

Saltire Sentinel

The Newsletter of the St. Andrew's Society of Richmond, Inc.

Calendar

Jan. 17-- Pub Night at the new **Penny Lane Pub** at 421 East Franklin Street (5th and Franklin Streets). This should be a fun evening and a chance for those of you who have not checked out the new location to do so. We'll start gathering around 7:00 pm. Also Sideburns night will be observed as well with poetry readings and song. Come out to this most special Pub Night for the St. Andrew's Society of Richmond.

Jan. 20-- Brickhouse Run Pub in Petersburg is having their **Burns Night Gathering** with a gang from St. Andrew's Legion Pipes and Drums.

Feb 11—St. Andrew's Society of Richmond, Inc. Business Meeting at Buffalo Wild Wings, 7801 West Broad Street. There will be more on this in the newsletter and in emails closer to the date.

Feb. 21 -- Robert Burns' Evening hosted by the **Ettrick Historical Society** at the Ettrick-Matoaca Volunteer Rescue Squad at 7pm. Cost is \$10 per person; reservations required and all money must be collected no later than February 16. Please make checks payable to Ettrick Historical Society and can be mailed to the society at 21101 Chesterfield Ave, Ettrick, VA 23803.

Please contact Jeffrey Anderson for any additional information at

victoriaandalbert@comcast.net

We will have directions/maps at the meetings. This is open to the public.

Feb 28 – Seven Nations will be playing the Canal Club at 8:00 pm. Located at the corner of 17th and Dock streets in Shockoe Bottom. Tickets are \$12 in advance and available at Plan 9 Records or online at www.thecanalclub.com. Tickets will also be available at the door for \$14. There will be an opening band that has yet to be

announced. For additional information contact the Canal Club at 301-7276.

Mar. 10 --Seven Nations will also be playing at Clover Hill High School. Tickets are also available through Plan 9. Here is a phone for more information 804-739-6230.

Celtic Cooking – Robert Burn's Night Suppers

Burns Suppers have been part of Scottish culture for about 200 years as a means of commemorating the much-loved Bard. Today millions host or attend Burns Night celebrations worldwide in the days leading up to his birthday, January 25th. Close friends of the poet started the Burns night ritual a few years after his death in 1796 as a tribute to his memory. The basic format for the evening has remained unchanged since that time and begins with the address to the Haggis. Traditional Burns Night menus include such offerings of: Cock-a-leekie Soup, Haggis, Tatties & Neeps (Potatoes & Turnips), and Topsy Laird (Trifle). For those not attending an organized Burns Night Supper but still wanting to pay homage to the Bard might like to try a one of these recipes at home.

Dijon Drambuie Dip

3 / 4 cup Mayonnaise
1 / 4 cup Dijon Mustard
1 / 4 cup Drambuie Liqueur

In a small bowl, whisk together all ingredients until smooth. Chill. Serve with large, cooked, cold shrimp; assorted bite sized vegetables and/or breadsticks.

Chicken Bonnie Prince Charlie . . . oops make that Robbie's Chieftain Chicken!

4 boneless, skinless Chicken Breasts
3 Tbsp Drambuie
1 / 2 cup Chicken Stock
1 cup Whipping Cream
3 / 4 stick Butter
1 / 4 cup Slivered Almonds, roasted
4 medium cooking Apples
a little Flour, Salt and Pepper

Flour and season chicken breasts and fry in hot butter on both sides until well browned, sprinkle with Drambuie, add chicken stock, cover and simmer for 10 minutes. While chicken is cooking, peel and core apples. Cut them into thick slices and cook gently in butter in a separate pan until fairly soft – do not stir to avoid mashing. Remove the chicken to a serving dish, and keep warm in the oven. Make the sauce by adding more Drambuie, if required, to the stock left in the pan and slowly stir in the cream. Heat but do not boil. Add the roasted slivered almonds. When ready to serve, cover the chicken with the sauce and garnish with the sliced apples.

Macallan's Whisky Chocolate Pudding

Pudding:

1 / 2 cup Sugar
1 stick (1 / 2 cup) Butter
1 / 2 cup Cocoa
1 1 / 2 cups Flour
2 Eggs
2 Tbsp Macallan Whisky
2 Tbsp Skim Milk
1 / 2 cup Raspberries (optional)

Sauce:

4 oz. Dark Chocolate (70% cocoa)
3 / 4 cup Whipping Cream
2 Tbsp Macallan Whisky
1 Tbsp Golden Syrup (or Light Corn Syrup)

In a medium sized bowl, blend sugar and butter until light and fluffy. In a separate

bowl, sieve cocoa powder and flour. In yet another, whisk eggs together, then add to sugar/butter mix, adding a little flour mixture to thicken. Add whisky and more flour mix until both flour and whisky have been used. Add milk, to soften. Grease 4 individual pudding molds (custard cups) with butter and dust with Sugar. Divide pudding between molds, cover with foil and secure tightly. Place in a Dutch oven with warm water that reaches halfway up the molds. Bring to a boil and then reduce heat and simmer for 40 minutes. Remove from water bath and allow to cool. Chill until ready to serve.

For Sauce; melt chocolate in a bowl over boiling water, add cream, whisky and syrup. Remove chilled pudding from molds and place on plates. Pour over chocolate sauce adding a few berries on top if desired.

A Toast to the New Year . . .

~ Here's A Bottle ~

*Here's a bottle and an honest man!
What wad ye wish for mair, man?
Wha kens, before his life may end,
What his share may be o' care, man?*

*Then catch the moments as they fly,
And use them as ye ought, man.
Believe me happiness is shy,
And comes not aye when sought, man!*

Robert Burns

--Lisa Deiss

Articles/Events for the February Saltire Sentinel

Please send any articles, music/book reviews or information on upcoming events (of a Celtic nature) to geipel@geipel.info by the end of January. If sending an article from another publication, please obtain permission from the publisher first. Thanks!

