



June 2006

Saltire Sentinel

Newsletter of the St. Andrew's Society of Richmond, Inc.
PO Box 3972, Glen Allen Virginia 23058, www.standrewssociety.org

Calendar



Jun. 3 Ashland Strawberry Faire 10am–5pm; a traditional celebration to promote the community and feature the

strawberry harvest. It is held on the streets adjacent to the Randolph Macon College campus. The Faire is a free community, family-oriented event during which non-profit groups and churches raise funds and offer something for everyone. (SASR will have a booth.) There are vendors offering arts, crafts, plants, and antiques to the many thousands who attend the event. Among the many attractions are two stages. They feature entertainment from brass and jazz bands, choirs, dancing, pipes and drums, to Little Miss and Little Mr. Strawberry contests and much more.

www.ashlandstrawberryfaire.com/

Jun. 14 St. Andrew's Society Business Meeting at Church of the Holy Comforter (Monument Ave. at Staples Mill Rd.) We gather at **6:30pm** to socialize and the meeting begins at 7pm. Please bring food to share if you wish (**Celtic Buffet!**). **Annual Elections will be held so be sure to attend!** The Nominations Committee has proposed **Analee Evans** and **Judy Moore** for the two open positions on the Board of Directors. Members may also submit nominations from the floor at our meeting.

Jun. 17-18 Potomac Celtic Festival

<http://www.pcfest.org/schedule.html>

Jul. 6-9 Grandfather Mountain Games

<http://www.gmhg.org/>

Macbeth at Agecroft Hall

The Richmond Shakespeare Festival is presenting "Macbeth" July 13 through August 6

at Agecroft Hall. The Scottish Play (as thespians always refer to) should be of special interest to all members of the St Andrew's Society. We are working with the Festival to arrange either a special St Andrew's Evening and/or a special discount for members in tartan.

The Festival is staging this with a reduced cast, as is their wont, but hoping to accurately reflect the eleventh century Scottish environment, specifically weapons and attire. To this end the Festival would like to borrow claymores, broad swords, dirks, battle-axes, and maces (replicas only) that the membership might have. So, if you are a well-armed Scot and would like to help the Richmond Shakespeare Festival, please let me know. If you have any questions about this please contact me at Jeff@JeffKelso.com or 683-1301.

-- Jeff Kelso



Sons of Scotland Bike Ride

The Sons of Scotland began their 2006 riding season May 20-21. Members attending were: Pipe Major David Hinton, John Scott, John LoRe, and Chris McCarthy.

Our Saturday destination was the National Radio Observatory in Green Bank, West Virginia. It is unique national site loaded with

huge radio telescopes that monitors the galaxies for radio waves. They said everything that has heat, decays, or moves generates them. By intercepting them they find new planets, black holes and galaxies far-far-away. We were given a presentation and guided tour – very interesting! Yes, all four of us are closet science geeks. Still, it was good to see our tax dollars doing something useful.



We camped for the night alongside a stream in the George Washington National Forest. We were amazed at John LoRe's woodsman skills and his knowledge of bear behavior. It's obvious he doesn't go into the woods just for hunting.

Of special note as we toured the area was the town of Monterey in Highland County. We made a brief photo stop at the Highland Inn, an elegant old hotel in the center of town and well worth a stop if you're out that way.



The Son's of Scotland are an offshoot (some would say "outcasts") of the SASR. Our members ride motorcycles and enjoy their Celtic heritage. We invite all SASR members who ride to participate in the rides we organize this season.

-- John Scott

A Miscellany of Links

This month's romp through Internet sites of Scottish interest is a miscellany of sites that don't nicely fall into a category.

The first site is Scotweb (<http://scotweb.co.uk/>), which is a commercial marketing site that has links to all sorts of Scottish merchants, mostly in Scotland.

The next one is Electric Scotland (<http://www.electricscotland.com/>). This is an American based site that has links to just about everything Scottish. It also has excellent original articles on sundry topics. If you are curious about some aspect of Scottish society, culture, history, etc, this is the place to begin your search.

Close to home is The Capital Scot (<http://thecapitalscot.com/>), based in Washington DC. Jim MacGregor has been running this site for many years. Again, it has links to "everything Scottish" as well as a Feature of the Week (this week about the problems in taking sghian dhus to Scotland).

The Internet Guide to Scotland (<http://www.scotland-info.co.uk/scotland.htm>) is primarily for tourists but has many links of general interest.

Scottish Talk (<http://www.scottishtalk.com/>) is a bulletin board or forum for discussions about Scottish topics. It is kind of fun if you enjoy that sort of thing.

As Monty Python would say, "And now for something a little different." Brigadoonery

Canada (<http://www.durham.net/~neilmac/>) defines itself as

Brigadoonery, noun: What often happens when people who were not born in Scotland pretend to be Scottish anyway. (The results can be hilarious!)

Returning to the normal world, Heart o' Scotland (<http://www.heartoscotland.com/>) is a nicely done links site designed expressly for Americans. Nothing flashy but it is easy to navigate.

And finally, if you are starting to get hungry for good Scots food, then Scottish Food Overseas (<http://www.scottishfoodoverseas.com/>) is the place to go. For about \$9 you can have MacSween's traditional haggis shipped to your door!

-- Jeff Kelso

Celtic Cooking ~ Strawberry Fields Forever. . .

A few tasty recipes that are just in time for the Ashland Strawberry Faire on June 3rd.



**May the most you wish for
be the least you get . . . Lisa**

Strawberry Breakfast Salsa

1/3 cup apricot jam
3 tbsp. water
1 tsp. cinnamon
2 pint baskets strawberries, stemmed and cut into 1/4-inch diced

Directions

In medium bowl whisk jam, water and cinnamon, add strawberries. Toss gently to combine. Serve salsa over pancakes, waffles, French toast, hot cereal, or mix into plain yogurt. Makes 4 servings.

Strawberry and Brie Bruschetta

12 slices French bread, cut 1/2 inch thick
1/3 cup butter, softened
1/3 cup packed brown sugar
2 tsp. ground cinnamon
12 slices (about 12 ounces) Brie cheese
1 1/2 lbs. (about 4 to 5 cups) sliced stemmed strawberries
1/2 tsp. vanilla extract
1 cup sliced almonds, toasted

Directions

Prep time: 35 minutes Cook time: 10 minutes
Heat oven to 375°F. Spread 1 side of each bread slice with butter; arrange, butter side up, on large baking sheet. In small bowl, combine sugar and cinnamon; sprinkle 1 teaspoon over each slice of bread. Reserve remaining sugar mixture. Toast bread in oven for 5 minutes. Remove from oven. Top each with 1 slice cheese; return to oven. Bake an additional 4 to 6 minutes or until cheese is melted. Meanwhile, in large bowl, combine strawberries, vanilla and remaining sugar mixture; toss lightly. Place two bruschetta on each serving plate. Spoon 1/3 cup strawberry mixture over each; sprinkle with almonds. Serve immediately. Makes 6 servings
Tip: To toast almonds, spread in even layer on baking sheet. Bake in 350°F oven for 5 to 10 minutes or until light golden brown, stirring once or twice for even browning.

Strawberry Cheesecake Bites

1 package (8 oz.) reduced-fat cream cheese (Neufchatel cheese), softened
1/3 cup powdered sugar
2 tsp. lemon juice
1/2 tsp. grated lemon peel
16 (about 1 lb.) whole stemmed strawberries
8 graham cracker squares, finely crushed (about 2/3 cup)

Directions

Prep time: 15 minutes. In mixer bowl, beat together cream cheese, sugar, lemon juice and lemon peel until smooth and creamy; set aside. Using paring knife or small melon baller, partially hollow out top of strawberries to a depth of 3/4 inch. Gently fill each with 1 tablespoon cream cheese mixture. Roll tops into graham cracker crumbs. Arrange on serving platter. Makes 16 servings. For Chocolate cheesecake variation, melt 1/2 cup semi-sweet chocolate morsels as package directs; stir into one 8-ounce package cream cheese (softened). Add 1/3 cup powdered sugar and 1/2 teaspoon vanilla extract. Proceed as recipe directs, rolling filled strawberries into finely crushed graham crackers or chocolate wafer cookies. Tip: To prepare recipe ahead of time, fill strawberries with cream cheese mixture; cover and refrigerate up to 6 hours. Roll in graham cracker crumbs just before serving.

Fresh Strawberry Margaritas

2 pints ripe strawberries
4 ripe limes, juiced, plus 1 lime wedged for rimming and garnish
8 rounded tbsp. sugar
1/2 cup orange juice
2 trays ice cubes
8 shots good quality tequila
Coarse salt, to rim glasses

Reserve 4 strawberries with tops for garnish and split them. Clean, dry, and trim remaining strawberries.

Add 1/4 of strawberries to a blender. To that, add the juice of 1 ripe lime, 2 rounded tbsp. sugar, a splash of orange juice, 1/2 a tray of ice cubes and 2 shots of tequila. Blend on high speed until the drink is icy but smooth. Rim a cocktail glass with lime juice and dip rim in salt and pour in the frozen strawberry lime drink. Garnish glass with a wedge of lime and a split strawberry. Repeat with remaining ingredients – 3 times.

Calling All Photographers

To be more precise: photographs. We are looking for pictures of members and past SASR events. We want to create a photo album to display at all events to give potential members an idea of what the society is all about. Please write names, dates and a small description on the back of each picture. Bring the pictures to the next several meetings. Hopefully we can have this completed by the October Highland Games. If you'd like to have your pictures returned please let us know. We will then have copies made. Please direct all donated pictures and questions to Steve Bruce at 350-9973 or gotkilt@comcast.net.

Legend Celtic Festival July 14-15

Legend Brewing Company is planning a new Legend Celtic Festival on July 14th & 15th to be held at "The Boulders" by Jahnke and Midlothian, Southside. Tom Blanton said SASR can St. Andrew's free tent space (bring our own tent) if we would like to have a presence there. More information will be coming soon and should be on their website. www.legendbrewing.com/

Newsletter Contributions Please!

Please send any articles, music/book reviews, recipes or information on upcoming events (of a Celtic nature) to **Lennie Geipel** at geipel@mac.com or PO Box 2663, Glen Allen VA 23058 by the end of August. Thank you!