



September 2006

Saltire Sentinel

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

Calendar

Sept. 10 Cadillac Commonwealth Polo Cup at South Ceres Farm, Oilville, VA. Gate opens at 11:30 a.m., come then for the wine tasting, vendors, antique carriage parade, and entertainment. Polo match begins at 2:00 p.m. The Commonwealth Polo Team versus the British Forces Foundation Polo Team
www.commonwealthcup.com/

Sept. 13 St. Andrew's Society Business Meeting at Church of the Holy Comforter (Monument Ave. at Staples Mill Rd.) Dick Harman will speak on the Richmond Highland Games and Celtic Festival. We gather at **6:30pm** to socialize and the meeting begins at 7pm. Please bring food to share if you wish (**Celtic Buffet!**).

Sept. 29-30 Williamsburg Scottish Festival at the Jamestown Beach Campsites; Friday night Balmoral Reception; Ceilidh and Clan Rally; Saturday Williamsburg Scottish Festival; Saturday night Ceilidh; Sunday morning Kirkin'
<http://www.wsfonline.org/>

Oct. 11 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!**).

Oct. 28-29 Richmond Highland Games and Celtic Festival at Richmond Raceway Complex
<http://www.richmondceltic.com/site.asp>

Nov. 8 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!**).

Modlin Center Concerts

The Modlin Center of the University of Richmond has published their 2006-2007 schedule. There are two events that may be of interest. Both are list as family friendly events.

Caledonia: Music from the Highlands, Islands and Borders of Scotland, featuring Bonnie Rideout

Monday, February 26, 2007, 7:30 pm.
Camp Concert Hall, Booker Hall of Music.

Boys of the Lough, Legends of Celtic Music
Saturday, March 17, 7:30 pm.
Camp Concert Hall, Booker Hall of Music.

For tickets and prices as well as additional information go to: <http://modlin.richmond.edu>

-- Steve Bruce

Summer Picnic Wonderful!

The SASR's annual Summer Picnic was held at Francis McConnell's home in the country. The weather cooperated by providing a beautiful day with warm sunshine and a gentle breeze. This, along with good fellowship, contributed greatly to a wonderful picnic that will be remembered.

Steve Bruce manned the grill and did the cooking duties; perfectly cooked hot dogs and hamburgers. Everyone came with special contributions to the "Pot Luck" additions to the grill fare. The Scotts brought their world famous Sensational Seafood Salad and Betsy Rapp a Banana Pudding to die for. I am sorry I did not get a list of every dish and who brought what but many thanks to everyone.

Both Chris Rapp and Dave Hinton played us many tunes on their bagpipes. Despite popular opinions to the contrary, they actually played in tune!

Francis provided a walking tour of her lovely family



home, the "Hooper House". She pointed out many features of the over 200 year old structure.

An absolutely wonderful place and a perfect day for a picnic in the country. Good food, fellowship, and pipe music-- what more could you ask for?



Not a kilt in sight but some great legs here and there!

Best regards,
John LoRe

Celtic Cooking ~ All About Apples

May the saddest day of your future be no worse than the happiest day of your past. . .

-- Lisa Deiss

Pork & Apple Stew

6 shoulder pork chops
4 medium sized cooking apples

3 medium onions
1 ½ Tbsp brown sugar
salt & pepper
1 Tbsp water

Trim the fat from the chops and cut the fat into thin strips. Peel, core and slice apples. Slice the onions thinly. In a casserole place a layer of the onions, a layer of the sliced apples, half the brown sugar, the chops, salt, pepper and water. Cover the chops with a layer of onions and top layer of sliced apples. Toss the strips of fat in the other half of the brown sugar. Lay them crisscross on top of the apples and place remaining sugar over all. Salt and pepper again. Cover and cook 350 for 1 hour. Reduce heat and cook another hour. Stew can also be cooked at 250 for 3 hours.

Apple Scones

1 ¼ cup flour
1 tsp baking powder
¾ tsp salt
3 Tbsp butter
2/3 cup milk
½ cup sugar
1 cup minced apples
1 beaten egg

Mix all ingredients well and place in a flat greased pan. Bake 25 minutes at 450. Cut into sections when done. Split, butter and serve hot. Dust tops with sugar.

Potato and Apple Pudding

2 Tbsp. butter
1 pinch salt
1 cup self-rising flour
¾ cup freshly mashed potatoes
4 Tbsp. milk
5 medium cooking apples, peeled, cored & sliced
brown or white sugar
2 whole cloves
Juice of ½ lemon
3 Tbsp. cider

Mix the butter into the hot mashed potatoes. Add a pinch of salt and flour. Mix well. Add enough milk to make a soft slack dough. Roll out and line a 1-quart bowl with some of it, reserving enough for the lid. Fill with apples. Sweeten to taste with sugar. Add two whole cloves, lemon juice and cider. Dampen the pastry edges, lay the lid on and press down. Cover with foil and secure well. Steam or cook, set in boiling water, up to rim for 2 to 2 ½ hours. Serve cut in wedges with cream.

Apple Fritters

1 cup milk
1 egg, beaten
4 Tbsp margarine
1/4 cup granulated sugar
1/2 tsp salt
1 orange, rind and juice
1 cup apples, chopped, but not too fine
3 cups cake flour
2 tsp baking powder
1 tsp vanilla extract

Beat egg. In a mixing bowl, combine milk, egg, and melted margarine. Add the orange juice, rind, chopped apples (skins can be left on) and vanilla extract. Sift together the flour, salt and baking flour. Stir into milk mixture with a spoon until blended. Do not over mix. Preheat oil in a skillet to 350°F. Drop off end of tablespoon into hot oil. Fry to a golden brown. Turn so they brown evenly. Allow to cool. Dust with powdered sugar - optional

Legend's Celtic & Beer Festival A Fair Success

Legend's held their 1st annual "Celtic & Beer Festival" at the Boulders this July 15th & 16th. I would have to say it was a fair success for the first time around but will need to be improved for it to grow into a well-attended annual event.

As might be expected, Legend's beer contacts are strong so they did have over 35 good beers to taste. For \$20 you got entry, a nice

commemorative pint glass, music to listen to and beer to unlimited taste. Other than the weather being extremely hot and humid this part was quite good.

Legend's ties to the Celtic community were not strong so the turnout on this front was not so good. There was a single vender, Celtic Tides of Lexington Virginia selling clothing and bric-brac, etc. Also, the food tents were limited to two: one for ice cream and one for hamburger/hot-dogs and the like.

I would try them again next year but urge them to start lining up vendors earlier. Without more participation next year this will not have a 3rd annual occurrence.

The music highlight was, of course, our own *St. Andrew's Legion Pipes & Drums*.



Good beer tasting enjoyed by all attendees



Music/Stage tent supplying the only shade on the field.



Best regards,
John LoRe

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.

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 September. Thank you!

Our New Email System

Our web master, Jeff Kelso, has taken over the emailing of newsletters and notices from our Immediate Past President Beverly Cochrane (and a tip of the Balmoral to Beverly for a great job).

Jeff is using a system that will make it easier for us to get messages out to our electronically connected membership. You may have received this newsletter through the new system or by the older manual system (obviously some will receive it through the USPS but that is another story). If you have spam filtering on your email account, please set it to allow anything from "news@StAndrewsSociety" or "newsletter@StAndrewsSociety" through. If there appears to be a problem with your receiving the newsletter, please contact Jeff directly at Jeff@JeffKelso.com and he will work with you to get things working.

At the bottom of all emails using the new system is a federally required "opt out" notice. This allows you to unsubscribe to our emailings. We hope you will never take that option!

In connection with the new system, you will soon be receiving an email from Jeff to confirm the information we have on file about you. Please review it, make corrections (if any) and return to Jeff. This will help keep our system up to date.

Another change is that the *Saltire Sentinel* is now being emailed in PDF format. Previously it was sent out in Microsoft Word format but this presented problems for some people without Word or with an older version. The PDF format is commonly used through the Internet because it takes much less space than regular documents (which means faster download time for you). You will need the free Adobe Reader to look at PDFs which is available at <http://www.adobe.com/products/acrobat/readstep2.html> (but you probably already have it).

Notes from the Board Meeting

Board member John LoRe provided the following notes from the September 6, 2006, Board meeting (the Secretary not being able to attend).

1. Dick Harman extended the offer for becoming a "Royal Clansman" at the 2006 Richmond Celtic Games & Festival. For \$110.00 donation you get:

- Two (2) weekend passes to the games
- Two (2) Festival pins
- A reserved parking spot with your name on it
- A "toasting" cup
- Use of the official tent anytime during the festival

You call, write, or email Dick Harman (धारman@statefairva.org) with questions or interest.

2. The English-Speaking Union Executive Board has announced their Fall Tea for Sunday, September 17, 2006 from 4 to 6 PM at St. Mary's Episcopal Church, 12291 River Road, Richmond Virginia. You should RSVP to them at 288-7535

3. Steve Bruce has acquired a "William Wallace" reproduction sword to raffle off as a SASR's fund raiser. Tickets will be available at all meetings and other special events. They will go for \$3 per ticket or 2 for \$5 and the drawing will be at Hogmanay January 2007 (I think).

Scotch on the Rocks (or at least on the web)

Scotch whisky comes in two general versions: blended and single malt. Single malt whisky is made from one recipe by a distiller at one location; each is very different. Blends are just that: several whiskeys are blended, normally with pure grain alcohol, to produce a consistent

flavor. Sorry, but blends are boring. This article is all about single malts.

For a good overview of single malts try the Scotch Malt Whiskey Society in the UK (www.smws.com) or the sister organization in the US (www.smwsa.com). The site Whisky Shop (www.scotchwhisky.com) has information for the retailer as well as the consumer ... and no, they cannot legally ship to you!

A pure (mostly) informational site is www.scotchwhisky.net where you can find in depth discussions of the regions, varieties, and brands. A rather different site is Malt Madness (www.maltmadness.com) by a truly crazed Dutchman.

Speaking of brands, some of my favorites are:

- The Macallan (www.themacallan.com)
- Glenmorangie (www.glenmorangie.com)
- Laphroaig (www.laphroaig.com) pronounced "La-froyg"
- Aberlour (www.aberlour.co.uk)
- Highland Park (www.highlandpark.co.uk)
- McClelland's (www.morrisonbowmore.co.uk)

The last of these, McClelland's, is especially interesting because although it is produced by Morrison Bower, you will find no mention of it on the web site. Morrison Bower takes young whisky from their premium brands to produce varieties of McClelland's (Highland: Glen Garioch, Lowland: Auchentoshan, Islay: Bowmore, Speyside: unknown).

Now here are two surprise URLs:

www.abc.virginia.gov/Pricelist/SCOTCH_WHISKEY.html and

http://www.abc.virginia.gov/SpecialOrder/SCOTCH_WHISKEY.html. Yes, Virginia, there really is Scotch available here. You can go to your local ABC store and special order any of the items on the list. You do not have to pay until it arrives. The ABC store at Ellwood and Thompson is extremely helpful with special orders and carries a very large selection of single malts.

