

November 2006

Saltire Sentinel

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

Calendar

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!**). Jeff Kelso will be giving a presentation about tartans. **Reservations for Hogmanay (Jan. 6) will be taken . . . bring your checkbooks.**

Goodbye to a Friend

St. Patrick's Church is the location of the annual Irish Festival. They operate the Irish Coffee stand at the Richmond Highland Games & Celtic Festival. They are usually thought of in association with celebrations. There was a celebration there on Wednesday, November 1, but it was not the sort of celebration we associate with Festivals. It was on that date that we celebrated the life of and said good-bye to our friend Chris Garrett.

Chris was only 44 he left us. He was taken all too soon, but he left us with some very fond memories. Those in attendance represented the St. Andrew's Society, the Irish-American Society and the Scottish Society, and many, many of his friends through his work and his many other activities. Those that spoke talked of his giving nature, his willingness to pitch in and get the job done, and that ever present smile he wore 24/7.

The pipers started the service with Danny Boy and concluded with Amazing Grace. It was not overly elaborate. It was the way Chris would have wanted it. I think we all left St. Patrick's with a sense that Chris was still with us in Spirit and he was already planning a celebration to end all celebrations in Heaven and that he'd be

meeting us at the Pearly Gates with that great big smile.

We'll miss Chris, but we will have the memories of him and all he did for all three Societies. Our prayers go out to Judy. She has lost a very fine man and we have lost a friend. He was one of a kind and we sure could use more Chris Garretts in this world.

-- Dick Harman

From the Richmond Times-Dispatch on 10/29/2006:

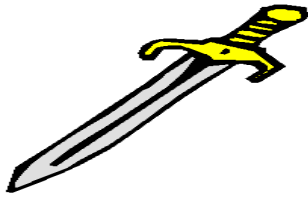


GARRETT

Christopher Wolfgang Garrett, of Chesterfield, passed away Tuesday, October 24, 2006 at Chippenham Hospital. He is survived by his wife, Judith W. Moore Garrett; stepdaughter, Mrs. Deirdre A. Sivak and husband, Brian of Chesterfield; his father, James Allen Garrett of Germany; mother, Anneliese Garrett of Colonial Heights; one brother, Frank Garrett and his wife, Lynn of Yorba Linda, Calif.; and one niece and one nephew. He was a native of Virginia, and was employed by the City of Richmond as a Waterworks Operator. He was president of the Irish-American Society of Richmond, member of St. Andrews Society of Richmond, and the Scottish Society of Richmond. Chris loved the outdoors and always looked for ways to preserve and protect the environment. He was a friend to all living things, and did his best to impart his enthusiasm to all he encountered. A memorial service will be held 4 p.m. on Wednesday, November 1, at St. Patrick's Catholic Church on 25th St. Memorial donations may be made to Hanover Humane Society, P.O. Box 1011, Ashland, Va. 23005.

Guest Book:

<http://www.legacy.com/TimesDispatch/GB/GuestbookView.aspx?PersonId=19741707>



William Wallace Sword Raffle

The William Wallace sword was raffled at the end of a very windy day at the Richmond Highland Games. **Cheryl Langdon** of our own St. Andrew's Legion Pipe and Drums was the winner. Congratulations, Cheryl!

-- Steve Bruce

12th Annual Richmond Highland Games & Celtic Festival

The 12th Annual Richmond Highland Games & Celtic Festival had it all this year. We had "Music, Food and Large Men Throwing Stuff." We had pipers, drummers, fiddlers, harpists, dancers and axe throwers. We had Clans and Societies. AND we had lots and lots of wind. But no matter the weather, thousands and thousands of people had a great time.

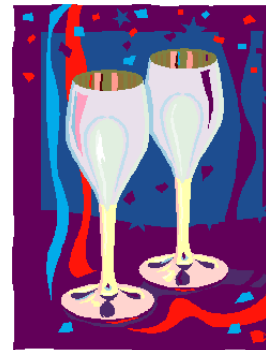
Congratulations to Clan Davidson for winning the Sam McKay, Jr. Memorial Trophy for Best Clan Presentation and congrats to Clan MacKay for coming in first in the annual "Punkin' Chunkin' Competition. It might have been the tailwind, or maybe it was the thrower or possibly the pumpkins were smaller this year, but whatever the reason, a new record was set with a toss of 92-foot 6-inches. I noticed that the St. Andrew's Society did not have an entrant this year. We need to take care of that for next year. The winner gets a free tent for the following year's Games. Don't think of it as physical exertion. Think of it as a fiscal

responsibility to help stretch our operating budget.

I'd like to say a great big THANK YOU to all the folks that manned the St. Andrew's Tent. It was, once again, one of the best. You fought the elements and kept the tent from being launched into orbit. Throughout both days you maintained a positive attitude and gave people information with a smile. I never got a chance to taste the traditional Scott Chili, but the reports were that it was just right for the weather.

The 13th Annual Games will take place October 27 & 28, 2007. We'll know in January where the location will be and you will be among the very first to know. Again, THANK YOU for all your hard work to make the Games a success. I am proud to be a member. Now let's start limbering up those Punkin' Chunkin' arms.

-- Dick Harman



Hogmanay January 6, 2006

The 2007 Hogmanay will be held at **BOTTEGA**, 11400-123 W. Huguenot Road, Midlothian, Va., (Belgrade Shopping Center next to Ruth Chris's Restaurant) **January 6th, 2007 at 6:30 pm.**

We are currently working on the menu, which will be a choice of Beef, Chicken or Salmon. Cost per person will be \$50.00. **It is requested you make your reservations along with payment as soon as possible, preferably at this month's meeting.** We have reserved a room that will accommodate 55 however; it can

be expanded into an adjoining room that will increase our capacity to 100.

We will have the Salute to the Haggis, Dancing, a Silent Auction, and Door Prizes. **Stephanie Lewis** is chairing the silent auction; to donate items, please send her an email at slewis@jamesriverins.com. Her sister, **Melanie Ruggieri**, is organizing the music. (What a team!) Send music requests and suggestions to Melanie at mruggieri@hanover.k12.va.us.

-- Charlie Scott



Celtic Cooking ~ Recipes from the Great Pumpkin

May the roof above us never fall in, and may
we friends gathered below never fall out

... Lisa

Pumpkin Pie Latte

3 heaping Tbsp. canned pumpkin puree
1 cup milk
2 Tbsp. vanilla syrup
1/4 tsp. pumpkin pie spice
1 to 2 shots espresso
Vanilla flavored coffee cream (optional)*

Topping:

whipped cream
additional pumpkin pie spice

In a small saucepan, stir pumpkin puree into milk. Add vanilla syrup and pumpkin pie spice. Heat gently, continuing to stirring occasionally just until steaming and foam begins to appear. Pour pumpkin flavored milk into a tall mug and

pour espresso over.

Top with whipped cream and a dash of pumpkin pie spice.

*If you like it slightly sweeter (and I know I do), I add a wee bit of vanilla flavored coffee cream.

Pumpkin Coffee Cake

3/4 cup sugar
1/2 cup butter
3 eggs
2 cups flour
1/2 cup sour cream
1 1/4 tsp vanilla
1 tsp baking powder
1 tsp baking soda
1 3/4 cup solid-pack canned pumpkin
1 egg, beaten lightly
1/3 cup sugar
1 1/2 tsp pumpkin pie spice

For the streusel topping:

1 cup brown sugar
1/3 cup butter
2 tsp cinnamon
1 cup chopped nuts

Preheat oven to 325F. Cream together butter, 3/4 cup sugar and vanilla. Beat in 3 eggs. Combine flour, baking soda and powder, and add to the butter mixture along with the sour cream. In another mixing bowl, mix pumpkin, 1 beaten egg, 1/3 cup sugar and pumpkin pie spice. In a 13x9 baking pan, pour half the plain batter, then half the pumpkin batter, and then half the streusel. Repeat layers, making sure to end with the streusel. Bake for 50-60 minutes, or until a toothpick comes out clean.

Creamy Pumpkin Curry Soup

2 Tbsp. butter
1 small onion, chopped
1 small clove of garlic, pushed through a press
2 tsp. curry powder
1/2 tsp. salt
1/4 tsp. pepper
1 can (14 1/2 oz.) reduced sodium chicken broth, plus 1 can of water
1 can (15 oz.) pumpkin puree
3/4 cup coconut milk

Melt butter in a large saucepan over medium heat. Cook onion 5 minutes, until softened. Add garlic, curry powder, salt and pepper and cook 1 minute more. Add broth, water and puree; mix well. Reduce heat to low. Cook, stirring occasionally, for 20 minutes. Stir in coconut milk. Puree soup in blender in batches until smooth. Heat through before serving.

Pumpkin and Rum-Raisin Ice Cream Pie

2 1/2 cups finely ground gingersnap cookies (about 50 cookies)
1/2 cup margarine or butter (1 stick), melted
2 pints vanilla ice cream, softened
1 can (30 oz) pumpkin-pie mix (not pure pumpkin)
1 pint rum-raisin ice cream, softened

Preheat oven to 375 degrees F. In 9- by 3-inch springform pan, stir ground gingersnaps in melted margarine or butter until moistened. With hand, press mixture onto bottom and all the way up side of pan. Bake crust 8 minutes. Cool crust completely in pan on wire rack. When cool, wrap bottom and side of pan with foil to prevent leaking.

In large bowl, whisk vanilla ice cream and pumpkin-pie mix until blended and smooth (ice cream will almost be melted). Pour pumpkin mixture into crust in pan.

In medium bowl, whisk rum-raisin ice cream until it's the same consistency as pumpkin mixture. Spoon dollops of rum-raisin ice cream over pumpkin mixture. With tip of knife, cut and twist through mixtures to create marble design. Cover pan with foil and freeze overnight or up to 2 weeks. To serve, let stand at room temperature 10 minutes to soften slightly for easier cutting.

Pumpkin Pie Spice Mix

Measure 1/2 tsp. of cinnamon into a small bowl or cup. Add 1/4 tsp. of ground ginger. Add 1/8 tsp. of ground allspice or ground cloves. Add 1/8 tsp. of ground nutmeg. Stir to blend. Makes 1 tsp. of pumpkin pie spice.

-- Lisa Deiss



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, *clean* Celtic jokes (I know this is a challenge!), 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 November. **This is your St. Andrew's Society newsletter . . . so please send something you would like to see in it!** Thank you!