

GRACE NOTES

Vol. 21, No. 1

Jan 2005

The Monthly Newsletter of the Memphis Scottish Society, Inc.

COUNTDOWN TO BURNS' NICHT

10 Make your reservations NOW! Burns' Nicht is fast approaching. Mail to Ed Hunt; P.O. Box 241934; Memphis, TN 38124. Tickets are Member \$50, Non-Member \$55, Patron \$70, Benefactor \$100. Seniors may claim a \$10 discount.

9 Send in your Order of the Thistle and Order of the Heather nominations and cross your fingers that your nominee will be announced as the honoree at Burns' Nicht.

8 Get your best Scottish attire out of the closet and check for needed repairs, cleaning, or (sigh) alterations. Sorry, but it's probably too late to lose that extra ten pounds you put on since last year.

7 Practice saying the name of our featured entertainers, Isla. Chant "EYE-la, EYE-la, EYE-la" over and over until you couldn't possibly mispronounce it as "IZZ-la" and embarrass yourself.

6 Get your hands on the words to "Auld Lang Syne" and learn the words to the second verse. Prepare to sing them really loudly to impress all the sunshine Scots who don't know them.

5 Brush up on your favorite Burns' poem, song, or story to share with the *bon vivants* at your table.

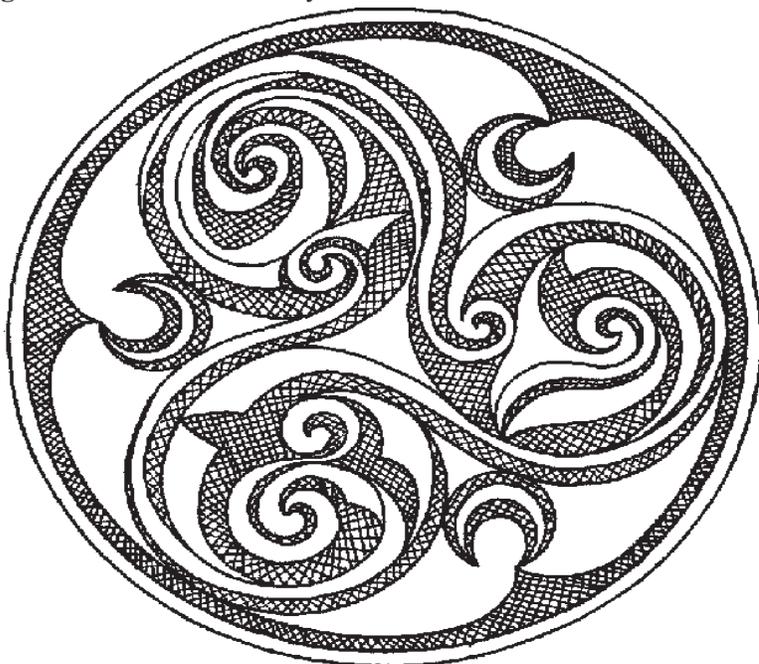
4 Look up Woodland Hills on a map. 1111 Houston Levee Road can be hard to find in the dark.

3 Put by enough funds to cover your cash bar, silent auction, quilt raffle, and SAMS weapons raffle expenditures to be made at Burns' Nicht.

2 Sleep in late the morning of Saturday, January 22nd or take a good long afternoon nap (or both!) so you'll be well prepared for an evening full of entertainment, diversion, merriment, and good company.

1 Arrive at Woodland Hills (5pm for Patron's Reception, 6pm for Social Hour, 7pm for Dinner), dressed in your best, rested and prepared for the finest Burns' Nicht ever!

Ignition! Blast Off! See ye there! Have a wonderful time!!!



YOUR MSSI BOARD

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Rick Clausi..... 635-7949

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James Smoot529-4072

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Ed Hunt 624-3287

Secretary

Nancy Gresham..... 276-2255

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Bill Maguire.....274-1889

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The MSSI Info Line

901-759-0604



Scottish Connections

If you thought Scottish contributions to the culinary arts was limited to haggis and guga (shudder), you'll be glad to learn about the **Scottish Connection** of marmalade.

Early in the 19th century Captain James Keiller returned to Dundee from Spain with a shipload of Seville oranges. Hampered by customs, the difficulties of the season, and the uncommon tartness of the fruits, he was in danger of losing the entire cargo to spoilage before it could be sold. Mrs. Keiller, however, came to the rescue: she concocted a syrupy sauce of the fruit, including (in thrifty Scots fashion) the rinds, boiling it heavily with sugar to preserve it. The results were instantly a marketing success throughout the British Empire, granting immortality of a sort to the Captain and his lady. India in particular embraced the invention.

So, if you've been wondering how to make use of that fifteen-pound box of Indian River citrus your in-laws sent you for Christmas, remember the Keillers and make marmalade, which has a **Scottish Connection**.

December Membership Meeting In Brief

The December meeting opened with a sumptuous pot luck supper, the most elegant and festive MSSSI has ever had. President Rick Clausi then led a short business meeting. The slate of nominees presented at the November membership meeting was formally elected by acclamation: Bill Crump, President; Jim Smoot, Vice President; Faye Dalrymple, Treasurer; Dena Warth, Secretary; Joe Lyles, Dorothy McWhorter, And Diane Wade, Members at Large. Proposed changes to the by-laws were read. Lore Hiskey announced that Seldon Murray had been inducted into FSA. The beautiful quilt being raffled by SOBWOM was displayed. We were reminded to make arrangements for our Upcoming Burns' Nicht Supper soon and those whose annual dues are still outstanding were requested to send them in promptly. We then enjoyed a party of games, music, and storytelling. Thanks to those who helped: Seldon Murray, host; Royal Stewart, MC; Jan Mandanna, Juanita Long, Esther White, Suzanne Hardage, Joe Lyles, the Caledonia Chorale, Jim And Mary Ann Lucas.

GRACE NOTES

Grace Notes is the official publication of the Memphis Scottish Society, Inc. It is published monthly. Like the Society itself, the credo of *Grace Notes* is "to foster education and promote understanding of things Scottish."

If you have something of interest to readers of this newsletter, please submit a typewritten manuscript to the editorial staff. If the article or notice is very brief (30 words or fewer), just use the telephone. *Grace Notes* will accept and publish good quality photographs (preferably black and white; no Polaroids, please).

The deadline for all submissions is the second week of each month preceding the month of publication. Please include a self-addressed stamped envelope with each submission, if you want the material returned.

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Grace Notes

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to foster education
 and promote
 understanding of
 things Scottish



You asked for it....

Many who tasted the wonderful Drambuie Cream that Dan Irvin brought to the Christmas party pot luck asked for the recipe. To get it to all of you (and any others who may have missed it, but love delicious food) expeditiously, Dan sent it in to be shared through *Grace Notes*. Dan adds, "Hope you enjoy!"

Put 2 cups of milk in a pan and heat, but do not boil. Add 3 oz (1/3 cup) of caster* sugar, stirring. Put 2 pkgs of gelatin in 2 tbl of cold water until all is solid (I use a fork to break it into small pieces), then add to milk and stir until there are no lumps. Beat 2 eggs and add to milk (I use an electric beater on low).

In another bowl whip 1¼ cup of double cream until thick. Add ½ cup of Drambuie or liquor of your choice, more or less, depending on the intent. (Put in some vanilla extract, if you like that flavor.)

Pour both together in a 1½ qt container. Put in frig overnight or at least until congealed (3-4 hours).

Eat with raspberries on top or strawberries.

*Caster sugar can be replaced with a mixture of equal parts granulated and confectioners' sugars, or by running granulated sugar through a blender or food processor.



Your Own Burns' Nicht Supper

While MSSSI's Burns' Nicht Dinner is a gala affair, truly the high point of our social calendar, amongst many fans of the bard the custom is to gather in small groups in individuals' homes for a Burns' Nicht Supper. If the idea appeals to you, here's how you'll want to proceed.

First, pick a date near Burns' actual birthday, which is January 25.

Then plan a suitably Scottish menu. Typically, a haggis is served as the first course sometimes with red currant and whiskey sauce, but always saluted with bagpipe music and the recitation of "To a Haggis" and presented with flourish. Next would follow cock-a-leekie soup (chicken soup with leeks) or cullen skink (cream of Finnan haddock soup). The very size of our gala precludes a soup course from the menu. A "roastit" beef roast might follow, accompanied by neeps and tatties or rumbledethumps. For dessert, plan on cloutie dumpling (steamed fruit pudding), a Scottish trifle, or clanachan. (Recipes for these and other Scottish favorites can be found in MSSSI's cookbook *Tart 'n' Sweet*.)

Include many Burns' poems, such as the Selkirk Grace as a blessing for the meal. Oddly enough, the poem most commonly presented at Burns' Nicht Suppers is "Tam Lin", but beware – it is *very, very* long (20% longer than "Scotch Drink", presented at our last gala, and which we feared would never end). Since "Tam Lin" is set on Halloween night, it's a puzzle why it is so often included.

A toast to Burns, as simple as "To the immortal memory" or as lengthy and elaborate as a college-level lecture, rounds out the evening. Then follows a toast to the lassies, either Burns' own "To the Lassies" or one composed just for the occasion, with equal time for a response from the ladies. The evening ends with everyone singing "Auld Lang Syne".

Interestingly enough, it is the custom amongst some Scottish diaspora to hold Burns Nicht Suppers as male-only events. Given Burns' sexual predilection, excluding the ladies seems an odd way to honor the bard. And if no females are present, who's gonna rebut the toast to the lasses?

You'll recognize many of the elements that are included in MSSSI's Burns Nicht Dinner in the above, though perhaps modified for the scale of the affair. So, make your reservations for MSSSI's Burns' Nicht Dinner and consider your own observation. Rabbie certainly deserves such acclaim.

(This information came from the web sites of the Post-Gazette, the BBC, and Rampant Scotland.)

You've Got Riddle

Last month's riddle, in case it stumped you, was George Washington's false teeth, generally assumed to have been made of wood. When you've guessed the following puzzler from Monty Payne, MSSSI's riddler laureate, you'll know why it is particularly pertinent to this month.

I am not at all productive unless I am bloated. Then, if a lot of folks are around, you shouldn't give me a squeeze unless you know what you are doing; otherwise, you would bring about some considerable discord.

Some self-proclaimed wit may quip, "You keep the company of hairy-legged women." That statement is not that funny, not that original, and not particularly true. After all, we are not usually associated with France.

I have been to war, my voice commands, I have fallen with many a soldier.

My song is full of grace.

Who am I?



Calendar of Events

Mondays..... Caledonia Chorale Rehearsals 7 pm - Holy Communion Episcopal Church, Walnut Grove at Perkins 725-1879

Fridays DANCING

7:30 til 10:00 p.m. Idlewild Pres 1750 Union Ave. West entrance.

1st & 3rd Friday -- Contra Dancing. Contact Martha Phillips, 278-1216

2nd & 4th Friday -- Scottish Country Dancing. Contact Brenda Maguire, 274-1889

Scottish Country Dance Class. 7:45 at Evergreen Pres 613 University

1st & 3rd Friday of each month. Contact Pam Cranford, 324-2532

*Jan 10..... Regular membership mtg to be held at Advent Presbyterian, 1879 N GTown Pkwy
PROGRAM: Wolf River Pipes and Drums*

Social Hour at 6:00p.m. Dinner \$8 from Germantown Commisary. Please wear name tags and tartan if you have them and sign the attendance sheet as you enter. Remember to let the Greeters know if you have brought visitors.

Jan 22 Burns Nicht, Woodland Hills Country Club

Jan 30 Kirkin' o' the Tartans, St. John's Episcopal Church



Thistle and Shamrock

January 13 - Northern Highlights

Music from Scandinavian artists in the most northerly reaches of the Celtic world. Featured performers are: Orkney duo Jennifer and Hazel Wrigley, Aly Bain and Ale Moller, Vartina, Vasen.

January 20 - Songs of Robert Burns

Various artists in the intoxicating embrace of the Scottish bard's songs, including Rod Paterson, Dougie MacLean, and Eddi Reader.

January 27 - Wales

Explore the diverse indigenous musical traditions of Wales with 4 Yn Y Bar, Sian James, Carreg Lafar, Gwerinos, and the roving ambassador of Welsh music, harper Robin Huw Bowen.

February 3 - Celtic Piano

Antoni O'Breskey, Mícháel Ó'Súilleabháin (pron: O'Sullivan), and Triona Ní Dhomhnaill (pron: Nee Gonnell) headline this hour of Celtic piano music, and we introduce Washington, DC based pianist Dennis Botzer.

February 10 - A Different Kind of Love Song

We move beyond the traditional notion of romantic love this week to hear of a love of landscape, of whisky, of the natural world. Contributions from Shooglenifty, Maura O'Connell, Tony McManus, Danu, Lunasa, Ceolbeg (pron: Kull-beg) and many more.

Scottish/ Celtic Music on Your

Radio

Sundays, 12 noon

"Delta Celtica"
Cassie Tobin, host
WEVL-FM89.9

Sundays, 5:00 p.m.

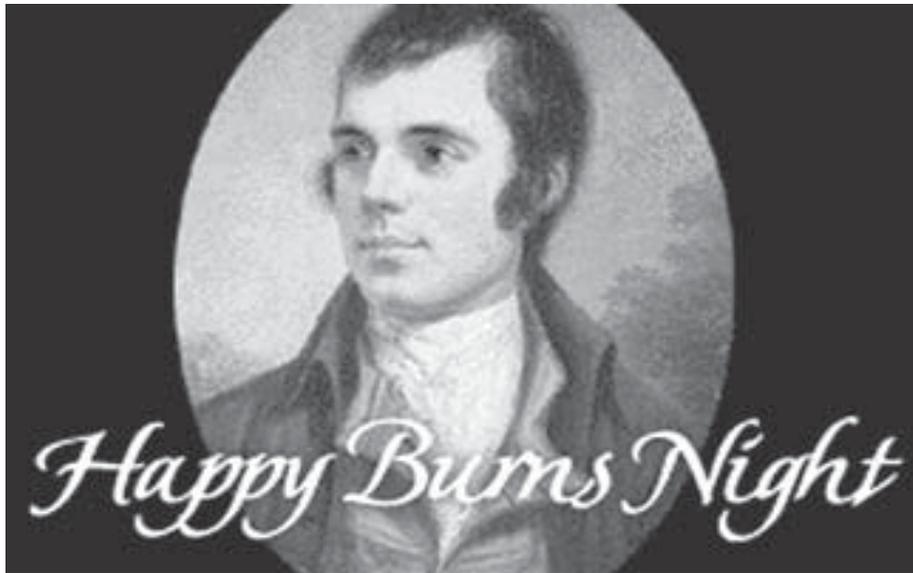
"The Thistle and Shamrock"
WKNO-FM 91.1

Saturdays, 10:00 a.m.

"Strands of the Celtic Knot" Robert
Campbell, host WEVL-FM 89.9

Saturdays, 7:00 p.m.

"The Thistle & Shamrock," PRM-FM
90.3



Next Regular Monthly Meetings
Jan 10 - Advent Presbyterian Church 1879 G'town Pkwy
Board Meeting 5:30 p.m. Membership Meeting 6:00 p.m.

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