



The Dallas Scotsman

Official publication of *The Scottish Society of Dallas*



Sharing Scottish History & Culture with North Texans since 1963

December, 2016

President: Larry Duncan (214-497-3857)

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Meeting Location:

The Garland Women's
Activities Building
713 Austin Street
Garland, Texas 75040

Message from the President ...

Nollaig chridheil agus bliadhna mhath ùr.

I hope everyone enjoyed the Scottish Society's St. Andrew's Dinner Dance on December 3 as much as Sue and I did. It was a great evening of fellowship, dining, entertainment, and dancing. The Scottish Country Dancing was especially fun due to the practice lead by Fiona Alpaugh at our November 20, Society meeting which prepared us for the big night.

The Society's Christmas Party at our December 18 meeting is all about the children, featuring, of course, a kilted Santa. The Society will provide the meat and drinks, so all you have to bring are side dishes, salads and/or desserts to round out the meal.

New Year's Eve, Hogmanay, is celebrated around the world with a Scottish flair, as everybody sings Robert Burns' "Auld Lang Syne."

"First Footing" is another Hogmanay custom. It literally means the "first foot" to step into a house after midnight should be a dark male in order to ensure good luck for the house. This superstition dates back to the days when light-haired strangers were likely to be Viking raiders. Of course everyone 'first footing' should take symbolic gifts such as coal, shortbread, salt, black bun and whisky.

We can look forward to an eventful new year. Our first three meetings will feature presentations on "Two Places Set Apart: Iona and New Lanark," Highland Games and Scottish Country Dancing, respectively. The highlight will be when we join in with Scots all over the world to celebrate at the Robert Burns Dinner Dance presented by the Dallas chapter of The Daughters of Caledonia. We will round out the first quarter by participating in the Scottish Village at the North Texas Irish Festival in Fair Park, Dallas and the inaugural Sherman Celtic Festival and Highland Games.

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St. Andrew's Dinner 2016



Military Veterans:

F, l-to-r : Gene Teakell & John Aitken

B, l-to-r : George Monroe, Larry Duncan, Carl Glaze, Geraldine & Dave, Rob Smith



Dancer: Staci Drew



Piper: Jerrod Fay is featured playing the penny whistle for "Skye Boat Song"



Kudos Korner



Gathering of the Clans & Highland Games, Salado

Larry & Sue Duncan
John & Margaret Aitken
Mark Clark & sons

St Andrews Dinner

Larry & Sue Duncan
John & Margaret Aitken
Scott & Becky Fisher
Beth Anne Meriwether
Fiona & Sean Alpaugh,
Myra Ballantyne
Brooke Sim
Bonita Adkins
Mark Clark
Gene Teakell

Special thanks to:

The North Texas Caledonian
Pipes and Drums under the
leadership of Pipe Major Don
Shannon

The Dallas Highland Dancers
under the leadership of Fiona
Alpaugh



What's in a Name?

Texas County Names in "Tartan for Me"
(... Continued)

Carson County (Tartan = Carson
of Roscue, MacPherson) If you
consider the Texas Panhandle to be
made up of the five, northernmost
east-west rows of counties, then
Carson County is situated at the
exact middle of that set of 25



Drummer: NTCPD Bass Drummer concentrates on her part.



Pipers: Pipe Major Don Shannon, heads up a line of four NTCPD pipers...

counties. (Each of the five east-west rows of counties is five counties wide, yielding a 5 x 5 block of nearly square counties.) The extreme southwestern corner of the county runs almost to the municipal limits of Amarillo and I-40 – *good old Route-66* – runs across the width of the county, near its southernmost boundary. 360 miles northwest of Dallas, **Panhandle** – the town – is the county seat and sits at the intersection of US-60 and SH-207.

The county has never been heavily populated, in fact the density today remains in the area of 6 to 7 people / square miles, with houses averaging about 3 / sq. mile! Lasting growth came to the county in the early to mid-20th century with the discovery of oil and natural gas (1920's) and a decision on the part of the US military (1942) to locate the *Pantex Ordinance Plant*, in the southwestern corner of the county (16,000+ acres). Along with both of these sources of revenue – in addition to agricultural revenues which have always been part of the county's balance sheet – came the completion and linking of several railroads which had previously been placed rather haphazardly across the region. Pentax was closed at the conclusion of WW-II and the lands sold to (what is now) Texas Tech University at Amarillo, for agricultural research. With the advent of the Korean War and the increasingly chilly relations with the USSR, the government reacquired 10,000+ acres of the old Pentax plant to serve a nuclear weapons assembly plant, which has since seen its share of antinuclear protests. Protests aside, the county's economy today is balanced and diversified with revenues and employment flowing from ranching, farming, oil, gas, transportation and munitions.

December Meeting Refreshment Notes

Annual Christmas party and potluck. Good food and fun for all! This meeting is a very family centric event, so bring the children and/or grandchildren. (We may even have a visit from our favorite, kilted Santa.) The Society will provide the meat and drink; members are asked to bring: salads, side dishes and/or desserts and come hungry.

As with the October meeting, if you will be bringing children or grandchildren (under 19) to the Christmas meeting, please try to let Santa's assistant, Myra Ballantyne (972-279-9684), know how many will be attending by **Wednesday, Dec. 14**. Thank you!

Future Meetings

If you would like to help out & bring your favorite light finger food dish or perhaps a plate of sweets, etc., to meetings in 2017, please contact **Refreshment Committee Chairman Jean Siegel** at "scotlullaby@att.net," or call her at: **817-447-9206**.

Jean also keeps the monthly Refreshments Committee Volunteer names for each of the remaining 2016-2017 meeting months. If there's a particular month coming up when you'd like to share your culinary talents & help with refreshments, Jean's the lass to notify.



— Scots Are Cookin', Aye! —

In honor of Burns' Night, BBCgoodfood.com has posted some easy to make Scottish food recipes. Of course we will start off the list of recipes with good ol' haggis.

— Baked Haggis —

450g haggis

Preheat the oven to fan 180C/conventional 200C/gas 6. Remove the outer packaging from the haggis then prick all over with a fork, wrap in foil like a baked potato and bake in the oven for 1 hour.

To serve, split open the haggis with a sharp knife and spoon the contents over neeps and tatties or serve separately.

— Neeps and Tatties —

- *8 large baking potatoes (washed, peel left on and cut into 2 cm x 4cm chunks*
- *6 tbsp light olive oil or sunflower oil*
- *1 swede (turnip), weighing about 675g / 1 ½ lbs, peeled and roughly chopped*
- *50g butter, plus extra for serving*

The day before you want to serve, preheat the oven to fan oven 200C/conventional 220C/gas 7. Put the potatoes into a pan of lightly salted water, return to the boil and cook for 5 minutes. Drain the potatoes, put them back into the pan and place it back on the heat for a couple of minutes to dry out.

Meanwhile, pour the oil into a large roasting tin (you may have to use two) and heat it in the oven until smoking hot. Now stir the potatoes into the hot oil and return to the oven to roast, turning occasionally, for 55 minutes.

Cook the swede in boiling salted water for 50-55 minutes, or until very soft. Drain and add to the roasted potatoes. Roughly mash everything together, keeping quite chunky, then cool, cover and keep in a cool place.

The county was named for **Samuel Price Carson**, a signer of the Texas Declaration of Independence and the first Secretary of State for the Republic. Born and raised in N. Carolina, the son of state politician, he would eventually serve four terms in US House of Representatives, where he became a close friend of none other than *Davey Crockett*. He was ultimately *retired by his constituents* for supporting something that they clearly disapproved of. However ... the very next year his local district returned him to the N. Carolina Senate! Failing health drove him to seek a different climate and he traveled west settling in a disputed area claimed by both Arkansas and Texas. In February of 1836, he was elected by his neighbors (along with 4 others) to represent them at the *Convention of 1836*, which ultimately called for Texas to declare itself a free and independent republic. Because of his prior political experience, on behalf of N. Carolina, he was considered an outstanding member of the convention by his peers. He was in fact, nominated to run for the office of the president – *the first president* – of the republic. Losing 29 – 23, to David Burnet, he was subsequently elected secretary of state. Strangely enough, he never *officially* resided in the Republic, however his legacy was such that Carson County was named in his honor some 40 years after his passing.



To serve, preheat the oven to fan 180C/conventional 200C/gas 6. Uncover the potatoes and swede, dot with the butter and put in the oven to reheat for 25-30 minutes, stirring now and again until piping hot. Serve with lots of butter.

— Dundee Cake —

- 100g blanched almond
- 180g unsalted butter, at room temperature
- 180g light muscovado sugar
- Zest 1 orange
- 3 tbsp apricot jam or marmalade
- 1 tsp baking powder
- 3 large eggs, beaten
- 100g ground almond
- 2 tbsp milk
- 500g mixed dried fruit
- 100g whole glace cherry
- 225g plain flour

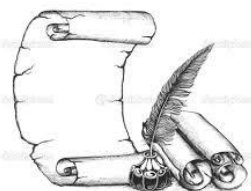
For the glaze:

- 1 tbsp milk
- 2 tsp caster sugar

1. Put the almonds into a small bowl and pour over boiling water to just cover. Leave for 5 mins then drain in a sieve and leave to dry.
2. Preheat the oven to 180C/160 C fan/Gas Mark 4. Line a deep loose-based 20cm cake tin with baking parchment.
3. Put the butter in a large bowl and beat well until soft. Add the sugar and beat until light and fluffy. Stir in the orange zest and apricot jam.
4. Sieve together the flour and baking powder. Add the eggs to the creamed butter and sugar, a little at a time, beating well between each addition. If the mixture starts to curdle, stir in a little flour.
5. Add the remaining flour and ground almonds and mix well. Mix in the milk and then add the dried fruit and cherries and mix gently together.
6. Spoon the mixture into the prepared tin and spread level using the back of a spoon. Arrange the whole almonds close together in neat circles on the top of the cake. Bake in the oven for 45 mins.
7. Lower the oven temperature to 160C/140 C fan/Gas Mark 3 and cook for a further 60–80 minutes. Check the cake after 50 minutes by inserting a wooden or metal skewer into the cake. When it's done it should have just a few crumbs attached. Check every 10 minutes - it's important not to overcook this cake so the centre will be a little soft.
8. When cooked, remove the cake briefly from the oven, put the milk and sugar into a small pan and heat gently until the sugar has dissolved. Brush over the top of the cake and return the cake to the oven for 2-3 mins. Remove and allow the cake to cool in the tin. When quite cold remove from the tin and wrap in foil and keep for at least 2 days before cutting

Gràdh!

Ink From Other Pens...



Scottish Phrases – Old and New

Whit's fur ye'll no go by ye! –

What's meant to happen will happen.

Skinny Malinky Longlegs! – *A tall thin person.*

Lang may yer lum reek! – *May you live long and stay well.*

Speak o' the Devil! – *Usually said when you have been talking about someone – they usually appear.*

Black as the Earl of Hell's

Waistcoat! – *Pitch black.*

Failing means yer playin! – *When you fail at something at least you're trying.*

Mony a mickle maks a muckle! – *Saving a small amount soon builds up to a large amount.*

Keep the heid! – *Stay calm, don't get upset.*

We're a' Jock Tamson's bairns! – *We're all God's children, nobody is better than anybody else – we're all equal.*

Dinnae teach yer Granny tae suck eggs! – *Don't try to teach someone something they already know.*

Dinnae marry fur money! – *Don't marry for money – you can borrow it cheaper.*

Is the cat deid? – *Has the cat died? Means your trousers are a*

Robert Burns Dinner and Dance

Saturday, January 28, 2017

In Dallas, the Daughters of Caledonia (many of whom are members of The Scottish Society of Dallas) sponsor a formal dinner and dance honoring Robert Burns, the "Scottish Bard." Usually held on the Saturday nearest January 25th (Burns' birthday), the evening typically features a lively recitation of Burns' "*Address to the Haggis*"; live pipe band music provided by the North Texas Caledonian Pipes & Drums; and demonstrations of Highland dancing by the Dallas Highland Dancers, under the direction of Fiona Robertson Alpaugh. The evening concludes with dancing (a variety of music is provided for all ages) including an opportunity for guests to try their hand at traditional, Scottish Country Dances! (Don't worry... Miss Fiona provides "on-the-spot" instructions in the form of a walk-through before each different dance.)

The event is usually held at the Hyatt Regency, North Dallas (Campbell Road, just east of Central Expressway/US-75) in Richardson, Texas. So make plans to join the Daughters in January, 2017, to celebrate the life and poetry of Robert Burns. (Full details about the 2017 event will be posted at this same location in early December of this year.)

Be aware that five of the last seven Burns dinner were sell-outs! Don't wait until the last minute to get your tickets.



Robert Burns

Robert Burns was a talented Scotsman who started life as a boy was part of a poor family, on a farm. His writings often reflected the issues affecting the poorer classes. His accomplishments include his writings, but also collecting and preserving the traditional Scottish songs for the future (<https://www.visitscotland.com/about/famous-scots/robert-burns/>)

Early life



Robert Burns was born on 25 January 1759 in the village of Alloway, two miles south of Ayr. His parents, Willian Burnes[s] and Agnes Broun, were tenant farmers but they ensured their son received a relatively good education and he began to read avidly. The works of Alexander Pope, Henry Mackenzie and Laurence Sterne fired Burns's poetic impulse and relationships with the opposite sex provided his inspiration. Handsome Nell, for Nellie Kilpatrick, was his first song.

bit short – like a flag flying at half mast.

Haud yer wheesht! – *Be quiet.*

Noo jist haud on! – *Now just hold it, slow down, take your time.*

Hell slap it intae ye! – *Means it's your own fault.*

I'm fair pucked! – *I'm short of breath.*

Do yer dinger. – *Loudly express disapproval.*

Gie it laldy. – *Do something with gusto.*

Ah dinnae ken. – *I don't know.*

Haste Ye Back! – *Farewell saying meaning "return soon".*

It's a dreich day! – *Said in reference to the weather, when it's cold, damp and miserable.*

Some Scottish sayings that are not so old

Gonnae no' dae that! – *Going to not do that.*

Pure dead brilliant – *Exceptionally good.*

Yer bum's oot the windae – *You're talking rubbish.*

Am pure done in – *I'm feeling very tired.*

Am a pure nick – *I don't look very presentable.*

Ah umnae – *I am not.*

Ma heid's mince – *My head's a bit mixed up.*

Yer oot yer face! – *You're very drunk.*

Yer aff yer heid – *You're off your head – a little bit daft.*

Reference:

<http://scotlandwelcomesyou.com/Scottish-sayings/>

Hard physical labour on the family farm took its toll on the young Burns, who increasingly turned his attentions towards the passions of poetry, nature, drink and women which would characterise the rest of his life. He fathered twins with eventual wife Jean Armour, but a rift in their relationship nearly led to Burns emigrating to the West Indies with lover Mary Campbell (his Highland Mary). Mary's sudden death and the sensational success of his first published collection of verse kept him in Scotland. At just 27, Burns had already become famous across the country with poems such as *To a Louse*, *To a Mouse* and *The Cotter's Saturday Night*.

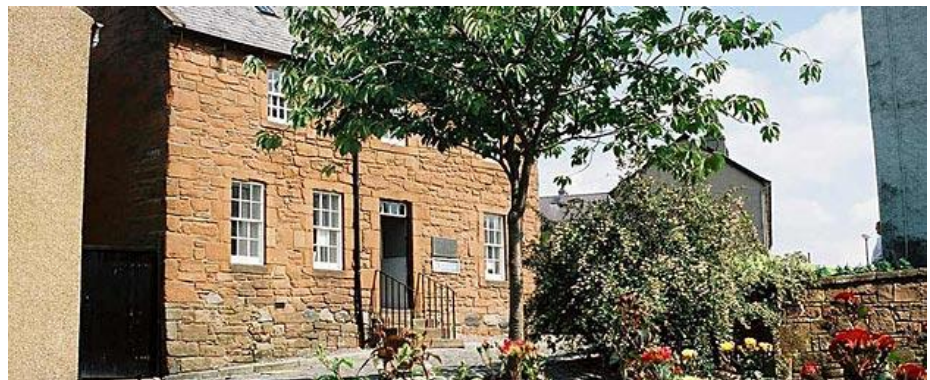
Late twenties



Newly hailed as the Ploughman Poet because his poems complemented the growing literary taste for romanticism and pastoral pleasures, Burns arrived in Edinburgh, where he was welcomed by a circle of wealthy and important friends.

Illicit relationships and fathering illegitimate children ran parallel to a productive period in his working life. His correspondence with Agnes 'Nancy' McLehose resulted in the classic *Ae Fond Kiss*. A collaboration with James Johnson led to a long-term involvement in The Scots Musical Museum, which included the likes of *Auld Lang Syne*.

Later life



In just 18 short months, Burns had spent most of the wealth from his published poetry, so in 1789 he began work as an Excise Officer in Dumfries (an irony not lost on him) and resumed his relationship with wife Jean. His increasingly radical political views influenced many of the phenomenal number of poems, songs and letters he continued to pen, including such famous works as *For a' that and a' that*.

The hard work this new job entailed, combined with the toil of his earlier life and dissolute lifestyle began to take their toll on Burns's health. He died on 21 July 1796 aged just 37 and was buried with full civil and military honours on the very day his son Maxwell

Auld Lang Syne

Auld Lang Syne is a popular song that is traditionally sang at the stroke of midnight going into a new year. Below is the Robert Burns' poem in its entirety:

*Should auld acquaintance be
forgot,
and never brought to mind?
Should auld acquaintance be
forgot,
and auld lang syne?*

Chorus:

*For auld lang syne, my jo,
for auld lang syne,
we'll take a cup o' kindness yet,
for auld lang syne.
And surely ye'll be your point-
stowp!
And surely I'll be mine!
And we'll tak a cup o' kindness yet,
for auld lange syne.*

Chorus:

*We twa hae run about the braes,
and pu'd the gowans fine;
but we've wander'd mony a weary
fit,
sin auld lange syne.*

Chorus:

*We twa hae paidl'd'l the burn,
frae morning sun till dine;
but seas between us braid hae
roar'd
sin auld lang syne.*

Chorus:

*And there's a hand, my trusty
fiere!
And gie's a hand o'thine!
And we'll tak a right gude-willy
waught, for auld lange syne.
Despite the wealth of literature
addressing the festive season,
very little besides*

was born. A memorial edition of his poems was published to raise money for his wife and children.

(From: <http://www.bbc.co.uk/arts/robertburns/biography.html>)



Member's Pictures



Birthdays Là breith sona dhuit



Birthday Ladies: Margaret Aitken, Myra Ballantyne, Ebby Darden and a guest

EVENTS

***Don't forget to mark your
calendar for these upcoming
events...***

***Sunday, Dec. 18 – Monthly
Meeting: Annual Christmas
Party & Potluck*** — Rumor has it
that 'Ole Fat Santa will be on
hand & wearing his Clan McClaus
tartan kilt with gifts for those 18
and under.

***Saturday, Jan. 28 – Robert Burns
Dinner and Dance*** — Come
celebrate Robert Burns' birthday.
Buy your tickets early as this
event usually sells out. The Event
will be held at the Hyatt Regency
North Dallas in Richardson Texas.

The Dallas Scotsman
3023 Ruidosa Ave
Dallas, TX 75228

ADDRESS CORRECTION REQUESTED