



# The Spectator

The Quarterly Newsletter of Saint Andrew's Society of Williamsburg

Summer 2010

## President's Message

Why did you want to join Saint Andrew's Society? I suspect there are about as many reasons as there are members, but somewhere in that list of reasons must be a love of Scotland and Scottish culture. Our founding members who wrote the Bylaws stated, "The objectives of the Society are to perpetuate awareness and appreciation of Scottish history, traditions and culture and the contributions of Scotland and Scots to local, regional and national development, to promote social intercourse and cooperation among its members, to support Scottish heritage and welfare through appropriate charitable contributions to individuals, groups and organizations who have applied to and been approved by the Society for assistance and, finally, to possess and exercise all the powers conferred by the laws of the Commonwealth of Virginia upon incorporated bodies." Are we meeting our objectives?

Our first objective is to perpetuate awareness and appreciation of Scottish history, traditions and culture. I think we all love to celebrate our heritage! Each year, we participate in the Williamsburg Scottish Festival; a wonderful opportunity not only to celebrate but to share with the community the rich cultural heritage that is ours. On October 3, we can spend the day enjoying the music, dance, food and history of Scotland. Saint Andrew's Society will as usual have a tent in Clan Row and we invite you to stop in for refreshment and to visit with your fellow members.

The Society offers opportunities throughout the year for "social intercourse and cooperation among its members." We recently held our Annual Family Picnic and Ceilidh and it was a fun-filled afternoon. We shared delicious food prepared by our members and listened to beautifully played music of the Celtic Harp, Scottish Smallpipes and the Williamsburg



Pipes and Drums. We had a sing-a-long and even a lesson in the Celtic language! Many thanks to Sherri Elmore, Doug Burns, Heather Phillips for their committee work in preparation and thanks to the board members who arrived early to help set up and stayed late to clean up.

Thank you also to Williamsburg Pipes and Drums, Kathy Kasley for her harp music and the sing-a-long, William and Mary student Tracy Jenkins for playing the Scottish Smallpipes and Heather Phillips who with her niece, Katherine tried to teach us how to speak Celtic. Katherine learned very quickly, but the rest of us were a little slower! In this issue of *The Spectator*, you can read more about the picnic and look at Marshall's pictures of the afternoon.

We are also adding a new opportunity for learning more about our Scottish Culture. The Scottish Study Club will be starting in September, and the response is so great we may have to have more than one group! This will be a book club with a twist: rather than just reading and discussing a book, we will start with Robert Burns' Selected Poems and will read and discuss the poems as well as sing the songs and learn more about Robert Burns, who he was, what his life was like and what the culture was in his day. For more information, you can email me at [jardgriffin@cox.net](mailto:jardgriffin@cox.net).

Another objective is to support Scottish heritage and welfare through appropriate charitable contributions to individuals, groups and organizations who have applied to and been approved by the Society for assistance. This is our second year of support to the Williamsburg Pipes and Drums, a win-win situation for us. In return for our contribution, they are available to play at our events, as well as providing a piper for funerals of our members. Sarah McCaslin was our first scholarship recipient; she is a graduate student at the University of Edinburgh. We hope to have Sarah as a guest sometime in the future when she returns home. I know you will all love to meet her and hear of her experiences. Those of you who attended the picnic Sunday were fortunate to meet Tracy Jenkins, a Williams and Mary student, and hear him play the Scottish Smallpipes. Tracy is an accomplished musician and we supported him in attending a Piping Workshop this past winter. Our Scholarship Fund is funded entirely on donations from our members.

And finally, Saint Andrew's Society is a 501 (c) (3) organization, which means we are a non-profit, charitable group. Ev Tucker, our treasurer, makes sure all forms are filed annually to keep us in good standing with the government, and your donations to our Scholarship Fund are tax deductible.

The society is always happy to welcome new members, but we also need to nurture our members and provide opportunities for involvement. The members on the Board of Directors work hard to plan and coordinate events for our members, their families and friends to experience, celebrate and share Scottish Culture.

Our next event is the Summer Luncheon on August 10<sup>th</sup> at the Williamsburg Lodge. Alexander Andrews will be our speaker and his topic is, "In the Footsteps of Livingstone." I hope to visit with you then.

Yours, Aye,



Jamie Alexander Griffin  
President  
Saint Andrew's Society  
Williamsburg, Virginia

### **Family Picnic and Ceilidh**

On Sunday afternoon, July 11, the Society met at the Queen's Lake Clubhouse for the 2010 St. Andrew's Society Family Picnic and Ceilidh. About 70 members, relatives and friends attended and enjoyed a bountiful and delicious potluck feast, with plentiful white wine and other beverages to combat the summer heat. The event was organized by Sherri Elmore with plenty of enthusiastic help from other members. One high point was the smallpipes demonstration by Tracy Jenkins, a William & Mary student who is sponsored by the Society to attend a piping workshop. Tracy's smallpipe tunes were hauntingly beautiful, ancient Celtic melodies from Scotland, Ireland, Brittany, Galicia and other places where Celts had settled. Tracy explained that there are hundreds of different types of bagpipes, and the smallpipes had almost gone extinct when some piping fanatics made efforts to revive the musical tradition in the early 20<sup>th</sup> Century. Tracy is certainly doing his part.

Williamsburg Pipes & Drums attended in force, led by our own Lynn Newcomer. They raised the roof with tremendously stirring versions of many traditional Scottish melodies. Kathy Kasley also serenaded us with heavenly music from the Scottish Harp, and later led the gathering in a sing-along of Robert Burns favorites.

This gathering was fun! Following are some photos taken at the event. For more, please see the photo album in our website at [http://www.mstomas.com/SASG\\_10\\_Ceilidh.html](http://www.mstomas.com/SASG_10_Ceilidh.html) .



**View from Queen's Lake Clubhouse**



**Lynn Newcomer warms up (left)**

**Tracy Jenkins on the smallpipes (below)**





**Enjoying the buffet (top); Enjoying Williamsburg Pipes & Drums (below)**



## **Robert Burns World Federation Meeting**

Byron Adams informs us that the Robert Burns World Federation held its annual membership meeting in Edinburgh last September. Byron attended. This was an extra special time of the year due to the Scots Homecoming 2009 Celebration and the 250th year since the birth of Robert Burns.

An evening to remember was held at the Government- funded reception at the National Gallery. Pretty lassies made sure that all attendees were well cared for and supplied trays of salmon, haggis, neeps and taties, fruit tarts and your favorite liquid refreshment. Songs were sung and speeches made. A special inspiring presentation was made by the First Minister of Scotland, Alex Salmond, who is advocating an Independent Scotland.

On Sunday we enjoyed an uplifting service at the Canongate Kirk. Many of Burns' poems were sung to the tunes of well known hymns. Behind the Kirk was a well cared for cemetery where the graves of "Clarinda" (Agnes McLehose) and Robert Ferguson can be visited.

One side trip on this visit to Scotland was to observe and ride the Falkirk Wheel. A most exciting example of 21st Century engineering. It is the world's first rotating boatlift. As the wheel turns, water and boats are transferred between an aqueduct linked to the upper Union Canal and a basin feeding to the Forth and Clyde Canals. This allows a direct waterway route between Edinburgh and Glasgow and an East-West coast connection linking the Clyde and Forth rivers.



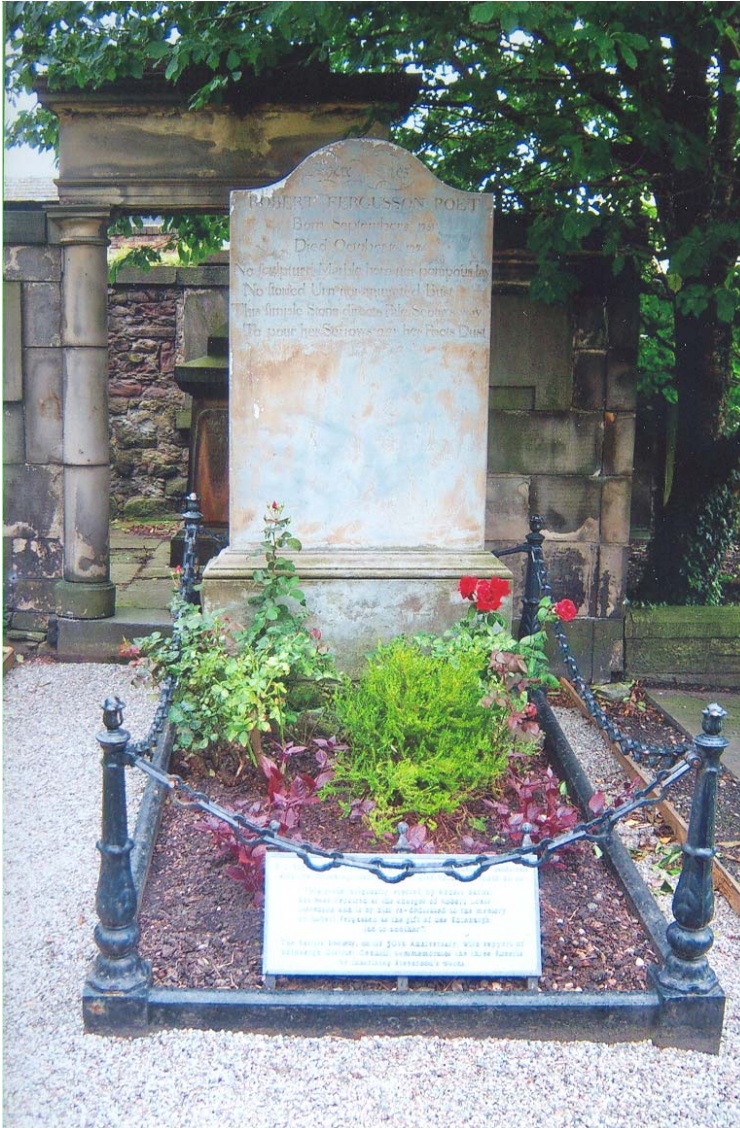
**National Gallery – Byron Adams**



**Byron and First Minister Alex Salmond (above). Clarinda (below). Byron Adams.**







**Grave of Robert Ferguson. Byron Adams.**



**The Falkirk Wheel. 2005 Cameron Lyall. .**



**Falkirk Wheel. 2004 Sean McLean.**

**Scotland's Poet,  
Robert Burns**



Courtesy: <http://www.greatvalueonlinebooks.com>

## Mystery Cottage

The first reader to identify the name of the cottage below and the place where it is located will receive a free DVD disc of Byron's pictures, a free drink of their favorite beverage at the next function, or, whatever? Courtesy of Byron Adams.



**Mystery Cottage – Byron Adams.**

**Scotland's Queen, Mary Queen of Scots**



## W&M and University of St. Andrew's

From the Virginia Gazette, interesting news:

The Virginia Gazette May 19, 2010

### NEWSBRIEF

#### Scottish university partners with W&M

WILLIAMSBURG — The second oldest college in the United States and the oldest university in Scotland will soon offer an undergraduate joint-degree program. The program between the College of William & Mary and the University of St. Andrews is among only a few such offerings, according to a press release from W&M. Students will be able to enroll in the program starting in Fall 2011. Students will complete two years at each institution and earn a single diploma - a Bachelor of Arts, International Honors - with the insignias of both institutions. The joint degree program will include joint degrees in four fields of economics, English, history and international relations. The program will initially enroll 20 students at each institution for the fall 2011 semester, with an anticipated five students enrolled in each area of study. The students will spend their first year at their home school and the second year studying abroad at the host institution, officials said. The final two years of their studies would be split between the two institutions. Ultimately, the universities would have 80 students on each campus pursuing joint degrees. The Court of the University of St. Andrews will be asked to formally adopt the program at its meeting in St. Andrews on Friday. For at least 25 years, William & Mary and St. Andrews have been connected through study abroad and student exchange programs.



University of St. Andrew's – from Wikipedia



College of William & Mary – Planetware.com

## Scottish Soldiers Welcomed Home from Afghanistan

An article from the May 10 issue of the Daily Record described the joyous return of Scottish soldiers to Edinburgh from their deployment in Afghanistan. 500 troopers from the 3<sup>rd</sup> battalion The Rifles and the Royal Scots Borderers marched into the city to the cheers of a grateful crowd. Please click on

<http://www.dailyrecord.co.uk/news/scottish-news/2010/05/08/cheers-at-edinburgh-memorial-service-for-troops-returning-home-86908-22243358/>

## Paper Copies of Spectator

There has been some recent misunderstanding regarding Society policy on mailing paper copies of the Spectator to members. Our policy has been and remains that if a member does not have access to a computer which permits him/her access to the on-line copy, we will mail a paper copy to that member via US mail, cost-free. This policy will continue – if you can't go on-line for any reason, we will mail you a free paper copy. We are happy to do that as a service to our members.

## Slow Cooker Haggis

From Jamie Griffin, who obtained it from Morag Willey, Children's Librarian at the James City County Library.

### The Ingredients:

½ pound ground beef

½ pound ground lamb

1 chopped red onion (doesn't need to be diced, largish chunks are okay)

1 cup oats

pinch each of nutmeg, cloves, cinnamon

½ tsp cayenne pepper

½ tsp black pepper



worldpress.com

1 tsp kosher salt

1 egg

½ cup of chicken broth or stock

**The Directions:**

In a large mixing bowl, mix all of the ingredients, minus the broth, the same way you would make a meatloaf.

Plop in into your slow cooker. You can spray with cooking spray if desired.

Shape with your hands into a round blob.

Pour in your broth.

Cover and cook on low for 6-7 hours or on high for about 4 hours. This is cooked fully when it has browned on the edges and is beginning to brown on top. Don't overcook and risk drying out. The chef in the recipe cooked it for 5 hours on low then on high for one more hour. Using large spatulas carefully remove and set on a cutting board. Let rest for a full 30 minutes before slicing. YUMMY!

(Note from the Spectator editor: Traditional Scottish recipes calling for beef or lamb normally advise against stealing cattle or sheep from other Scottish clans but suggest stealing from the English instead. This is not because of concern for other Scots but because English cattle and sheep are normally better cared for, and more tender.)

**Scotland's Warrior, William Wallace**



## Scotland Coat of Arms



The Royal Coat of Arms of Scotland since 1603.

In the picture above you can see the Scottish unicorn and flag, on the right the English lion and flag, which represented the merging of the two royalties.

Courtesy : <http://www.historyandlegends.com/ScottishHeraldry.html>



# Saint Andrew's Society of Williamsburg

PO Box 533, Williamsburg VA 23187

## Application for Membership

Full Name: \_\_\_\_\_

Are you, applying as a new member  or as a Spouse  Son  Daughter  in the same household of a current member (check one)?

Member's Name if you are a spouse/son/daughter: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone(s): \_\_\_\_\_

E-mail: \_\_\_\_\_

Date and Place of Birth: \_\_\_\_\_

Schools/Colleges: \_\_\_\_\_

Business or Profession: \_\_\_\_\_

Spouse's Name (if not a member): \_\_\_\_\_

Names and Ages of Children: \_\_\_\_\_

Nature of Scottish Ancestry: \_\_\_\_\_

Scottish Interests – (History, Literature, Arts, Clan Affiliation etc):  
\_\_\_\_\_

Clan Affiliation or Membership: \_\_\_\_\_

Date: \_\_\_\_\_ Signature of Applicant: \_\_\_\_\_

To the best of our knowledge, the above applicant is of sound character, over the age of 21 years and is entirely suitable to membership in the Society. Applicant will actively participate in the functions of the Society as circumstances allow and will perform conscientiously any duties undertaken.

Sponsor: \_\_\_\_\_ Date: \_\_\_\_\_

Co-Sponsor: \_\_\_\_\_ Date: \_\_\_\_\_

### Checklist for Membership:

Initial Individual Membership in a Household– Initiation (\$20.00) plus First Year's Dues (\$40.00). Total of \$60.00.

Additional Membership within same household – Initiation (\$20.00) plus First Year's Dues (\$20.00). Total of \$40.00.

Your check made out to: St. Andrews' Society of Williamsburg  
A Small Photograph of you suitable for digitization.

Completed Application with address, phone number and e-mail address included.

NOTE: All memberships are individual and only one applicant per application.