



The Spectator

The Quarterly Newsletter of Saint Andrew's Society of Williamsburg
Spring 2011

President's Message

According to the calendar spring is here. We are seeing a few signs of spring, mixed in with a few snow flurries, but it is slowly getting warmer. It's hard to believe we are more than a quarter of the way through the year, and we are more than a quarter of the way through our Society year as well.

Spring is also a wonderful time to be of Scottish descent. In 1997, the U.S. Senate proclaimed April 6th to be Tartan Day. United States Senate Resolution 155 recognizes and honors the major role that Scottish Americans played in the founding of this nation, and states that "Scottish-Americans helped shape this country in its formative years and guide this Nation through its most troubled times." It "commends the more than 200 organizations throughout the United States that honor Scottish heritage, tradition and culture," and the fact that these organizations "do not let the great contributions of the Scottish people go unnoticed."

On Saturday, April 2, Saint Andrew's Society and Tidewater Scottish Society sponsored a Tartan Day event called, "What it means to be Scottish in Hampton Roads." It was a great day! Over 200 attended and enjoyed demonstrations of Scottish culture. Harold Maxwell had information on genealogy, Arthur Korff talked about the basics of piping, and Clans MacGregor and Kennedy were represented. Original paintings of Scottish scenes by Joyce White and Sarah Short were on display. Williamsburg Pipes and Drums and the Newport News Police Pipe Band regaled us with bagpipe solos and pipe and drum music. The Back River Band and Glasgow Kiss entertained with fiddle playing and there was beautifully played dulcimer and psaltery music. Our own Kathy Kasley and Joyce White also played and gave demonstrations on the harp. The Scottish Dance Theatre of Virginia Beach performed and there was a Tartan fashion show. And for a finale, Byron Adams gave a toast to the Haggis!

Many thanks to event coordinator, Anne Korff and her committee; Kathy Kasley, Joyce and Jim White, Harold Maxwell, Heather Phillips and John McGlynn for all their hard work. Also, a big thank you to Walker's for their generous donation of

Shortbread cookies! Pictures by Marshall Thomas are included in this issue of the Spectator for you to enjoy.

January 29th was our annual Burns' Nicht Dinner. Once again we had a special evening celebrating the birth of Robert Burns with family and friends who share our Scottish heritage. Food, music, poetry and toasts; the Bard himself would have enjoyed it! Three special guests at Burns' Nicht were daughters of late member Jim Anthony. Jim was posthumously awarded Scot of the Year for his many years of faithful and energetic support of Saint Andrew's Society.

Heartfelt thanks to Chairman Wil Phillips, Bob Davis and the rest of the Board for all of their hard work. Months of planning and a full day of decorating (plus clean-up) went into this evening. Also, thanks to Heather Phillips for a superb job on the Silent Auction and Doug Burns for his work on the raffle. Jim White put together a slide show of our Society and this past year's Flowers of the Forest. This issue of the Spectator also has pictures of the evening for you to enjoy.

Thank you to our members who have made donations to our scholarship fund. We are continuing to assist graduate student Sarah McCaslin who is studying at the University of Edinburgh and Tracy Jenkins who is attending the spring semester at St. Andrew's University. And we continue to contribute to Williamsburg Pipes and Drums. One of our Society objectives is to support Scottish heritage and welfare through appropriate charitable contributions to individuals, groups and organizations and your generous gifts enable us to do this.

May first is the annual Kirkin of the Tartans at historic Christchurch. This is always an inspiring and memorable event and I look forward to seeing you there. Our annual Family Picnic and Ceilidh is coming up in June and you will receive further information soon.

Enjoy your spring, and I hope to visit with you soon,

Yours Aye,



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

Christmas Spirit

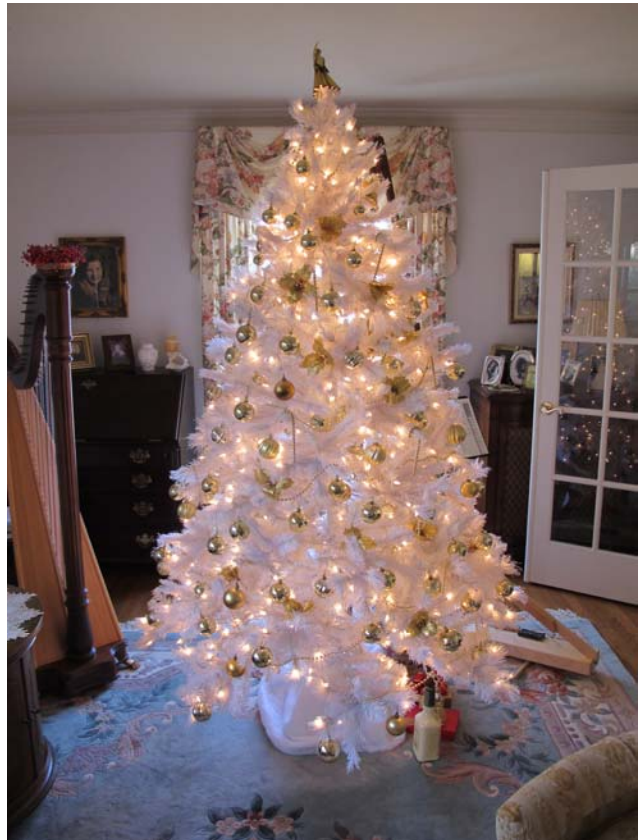
Last December your editor discovered that Jim and Joyce White have some unusual Christmas decorations – ten, count 'em, ten – Christmas trees. They are each beautiful and lighted and exquisitely decorated. Each tree has a theme. My favorite is the one that is covered with miniature bottles of Scotch whisky. Others are dedicated to family members with little photos turned into Christmas decorations. The centerpiece is a giant tree that must have taken forever to set up. Your editor asked Jim how long it took him and Joyce to do all ten trees and he said they start in October. Now that's Christmas spirit!



The giant tree



The scotch tree



The golden tree



Joyce, Kim Lien and Jim with three smaller trees

Burns Night 2011

On Saturday January 29 the Society held its annual Burns Night celebration at the Lexington George Washington Inn, in honor of Scotland's famed national poet and lover Robert Burns. The festive dinner was attended by guests in formal highland attire and featured bagpipers from Williamsburg Pipes and Drums, and the ancient presentation of the haggis. Robert Lockwood made the ode and toast to the haggis. Robert Maccubbin commented on the Immortal Memory of Burns. There were numerous toasts, a welcome to new members, a remembrance of those members who recently passed away and the awarding of the Scot of the Year award. The award was posthumously presented to Jim Anthony, well known to us all as a loyal and active member for many years, and was accepted by Sharon Scruggs, Elizabeth Anthony and Susan Anthony, three of Jim's four daughters. This was an excellent gathering with a good program, fine food by the hotel, and lots of good fellowship and cheer, concluded with "Auld Lang Syne" by Bob Flinn.



The guests gather in their highland best.



Anne Korff joins Robert Flinn for a Scottish tune.



The Color Guard.



Robert Lockwood gives the Ode to the Haggis



Jamie Griffin (right) presents the Scot of the Year Award to Jim Anthony, accepted by three of Jim's daughters.



Burns Night in the grand hall of the GW Inn.

Tartan Week – What it Means to be Scottish in Hampton Roads

On April 2 SAS and the Scottish Society of Tidewater jointly sponsored a local celebration of Tartan Week at the Walnut Hill Baptist Church in Williamsburg. The free event was titled 'What it Means to be Scottish in Hampton Roads.' This imaginative event proved to be quite successful. It featured music by the Newport News Police Pipes, Drums and Dancers and the Williamsburg Pipes and Drums. Lively dance and musical displays included Highland dancers and fiddlers, the Scottish Dance Theater of Virginia, Scottish fiddlers Back River Band headed by John Turner, music by Glasgow Kiss, dulcimer and psaltery music by Jan and Walter Spencer, and harps by Kathy Kasley. The Main Hall and adjacent room displays included information tables, genealogy, a tartan fashion show, demonstrations on bagpipe basics, tartans, Gaelic and Scots languages. A haggis procession featured the Saint Andrew's Society color guard with Byron Adams who gave the famous address to the haggis. One event followed the other, it never got boring and the audience was enthusiastic. Much credit for this successful show goes to organizer Anne Korff, the people who helped her, and everyone who participated. Our thanks to the Scottish Society of Tidewater.



**Top, a little angel tries out the harp
Below, SAS stalwarts enjoy the show**





**Top, Glasgow Kiss rocks on out
Below, John Turner & the Back River Band fill the hall with music**





Williamsburg Pipes & Drums lead the parade of the Haggis

A Williamsburg Connection to Robert Burns

From Byron Adams, we learn of a beautiful old home in Williamsburg, the St. George Tucker house, with a connection to Robert Burns. St. George Tucker came to Williamsburg from Port Royal, Bermuda, to attend the College of William and Mary and study law. He built this grand old home that has been restored several times since his coming to Virginia in 1771. He served as a military officer in the Revolutionary War and later became a judge on the Virginia General Court, the Virginia Supreme Court of Appeals and finally was appointed a judge of the United States District Court, a position he held until his death in 1827.

The home eventually passed to St. George Tucker's great grandson George Preston Coleman who married Mary Haldane Begg, a descendant of Isabella Burns Begg, the youngest sister of Robert Burns. Janet Coleman Kimbrough, a child of Mary Haldane Begg Coleman and George Preston Coleman, attended several functions of the St. Andrew's Society of Williamsburg. I remember her quite clearly, a lovely genteel woman who frequently was a welcomed guest at Burns Nicht. She had become a medical doctor and remained in the Tucker house as a life tenant until her death in 1993. The house had been previously sold to the Colonial Williamsburg Restoration.



The St. George Tucker house



Byron at the St. George Tucker house

Abbotsford, Home of Sir Walter Scott



Abbotsford (undiscoveredscotland.co.uk)

Abbotsford, the home of famed Scottish writer Sir Walter Scott is in bad need of restoration, and some recent good news announced a government contribution of 2.45 million Pounds for that purpose. Please see the following two articles, from BBC and Herald Scotland, and some notes from the Abbotsford Trust. The Abbotsford Trust has been working hard to restore Scott's beautiful home and welcomes contributions. Info from Harold Maxwell.

http://news.bbc.co.uk/2/hi/uk_news/scotland/south_of_scotland/8673032.stm

<http://www.heraldscotland.com/news/home-news/author-scott-s-home-set-for-10m-upgrade-1.1026795>

From the Abbotsford Trust:

'Sir Walter Scott, poet, novelist, historian and critic, is Scotland's greatest man-of-letters. He created the genre of historical fiction and his influence on the European novel of the nineteenth century was unequalled. In France, Italy, Germany and Russia novelists drew on the deep well he had uncovered. Scott had a deep love for his country that inspired his writing and is powerfully presented in his poems and stories. He was one of the great romantics of his time, pivotal within the romantic movement that he helped create and nowhere else in the world can evoke the power of this romanticism than Abbotsford.

This was a house which, uniquely, was designed by Scott himself, so that when you touch the bricks and mortar, you are touching his mind.

The beautiful house and grounds have survived for almost 200 years and they provide a way in which people can understand and interpret Scott's philosophy. As one of the first examples of the Scottish Baronial style (which in turn fed into the gothic revivalism movement) the house also holds an important place in the history of architecture and design. Abbotsford is now in urgent need of investment. Work is required to ensure the future survival of the structure of the house and to improve the visitor experience. Without this, Scotland, the UK and the world, stand to lose a key facet in terms of our literary and architectural heritage.

The campaign to save Abbotsford will improve facilities for existing and potential audiences, including a new visitor centre, as well as restoring and conserving the house and gardens. This will create a much improved visitor experience for all those accessing Abbotsford. Currently 24,000 people visit the house and gardens each year but with the crucial work to Abbotsford complete, this is expected to rise to 75,000. This is a major campaign of international significance, with the total cost budgeted at £10 Million. Through the support of The Heritage Lottery Fund, Historic Scotland and others, £8 Million has already been pledged or committed, helping to ensure that the vision for Abbotsford becomes a reality. However, there is still a shortfall of £2 Million that we need to raise to safeguard Scott's unique legacy for current and future generations to enjoy.'

Memories on Paper – D.R. Laird

Many of our members have browsed through local tourist stores and noticed the great selection of calendars, especially near the coming of a new year. It was in one of those stores that I discovered the art of D.R. Laird about a years ago. Douglas Ross Laird was born in Edinburgh in 1946. He became interested in art at an early age and attended the Edinburgh College of Art. In 1965 he emigrated to Canada, but has travelled widely. He now resides in Ontario and currently favors watercolors. To me, Laird's art is truly magical. His themes strike a deep chord within me that brings me back to an earlier age, when I was a wide-eyed child in 1950's America. His pictures resonate with a glacial sense of peace and calm, showing scenes from a vanished world. We should all be thankful for the genius and talent of diaspora Scots. Below is one of his pictures from the Lang Treasured Times 2010 Calendar.



Ordering Kilts and Kilt Jackets – How Not To Do It.



Before kilt



After kilt

When your editor decided a few years ago to buy his first highland outfit, his initial problem was where to get one. I quickly learned that no matter where you buy it, it is going to be very expensive. And very frustrating. For those of you who have not yet bought a kilt, but are thinking about it, here's a few tips that worked for me – and a few that didn't.

Scotland House: I think we all know Scotland House in Merchant Square. Go there first. This is a fun store with lots of Scottish goodies - tartans, ties, hats, regular tweed

jackets and a limited selection of black Prince Charlie kilt jackets. They don't have Argyll jackets and if you want a kilt I believe they will take measurements and send away someplace to order it. On my last visit they did have some finished kilts in selected sizes and tartans. When I first visited I thought their prices very high but looking back with experience they were probably reasonable and it might be worth it to avoid the inconveniences of measuring yourself and being disappointed later – see below.

Sport Kilt: Byron Adams once showed us a sport kilt at one of our Society gatherings and I was impressed by the concept. I went to <http://www.sportkilt> online and ordered one immediately. These kilts are so simple and easy to use. They have elastic waists with Velcro closures so all you have to do is decide if you are a small medium large or extra large Scot and order it. As they're made for wearing a kilt while engaging in sport, they are a poly-viscose blend and not wool, but they are machine-washable. The tartans are beautiful and the prices are very reasonable, from \$49.50 to \$89.50 based on size. The only problem is they have a limited selection of tartans – 57 tartans. I initially ordered a Black Stewart and am happy with it. It takes about three seconds to put on – unlike my "real" kilt which takes considerable longer. A sport kilt is just right for your 'first' kilt. I recently ordered a second sport kilt in Black Watch tartan. I'm happy with that one too.

A "Real" Kilt from Scotland: Even if you are happy with your sport kilt, you will soon be consumed by a probably irrational desire to get a "real" wool kilt. The first choice is to decide whether to order on-line direct from Scotland or to order on-line to some American firm that sells Scottish goods. Well, I want the real thing, I thought, so I'll order direct from Scotland. Wrong answer! Unless you can travel to Scotland I'd advise against ordering from a Scottish firm for two reasons: First, most of those firms do made-to-measure and want detailed, precise measurements of you whether you're ordering a kilt or a kilt jacket. That's not as easy as you think. I remember doing this and thinking, well the tape says my waist is 42 but that's nonsense, I know I'm a 36, I buy all my trousers in 36 waist, so I'll just say 38 to be sure. Needless to say when the item arrives it will be too small. And if you don't mess up the measurements, the Scottish firm will; I've seen that first-hand. Here's the final reason not to order from Scotland: the unexpected bill from US Customs for your import of Scottish textiles. It was annoyingly high.

A "Real" Kilt from an American company: I eventually decided this is the best route. There are several US - based firms that import from Scotland and if you buy direct from them, you can get anything that's available in Scotland without dealing with US Customs. The best one I've found is the Scottish Trading Company at <http://www.scottishtradingcompany.com/>. They can order any tartan, kilt or kilt

jacket that's made in Scotland – your choices are unlimited. I've been very happy with them.

Ordering a Kilt – There's no way around it, you will have to do some measuring to get a "real" kilt with all the correct flaps, buckles etc. Real Scottish wool is just beautiful, and well worth the hassle. The Scottish Trading Company has measurement guidelines for ordering a kilt. Just make sure somebody else does your measurements, and go with the tape, not with your ego. Also you have to stand straight while being measured as you can't stand straight and hold the tape too.

Beware the Kilt Jacket – if you want a kilt jacket, I was planning to advise you to determine your off-the-rack size and order it from some company that has off-the-rack sizes (note the past tense and see below). Do not try to measure yourself, or have it made to order by mail, it's just too tricky. I tried on one of the Prince Charlie kilt jackets at Scotland House and discovered that a 44 Long (made in Scotland) fit me perfectly. I ordered a 44 Long black Argyll jacket from someplace (I forget where) and it fit me perfectly. Joy! I was so happy that I ordered a tweed Argyll jacket some time later from an on-line site, 44 Long, made in Scotland. That was the high point. The low point was when the item actually arrived. I noted the tag that claimed "44 Long" and then I tried it on (the jacket, not the tag). The sleeves were fine, but the body of the jacket was 2 inches shorter than my old Argyll 44 Long. That made it look like I was wearing a kid's jacket. So what is the solution? Well, try to send it back but if that doesn't work make sure you're married to somebody who can do alterations on kilts and kilt jackets. True, you have to listen to the part about how you're an idiot, but it's worth it for a good kilt jacket.

Beware the Tartan Pattern: When ordering tartans for kilts or ties or whatever, pay close attention to what mill you select the tartan from. The Scottish Trading Company, for example, lists all tartans from three mills and you can browse each mill for color samples of your desired tartan. The problem is that a Black Stewart from Reiver Tartans may not be exactly the same as a Black Stewart from Braeriach or Strome Tartans. The pattern may be slightly different so if you order a kilt from one mill and a tie from another mill, they may not match.

Beware the Traditional Belt & Buckle: If you're ordering a Scottish outfit you will likely order a thick leather belt like I did, and a big shiny silver colored buckle with a neat design. Trouble is, the belt has no buckle holes but folds around the buckle at one end and attaches with a catch at the other end. The result –for me – was that whenever I wore the belt it would loosen up and slowly slip down until I was wearing a droopy kilt just like some inner city hip-hop Scot, if you can imagine that. I got tired of pulling up my kilt so I dumped the Scottish belt set. I started wearing a wide gunbelt-type leather belt with plenty of holes in it and a silvery Vietnamese dragon

buckle that looked even better than the Scottish designs and buckled securely into the belt holes to keep it tight all day. I recommend you don't even order a Scottish belt & buckle but get a belt with real holes in it and a big buckle with a normal "post" that fits into the belt holes.

Beware the Sporran: I don't know if it's just me, but I had trouble with the sporran too. Every sporran I've seen is secured with a snap closure that works fine when you're testing it. Once you get it secured around your waist (easier said than done) you discover that it's easy to open the snap to put stuff in but almost impossible to close it again while you're wearing it in full kilt. Efforts to close it while wearing it pose a danger of emasculating yourself or of being mistaken for some kind of pervert when you are frantically pressing at your groin area whilst trying to close it. The solution: don't ever actually put anything in the sporran. Then you'll be fine.

Thrifty Scots – from the Web

Did you hear about the thoughtful Scotsman who was heading out to the pub? He turned to his wee wife before leaving and said, "Margaret - put your hat and coat on, lassie."

She replied, "Awe Jock that's nice - are you taking me tae the pub with you?"
"Nay," Jock replied, "I'm switching the heat off while I'm out."

At an auction in Glasgow a wealthy American announced that he had lost his wallet containing £10,000 and would give a reward of £100 to the person who found it. From the back of the hall a Scottish voice shouted, "I'll give £150!"

Jock's nephew came to him with a problem. "I have my choice of two women," he said, "a beautiful, penniless young girl whom I love dearly, and a rich old widow whom I can't stand."

"Follow your heart; marry the girl you love," Jock counseled.

"Very well, Uncle Jock," said the nephew, "that's sound advice."

"By the way," asked Jock "where does the widow live?"

A tip for thrifty Scots: Increase the life of your carpets by rolling them up and keeping them in the garage.

How do you disperse an angry Scottish mob? Take up a collection.

It was cold on the upper deck and the captain was concerned for the comfort of his passengers. He called down: "Is there a mackintosh down there big enough to keep two young lassies warm?"

"No, skipper," came the reply, "but there's a MacPherson willing to try."

Scottish Recipes

Wil Phillips passed me some Scottish recipes taken from *The Collectors Cook Book*, from the June 1966 issue of *Woman's Day*. We'll be featuring these recipes from time to time in the *Spectator*. Here is the first segment. Crank up the magnification of your computer to 150% to read this clearly.

SOUPS

CREAM OF ALMOND SOUP

It has a chicken-stock base.

1 cup whole blanched almonds	3 cups chicken stock
2 tablespoons butter or margarine	1 cup milk
2 tablespoons flour	1 cup light cream
	Salt
	White pepper
	Pinch of mace

Grate the almonds, or whirl in electric blender. Melt butter in large saucepan. Blend in flour. Add chicken stock gradually. (Use water and chicken bouillon cubes if you don't have stock.) Bring to a boil. Add grated almonds and simmer about 10 minutes. Add milk and cream. Season to taste with salt and pepper; add mace. Heat through, but do not boil. Makes about 5 cups.

PARTAN BREE

A creamy "broth" featuring crab meat.

¼ cup uncooked rice	1 anchovy fillet
1 tablespoon butter	2 chicken bouillon cubes
2 cups milk	1½ cups boiling water
1 can (6½ ounces) crab meat (or use fresh or frozen crab meat)	½ cup light cream
	Salt and white pepper

Bring rice, butter and milk to a boil; cover and simmer 20 minutes, or until rice is quite soft. Remove tendons from crab meat. Separate claw meat from back meat and set aside. Add back meat and anchovy to rice. Force this mixture through a food mill or whirl in electric blender. Dissolve bouillon cubes in the boiling water. Blend in crab mixture. Chop up remaining crab meat and add. Heat soup to boiling. Stir in the cream. Add salt and pepper. Makes about 1 quart, or 4 servings.

CULLEN SKINK

This old name sounds much more intriguing than "Finnan Haddie Soup."

1 pound finnan haddie	¼ cup instant mashed-potato flakes
1 medium onion, minced	2 cups milk
2 cups boiling water	Salt and pepper
	Butter or margarine

Put fish and onion in saucepan, cover with the boiling water and simmer, covered, until fish is tender (5 to 10 minutes). Remove from heat. When cool enough to handle, remove fish from broth. Cut away bones and trimmings; return these to the broth. Cover and simmer about 30 minutes. Flake fish meat and set aside. Strain fish broth into another pan. Blend in mashed-potato flakes. Bring to a boil, stirring constantly. Stir in milk. Heat thoroughly. Add flaked fish, salt if needed, and pepper to taste. Serve with a small piece of butter in each bowl. Makes about 1 quart, or 4 servings.

SCOTCH BARLEY BROTH

A justifiably famous main-dish soup with lamb as the meat ingredient.

2 pounds lamb neck or breast	¾ cup each diced yellow turnip and carrot
½ cup pearl barley	1 carrot, grated
Salt	1 leek, sliced
6 whole black peppers	1 cup cooked peas
2 quarts water	2 tablespoons minced parsley
¾ cup each chopped onion and celery	Pepper

Put lamb, barley, 1 teaspoon salt, and peppers in a large heavy pan; add the water. Simmer about 1½ hours. Cool; skim. Remove meat, trim off fat and bones and dice meat; put meat back in soup. Add onion, celery, turnip and diced carrot. Bring to a boil and simmer 30 minutes, or until vegetables are tender. Just before serving, add grated carrot, leek, peas, parsley, more salt if needed, and pepper to taste. Makes about 1½ quarts, or 4 to 6 servings.

COCK-A-LEEKIE

Presumably, a deposed ruler of the roost was used in days of yore for this very old chicken and leek soup, which also once featured prunes!

1 plump stewing chicken, cut up, and giblets	1 bay leaf
3 quarts water	1 sprig parsley
2 teaspoons salt	12 leeks, sliced (white part only)
White pepper	2 tablespoons uncooked rice

Cover stewing chicken and giblets with the water. Add salt, pepper, bay leaf and parsley. Add 3 of the sliced leeks. Bring to boil and simmer 2½ to 3 hours. Remove chicken and giblets from pot. Skim off fat and strain soup. Add remaining sliced leeks and rice. Simmer about 30 minutes. Remove skin and bones from chicken and chop breast and thigh meat fine. Add to soup before serving. Makes about 3 quarts, or 6 servings.

MAIN DISHES

FINNAN HADDIE

Pedantic Scots (usually those who try to develop BBC-English accents) like to call this "Haddock, Findon Style" or even "Haddock, à la Findon," but this honest, delicious dish deserves a better fate than that!

1½ pounds finnan haddie	Dash of pepper
2 tablespoons butter	1 tablespoon cornstarch
	1 cup milk

Skin the finnan haddie and cut in bite-size pieces. Melt butter in large heavy skillet and add the fish. Sprinkle with pepper. Cover tightly and cook very gently 5 to 10 minutes, no longer. Blend cornstarch with milk and cook, stirring, until thickened. Pour over fish. Re-cover and simmer 5 more minutes. Serve with boiled or baked potatoes. Makes 4 to 6 servings.

Sarah McCaslin Update

January 26, 2011

Dear St. Andrew's Society of Williamsburg,

Thank you again for your generous support during my masters program at the University of Edinburgh. You will be happy to know that I completed the dissertation and was awarded an MSc by Research in Scottish History with Distinction. I have also been awarded the McFarlane Postgraduate Scholarship for research in the field of the Scottish Diaspora.



I have now begun my PhD Research in association with the Scottish Centre for Diaspora Studies at the University of Edinburgh. My dissertation examines the role Scottish clubs and societies played for the Scottish community in Scotland and America, investigates if and how societies in Scotland and America were influenced by each other, develops an understanding of how and why they changed over time particularly with the rise of romanticism and highlandism, and scrutinises if and how Scottish clubs in America were representative of the Scottish diaspora to America as a whole. By doing so, it will test the hypothesis that clubs and societies in Scotland and America provided for the social, economic, and political needs of the middle class, were central in the development and perpetuation of Scotland's 'invented traditions', and were crucial in the creation of a Scottish-American identity. All the while, it will provide a more in depth analysis of Scottish club culture than has yet to be produced. (Please find my PhD proposal attached).

As well as completing the PhD dissertation I am now organizing a Diaspora Postgraduate Workshop at the University of Edinburgh which invites both leading historians and graduate students to present papers and receive feedback on their work. Last Tuesday, for instance, Professor Tom Devine gave a paper on his forthcoming book on Scotland's Diaspora.

This has truly been a once in a lifetime experience. It, however, comes with a significant financial burden. As a PhD student I am expected to do research in both American and Scottish archives and attend numerous conferences. As an overseas student, however, these expenses are not funded by the univeristy. Therefore, I would appreciate any help that you can give me with funding this project. It will give me the opportunity to do the research needed to complete the PhD, and continue to soak up Scottish life and culture.

Thank you very much, Sarah McCaslin



Popart.uk - Flowers

Flowers of the Forest – Maureen Brown

Maureen Brown, an Honorary Member and good friend of St. Andrew's Society passed away early in the morning of Wednesday, January 5th. On January 15 friends and family gathered at Jamestown Presbyterian Church to honor her memory. SAS members and wives in attendance included Jack and Nancy Kane, Bob and Claudette Davis, Wil Phillips, Bob and Clarissa Young, Howard and Carolyn Topp, Jim and Joyce White, and Jean Woodward. Lynn Newcomer played the bagpipes. The Rev. Danny Klein, Maureen's pastor, described her youth in Northern Ireland, her life after she came to the US, and the active role she played in the Williamsburg community, both professionally and as a volunteer. Among her activities, Maureen served as President of the Williamsburg Scottish Festival and was named Scot of the Year for 2006 by the St. Andrew's Society. In keeping with Maureen's wishes, the group who attended the memorial service was invited to celebrate her life at a reception at Patriot's Colony. According to her specific instructions, guests enjoyed a lovely buffet, and some also enjoyed an excellent selection of single malt Scotch.

Jan. 12, 2011

The Virginia Gazette

Maureen Brown

Native of Belfast, Ireland

Maureen E. Brown, an Air Force widow and hotel sales executive, died Jan. 5 at Patriots Colony following a brief illness with liver cancer.

She was 81.

A native of Belfast, Ireland, she attended



Belfast Mercantile College, majoring in business administration. In 1948, she came to the states to visit relatives in New Jersey, liked what she saw, got a job, and stayed. She held positions with Prudential Insurance Co. and five years with TransAmerica airlines in Washington, D.C., managing the office for two years.

In 1961, she married Col. Kim Brown and moved to Randolph AFB in Texas. After his retirement from the Air Force in 1963, the Browns traveled in Europe for two years, returning to Washington to buy and restore an

1888 town home on Capitol Hill. They relocated first to Florida, and then to Williamsburg in 1978, building a home in Windsor Forest.

After her husband died, Mrs. Brown held hotel sales positions with the John Yancey and Westpark hotels. She was a longtime member of the St. Andrews Society and former chair of the annual Scottish Festival. Her volunteer activities included the Heritage Humane Society and the Senior Center at Olde Towne Medical Center.

Her survivors include a cousin, Lawson Wilson of Belfast; nieces and nephews in Ireland, California, and New Jersey; and her sister-in-law, Maria Ellis of New Jersey.

A Celebration of Life officiated by the Rev. Danny Klein will be held at 2 p.m. Saturday, Jan. 15, at Jamestown Presbyterian Church, 3287 Ironbound Rd. A reception will follow at Patriots Colony.

In lieu of flowers, the family wishes donations be made to Jamestown Presbyterian Church. Online condolences may be offered at www.nelsencares.com.



Saint Andrew's Society of Williamsburg

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.