



**Inside this issue:**

Drambuie	2
Recipe	
Upcoming events	2
Clan Profile	3
Food Drive	3
Bylaws	3
Amendment	
Contact info	4
Scottish Cuisine	4

# Scottish Society of Richmond Virginia

May/June, 2010

## Gaelic Tongue-Twisters & A Scottish Heroine

Attendees at April's meeting enjoyed a presentation on Scottish Gaelic by Shel Browder of the Scottish Gaelic Enthusiasts in Richmond (SGEIR). We're not experts in the language yet (though Doug Elder's daughters are experts with "Tha mi fuar"), but Shel provided us with an engaging introduction and some materials to get to know the language better.

Our May meeting features a program on Flora Macdonald in America. Most people recall Flora

as the wee lass who helped Bonnie Prince Charlie escape "Over the Sea to Skye" after the failed 1745-46 Jacobite rising. That's not where Flora's story ends, though.

Dr. Joseph Schaub will be telling the story, in words and pictures, of Flora's life after Charlie—especially her life in North Carolina, and her continuing myth. The audience will also be introduced to a few American works of literature written about Flora.



Flora Macdonald. Portrait by Allan Ramsay (The Ashmolean Museum, Oxford, England)

Come enjoy good fellowship and hear about Flora's life of courage and tragedy, 7:00 p.m., Thursday, May 20, at Trinity United Methodist Church.

## Your Society Officers

New officers and board members for the Society were elected at the April meeting. The slate includes: President, Andy Calvo; Vice President, Doug Elder; Secretary, Joseph Schaub; Treas-

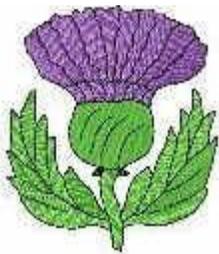
urer, Maggie MacKay; Comptroller, Joyce Blunt; Board Members at large: Deborah Calvo, Rosemary Day, Barbara Evans, Margaret Duckworth, Jerry Mackay, & Dani Tiller.

Your new and continuing officers look forward to serving the Society as best they can. Please contact any officer or board member with any ideas you have for the Society.



**Drambuie is said to have been created by Bonnie Prince Charlie himself, carried during the '45.** (portrait by John Pettie)

**Memberships for 2010-2011 are coming due soon! Have you received your renewal invoice? Also, please be on the lookout to introduce others to membership!**



## Recipe: Home-made Drambuie

1 750-ml bottle blended Scotch      1 1/2 cups mild honey

2 teaspoons dried, chopped angelica root

1/4 teaspoon fennel seed      4-inch slice of lemon zest

(Angelica root is found where bulk herbs and homeopathic remedies are sold; Ellwood Thompson usually carries it. This recipe is also a great way to recycle old Scotch bottles!)

Combine ingredients in a tightly covered container. Shake several times in the first 24 hours. Remove lemon zest after 24 hours. Cover and let stand in cool, dry place for 2 weeks. Shake every other day. After 2 weeks, strain through sieve. Cover again and age for 3-6 months in a cool, dark place (6 months is best). After aging, pour clear liquid into a bottle or carafe; save cloudy dregs for cooking.

## Important Dates: May and June

- ◆ Thursday, May 20: General Meeting, Trinity United Methodist, 7:00 p.m.
- ◆ Saturday, June 12: Society Picnic, Home of Margaret Duckworth (5909 Old Orchard Road, Henrico, VA, 23227), starts at 11:30 a.m., rain or shine. Hotdogs, hamburgers, and drinks provided by the Society. Your side dishes, desserts, etc. are welcome. Contact Maggie MacKay (804) 672-1927 with any questions.

## Scotland Events: May, June (source: [www.visitscotland.com](http://www.visitscotland.com))

14-16 May: University of Aberdeen Writers Festival

19-30 May: Perth Festival of the Arts

21-30 May: Islay Festival of Malt and Music

22 May: Scottish Pipe Band Championships, Dumbarton

27-30 May: Burns 'an a tha Festival, Ayr

29-30 May: Blair Atholl Gathering and Highland Games

7-27 June: West End Festival, Glasgow

## Clan Profile: Clan Donald

One of the oldest, most famous, and widespread clans, Clan Donald boasts Celtic and Norse roots which came together in Somerled MacGillebride MacGilladamnan, historic founder of Clan Domhnaill.

The MacDonalds rose to become Lords of the Isles, maintaining con-

trol over, in their prime, stretches of the Inner Hebrides, Argyll, and Ross.

Major houses have included Sleat, Clanranald, Glengarry, Kerpoch, and Glencoe.

The Present Chief, Godfrey, 8th Baron MacDonald, lives at Ostaig House on Skye. He and

wife, Lady Claire, run a hotel near Armadale Castle, the present Clan MacDonald center.

Famous MacDonalds include: George MacDonald, author; Ramsay MacDonald, British Prime Minister, and David Tennant (born David Macdonald), actor. (sources: Clan Donald website and Electric Scotland)



**MacDonald of Clanranald Tartan. The Scottish Register contains 56 tartans connected to the name Macdonald.**

## Help the Food Bank at the May Meeting!

We share some great food at meetings, but remember to help out others, too: Please bring a non-perishable food item to the May Meeting, for the Central Virginia Food Bank. Most needed items include: Canned meats/ protein (tuna, chicken, luncheon meat, meat spreads, peanut butter); Canned vegetables (Green beans, corn, leafy greens, peas, mixed vegetables, potatoes), Canned fruits (peaches, pears, fruit cocktail, applesauce), Canned stews & soups (chili, beef stew, canned pastas, chicken noodle soup, beef noodle soup), Grains/ boxed pasta & sauces (boxed cereals, oatmeal, mac and cheese, spaghetti & spaghetti sauce, boxed rice, dried beans)

View the website of the Central Virginia Food Bank at: <http://www.cvfb.org/>

In summer, extra food is needed especially, since children will no longer have access to school lunches, so please help out!

## By-Laws Amendment Proposed

A proposal to amend the Society's by-laws is up for vote during the May meeting. First reading was held in April. Currently, the by-laws do not allow us to hold meetings over the months of June, July, and August, should we care to. The board decided that we at least need the option to have summer meetings, should there be enough support by the membership and good programs to hold. Currently, Article III Section 5.1.a reads: "Regular meetings of the Society shall be held on a monthly basis, except for June, July, and August." The proposed amended passage would read: "Regular meetings of the Society shall be held on a monthly basis, September through May, with the option to hold meetings in June, July, and August as the Board sees fit." Let your vote be counted! Join us at the May meeting!

We'd like to offer great meeting programs year-round, given member interest. If you have ideas for programs, please contact Doug Elder, or another Officer or Board member!

**The Scottish Society of  
Richmond, Virginia**

P.O. Box 1264  
Glen Allen, VA 23060

Don't Forget: You can order  
Scottish Society logo gear  
from our website—caps, shirts,  
mugs, bags, and more!  
<http://www.richmondscots.org/>

We're on Facebook ,too!

The Scottish Society of Richmond was founded in 1978 for the purpose of sharing ideals of Scottish heritage. It provides a gathering place for those with an interest in Scotland, educational programs and events on Scottish themes, as well as scholarships and awards for those studying Scottish arts and culture.

### **Scottish Cuisine: More than Haggis and Fried Mars Bars**

When you think of Scottish food, you probably picture haggis, meat pies and pasties, (and they are delicious—though some folks still can't develop an affinity for haggis). But recently Scotland has been gaining in critical and popular fame for its quality and variety of both traditional and contemporary food.

From the Scotland.org website:

“Scotland has been hailed as a world leader for its food and drink by a global study that put it ahead of eight other destinations, including Louisiana, South Africa, Belgium, Ontario, New Zealand, Peru, Singapore, and South Korea. The first worldwide study by the Interna-



Picture courtesy of [Scotland.org](http://Scotland.org)

tional Culinary Tourism Association rated countries on the quality of their natural produce, the growth of their culinary tourism, and the way they promoted their food.

It concluded that Scotland was one of the most 'unique, memorable, and interesting' places for food and drink on the planet.

It rated Scotland highly for its high-quality agricultural and seafood produce; its whiskies, soups, jams, and cheeses; its initiatives to prove quality; and its food and drink events.”

If you're a fan of BBC America or the Travel Channel, you might have seen Scotland featured in Anthony Bourdain's and celebrity Chef Gordon Ramsay's programs.

In related news, during May, Scotland celebrates that other staple, whisky, in Whisky Month 2010. (See page 2 for a homemade whisky-based recipe; and coming next month, a whisky shrimp recipe guaranteed to be delicious but not get you drunk!)