



NEWSLETTER OF THE
SCOTTISH SOCIETY OF
RICHMOND, VIRGINIA

Society Officers:

**President: Danita
Tiller**

**Vice President:
Ann Terrill-
Scholte**

**Treasurer:
Maggie Mackay**

Board members:

Rosemary Day
Margaret
Duckworth
Doug Elder
Barbara Evans
Jerry Mackay
Geraldine Raybould
Joseph Schaub
Bruce Sutton

**INSIDE
THIS
ISSUE:**

**President's 2
message**

**Upcoming 2
Events**

Recipe 3

**Member 3
News**

Clan Profile 4

**Ferniehirst 5
Castle**

**Scottish Mer- 6
chandise**

The River City Caledonian

VOLUME 5, ISSUE 2

DEC / JAN / FEB 2014 - 15



December: It's Beginning to Look a Lot Like Scottish Christmas

As in years past, our own Scottish Society's December program will be a mix of food, fun, and just plain getting together. Bring an inexpensive (read: 5 dollar maximum) gift for the "Dirty Santa" game; a light dish to share will be welcome, too (doesn't have to be Scottish-themed food, but that never hurts!). Come join us at Trinity United Methodist Church on Thursday, December 18, starting at 7:00 p.m.



Burns Night!

Our biggest event of the year will be here before you know it: the annual Burns Supper at Jefferson Lakeside Country Club, Saturday, January 24, 2015.

Social Hour begins at 5:30, and the ceremonies and dinner start at 6:30.

Come for the great food, the lively music, the splendor of tartan finery, the fine selection of Scotches, and more!

Charlie Zahm and Tad Marks, our very popular musicians who played for us in 2014 (and are always popular artists) make a return visit as our musical entertainment.

The Country Club has a new

chef (a Scot!)—the menu promises to demonstrate the prominence that Scotland has recently attained in the culinary arts; and, the chef might also be convinced to break out his own kilt for the night!

Please seriously consider a donation to the event's silent auction. This is our major contributor to offsetting the expenses of the evening, so let's see lots of great items (and of course lots of bidding on said items!). Scottish-and Celtic-themed items are always popular, but contributions to the auction can be of any kind. Being that it will be just a month after Christmas, the auction is a good place to donate those Christmas



gifts that were very nice, but which just didn't fit into your household or lifestyle; or maybe you got two of them!

Prices for tickets are \$42 for members of the Scottish Society, and \$47 for non-members. (So you can see, it pays to be a member! That's our plug for membership, by the way! :)

Contact Maggie Mackay (m2theonly@verizon.net, or 804-672-1927), for registration, and/or for giving a brief description of your donated items for the auction.

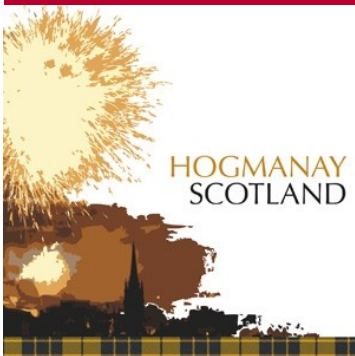
Get your reservations soon!

Burns Night is on its way!

Get your reservations to Maggie Mackay as soon as possible!

Folks who want to contribute items for the silent auction: contact Maggie Mackay with a description of the item and starting price prior to January 23 (if you forget, go ahead and bring your items anyway, just before or early in the Social Hour)

THE RIVER
CITY
CALEDONIAN



Message from the President

Thank you to all the members who helped out at the tent for the Central Virginia Celtic Festival and Highland Games at the end of October. We are pleased that ten new memberships have been processed, due in large part to the Society's being shown off successfully by the tent workers. Welcome, new members! (see the member news section)

Let me remind "old" members and new, that our monthly meetings continue with our annual Christmas party, December 18th (see the calendar below and the story on page 1)

I encourage you to come out to events that the Society holds; attendance has been a bit sparse. While we know there might be some schedule conflicts for some of you, and others just have trouble getting out, we would love to see more of you. Don't forget to get your Burns Supper reservations in early. It promises to be another good one.

Please read the member news section, for happy and sad news, but news you all should know.

Finally, I hope you'll enjoy a wonderful and safe holiday season. Have a great Christmas and Happy New Year.

Dani

Local Events Calendar, November-December

December 1: Board Meeting, Trinity United Methodist Church library, 7:00 p.m.

December 6: Alexandria Scottish Christmas Walk: Old Town, Alexandria, 11:00 a.m.

December 18: General Meeting, Trinity United Methodist Church, 7:00 p.m.

January 5: Board Meeting, Trinity United Methodist Church library, 7:00 p.m.

January 10: St. Andrews Society of Richmond Hogmanay Celebration

TBA (January): St. Benedict Hogmanay

January 24: Burns Dinner, Jefferson Lakeside Country Club, 5:30 p.m.

January 31: Scottish Society of Fredericksburg Burns Supper, Fredericksburg, VA

February 2: Board Meeting, Trinity United Methodist Church library, 7:00 p.m.

February 19: General Meeting, Trinity United Methodist Church, 7:00 p.m.

Hogmanay Around the Corner

It's become a Scottish holiday tradition around these parts to attend the Benedictine Hogmanay celebration. Tim Macleod is working on details for this year's celebration, a benefit for the St. Benedict School Pipe and Drum band. Stay tuned for more information to come.

We'd also like to note that the St. Andrews Society of Richmond is hosting their annual Hogmanay celebration January 10, at the Westwood Club. Cocktail hour at 6:00, dinner and ceremonies beginning at 7:00.

In the spirit of cooperation and friendship among the Celtic societies of the greater Richmond area, both the Scottish Society and St. Andrews Society are offering member ticket prices to members of one another's respective events. In other words, if you are a St. Andrews member, you will receive Scottish Society member price to our Burns Supper; if you are a Scottish Society member, you will receive St. Andrews member price to their Hogmanay. Contact info for the St. Andrews Society is: P.O. Box 3972, Glen Allen VA, 23058, and on the web at: <http://saintandrewssociety.org/>

Recipe: Tweed Kettle

http://www.rampantscotland.com/recipes/blrecipe_kettle.htm

This is sometimes called Salmon Hash and was popular in Edinburgh in the 19th century.

Ingredients:

- 2lbs fresh salmon, preferably from the tail end
- 2 chopped shallots or 1 table-spoon of chopped chives
- Salt, pepper, pinch of ground mace
- Quarter pint water

- Quarter pint (150ml) dry white wine
- 4 Ounces chopped mushrooms
- 1 tablespoon chopped parsley

Method:

Put the fish in a pan, just covered with water and bring to the boil. Simmer gently for five minutes. Remove fish from the pan (keep the stock), remove skin and bone and cut the fish into 2 inch squares. Season with salt, pepper and mace and put

into a clean dish with a quarter pint of the fish stock plus the wine and finely chopped shallot or chives. Cover the dish and simmer gently for about 20 minutes.

Heat up the butter and soften the mushrooms in it, drain and add to the salmon and heat together for another five minutes. Serve with chopped parsley.



Member News

It is our sad duty to report that longtime member and Society Secretary Charlie Sue Rappold died after a long period living with cancer. Our prayers and best wishes go to Bob, and to Charlie Sue's relatives and loved ones. We will miss you, Charlie Sue.

We wish a happy birthday to the following Society members:

Happy belated birthday to Pat Brodie, whose birthday was Sep. 9. Owen Brodie's was Nov. 21.

December:

- Jerry Mackay, Dec. 15
- Liliana Page Young, Dec. 16
- Martha Darlene Curtis, Dec. 18

Bruce Sutton, Dec. 19

January

- Brian Mackay, Jan. 1
- Bob Land, Jan. 6

Christopher Martin, Jan 15

Maggie Mackay, Jan. 28

February

Ken Jones, Feb. 9

Kenneth Young, Feb. 12

(If we don't have your birthday in our database, please let us know so we can wish you the best on your special day!)

We welcome the following as new members of the Society:

- Brice Arbuckle and Marieka Helou
- William and Jenni-Lynn Crawford

Brynley Dolman and Judith Chantelois

Steve and Lauren Frazier

Jacqueline Gooding

Jeannie Masters

Kathleen Maynard

Kathleen Morris

Mary Frances Pierce-Stevens

Brent Rose

Rodney Allen Whittaker

And Merry Christmas & Happy New Year to all!



Kerr Crest



Kerr Tartan

Clan Profile: the Kerrs

The vikings termed marsh dwellers "kjrr". When their descendants arrived in Britain from Normandy with William the Conqueror the term had become a name with the forms Ker and Kerr, also Carr and Carre.

From Arran on the Celtic West Coast comes a claim that the name is derived from the Gaelic for "strength".

Scottish records from the time of William the Lion mention John Ker, the hunter of Swinhope, but it was around 1330 that two brothers, Ralph and John, moved from Lancashire to Roxburgh to establish the principal Kerr families of Scotland. Ralph's descendants became the Kerrs of Ferniehurst, the senior branch, whilst John was progenitor of the Kerrs of Cessford.

The two powerful Borders families soon became rivals. The Kerrs were Crown vassals and collecting further influential positions whilst the Douglas families collapsed.

Andrew Kerr of Cessford acquired a charter to the barony of Old Roxburgh in 1451, becoming warden of the marches six years later. In 1502 the barony of Oxnam became Sir Andrew Kerr of Ferniehurst's by royal charter and he became warden of the middle marches.

Twelve years later this office was taken by a Kerr of Cessford, another Sir Andrew. His grandson, Mark Kerr, excelled in his acquisition of power becoming the first Earl of Lothian in 1606. The male line ended abruptly with his son's death in 1624 and the title failed.

Further Earldoms were bestowed on the families with Sir Robert of Ferniehurst becoming Earl of Ancram and Sir Robert of Cessford, by 1616 spelling his surname Ker, being created Earl of Roxburghe. The Earldom of Lothian was revived for the Earl of Ancram's son in 1631. This was the year that

the family feuding ended thanks to the marriage of William Kerr of Ferniehurst and Ann Ker of Cessford.

Following support for the dubious Union with England in 1707, the Roxburghe title was raised to a dukedom. In 1805 the dukedom of Roxburghe, through female lines, was acquired in marriage by the chief of Clan Innes, who changed his name to Innes-Ker.

The current Chief of Clan Kerr is Michael Andrew Foster Jude Kerr, 13th Marquess of Lothian.

http://www.scotclans.com/scottish_clans/clan_kerr/history.html

<http://www.scotweb.co.uk/info/kerr/>

Ferniehirst Castle, Home of the Kerrs

Rebuilt in 1598 by Sir Andrew Kerr, Ferniehirst Castle was abandoned as the Border home of the Kerr family when the Lothian branch inherited the titles and lands held by the Kerrs of Ferniehirst for over 400 years. The family seat became Newbattle House near Dalkieth in Midlothian.

The Lothian Kerrs were descended from the Ferniehirst line and when, in 1692 the 3rd Lord Jedburgh, Robert Kerr, died without issue the castle and estates passed to William, 1st Marquis of Lothian.

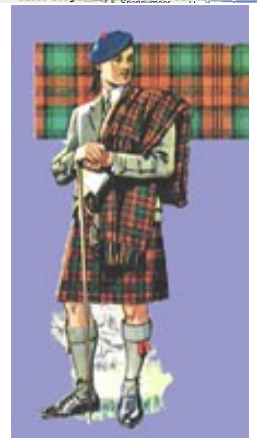
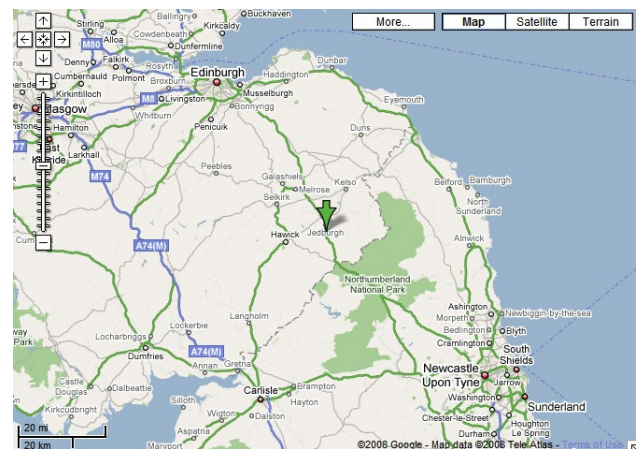
The hall, main apartments and outbuildings were converted for use as a farmhouse during the late 18th century. A grand plan to re-establish the building as a home by the 9th Marquis of Lothian, Schomberg Henry Kerr came to an abrupt end in 1900 and the building once again reverted to its use as a farmhouse.

In 1933 the lease was obtained by the Scottish Youth Hostel Association. The novelty of staying overnight in an old castle, albeit rather uncomfortable by all accounts, made Ferniehirst a favourite overnight stay on the road from Newcastle to Edinburgh, and apart from the

war years when The Royal Artillery stationed a squadron of riflemen at the castle the buildings remained in the hands of the SYHA until 1983.

In 1983 the 12th Lord and Lady Lothian redeemed the lease and drew up their adventurous plans to refurbish, repair and restore Ferniehirst as a home while preserving the heritage and history of Ferniehirst for us all. The work was completed by the Lothian Estates team of trades and craftsmen with a number of local firms. The architects Simpson and Brown drew up the plans and included a thatched house, built employing the original ground plan of the old Kerr kitchens, this would become the main living quarters for Lord and Lady Lothian. The main hall, kitchen, library and upstairs apartments were refurbished, retaining and repairing the precious historical features.

<http://www.clankerr.co.uk/Ferniehirst.html>



**Questions? Contact an officer
or Board member:**

Officers:

Danita Tiller
danitatiller@comcast.net

Ann Terrill-Scholte
terrillscholte@gmail.com

Maggie Mackay
m2theonly@verizon.net
804-672-1927

Scottish Society of Richmond
P.O. Box 1264
Glen Allen, VA 23060

On the web
<http://www.richmondscots.org/>

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. The Society meets once each month, September through May, at Trinity United Methodist Church (903 Forest Avenue, Richmond).

First Footing

First-Footing is the visiting of friends and family immediately after midnight and sees the Scots rushing from house to house to welcome in the New Year. The First-Foot in the house traditionally is a dark, handsome male carrying a piece of coal, whisky, Scottish shortbread and black bun - a rich dark fruit-cake encased in pastry. The visitor in return is given a small glass of whisky.



Buy Scottish Society Merchandise for Christmas!

Proudly display your Scottish Pride with several items in the SSR Store. We have created the Richmond Scots store at cafepress.com for you to purchase your SSR logo swag from. Whether it's a T-Shirt, Sweat-shirt, or a mug, you'll be able to proudly display your Scottishness.

Café Press does all the hard work; you simply use the link on our website to order your merchandise and Café Press does the rest. A portion of all sales goes directly to the Society, so not only are you telling the world you are a Scot and you are

proud, but you are helping the Scottish Society at the same time.

Just visit the website, <http://www.richmondscots.org>, and follow the "Store" links.

Great Christmas present ideas!

