

THE BAY STATE THISTLE



Newsletter of the St. Andrew's Society of Massachusetts Summer 2016

The St. Andrew's Society of Massachusetts is dedicated to preserving and perpetuating our Scottish Cultural Heritage, including the History & Traditions, Music & Dance, Arts & Crafts, and the Literature & Celtic Language of the Scottish People.

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SCOTTISH COUNTRY DANCING

Cambridge Class at the Canadian-American club
Sponsored by the RSCDS, Boston Branch
Live music (fiddle, piano, accordion). New dancers welcome. We provide certified teachers with a strong sense of fun. No partner necessary-just bring yourself, a love of music and dance and soft soled shoes!

When: 7:45—10:15 Every Monday (including most holidays) classes for new and experienced dancers, 8:00-9:00 social dancing for all 9:15-10:15

Where: Canadian-American Club
202 Arlington St., Watertown MA

Fee: \$9:00 adults, \$5.00 students
Season pass available

For more info: <http://rscdsboston.org/classes-camb.html>

Or contact us at
CambridgeClass@rscdsboston.org

Radio Programs

Nova Scotia Kitchen Party

11:00am Saturdays
WUMB 91.9 FM—1170AM

BBC Radio Scotland

Pipeline— I hour broadcast
Sundays
1700UTC (noon EST eastern USA)

The Atholl Brose
Scottish Imports
For Kilts, Kilt alterations, Ladies' Kilt skirts, Tartan Fabric, Ties, Scarves, SCD ghillies & pumps,
Write: 37 Blanchard Road
Cambridge, MA 02138
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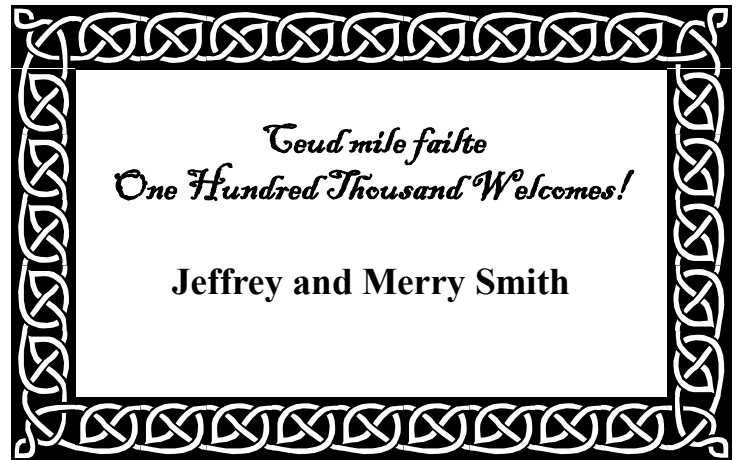
Irn-Bru (/ aɪərn 'bru:/ "iron brew") is a [Scottish carbonated soft drink](#), often described as "Scotland's other national drink" (after [whisky](#)). ^{[1][2]} It is produced in [Westfield, Cumbernauld, North Lanarkshire](#), by [A.G. Barr](#) of [Glasgow](#), since moving out of their [Parkhead](#) factory in the mid-1990s, and at a second manufacturing site in [Mansfield, Nottinghamshire](#), England. In addition to being sold throughout the United Kingdom, Barr's Irn-Bru is available throughout the world and can usually be purchased where there is a significant community of people from Scotland. Innovative and sometimes controversial marketing campaigns have kept it as the number one selling soft drink in Scotland, where it competes directly with global brands such as [Coca-Cola](#) and [Pepsi](#).

How Not To Offend A Scot

As you now know, Scottish people are a fascinating blend of personality traits and are fun to spend time with.

If you're planning to visit Scotland and want to get along with the 'natives', you shouldn't have any trouble at all, as long as you remember a couple more things.....

- Don't call us 'Scotch', we're Scots. Scotch is whisky (without an 'e')
- Don't call a kilt a skirt.
- Don't ever call us English (Scotland is part of the UK, not part of England!)
- Here football is played with a round ball, and with your feet! You might know it as soccer, but don't use that word north of the border (or in most of Europe either).



St. Andrew's Society of MA
Annual Picnic
Sunday August 14, 2016
27 Crosby Street
Quincy, MA
1:00 P.M.

Bring a chair and a dish to share
Cost \$5.00 per person
Payable at the picnic
RSVP by August 09th to:
Bobby Preble
617-471-9255

Traditions stories and myths surrounding one of Scotland's favourite dishes: Haggis

Though its origins are widely disputed no-one can deny the strong association that haggis has with Scotland. Considered to be the national dish, haggis is widely eaten on many days celebrating Scotland's national heroes and of course, its patron saint Saint Andrew.

ORIGINS

Some claim the origins of the humble haggis can be traced back to England, while others still say its origins harken back to the Roman Empire. Many even say it was brought to these shores by the Vikings. Whatever the truth, its origins remain disputed.

Food historian Catherine Brown claims the dish was invented by the English, citing references to 'haggas' in a book called *The English Hus-Wife*, dated 1615.

In the book, Author Gervase Markham referred to "this small oat meal mixed with the blood, and the liver of either sheep, calfe, or swine, maketh that pudding." Brown also added that the first mention she could find of Scottish haggis was in 1747.

However opponents of her claim cite the poem *Flyting of Dunbar and Kennedy*, which is dated before 1520 and makes reference to 'haggeis'.

She is not the only one to have claimed the dish was not invented by the Scots, a **Helensburgh butcher** claims the dish was invented by Vikings who settled in this country, and should be made using deer and not sheep.

The claim was even backed up by celebrity chef Clarissa Dickson Wright, who cited etymologist Walter William Skeat – who suggested the word haggis was derived from the Old Norse haggw, meaning to hack into pieces – as part of her research into the subject.

Ancient Romans are also said to have made a haggis-style equivalent to feed their soldiers, while a primitive version haggis is even mentioned in Homer's *Odyssey*. However, James Macsween, director of Macsween's, the award-winning Edinburgh haggis-maker, said that whatever its origin, the pudding remains a Scottish icon.

He said: "Haggis is now renowned as Scotland's dish largely due to Robert Burns, who made it famous. "That's not to say that prior to Burns that haggis wasn't eaten in England, but Scotland has done a better job of looking after it. I didn't hear Shakespeare writing a poem about haggis."

As a nation, there are few things Scots love more than telling – or indeed hearing – stories, so what began with Robert Burns dramatic poem quickly snowballed into tales of Highland crofts and clans and where haggis fit into Scotland's rich history.

Where Academics and historians failed to explain the origins of haggis, popular folklore did its best to fill in the gap. From tales of Highland drovers taking long trips to drive their cattle to the southern capital – their wives creating rations for the long journeys, usually packaged in a sheep's stomach allowing for easy transportation during the journey – to stories of benevolent lairds and chieftains allowing the workmen who slaughtered their cattle to keep the offal.

All these tales helped to tie into the romance of a dish that is now endemically tied to Scotland.

It is probably the most famous story surrounding the haggis that is probably best well known, the tongue-in-cheek tale (or well kept secret, depending on who you believe) shared by the locals to foreigners and tourists arriving on our shores, that the haggis is actually a "a small four legged creature that lives in the Highlands and has two legs shorter than the others so it can run around the mountains without toppling over" and that it "can easily be caught by running around the hill in the opposite direction."

Traditions

While it may have been the English, the Vikings, the Romans or even the ancient Greeks who created the original haggis recipe, it's the Scots who have gone on to embrace, refine and make this wonderful dish famous around the world.

Haggis permeates Scotland's cultural fabric, with many customs, stories and traditions surrounding the dish. Scotland's love affair with haggis clearly began with Robert Burns and his 1786 Address to the Haggis and has only grown stronger since.

The first ever Burns supper was held at Burns Cottage by Robert Burns' friends on 21 July 1801, the fifth anniversary of his death, and now, 215 years later, Burns Night is celebrated all over the world.

Every 25th January, the haggis takes centre place as Scots and their descendants – and plenty of others too – celebrate the life and times of Scotland's national bard. Beginning with the piping in ceremony, everyone stands as the haggis is brought in by the cook, while a piper plays bagpipes and leads the way to the host's table, where the haggis is laid down.

The haggis is then addressed by the speaker before a toast is given and those in attendance tuck into their delicious meal of haggis accompanied by neeps (turnip) and tatties (potatoes), all usually washed down with a dram or two of whisky.

Not all traditions involve actually eating the haggis, indeed one actually involves throwing it.

Haggis hurling has gained massive popularity over the past few decades.

CONTINUED ON NEXT PAGE

It began in 1977 when Irishman Robin Dunseath placed an advert in a national newspaper inviting entrants to The World Haggis Hurling Competition.

Mr Dunseath claimed to be reviving a 17th century practice, where the women of Achnaclory tossed haggis across the River Dromach to their husbands, who were working in the fields, in an effort to save time which would otherwise be spent walking to a crossing point. The men would have to catch the haggis in their kilts to avoid having dirt mixed in with their dinner. Hundreds of people responded, and the sport soon spread throughout the rest of the world, with competitions popping up in countries with links to Scotland through migration, such as the US, Canada and Australia.

But in 2004 Mr Dunseath dropped a bombshell – the history of the competition was a complete work of fiction. He said: “It was all just a joke. Myself and a few friends were annoyed at people exploiting Scotland for their personal advantage, selling all of this rubbish – tartan knickers and tartan pencils – to tourists.” Many haggis hurlers reacted angrily to the news that they had been duped, with some even denying the hoax was a hoax.

However, the admission has done little to dampen the spirit of the competition and Haggis Hurling continues to grow in popularity not only here but also around the world with the current world record being achieved by Lorne Coltart in 2011, who hurled his haggis 217 ft (66 m). This throw surpassed the longstanding previous record of 180 ft 10 in (55.12 m), held by Alan Pettigrew since 1984.

Other traditions highlight the typical Scottish sense of humour. Poking fun at the belief that the haggis is a real creature, the Great Selkirk Haggis Hunt is an annual event that sees good folk of Selkirk go out hunting for haggis on Selkirk Hill.

Now in its 11th year, the hunt is more popular than ever with over 350 people turning up last year to watch the hunters scour the hills with baggie nets before returning to the town to eat some of the haggis that were ‘caught’.

Modern interpretations

Scotland’s favourite dish continues to fascinate and enthrall with more and more chefs experimenting to create their own wonderful interpretations.

Butcher Joe Callaghan has made a version of haggis which he believes to be the true recipe. Dubbed **Staggis**, Joe’s version is made using deer’s pluck used instead of sheep’s.

Fred Berkmler of L’escargot Bleu and Blanc in Edinburgh, created his own **culinary version of the Entente Cordiale**, when he combined Scotland’s national dish with French cuisine.

“It looks a bit like venison, but its got a very light flavour. It’s very tender and very lean – there’s virtually no fat.”

Instead of sheep’s pluck, the award-winning chef used the heart, liver and kidney of a horse to create the dish. Mr Berkmler told the Edinburgh Evening News:

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And he’s not the only Scottish chef to have put their own mark on haggis, from haggis curries and pakora, through to vegetarian haggis, the dish remains as popular as ever.

There is even talk of attempts to have the **US ban** on haggis overturned, to satisfy demand.

We’ll leave the final word to haggis expert, Jo Macsween – from the renowned haggis producer Macsween of Edinburgh – who believes the dish is a global phenomenon with a rightful place in Scottish culture: “No one in Scotland can claim to have invented haggis, but we made it was it is today.

A LITTLE SCOTTISH HUMOR

Sandy and Agnes McWachle lived beside Loch Achawayego in Caithness. It was nearly winter and the nearby loch had just frozen over. Sandy asked his wife if she would walk across the frozen loch to the village shop to pick him up a bottle of whisky. Agnes asked for the money, but Sandy told her to put it on their bill. Agnes duly walked across, got the whisky and walked back. It was at that point that she decided to ask Sandy *Why didn't you send me with the money. I thought you always wanted to pay cash.* Sandy nodded but replied *I wisnae goin' to send any money till Ah wis sure how thick the ice was...*

The history of how Scotland brought golf to America

The precious cargo of two dozen gutta-perch balls, three woods, three irons and a putter arrived at the doorstep of John Reid's new home in Yonkers not a day too soon.

As a young man, Reid had left his native Dunfermline and had come to New York, as his famous townsman had, only Reid, unlike Andrew Carnegie, was not in the throes of creating an empire at the time. An executive position with an ironworks company in the city was as good as it got for him. But, as soon as that box landed, as soon as he delved in and lifted out his brassie and his spoon and his cleek, Reid did not have a single complaint in the whole wide world.

The goods were quality. Many months before, they'd been shipped from Scotland, from the shop of Old Tom Morris himself, so Reid knew what he was getting was nothing but the finest equipment. It was the morning of February 22, 1888, and though all of America was celebrating George Washington's birthday, Reid had other plans. He told his friends to meet him on the old cow pasture across from where he lived. On that historic day, three golf holes, about 100 yards long, were laid out over the bumpy terrain and cups were dug up from the ground with the head of a cleek. Golf had finally come to America.

Later in the year, at a dinner in Yonkers, the first permanent golf club in the United States was formed, with Reid at the helm. They called themselves the St Andrew's club, but with an apostrophe inserted to avoid confusion with the place back home.

Reid's crew led a nomadic existence, moving from the cow pasture to the north east corner of Broadway, to an orchard on the Weston estate about a quarter of a mile from their old course. They pitched a tent under the shade of an apple tree and called it a clubhouse.

Forever more, these men would be known as the Apple Tree Gang, with Reid, of humble Fife stock, to this day being remembered as the father of American golf.

If Reid kick-started a love of the game in the new world then he had a supporting cast of hundreds, if not thousands, of pioneering Scots.

There are many you will never know about; club pros who came in from the four corners of their homeland and eked out honest livings for themselves and their families. At the other end of the spectrum, the stars hung out. Willie Anderson, an intensely private man from North Berwick, won four of the first five US Opens at the beginning of the 1900s, claiming three in row from 1903, a record that has never been matched.

Only Laurie Auchterlonie denied him the distinction of five in a row, the St Andrews player winning his first and only championship at Garden City, New York, in 1902.

Many of the greats, professional and amateur, had Scots behind them, from Bobby Jones and Francis Ouimet to Gene Sarazen and Walter Hagen. A Scottish accent was a passport to a better world. If you were from North Berwick or Musselburgh, St Andrews or Carnoustie, you had a standing in the golf world.

Good Advice

Geordie's son was getting married soon and he thought he should try to give him some words of wisdom about married life, born of the 30-odd years of his own experiences. He thought carefully and ended up by saying: *Once you get married, remember that when you have a discussion with your future wife, always try to get the last two words in: Yes dear! In a very firm voice.*

SASMA WEB SITE

www.st-andrews-of-mass.org

SCHOLARSHIP INFORMATION

Applications are available on our web site or by contacting:

Dan Johnson

Phone: 781-337-7966

E-mail: danjohnbarra@hotmail.com

Traditional Scottish Recipes
- Fruit Slice / Fly Cemetery

The posh name for this delicious concoction is "Fruit Slice" but it is often called "Fly Cemetery" as the filling of raisins and currants does look a bit like a collection of dead flies! Despite that nickname, it is an extremely popular savoury sold by most bakery shops in Scotland. There are variations on how this fruit slice is made - some people use puff pastry instead of shortcrust pastry. Note that the word "raisin" is usually reserved for the dark-coloured dried large grape, and "currant" is a dried small Black Corinth grape (with "sultana" outside the US being a golden-coloured dried grape)

If you really want to push the boat out and add to the calories, some people put icing on top - using 4 cups powdered/icing sugar and cold water. Alternatively, sprinkle sugar over the brushed-on milk before going into oven or sprinkle powdered sugar over the top once it is out of oven and cooled.

The ingredients below should be enough to cover a 9 x 6 baking tray, providing 20 squares.

Ingredients:

Fruit filling

Raisins - 2 cups (300g / 10 ounces)

and currants -1 cup (150g / 5 ounces) currants (if you can't obtain currants use 3 cups /450g 15g raisins in total)

Sugar - 1 cup / 200g / 7 ounces

Water - 1 cup /200g /7 ounces

Cornflour/Cornstarch - 1 tablespoon

All Spice - 1 teaspoon

For the Short crust Pastry

Self Raising Flour - 14oz (3½ cups / 350g)

Butter - 6oz (185g 1.5 sticks)

Cold water

Method:

Place all the fruit filling ingredients into a large pot and boil continuously for 3 minutes, stirring all the time until the mixture thickens and reduces. Leave aside to cool.

Now make your short crust pastry. This needs to be light and full of air and handled as little as possible. Sieve the flour and salt into a large mixing bowl getting plenty of air in there. Rub all the Butter into the Flour until it resembles breadcrumbs. Using blunt knives to work it in to reduces handling.

Add some cold water, a little at a time, sprinkling over the mixture and kneading until you get a soft dough. Don't over-knead as you will lose the air.

Cut the mixture in two equal portions and roll out the two halves over a floured surface. Lay out one of the rolled pastry onto a greased 9 x 6 cookie sheet/baking tray, covering it completely. Spread the Fruit Mixture evenly on top, then lay 2nd rolled pastry on top of that. Brush the top with milk and put in a pre-heated oven at 375 F/190C for 20 minutes.

Take out of oven and leave to cool. Once cool, you can make up icing (if you want this) by adding a little water at a time to the icing to make a thick paste, making sure it is stiff. Smooth on top and leave to set. Once set, cut into 20 squares.

St. Andrew's Society of Massachusetts
PO Box 204
North Weymouth, MA 02191

Clan [] Sept [] _____

Print Name _____
(Last name) (First name) (Middle initial)

Spouse's Name _____
(Last name) (First name) (Middle initial)

Street Address _____

City/Town _____ State _____ Zip _____

Telephone _____ e-mail _____

This application is for [] New Membership [] Renewal of Membership

Membership categories [] Individual \$15.00 [] Family \$25.00

Donation to Scholarship Fund \$ _____

Tartan Merchandise Order Form

Ship to:

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

e-mail: _____

All proceeds to benefit
The St. Andrew's Society of Massachusetts
Scholarship Fund

Make checks payable to SASMA
and send to
St. Andrew's Society of Massachusetts
P.O. Box 204
No. Weymouth MA 02191

Qty	Item	Price	Total
	Bay State Tam	\$27.00	
	Bay State Tartan Tie Long	\$26.00	
	Bay State Tartan Scarf	\$29.00	
	Bay State Tartan Sash	\$49.00	
	St. Andrew's Belt Buckle	\$60.00	
	*Shipping		
	Total		

Shipping-
Tartan tie, Scarf, Sash & Tam.....\$2.50 per item
Belt Buckle.....\$4.00

**SCHEDULE OF FESTIVALS
AND GAMES
2016**

- June 11** **Rhode Island Scottish Festival**
Washington County Fair Grounds
Richmond, Rhode Island
- July 16** **Glasgow Lands Scottish Festival**
Look Park
Florence, (Northampton) MA
- Sept 10** **Cape Code Scottish Festival**
Laurence Mac Arthur School
1175 Route 28
So. Yarmouth, MA
- August 20** **Maine Highland Games**
Topsham Fairgrounds
Topsham, Maine
- August 27** **Quechee Scottish Festival**
Quechee Polo Field
Dewey Mill Road
Quechee, VT
- Sept. 16-18** **New Hampshire Highland Games**
Loon Mountain Ski Resort
Lincoln, New Hampshire
- Sept. 24** **Pipes in the Valley**
Celtic Music Festival
Hartford's Riverfront Plaza
Hartford, Connecticut
- October 9** **Scotland Highland Festival**
Waldo Homestead
Scotland, Connecticut

**Heather is considered to be a symbol of Scotland.
Wearing a sprig of heather is believed to bring
good luck.**



**THE SAINT ANDREW'S SOCIETY
OF MASSACHUSETTS
PRESENTS**

**CHARLIE ZAHM
IN CONCERT**

OCTOBER 8, 2016

**FIRST CONGREGATIONAL CHURCH
BRIMFIELD, MA**



DR. ROBERT D. MACCURDY MEMORIAL SCHOLARSHIP RECIPIENTS 2016

Ian Bielski

Is from Middleboro MA and has been playing the Scottish style snare drum for 7 years. Ian is a grade 2 drummer with hopes of becoming grade 1 and play in a grade 1 band.

Thomas Leigh

Thomas lives in South Windsor CT and has been playing the bagpipes for 14 years. In addition to the bagpipes Thomas is active with the Scottish Gaelic language. He earned an MA with Honours in Gaelic Studies from the University of Aberdeen, Scotland in 1998, and has been teaching language classes with workshops for adults ever since.

Anna Fitzgerald

A premier dancer with 16 years experience. Anna is now living in New York and has recently started her own dance studio. Her next goal is to become proficient in Cape Breton step dancing in order to teach it in the near future.

Elizabeth Anderson

Is from Westborough MA and has been playing the Scottish Fiddle for 10 years. She is currently a student at Berklee School of Music in Boston. Elizabeth is a music education major and hopes to incorporate Scottish traditional music into her teaching in public schools.

Maeghan Bielski

Lives in Middleboro MA and has been playing the bagpipes for 9 years. Maeghan initially was taught by her mother. In the years that followed she has studied with many accomplished bagpipe instructors. She has also attended various camps and workshops. She is now a grade 1 piper.

Cora Mahoney

Is 13 years old and has been dancing for 9 years. She is a premier dancer and has been competing for 8 years. She competed at the national championships for the past 4 years. Her hope is to place higher at national championships.

Kyla Stevenson and Fiona Stevenson

Kyla Stevenson is 10 years old and has been learning Highland Dance and Gaelic song for the past 2 years. This past year she has been performing Highland dance and singing Gaelic songs at nursing homes, retirement communities, schools and outdoor festivals with her Celtic Arts teacher.

Fiona Stevenson is 8 years old and like her sister has been studying Highland Dance for the past 2 years. She also has been doing dancing at nursing homes etc. The girls teacher has not pushed competition with the family since the cultural aspect of Scottish dance and music is the core reason for their study. However, they will be competing for the first time this summer.

