



The Caledonian

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Potluck at Old Ship with New Members: Sunday, May 15 at 4 p.m.

Falls of Clyde Potluck & New Member Welcome is set for **Sunday, May 15, 2011, at 4 p.m.** at the Pier 7 adjoining the historic Scottish-built ship, now owned by The Friends of Falls of Clyde. Bring a potluck dish to share.

Dr Hans Van Tilburg will talk about the history of the *Falls of Clyde*. Dr. Van Tilburg is a marine scientist and historian who is Maritime Heritage Coordinator for NOAA's Office of Marine Sanctuaries in the Pacific Islands region. His illustrated presentation to the Society last year on Scottish ships and shipbuilding was a particularly popular program.

The *Falls of Clyde* is a U.S. National Historic Landmark as designated by the U.S. National Park Service. It was built in Port Glasgow, Scotland in 1878, and is the only remaining iron-hulled, four-masted, full-rigged ship in the world.

New members who have joined in the past year are particularly invited to this event to be welcomed and introduced to the rest of the Society.

The *Falls of Clyde* is located near the foot of Bishop Street close to Aloha Tower at Pier 7. Parking in this area is scarce and relatively expensive. Drivers may want to drop off passengers at the ship's pier and find parking some distance away. One option is valet parking at Aloha Tower Marketplace. Another is the municipal parking structure on Smith Street.



Hans Konrad Van Tilburg...

was originally introduced to the ocean on board his father's sloop *Brunhilde* at the age of eight. Since then he has worked as a carpenter and also a sport diving instructor and a science diver in California, North Carolina, and Wisconsin. He holds a geography B.A. from the University of California at Berkeley, a Master's degree in maritime history and nautical archaeology from East Carolina University, and a Ph.D. from the University of Hawai'i, where he focused on the maritime history of Asia and the Pacific. For several years he headed the graduate certificate program in Maritime Archaeology and History at the University of Hawaii, teaching a number of field schools among the Hawaiian Islands. He has also taught university courses in maritime history, world history, and European expansion. He is married to Maria DaSilva, and has one daughter, Sabina (who dives).

From the Craig

by Chieftain Bruce McEwan

We got rave reviews from those who attended our food program and got to taste a fine Scottish meal of haggis, colcannon, and bramble-apple crumble, with whisky of course. As always, we look forward to providing programs that appeal to members and we are open to ideas for next year's schedule, beginning in September 2011.



Mahalo to everyone who worked at our cultural exhibit table at the Highland Festival. We were treated on Saturday to some Scottish displays created by students from Castle High School. They were a class assignment to accompany the school's production of *Brigadoon*. For those able to attend a performance, I'm sure you found the play very entertaining. The school is donating the exhibits to us, so we will have use of them at future Highland Festivals. One student also made a board for the *Falls of Clyde* and donated that exhibit to the Friends of Falls Of Clyde.

Speaking of the *Falls of Clyde*, our May event will be a presentation about the ship and at Pier 7. Finally, I would like to reach out to our members to get an early start on Burns Night 2012. We hope to change the venue for the event and will be going back to a traditional program using our members. This means we will need people to give our traditional toasts, be in the haggis ceremony, toast the lads and lasses, entertain, and deliver the Immortal Memory. The 2012 Burns Committee will be formed soon and we are looking for members who will serve on the committee and even chair or co-chair it. Please don't be bashful, especially if you have attended Burns Nights before and have ideas to bring to the committee. The contact numbers for the board are found in this newsletter, so feel free to e-mail me or any other board member to volunteer. *Yours aye, Bruce*

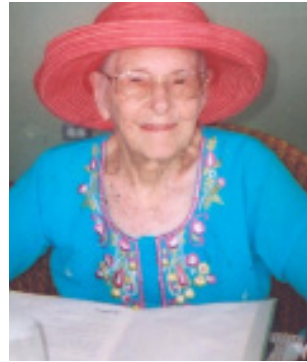


Dancers from Scotland's Margaret Rose School of Scottish Dance at Ka'iulani tribute 2011

Flowers of the Forest



Piper and Society life member **David Reid** died after a fall in California in March. Pictured here are Dave and his wife, former Society Vice Chieftain **Marilyn Giese**.



June Waugh, who attended a recent AGM while struggling with cancer, was remembered at a service at Punahou School on April 18. English by birth, she enjoyed being part of the Caledonian Society.



Lela Goodell, who was a life member and always delighted in bringing her entire family to Burns Night, will be remembered at services at the Mission Houses Museum on May 21 at 10 a.m.

Plan to attend June 25th Annual General Meeting

The Annual General Meeting of the Society will take place on Sat., June 25, 2011, at Ka'ikena Dining Room at Kapiolani Community College at 11 a.m. Elections, review of the past year, and discussion of the upcoming year will be on the agenda. Lunch and a program will follow the business meeting. The expected cost will be about \$15 per person.

More information, including how to register for lunch and directions to the meeting site, will be available in June. In the meantime, please think about what services you might contribute to the Society and what ideas you could suggest for next year's events.

30th Scottish Festival

Caledonians support Society's Cultural exhibit

By Barbara Coons

This was one of the most successful Festivals we have had recently, in terms of visitor participation and volunteer help with the Caledonian Society in the Cultural Tent. Some of us even brought our doggie friends. **Sally Dahlquist** brought her two Powder Puff Chinese Cresteds, and **Bob Walden** brought his Corgi mix named Makamae.

The Caledonian Society had several displays and items for sale on our four tables. We gained eight new members: **Kevin Campbell Bogan**, **Philip Norman Brown** ("Flipper"), **Chuck Jamison**, **Jules Martin**, **Lynne Meyer**, **Peter Millard**, **Stephen Elliott Thompson** and **Nancy Wabineokai**.

Several copies of *The Story of Scots in Hawaii* were sold, as well as the last of the Robert Burns t-shirts. John Cairney, our main attraction at the last Robert Burns Dinner, left his CD's, "The Burns Experience", with us, and quite a few were sold.

One of our tables held large posters of information about Scotland. **Jeannie Ferrier** presided over an extensive map of Scotland and helped visitors to locate their clan area in Scotland.

We had information about the SERG awards (Scottish Educational Research Grant) and how to apply for one. The students from Castle High School who won the award in 2009, in order to perform at the Edinburgh "Fringe Festival", made several huge three-sided stand-up posters about Scotland and the *Falls of Clyde*. These were displayed in the theatre lobby of Castle High School during production of the play "Brigadoon" recently. The students loaned the posters to us on Saturday but had to take them to the theatre for Sunday's show.

The abundance of volunteer help added to the jolly and upbeat atmosphere. In addition to **Sally Dahlquist**, they were: **Mary Fraser**, **Betsy Walters**, **Randall** and **Victoria Kushima**, **Tory Laitila**, **Mollie Mead**, **Maggie McLeod**, **Bob Walden**, **Susan Spangler**, **Mike** and **Laura Bozeman**, **Lyn Bruce**, **Susan MacKinnon** and **Barbara Coons**.



Jeannie Ferrier helps out at the clan map table.



Maggie McLeod and Mollie Mead woman the Society's information table.



Barbara Coons and Gail Snodgrass smile for the camera



Susan MacKinnon answers questions at the information table



Susan Spangler gladly takes the check from new member Kevin Campbell Bogan.

30th Scottish Festival

30th Hawaiian Scottish Festival picture perfect

by Lillian Cunningham



Both days of the Festival, April 2 and 3, were perfect for being in Kapiolani Park—sunny with comfortable breezes. Large crowds took advantage of the weather and came along to enjoy Scottish activities.

Honored Guest and Party

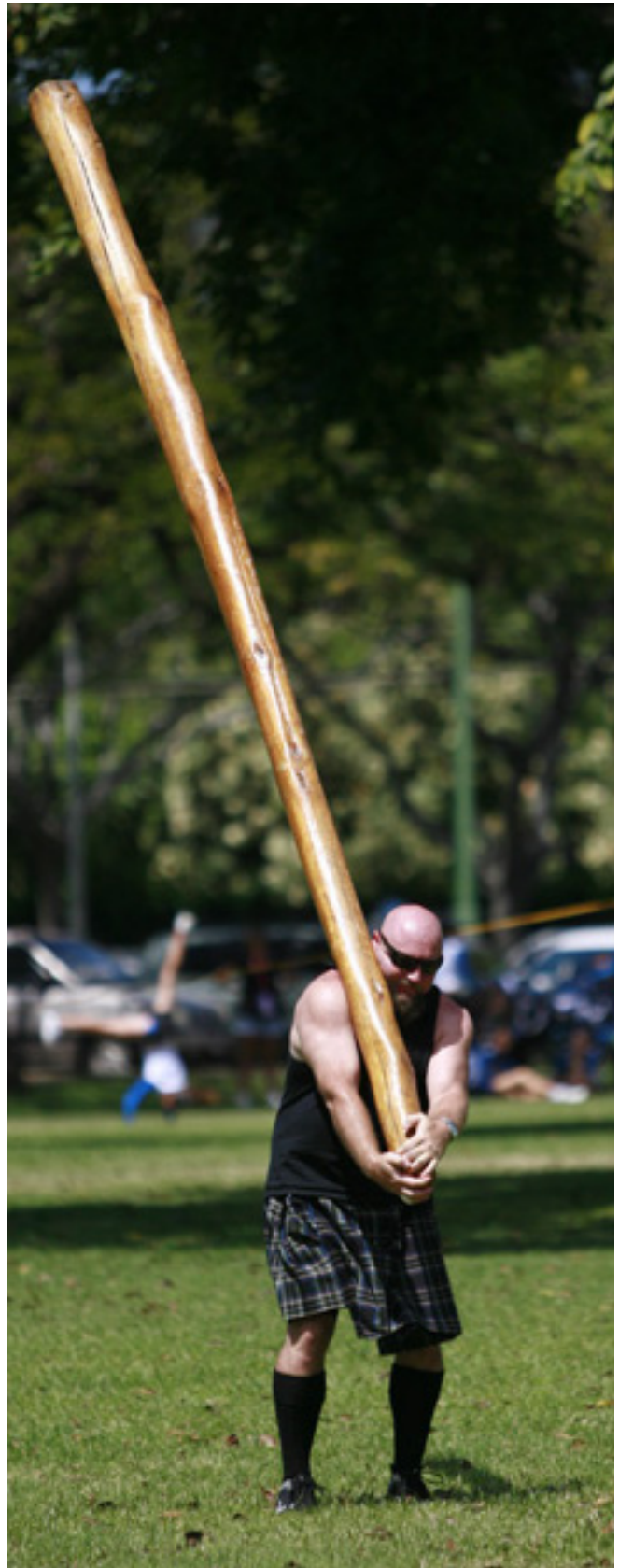
The Chief of Clan Kennedy, Lord Charles, 8th Marquess of Ailsa and 19th Earl of Cassillis, enjoyed the weather and activities, too. He wore his new Falls of Clyde aloha shirt, participated gamely in the hula lesson given to Highland dancers on Sunday, and handed out the prizes won by some athletes.

The Kennedy group included four people from Ohio. William R. Kennedy, Deputy Chief and Vice President of the Kennedy Society of North America, helped to organize Lord Charles' visit here. His wife, Julie Kennedy, has relatives in Hawaii, attended UH, and has become an expert in Gaelic singing, as she kindly demonstrated at the Chief's dinner. Also in their group were Kona and Cathy Gant, who appeared brightly garbed as "Clan Claus." They describe Clan Claus as not a registered clan but a benevolent society, which offers services to sick children and others in order to "keep the true meaning of Christmas alive for children young and old all year long."

Activities

Music, dancing, drama from the bandstand entertained folks all day, and groups also occasionally performed on the small stage in the vendors' tent. One local halau danced on the main stage each day, beautifully personifying the word "Hawaiian" in the Festival title. In the fields and tents beyond the road, the athletic events and the Highland dancing competitions created their own intriguing sequences of events and circles of watchers, as did the occasional medieval battle elsewhere on the grounds.

Above, Lillian Cunningham served a hot cup of Earl Grey at the Tea Tent. To the right, a competitor in the Highland Games competed in the caber toss which consists of heavy lifting and the ability to push off the "stick" with precision in a forward trajectory. These photos and pictures of Celtic Pipes and Drums and Irish dancer by CINDY ELLEN RUSSELL / CRUSSELL@STARADVERTISER.COM



30th Scottish Festival



*Hardy Spoehr and Masa Yamaguchi
from the Celtic Pipes and Drums of Hawaii*



Here is a group picture of Saturday April 2nd athletes in our open competition men's & women's divisions. Back row: Chris Locke, Robert Wall, Dane Robertson; Middle: Raymond Lee, Megan Melham, Kurt Kaun, Mike Means, Richard Campbell; Front: Tim Thorpe, Sean Langford, Larry Phillips, judge.

Sean Langford from Canada was first place overall men's open division. Dane Musick, Caledonian member, putting the stone, came in 1st place in the Masters' (over 50) Division. Larry Phillips, throwing the Caber, came in 2nd in the Masters' Division.

T-shirts featuring the 30th anniversary logo quickly sold by the dozens at the information table. Maui Celtic brought a big array of Scottish items for sale, and a table selling fresh produce offered free samples of sweet pineapples, yams and other taste treats. The clan and cultural tent was always full of visitors learning about Scotland and about their own heritage.

Caledonian Society Council member Nanci Munro reports having "great fun" with the younger visitors in the children's play area. The RSCDS tea tent did a brisk sell-out business in scones, canned haggis and whisky cakes.

Publicity

People reported seeing lots of pre-Festival publicity this year. Caledonian Society member Betsy Walters asserted it was the best publicity she had ever seen for a Festival. Radio and television mentioned it on many stations, and ads and stories appeared in newspapers, coordinated by HSA members Dede Lum, Linda Schupp, and Dan Peddie. Of note was the large Star-Advertiser story, "The Knees Have It," on April 1, written by 2009 White-Heather-Award-winning journalist Burl Burlingame. That story featured large photos of kilt-wearers Bruce McEwan, current Chieftain, and Larry Phillips, former Chieftain.

Associated Events

"The Grand Scotch Tour II" whisky-tasting fundraiser drew lovers of Scottish malts to sip and to learn about their favorite drink on March 25. Dede Lum called it "a great success with more than 140 in attendance, ensuring that we will have another one next year." Likewise the Festival musicians and dancers created a mood of great excitement that truly filled The Willows at the pre-Festival Ceilidh on April 1. Where else in Hawaii could you see 50 young Highland dancers doing an impromptu Highland Fling together on an April evening?



Katie Tonney, 12, of Irish Dance Hawaii

Larder to Table Review

Cooking demo & feast make for gala Society evening February 26

By Barbara Coons

*The words used to describe this event, held at the Calvary Episcopal Church in Kaneohe, were: “cozy”, “hospitable”, “fun”, and “delicious.” There were three cooking demonstrations, as promised: **Alice and Walt Herring** and their **Bramble and Apple Crunch**; **Jim Redmond** and his **Haggis**; and **Bruce McEwan** and his **Colcannon**.*

Bruce kept a flask on the counter and took a swig from it now and then, while he mashed the vegetables together. We wondered if he was getting a wee bit smashed himself, but that was actually just a spot of humor.

While the food was cooking, we watched a movie, “The Best of Scotland’s Larder” and saw many examples of Scottish dishes.

Contributing to the cozy feeling was the arrangement of the tables, four to a group, and all with lovely table cloths. There were new people in attendance: Donald and wife Rev. Patricia Reynolds, who enjoyed themselves so much that Don became a member. A.L. & Esther Temple brought their daughter Tamara, who had come to Honolulu with the prospect of staying here.

Photos by Barbara Coons & Jim Redmond. More photos by Jim at <niceredjimphotostream>

Bamble and Apple Crunch

(4 – 5 generous servings)

Walt & Alice Herring
from Claire Macdonald’s
Scottish Cookery, Pitkin Guides.

- 1-1/2 lbs cooking apples,
cored and thinly sliced.**
- 8 oz blackberries**
- 2 tablespoons caster sugar
(fine granulated sugar)**
- 4 tablespoons orange juice**
- 1 teaspoon cinnamon**
- ½ cup wholemeal flour**
- 1-1/2 cup rolled oats**
- ½ cup soft light brown sugar**
- 6 tablespoons butter**



*Alice Herring displays her
baked Bramble & Apple Crunch*

Heat oven to 375F. Put apples in a buttered oven-proof dish with the blackberries, sugar, orange juice and cinnamon. Mix flour, oats and brown sugar, then melt butter and stir it in. Spoon the mixture over the fruit. Bake for 50 – 60 minutes, until topping is browned and the apple is cooked. Serve hot or warm with cream or ice cream.

Colcannon

(Serves 4-6)

Bruce McEwan’s version of a recipe
from Janet Warren’s
A Feast of Scotland, Lomond Books.

- 1 lb potatoes, cooked**
- 1 lb kale (or cabbage)**
- ½ lb carrots**
- ½ lb turnips, peeled
(daikon can substitute)**
- ¼ cup butter**
- 1 tablespoon brown sauce**
- salt and pepper**

Wash and shred the kail or cabbage, removing all thick stems, and cook it in boiling salted water for about 15 minutes or until tender. Chop and cook the carrots and turnips together until tender, then mash them with the potatoes until smooth.

Melt the butter in a pan and add the mashed vegetables. Stir until vegetables are thoroughly heated, then mix in the brown sauce and check the dish for seasoning before serving.



*Bruce McEwan takes a swig during
Colcannon demo or at least
we thought he did!*

And Recipes, too!

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“John Murchison” modern day Haggis

- 1 lb. red onions, chopped fine
- 5 cups oatmeal, chopped and chopped fine
- 1 tsp oregano
- 1 tsp sweet basil
- 1 tsp. summer savory
- 1 tsp. rosemary, chopped fine
- 1 tsp. marjoram leaves
- 1 tsp. thyme
- 3/4 lb. beef liver, boiled and finely chopped
- 1/2 lb. top round, chopped fine
(or very lean ground beef)
- 1/2 lb. butter
- 1/2 tbsp. coarse ground pepper
- 1/2 tbsp salt
- 2 cups boiling water (measure after boiling)

Cook liver for 10 minutes in boiling water. Save water. Combine all other ingredients including water. Chop liver and add to mixture. Mix well and place in covered round 2-quart baking dish. Place in steamer and cook for 4 hours.

To make haggis more authentic, buy a large (4 inch) sausage casing and place haggis mixture in casing until it is about 3/4 full. Tie ends. Boil directly in water and cover for 4 hours. Pierce casing before boiling. Do not to overstuff as mixture will expand considerably.

Jim Redmond's notes and suggestions on Haggis making.

I made a few changes to John Murchison's Recipe:

1. I used toasted McCann's Steel Cut Oat Meal. I put one can (28oz.) on a foil-lined baking sheet and put in oven at 400°F. Watched and stirred it carefully for about 20 mins. Gives it a nutty flavor, which I like. I used red onions, fresh marjoram leaves, fresh basil leaves, fresh Mexican oregano leaves (which I grow), fresh sage leaves, fresh rosemary, dried oregano, dried thyme (use fresh if possible), dried coriander, freshly ground pepper and Hanapepe Hawaiian Salt. I was unable to find Summer Savory.
2. I used my Grandmother's old cast aluminum steamer (she always used this for Christmas Steamed Pudding). It has a steamer ring and domed lid. Any steamer will work. Cooking time about 4 hrs.
3. I used 97% lean ground beef and beef liver.
4. I seasoned the water used for boiling the liver with salt and pepper. This water is used for the 2 cups needed in the recipe.
5. Your choices for the fat could include: butter, olive oil or suet. I would not use margarine.
6. I chopped the liver in my Cuisinart.
7. It would seem to me that you could use a higher fat content ground beef and use less additional fat (1/2 lb. of butter).



Jim Redmond with finished haggis & scotch



L-r: Esther, A.J. and daughter, Tamara Temple



L-r: At cozy table for four. Rev. Patricia Reynolds, Connee Little, Sally Dahlquist and Donald Reynolds, who just joined.



L-r: Laura & Mike Bozeman toast the dinner. Lyn Bruce drinks up in the background.

Scottish Wee Bits

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*From member Bob Walden....*Four old Irishmen are walking the streets of Dublin when they see a bar with a big sign out front that says "SCOTS BAR". They go inside and order four Martini. The bartender brings the round and says "Forty Cents Please". One of the Irishmen asks, "How can you sell drink so cheap?" "Well, I'm a retired Scots Clan Chief and two years ago I won the lottery. I decided to open this bar and give fellow Scots a good place to water down." One of the other Irishmen saw three guys at the end of the bar just sitting there with no drinks and asked, "What's up with those guys?" The bartender answered, "They're Scots and they're waiting for Happy Hour."



Said the Englishman to the boastful Scot: "Take away your mountains, glens and lochs, and what have you got?" "England," replied the Scot.

Why are they putting Englishmen at the bottom of the ocean? They found out that deep down, they're really not so bad.

Then there were two Scots who bet a pound on who could stay under water the longest. They both drowned.

The Thistle of Scotia

Let the lily of France in luxuriance bloom,
Let the shamrock of Erin its beauty maintain,
Let the rose of fair England still waft its perfume,
But the Thistle of Scotia will dearest remain.
'Twas the badge that our fathers triumphantly wore
When they followed their sovereigns to vanquish the Dane,
The emblem our Wallace in battle aye bore;
Then the Thistle of Scotia must dearest remain.
It blooms on our mountains, it blooms in the vale,
It blooms in the winter, in snow, and in rain;
The type of her sons when rude seasons assail ~
To Scotia, her Thistle will dearest remain.

- Author Unknown -

The Caledonian

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See The Caledonian in Color!
on the Society's website:
www.scotsinhawaii.org