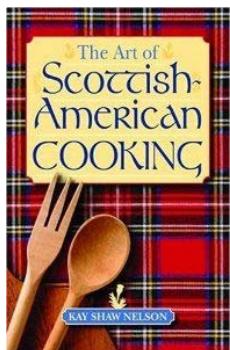




The Caledonian

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AN EVENING SCOTTISH BREAKFAST



If an epicure, could remove [himself] by a wish, in quest of sensual gratification, wherever he had supped, he would breakfast in Scotland. --Dr Johnson, 18th century English writer.

Here comes another of our popular cooking demonstrations! This time, although the event will be in the evening, it's a tribute to the hearty Scottish breakfast!

Watch our **EVENING** breakfast preparation beginning at **5:30 PM on Saturday, February 23**, at **Calvary Episcopal Church in Kaneohe**, 45-435 Aumoku St. After several of our skilled cooks demonstrate selected breakfast recipes, we will sample the results in an evening meal of Scottish breakfast foods. We will also discuss lore and legend surrounding Scottish traditional breakfast foods like the national staple porridge; marmalade, first created in Dundee; and the now hard-to-get Scottish smoked fish such as herring and haddock.

Please make your breakfast **reservations** by **Tuesday, February 19**. Phone or e-mail Lillian Cunningham at 538-7707 or lillianc@hawaii.edu. The cost is \$10 per person for members or \$12 for non-members.

Calvary Episcopal Church is on the corner of Kaneohe Bay Drive and Aumoku Street. This is just beyond where Likelike Highway becomes Kaneohe Bay Drive and just makai of Windward City Shopping Center. Parking is available along Aumoku St.

Scottish cookbook writer Janet Warren says enthusiastically, "Breakfast is a splendid affair in Scotland, the meal in which traditional recipes and local produce really come into their own." She describes an 18th century breakfast table laden with fresh and smoked fish, cold meats, cheeses and eggs, bannocks, oatcakes, heather honey, marmalades, and of course porridge. We can't promise to serve so many glories at our Kaneohe evening breakfast, but we do promise a satisfying Scottish-style meal.

Save These Dates for Scottish Activities

Sun, **March 17**: St Patrick's Day Parade: *Walkers Wanted*

Sat, **March 23**: SERG applications due.

Fri, **March 29**: Whisky Tasting, Festival Fund Raiser, The Willows

Fri, **April 5**: Pre-Festival Ceilidh, The Willows, fee.

Sat, **April 6**: Tartan Day, US and Hawaii: Wear Tartan

Sat & Sun, **April 6 & 7 – Hawaiian Scottish Festival**: Kapiolani Park

Can you help for a few hours at our table or at beforehand festival setup?

Sat, **May 11**: Scottish Movie at Manoa Public Library

Society News

From The Craig By Chieftain Bruce McEwan



We started out 2013 with what is being heralded as an excellent **Burns Night** event. All feedback has been complimentary and congratulations go out to all members who participated with their time and talents. Our Society is member-driven and we want everyone to have an opportunity to participate in our events. As an educational organization, we strive to provide our members and the public with quality programs. The Caledonian Society will be supporting our fellow Scottish and Irish organizations by marching in the annual **St. Patrick's Day parade on Sunday, March 17**. Society members who are interested in participating should contact me at 538-7707.

The **Highland Festival is coming up on April 6-7** and we will need volunteers to attend to our cultural exhibit and greet attendees. Our exhibit chair, Jackie Phillips, has done a wonderful job in putting together a colorful and informative display. The Highland Festival is also a great time for us to attract new members. If you can spend an hour or two on either Saturday April 6th or Sunday April 7th, please contact our Vice Chieftain Susan MacKinnon at 591-9398.

Lots of fun things happening, so take advantage.

Slainte,

Bruce McEwan, Chieftain

SERG AWARD MARCH DEADLINE

Do you know a young person interested in Scotland? Tell them about this.

Each year the Caledonian Society offers awards of up to \$2000 to students to complete a project about Scotland or Scottish history or culture. The award, called **SERG** (Scottish Educational Research Grant) is granted in the spring of each year, and the project must be completed during the following summer or academic year.

Applicants must be between 18 and 26 years old, US citizens, and residents of Hawaii. For more information on award requirements, ideas for projects, and an application form, see the Society website: www.scotsinhawaii.org. The application deadline this year is **Saturday, March 23, 2013**.

Questions? Phone Susan 591-9398 or Lillian 538-7707.

The grantee usually reports back to the Society at a meeting in the fall. William "Billy" O'Brien, the 2012 SERG recipient, worked on organic farms in Western Scotland during August and September. In the picture below, Billy and a companion harvest vegetables at Ardfern Organic Farms, Argyll, Scotland.



CELEBRATING BURNS - LOCAL STYLE JANUARY 26, 2013



Left Column (top to bottom): Social Time at the Oahu Country Club; The chefs listen as Stuart Donachie gives the address to the Haggis & Hardy Spoehr translates into “Pidgin”; Dave Walker receives Scot of the Year from Bruce McEwan

Right Column (top to bottom): Celtic Pipes & Drums of Hawaii arrive from the hills; Dick & Wendy Sherman’s Toast to the Lassies & Reply; RSCDS members perform, Anuhea Brady Pizana & Kalani Brady sing Burns songs.

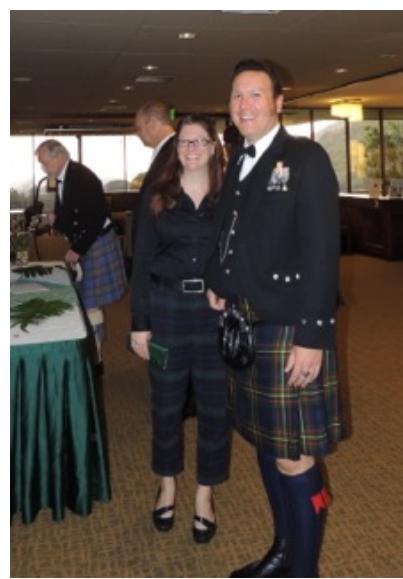
CELEBRATING BURNS - LOCAL STYLE



Left Column (top to bottom): Brian Richardson, Lillian Cunningham, Ross Langston; Kit & Margie Smith, Lois Bruce, Rebecca Woodland & Carol Ann Gordon enjoy the company; Former Chieftain, Don Munro, before he gives the Toast to the Immortal Memory.

Right Column (top to bottom): The evening's greeters, James & Jane Redmond; Larry Phillips approves the evening Hawaiian Style; Elspeth & Keoki Kerr putting maile lei on Burns' picture

CELEBRATING BURNS - LOCAL STYLE



Left Column (top to bottom): Master of Ceremonies Keoki Kerr & Libby Young; Susan MacKinnon & Trudy "Mac" Wong celebrate; Lorie Suankum, Father Rubie, Elizabeth Ratliff.

Right Column (top to bottom): Thank You Bruce!; Scrip sellers Emily & Aaron Cox with Malia Cox; Kristen Keller & Tory Laitila arrive at Burns Night.

Member News

Please let me know if you have information you'd like to share with the Society.

If we don't have your birthday listed, maybe we don't have it in our system!

Please contact me at susanmack1@mac.com

February Birthdays: Doug Bauckham, Terrance Knapp, Kevin McCallum, Patrick Delos Roberts, Charles Thompson.

March Birthdays: Ken Barclay, Edward Fyffe, Stan Jones, Bruce McDonald, Catherine McDonald, Ione Pokipala, John Rockie, Margie Smith.

New Members 2012: Dee Anderson, Aaron Cox and his sister Melia Cox, James Gay, Kevin McCallum, Dr. Nanci Smiley, Megan Thurmond-Smith, Lee Vuillemot.

Since **January 2013**: Rosslyn Harris, Mary Alice Hurd, and Robert McCallum.

The Society welcomes you all.

Janice Chadwick, formerly a Council Director, has taken on the position of Society Treasurer. Our former Treasurer, **Rev Bob Walden**, is now serving a parish on the island of Molokai. We will include a biographical sketch of Janice in a future newsletter.

Ching & Jason Duncan welcomed daughter, Kylie Mei (8 lbs. 5 oz.), on December 5, 2012. Congratulations to the family.



STARTING THIS MONTH

- ★ The Caledonian newsletter is available both as a black and white hard copy and online in color at www.scotsinhawaii.org, and now as an email in full color. If you would like to receive the newsletter as an email only, please contact Susan MacKinnon at susanmack1@mac.com.

 - ★ Pictures of the Burns Dinner are already on the website. Along with the still pictures there is a video of the Address to the Haggis with Stuart Donachie and Hardy Spoehr. Thank you to Larry Phillips for this video and also to Larry, Jim Redmond and Bonnie Beatson for all the pictures.



PRE-HOGMANAY CEILIDH

Caledonians came together splendidly with talent, generosity, and the festive spirit of Hogmanay to create our Ceilidh on Dec. 29, 2012. Many thanks to Elspeth Kerr for hosting in her friendly, festive party room where we played games, pulled Christmas crackers, chatted, supped, and sipped.

Mahalo to our entertainers, Jackie Phillips and Audrey Kahukui for hula, Noelle Sutherland for a riddle and explanation of a shield, Tory Laitila for a historical Burns Night item, Lyn Bruce for humorous observations on age, Michael Cruickshank for memories of Edinburgh, Dee DeCrow for ukelele tunes, Aaron Cox, Carol Anne Gordon and others.

Thanks also to helpers Jackie Phillips (yummy brownies!), Lyn Bruce, Larry Phillips, Jim Redmond, Bruce McEwan, Moana McLaughlin-Tregaskis, Dan and Mary Peddie, Tanya Hong, Jeannie Ferrier, and Lillian Cunningham



Barbara Coons



Rosette Making



Having a great time!



Elspeth Kerr admiring Jackie Phillips' skirt

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A FEW DISTINCTLY SCOTTISH FOODS

As described by Michael Bruce in A Scottish Miscellany, 2009

Black Bun: A rich cake made with flour, dried fruits, treacle, milk, and spices in a pastry casing. Traditionally eaten at New Year.

Bridies: Meat and onions encased in a folded circle of folded pastry. The town of Forfar is famed for its Bridies.

Crowdie: Delicate whey cheese, rolled in oatmeal.

Cullen Skink: A chowder, made with smoked haddock and potatoes.

Deep-Fried Mars Bar: A (possibly urban mythical) chip shop delicacy where an already calorie-laden chocolate bar is dipped in batter and deep-fried. Sounds appalling, but, worryingly, is surprisingly nice.

Finnan Haddies: Fillets of a golden hue (never yellow) best dotted with butter and lightly baked in a dish of milk. When the Titanic sank, she took 100 lbs of Finnan Haddies down with her in the kitchen stores.

Hot Toddy: Whisky-based ‘cure all’. Certainly an effective means of comforting a cold.

Jeely Piece: A jam sandwich, as in a famous song of that name.

Kippers: Whole herring, split and smoked. Strongly flavored archetypal Scottish fare, but not for everyone. These days kippers are something of a delicacy.

Porridge: An important staple in the Scottish diet for hundreds of years. Nowadays, most porridge is made from porridge oats (steel cut oats, not rolled). One of the healthiest ways to start the day, porridge will fill you up right through to afternoon. Include a good pinch of salt while cooking.

Rumbledethumps: A supper dish made from potatoes, onions and cabbage. This is reportedly former Prime Minister Gordon Brown’s favorite dish.

Tablet: Butter and sugar, to which is added condensed milk. The resultant boiling once cooled in a tray, should be hard as nails, yet melt in the mouth. An ability to make good tablet has been the social making of many a gentle lady.

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See The Caledonian in color:
www.scotsinhawaii.org