



# The Caledonian

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## Whatever Happened to David Douglas in 1834?



Not to be missed! On **Saturday, October 18<sup>th</sup>**, the Society will co-sponsor a rare event with the **Mission Houses Museum** in downtown Honolulu to portray and learn about David Douglas, a famous historical Scottish naturalist (1799-1834) who

died mysteriously in Hawaii. Was he murdered? If so, by whom and why? The mystery remains.

This event begins at **4:30 pm** with the **free**, public showing in the Mission Memorial Auditorium of a recently completed film, **Finding David Douglas**. The film maker, Gordon Mason, whose home is in England, will also talk about the film in person.

After the film, the rest of the event requires reservations and a ticket, **\$40 per person** and includes 2 drinks and pupus. Paid attendees will be divided into three groups

and move back to the Mission Houses and Kawaiaha'o Churchyard where we will visit three stations. One is a special edition of Cemetery Pupu Theatre featuring an appearance by David Douglas. The second is an illustrated talk by Sam 'Olu Gon III, Chief Scientist for the Hawaii Nature Conservancy, titled "A Taste of the Rainbow: A Glimpse at the Many Ecosystems of Hawai'i" for a look at the kinds of plants Douglas would have seen. The third program will occur in Dr. Gerrit Judd's Dispensary in the 1821 House cellar. Here curator Craig Schneider will discuss "Forensic Medicine in the 19th century," and explore what doctors may have been looking for during the autopsy of David Douglas to uncover his cause of death.

**Reservations must be made and paid for** directly from the Mission Houses, online from their website, [www.missionhouses.org](http://www.missionhouses.org) or by phone 808-447-3910.

### St. Andrew & Kirkin' o' the Tartans

St. Andrew Society of Hawaii (SASH) will hold its annual Kirkin' o' the Tartan on **Saturday, November 29<sup>th</sup> at 5:30 pm** at St. Andrew's Cathedral, 229 Queen Emma Square, Honolulu. Wear your kilt or bring a swatch of your tartan should you wish to have it blessed. Free and open to the public. A complimentary dinner will follow the service in the Von Holt Room. The Kirkin' o' the Tartans honors St. Andrew, the patron saint of Scotland, and this event will be the Caledonian Society November event.

### Pre-Hogmanay Ceilidh

Between Christmas and the New Year, plan to relax at the casual Pre-Hogmanay Ceilidh on **Sat., Dec 27<sup>th</sup>, from 4 pm to 7 pm** at 1001 Wilder Ave, in the Penthouse. Festivities begin at 4 pm with games and puzzles and continues with entertainment by attendees. A light catered supper will be served. Cost is \$15 per person and **reservations are required**. Mail your checks for \$15 per person to PO Box 4164, Honolulu, HI 96814. Call Jeannie Ferrier at 593-0966 for more information.

#### UPCOMING EVENTS 2014 and 2015

<b>Sat, Oct 18</b>	Tribute to David Douglas – Mission Houses
<b>Sat, Nov 29</b>	St. Andrew Kirkin' o' the Tartans
<b>Sat, Dec 27</b>	Pre-Hogmanay Ceilidh – 1001 Wilder Ave.
<b>Sat, Jan 24</b>	Burns Night, Oahu Country Club
<b>Sat, Feb 28</b>	Fusion Recipe Contest & SERG 2014 Report

**Did you know?** 14,000 Scots identified themselves as "Jedi" in the 2001 census. \*\* There are 7,000,000 sheep in Scotland. \*\* The flight from Westray to Papa Westray in the Orkney Islands is only 52 seconds long. The 1.7 mile journey is the shortest in the world and only runs three days a week. See [www.loganair.co.uk/reservations](http://www.loganair.co.uk/reservations). It can also be found on You-Tube by searching "world's shortest flight." (Scottish Life Autumn 2014) \*\* "For more than two centuries the lost world of Mary King's Close lay buried under a coffin lid of mortar and stone, which conjured up a grim story" –The Close has a haunted history involving the plague of 1645. (Scottish Life Autumn 2014). Check this out literally under the Royal Mile in Edinburgh or at [www.realmarykingsclose.com](http://www.realmarykingsclose.com)

## The Chieftain's Column: From the Craig



Our **50<sup>th</sup> Anniversary Committee** is finalizing our 2015 event schedule, and we are excited about what we are preparing to celebrate—an amazing longevity for our Society. Once the event schedule is completed, we will need member support to share the work that each event will require. The kickoff event will be the annual Robert Burns Dinner on January 24<sup>th</sup>, at the Oahu Country Club.

I hope that our members are able to take advantage of the Tribute to David Douglas on October 18<sup>th</sup>. The movie documentary is free to the public, but we do hope members will also take the opportunity to see the educational interaction at the Mission Houses. The Caledonian Society is a co-sponsor and will be providing some food treats at the meeting (bangers and shortbread).

## Advance Notice: Scottish-Hawaiian Recipe Contest

Calling all experimental cooks! Coming up in our **50<sup>th</sup> year** will be a recipe contest with a twist: to invent a fusion Scottish-Hawaiian (local) recipe. This could be a Scottish recipe with at least one distinctive local ingredient such as trifle made with pineapple, mango, and coconut. Or it could be a local recipe containing at least one distinctive Scottish ingredient such as loco moco with haggis or sushi made with Scottish salmon. A very unexpected combination might just be great!

This contest is for everyone. We'd like to have entries from anyone and everyone in the Society. Plans are underway to have some "celebrity" tasters to judge the results. There will be several categories including: pupu, soups, entrees, vegetables, and desserts. Full details and rules are being developed, but the cook-off and judging is now set for **Feb. 28, 2015**.

So get creative and start experimenting to find an original tasty blend that works as well as our Hawaii-based Caledonian Society does.

## Scotland's Languages



*Arlene Holmes Henderson & SERG recipient Colleen Patton in Dunmore Park, near Falkirk. They both are interested in the restoration of the Gaelic.*

**Scottish Gaelic**, a Celtic language related to Irish Gaelic, was once the dominant language of much of the country, but Gaelic ceased to be the language of the Scottish court as early as King Malcolm Canmore (1031-93) and his English consort Queen Margaret. However Gaelic persisted strongly in the Highlands and Islands of Scotland and native speakers still use the language there today. Gaelic literature is still being written, and Gaelic singing has found a world-wide audience.

Somewhat like the Hawaiian language, Scottish Gaelic went through a period of prohibition in the early to mid 20<sup>th</sup> century followed by a period of attempted revival begun in the later part of that century. Some Gaelic words are in common use by all speakers in Scotland such as *ceilidh* (a social gathering), *loch* (lake), *slainte* (health). Gaelic is also the source of many place names such as words beginning with *kil* (church). or *dun* (fort). Gaelic grammar, pronunciation and spelling are very different from English.

The language called **Scots** grew from the same sources as English, but for political and geographical reasons, Scots

developed in its own way north of the Borders with England. By the 17<sup>th</sup> century Scots had become a distinctive prestige language in southern and eastern Scotland, used both in daily life and in literature. Robert Burns wrote his best works in Scots.

English acquired power status in recent centuries, and Scots has sometimes been looked down on even in its home country. Therefore some Scots speakers use this language only with their family and friends, not with outsiders. The Scots language now may seem roughly like "pidgin" in Hawaii, a colorful local language variant, beloved by some, which has some influence on general common speech. But Scots is older and much more deeply embedded in its culture than "pidgin" is.

Words like *chiel* (child) *clout* (cloth as in *clottie dumpling*, a pudding steamed in a cloth) *dyke* (a wall, especially of stone) are examples of Scots words which are similar to English words. Other words are strictly Scots such as *thole* (to tolerate, put up with, endure) and *stravaig* (to wander about aimlessly, to go about a lot enjoying oneself), or *swither* (to hesitate, dither, be uncertain about what to do).

Today most people in Scotland speak **Scottish English**, and/or Scots with distinct vocabulary and regional variants found only in Scotland. Interestingly, Scottish formal legal language contains a great many terms derived from Scots.

## Member News

**October Birthdays** Mandy Bowers, Dr Kalani Brady, Donna Calkins, Mary Fraser, Sandy McKeen, Barbara Price, Julia Putes, Faaki Richter, Lynnette Souders.

**November Birthdays** George Allan, Pam Ashbury-Smith, Lyn Bruce, Lillian Cunningham, Elspeth Kerr, Don Laird, Linda McKenzie, Jim Redmond, Trudy Wong,

## Flowers of the Forest



**Kathryn "Kathy" Martin Yeager**, 82, of Kaaawa, passed away on April 20<sup>th</sup>. Born in Honolulu, Kathy was a Kawaihae Church and Royal Hawaiian Band soloist. She is survived by son Mark, daughter Lisa Keseloff, hanai sister Mary Goudy, four grandchildren and three great-grandchildren. In lieu of flowers, donations suggested to Rebuilders Addictions Ministry, care of Windward Baptist Church, 47-528 Kamehameha Highway, Kaneohe, HI 96744

**Colonel Victor J. Hawthorne**, (aged 89) passed away on Oct. 4<sup>th</sup>. He was an entrepreneur and a tireless advocate for Multiple Sclerosis. He was a graduate of De Pauw University (1948) and George Washington University (1960). He fought with the US Army 75<sup>th</sup> INF Division at the



Veronica Boyd See, Richard Sherman, Carrie Weatherwax, Helen Wynn.

**December Birthdays** Alana Cox, Jeannie Ferrier, Richard Fulton, Reiko Harris, Arik Harris, Jeanne Johnston, Susan MacKinnon, Larry Phillips, Kauai Poaha, Jane Redmond, John Sauget, Andrea Snyder, Thomas Leavitt.

### *Hawthorne continued*

Battle of the Bulge during WWII and later served in Germany, Korea, and Turkey. He retired in 1973 as a Logistician from the US Army of the Pacific. Donations can be made in his honor to the National Multiple Sclerosis Society, Hawaii Division, 418 Kuwili St. #105, Honolulu, HI 96817.

**Past Chieftain Don Munro's** partner for 48 years passed away on August 29<sup>th</sup>. **Louis de Champs** (known as "de") was born in Minneapolis in 1922 and was raised there. He volunteered for the army in 1942 and served in the Normandy invasion with the 12th Armored Division (Hell Cats). After the war he came to New York and studied at Parsons School of Design and became a fashion designer. Don and de formed their own design company designing for large manufacturers. They moved to Honolulu in 1986 and de went back to his original passion—oil painting. Our condolences to Don and to de's family.

## Great Estates Scotland on Public Television

A four-part series on PBS takes an in-depth look at the workings of some of Scotland's most magnificent country estates through the eyes of the current owners, the ghillies, the gardeners and the housekeepers, not forgetting the paying guests who frequent these stunning country estates. The programs, filmed entirely in Scotland, tell the fascinating stories behind these magnificent buildings. Two castles have already been shown (Dumfries and Inveraray) and can still be watched On Demand. Upcoming this week is Castle Kincardine on Sun, Oct. 19<sup>th</sup> at 9:30 pm, and Castle Rosslyn on Sun, Oct. 26<sup>th</sup> at 9:30 pm. Get more information at [www.tpt.org](http://www.tpt.org)

**The Pub Night Cooking Demonstration** held on September 27<sup>th</sup> was well attended at the Calvary Episcopal Church in Kaneohe. Warm weather aside, the beer was cold, the company exciting, and the food excellent! The starter was Bruce McEwan's version of a Cullen Skink made with smoked local fish instead of the haddock popular in Scotland. Delicious! Ching Duncan then demonstrated how to make a beef Shepherd's Pie, followed by Susan MacKinnon's easy shortbread recipe. Starting with dessert, here is Susan's recipe for Scottish shortbread.

### Susan's Shortbread Recipe



1 pound unsalted butter, softened  
5 cups all purpose flour  
1 cup white sugar

#### Directions

1. Preheat oven to 350° F.
2. Cream butter & sugar with

mixer. Add flour and mix with a wooden spoon. Use hands to thoroughly mix.

3. Press into jelly roll pan. Prick bottom all over with a fork being sure the fork hits the bottom and the pricks are close together.
4. Bake for 10 minutes. Reduce the heat to 300° and continue to bake for 40 minutes more. Wait 2 minutes then cut into finger size bars. Cool thoroughly in pan. Makes 6 dozen cookies.

## Council Contacts

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### The Caledonian Newsletter

Susan MacKinnon & Lillian Cunningham

Newsletter Mailing Jackie & Larry Phillips

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### Cullen Skink Recipe from Pub Night

Bruce McEwan's local version was adapted from various Scottish recipes. Cullen is a town in northern Scotland and skink is from a Gaelic word meaning essence. This is a smoked marlin chowder.

Ingredients to be modified by the volume of the soup you want to make:

1-2 lbs. smoked marlin cut in 1/2" pieces

1 medium onion chopped

2-3 leeks sliced (I like to use a bit of the green.)

4-5 Yukon Gold potatoes cubed in 1/2" pieces

3 pints milk-vegetable broth combination at your own ratio

3 T canola oil + 1 oz. butter

Plenty of black pepper

1 tsp nutmeg

3-4 T chopped parsley

Steps:

1. Heat the oil and butter in a large sauce pan. Add onion and stir for a couple of minutes. Add leeks and potatoes and cook for about 10 minutes stirring frequently to prevent sticking. Add pepper and nutmeg and mix.
2. Add milk-vegetable broth mix and cook at a low simmer until potatoes are soft.
3. Add fish and mix together and continue to cook until fish is heated through.
4. Add parsley just before serving.

### Cottage Pie (made with beef) or Shepherd's Pie (made with lamb)

4 cups cooked potatoes

2 T unsalted butter, at room temp.

1 T vegetable oil

½ tsp dried rosemary

½ tsp dried thyme

½ tsp ground nutmeg

½ c chopped onion

½ c chopped carrot

1 pound ground beef or ground lamb

1 c canned crushed tomatoes or puree

½ c fresh or frozen green peas

1 tsp salt

2 T Worcestershire sauce

1. Add the butter to the potatoes and mash until they no longer lumpy. Set aside.
2. Preheat oven to 425°F. Warm the oil in a large skillet over med. Heat and add the rosemary, thyme, & nutmeg. Cook, stirring, until the spices are coated with oil and there are no dry spots, about 10 minutes.
3. Mix in the ground beef or lamb. Cook about 15 min. until meat begins to brown stirring occasionally with a wooden spoon to prevent clumps. Mix in the tomato, peas, salt & Worcestershire sauce, combine well, then remove from heat & set aside.

Oil a 2-quart casserole & spread out the meat mixture over the bottom of the dish. Cover the meat with an even layer of the mashed potato. Bake, uncovered, for 45 minutes, or until the potato is just browned. Remove from the oven & let cool for 10 minutes before serving. Serve warm



**RENEW!** There are still members who have not renewed their dues for 2014-2015. Please do so ASAP. This will be your final newsletter if payment is not received by Nov. 1<sup>st</sup>. A form can be found at [www.scotsinhawaii.org](http://www.scotsinhawaii.org). Call Jeannie Ferrier at 593-0966 if you aren't sure if you are paid. Mail your check for \$20 per person to The Caledonian Society P.O. Box 4164, Honolulu, HI 96812-4164.

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