Traditionally the most celebrated holiday of the year in Scotland is Hogmanay, New Year’s Eve. Our Society’s informal seasonal party will be Friday, December 30th, the evening before New Year’s Eve, in the party room of Elspeth Kerr’s apartment building at 1001 Wilder Avenue.

The classic gifts Scots carry when they go out on Hogmanay are food, whisky, and a gift of coal for fuel. Food and drink are encouraged at this party, but instead of coal you might bring a “party piece” or “ceilidh act” and your guitar, or penny whistle, or some other instrument.

Our party schedule will run like this:

4:30-5:30 pm—Scottish-inspired puzzles and table games.
5:30- 6:30 pm—Potluck supper. Bring something (Scottish or otherwise) for the potluck table. Jackie Phillips promises to bring Black Bun, the traditional Hogmanay sweet treat. BYOB. Non-alcoholic holiday drinks will be provided.
6:30-8:00pm— Ceilidh Party Pieces. If possible, please bring a song, a poem, a joke, a skit or some other small act to share. Your grandmother probably called these “party pieces.” We’ll have a few extra stories or jokes you can draw at the party to read aloud if you prefer.
8:00- 9:00—Scottish Jam Session. Bring an indoor instrument if you play one and would like to join in a jam session. If you don’t play an instrument, just enjoy the music. (Sorry, bagpipes would not be appropriate for the room.)

Please phone Jeannie Ferrier at 593-0966 by Wednesday, Dec 28th, to reserve for the party.

When you arrive, greet the guard at the guard shack on the lower level, then drive to the guest parking on the top parking level. At the nearby entrance, ring the penthouse, and take the elevator to the penthouse.
Chieftain’s Column: From the Craig

We had another successful event on November 5th, when we held our holiday food cooking demonstration. In particular, Jim Redmond gave us a taste of his grandmother’s wonderful holiday pudding. For those who don’t know, in Britain, including Scotland, pudding can be a sweet or savory cake or pie. Unfortunately, only a few members took advantage of experiencing this taste treat.

As we approach the end of the year, we have our annual Hogmanay ceilidh. This is a great opportunity to socialize, have a relaxing meal, and see how talented our fellow members are. I hope we will have a good turnout.

I would also like to comment on the status of the Falls of Clyde, which I know is of interest to many of our members. It has been clear for many months that the State DOT-Harbors Division is no longer supportive of the preservation and restoration of this National Historic Landmark. Friends of Falls of Clyde (FFOC), of which I am president, has tried in vain to meet the vague requirements the Harbors Division threw at us in developing a plan to continue our mission. Currently, there is an active initiative underway in Scotland to develop a viable plan to bring Falls of Clyde back to where she was built. The FFOC board is 100% behind this as it still meets our mission to preserve the ship. There is an uphill challenge to make this all work, but it is the best result under the circumstances. All tax-deductible donations now made to FFOC will be used to support the Scottish initiative to “Bring Falls of Clyde Home.”

Sláinte, Bruce

Member News

November Birthdays George Allan, Pam Asbury Smith, Athlyn Bruce, Lillian Cunningham, Elspeth Kerr, Donald Laird, Linda McKenzie, Jim Redmond, Trudy Wong, Helen Wynn, Richard Sherman, Kenn Marr.

December Birthdays Jeannie Ferrier, Reiko Harris, Arik Harris, Robert Lormand, Susan MacKinnon, Larry Phillips, Jane Redmond, Andrea Snyder.

Welcome New Members
Scotty Anderson’s family was interviewed for the Scots in Hawaii project (see pg. 265). His grandfather was John Troup Moir.

Anna Butchart is with Futures Studies in the Political Science Department at UH Manoa. She is from Edinburgh.

Philip Paradine and Carter Kimsey are in the process of moving to Kailua from Virginia. They have family in Hawaii and have joined RSCDS as well. We hope to see them involved as they get settled.

Sloan English Struse is with the Department of Defense in logistics. Her fourth great-grandfather of Scottish ancestry, brought his family to the US between 1830-1845.

Aloha Rev. Bob Walden Bob has informed Chieftain McEwan that, due to health concerns, he is resigning from the Caledonian Society Council. He has been an incredibly helpful member of the Council and the Society for many years. We will miss him, and we continue to keep him in our thoughts and prayers. Thank you Bob for all you have done for us.

BART’S BULLETINS

This Bulletin from Bart actually comes from Hawaii. Arlene Holmes-Henderson, our Scottish friend who was visiting again in October, told us about the effects of the Brexit vote in Great Britain. Scotland did not vote to leave the European Union, and now there is talk about a new referendum in Scotland to separate from Great Britain. An independence referendum was tried in 2015 and was defeated, but now there are many in Scotland who are alarmed at the prospect of leaving the EU with the rest of Britain. She also said that many throughout Great Britain were quite surprised that the Brexit vote was for leaving the EU.

Haggis Hurlers Show Their Stuff

The Alloway 1759 festival is held each year at the Robert Burns Cottage in Alloway on the Sunday closest to the bard’s birthday on January 25th. Each year, hundreds of people show up for a day of pipe music, poetry and a unique Victorian-themed fire garden. But for many, the main draw is the 1759 Haggis Hurling Championship, a free event that’s open to all. Under competition rules, entrants must stand on a half whisky barrel and throw a haggis as far as they can without splitting it open. Defending champion Garry McClay tossed his haggis 190 feet last year.

Scottish Islands “Staycation” Boom

British holidaymakers, realizing they don’t need to leave the country to enjoy unspoiled beaches and stunning vistas, have turned their focus to Scotland’s islands, which are experiencing a tourism boom. The Isle of Arran in the Firth of Clyde has reported the largest increase, with bookings up by 46% in 2016, while demand for accommodations on the Isle of Skye have increased by 44%. In June, the travel Web site Trivago, ranked Arran as #1 among European islands for top rated accommodations.
**Toast to the Immortal Memory of Robert Burns.** In January of 1973, Helen Reid Cantlay, of the Caledonian Society of Hawaii, addressed the Society at a Burns Night to propose the Toast to the Immortal Memory. In January 2017, two of Mrs. Cantlay’s descendants, Elspeth Cantlay Kerr and McGeorge Reid Cantlay (Keoki) Kerr will reprise their mother and grandmother’s original speech. This is an altogether fitting historical tribute both to Burns and to our predecessors who have perpetuated the memory of the bard of Scotland.

In 1973 Helen Cantlay began her toast with a nod back to 1893 when Robert Louis Stevenson addressed an audience in Honolulu at a gathering of the Thistle Club. She continued by gracefully weaving together stories of Burns’ life, bits of his poetry, and tributes from other times in Honolulu and elsewhere, making a strong case that admiration of Robert Burns endures. Thus the family re-presentation this year of Helen Cantlay’s “Immortal Memory” inspires the theme for Burns Night 2016: *Burns Lives!*

Here’s a tribute found in Helen Cantlay’s handwriting on a small bit of paper perhaps copied from an unnamed source. *Burns was a genius—a many-sided genius. There is no more tender love song than ‘My Love is like a Red, Red Rose.’ There is no finer epistle than ‘The Epistle to Davie’. There is no more flaming satire than ‘Holy Willie’s Prayer.’ There is no greater tale than ‘Tam o’Shanter.’ ‘A Man’s a Man for a’ That’ is the Marseilaise of humanity, and ‘Auld Lang Syne’ is the world’s National Anthem.*

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**Burns Night Reservation Form**

*Early Bird deadline – January 9, 2017*

January 28, 2017

Oahu Country Club

150 Country Club Rd., Honolulu

**MEMBERS $85 each, or $680 per table of eight; Non-members $95**

*After Jan. 9, 2017: MEMBERS $95, or $760 per table of eight; Non-members $105*

**Questions? Call Susan MacKinnon at 591-9398**

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**Amount Enclosed** ______

Do you need a ride? ______ From what area? ____________

Can you provide a ride? ______ From what area? ____________

*Make checks payable to The Caledonian Society of Hawaii * PO Box 4164 * Honolulu, HI 96812-4164*
2016 Council Contacts

Officers
Chieftain Bruce McEwan
538-7707 bmcewan@hawaiiantel.net
Vice Chieftain Susan MacKinnon
591-9398 susanmack1@mac.com
Secretary Janice Choate-Zavakos
778-4630 jlczladay@aol.com
Membership Secretary Jeannie Ferrier
593-0966 jferrier@msn.com
Treasurer Janice Chadwick
927-8004 janinhawaii@earthlink.net

Directors
Lillian Cunningham
538-7707 lillian@cgiehawaii.edu
Gregg Fraser
782-8462 gregg.fraser@hawaiirestaurant.org
Jeremy McOuat
741-2749 jmcout@gmail.com
Jackie Phillips
621-6622 jphil1@hawaiiantel.net
Larry Phillips
621-6622 jphil1@hawaiiantel.net
Jim Redmond
262-9145 jredmond@hawai.edu
Brian Richardson
553-2310 richards@hawai.edu
Nancy Smiley
371-8019 docflyboy@me.com

The Caledonian Newsletter
Susan MacKinnon & Lillian Cunningham
Newsletter Mailing
Jackie & Larry Phillips
Tech Support Brian Richardson

Society Website
www.scotsinhawaii.org

Consolidated Celtic Calendar
http://www.saintandrewsocietyofhawaii.com/calendar.html

Member Aric Harris (son of Reiko Harris) has finished the second edition of his book Education Beyond High School and it's now available on Amazon for Kindle at: https://www.amazon.com/Education-Beyond-High-School-Available/dp/151972960X/ref=sr_1_1?ie=UTF8&qid=1478510784&sr=8-1&keywords=education+beyond+high+school

The book discusses the many different paths that people take to become successful. He asks that if you decide to purchase this book to please be sure to leave a comment online as well. Congratulations Aric!

SASH Kirkin’ o’ the Tartan
Wednesday, November 30, 2016
St Andrew’s Cathedral

The Saint Andrew Society of Hawaii (SASH) will hold its annual Kirkin’ o’ the Tartan at 5:30 pm at St. Andrew's Cathedral, 229 Queen Emma Square, Honolulu. The church service starts at 5:30pm in the cathedral. Wear your kilt or bring a swatch of your tartan should you wish to have it blessed.

A complimentary dinner will follow the service in the Von Holt Room, then a program including the installation of new SASH members follows.

This event is free and open to the public.

Scottish Holiday Cooking Demo
A small group of foodies enjoyed learning how to make Mary Fraser’s Local Style Shepherd’s Pie and Jim Redmond’s Great-Grandma Leslie’s Steamed Carrot Pudding. The recipes have been included in a flyer insert with the newsletter.

2016-2017 Caledonian Calendar
(Dates may change)

Nov. 30, 2016 Kirkin’ o’ the Tartan, a SASH event at St. Andrews Cathedral.
Dec. 30, 2016 Pre Hogmanay Ceilidh. 1001 Wilder Ave. 4:30 – 9:00pm Potluck & BYOB
Feb. 25, 2017 Cooking contest TBD
April 8th & 9th, 2017 Hawaiian Scottish Association Festival.
May 7, 2017 DNA/Genealogy. TBD
June 24, 2017 Annual General Meeting
Local Style Shepherd's Pie

Ingredients

- 8 oz prepared kalua pork
- 1 tablespoon oil or dripping
- 1 Maui onion, sliced
- 1/2 cup Old Hawaii Recipes Brand: Sweet Maui Onion Barbeque Sauce
- 1 large red-skinned yam or Okinawan sweet potato
- 1 oz (1 tablespoon) butter or margarine
- 1/8 cup milk

Procedure:

Steam or bake yam or sweet potato. May be baked ahead.
Sauté onion gently in oil.
Peel yam or sweet potato, then mash with butter and milk.
Mix kalua pork with barbeque sauce.

Place kalua pork in bottom of greased 2 pint (5 cup) baking dish.
Layer sautéed onions over the pork, adding more barbeque sauce if desired
Top with mashed yam or sweet potato, spreading with fork to cover lower layers completely. Use fork to decorate the top if desired.
Place on a baking tray and bake in a moderately hoi oven (350°) for 15-20 minutes until hot.

Serve with green vegetable or salad.

Published Shepherd's Pie recipe from Night Before Cookery by Anne Marshall, based on traditional English and Scottish recipe.

Recipe adapted by Mary Fraser to use local Hawaiian ingredients. Adapted recipe was judged winner of The Caledonian Society of Hawaii, Hawaiian-Scottish Recipe Content, February, 2015
Great-Grandma Leslie's Steamed Carrot Pudding

3-cups flour
2-cups sugar
2-cups suet (grated)
2-cups raisins
2-cups currants
2-cups grated carrots
2-cups grated potatoes
2-tsp salt
2-tsp cinnamon
2-tsp nutmeg
1-tsp cloves
2-tsp baking soda dissolved in hot water
2-tsp baking powder
2 or 3 eggs
1 cup candied citron, orange, and lemon peel. Mix the peels together to fill one cup.

Mix all ingredients well and beat the eggs with a fork before adding to the mix. Place the mixture into a steamer, and cover. A bowl placed in a large covered pot with water will work. You can cut out a round of parchment paper and place over the pudding. This helps condensation from the inside of the lid from dripping onto the pudding. Cook for 2 or 3 hours until set. You may need to add water to the steamer pot.

Rum Sauce

1 cup heavy cream
1/2 cup melted butter
1 cup confectioners sugar-sifted
2 egg yolks
2 egg whites

Combine sugar and butter and add beaten egg yolks
Whip heavy cream to medium peaks and add to sugar-egg-butter mixture. Combine gently.
Add beaten egg whites - fold in.
Add 2 oz of rum or to taste.