



Nov-Dec 2016 #12

The Caledonian

Published by The Caledonian Society of Hawaii

***Pre-Hogmanay Ceilidh
Friday, December 30, 2016
Penthouse Party Room
1001 Wilder Avenue
4:30pm- 9:00pm***



Working a puzzle at the 2014 Hogmanay party

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." Slàinte, 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 Life, Summer 2016*

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. *Scottish Life, Autumn 2016*

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 descendents, 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 Marseillaise of humanity, and ‘Auld Lang Syne’ is the world’s National Anthem.

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

Sit With if possible:

Name _____
 Email _____ Phone _____

Dinner Choices: #1. Beef #2. Fish #3. Vegetarian

Table Names (Print all names in party)	Dinner choice#	(M)ember/(G)uest	Price
1 _____	_____	_____	_____
2 _____	_____	_____	_____
3 _____	_____	_____	_____
4 _____	_____	_____	_____
5 _____	_____	_____	_____
6 _____	_____	_____	_____
7 _____	_____	_____	_____
8 _____	_____	_____	_____

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

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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

Jan. 28, 2017 *Burns Lives!* The annual Robert Burns dinner at the Oahu Country.

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 hot 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 Contest, 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.