
THE SCOTTISH COUNTRY DANCER

Volume 18, Issue 5

March/April 2002

Manager's Message

by Geri Stuart

Hello everyone! As I write this I'm looking forward to our annual Dinner/Dance. It's one of the main functions we have during the year. And if you didn't sign up to come, you're missing out on a great event. This is a wonderful opportunity to introduce people to Scottish Country Dancing and live music. If you didn't bring someone, or yourself, this year then I expect you to do so next year and have fun! There are many people involved in making this event happen. If you would like to help, let me know that, too! And many "Thanks" to all the helpers!

As usual, if you have any suggestions that will help bring in new people, please share them. If anyone wishes to receive e-mail notices of special events please send a note to me at gstuart@ipns.com See you on the dance floor!

And if you missed the Dinner/Dance, we have the Spring Dance coming up the end of April. Come join us!

Geri



Teacher's Tune

by Marge Van Nus

Since the deadline date for this newsletter fell just prior to our Dinner Dance date, I would like to acknowledge our dedicated dancers' efforts—even though I am writing before the event!! We thank Van for ticket sales and overall coordinating, Geri for tending to the meat dish, Susan for supplying all the beverages, Valerie for the very creative centerpieces, Tom for the "next dance board", Debbie McRobert and Sally for helping with the briefing, and Sally

also for bringing your spinning wheel and carders, which added greatly to the decor; Liza, John, and Geri for leading the family dancing, Fred for the news releases, Charlie for piping the Grand March, Fred for being the Grand Marshal, and Lisa and Linda for their fabulous music. We all appreciate your enthusiastic help!!

Marge

Q. What's the difference between a bagpipe and an onion?

A Little Context...

On the snowy evening of January 26th, a group of folks, including some members of the Vancouver SCD group, attended a pot-luck Burns' Dinner at the Moose Lodge in Vancouver. Apparently, this was the first such event to be held in this area in some time. There was audience participation dancing, piping by the Fort Vancouver Pipe Band (wearing their new Washington State tartan kilts), fiddling, and, of course, the (incredibly delicious) haggis.

Following the dinner, I invited the organizer of the event, Douglas Bailey, to say a few words about the event, and what he hopes to accomplish. His comments follow.

A Burns' Supper – In Vancouver!

by Douglas Bailey

This year an anomalous event occurred: a Burns' dinner. Not so unusual, you say? Well, hang on to your kilt. Most Robert Burns' dinners are quite costly, and somewhat stuffy, and only a certain type of Scottish person shows. At this Burns' dinner [at the Vancouver Moose Lodge on January 26th]

we had ALL types: four different clan representatives, several "reenactors", a large number of Scottish Country Dancers, the whole Fort Vancouver pipe band, and a fiddler. Why did this happen?

Being raised in Scottish culture, I have noticed a split in our community: Dancers, Heavy events, pipers, reenactors, clan reps and members. The division seems to be time and focus. Each can only spend time doing what compels them. This in itself is fine, but we have a large and wonderful community, as proven by the last Burns' dinner. I, for one, could not believe the show of hands indicating those who had never been to a Burns' dinner. We will, if interest is still there, do it again. And, God willing, we won't have snow! My intent in starting this group will be to lessen the divisions and show to the general public that our culture is not reenacting something *lost* over the ages, but IS A LIVING, CURRENT, REAL AND EVERY-DAY CULTURE AND COMMUNITY – not as some would have as just playing dress up on certain occasions. We need to preserve and promote the customs, culture and traditions of our Scottish culture.

How do we do this? We create a space at events in our area for Caledonians – and not just for one type, or just for pipers or one family name, but for all interested parties!! I'm currently planning something for Tartan day.?. and also a haggis toss -- catapult across the Willamette River one large haggis. (We have one former Oregon Congresswoman pulling for us.) Extreme silliness brings press! and press gets the word out.

It should be a lot of fun. If this sounds good to you please e-mail to me, Douglas Bailey, at angusog1@earthlink.net

Yours Aye
Douglas Bailey

Calendar of Events

- Mar 7-10 **Victoria (BC) Workshop(s) and Formal Ball.** Sponsored by Vancouver Island Scottish Country Dance Society. Teachers are Ian Hall, Linda Gaul, and Ruth Jappy. Music by Keith Smith, Muriel Johnstone, Alex Jappy, and Mary Ross. Dress: Formal at Ball. Refreshments: snacks/lunches and banquet. Cdn\$110.00, US\$75.00. Four days of wonderful events. See website for full details: www.viscnds.ca. Contact: Jim Scott, Workshops/Ball Registrar -- (250)370-2359 or Ned Easton, Workshops/Ball Coordinator -- (250)383-0068.
- Mar 9 **23rd Anniversary Workshop and Ball - Portland, OR** Christ Episcopal Church, Lake Oswego, OR. Sponsored by RSCDS, Portland, Oregon Branch. Teacher is Linda Pettengill. Contact Mary Black, 503-635-3885 or pdxscd@NWStuff.com. Check website for updates: www.PortlandScottishDancers.org.
- Apr 6 **National Tartan Day**, recognizing the outstanding achievements and contributions made by Scottish Americans to the United States.
- Apr 6 **Spring Ball - Ashland, OR** Britt Ballroom, Southern Oregon Univ., 1250 Siskiyou Blvd. ·A mixed program of Scottish and English Country Dances! · *Times* Workshop 1-4pm, Ball 7:45pm *Prices:* \$17 (\$14 for *Heather & Rose* members) *Music:* Kevin Carr (fiddle and pipes), Bo Leyden (whistle, recorder, mandolin, guitar, hammered dulcimer), Lisa Scott (piano), Nancy Spencer (recorder, flute, whistle) *Info:* Betty Shottliff 541-482-3120. *Program:* *Scottish Dances:* Argyle's Fancy, Flowers of Edinburgh, The Falls of Rogie, Gang the Same Gate, Buchan Gate, The Folksy Fivesome, My Jo, Miss Nancy Frowns, The Nurseryman; *English Dances:* Huntington's Maggot, The Homecoming, The Friendly Brooke, Fair and Softly, Picking Up Sticks, Kill Him With Kindness, The Ragg, Severn Bore, The Slof Galliard, The Bishop, The Old Boot.
- Apr 6 **Nanaimo Workshop and Dance** Workshop for basic and intermediate dancers, followed by a Tea Dance. Teachers are Ruth Jappy and Wes Clindinning; the musician is Alex Jappy. For info call Marguerite Bell (250)756-9836.
- Apr 11 **Vancouver Class Spring Session** -- Rudy Luepke Center (adjacent to the Marshall Center), 7:45 – 9:00pm
- Apr 13 **Portland, OR - SCDance Party** – Tigard Grange, 7:30pm. \$4. For info: John 503-635-3885 blackjohns@aol.com, or Debbie 503-620-3034 mdmcrib@integrityonline.com
- Apr 13 **Spring Workshop and Dance, Seattle Branch of the RSCDS** -- Congregational Church, 4545 Island Crest Way, Mercer Island, WA (location of workshop and Dance) checkin: 9:30am; basic/intermediate class: 10am-Noon; lunch; Intermediate/advanced class: 1-3pm; sherry party: 7-7:30; Dance: 7:30-11pm. For more info, contact: Cheryl Brower (206) 285-1911. *Registration deadline: April 6th.*
- Apr 14 **Natalie MacMaster, Fiddler, in Concert** 7:30pm Columbia Theatre, Longview, WA
- Apr 27 **Vancouver Spring Dance** – Oak/Elm rooms at the Marshall Center. Dance 8-11PM. For program, see article in this issue.
- Aug 31-Sep 2 **Kelowna Scottish Country Dancers Workshop, Banquet, and Ball** -- Mount Boucherie Complex, 2741 Cameron Rd. Kelowna, B.C.
Teachers: Bill Zobel, Scotland; Wendy Swaine, Vancouver B.C.
Music: Alex Jappy, Vancouver B.C.
Saturday, August 31st: registration 6:30pm; Ceilidh 7:30
Sunday, September 1st: classes 9am – 2:45pm, with morning muffins and a lunch
Sunday evening: cocktails 6:30pm, Banquet 7:00, Ball 8:00
Monday September 2nd: muffins and coffee at 9am, classes 10am – Noon.
Registration deadline, August 15th. For more info, contact: Davina Crowe, 2321 Newman Rd. Kelowna BC, V1V 2C8; phone: (250) 762-9930. or email davina_crowe@telus.net; or visit their website at <http://members.shaw.ca/rodmcrae>.
- Sept 13-15 **Fort Worden 2002** – Workshop and Ball. Additional details will be available in the coming months. Or check the Seattle website: www.scn.org/arts/scottish.

Vancouver Spring Dance Program (April 27), with Dance Story!

by Marge Van Nus

Espie McNabb went off with	(jig-- Miss Milligan's Misc. 1)
Fair Donald to	(S'spey-- Bk 19)
The Loon Mountain (Reel); they viewed the	(reel -- leaflet)
Bees of Maggieknockater while sitting	(jig -- Canadian Bk of SCD)
Quiet and Snug and watched the	(S'spey -- Bk 20)
The Flight of the Falcon as they strolled	(jig -- Anniversary Tensome)
The Banks of Clyde , stopping at	(S'spey -- Miss Milligan's Misc. 1)
Johnny Groat's House . They went to	(reel -- Bk. 18)
The Isle where they donned	(jig -- Graded Book)
Highland Plaid and danced	(S'spey -- Bk. 7)
Flowers of Edinburgh .	(reel -- Bk.1)

Do you have an item of Celtic interest you would like to see in print?

You can contact me in any of the following ways:

By mail:

John Shaw - SCD
 PO Box 2438
 Battle Ground, WA 98604-2438

By email: bcjs@attbi.com

Program for Portland Ball (March 9)

Roaring Jelly	BI-J	Foss
Bauldy Bain's fiddle	I-R	Lothian Collection
Sugar Candie	BI-S	Book 26
Tribute to the Borders	I-J	Leaflets
Curry Mountain Reel	BI-R	New Burnswick
The Daffodil *	I-S	Drewry
Ian Powrie's Farewell to Auchterarder	I-J	Hamilton
Shifting Bobbins	BI-R	Clowes
--- Intermission ---		
Dashing White Sergeant	BI-R	Book 3
Bees of Maggieknockater	I-J	Canadian Book
Glasgow Highlanders	I-S	Book 2
The Dillsburg Jig *	BI-J	Tang
Australian Ladies	I-R	Glasgow Assembly
Neidpath Castle	BI-S	Book 22
Follow Me Home	I-J	Book 38
Mairi's Wedding	BI-R	Cosh
Waltz		



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From the Scottish Web

That Burns' Dinner back in January held two big surprises for me – besides the snow, that is. The first surprise was... Scotch eggs. That pot-luck dinner was my first introduction to the dish. What a treat! Inspired, I rushed home and looked up "Scotch eggs" in the world's biggest encyclopedia – the internet, of course.

I found many recipes, and I haven't made any of them, yet. The recipe shown here was selected for its serious tone more than anything else.

The second major surprise that evening was the haggis. It was simply delicious. I wondered if that alone was grounds to doubt the authenticity of the recipe – though I was assured that the haggis was from a very reputable professional haggis maker.

So, I looked up haggis in that same encyclopedia, looking for a recipe for "real" haggis. The recipe printed here claims to be just that. I just don't know if it is something you should try at home.

Haggis

from
<http://www.freenetpages.co.uk/hp/kenmur e/haggis.htm>

Take a sheep's paunch and pluck, some of the lungs, liver and heart and sometimes the kidneys. Take the suet from round the kidneys and chop it finely. Add a pint of medium oatmeal, a good amount of chopped onion, 1 tablespoon salt, dash of black pepper, half a nutmeg, a handful of currants, raisins or any available fruit element. Mix well and pack into the paunch. The secret of making a good haggis is to allow for the swelling up of the meat to fill the elastic stomach tightly without bursting. It may be necessary to prick the haggis slightly when the boiling is beginning to let out air. It is easier to sew it up though the correct fashion is to

wrap the stomach over using wooden skewers. Simmer for four hours.

Scottish Eggs

from the *Internet Chef*:
www.ichef.com/ichef-recipes/Eggs/19545.html

1 lb Sausage meat
 7 Eggs
 2 tbs Finely chopped or grated onion
 1 tsp Poultry seasoning or sage
 1 tsp Cumin
 1 tsp Water
 Flour for coating purposes
 Fine, dry breadcrumbs
 sixpack Kokanee beer

First, you shoot a bear and have part of the meat made into sausage. If you're one of those unfortunates who doesn't hunt, I suppose you'd use pork sausage meat instead.

To begin, crack a Kokanee, pour it into a frosted mug and quaff it while six of the eggs are hard boiling. When they're done, put them to one side and mix the meat, onion, and spice mixture together. Take the resulting mixture and coat the eggs with it carefully and evenly. You might even want to peel the shells off first - although they do add an interesting texture.

When the eggs are done, roll them in the flour, shake off the excess, and put the eggs in the fridge for about an hour so the meat sets up. While you're waiting, you might as well crack another Kokanee and put your feet up; no sense straining yourself.

A couple of minutes before the hour's up, lightly beat the remaining egg with the tsp. of water. Again, you might want to remove the shell... Take the eggs, dip them in the egg mixture, and roll them in the breadcrumbs; they are now ready for cooking.

Traditionally, Scotch Eggs are deep fried. You can do that if you wish, but who needs all the extra grease in their diet and

the mess and smell? I suggest you bake them in the oven at 375 F. for about 20 minutes or until the sausage covering is firm when picked at with a knife or fork. I usually stick them on a wire rack with a pan underneath so that they don't sit and cook in any grease that renders out of the sausage.

Once they're done, take a buddy, yourself, the Scotch Eggs, and the remaining Kokanee into the living room. Watch Hockey Night in Canada as the Vancouver Canucks beat some godless team from the east while drinking Kokanee and munching the Eggs (you that is, not the Canucks) - no life like it.

These go well with Lowensenf Hot German mustard or Louisiana Hot Sauce. Best way to serve them is with a chilled Spinach and Bacon salad and fresh tomatoes. Enjoy!

A. No one cries when you chop up a bagpipe.

