



The Saltire

Newsletter of the Saint Andrew's Society of Rhode Island
Founded 1923, Incorporated 1998



Volume 93

2013

Issue I

2013 - SCOTLAND CELEBRATES "THE YEAR OF NATURAL SCOTLAND"

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Shetland ponies Fivla and Vitamin show off their custom Fair Isle sweaters.

UPCOMING EVENTS



Whisky Tasting
April, Date To Be
Announced

The aim of Year of Natural Scotland is to promote Scotland's stunning natural beauty and biodiversity, and to promote opportunities for visitors to enjoy beautiful landscapes, wildlife and heritage responsibly.

Scotland has a lot to celebrate this year. One of the events will be the first ever **John Muir Day**, which will be celebrated on April 21st, 2013, the 175th anniversary of his birth. John Muir is known in the United States as the "father of National Parks", the Scots-born American conservationist inspired people all over the world. The **John Muir Way** will open in April 2014. It is a 45 mile path which runs from the Edinburgh City boundary along the coast through East Lothian to the Scottish Borders.

The cardigans on the ponies, shown above, were knitted by Doreen Brown as part of an advertising campaign to promote the country's Organic knitwear and farming communities. How would you have liked to be the one to put the sweaters on the ponies?

There are great articles to be found on www.visitscotland.com, www.snh.gov.uk and www.visitscotland.org. They touch on wildlife, marine aquaculture, management of land, coast and sea, art, music and recreation. They make a great read for a cold winter evening.

By Joyce Dell



Piper's Dram

By: Liam Alastair Crouse



It's always the ones we don't expect that hit us the hardest, eh?

When I came to Scotland, it was as a scotophile, engrossed and enthralled by her culture and history. At that point, I had been a piper for four years, I had scrutinized a myriad of books, learning anything and everything there was to know about Scottish life, and I had been accepted to the University of Edinburgh to study.

When I came to Scotland, it was as an American. Though having travelled extensively through America (and some of Canada) by car as a child, I had never left North America. This aside, I had been raised as a capable, independent lad, and was ready to accept anything which Scotland threw my way. It threw a lot.

In my first few days at the university, after having gone on a backpacking tour of Scotland and northern England for a few weeks, I sat down with my Director of Studies to decide my courses. I had pre-chosen two (Scottish Ethnology and Archaeology), and needed to pick a third. On offer was anything in the College of Humanities: Rhetoric, Scottish History,

Women's Literature – you name it, the University of Edinburgh had it. And my eye strayed to Scottish Gaelic. Languages – I had never been “good” at languages; Spanish and Latin in high school had not necessarily been strong points. But the idea of studying the ancient language of Scotland drew me in more than any apprehension pushed me away. So I took it.

Learning new languages are not necessarily easy. But, the further along you go, and the further in you get, the more alluring and effortless it becomes. Well, when I signed up to that class, Gaelic 1A, I wouldn't have even imagined what would come out the other end.

I remember the pivotal point of no return. Before I left, I had decided I would stay in Scotland for Christmas. I booked a one-way ticket. My parents, understandably, had warned me about such actions; it was after all, the longest period of time I had been away from home (not to mention living in a different country). Yet, I had gone all-in in my poker bet.

During the gloomy stay in halls during the winter (the lack of sunlight coupled with the lack of other students was duly noted), I was fortunate enough to meet up with a local of Edinburgh who was a native Gael (i.e. Gaelic speaker) of Canadian/American extraction, a piper, and a tradition bearer of Gaelic lore. He mentioned that he was travelling to Inveraray in Argyll for Hogmanay to visit a few friends and invited me along.

After a bus journey, which included hours of riveting discussion about Highland history and culture, we arrived along the shoreline of Inveraray and were met by a local lad, Graham. He whisked us away to a weekend of first-footing, revelry, hiking, songs, piping, and discourse (and whisky) which took place in his small, old-fashioned house up in the middle of the glen - no computers, no cell-phone reception, and with the water for the house being syphoned from just up on the hillside.

Those few days probably changed me more than any other. I gained an insight into Highland culture unlike any I had received from my books – a tangible link to a life which has, in other places, been met with extinction.

Since that time, I have matured into a fluent Gaelic speaker, a vastly superior piper, and even a bàrd, composing verse in Gaelic. Before my unexpected homecoming to Rhode Island, I thought, dreamt, and breathed Gaelic. My hope is that I don't lose too much before I can get back over!

A Guide to the Scottish Staple-Oats

When walking through the supermarket and coming upon the cereal aisle, my eyes were met with a virtual kaleidoscope of color. Boxed cereals with cartoon characters, large bright colored labels saying “50% less sugar” or “fortified with vitamins” were vying for my attention. Further down the aisle was the smaller, less interesting section of the aisle which caters to those who are searching for the tried, true and traditional. I spotted the smiling Quaker’s face with a red white and blue label. I’m thinking “fights bad cholesterol, contains good fats, fiber, vitamins and protein for the morning”. But wait!

There is quick oats and rolled oats. Hold on! What is “Scottish oats” and what the heck is “Steel cut Oats”? Which one is better? I bought what I knew... rolled oats. The variety of oats, however, piqued my interest. I put the reading glasses on and went to the cook books.

It wasn’t long before I got an explanation of how oats are processed. Oats start out as a green plant, sprouting in the summer and growing with dangling spikes of buds. They are ready for harvest in the autumn when the plants turn golden brown and are fairly dried. Then they are milled to remove the hull- which is the only inedible part of the plant, leaving virtually the whole grain. The remainder of the oats are steamed, heated and cooled in a kiln, which brings out the flavor. The next process is what distinguishes between quick cooking oats, rolled oats or steel cut oats.

Rolled oats and quick cooking are pressed into flakes. The main difference between the two are the thickness- quick cooking is thinner than the rolled. There are varying degrees of thicknesses resulting in still different names.

Steel cut or Scottish oats are cut with a machine into two or three bits. These bits are sometimes called pinheads which is a visual reference. The texture between rolled and steel cut is quite different as is the taste. The cooked steel cut is chewier and retains more oat flavor. This type of oat takes longer to cook and is the preferred ingredient in the Scottish version of porridge.

Porridge, by the way, literally means a cereal grain that is cooked in water to make a creamy textured stew. The Chinese make a rice porridge and in the southern U.S., grits would be considered a porridge.

Many dishes in Scotland feature oats such as brose (porridge cooked with butter), sowans (fermented oat husks), meal-and-ale (oatmeal cooked with ale, molasses and whisky), hodgils (a kind of oatmeal dumpling) and crowdie (raw oatmeal with buttermilk or fresh spring water)

Simple recipes!

Steel cut oatmeal

1 cup Steel cut oats, 1/4 tsp Salt, 3 cups Water

Directions

Bring water and salt to a boil. Add oats, reduce heat, and cook 10-20 minutes (depending on how chewy you like your cereal). Stir occasionally. Cover and remove from heat and let stand a few minutes. Makes 3 cups of cereal.

Rolled oats

1 cup rolled oats, 2 cups water, pinch of salt

Directions

Bring water and salt to a boil. Add oats, reduce heat, and cook 5-7 minutes (depending on how thick you like your cereal). Stir occasionally. Cover and remove from heat and let stand a few minutes. Makes 2 cups of cereal.

Do you want to put your breakfast porridge on a higher pedestal?

Try one of these combinations and I’ll bet you’ll receive a bow or a curtsy in approval.

Two minutes before you’re oatmeal is finished (no matter which kind) add any one of the following combinations:

1/2 cup of strawberries, 1/2 teaspoon of vanilla, sweeten to taste

1/2 cup of dice apples, 1/2 teaspoon vanilla, 1/4 tsp. cinnamon, 1/4 cup chopped walnuts and sweeten to taste

1/2 cup sliced bananas, 1/4 cup chopped walnuts, 1/2 teaspoon vanilla, 1/4 tsp. nutmeg, sweeten to taste

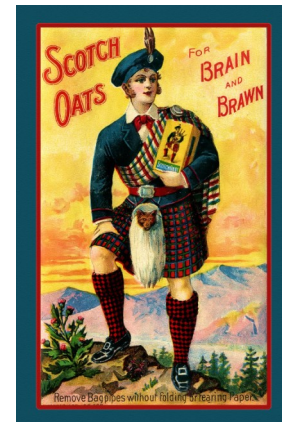
1/2 cup raspberries, 1/4 cup cashews, 1/2 teaspoon almond extract and sweeten to taste

1/2 cup sliced frozen, canned or fresh peaches, 1/2 tsp. vanilla, 1/4 tsp. cinnamon and sweeten to taste

1/2 cup sliced pears (canned or fresh ripe), 1/4 tsp. ginger, 1/8 tsp ground cloves, and sweeten to taste

More recipes to come, but until then,

Ith gu leòr! (Good Appetite!)



By Donald Blais

St. Andrew's Society of RI

50th Celebration of Burns Night

Upon entering Rhodes on the Pawtuxet the evening of February 2, one could not help but feel the festive atmosphere! Gathering together for the 50th year of celebrating Burns Night, St. Andrew's Society members and their guests welcomed old friends and new alike. Attendees travelled from nearby Connecticut and Massachusetts, as well as from farther distances such as New Hampshire to mark the occasion. Former Society Vice President Roy McKechnie and his wife Barbara made the trek from Utah to participate in the festivities, and 3 lovely young ladies from Japan joined in the fun.

Many folks who are not able to attend the annual event seemed to make a special effort to attend this very special celebration. It was wonderful to observe so many renewing old acquaintances!

Decorated with the tartans of many Scottish clans, the Rhodes ballroom was even lovelier than usual this year, with gold striped table covers reflecting the 50 year theme. Centerpieces of fresh flowers completed the look, creating a warm and welcoming room.

Of course, to begin the evening's activities is always the Address to the Haggis. Tradition held true again this year, as a member of the MacLean family admirably performed the annual ritual.

After a delicious dinner, we were treated to a brief talk about the far reaching influence of Robert Burns. The Society's own Claire O'Donnely presentation was engaging and informative, sprinkled with just the right amount of humor. We all enjoyed Claire's perspective, delivered delightfully in her true Scots Dialect.

Later, we enjoyed dancing the evening away to music provided by The Irish Express, always a popular and well appreciated trio. Society member Donald Blais provided a musical interlude singing a medley of Burns' tunes, encouraging the guests to join in on the last song. Donald was expertly accompanied on the keyboard by member Brother Enoch John Valentine.

Too terrific not to be mentioned, the exquisite performance of the RI Highlanders delighted and thrilled the crowd of over 300. Their exacting movements and skill in creating the sounds of uniquely Scottish music were well appreciated.

All too soon, the evening ended and folks began slowly to filter out and say their good byes after the last strains of Auld Lang Syne had been played. The feelings of all were summed up as John MacLean's raised his fist and gave the final cheer of the evening, "Hip, hip, hooray!"

By Cathy Poirier





Member's Page



Flowers of the Forest

Oct. 31/12 Lloyd MacLean

Dec. 31/12 Betty MacLean - Secretary of the Burns Anniversary Committee and Secretary of the St. Andrew's Society of RI

Dec. 31/12 Ernest Van Dyke Moncrieff - a Past President of the St. Andrew's Society of RI

Feb. 2/13 Bryan Dell



New Member

Jill Frew

CHECK THIS OUT
See who you can find. Joe Muzzy put together a pictorial video of the 50TH ANNIVERSARY OF THE BURNS SUPPER

Available on our website www.standrewsri.com or on YouTube - Rhode Island Burns Supper 2013

You may also want to check out a video of the RI Highlanders 2013 performance on YouTube



Mark Jr. and Eve

After their wedding in October 2012.

Mark is the son of members Ruth and Mark Gravel.

CELTIC SHOWS TO MARK ON YOUR CALENDAR

March 17 CELTIC NIGHTS - Park Theatre, Cranston

April 12 TEMPEST - Celtic Rock Band - Blackstone River Theater, Cumberland - \$13 advanced booking - \$15 day of show

May 17th DOUGIE MACLEAN of "CALEDONIA" fame - Blackstone River Theater, Cumberland - \$38 advanced booking \$42 day of show

DATES TO ADD TO YOUR CALENDAR IN 2013

FEBRUARY 2ND

50TH BURNS SUPPER - OH WHAT A NIGHT IT WAS!

APRIL 28TH

WHISKY TASTING AT THE ANAWAN CLUB

MAY

-

JUNE 8TH

THE RHODE ISLAND SCOTTISH FESTIVAL

JULY

-

AUGUST 11TH

TARTAN PICNIC AT THE ANAWAN CLUB

SEPTEMBER 20/22

NEW HAMPSHIRE HIGHLAND GAMES

OCTOBER 13TH
FIRMED)

SCOTLAND, CT HIGHLAND GAMES (TO BE CON-

NOVEMBER 2ND

TARTAN BASH - CELEBRATING 90 YEARS

DECEMBER 7TH

CHRISTMAS CEILIDH

POLO SCHEDULE HAS NOT BEEN RELEASED - WILL KEEP YOU POSTED

The society would like to celebrate the lives of two of our members who contributed greatly to the Scottish community in New England and indeed the USA. Elizabeth S. MacLean and Ernest Van Dyke Moncrieff both passed away on Dec. 31, 2012.

Elizabeth "Betty" as we all knew her, was a remarkable lady. She retired as executive secretary from Wells Fargo Security Services. We benefited greatly from her vast secretarial experience, she worked extremely hard as our secretary for many years and for the Burns Anniversary committee for 40 years. Betty was a Scottish Country Dancer right up until early December 2012 and was known for her smile and understanding nature, she made everyone feel comfortable and welcome. Her contributions to the Scottish community are too many to mention. She traveled to Scotland in 2012 to attend the Clan Gathering at Duart Castle on Mull. A true friend.



Ernest "Bill" was a past president of the St. Andrew's Society and founder and leader of Clan Moncrieff in the USA. He was a committed and passionate leader, something that came naturally to him. He organized trips to Scotland to allow his members to learn about their roots and have the opportunity to visit the Clan Chief, The Honourable Peregrine Moncreiffe at his home in Perth and Lord Moncreiff at Tullibole Castle. Bill graduated from St. Lawrence University and served in the Army Air Corps flying helicopters in the Korean War period. An extremely knowledgeable gentleman and a good friend.

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Year of Natural Scotland Photographs

All photographs Copyright- VisitScotland/ScottishViewpoint



The Year of Natural Scotland program provides an opportunity to celebrate our reputation as a land of outstanding beauty, and encourage responsible tourism in Scotland. The aim of Year of Natural Scotland 2013 is to promote Scotland's stunning natural beauty and biodiversity, and promote ways in which visitors can enjoy our beautiful landscapes, wildlife and heritage responsibly



Calanais Standing Stone, Calanais, Isle of Lewis, Outer Hebrides





Looking over the River Dee to the ruins of Thrieve Castle



The Jacobite steam train passing over the Glenfinnan Viaduct.



A main course of local diver scallops from The Shore Restaurant at the Harbour, Kirkwall, Orkney.

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|  | <h1>The Saltire</h1> <p>Newsletter of the Saint Andrew's Society of Rhode Island Founded 1923, Incorporated 1998</p> |  |
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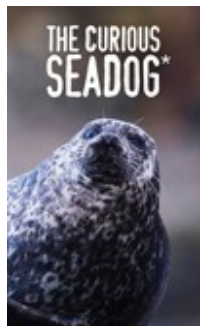
Issue II

Scotland's Golden Eagle – One of "The Big 5"



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Scotland is celebrating Natural Scotland in 2013. In this issue we would like to draw your attention to the fascinating wildlife.

To learn more about the "BIG 5" shown above visit www.scotlandsbig5.co.uk. You will also have the opportunity at this site to download a wonderful App.

THE GOLDEN EAGLE

Perhaps more than any other creature, the golden eagle is valued as a true symbol of wild Scotland.

The rugged and remote terrain of the peat lands, uplands and mountains is the haunt of this incredible bird. An adult 'goldie' is dark brown with pale yellowish plumes at the back of the head, giving it its name. Young birds are rich chocolate brown with white patches under the wings and tail.

We would like to thank Scotland National Heritage for the above information and congratulate them on the incredible job they do preserving wildlife in Scotland.

UPCOMING EVENTS

August 11th
Tartan Picnic

August 17th

Maine Highland Games,
Topsham Fairgrounds.

September 20/22nd

38th N.H. Highland
Games, Loon Mountain,
New Hampshire



Whisky Tasting 2013

By: Cathy Poirier

A fire burning in the fireplace created a warm and cozy atmosphere at Rehoboth's Anawan Club where the 2013 Scotch Whisky tasting was recently held on a cool, April Sunday afternoon.

Twenty three tasters participated in the annual event, this year focusing on Single Malts produced in Speyside, the Highlands and Islands. Each of the six whiskies sampled had been aged between 15 and 18 years, adding to their exquisite flavor. Presented in turn by Rob Hanold and Joe Muzzy, all of the samples were well received by the tasters. As always, Peter Dell expertly poured and served the samples.

The well-prepared handout which accompanied the oral description of each sample was very handy, and provided a concise history of each distillery as well as clear descriptions of the whisky itself, including nose, color and taste. While there were several discussions about the correct pronunciation of some of the locations of the distilleries, all agreed on the spectacular selections for the tasting. Smooth and tasty, each whisky presented had its own unique and distinctive flavor. As expected,

different brands appealed to different tastes, but all were very fine examples of Single Malt Scotch Whisky. A lot of smiles and head nodding clearly indicated how well received the samples were. Several tasters identified favorites, which often changed as a new sample was introduced!

Throughout the afternoon, tasters and their guests were treated to a delicious selection of hors d'oeuvres prepared by St. Andrew's Society member Donald Blais. Baked baby red potatoes topped with sour cream and bacon were followed by haggis puffs with whisky sauce. Skewers of lamb and tomatoes were up next, only to be topped in flavor and presentation by salmon mousse. Some of us couldn't get enough of the crostini topped with steak, caramelized onion and blue cheese, but we all had plenty of room for the potato scone topped with sautéed apple and black pudding. Donald was assisted in the kitchen and serving efforts by Joyce Dell, Shirley Loisselle, Nancy Muzzy and Sally Hanold.

Once the tasting was complete, coffee, tea and shortbread was available to all, as was good conversation and good cheer.





Scotland's Red Rose of Fruit

By Donald Blais



If you would have asked me what the national fruit of Scotland was, my reply would have first been, I haven't the faintest notion. My educated guess would have been an apple, pear or something considered to be a fall crop here in the states. I was quite surprised to find it to be the delicate raspberry. For a people of such hearty stock, really? The raspberry?

Raspberries were first grown commercially in Scotland in the early 1900's when a group of Angus fruit growers decided to shift production from strawberries to raspberries and formed a co-operative. When soldiers returned from WWI, they were gifted plots of land from wealthy landowners to cultivate, and many decided to grow raspberries which suited the temperate climate.

England may be known for its strawberries, but Scotland's raspberries are world renowned for bursting with flavour. Berries thrive in the cooler Scottish summers where long daylight hours help them to ripen. The eastern portion of Scotland, the area around Fife, Angus and Perthshire is celebrated for its richness in berries such as the strawberry, Tayberry, (a hybrid mixing bramble and raspberry named after the Tay River), Brambles (a.k.a. Blackberries), braeberries (blueberries), red currants and black currants. But it is the raspberry that has put Scotland on the culinary produce map. It is because of the fertile soil and the perfect balance of temperature and moisture that these raspberries flourish. Sufficient rainfall without searing heat, less rain and frost than the west side of Scotland.

They must be planted in well-drained soil, because they won't grow well if their roots are waterlogged, making the rolling hills and meadows prime real estate for these regal reds. As far as temperatures go, somewhere in the 60s or low-70s is best. If they're up in the 80s or 90s the fruit ripens too quickly, so it doesn't have the same level of sugar or character of flavour. With a variety of cultivars, Scotland's growing season can go from June to November.

With berries fast becoming known as a super food, maybe you'd like to try your hand at growing some canes for yourself. Plants thrive in full sun and a place where water will drain well. Remember that our animal friends love raspberries too, so cover them with bird netting or some form of chicken wire caging to protect them. Select between two main types of raspberries; summer bearing and ever bearing. Summer bearing raspberries produce berries during early summer. Ever bearing raspberries produce berries in spring and in fall. It is better to plant canes in the spring.

Although we are now coming into summer, reserve a good spot for your Scottish fruit. Prepare the soil by adding some compost,

mulched leaves or pine needles to make it more acidic.

In late spring, once the danger of frost is over. Dig a hole large enough to put the crown with about 6 inches of cane, halfway into the ground and cover the raspberry plant with soil pressing firmly around it, leaving about 4 inches of cane showing. Raspberries are known to grow unruly, so build a trellis or some sort of support for them.

Pruning old growth is the secret to keeping them neat. Remove any grayish color canes, or broken and damaged canes. Canes last only a couple of years but they replenish themselves from the crown. Raspberry leaves can be used for tea, which is good reason to grow a cane or two.

The raspberry is used in recipes varying from desserts to vinaigrettes and marinades. Some make liqueurs and preserves or pair them with other berries or ruby colored fruit ranging from rhubarb to cranberry.

Here is a recipe for a dessert which would be perfect to end a meal with a tip of the hat to your Scottish heritage. A traditional Scottish pudding that is very quick and easy to make. Use good quality honey and a single malt whisky for the best results.

Scottish Raspberry Cranachan

From allrecipes.co.uk

Ingredients

Serves : 4

6 tablespoons porridge oats

150ml whipping cream

6 tablespoons Scottish honey, divided

4 tablespoons whisky, divided

1 punnet of fresh raspberries

Directions

Prep:10min Cook:10min Ready in:20min

Toast the oats in a hot dry pan over medium heat until browned and fragrant. Leave to cool.

Mix five tablespoons of honey and 2 tablespoons of the whisky into the cream and whip until thick but still floppy.

Mix the rest of the honey and whisky into the oats. Layer the oat mixture, cream and raspberries into shallow individual bowls. Decorate with a little oatmeal and one raspberry. Serve chilled.



"GREEN PROJECTS ACROSS THE POND"

NAEA DRAP WILL BE WASTED

In Edinburgh, Napier University's Biofuel Research Centre has shown that the correct bacteria can feed on whisky by-products to produce butanol a direct replacement for vehicle fuel.

Recently a distillery in Perthshire, Tullibardine, has signed a memorandum of understanding with a spin-off company from the university, "Celtic Renewables", to use their by-products for this purpose.

At this time, 90% of everything that leaves the distillery is not whisky. Tullibardine currently spends £250,000 disposing of its by-products each year.

The waste is currently used as fertilizer and cattle feed.



Read all about the process at www.celtic-renewables.com

ENERGY HARVESTING – COULD YOU LIGHT UP THE OFFICE BY WALKING?

A young British entrepreneur is producing floor tiles that generate electricity through being walked on.

The combination of weight and the 5mm movement generate an electrical current.

They were tested at the Olympic Games in London last year, in the West Ham Underground, in malls and on the dance floor.



If this teaser sparks your interest, go to www.pavegan.com

Member's Page



**DO NOT FORGET TO RSVP
 FOR THE PICNIC TO JOE OR
 JOYCE**

SEE YOU THERE

jfmuzzy@verizon.net or

jdellmri@gmail.com

(Please note: Joyce's e-mail address
 was incorrect on the flyer)

Congratulations to member Fiona
 Halstead. She proudly displays the two gold
 medals she recently won at the IKCG Karate
 Championships in Marlboro, Mass. Fiona is a
 1st. degree brown belt. (picture below)



Ruthie Downie Gravel and her sister, Cindy Downie, dancing in the mountains of
 Ballachulish near Glencoe (above). Ruthie and her sisters, Cindy Downie and Kathy
 Downie Millard, on a boat ride on Loch Lomond (picture below).



If you would like something nice to do on these hot summer days, I would suggest a tall glass of iced tea
 or maybe a cocktail and listen to member Stephen Venuti on YouTube. Steve has four songs for your listening pleasure, Dark-
 Cloud over Boston, My turn to lose, Norman Conquest and Searching for O 'Sullivan's Cottage..

Steve and Brian O'Donnelly will be playing at our summer picnic. They have formed a duo under the name of
 "Celtic Modern". Steve and Brian had us tapping our feet at last years Christmas Ceilidh.

We will also be entertained by the "Mystic Voyagers" and pipers Debbie Kane, Bob Hanold and Sophia Richter, great people
 we have enjoyed before and are so pleased to welcome back.



Win a trip to explore Scotland's spectacular nature!

Grab 3 friends and get ready for a week full of outdoor thrills and unique experiences, including: an overnight in a castle, a private seaplane flight, a Loch Ness dinner cruise, a guided tour of the Highlands, wildlife watching off the West Coast, white-water sledging, a visit to Dalwhinnie Distillery, an overnight and spa at Atholl Palace, and visits to both Glasgow and Edinburgh. All this, plus the natural friendliness of the Scots, Go to www.visitscotland.com to enter.



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| Joseph Muzzy | | 401-732-2304 | jfmuzzy@verizon.net |

IT WAS NICE TO SEE AN INCREASE IN THE NUMBER OF BANDS IN ATTENDANCE

The RI Highland Festival started as a cold wet day, but ended up being a glorious day to remember. If you have never attended the games, please give them a try next year.



THE ST. ANDREW'S SOCIETY OF RHODE ISLAND WELCOMES
His Royal Highness Prince George Alexander Louis of Cambridge



**Born July 22, 2013. Weight 8 lbs. 6 ozs.
Time 1.47pm (British time)**

The new prince will no doubt spend his future summers with family at Balmoral Castle, Aberdeenshire, Scotland.

Balmoral Castle is on the Balmoral Estate a private residence of the Queen. The original estate was purchased by Queen Victoria and Prince Albert in 1852. The original castle was built in the 15th century, but was deemed to be too small. Prince Albert had a new castle built 100 yards north of the building, which was completed in 1856.

The Balmoral Estate is passed down to the descendants of Queen Victoria and Prince Albert.

