



The Saltire

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



2019

www.sassri.org

Issue I

Member Appreciation Night – An Evening with Jim Malcolm



Please join us on Thursday, April 4th, 2019 at 7:00 PM for an evening with Scottish singer and song writer Jim Malcolm. This event will be held at St. Luke's Episcopal Church in Pawtucket, RI and is free for members. RSVP no later than March 28th (kellehergail@gmail.com, or 401.461.9552).

Non-members are welcome to attend and may make a \$15 per person donation. Please make your checks payable to SASRI, Inc. and mail to Gail Kelleher, 55 Alhambra Circle, Cranston, RI 02905 no later than March 28th. Refreshments will be served at intermission.

Jim Malcolm is the ultimate Scots troubadour. Travelling the world with his guitar, harmonicas, and engaging wit, he sings the traditional songs of Scotland and his own masterfully crafted songs in a style which is modern and accessible, yet utterly authentic. He is highly regarded as an interpreter of the songs of Robert Burns, and has been described as "one of the finest singers in Scotland in any style".

With family roots in Perthshire and Strathclyde, Jim has been a professional musician since graduating from Edinburgh University. His first arena was the folk music scene in Scotland, where he gigged in almost every town and isle from Berwick to Benbecula and from Stranraer to Lerwick. His concerts are always highly entertaining, peppered with funny stories and observations, in the great tradition of Scottish artists through the ages. We hope you can join us!

Inside this issue:

<i>Tartan Bash</i>	2
<i>Christmas Ceilidh</i>	3
<i>Trust Thank You</i>	
<i>Annual Report</i>	4
<i>Annual Meeting</i>	
<i>Scottish Dinner</i>	5
<i>State of the Society</i>	6
<i>Members' Page</i>	7
<i>New York Tartan</i>	8
<i>Day Parade 2018</i>	

UPCOMING EVENTS

- Feb 2 Burns Supper**
- Mar 9 Scottish Dinner**
- Mar 11 Annual Meeting**
- Apr 4 Jim Malcolm**
- Apr 28 Whisky Tasting**



Tartan Bash 2018

A Great Way To Kick Off the Holidays

By Gail Kelleher

Eighty guests gathered on November 3rd for an evening of food, music, dancing and fellowship. Master of Ceremonies Stephen Venuti welcomed everyone to the Imperial Room to begin the evening. Debbie Kane piped in the haggis and whisky, while David Ward performed his rendition of Address to a Haggis for the crowd. After dinner, the dancing began while couples whirled around the floor to old favorites like St. Bernard's Waltz, Haymaker's Jig, Gay Gordon and Strip the Willow. Richmond Cargill called the raffle and before we knew it, the clock struck 11:00 and it was time to go home. Thank you to everyone who helped make the night a success – especially you, our guests! To see pictures from the Bash, visit the gallery page on our website: <https://sasri.org/tartan-bash-2018/>



Christmas Ceilidh 2018

By Cathy Poirier

Music! Dancing! Good food! Good friends! There's no better way to ring in the holiday season than enjoying all of those things together, and each was available in abundance at the Christmas Ceilidh held on December 2nd. Brother Enoch Valentine and Donald Blais coordinated the annual event, and guests were treated to the musical talents of Sometimes Celtic, as well as solo performances by Jordan Cannady, and Jim Kelleher. Guests also enjoyed a keyboard and vocal performance by Enoch and Donald, with the finale being an audience participation rendition of The Twelve Days of Christmas which was unforgettable and great fun!

A ceilidh isn't a ceilidh without dancing, and Kristen Howe did a great job of getting the crowd on its feet dancing several of the traditional ceilidh dances. It was crowded on the dance floor, which made it all the more fun! The dancing gave all of us an opportunity to burn off some of the many calories consumed from such a wide variety of pot-luck offerings - everything from Scotch eggs to Kentucky Fried Chicken was supplied by the guests, not to mention the many pounds of delightful desserts!

Canned goods donated by attendees will go a long way to helping those who access the food pantry at the First Baptist Church in Pawtucket – special thank you to Ruthie Gravel for transporting our donations to this very worthy cause. We are very grateful to our guests for their generosity!

By the evening's end, well sated with both food and entertainment, guests bid each other farewell and Happy Holidays, and a promise to see each other again in February at the Burns' Supper. For more pictures, visit our website at <https://sasri.org/christmas-ceilidh-2018/>



Thank You Note from Andrew Thin, Trustee - Folio Trust f/k/a James Thin Trust

Your cheque arrived in the post this morning, and I have been in touch with our two other trustees to give them the news. We are immensely flattered to be recognized in this way, and very grateful.

Our wee charity was set up by my mother and me twenty years ago in memory of my father. He was the fourth generation (and the fourth James Thin) to run a bookshop in Edinburgh originally established by my great, great, grandfather in 1848. The bookshop was transferred to a new ownership soon after my father died but the family has rallied around the charity that we established in his name, and individual family members have been generous in their support. Earlier this year we decided to change its name, as "Folio" was my father's nickname and we felt that we needed something more succinct.

We have a flexible approach to the things that we support, but we have a significant preference for small and young organisations where there is strong evidence of volunteerism. We are keen on organisations that demonstrate innovation, and as a result we have often found ourselves supporting fledgling groups that then go on to become substantial social contributors themselves. All of this is rewarding and great fun, and we have tried to exemplify the same values (of volunteerism and innovation) in the way the we run the Folio Trust itself.

Thank you again for your support. It is a huge motivational boost, and will encourage others, especially younger members of our extended family to become more involved.

St. Andrew's Society of Rhode Island, Inc. - 2018 Annual Report

Operating Account - October 1, 2017 thru September 30, 2018

Beginning Balance October 1, 2017		\$19,492.53
Total Deposits for This Period	\$39,684.05	
Total Disbursements	\$42,063.90	
Ending Balance September 30, 2018		\$17,112.68

Tartan Account - October 1, 2017 thru September 30, 2018

Beginning Balance October 1, 2017		\$ 6,242.13
Total Deposits Plus Interest	\$ 1.11	
Total Disbursements	\$ -	
Ending Balance September 30, 2018		\$ 6,243.24

Certificates of Deposit

#7700	Operating	\$7,500
#7710	Tartan	\$7,500
#7720	Charitable	\$3,122.01

Total Assets as of September 30, 2018

\$41,477.93

NOTICE OF ANNUAL MEETING

The St. Andrew's Society of Rhode Island cordially invites you to join us on March 11th for our Annual Meeting and the election of two members to our Board of Directors.

When: 7:00 PM on March 11, 2019 at 88 Boxwood Street, Cranston, RI.
Please note location will be confirmed upon final tally of attendees.

Agenda: A vote will be conducted at the Annual Meeting to elect three persons to the membership of the Board of Directors for a period of five years. The three seats being filled are those of the Brother Enoch Valentine, Joseph Muzzy and Shirley Loiselle.

Current Nominees: Brother Enoch Valentine, Joseph Muzzy and Shirley Loiselle

Nominating Candidates: If any member wishes to nominate additional candidates, please email the name/s to Cathy Poirier at cath251@hotmail.com no later than February 1, 2019.

RSVP Instructions: If you plan to attend the Annual Meeting, please RSVP to Cathy Poirier by February 1, 2019.

Voting Instructions: By March 1st the final list of candidates for the three positions on the Board of Directors will be posted to the Membership Page of the SASRI [website](#). Voting will be done in-person at the meeting on March 11th, but you may send a proxy to vote on your behalf if you are unable to join us. If you intend to send a proxy, please notify Cathy Poirier no later than March 1, 2019.

We look forward to your participation -- Lang may yer lum reek!

Scottish Dinner with Guest Speaker Peter Mandel

A Scottish dinner prepared by Chef Donald Blais will be held March 9, 2019 at 6:00 p.m. at St. Luke's Episcopal Church in Pawtucket, RI. The cost is \$ 35.00 per member (\$45.00 for non-members); seating is limited to **60 attendees**. Please mail payment for you and your guests post-marked no later than February 26th to reserve a seat. Send checks payable to SASRI, Inc. to Gail Kelleher, 55 Alhambra Circle, Cranston, RI 02905. This event will be opened to the public -after-February 26th.

For those of you who attended the whisky tasting last April, you already know the delicious Scottish fare that Donald can create. Here's a sample of what he is planning for this dinner:

1st course: Soup: Cullen Skink and Honey Oat Bread



2nd course: Haggis, Neeps and Tatties Timbale



3rd course: Entree: Chicken Bonnie Prince Charlie - chicken in a Drambuie based herb cream sauce with sautéed savory apples and a green bean side



4th course: Sticky Toffee Pudding

In addition to dinner, travel writer Peter Mandel will join us and speak about his journey to discover his Scottish roots. Mr. Mandel will speak about a story he did for *The Boston Globe* and *The Providence Journal* on tracing his northeast-of-Scotland heritage. The article focused on the area around Aberdeen, and led to reconnections with cousins as well as an interview on the project with BBC Scotland.

It will be a wonderful evening of Scottish culture – please join us!

STATE OF THE SOCIETY – Jim Kelleher

Consistent with its mission, the St. Andrew's Society of Rhode Island recently voted to make a \$500 charitable contribution to McAuley Ministries, a local non-profit agency that provides food, shelter and other vital services to the neediest in our community. In addition, and as many are aware, the Board voted to select a Scottish-based charity for additional giving. The Board voted to make a \$500 donation to the Folio Trust, formerly the James Thin Charitable Trust, a Scottish charitable organization that provides assistance to the needy throughout the United Kingdom. The Trust provided a lovely thank you note which includes a little history of its organization (see page 3). Beyond these charitable gifts, the Board also voted to donate \$200 to the Rhode Island Highlanders Pipe band and \$100 to the American Legion, Auburn Post. If any members have suggestions with respect to next year's charitable gift recipients, please feel free to contact any of the Board members at the email addresses listed below.

CALLING ALL MEMBERS

As many are aware, our Society will be celebrating its hundredth birthday in 2023. If the Society is to continue to prosper in the coming years, it is clear that we must continue to grow our membership. It is estimated that there are some 6,000 Rhode Islanders of Scottish decent, and it is likely that the vast majority of them are unaware that the Society exists. If the Society is to survive into the future, it cannot continue to be Rhode Island's best kept secret. While many of us spread the word and encourage people to join, the Board recognizes that a more formal effort at recruitment is sorely needed. Toward that end, the Board will be organizing a search committee whose task will be to locate professional assistance to create a marketing campaign. The search committee should be made up of non-Board members as well as some members of the Board. If you'd like to participate by joining this committee, your Society will greatly benefit from your participation. The subcommittee will do most of its work in selecting a professional to undertake the marketing campaign and will thereafter provide some supervision of the process. If you are interested in helping with this most important task, please contact Jim Kelleher at notonedime55@gmail.com.

Board of Directors

John MacLean	Chair	401-781-7909	jcmac1925@gmail.com
G. Richmond Cargill		508-644-9820	rica@massaudiology.com
Br. Enoch John Valentine		401-440-4784	brenochjohn@gmail.com
Joseph Muzzy		401-732-2304	jfmuzzy@verizon.net
Shirley Loiselle	Membership	401-946-9181	shirleyloiselle3@gmail.com
Gail Kelleher	Treasurer	401-524-9455	kellehergail@gmail.com
James Kelleher		401-461-9552	notonedime55@gmail.com
Cathy Poirier	Secretary	401-263-1538	cath251@hotmail.com



Members' Page



Bowman Halstead, of Exeter, charges into the water for the 2019 Polar Plunge. [The Providence Journal / Steve Szydlowski]

Burns Supper is fast approaching! If you need to polish your Ceilidh dancing, please check out our website for videos of the typical dances played at the Tartan Bash, the Christmas Ceilidh and Burns Supper. Of course, you can always join us at Scottish Country Dancing on Monday nights. The schedule can be found on our website at <https://sasri.org/scottish-country-dancing/>.

The Kirkin' o' The Tartans

A Kirkin' O' the Tartan service will be held at the Greenwood Community Church, Presbyterian on April 7, 2019 at 10:30 a.m. The Church is located on 805 Main Avenue in Warwick. If you would like to attend, or need more information, please contact Jena Fairbairn Summers at 401-575-6555, or Artena Fairbairn at 401-996-5736

thank you

Special thanks to Arthur MacDonald for his donation to defray postage costs of *The Saltire*. We are grateful for your support and delighted you are enjoying this newsletter!

Flowers of the Forest

Heather Sugg (7/29/18)

Mercedes Monteiro (9/23/18)

Peggy Hunter (11/19/18)



New Members

Christopher & Sara Barker, and son Leo

St. Andrew's Day Greeting

In 1961, Society member David Watson Young wrote a collection of poems entitled "*White Heather and Thistles*". His poem *Greetings to St. Andrew's* written November 30, 1959 was selected for this year's official greeting:

We send our love and friendship true to all who
left auld Scotia's shore.
To those at home we say to you "In absence now
we love you more."

Each golden link in memory's chain now locks
each vision life endears;

Oh! Just to roam those hills again that once we
trod in youthful years. OUR SCOTLAND!....

Land of storied fame where history haunts each
heather hill; an honour just to breathe your name —

We loved you then, we love you still.

St. Andrews Society of Rhode Island - 2018 New York Tartan Day Parade

By **Graeme Smith**



KT Tunstall – Waving us home – guarded by New York’s finest – some heavily armed!

Q - What's the difference between the St Patrick's Day Parade and a Tartan Day Parade? A - The Scots are bit more refined and genteel. Well that's what I tell folks!

I first marched in the New York Tartan Day Parade in 2007 when I went to be part of the crowd watching and couldn't resist as a group marched by, jumped the barriers and joined in with the St Andrews Society of the State of New York. I entered an "official" group in 2010 when my sister was here visting with my niece. Might as well make a 9 year old's visit interesting – we marched as "The Stirling Family from Dundee" – all 5 of us with a banner and a Bhodran to make some noise! In 2016 the rules were changed and there was a requirement that groups be at least 9 members strong. So that year I marched with girlfriend Kerry as part of a "composite" group of marchers who the organizers put together. It rained. Actually it **POURED** sleet and ice for the 2016 parade but we stuck it out and made it up 6th Avenue. 2018 we are hoping for better weather. I dropped a note about putting together a SASRI group – but in the press of work and maybe missing emails – we didn't connect. Oh well – I'd made an entry for SASRI and in the last few days we drummed up some friends from RI including two small girls to carry the banner and we headed for New York. Our "Celebrity Guest" who marched with us was Diane Findlay – a friend and local NY actress who has appeared in *Gammera the Invincible*, *Mel Brookes "The Producers"* and episodes of *Law and Order* as well as numerous stage productions.

Lined up at our assigned marshalling spot in W44th St, we were 6th group in the 4th section of the 2nd division of the 5 divisions. There was an ominous gap in front of us. A pipe band from upstate New York was MIA. The organizers ran around with their clip boards – raced to the back of the parade and promoted the Jaffa Shrine Highlanders from Altoona in PA to fill the hole. Weather which had been forecast marginal was kind. The sun broke out just before the march started at 2pm. Up ahead we could hear bands striking up, flags flying and marching off onto 6th Avenue. We shuffled forward, fortified by an issue of Walkers shortbread. The marshals timed each group out onto the street and by 2:20pm we were at the head of the line and ready to go. The man with the clipboard checked us off on the clipboard, looked at me, flicked his cap at the wide open street. "Off you go – have fun!"

We swung out into the sun, got centered in the street, paused a moment while the band in front got clear and off we marched. Behind us the Sgoil Lionacleit Pipe Band – a group of 14-21 year olds from the Isle of Uist danced and played along behind us. They had just won an award as the group that had travelled farthest to take part in the parade and were full of energy and enthusiasm. So much so that at the pauses (to let pedestrians cross 6th Avenue) they kept running into us! But all was well and as we marched between the reviewing stands at 53rd Street I could hear the commentator announcing SASRI and extolling the virtues of all that we do. He had clearly read the entire website and was reciting whole portions of it. Two more blocks and a red open topped bus across the street turned us off into 55th Street with Grand Marshall K T Tunstall waving and hollering at us (she went to St Andrews University) and some members of the Scottish Parliament looking a little aghast at the American interpretation of things Scots!

There is nothing quite like marching out into the sun on the vast expanse of a car free 6th Avenue, seeing thousands of spectators on either side of the street, marching past Radio City Music Hall towards Central Park with pipes playing and the crowds cheering. And then all the parties afterwards..... You have to do it at least once!



The Saltire

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Issue II

The Beauty of Spring!



Inside this issue:

<i>State of the Society</i>	2
<i>56th Annual Burns Supper</i>	3
<i>Scottish Dinner</i>	4
<i>Sticky Toffee Pudding Recipe</i>	5
<i>Jim Malcolm</i>	6
<i>Members' Page</i>	7
<i>Pets of SASRI</i>	8

Poking among the debris in my garden searching for new life in mid-March, I managed to find a few crocuses (croci?) and tender perennials. As always, I regretted not taking the time to plant bulbs last fall – daffodils and tulips trumpet the arrival of spring for me! Did you know that Scotland is the largest exporter of daffodil bulbs in the world? The Backhouses, a wealthy Quaker Family in Fife, devoted themselves to developing this woodland flower into the strong, elegant, garden-worthy plants we know today. For the past ten years, Caroline Thompson, a direct descendant of the Backhouses, has been collecting rare daffodil bulbs and transplanting them to her family garden in the Rossie Estate. This is also the location of Scotland's Daffodil Festival which takes place April 13 – 14 and features some of the first daffodil cultivars ever created in the UK.... from the wild woodland style to hundreds of historic, modern, scented and rare daffodils. The Backhouse Rossie Estate is an interesting place to visit on its own. Dating back to the 11th century, the estate was formerly used as a hunting ground by Mary Queen of Scots. If you are planning a trip to Scotland, consider adding this to your itinerary! For more information, visit www.backhouserossie.co.uk.

UPCOMING EVENTS

WHISKY TASTING
APRIL 28TH

TARTAN PINIC
AUGUST 25TH



STATE OF THE SOCIETY

By Jim Kelleher

As stated in the January *Saltire*, the March 11, 2019 meeting saw the election of three members to the Board of Directors for the Saint Andrews Society of Rhode Island. We are pleased to announce that the three incumbent members up for election were all re-elected unanimously. Hearty congratulations to Joe Muzzy, Brother Enoch John Valentine, and Shirley Loiselle.

At a previous meeting the Board voted to address an ongoing concern, namely, the lack of a proper sound system. The Board voted to purchase a sound system to be used at all applicable SASRI events as well as at the annual Burns Supper. We have now purchased a Yamaha sound system, two head set microphones and a hand held microphone for slightly more than \$1,000. It made its debut at the Scottish Dinner and everyone raved about the quality. It will be a welcome addition to future events.

CALLING ALL MEMBERS!

When preparing each issue of *The Saltire*, we strive to make it relevant to our members in light of our Society's purpose: to promote an appreciation of Scottish culture. It would be wonderful and greatly appreciated if you would consider contributing some Scottish content; perhaps memories from past trips, family events, or even recipes! While we do our best, we need you to help us bring even more of a Scottish flair to this newsletter!

Finally, the Society will soon be in need of a Membership Coordinator, which involves maintaining and updating our membership rolls, welcoming new members and related tasks. If you would be interested in filling this role for the Society, please send an email to Cathy Poirier at Cath251@hotmail.com. She will be happy to provide details of the tasks this job requires.

Board of Directors

John MacLean	Chair	401-781-7909	jcmac1925@gmail.com
G. Richmond Cargill		508-644-9820	cdcargill1940@gmail.com
Br. Enoch John Valentine		401-440-4784	brenochjohn@gmail.com
Joseph Muzzy		401-732-2304	jfmuzzy@verizon.net
Shirley Loiselle	Membership	401-946-9181	shirleyloiselle3@gmail.com
Gail Kelleher	Treasurer	401-524-9455	kellehergail@gmail.com
James Kelleher		401-461-9552	notonedime55@gmail.com
Cathy Poirier	Secretary	401-263-1538	cath251@hotmail.com

56th ANNUAL BURNS SUPPER

By Gail Kelleher



Two hundred and seventy-eight guests filled the great hall of Rhodes on the Pawtuxet this February 2nd to honor the poet laureate of Scotland, Robert Burns. After a cocktail reception, fellow Scots (and Scots at heart) entered the ballroom for an evening of tradition and friendship. Master of Ceremonies Stephen Venuti welcomed everyone, especially our first-timers (of which there were many that evening). Once the soup and salad were served, John C. MacLean Jr. piped in the haggis, accompanied by David Ward, Richmond Cargill, Ian MacLean and Joseph Muzzy. David Ward performed his “Address to a Haggis” to an enthralled crowd, which set the tone for the evening.

After dinner, Br. Enoch Valentine recited the Flowers of the Forest, respectfully remembering those that passed since the last supper. Torre Peterson delivered his very thoughtful Immortal Memory, and Br. Enoch and Donald Blais entertained the crowd with song, finishing with The Star O’ Rabbie Burns. The audience helped out with the latter, singing the chorus with gusto! And a hearty thank you to the RI Highlanders for their performances that night; we are so fortunate to be regaled by a first class pipe band. Then it was time for ceilidh dancing to the music of the Irish Express – BJ Whitehouse invited the guests to the dance floor and called traditional dances like the Virginia Reel and Dashing White Sergeant. The floor was a whirling dervish of tartan! In no time it seemed revelers were called to the floor for Auld Lang Syne. As the circle undulated back and forth to the center, we were reminded to preserve our friendships, just as Robert Burns would have insisted.



A Scottish Dinner to Remember – Well Tidy Scran!



When Donald Blais casually mentioned that he'd be interested in serving a Scottish dinner, we knew it would be something special! 52 guests arrived at St. Luke's Episcopal Church on March 9th and feasted on authentic Scottish cuisine. The four-course meal began with Cullen Skink Soup with Honey Oat Bread. Thanks to our servers (Cathy Poirier, Jim Kelleher, Br. Enoch Valentine, Nancy Muzzy and me), the soup arrived piping hot! For some of our guests, this is the first time they tasted this creamy fish soup; they practically licked their bowls clean! Now the second course was truly special: a timbale consisting of homemade haggis, neeps and tatties. This dish was as beautiful to look at as it was to eat. It's my understanding the Br. Enoch had to run up to Boston to get the casings to make the haggis (well done Enoch!). Leaving nothing to chance, Donald and Enoch had a test run prior to the event to make sure the haggis was at least as good as John MacLean's – and it was!

The main event was Chicken Bonnie Prince Charlie with a Drambuie-based cream sauce, served with sautéed savory apples and green beans almandine. The chicken was cooked perfectly - nice and juicy, and the cream sauce and apples made for a very elegant presentation. Once everyone had finished, our guest speaker Peter Mandel spoke to the group about his trip to Scotland to learn about his Scottish roots, and visit his Scottish family for the first time. He commented on how the Scots invented the modern world, and that they are a hearty bunch. So hearty, he said, that there is even a Scottish Arctic Club whose purpose it is to provide opportunities for the exchange of information on research and travel in high latitudes. He also spoke fondly of his Auntie Liz who would admonish him to hurry up with grace by saying, "Go on Peter, get the good of it; don't let it go stone cold!"

Finally, it was time for dessert and coffee. If you have never had Sticky Toffee Pudding, you are really missing out. It was a sweet way to end a delicious meal and an entertaining evening. Lucky for us, Chef Blais has shared his recipe so you can make it for yourself. Enjoy!



Sticky Toffee Pudding

Cake

3/4 pound (12 ounces, 340 grams or about 2 1/4 cups) dried dates

2 1/4 cups (530 ml) boiling water

1 1/2 teaspoons baking soda

8 tablespoons (1 stick, 4 ounces or 115 grams) unsalted butter, melted

3/4 cup (150 grams) granulated sugar

2 tablespoons (25 grams) light or dark brown sugar

2 large eggs

1/4 teaspoon fine sea or table salt

1 2/3 cups (210 grams) all-purpose flour



Sauce

8 tablespoons (1 stick, 4 ounces or 115 grams) unsalted butter, melted

1 cup (235 ml) heavy or whipping cream

1 cup plus 2 tablespoons (215 grams) brown sugar (light is called for, but I'd like to use dark next time)

2 teaspoons vanilla extract

To serve

Unsweetened whipped cream (optional, but please don't skip it)

A few flakes of sea salt

Fresh mint leaves (optional)

Make the cake: Pit and roughly chop dates and place them in a heatproof bowl. Pour boiling water over them and stir in the baking soda. Cover the bowl and set it aside for 30 minutes. Heat oven to 350°F (175°C). Butter a 9×13-inch baking pan. If you're nervous about sticking (although this cake should not), you can line the bottom with a fitted rectangle of parchment paper. Blend date-water mixture in a blender or food processor until smooth. In a large bowl, combine the melted butter and sugars. Whisk in eggs, then salt. Stir in the flour, and then add the date puree. Pour the batter into the prepared pan and bake for 25 to 30 minutes, until a toothpick inserted into the center comes out clean.

To serve it rustic-style, as we did, let it cool in the pan on a cooling rack. If you'd like to transfer it later to a serving plate, let cool in the pan for 20 minutes, then flip it out onto a cooling rack, removing the parchment paper if you used it.

Make the sauce: Combine butter, cream, sugar and vanilla in a larger saucepan than you think you'll need (I vote for 2 1/2 to 3 quarts) over medium heat and bring to a simmer. Whisk for about 10 minutes, until the mixture thickens slightly.

To serve: Cut the cake into squares (still warm is just fine). Drizzle each slice with toffee sauce, a pinch of sea salt, and top with a dollop of whipped cream, if desired. If your mint plant has survived the winter better than mine has, a leaf or two would be lovely here, too.

Jim Malcolm Concert by Cathy Poirier

Scottish troubadour Jim Malcolm provided an evening of delightful entertainment at Member's Appreciation night held April 4 at St. Luke's Episcopal Church in Pawtucket. The talented singer-songwriter's performance included original compositions, as well as some traditional and well-loved Scottish ballads. Guests were invited to join in to sing the chorus for several of the pieces, which they heartily did! Jim's charming and witty stories between songs further entertained the guests, and the last songs where he channeled Louis Armstrong and Frank Sinatra got the crowd laughing. He capped the evening by leading all in singing a folksy arrangement of a crowd favorite and Burns composition, Auld Lang Syne. Thanks to all who contributed baked goods for the refreshments available at intermission, and many thanks to Society and dancing group member Jeanne Pratt who suggested Jim Malcolm to perform for us.

AN EXPLORATION OF UNIQUE SCOTTISH WHISKYS

*The SASRI Tasting Team Will Explore New, Unique
and Very Special Whisky Offerings - complete with food pairings*

*Sunday, April 28th, 2019 at 3pm
Saint Luke's Church, Pawtucket, R.I.*

*Limited to **50** paid tasters*

Taster - \$45 per person (non-member \$50)

Non-taster - \$20 per person (non-member \$25)

To secure your reservation please be prompt and make your check payable to

St. Andrew's Society of RI and mail to:

Joseph Muzzy, 66 Everill Street, Warwick, R.I. 02889

To avoid any delays or errors in registering – please provide a return address, telephone number & or email address with your payment so we may promptly notify you if the tasting is full when your reservation is received.

Directions - PLEASE TAKE NOTE OF OUR NEW LOCATION

Saint Luke's Church, 670 Weeden Street, Pawtucket, RI 02860



Members' Page



REMINDER

- Sadly, there will be no RI Scottish Games this June. The Festival Committee was dissolved and the planning for any future festivals has been placed on hold.
- The Newport International Polo Series presents USA vs. Scotland on Saturday, **June 15th, 2019** at 5pm, followed by a special **Après Polo: Scottish Stov-
ie** celebration (advanced reservation only). Please visit <https://nptpolo.com> for further details.

Thank You

Special thanks to Torre and Trish Peterson for their generous donation to defray the cost of publishing the Saltire.

Thank you to the Burns Anniversary Committee for their \$500 contribution to the National Trust for Scotland Foundation USA to support the renovation of the Robert Burns Cottage.

NOTICE

Dear Members, please be so kind as to notify Shirley Loiselle when a Society member passes on so that she may include this information in the Saltire -(shirleyloiselle3@gmail.com)

If you have a special event/photo that you would like to include in the next Saltire, please send this information to Joe Muzzy (jfmuzzy@verizon.net) and/or Gail Kelleher (gailkr@verizon.net).



Flowers of the Forest

John Gormley, 1/24/19



Welcome
New Members

New Members

Gregory & Irene McLaughlin;

Dr. Kathleen Troost-Cramer
and children Isabella 9 and Helena 9;

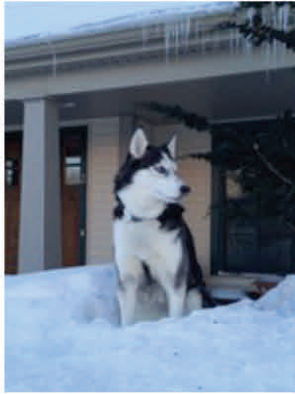
Paul & Barbara Rickert
and children Alexander and MacKenzie;

Jena & Fred Fairbairn-Summers,
and children Eirana and Darroch; and

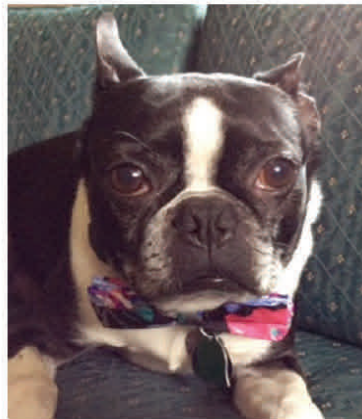
Fernando Periera

Meet the Pets of the St. Andrew's Society

We've had pets in our household for decades, and it made me wonder how many others members had a little furry friend. You know, that little guy or gal that greets you every morning, and cuddles with you on cold, winter nights. Here are a few pictures from those that answered the Call of the Wild (email, that is):



Natasha (Rod & Angela) Fraser— Natasha is 10 yrs. old and loves to go on long walks, rides in the truck and hunt moles in the yard. In one year, she sheds enough fur to stuff a mat-



Carson (Roy & Shirley Loiselle) - This little gentleman is 11 yrs. old and has the sweetest disposition! The owners are Stephen, Jennifer & Andrew Sherrillo



Meet Jack the Cat (Ruthie Gravel) - when he used to go outside, he always liked to hang around Mark in the garden!



Tuukka (Jim & Gail) Kelleher is a 4 yr. old Wheaten Terrier. Favorite activity: Going bye bye in the car with the top down!



Rascal (Br. Enoch & Donald) Valentine-Blais. Soon to be 16 yr. old Westie, he still loves to run and play with his toys; he loves riding in the car, children and cheese!



Grendel & Freyja (Joe & Nancy) Muzzy— these handsome dogs are brother and sister from the same litter. Grendel is trained as a tracking dog, while Freyja has won many ribbons!



Meet the Sibley Pets: Phoenix, Handi-Hen and Roger, the Chesapeake Bay Retriever— all wrapped in Tartan!





The Saltire

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

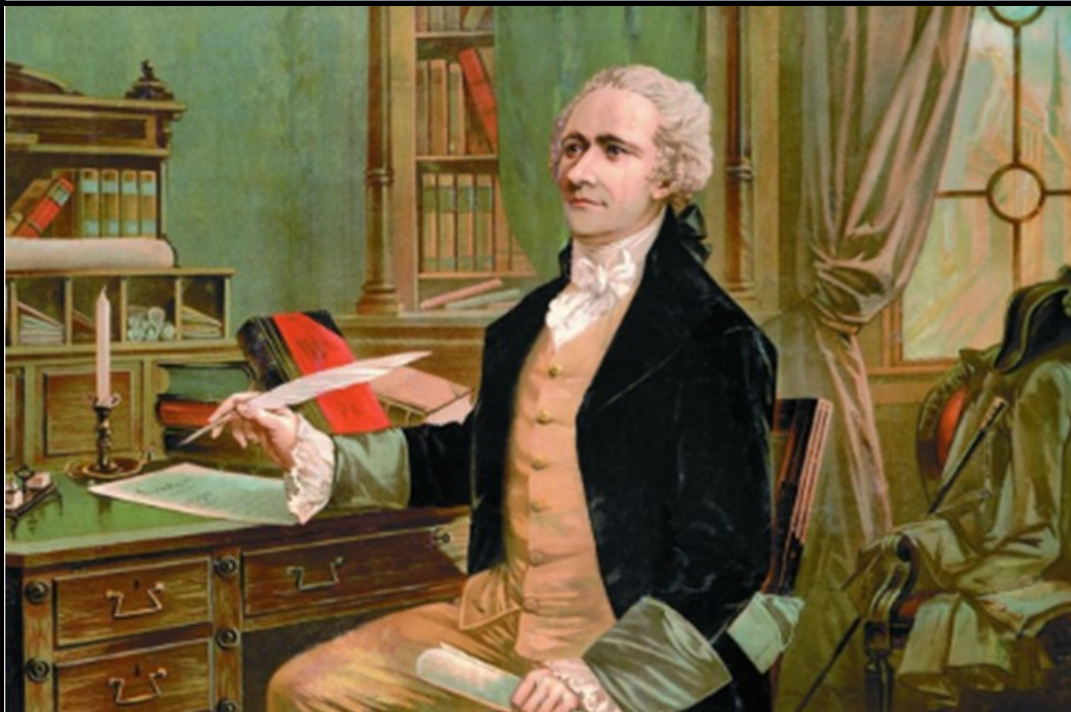


2019

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Issue III

HAMILTON !



Inside this issue:

State of the Society	2
Whisky Tasting	3
Hamilton	4
Hamilton	5
Pumpkin Crumble Recipe	6
Members' Page	7
Tartan Picnic	8

It's been a hot summer, and the hottest ticket in town was *Hamilton*. This unlikely hip hop masterpiece portrays the brilliant life of this Scottish American and founding father, from his impoverished beginning through his death at the hands of Aaron Burr. Let's look at the story of Alexander Hamilton in five acts.

Act I

Born out of wedlock to a French Huguenot mother (Rachel Faucette Lavien) and a Scottish trader (James Hamilton) in 1755 or 1757 in Charlestown, Nevis in the West Indies, Alexander's birth into abject poverty could never have prophesied his political rise in America. He and his mother were abandoned by his father when Alexander was a young boy. Denied schooling (because of his illegitimate birth?), his mother enrolled him at a Jewish school. His father had left behind a shelf full of books (Alexander read them all) which completed Alexander's education on the island. At age 13, both he and his mother contracted a high fever – they were found together in a single bed, covered in blood and vomit. Alexander recovered but his mother died within a week at age 39.

Continued on page 4

UPCOMING EVENTS

NEW HAMPSHIRE
HIGHLAND GAMES
SEPT. 19-22

TARTAN BASH
Nov. 16TH

CHRISTMAS CEILIDH
DEC. 7TH



STATE OF THE SOCIETY

It is with much gratitude that the Board of Directors as well as the entire St. Andrew's Society of Rhode Island expresses our thanks to Shirley Loiselle for her many years of service to our organization. After much thought, Shirley informed the Board that she would be giving up her seat on the Board as well as her duties as Membership Chairperson. Shirl has done a wonderful job at both positions and she will leave big shoes to fill. Luckily for us, Shirl has indicated that we can continue to count on her for help with all of our functions and activities.

While the Board will function with seven members and has no present plans to fill another seat, the Board will need to appoint a new Membership Chairperson. The position only requires a limited amount of time and attention but is vitally important to the Society. The Membership Chair maintains a current list of the members along with their contact information, and must make additions or deletions to the membership rolls as the occasion arises. It is the Membership Chair who sends our greetings and a Welcome Package to all new members, and sends our condolences when one of our families experiences a loss. In addition, the membership Chair sends out the annual dues notice and monitors the responses as they come in. Our Board of Directors typically meets nine times each year, and the Membership Chair would provide a brief status report, either in person or by email. Again, the position involves only a finite amount of time and attention and would be of great service to the Society. If you are at all interested, please send an email to Cathy Poirier at cath251@hotmail.com.

Our next event is the Tartan Bash on November 16th. This year, in addition to the usual paper invitation/reservation process, we'll be adding an option to purchase your tickets on-line. The plan is to use Eventbrite to handle the ticket sales. This means you don't have to write a check, fill out the form, find a stamp and mail an envelope. Like most online ticket sales, there is a surcharge for the convenience of purchasing your tickets on-line. That surcharge is \$3.34 per ticket for this event. Since paper so often gets lost in stacks of junk mail that seem to accumulate in everyone's house, we hope that this option will make it a little easier for you to purchase a ticket to attend the Bash.

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Cathy Poirier	Secretary	401-263-1538	cath251@hotmail.com

WHISKY TASTING

By Cathy Poirier



An Exploration of Unique Scottish Whiskys proved to be an informative and tasty event, enjoyed by approximately 60 guests this past April.

Members Joe Muzzy and Jim Kelleher expertly shared selections from the Speyside, Highland and Orkney regions. Tasting notes were included to help tasters better understand the flavors and nuances of each individual whisky. Both Joe and Jim included a short history of the region and the distillery as they introduced each whisky. Nancy Muzzy, assisted by Natalie Thibodeau, managed the whisky pourings and serving.

Whiskys tasted this year were Glenfiddich India Pale Ale Cask, Tamdhu Batch Strength, and Aberlour A'Bunadh Cask Strength (Speyside region); Dalwhinnie Distillers Edition (Highland region); Scapa Skiren and Highland Park Valkyrie (Orkney region).

Food pairings prepared by chef Donald Blais further enhanced the experience, as Donald carefully matched the pairings to each whisky. He truly outdoes himself at this event every year! Tasters were treated to such delicacies as skewered lamb and date meatballs with pomegranate molasses, Welsh rarebit apple and herb tarts, smoked salmon capers and lemon dill egg spirals, haggis, neeps and tatties with whisky sauce, beef steak pie with gravy, bacon wrapped scallops with plum glaze, and fennel and pear scalloped potatoes.

Of course, it wouldn't really be a Scottish event without bagpipes, and Jack Maclean rose to the occasion, playing several tunes during intermission, a thoroughly enjoyable interlude.



HAMILTON

Continued from page 1

Eventually, Hamilton is taken in by another family. The teenager gains employment with a mercantile company as an accounting clerk, impressing his supervisor with his business acumen. Impressed by Alexander's intelligence and writing (at age 15, he wrote an eloquent account of a hurricane that hit the island), his boss Nicolas Crugar pooled resources with other locals and sent Alexander to America to be educated. Alexander arrives in New York in 1773 at the age of 16 and enrolls in King's College (Columbia University). While grateful to the patrons who made his education possible, he leaves college before graduation to join forces with the Patriots.

Act II

Once war broke out in the colonies, young Hamilton desired to be a part of it, a part of history in the making. He ultimately was introduced to General Washington, who was quickly impressed by Hamilton's remarkable intellect as well as his way with words. Washington was in desperate need of an able assistant who could serve as Washington's secretary and clerk. Washington made the twenty year old Hamilton his *aide de camp*, in effect, the chief of staff. Hamilton had longed to serve in the field but saw it as his duty to serve Washington. As a result, he became Washington's confidant, sounding board, and trusted friend. As the war went on, Hamilton continued to do his duty but bristled at being sidelined while others did the fighting. Ultimately he was able to persuade Washington to assign him to a field command at Yorktown, Virginia. Hamilton and his men used the risky strategy of unloading their muskets in order to not let a stray bullet alert the British of their approach. The Battle of Yorktown in October of 1781 provided the ultimate defeat of the British, and Hamilton was proud to be a participant in that historic victory. Since Hamilton's did not come from an important family like the other founding fathers, winning glory in battle provided the means to further his career and gain acclaim.

Act III

Although the war had ended with the victory at Yorktown, the United States faced the enormous task of creating the world's first self-governing nation. The Continental Congress had given way to the first attempt at a permanent peacetime government under the Article of Confederation. It soon became evident that the Articles created a government that was weak, underfunded and ineffectual. Hamilton was a busy New York attorney but again heard and answered the call of duty. Hamilton and others called for and orchestrated a constitutional convention which was held in Philadelphia in the summer of 1787. While all members saw the need to increase the central government's power, sharp divisions arose between the representatives of the larger states and those from the smaller states. Through fierce debate, shrewd politicking and numerous compromises, Hamilton and his fellow delegates were able to come up with a suitable framework of a stronger a central government; the government we have today. Before the government could take effect, the proposed constitution had to be ratified but the voters in at least nine of the thirteen states (Rhode Island had boycotted the constitutional convention and refused to join the new government until a bill of individual rights was added by amendment). Hamilton, along with James Madison and John Jay, began writing a series of anonymous newspaper editorials in an effort to persuade the voters that ratification of the new constitution was the only way to secure America's freedom in the long run. The brilliant Hamilton wrote nearly all of what came to be known as the *Federalist Papers*, and these essays are largely credited with assuring the ratification of the new government the following year.

Act IV

Upon ratification of the new constitution, America's first election gave George Washington the responsibility of bringing the new constitutional government to life. Among the problems facing the new nation, perhaps none was more critical than the debts owed to foreign nations. Many European nations, and France in particular, had loaned the colonists vast amounts of money in order to assist them in their effort to defeat the British. The majority of those loans had benefitted the armies and governments of the norther colonies, largely due to

the fact that the economies of the southern colonies flourished due to slave labor. With a source of free labor, the southern colonies were more affluent and less in need of foreign money. The southern members of the first Congress were opposed to having to help their northern neighbors pay off war debt, and instead argued that the war debt should go unpaid. Washington entrusted this critical issue to Alexander Hamilton, his trusted aide de camp. Hamilton became the nation's first Secretary of the Treasury, and successfully persuaded Congress to create a national bank for the purpose of collecting taxes to have the federal government pay off the debts owed by the nation as well those owed by the individual states. Hamilton ultimately persuaded the Southerners to agree by placing the permanent capital of the new nation on the northern edge of Virginia along the bank of the Potomac River rather than in the North (shrewdly keeping the banks in New York). Through remarkable skill and leadership, Hamilton's economic plan saw the entire debt repaid in short order. The plan, though controversial at the time, laid the foundation for America's survival and flourishing in the next century. It is ironic that Thomas Jefferson bitterly opposed the plan, yet President Jefferson is remembered in part for the Louisiana Purchase which doubled the size of the nation and added vast resources. That purchase would not have been possible without the good credit of the United States, Hamilton's enduring legacy.

Act V

Alexander Hamilton's accomplishments were many. He was George Washington's right-hand man; Hamilton's tactical brilliance shone on the battlefield. He was a remarkable writer and orator; formidable in the courtroom; charming with the ladies; and a loving family man. Hamilton lobbied Congress in 1790 to authorize a fleet of vessels to enforce tariffs to support our new nation, now known as the Coast Guard. In 1801, after his retirement from politics, he launched the *New York Evening Post*. Called the *New York Post* today, it is New York's oldest continuously published daily newspaper.

He was not without his faults; he suffered his share of personal tragedies. Hamilton was supremely confident and brash – he spoke his truth even if the consequences hurt his family, or himself. He used his writing skills to defend his legacy by revealing his affair with Maria Reynolds to all (our nation's first sex scandal). His oldest son Phillip died in a duel defending his father's honor in 1801. Six months later, Phillip's sister Angelica went mad after the loss of her brother. Hamilton's life ended in 1804 when he was killed in a duel with Aaron Burr just three years after his son Phillip suffered the same fate. As customary with duels, he left a note for his wife: "Adieu best of wives and best of Women. Embrace all my darling Children for me." Hamilton's wife Eliza made sure that her husband's legacy was intact – she lived another 50 years and spent that time collecting and preserving Hamilton's papers and letters. Her goal was to guard his reputation and enhance his standing in American history. Eliza proudly created New York's first private orphanage in 1806, and took homeless children into her home – surely to honor her husband's Dickensian childhood.

From Alexander Hamilton's Eulogy

Should those days once more return, when the people of America, united as they once were united, shall make merit the measure of their approbation and confidence, we may hope for a constant succession of patriots and heroes. But should our country be rent by factions, and the merit of the man be estimated by the zeal of the partisan, irreparable will be the loss of those few men, who, having once been esteemed by all, might again have acquired the confidence of all, and saved their country in an hour of peril, by their talents and virtues.



Savory Pumpkin Crumble

I hope everyone enjoyed the summer months – let's savor these last few weeks. With Fall clearly around the corner, here's a vegetable dish to try when the days get a little shorter, and the nights a little colder.

Ingredients

½ c. cold butter

1¼ c. flour

2 tsp. sea salt

½ c. cheddar cheese

¾ c. almonds, hazelnuts or walnuts –
Chopped

3 1/3 c. pumpkin

1 ½ c. butternut squash

1 2/3 c. olive oil

1 onion, garlic and nutmeg



Topping

Preheat oven to 350 degrees. Work the cold butter into sieved flour. Rub with your finger until it forms a sandy texture. Add salt, cheese and nuts.

Filling

Cut the squash and pumpkin into small, bite-sized pieces. Add olive oil and squash to large pan and sweat vegetables. Stir occasionally, until the vegetables start to take on color.

Add onion and garlic and sweat under foil. Sprinkle with nutmeg.

Pour into an ovenproof dish, then add topping.

Bake 20 minutes.

Note: **Sweating** in cooking is the gentle heating of **vegetables** in a little oil or butter, with frequent stirring and turning to ensure that any emitted liquid will evaporate.

Members' Page

Welcome New Members

Richard I. Buckley, Jr. and Cynthia J. Buckley
Joseph and Natalie Thibodeau
Lauren MacKay Loader

We hope you enjoy this issue of *The Saltire*! If you wish to forego a paper copy and read the electronic version on our website (www.sasri.org) in the future, please send an email to gailkr@verizon.net

New York City Tartan Day Parade 2020

Members, we are considering organizing a contingent to march in the 2020 Tartan Day Parade in New York City. The date is April 4th, 2020 stepping off at 2:00 p.m. at West 44th Street. For more details, visit <http://nyctartanweek.org/tartan-day/> Registration opened September 1st; more details will be provided once we confirm that enough folks want to march and represent our Society.

If you are interested in marching in this parade as the St Andrews Society of Rhode Island – please contact member Graeme Smith - graemejwsmith@gmail.com

Dear Members, please be so kind as to notify Gail Kelleher when a Society member passes on so that she may include this information in the Saltire.

If you have a special event/photo that you would like to include in the next Saltire, please send this information to Joe Muzzy (jfmuzzy@verizon.net) and/or Gail Kelleher (gailkr@verizon.net).

I left behind my glass flamingo serving dish at the picnic this summer. If someone picked it up, can you please contact me and let me know so that I can arrange to pick it up? Please send email to Gailkr@verizon.net, or call 401-461-9552. Thank you!



TARTAN PICNIC 2019



The Tartan Picnic 2019 was held at Goddard Park in the Potowomut section of Warwick. As if on command, the drizzly skies cleared and the sun appeared at noon giving way to a beautiful day for the picnic. Over forty people gathered for food and fun. St. Andrew's family and friends came from Rhode Island, Massachusetts, New Hampshire, Maine, and as far away as Georgia. Fernando Pereira and Marc Gravel prepared hamburgers and three varieties of brats on the grill. Our Scottish family shared a well-rounded variety of delicious side dishes, salads, and desserts.

Let the games begin! Denise Aiken kicked off the start of the 2nd annual Shortbread games with a well-wishing toast. Five teams competed in corn hole, the ladder game, outdoor Jenga, spoon and egg racing, and a Scottish trivia contest. In an unusual turn off events, each team won one event. A tie-breaking spoon and egg race was run to determine the first-place team. The wee lass Eiriana won the race by a hair, declaring her team the ultimate winner of the day. Conversation, food, and friendly competition made for a wonderful day and a great shared experience for our St. Andrew's family. We look forward to next year!

