



NEWS FROM THE HOUSE of SCOTLAND

“Sgeoil nan Taigh”: Scots-Gaelic for
“News From The House”

Balboa Park, San Diego, California 92101

May 2011

Highlights from the April Meeting:

The meeting was called to order by 1st Vice-President Danielle McGruer at 11:30 A.M. The pledge of allegiance was recited.

April Birthdays and Anniversaries: Drew Schultz is celebrating his birthday on April 14 and Josh Beaty, Grandson of Dianne Schultz, will be 14 on April 21. Jessie McGhee announced that her 13th and 14th great grandchildren were born in the month of March.

Prayers and Remembrances: David McSwain has a friend who has suffered a recurrence of cancer. A moment's silence was observed for those members of our military serving in harm's way.

Pipe Band Report: Monteen Solberg reports that the band will be receiving their concert chanters this week. The band is currently working on music for the competition season, which begins Memorial Day weekend at Costa Mesa. They will also be working on another concert with Dr. Carol Williams and the Spreckels Pipe Organ. That event is Monday, June 20, at 7:00 P.M.

See the Band's upcoming events calendar.

HPR Report: 1st Vice President Danielle McGruer reports that the HPR again discussed the Irwin Jacobs plan for parking and making the Plaza De Panama a pedestrian only area. That plan includes a three story underground parking garage where the Organ Pavilion parking lot is now. The HPR First Vice President gave a report on the Health Department issues. HPR is looking for House Histories from each cottage to be part of the 75th Anniversary celebrations. It was also announced that there will be no further Saturday@theLawn events.

Old Business: Danielle moderates.

Hosting: Melissa reports that she has hosts for May 8, but is in need of people to host May 1, May 15, and May 22. Sunday, May 29, is the International Food Fair. See hosting schedule for updates.

Upcoming events:

- Delphine Malone from House of England is planning a Royal Wedding viewing party on Friday, April 29, in the Hall of Nations. The party begins at 6:00 P.M. People attending are asked to bring hors d'oeuvres to share.
- Our kilted mini golf event is Saturday, May 14, at Boomers, which is located at 6999 Clairemont Mesa Blvd. The cost is \$8.00 for adults, \$6.00 for children 12 and under, and \$3.00 for seniors 62 and over. We will go to Applebee's for diner afterwards. Applebee's is at 7677 Balboa Avenue.
- The HPR 75th Anniversary Celebration is on Saturday May 28, at the Organ Pavilion and the Cottages. Representatives of each cottage will march from the reflecting pool to the Organ Pavilion at 9:30 A.M. The cottages are also encouraged to be open to the public that Saturday. House of Scotland will have desserts for sale on Saturday.
- The International Food Fair is Sunday, May 29th. We will be selling hot food on the lawn as well as desserts in the cottage on Sunday. Sign-up sheets for both days will be available at the May membership meeting.
- San Diego Highland Games, Saturday, June 25, and Sunday, June 26. It's not too early to think about taking a turn hosting the House of Scotland tent at the games.

Ceilidh Band: David McSwain reports that the Ceilidh Band will be playing at Food Fair. The Mayfaire Market event in Point Loma is still in question.

Housekeeping: Graham reports that the kitchen was cleaned and traps were put out for our not so welcome visitors.

Other Old Business: Beth Connelly is holding two food handler's classes in the Hall of Nations on Tuesday, April 19, and Thursday, May 12. The cost is \$10.00. It was decided to stage a food handler's class and barbeque at McGruer's house on Sunday, May 8, after our meeting has concluded. The House will supply the meat and members are asked to bring a side dish to share. Please RSVP with Cherie at 619-425-3545 or via email at cherie.mcgruer@cox.net.

New Business: Danielle moderates.

New Members: Theodore Mitchell was attending his first meeting as a prospective new member.

Other New Business: Our House of Scotland tee shirts have been folded and sorted into plastic boxes that are clearly labeled as to sizes in each container. If members choose to sell shirts during Sunday hosting, it is requested that they try to keep the shirts in good order and track the sales with the receipt book.

The meeting was adjourned at 12:30
Respectfully submitted
Dianne Schultz, Secretary



Upcoming Events

- May 8** HOS Meeting, 11:30 am
- May 14** Kilted Mini-golf?
- May 28** HPR 75th Anniversary Celebration
- May 29** Food Fair
- May 28 & 29** Costa Mesa Games
- June 11** Peace Corps Cultural Celebration
- June 12** HOS Meeting, 11:30 am
- June 25 & 26** SD Highland Games
- Dec. 10** HOS Christmas Party

Hosting

- May 1 John & Kristi Keith
- May 8 OPEN**
- May 15 OPEN**
- May 22 OPEN**
- May 29 Food Fair

If you can host, please call Melissa at (619) 206-6478 or send an email to: minipeaves@gmail.com.



Luxury Whisky Tour October 9-19, 2011

House of Scotland Member Ray Pearson will be your Tour Leader on this 11 day trip. The tour begins in Glasgow and circles clockwise through parts of The Lowlands, Western and Northern Highlands, the Kintyre Peninsula, and Islay before ending in Scotland's capital city, Edinburgh. For more information on this tour go to www.whisky tastings.com. (Note: trip is limited to 20 people.)

HOS Pipe Band Calendar

May 28th and 29th: Costa Mesa Highland Games

Monday June 20th: Organ Pavilion Concert with Dr. Carol Williams.

June 25th and 26th: San Diego Highland Games

Monday July 4th: Coronado Parade.

September 3rd and 4th: Pleasanton Highland Games

Saturday September 10th: Poway Parade

Saturday October 22nd: Borrego Springs Parade (tentative)



Hearth of the Kitchen



Basil Marmalade Scones

PREP: 20 min. BAKE: 15 min. YIELD 8 scones

[**Hannah Wallace • Wenatchee, Washington**

Orange marmalade and fragrant basil give these delightful scones a slightly sweet, garden-fresh flavor. They're tender and moist and perfect with morning or afternoon tea.]

Ingredients:

- 2 cups all-purpose flour
- 3 Tbsp. sugar
- 2 tsp. baking powder
- ½ tsp. salt
- 3 Tbsp. cold butter
- 3 Tbsp. minced fresh basil or 1 Tbsp. dried basil
- 2 eggs
- 1/3 cup fat-free milk
- 1/3 cup orange marmalade

Method:

1. In a small bowl, combine the flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Stir in basil. Whisk eggs and milk; stir into crumb mixture just until moistened. Turn onto a floured surface; knead 5 times.
2. Divide dough in half. Transfer one portion to a baking sheet coated with cooking spray. Pat into a 7-in. circle. Spread marmalade to within ½ in. of edge. Pat remaining dough into a 7-in. circle. Place over marmalade; seal edges. Cut into eight wedges, but do not separate. Bake at 400° for 15-20 minutes or until golden brown. Serve warm.

Nutrition facts: 1 scone equals 224 calories, 6 g fat (3 g saturated fat), 64 mg cholesterol, 308 mg sodium, 38 g carbohydrate, 1 g fiber, 5 g protein

Recipe from *Taste of Home, Healthy Cooking, 2011 Annual Recipes*

Keeping Canada's unique Gaelic culture alive

Some folk music forms still heard in Cape Breton, like at the Celtic Colours International Festival, have been lost in Scotland and reintroduced from Canada

Musicians, folk culture enthusiasts and teachers have been spearheading attempts to revitalize a unique Gaelic culture on an island off Canada's Atlantic coast. Brandy Yanchyk reports from the Celtic Colours International Festival on Cape Breton.

Several hundred years after Canada's Nova Scotia province was settled by refugees from the Scottish Highlands and islands, the Gaelic culture they brought with them survives, just.

On the island of Cape Breton, Gaelic has endured even as the language came under intense pressure from Canada's English-speaking majority.

The island's road signs are printed in Gaelic and English. Some Gaelic supporters say the people's Celtic roots are evident in their humour and story-telling traditions.



"In teaching the language here I find that they already have the blas, the sound of the Gaelic even in their English," says Margie Beaton, who was brought over from Scotland in 1976 to help revitalize the Gaelic language. "It's part of who they are, you can't just throw that away. It's in you."

For the past week and a half, fiddles, harps and Gaelic songs have delighted crowds at the 14th annual Celtic Colours International Festival, a key part of the island's efforts at cultural revival.

Local musicians and songwriters were joined by musicians from Scotland and Ireland, in a bid to celebrate Celtic song and keep the language alive.

Malcolm Munro, a singer from the Scottish band Meantime, said he had noticed a resurgence in Gaelic in Cape Breton since he first visited 17 years ago.

Younger generations have made learning the language a priority and have helped keep Scottish traditions like fiddle music, step-dancing and piping alive, Mr Munro says.

"I've seen fresh roots of recovery here in Cape Breton," he says.

Cape Breton residents and officials' desire to keep the Gaelic language alive goes beyond the festival.

In 1995, some Nova Scotia schools began offering Gaelic language as a core subject, after years in which the province lacked the funding to do so.

Adults keen to brush up on their Gaelic can take an immersion course called "Gaidhlig Aig Baile" (Gaelic in the community), in which groups meet weekly to practise speaking Gaelic and learn traditional Scottish pursuits like milling frolics, where Gaelic songs are sung in rhythm while beating a woven wool blanket across a table-top.

And Nova Scotia's Office of Gaelic Affairs hopes to develop an all-immersion Gaelic curriculum in some schools.

Scottish settlers

The efforts come after a long decline in Scottish Gaelic in Nova Scotia, as generations of Gaelic speakers have passed away, taking their knowledge of the culture with them.

An estimated 2,000 people speak Gaelic across Nova Scotia now, officials estimate. Roughly 25,000 Gaelic speakers settled in Nova Scotia from Scotland in the 1770s.

Gaelic's decline coincided with the rise of formal English-language education in Nova Scotia in the mid-19th Century. Students were punished for speaking Gaelic in school, and by the 1930s many parents stopped passing down Celtic traditions, believing that to get ahead their children had to assimilate into English-speaking culture.

"We are just like the native peoples here, our culture is indigenous to this region," says Lewis MacKinnon, a musician and Gaelic poet from Cape Breton and head of the Nova Scotia Office of Gaelic Affairs.

"We too have suffered injustices, we too have been excluded, we too have been forgotten and ridiculed for something that is simply part of who and what we are. It's part of our human expression and that story needs to be told."

Canadian Gaelic dialect

The community's isolation has helped preserve traditions that sailed across the Atlantic with the original settlers but have since declined in Scotland.

"The dialect of Gaelic that I speak... doesn't exist anymore in Scotland," Mr MacKinnon says.

And Mr MacKinnon says styles of step dancing and fiddling found on Cape Breton have been lost in Scotland, with efforts underway to reintroduce them there.

Ms Beaton, the Gaelic language teacher, said Scots also feel the connection to their new world cousins.

"The motto they have for Nova Scotia is 'Ach an cuan' which translates as 'but for the ocean', meaning 'but for the ocean we'd actually be together.' There's only an ocean separating us," explains Mrs Beaton.

"We're like another island off the coast of Scotland but we have an ocean separating us instead of a strait or a channel."

From: <http://www.bbc.co.uk/news/world-us-canada-11570673>; 20 October 2010 Last updated at 21:49 ET

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