



NEWS FROM THE HOUSE of SCOTLAND

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

Balboa Park, San Diego, California 92101

January 2012

Highlights from the December Meeting:

The meeting was called to order by President Steve Knight.

December celebrations; Anniversaries: Rob and Janette McLintock, Jim and Evette Scrimgeour. Birthdays; Marilyn McGruer, Maureen Bennett, Kathy Kough.

Thoughts and prayers: for Evette Scrimgeour who has been in the hospital and for Nancy Ross, whose brother passed away suddenly on January 1.

Thank you's and gifts were presented to past officer and new officers were installed.

Thanks to the House of Scotland Pipe Band providing piping entertainment and for adding Christmas carols to their repertoire. It really added extra holiday flavor to the party. Thanks to the Ceilidh Band for providing additional entertainment; and to John McColly for being our auctioneer. This year Danielle McGruer and Adri Ramirez helped to pass out the gifts.

Audit committee: Andrew Keith, David McSwain and John Field.

Reminder: Membership dues of \$7 are due! Please pay your membership dues by January 8. Dues can be paid at the January 8th meeting or mailed to Cherie McGruer at 65 E. Shasta Street, Chula Vista, CA 91910. Thank you.

The following people earned free membership for 2012 by hosting four times in 2011: Jim Scrimgeour; David McSwain; Graham, Cherie, & Danielle McGruer; John & Kristi Keith; Andy & Melissa Keith; Susan Self; James Logan; and Steve and Susan Knight.



Upcoming Events

Jan. 8 HOS Meeting, 11:30 am

Jan. 21 NCS Burns Dinner

Jan. 21 HPR Installation Dinner

Jan. 28 Burns Club of SD Burns Supper

Feb. 12 HOS Meeting, 11:30 am

Feb. 18 & 19 Queen Mary Highland Games

Mar. 11 HOS Meeting, 11:30 am



January Annual Burns Dinners

The North County Scots Annual Burns Dinner will be on Saturday, January 21. It will be held at the Rancho Carlsbad Recreational Center, 5200

El Camino Real, Carlsbad. Cocktails will begin at 5 pm with dinner following at 6 pm. Cost is \$40. Dinner choice of beef, chicken, fish, or vegetarian. Mail your check to the North County Scots, P. O. Box 1953, Vista, CA 92085-1953.

The Robert Burns Club of San Diego is holding their Robert Burns Dinner on January 28, at the Bay View Restaurant, Marine Corps Recruit Depot, San Diego. The cost of non-members is \$60.00. Email questions to president@robertburnsclubofsd.org.

Hosting

Jan. 8 Gwenda Measel
Jan. 15 OPEN
Jan. 22 Jessie, Claire, & Nancy
Jan. 29 Jessie, Claire, & Nancy
Feb. 5 OPEN
Feb. 12 Courtney & Heather Wilson

If you can host, please call Heather at (215) 421-8383 or send an email to: scottie1956@aol.com.



Member News

Watch for upcoming information on a movie that will be coming out later this year featuring our own Gwenda Measel. The movie will be entitled, "*Cracker Jacks*", directed by Bryan Coley, and produced by Jeff Foxworthy and Terry Adams.

Hearth of the Kitchen

Toffee Shortcake

Ingredients:

8oz margarine
2oz caster sugar
8oz plain flour
2 tablespoons of golden syrup
small tin of condensed milk
4oz cooking chocolate



Method:

1. Cream the caster sugar with 4oz of margarine and then add the flour.
2. Knead as you would for shortbread then roll out and bake in a swiss roll tin until slightly brown.
3. Mix the other 4oz margarine with the golden syrup and add the condensed milk. Bring it to the boil in a small pan and spread over the shortbread base.
4. Melt the chocolate and pour it over the toffee mixture
5. Allow to cool and then cut into pieces.

Recipe from www.scottishrecipes.co.uk/toffeeshortcake.htm

The History of Auld Lang Syne

In sentimental American movies, Robert Burns' Auld Lang Syne is sung by crowds at the big New Year finale . . . in Bangkok and Beijing it is so ubiquitous as a song of togetherness and sad farewells, they presume it must be an old Thai or Chinese folk song . . . while in France it is the song which eases the pain of parting with the hope that we will all see each other again *Oui, nous nous reverrons, mes frères, ce n'est qu'un au revoir.* Auld Lang Syne is one of Scotland's gifts to the world, recalling the love and kindness of days gone by, but in the communion of taking our neighbours' hands, it also gives us a sense of belonging and fellowship to take into the future.

It is one of the many folk songs from the great Lowland Scots tradition collected and fashioned by the pen of one of the world's greatest songwriters. Burns devoted the last years of his life to the song tradition, and often a mere fragment from some old ballad was transformed by his alchemy into a memorable love song or Scots poem. With Auld Lang Syne, though, the brilliance was already there; this is the Bard's first mention of it in a letter to Mrs Dunlop in 1788:

"... Light be the turf on the breast of the heaven inspired Poet who composed this glorious fragment."

One of the most interesting facts is that the Auld Lang Syne tune which is sung from Times Square to Tokyo, and has conquered the world, is not the one Robert Burns put the original words to. The older tune though is still sung by traditional singers. It has a more douce, gentle, nostalgic feel to it than the popular tune a mood evoked by the subtle use of the traditional air sung by Mairi Campbell in the first *Sex and the City* movie. However, whichever tune it is sung to, and wherever in the world it is sung, Auld Lang Syne retains the great emotional resonance of the original traditional song of the Scottish people of those days in the distant past. Lets leave the last word to Burns himself...

"... is not the Scots phrase, 'Auld Lang Syne', exceedingly expressive - there is an old song and tune which has often thrilled thro' my soul".

From: www.scotland.org/features/item/the-history-and-words-of-auld-lang-syne/

House Officers

President: Steve Knight (760) 741-3909
1st VP: Danielle McGruer (619) 884-3928
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Secretary: Dianne Schultz (760) 717-5108
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