



NEWS FROM THE HOUSE of SCOTLAND

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

Balboa Park, San Diego, California 92101

October, 2012

Highlights from the September Meeting:

The meeting was called to order by 1st Vice President Courtney Wilson at 11:30 A.M. (due to President Steve Knight's late arrival). The pledge of allegiance was recited.

September Birthdays and Anniversaries:

September birthdays include Don Stewart and Dan Beaty (Dianne's son-in-law) on September 11, Heather Wilson on September 1, Virginia Anderson on September 12, John Keith on September 16 and Nancy Ross on September 22. Steve & Susan Knight will celebrate their second wedding anniversary on September 13.

Thoughts and prayers: It was reported that Trevor Clarke, Beryl Clarke's husband, has been admitted to a care facility. We keep both Trevor and Beryl in our thoughts and prayers. A moment's silence was observed for the victims and family members of the 9/11 attack as well as those members of our military who are serving in harm's way.

Secretary's Report: The August Secretary's report was read and approved.

Treasurer's Report: The August Treasurer's report was read by President Steve Knight in Cherie's absence and approved pending audit.

Pipe Band Report: Monteen Solberg, a drummer in the Pipe Band, gave the band report. The band competed at the Pleasanton games over Labor Day weekend. While the band didn't place, they did well. Again, Dane Chambers, Andrew Hahn, and Jeff Hahn won solo competitions. The band will be playing for the House of Scotland lawn program, December Nights, and another concert with Dr. Carol Williams and the Spreckels Organ on Sunday, December 30, at 2:00 P. M.

HPR Report There was no HPR report because the HPR meeting is today. HPR will be voting on the bids for the new kitchen for the Hall of Nations. President Steve Knight left to attend the HPR meeting but was able to return to our meeting later because Jim Scrimgeour was at the HPR meeting.

Old Business: 1st Vice President Courtney Wilson moderates.

Hosting: Heather reports that people are needed to host the cottage in November and December. The Pipe Band will be hosting in October.

Ceilidh Band: There was no Ceilidh Band report

Housekeeping: There was no actual housekeeping report. However, it was reported that the City of San Diego has agreed to install a high power transmitter on top of the organ pavilion so that we will be able to have a working Wi-Fi connecting at the International Cottages

Other Old Business: Courtney Wilson reports that Cherie and Graham McGruer will be ordering the new TV for the cottage and installing it when it's received. A decision on the fate of the old TV was tabled until the next meeting.

New Business: President Steve Knight moderates

New Members: Tim Danby and his wife, Rhodylyn, were attending their first meeting as prospective new members. Tim says that although he was adopted as a child, he has learned through DNA testing that he has Scottish ancestry.

Other New Business: There was no other new business.

Other New Business: The HPR Lady's Auxiliary Luncheon is Wednesday, September 12. The menu will include meat pies, potatoes and gravy, and peas, with bread pudding for dessert. The door prizes will be potted Mexican heather plants decorated with plaid fabric pot wrapping.

Our 2nd annual kilted golf outing will be Saturday, October 6, at 12:30 P. M. at Boomer's on Clairemont Mesa Blvd. with a late lunch to follow at Applebee's on Balboa Ave. The cost of the golf is \$5.00.

Our Lawn Program is Sunday, October 28, with food service from 11:00 A.M. to 4:00 P.M. A sign-up sheet for workers as well as dessert donations was

circulated. It will be available again at the October meeting.

The meeting was adjourned at 12:15 P.M.

Respectfully submitted

Dianne Schultz, Secretary



Upcoming Events

October 14 11:30 HOS Monthly Meeting

October 13 & 14 Seaside Highland Games

October 28 11 - 4 HOS Lawn Program

November 11 Monthly meeting and Nomination of Officers

December – Christmas Party

HOSTING

October 7, 14, 21 – HOS PIPE BAND

October 28 LAWN PROGRAM

November 4 Sharon and Bob Maxton

November 11 David McSwain and Kathy Kough

November 18 Mike and Holly Stewart

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

Hearth of the Kitchen

In time for the Lawn Program on October 28, 2012

Scottish Tablet is not as it sounds, something to write on, it is a sweet Scottish, fudge-like, extremely sugary candy. Scottish tablet contains sugar, butter and condensed milk and as you can see in this Scottish Tablet recipe is easy to make. Warning though - it is seriously moreish if you have a sweet tooth.

Important Note: For this recipe you will need a heavy based 4-pint sauce pan but if you have a larger one I recommend using it; the Scottish tablet reaches a rolling boil and sometimes if you have the heat even a fraction too high the mixture can swell up very quickly and boil over. For safety's sake a larger pan will make it safer. This recipe reaches very high temperatures and I recommend you do not make this with children around.

Prep Time: 5 minutes

Cook Time: 30 minutes

Total Time: 35 minutes

Ingredients:

- 1 pint/500ml water

- 8oz/225g butter, chopped into pieces
- 4 lbs/1.8kg super fine/caster sugar
- 1lb/450g of condensed milk

Optional

Flavorings as desired***

Preparation:

- Butter a 12" x 4"/30cm x 10cm or 7"/18cm square tin.
- In your saucepan (see note above) heat the water to a low simmer then add the butter. Stir until melted. Add the sugar and stir until all the sugar has dissolved. Raise the heat to high and bring the sugar to a hard boil for 5 minutes (the mixture should boil really fiercely which helps to reduce the liquid and colour the mixture) stirring all the time to prevent the sugar from sticking and burning. If you have a thermometer take the temperature to 120°C/ 250°F (also known as hard ball stage in candy and toffee making).
- Once the sugar is boiling, slowly add the condensed milk - TAKE CARE - the sugar is at a very high temperature and may splatter. Stir well then lower the heat and simmer for 20 mins. The mixture will bubble and resemble a moon crater, but don't be put off, keep cooking. The mixture will also start to slightly darken.
- After twenty minutes or once the mixture is visibly thickened, remove the pan from the stove and beat the mixture vigorously for 5 - 10 mins, add any optional flavorings (see note below).
- Pour into the greased pan and when the tablet is cool but still soft, cut into 1" squares - you can even put the pan in the freezer to make sure it is completely cold.
- Wrap in greaseproof paper and store in an airtight tin.

*Tablet can be flavored as desired; favorites include peppermint, whisky or vanilla, simply add a few drops to taste.

Scottishrecipies.com

INTERESTING READING

Haggis

The haggis(taegieis). The less said the better.

You'd really want to eat this:



Contrary to popular belief the haggis is not a mythical creature, roaming free on the Scottish hillside.

The haggis has much darker origins. Traditionally, you take the stomach of a sheep, and stuff inside it minced heart, liver and kidneys, and then add onions, oatmeal, suet(a type of fat), spices and salt.

Just take that in for a moment. A sheeps stomach, stuffed with its heart, liver and kidneys!

Haggis is also served with mashed turnips and washed down with a very healthy dose of whisky(trust me you'll need it to restore the equilibrium in your stomach after that catastrophe).

Things are further complicated by Robert Burns' 'Address to a Haggis.'It's the equivalent of saying Grace but without the niceties:

Fair fa' your honest, sonsie face, (Nice seing your honest chubby face,)

Great chieftain o' the puddin'-race! (Great chieftan of the sausage race!)

Aboon them a' ye tak yer place, (Above them all you take your place,)

Painch, tripe, or thairm:(Belly, tripe or links:)

Weel are ye wordy o' a grace (Well are you worthy of grace)

As lang's my airm. (As long as my arm.)

And that's just verse one of eight. By the end regardless of what it is, you just want to eat it to shut the speaker up, which is a timely reminder that eight verses is too short too avoid such an abomanation.

Read more: [5 Reasons Why Scotland Is Not Awesome | Cracked.com](http://www.cracked.com/funny-3509-5-reasons-why-scotland-not-awesome/#ixzz29UomcT13) <http://www.cracked.com/funny-3509-5-reasons-why-scotland-not-awesome/#ixzz29UomcT13>

In the HOS News

2ND ANNUAL MINI GOLF

On October 6th we had 11 individuals that turned up for our 2nd Annual Mini Gold Challenge. James Logan was our winner with a score of 47 out of par 53. Congratulations James! Kathy Kough had the highest score – 62 out of par 53. Kathy that was not bad – at least you had fun. Our youngest were Kim Miller's grandchildren Troy and Sierra.

LADY'S AUXILIARY LUNCHEON

On September 12th the House of Scotland hosted the Lady's Auxiliary Luncheon. It was a great turn out. I want to personally thank James Logan for coming to my rescue for his wonderful presentation to the Ladies on our Scottish history. I also want to thank Gwenda Measel for her poetry reading. Courtney Wilson, Arya Zeighamnia, Kim Miller, Gwenda Measel, Sharon McKenzie and Linda Stoliker, and James Logan – we must give great thanks to them for all their help in preparing, serving, hosting and cleaning up. If we did not have them we would not been able to have done it. According to the Ladies: WE HAD A GREAT AND SUCCESSFUL LUNCHEON. Thank you again everyone!

NOMINATION OF OFFICERS

Remember HOS members that we will have election of officers at our November Monthly meeting.

If you would like to run or would like to not nominate someone please either contact Heather Wilson or David McSwain. Nominations will also be

taken from the floor on November 11, 2012 – at our November meeting.

A MUST READ

This is too funny to be dirty.....Enjoy from [Billy S](#) (wullie) on Fri 01/10/10 15:22

Old Timers S*x

This is too funny to be dirty - enjoy!

The husband leans over and asks his wife, 'Do you remember the first time we had s*x together over fifty years ago? We went behind the village tavern where you leaned against the back fence and I made love to you.'

'Yes', she says, 'I remember it well.'

'OK,' he says, 'How about taking a stroll around there again and we can do it for old time's sake?'

'Oh Jim, you old devil, that sounds like a crazy, but good idea!'

A police officer sitting in the next booth heard their conversation and, having a chuckle to himself, he thinks to himself, 'I've got to see these two old-timers having s*x against a fence.

'I'll just keep an eye on them so there's no trouble.' So he follows them.

The elderly couple walks haltingly along, leaning on each other for support aided by walking sticks. Finally, they get to the back of the tavern and make their way to the fence. The old lady lifts her skirt and the old man drops his trousers. As she leans against the fence, the old man moves in. Then suddenly they erupt into the most furious s*x that the policeman has ever seen.

This goes on for about ten minutes while both are making loud noises and moaning and screaming.

Finally, they both collapse, panting on the ground.

The policeman is amazed. He thinks he has learned

something about life and old age that he didn't know. After about half an hour of lying on the ground recovering, the old couple struggles to their feet and puts their clothes back on. The policeman, is still watching and thinks to himself, 'this is truly amazing, I've got to ask them what their secret is.'

So, as the couple passes, he says to them, 'Excuse me, but that was something else. You must've had a fantastic s*x life together. Is there some sort of secret to this?'

Shaking, the old man is barely able to reply, 'Fifty years ago that wasn't an electric fence.' .

House Officers

President:	Steve Knight	(760) 741-3909
1st VP:	Courtney Wilson	(215) 588-3544
2nd VP:	Heather Wilson	(215) 421-8383
Secretary:	Dianne Schultz	(760) 717-5108
Treasurer:	Cherie McGruer	(619) 425-3454
Trustees:	Graham McGruer	(619) 425-3454
	David McSwain	(619) 528-1940
	James Logan	(619) 252-3789