

# GRACE NOTES

Newsletter of the Memphis Scottish Society, Inc.

Vol. 33 No. 7 • July 2017

## President's Letter

Can it really be July? I hope you're keeping cool and enjoying the summer. Is anyone going to a cooler place like, let's see...Scotland? If so, please share your pictures and your stories!

MSSI doesn't have any special events planned for July, but on August 12 we will have a Scottish Breakfast/Ceilidh combination event, and we will participate in the Renaissance Fair the last weekend in August. Make your plans to attend both—they should be lots of fun.

I recently came upon this quote and thought it worth sharing: "Did not strong connections draw me elsewhere, I believe Scotland would be the country I would choose to end my days in." (Benjamin Franklin). Of course, I had to read more about Franklin's travels to Scotland, and found out that he made two trips there, in 1759 and 1771, and that he held the scholars, scientists, inventors, and artists of the Scottish Enlightenment in very high regard. Although he spent most of his time in Edinburgh on both trips, Franklin did also go to St. Andrews, where much to his pleasure, he was awarded an honorary doctorate.

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## The Reel of the 51st Division

We had hoped to announce a performance honoring the 51st (Highland) Division by the Scottish Country Dancers at the premiere of the movie, "Dunkirk", which will be released on 21 July 2017, but the theater declined.

The 51st Division was sacrificed during the evacuation of the British Expeditionary Force during 26 May-4 June, 1940, to hold off the Germans while their comrades escaped. In the end, more than 10,000 51st Division soldiers were taken prisoner.

"The Reel of the 51st Division" was written in the Laufen POW camp by 51st soldiers captured at St Valery. It was the very first modern Scottish Country Dance published by the Royal Scottish Country Dance Society. The original tune written in Laufen has been superseded by the traditional reel "The Drunken Piper" and the dance was re-cast from its original form involving a longwise set of ten men to the more usual four couple set. The original ten-man version is still danced in some parts. Maybe we can prevail on our Scottish Country Dancers to demonstrate at the Ceilidh.

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## July Meeting

## Why Bother with the Bothy Ballads?

Presented by  
**Sammy Rich**

See page 2 for further information

# July Meeting

## Why Bother with the Bothy Ballads?

Presented by Sammy Rich

Sammy Rich will lead us through a conversation and participation on several Bothy Ballads and their destination to the Music Halls of Scotland, and then ask why do we bother learning these old songs that can be difficult to understand? And, by the way, what is a “bothy?”

## Coming to You Soon: Combined Brunch/Ceilidh/Craft and Collections Show

Saturday, August 12th  
St. Luke Lutheran Church,  
2000 Germantown Pkwy  
Time: 10:00-12:00

**Great Food:** We will have a basic Scottish breakfast (sorry, no haggis unless some brave soul is willing to make one). Your Scottish Society will provide the basics (eggs, bacon, sausage, tatties, beans, juice, coffee and ice), but we ask our members to provide some simple items. We have rearranged the items for you to bring listed below according to the initial beginning your last name, just so you wouldn't feel like you always have to bring the same thing. Plan for about 35 people.

A—H: Scones / pastries / donuts  
I—O: Soft drinks, milk, condiments (salt / pepper / hot sauce, etc.)  
P—Z: Salad and fruit

**Craft and Collections Show and Tell:** Everyone is invited to bring samples of your crafts and / or collections to be displayed with pride for all to see and “OOH” and “AAH” over. It always amazes me how much talent we have in our society.

**Entertainment:** We will be entertained by Sammy and Joe, bagpipers, and the Scottish Country Dancers, and more.



*Grace Notes* is the official publication of the Memphis Scottish Society, Inc. It is published monthly. Like the Society itself, the credo of *Grace Notes* is “to foster education and promote understanding of things Scottish.”

If you have something of interest to readers of this newsletter, please submit a typewritten manuscript to the editorial staff. If the article or notice is very brief (30 words or fewer), e-mail or just use the telephone. *Grace Notes* will accept and publish good quality photographs.

The deadline for all submissions is the fourth week of each month preceding the month of publication. Please include a self-addressed stamped envelope with each submission, if you want the material returned.

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to foster education  
and promote understanding  
of things Scottish

## Breaking News: Crime Wave on Canna!

*Condensed from an article by Terry Sullivan  
in "Whisky Advocate"-Summer 2017*

Okay, it's not quite breaking, and it's not a huge wave, but it got my attention because it happened in the smallest place I've ever been; a tiny island in the Inner Hebrides. The crime in question was the theft of knitted hats and candy from the only shop on the island, and it marked the first crime on Canna in over 50 years.

I check on Canna from time to time ever since I was marooned, sort of, there in the summer of 1999. I was on a tall ship, a 105 foot brigantine that Irish Distillers had thoughtfully provided to ferry a handful of American writers around the aforementioned Hebrides to visit island distilleries. The day after a ceilidh (a Scots get-together with bagpipes and whisky) at Lagavulin, we were sailing around the bottom of Islay, making for Skye when a serious storm hit. I did what guys from the west side of Chicago do in these circumstances — took some drugs (well, Dramamine, but still) and went to lie down. When I awoke and went topside, the captain announced that we would abandon making for Skye, since the next ceilidh, at Talisker, wasn't scheduled until the next day anyway and would put up at the harbor on Canna for the night and let the storm pass.

Best put-up I've ever had. There was one other ship putting up there, a shrimpper. Louise, the cook, took three or four bottles of the Jameson that the Irish Distiller PR folks had loaded, and traded them for approximately 1500 pounds of shrimp. Lovely night, Jameson and shrimp galore, and not a bagpipe in earshot.

The morning was glorious; a technicolor sky blowing toward Skye, chased by a bright blue one full of Georgia O'Keeffe clouds coming from the West. Daylight revealed a long breakwater leading to a lone red phone box and, directly in front of us, a wee whitewashed shop, maybe ten feet on a side. We knew it was a shop because the two foot tall hand-painted letters on the front said, "SHOP." I went shopping and bought a nice knit cap, black with "CANNA" stitched on the front. I like a nice souvenir, and I didn't figure to get back there anytime soon. Then, I took a long walk on the tiny island (one mile by about four miles long) and visited the roofless chapel and any number of sheep, but met nobody.

That was it until one day I googled Canna, as I do from time to time, and discovered that the shop on Canna had been burglarized the summer before last, and that along with some groceries and candy, the gang had made off with six "hand-knitted Canna wool hats." (The shop is left unlocked at night for the convenience of sailors).

Now the times have changed on Canna since my last visit. The shop in question looked larger than the one I visited, and the population of 12 is up to 19 or so today. Hundreds of yachts now visit that harbor every year. And my hat, while snazzy, is not hand-knitted, pointing toward progress on the knitted souvenir front.

Progress on crime, however, is slow. A French-speaking senior citizen couple was filmed stealing a Harris tweed jacket from a Skye gift shop a week or so later, and they remain the prime suspects.

## 209-year-old Golspie Inn Hotel in Scotland to be a Culture and Heritage Centre

Eddie MacRae, the owner of the historic Golspie Inn Hotel, located in Golspie, Sutherland, would like to add a Culture and Heritage Centre to the hotel. He writes: "Our main focus is to make the Golspie Inn a conducive meeting place where people from the world wide Highland diaspora and, indeed, all those interested can stay, meet and mingle in the 'homeland', socialise, research their culture, heritage and ancestry and, of course, sample the goodies and have fun whilst doing so! Another one of the Centre's unique features will be the chronicling of the diaspora stories and the celebration of the immigrants' incredible contributions in the new world but that it will be taking place in their own original homeland."

Because of the age of the building and its long, rich and varied history, including being next door to Dunrobin Castle, it has witnessed at first hand many local and national historical events, notably the Clearances in the early 1800s. If only walls could talk!

Because of our unique position and significant role in the hospitality, music and culture of the region – including the Gaelic language – we are currently developing a Culture and Heritage Centre here at the hotel and including tours of the area

Given that the forebears of two Canadian Prime Ministers (the first, John A MacDonald and the 13th John Diefenbaker) stood outside the Golspie Inn to be told they were being evicted from their homeland means that this building, still serving the same functions now as then, gives us an especially close link with Canada and is truly living history (and the Trudeau's maternal side is from Wick – an hour along the coast!).



### The Golspie Inn

*Thanks to Kathy Schultz*

# Beginners Guide to (Scotch) Whisky

*Extracted from Invaluable.com/blog – Thanks to Kathy Schultz*

Drinking whisky has long been seen as a pastime of men in suits, but the tides are changing. With the rise of the craft cocktail bar, the popularity of this classic liquor is reaching far beyond the country club. The guide below delves into different varieties for refined palates and identifies the go-to drink for all whisky lovers — from beginners to experts.

## History

Whisky is created by distilling fermented grains. Evidence of this process can be traced as far back as ancient Mesopotamia. Eventually, this method of creating alcohol found its way into European monasteries. It arrived in Scotland and Ireland sometime between the 11th and 13th century and was beloved by the royals ruling the British Isles.

Grapes were not readily available in Scotland, which led locals to focus on perfecting the art of distilling what they had in abundance, which was grain. Over the next few centuries, Scots' love for whisky was tested several times. In the 18th century, a tax was imposed on alcohol production, leading distillers to come up with creative ways to avoid detection. Many would work only at night when the smoke from the fires would be less visible. Thus the infamous nickname "moonshine" was born.

Whisky made its way to the new American colonies when Irish, English, and Scottish immigrants made the journey west. In the newly formed United States, distillers again faced backlash from the government and a heavy tax was imposed. The level of anger escalated into the Whisky Rebellion, and the tax was eventually discarded in 1802.

Around the same time, in 1823, the English government also eliminated bans, which led to a period of increased whisky production. The Prohibition era and the 150-year-long Scottish ban on alcohol drove whisky underground until the tides changed in the mid-20th century.

Light spirits took over American bars in the 1960s causing established distilleries like Jim Beam and Jack Daniels to focus on international sales. Single barrel and small-batch offerings were a tremendous success in Japan where a unique whisky market quickly grew.

## Composition of Whisky

**Single Malt**—Single malt whisky is made exclusively with malted barley, water, and yeast.



**Grain** – The main ingredient in grain whisky is corn, wheat or both.

**Blended** – As the name indicates, blended whisky is a combination of single malt and grain whiskies.

—The most popular of the Irish whisky categories, blended whisky makes up 90 percent of production.

**Single Malt** – Single malt is made completely from malted barley in a single distillery.

**Grain** – This is lighter in style, made with corn or grain and produced in a column still.

**Single Grain** – Single grain are made on a column still of one or a combination of grains like corn, wheat, or rye.

**Single Pot Still** – Unique to Ireland, this distillation style involves a blend of malted and unmalted barley.

## How to Drink Whisky

**Neat**—Most whisky connoisseurs will recommend at least taking your first sip neat, meaning served alone, unmixed and not chilled.

**On the rocks** – Since whisky is a potent, high alcohol content liquor, many prefer to dilute it a bit to lower the alcohol by volume (ABV). Those drinkers order on the rocks, meaning over ice.

Experts recommend enjoying whisky at room temperature as cooling it numbs the flavors slightly. To avoid taking too much of the edge off, try whiskey stones to get to the preferred drinking temperature without diluting.

## Scotch

Scotch, like other whiskies, is not something consumed for intoxication. Scotch drinkers savor its potency, rich history and tradition. Like wines, the regions of Scotland produce unique varieties and flavors. To receive the honor of being called Scotch, the drink must be made from malted barley, be aged for no less than three years and made in Scotland.

**Lowland** – Only three distilleries are still in operation in the Lowlands. Glenkinchie, Bladnoch, and Auchentoshan produce the lightest and most mild-bodied scotch.

*Continued on Page 5*

# (Scotch) Whisky

(continued from page 4)

**Highland** – The Highlands cover the largest geographic area of the five sections. Categorizing the taste is more difficult given the amount of Highland distilleries in operation, but they tend to be light, fruity, and spicy.

**Islay** – Islay has eight distilleries known for their smoky, peaty taste. They also tend to have a briny taste due to the surrounding sea.

**Speyside** – Named for the River Spey that cuts through it, this region is home to over half of the Scottish distilleries. Scotch from Speyside is known to be the most complex with sweeter tones and a rich taste.

**Campbeltown** – Campbeltown has a similar taste profile to Islay with heavy influences from the sea. Only three distilleries still operate in this area: Glengyle, Glen Scotia, and Springbank.



## Japan – The Competition

Japanese whiskies are reminiscent of the Scottish Lowland and Speyside style. They are smooth, delicate, and often perfumed with honey to add sweetness.

Today, Japan is developing a style of its own as popularity and demand grow. Japan and Scotland are to whisky as what California and France are to wine. While one may have history, tradition and topography on its side, the innovation, technology, and acute focus on crafting taste have catapulted the newbies to the forefront.

*Editor's note: Even though it tastes like scotch, the Japanese cannot call it scotch since it is not made in Scotland. However, rumor has it that they have named a town "Scotland" so that the whisky made there can be labeled "made in Scotland." The sneaky devils!*

# Eat More HAGGIS

(condensed from *Simply Elegant*)

But really – it's not that disgusting. Really—it's not! The last edition of Larousse Gastronomique sums it up: "Although its description is not immediately appealing, haggis has an excellent nutty texture and delicious savoury flavour." It is truly similar to a meatloaf and a great way to use up all the animal parts that are not as appealing cooked on their own. But most recipes morphed over centuries, utilizing new ingredients that are more readily available or more appetizing to new generations of cooks. So why not haggis? You really do not need a sheep's stomach.

## New-School Haggis Recipe:

### INGREDIENTS:

- 1 / 4 lb beef liver
- 1 cup steel-cut oats
- 1 / 2 lb lamb shoulder, finely chopped
- 1 / 2 lb ground beef or bison
- 1 / 4 cup butter, softened
- 2 onions, coarsely grated
- 2 garlic cloves, crushed
- 1 / 2 tsp grated nutmeg
- 1 / 4 tsp ground coriander
- 1 cup beef stock
- Salt and pepper to taste

### DIRECTIONS:

Preheat oven to 300°F. Place the liver in a saucepan half filled with cold water; bring to a boil and simmer for 5 minutes, then set aside to cool. Once cool enough to handle, finely chop the liver.

Toast the oatmeal in a dry skillet set over medium heat until pale golden and fragrant. Place in a medium pot with 2 cups water or stock, bring to a boil and cook for 40 minutes, until tender.

In a large bowl, combine the cooked oats, liver, lamb, beef, butter, onions, garlic, nutmeg, coriander and beef stock; season with salt and pepper and mix everything well using your hands.

Transfer to a buttered oven-proof glass or Pyrex bowl and cover tightly with foil. Place in a roasting pan and pour in water until it comes three-quarters of the way up the side of the bowl. Cook for 3 hours.

To serve, remove the foil, place a plate over the bowl and flip it over; serve haggis in wedges, with neeps and tatties (mashed turnips and potatoes).

# The Flowers of the Forest

*Album: Auld Scotch Sangs*

Earliest found in print 1746

The Battle of Flodden Field took place in 1513. Because of the alliance between Scotland and France, James IV attacked England when Henry VIII invaded France. The Battle of Flodden was a disaster for the Scots, with estimates of Scottish losses numbering as high as ten thousand. Numerous nobles were killed in the battle, including King James.

Jane (Jean) Elliot (1727-1805) wrote the poem "The Flowers of the Forest A Lament for Flodden". She published it anonymously circa 1755. It was, at the time, thought to be an ancient surviving ballad. However, Burns suspected it was an imitation, and Burns, Ramsay and Sir Walter Scott eventually discovered who wrote the song.

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I've heard them liltin' at the ewe milking  
Lassies are liltin' before dawn o' day  
Now there's a moanin' on ilka green loanin'  
The Flow'rs o' the Forest are a' wede awa'.

At baughts in the morning,  
nae blythe lads are scornin'  
Lassies are lanely and dowie and wae;  
Nae daffin', nae gabbin', but sighin' and sabbin'  
Ilk ane lifts her leglin, and hies her awa'.

At e'en in the gloamin', nae swankies are roamin'  
'Bout stacks wi' the lasses at bogle to play;  
But ilk maid sits drearie, lamentin' her dearie,  
The Flow'rs o' the Forest are a' wede awa'.

In har'st at the shearin', nae youths now are jeerin',  
Bandsters are runkled, an' lyart, or grey;  
At fair or at preachin', nae woin', nae fleechin',  
The Flow'rs o' the Forest are a' wede awa'.

Dool for the order sent our lads to the Border,  
The English, for ance, by guile, won the day;  
The Flow'rs o' the Forest that fought aye the fore-  
most,  
The prime o' our land lie cauld i' the clay.

We'll hae nae mair liltin' at the ewe-milkin',  
Women an' bairns are heartless an' wae;  
Sighin' an' moanin' on ilka green loanin',  
The Flow'rs o' the Forest are a' wede awa'.

## Glossary:

ance: once  
ane: one  
awa': away  
bairns: children  
bandsters: harvest workers  
blythe: carefree  
bogle (about the hay stacks): a hide and seek game  
bughts: sheepfold or milking pen  
cauld: cold  
daffin': being playful  
dool: mourn  
dowie: sad  
e'en: evening  
fleechin': cajole, flatter  
gabbin': gossiping  
gloamin': twilight  
guile: cunning  
hae: have  
har'st: harvest  
hies: hasten  
ilk: each  
jeerin': taunt  
lanely: lonely  
leglin: milk pail  
liltin': singing  
loanin': pasture  
lyart: white streaked hair  
mair: more  
nae: no  
runkled: wrinkled  
sabbin': sobbing  
scornin': teasing  
shearing: reaping  
swankies: young men  
wae: sorrowful  
wede awa': carried off by death



# Calendar of Events

## Mondays

**Wolf River Pipes & Drums,**  
6:00-9:30 Contact: Band Mgr,  
Kenny Hiner 494-4902 for info.  
wolfriverpipeband@gmail.com

## Sundays

**NEAC Pipes&Drums**  
2:00-4:00 - St. Mark's Episcopal  
Church, 531 W. College  
Jonesboro, AR exit 45

## Monday- 1st, 3rd and 5th

**MSSI Scottish Country Dancers**  
7:00 pm All Saints Episcopal  
1508 S. White Station Rd.

## Monday, July 24

**MSSI Board/BN Meeting 6:15**  
**Panera Bread on Germantown**  
**Pkwy.**

## Monday, July 10

**MSSI Monthly Meeting**  
**Jason's Deli, Poplar/Highland**  
**Sammy Rich: Bothy Ballads**



## Scottish - Celtic Radio Shows

Sundays, 6-7 p.m.  
"The Thistle and Shamrock"  
WKNO-FM 91.1

Saturdays, 10 a.m.-1  
p.m. "Strands of the Celtic Knot"  
Robert Campbell, host  
WEVL-FM 89.9

Sun and Mon 6 p.m. and  
Fridays, 7 p.m.  
"The Thistle & Shamrock,"  
WMAV-FM 90.3



# the Thistle & Shamrock®

## **July 9: Made in America**

Travel from the 1920's with legendary fiddlers Michael Coleman and James Morrison, to the thriving 1970's session scene and hear the evolving sound of Irish traditional music in the United States.

## **July 16: Best of the Best**

From the Chieftains vintage collection, "The Very Best of the Claddagh Years" to "Dusk Till Dawn" which telescopes the long and successful career of Capercaillie, we explore some of the finest "best of" compilations this week.

## **July 23: Jazz**

Luka Bloom and Karan Casey are best known for traditional and contemporary folk songs. Hear them and others working with jazz artists to steer their music in a different direction.

## **July 30: New Sounds for Summer**

Tune into the great new sounds, from both sides of the Atlantic, that artists and their record labels are launching during the music festival season.

## **August 06: Ballads of the Border**

Hear ballads that sing of battles, cattle raids, and family loyalties in the borderlands of Scotland and England.





**Gospie Village, on the southeast coast of Sutherland**



**Location of Golspie, Sutherland**

**Next Monthly Meeting - Monday, July, 10 2017**

Jason's Deli - Poplar and Highland; Program - Sammy Rich: Bothy Ballads  
MSSI Board and BN Meeting - July 24, 6:15 Panera Bread, Germantown Pkwy



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