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THE STAR OF RABBIE BURNS

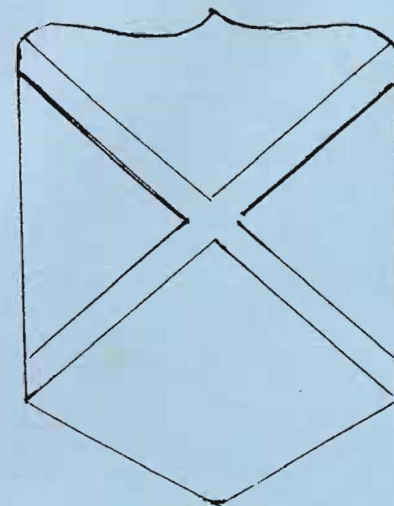
1. There is a star whose beaming ray
is shed on every clime:
It shines by night, it shines by day
and ne'er grows dim wi' time
It rose upon the banks of Ayr
it shone on Doons clear stream
A hundred year are gane and mair
yet brighter grows it's beam.

REFRAIN:

Let kings and courtiers rise and fa'
This world has many turns
but brightly beams abune them a'
The star of Rabbie Burns.

2. Though he was but a ploughman lad
and wore the hoddie grey
Auld Scotland's sweetest bard was bred
a-neath a roof o' strae.
To sweep the strings of Scotia's lyre
it needs nae classic lore
It's mither wit and native fire
that warms the bosom's core.

St. Andrew Society
of Greater St. Louis



'It's coming yet for a' that
That man to man the world o'er
Shall brithers be for a' that'



SCOTTISH RECIPES

GRATEFUL THANKS TO THE FOLLOWING CONTRIBUTORS:

Jean Cobain

Hazel Craig

Eileen Dewar

Peggy Flynn

Betty McGregor

Betty Matthews

Winnie Shirreff

Agnes Stirrat

Barbara Stirrat

Betty Sunter

SCOTCH SHORTBREAD

2 sticks butter	2-1/2 cups flour
2/3 cup sugar	A little more if needed

Let butter soften at room temperature. Add sugar to butter & work in with your hands. Work in flour, 1 cup at a time, to a firm dough, adding a little extra flour if dough too soft. Put in a jelly roll pan & roll out in pan. Prick dough with fork. Bake at 325° for 15 mins. Reduce heat to 300° for 15-30 mins. more until golden brown. Cut into fingers at once & dust with sugar. Store in airtight tin.

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WHITE OVEN SCONES

2 cups sifted all purpose flour	1/2 cup butter or Oleo
2-1/2 tsp baking powder	1 egg well beaten
1/4 tsp baking soda	2/3 cup Buttermilk or sour milk
1/2 tsp salt	
1 tbsp sugar	

Mix flour, baking powder, baking soda, salt & sugar in bowl. Cut in shortening well with a pastry blender or rub in with hands. Mix in egg & buttermilk. Turn dough out on floured board & pat out in circle about 1/2" thick. Prick with a fork. Cut in wedges on baking sheet. Bake in 450° oven for 10-15 mins. Makes 12 wedges. If desired a handful of raisins may be added after egg & buttermilk.

HIGHLAND SCONES

2 cups flour	1 tsp Cream of Tartar
1 tsp baking powder	1 tsp salt
1 tbs. butter	1 cup or more of Buttermilk

Sift dry ingredients together & rub in butter then mix in enough milk to make a soft dough & beat well with wooden spoon. Turn out on a floured board. Knead very slightly & quickly roll out about 1/2" thick. Cut across into 4 or 8 sections, or into rounds with a cutter. Place on a hot girdle & bake for a minute or two until lightly browned underneath. Turn over & bake on the other side in same manner until cooked through. Keep in folded teatowel until required.

IN OVEN: Roll a little thicker, bake in 500° oven for 7-10 mins. Serve with butter, jam or Lemon Curd, etc.

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RED or BLUE PLUM JAM

Wash & cut out stones. Cut fruit in 1/4

2 or 3 cups fruit
1 cup sugar
1/2 cup light raisins to 3 cups fruit
1/2 lemon squeezed & rind ground (use all parts) in grinder

Put all into broad open pan. Add 1/2 stick butter (no water). Bring slowly to boil, boil hard for 15 mins. Cool for 15 mins & pot.

CHRISTMAS PUDDING

1 cup flour	1 cup bread crumbs
4 oz. shredded suet	1 cup brown sugar
6 oz. currants	(packed)
6 oz. golden raisins	3 oz. mixed peel
6 oz. dark raisins	2 oz. chopped almonds
1 grated apple	1 lemon
4 eggs	1 grated carrot
1 tbs. mixed spice	2 tbs sherry or
1/2 tsp salt	brandy (or 1/2 cup orange juice)

Sift together dry ingredients. Add sugar, bread crumbs, suet & flour. Add juices & grated rind of lemon. Beat eggs well & add all liquids to form a mixture of dropping consistency. Turn into a well greased oven proof bowl or basin so mixture comes up to 2/3 up the bowl. Cover with greased wax paper & aluminum foil. Steam 6-8 hrs. Can be frozen & reheated when needed.

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WORLD WAR II SHORTBREAD

1 stick Oleo	1 cup Quaker Oats
1/2 cup Crisco	2-1/2 cups flour
3/4 cup sugar	

Let Oleo soften at room temperature. Add sugar & work it in with hands. Work in flour 1 cup at a time to a firm dough adding a little extra flour if dough too soft. Put in jelly roll pan & roll out in pan. Prick with fork. Bake in 350° oven until golden brown. Cut into fingers immediately & cool. Store in airtight tin.

FRUIT SQUARES

8 oz. currants	1 oz. cherries
2 oz. sultanas	2 small apples
3 oz. brown sugar	8 oz. flaky pastry
Large oblong cake pan	

Clean fruit. Cut cherries into small pieces. Add sugar & grated apple. Make pastry & cut into 2 pieces. Roll out 1 piece pastry to fit the bottom & sides of pan. Place in pan and trim edges. Spread fruit mixture evenly over the bottom of pan. Roll out the other piece of pastry to form a lid. Moisten edges of first layer and place the other layer on top. Trim edges again. Brush surface with beaten egg & dredge with sugar. Mark top lightly with back of knife blade into squares. Bake in 400° oven for 30-35 mins.

Note: Canned apples may be used or apple sauce and add a dash of lemon.

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SNOWBALLS

1 cup flour	1-1/2 tsp baking powder
1 tbs. sugar	1/2 stick Oleo or butter
1 egg	Melted jam & coconut

This can all be done in mixer. Cream fat & sugar together. Drop in egg with a little flour & beat well. Stir in remaining flour & salt. Mix should be fairly stiff. Divide mix into 24 pcs. & roll each in a ball with floured hands. Place on a greased cookie sheet. Bake at 350° over 8-10 mins. When cold sandwich 2 at a time together with jam or favorite preserve. Brush with melted jam or jelly & roll in coconut.

EMPIRE BISCUITS

These biscuits were originally named German Biscuits until World War I. When that War broke out they were renamed Empire Biscuits right away.

1/2 lb. flour	4 oz. butter
2 oz. sugar	1 egg
1 tsp Cream of Tartar	1/2 tsp Baking Soda

Beat sugar & butter to a cream, add egg & other ingredients. Knead into a soft dough. Roll out at once very thin. Cut in rounds. Place on cookie sheet & bake in 350° oven for 10 mins. or until golden brown. Spread preserve on half & place other half on top of them. Ice all with vanilla icing & top with 1/2 cherry.

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SCOTTISH OATCAKES

3-3/4 cups rolled oats	1-2 tbs melted lard
1/2 tsp salt	or bacon drippings
About 3/4 cup hot water	

Work oats a little at a time in a blender until the mixture is like ground wholewheat flour. Mix oats with salt & make a well in center. Pour in fat & stir to mix. Adding enough hot water to make a fairly stiff dough. Divide the dough in 2 & leave one part in a warm place. Roll out the other on a floured board to a round, 1/8" thick. Trim the edges to a neat round. Cut the round into wedges & place on a lightly greased cookie sheet. Work quickly as the dough stiffens & dries as it cools. Bake in 350° oven for 10 mins. or until lightly browned & edges of cakes slightly curled. Finish the remaining dough in the same way.

ECCLES CAKES

These cakes are very like fruit squares but they are individual cakes.

1 tbs. butter	2 tbs. sugar
1/2 cup currants	4 tbs. chopped peel
1 amount of flaky pastry as for fruit squares	

In a bowl, cream butter with sugar. Mix in the currants & the peel. Roll out pastry to 1/2" thick. Cut into rounds 4-1/2" in dia. Put 2 tsp. of the filling in the center of each round of dough. Brush edges with milk & press them together on top so filling is completely covered & sealed in. Turn over & roll until currents show through. Put 2 slits in top. Brush with beaten egg & bake in 400° oven for 25 mins. or until golden brown.

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BRITISH COOKING

The British eat large quantities of baked goods & every region has it's traditional specialty, though few cooks still observe the old-fashioned weekly "baking day".

Chelsea buns - made from a yeast dough rolled with butter & currants - originated in London; dark oatmeal cake called parkin comes from Yorkshire, and the Welsh make their own buttermilk pancakes. The Scots excel in making all breads & cakes & are famous for their Bannocks (flat round cakes sometimes made with a yeast dough, sometimes with a baking powder batter) their oatcakes (crisp wafers made with rolled oats) and their buttery, crumbling shortbread.

As in America, the best cooking is done at home in Britain because the simple recipes often depend on care & exact timing that are hard to achieve in a restaurant.

SCOTCH PANCAKES

1 egg	1 cup flour
1/3 cup sugar	1 tsp baking soda
1 cup milk	1 tsp Cream of Tartar

Beat egg & sugar together. Add milk, then dry ingredients which have been sifted together. Beat until smooth. Grease a hot Girdle (griddle) and drop the mixture in small rounds. When the surface rises in bubbles turn the pancakes over with a knife & brown the other side. Keep warm in a tea towel. Spread with butter, jam or lemon curd.

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The women of Scotland have always been famous for the excellence of their baking, and Scottish Scones and cakes are famous all the world over.

The typical scones of Scotland are Girdle baked. It may be necessary to explain that the Girdle is the Scots form of Griddle or baking plate. The home of the Girdle is Culross, in Fife, and it was a round, solid sheet of iron equipped with a half hoop handle by which it was hung from the chimney crook over the open, glowing peat fire. In this manner our ancestresses baked their cakes and scones. Like other utensils, the Girdle has now been adapted for the modern kitchen.

SELKIRK BANNOCK

6 cups flour	1/2 tsp salt
1/2 cup butter	1-1/2 cups golden raisins
3/4 cup currants	1/3 cup sugar
1/2 cup mixed peel	2 tbs. milk mixed with 1 tbs. sugar for glaze
1 pkg. dry or 1 cake compressed yeast	
1-1/2 to 2 cups lukewarm milk	

Sift the flour with the salt into a warm bowl. Rub in the butter with the fingertips until mixture resembles crumbs. Stir in fruit, peel & sugar & make a well in the center. Sprinkle yeast over 1/2 cup of warm milk & let stand 5 mins. or until desolved. Pour into the flour mixture with 1 cup more milk. Mix to a fairly firm dough, adding more milk if necessary. Then knead for 5 mins. until the dough is smooth & elastic. Place in warm bowl, cover with a towel (damp) & leave in a warm place for 1 to 1-1/2 hrs. or until double in bulk. Set oven 400° & lightly flour a baking sheet. Turn out dough onto a board, work lightly to knock out the air & shape into a large round 2 to 2-1/2" thick. Set on baking sheet & set in a warm place to rise for 25 mins. or until almost doubled in bulk. Bake in heated oven for 40-45 mins. Brush the Bannock with sweetened milk to glaze & bake 10 mins longer or until well browned & the Bannoch sounds hollow when it is tapped. Cool on wire rack. To serve cut into 1/4" slices and spread with butter.

SULTANA CAKE

1 lb butter	pinch salt
1 doz. eggs	1-1/4 cups sugar
1 box golden raisins	4 cups flour
1 lb box raisins (regular)	1 tsp baking powder
1/2 cup crushed pineapple	A little milk

Makes 2 cakes 9-1/2 x 5-1/4 x 2-3/4

Line tins (pans) with brown paper & grease. Cream butter & sugar until light & fluffy. Add eggs one at a time, alternating with flour & baking powder. Add the milk, beat well. Add other ingredients & mix well. Put into tins & bake 3 hrs. starting with 250°. Last half hour at 300° or until light brown on top.

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LEMON CURD

1 cup sugar	1/2 cup butter
Juice 2 lemons or	(1 stick)
1/2 cup lemon juice	2 eggs
A little grated lemon peel	

Melt butter in heavy pan. Add sugar, lemon juice & peel. Heat slowly until all is desolved. Cool & then add beaten eggs. Heat slowly again, but do not boil, until mixture thickens. Store in glass jars. Should make enough for 2 lb. jars. This can be used for cake fillings, or in tarts or as a preserve.

SAUSAGE ROLLS

1 lb. Pork sausage, lean & mild

Approx. 3 cups of pastry, either flaky or your favorite shortcrust.

Roll out pastry into a rectangle about 1/8" thick, 9" wide and as long as the amount of dough will permit. Cut into three 3" wide strips. Roll sausage meat into long cylinder shapes about 1/2" thick and each piece long enough to lay the length of each strip of dough. Damp one edge of dough and roll over to completely cover the meat. Cut into 2-3" lengths with a pizza cutter or knife. Place on a cookie sheet and bake in 400° oven for 10 mins., reduce heat to 375° and bake for 20 mins. longer or until the rolls are browned on top.

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CHEESE PUFFS

1 cup flour	3 small tsp baking
3 oz. grated Cheddar	powder
cheese	1 egg beaten
A little milk, about	
1 tbsp.	

Mix all ingredients to a stiff batter. Drop by heaping tsp. into the well greased sections of muffin pans. Bake in 400° oven 10 mins. Remove & let cool. Slice when cold. Butter both sides, add slice of tomato to each one and replace top. These puffs can be frozen & reheated when needed.