



Globe-Democrat Photos by Bill Stover

Scottish Highland Dancers Beth Knight, 15, left, daughter of Mr. and Mrs. Charles E. Knight of Florissant; Cathy McCallum, 13, center, daughter of Mr. and Mrs. Robert McCallum of Overland, and Jennifer Caffray, 8, daughter of Mr. and Mrs. James Caffray of St. Peters, performed at the supper.



Martin Docherty, left, gives the address to a haggis, as Tom Brennan, president of the Scottish St. Andrews Society of Greater St. Louis, looks on.

St. Andrews Society toasts Robert Burns

*"A last request present we here
When yearly ye assemble a'
One round, I ask it with a tear
To him the Bard that's far awa'*

The Scottish St. Andrews Society of St. Louis knew that the main ingredient of a Burns' Supper is the traditional meal based on what the Scottish poet Robert Burns and his contemporaries would have considered good fare.

They knew that an authentic meal would have included Scotch whisky, haggis, boiled mashed potatoes and turnips, with salt herring substituting for — or augmenting — the haggis.

"In deference to the more sophisticated palates of the 20th century, only the haggis and scotch are usually available, and in this time of

The Globe-Democrat Goes to a Party

women's liberation the fair sex is permitted to participate rather than spectate at what has been traditionally a stag affair," said the program for the Scottish St. Andrews Society's annual Burns' Supper.

Nearly 270 members and guests of the St. Andrews Society gathered Saturday evening at the Breckenridge Inn at Frontenac for plenty of Scotch whisky, Scotch broth, mashed neeps (rutabagas) and even haggis lovingly made by member Hazel Craig to celebrate the poet's 224th birthday.

Mrs. Craig's haggis was a huge hit. It is a kind of Scottish meatloaf of liver, onions and oats, and Mrs. Craig made all 40 pounds of it herself. There were plenty of bagpipes, Scottish country and highland dancing, songs of Burns, tartans and kilts.

The Scottish St. Andrews Society has held the birthday party each year for nine years and Saturday evening was a good time, according to Alex Sunter, the jovial master of ceremonies.

National anthems of the United States and Scotland were sung, Bill Henry of the Inveraa'n Band piped in the haggis and Pipe Master Martin Docherty gave the "address to a haggis."

After dinner began the toasts: to

President Reagan by Franklin J. Cornwell, honorary British consul; to Queen Elizabeth of England by Jim Dixon; to the immortal memory of Bobbie Burns by Dr. Tom Forrester; and to the lads and lassies.

A performance of the pipes and drums of the Inveraa'n Band and the dancing of Scottish Highland Dancers, directed by Mary Thompson, highlighted the evening's program along with the singing of Scottish songs by Jane Caruthers and Howard Sutherland.

The Carol Beth Dance Band played for dancing. And of course, the evening ended with one of Burns' most famous offerings, "Auld Lang Syne."



Bill Henry pipes in the haggis carriage



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Bill Henry pipes in the haggis carried by chef Sal Cargano.

A story so shocking, so threatening,
It frighten you beyond all imagination.