



# SCOTTISH ST. ANDREW SOCIETY OF GREATER ST. LOUIS

# THIS STILE TIMES

## PRESIDENT'S MESSAGE

Dear Members & Friends,

The quaich, held by the President of the Scottish St. Andrew Society of Greater St. Louis has been "passed on", and has taken its place on my mantel. The new Board has been appointed and is already at work putting together the program for another great year. But before we launch ourselves into the enjoyment of Dances, Ceilidhs, Dinners, Games & Picnics, just a few words of thanks.

To Bill Nicoll (our immediate past President) - Thanks, Bill, for the great leadership you have given not only to the Society but also to the St. Louis Scottish Games. Your hard work is greatly appreciated. Thanks also to Bill's Board - you couldn't ask for a nicer bunch of cronies to work with. (Thanks for volunteering to continue on the current board!) Finally, thanks to the 500 members of the Scottish St. Andrew Society for your support and enthusiasm for all things Scottish and Scottish-American. Keep it up!

See you at the St. Andrew Celebration Dinner Dance on Nov. 23rd. Now, come along, come along, let us foot it out together....

Yours aye, Alex Sutherland

**Scottish proverb:** "May he wha turns the clod ne'er want fer a bannock".

[May those that do honest hard work never go hungry.]

### A wee slice o' Scotland



The east of Scotland has had a reputation as the source of tasty soft fruits for years.

This 1920's picture shows raspberry picking near Blairgowrie.



### inside...

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OCT 2002  
ISSUE 11.2

# Membership News

UPCOMING  
EVENTS

Saturday November 23rd, 2002.

## St Andrew's Day Dinner Dance

Celebration of our Patron Saint  
at Forest Hills Country Club — see attached form

Other exciting events for this year....

**December 16th, 2002. Christmas Party.** Dinner at 6:00 pm with family fun and carols at 7:00 pm. At MICD school, Old Warson Road. See next Thistle Times for food., etc.

**January 25th, 2003. Annual Robert Burns Dinner**

At Frontenac Hilton, at Lindbergh and I-40

**Annual Ceilidh — tba**

**Annual Kilted Golf Tournament—tba**

**May 18th, 2003. Annual Fun Picnic**

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If you would like  
to help out, call  
Diane McCullough  
314 773 4195

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BULLETIN  
BOARD

### WANTED — RAFFLE PRIZES

Among other activities, we will be holding an exciting raffle at our St Andrew's Day Dinner Dance celebration. We already have some super prizes but the more the merrier. Any donations for prizes would be greatly appreciated. Please contact Diane McCullough at 314 773 4195.

### New Board for 2002-2003

Alex Sutherland - President  
Keith Parle - Vice-President  
Bill Nicoll - Immediate Past President  
Anne McLaren - Treasurer  
Patricia McRoberts - Secretary  
Diane McCullough - Program Director  
Geoff Chaboude - Membership Director  
Judie Chaboude - Historian  
Jim McLaren - Website & Thistle Times Editor  
Chris Fulton - Merchandise Director  
Norma Forrester - Member-at-large  
Chris Brennan - Member-at-large  
Allan Stewart - Attorney  
Rev Thom Hunter - Chaplain  
Call us if you'd like to help out.

### WELCOME RECENT NEW MEMBERS

Philip Alfred Alton, IL  
Robert & Lynn Buchanan, Innsbrook, MO  
R. David Grimes, Glen Carbon, IL  
Scott Miniea, Columbia, MO  
David & Elizabeth Nelson, University City, MO  
Jeffrey & Michel Robertson, Hawk Point, MO  
Robert Jobson, Jennings, MO

**MEMBERS: Please send you recent e-mail address or any updates to Anne at [amclaren@inverizon.com](mailto:amclaren@inverizon.com) For our records and internal use only.**

**Tip of the month:** One of the highest scoring Malts in Jackson's Guide, that does not cost a fortune and is not a rare find..... Cragganmore



# S T L O U I S SCOTTISH GAMES



## Highlights

The St. Louis Scottish Games and Cultural Festival, Oct 12 and 13, was an outstanding success. Just under 4,000 people enjoyed a marvelous series of activities from athletics to entertainment, combined with a great outdoor ceilidh, pipebands, and the traditional colorful Clan participation.

*I am very proud of the whole team,. They bounced back from a disappointing rain-limited event last year to produce a first-class show this year. It has been an emotional journey and I for one had tears in my eyes as the massed pipebands took the field. Scotland has some great ambassadors in St. Louis. Jim McLaren, Chair SLSG*

With support from many patrons, the St. Andrew Society, the Friends of the Games, tickets income, and other sales during the event, we were able to cover all operational expenses, prizes, and trophies, and made a small positive net on the financial side. Organizing the event is a year-long activity involving the SLSG Board, the Committee Chairs, and many volunteers. Without the financial support from all our donors, and the dedicated contributions from all our volunteers, we simply could not organize such a successful event. We will be counting on you again next year.

**A VERY BIG THANK YOU TO EVERYONE WHO CONTRIBUTED SO WELL!**



# Caledonia Corner

## BELIEVE IT OR NOT!

A punter (person, often called "Jimmy") in a Glasgow pub is telling his mates: "When my cab arrived I almost phoned the firm back to check it was really from them. You cannae be too careful these days. Whoever heard of a taxi driver turning up clean-shaven, no tracky bottoms, and not wearing a baseball cap."

A recent bank robbery in Anstruther had the locals smiling. The hapless thieves planned their daring raid by approaching the town by boat, which they tied up in the harbour before checking out the best bank to rob. By the time they finally charged in demanding money, the tide had gone out, leaving their getaway boat stuck high and dry.

## Wha wad ken?

First to answer all three correctly wins a Society lapel pin.....

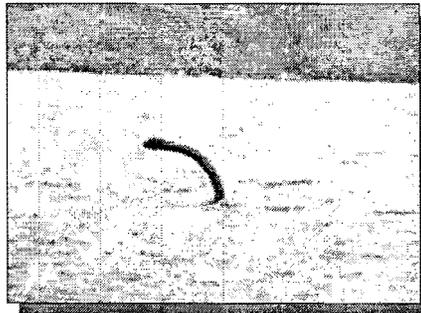
1. When was Glasgow University established?
2. What is a Ghillie?
3. What Scottish tree is known in America as the Mountain Ash?

Sorry nobody won last time

All replies to Jim McLaren Tel: 636-532-5986  
Fast e-mail: [mclaren@inverizon.com](mailto:mclaren@inverizon.com)  
Snail mail: 2214 Stoneridge Terrace Ct.,  
Chesterfield, MO 63017

## Sign of the Times.

At a Brownie pack in Lenzie, the leaders were organizing the Hallowe'en night, and they check with the children that they can eat doughnuts which will be hanging from a string instead of the messy, but more traditional, treacle buns. But one little poppet piped up: "I would prefer a croissant, please."



## Back Again!

Recent photos from Scotland. But, it's the end of the tourist season, not the start, hmmm!?!?

## 'Wheesht'

Meaning: As a noun, this means silence or hush, and as an interjection it means Hush! or Quiet! The common expression is "Haud yer wheesht!" which has a definite air of authority to it.

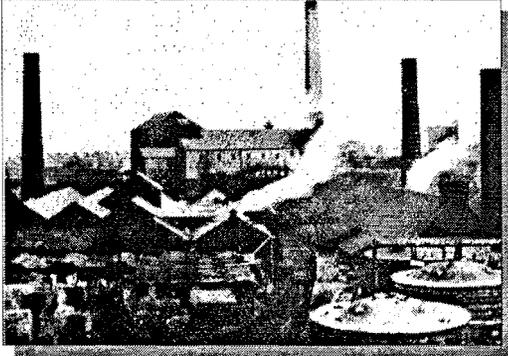
## Natalie MacMaster

Friday, November 8, at 7:30 p.m.  
SOUTHERN ILLINOIS UNIVERSITY  
CARBONDALE

Grammy-nominated, Cape Breton, artist, Natalie MacMaster will play fiddle at Shryock Auditorium (Yes, she's the one who played at our Burns Dinner and people dancing on the tables). Tickets are \$22 with a \$6 discount for children 15 and younger. Box Office hours are weekdays, 9 a.m. to 4 p.m. Charge by phone with Visa, MasterCard, Discover, or American Express by calling 618/453-ARTS (2787). All Shryock events can be found on the SIUC Public Events Calendar at <http://calendar.siu.edu> or visit the Shryock Auditorium website at [www.siu.edu/~shryock](http://www.siu.edu/~shryock).

# Scottish Salt of the Sea

Everyone knows about the distilling industry in Scotland, but there were other famous industries over the years, some of which involved technical problems like removing water from solutions. For several centuries, Scotland was center for salt production and even exported considerable amounts.



The first royal charter for the manufacture of salt was given by King David I in the 12th century to Prestonpans (see picture: yes, that's the same place as the famous battle in 1745). During the 16th and 17th Centuries both sides of the Forth were dotted with salt pans the product of which was mainly for export. Salt was produced in some places even up until WWII and, coincidentally, Prestonpans was one of the last places to stop production of sea salt in the 1950s.

It took 100 tons of water and 50 tons of coal to produce 3 tons of salt — a major factor was that Scotland had access to sea water and lots of coal for the energy to evaporate it. At Prestonpans, brine (seawater) was transferred from the River Forth at high tide using hand pumps (later steam driven) to ponds, where silt and other debris would be allowed to settle. The salty water was then transferred to massive salt pans which were rectangular (some measuring over 20ft long by 12ft wide) and sat on stone pillars to allow space for the fire to burn under the entire area of the pan. "Panwood", which was actually inferior quality coal dross which could not otherwise be sold, was used to fuel the fires. Once the brine was simmering, buckets of evil smelling animal blood, obtained from the local slaughterhouse, was added to the simmering brine. The blood acted as a coagulant and formed a scum that floated to the surface with all the impurities and was then scraped off using wooden rakes. When the water all evaporated the salt crystals were removed using wooden shovels to prevent damage to the steel pans.

Sabbath Salt was produced on Mondays from the previous Saturday's brew, because the workers were not allowed to work on Sundays. As a result Sabbath Salt was a larger crystal of salt since the brine was allowed twice the time to evaporate, and naturally it sold for a higher price, which would help compensate the pan-masters for the lack of production on Sundays.

Today, sea salt is considered fashionable in the cooking circles. However, back then most of that salt was not for cooking but rather for preserving. The Agrarian Revolution in the mid 18th century began the decline in demand for Scottish salt. This was because winter fodder such as turnips (swedes) and mangels became available, and no longer was the majority of animals slaughtered in the autumn, and the meat pickled or salted, as fresh meat was now available all year round. A remaining legacy of the salt production era is the many towns with names like "Saltcoats", "Prestonpans", "Dysart's Pan Ha", and "New Pans". It is interesting to note that the major salt company in the U.S., and the largest in the world, is called "Morton" (a Scottish name meaning "moor-farm"), and is currently owned by a company with a German name, Rohm and Haas.

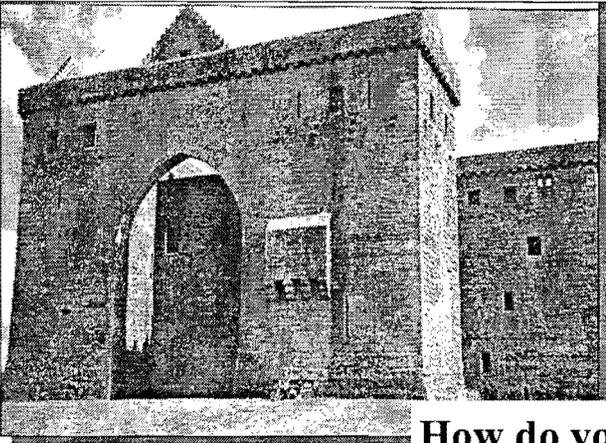


# TOASTS & THINGS

## HAPPY HALLOWEEN (The ancient Festival of Samhuinn)

Further on there stand a kirk, sinister and grim  
Like the shell of man when life is leaving him.  
Shadows hover in the porch and the place is cursed;  
By the door an image hangs, a crucifix reversed.  
Cobwebs drape the rotting pews; thick upon the wall  
Whispering bats and spiders swing; sleepy blowflies crawl.  
Fear and silence fill the church, such as ghosts inspire  
Yes, I swear that something moved in the darkness by the choir.

*From Legends of the Borders.*



How do you like  
my front porch?!

He that dare sit in St Swithin's Chair  
When the Nighthag wings the troubled air  
Questions three, when he speaks the spell,  
He must ask, and she must tell.

*Sir Walter Scott*

*...and have a GREAT*

## *St. Andrew's Day*

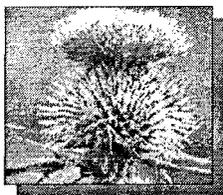
Also known as "Anermas",  
the Feast of St. Andrew.

St. Andrew, as the patron saint of  
Scotland, dates back to legends from  
around 747 AD. St. Andrew was en-  
graved on the Great Seal of Scotland's  
government in 1286, as a symbol of indi-  
viduality and national strength.

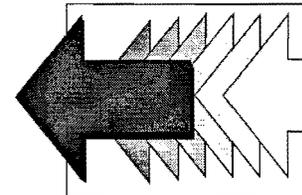
For many years, Scots the World over  
have celebrated November 30th, along the  
lines of the George Leith poem...

The scattered clans are ane this nicht,  
Nae mair we war wi' ane anither,  
"Auld Scotland Yet!" for Scotland's richt  
We'll bide the world's fueds the-gither.

At these dinners the traditional toast is:  
To St. Andrew and Scotland yet!



**Know anyone interested  
In joining the Society  
Call Geoff Chaboude  
At (636) 519 7979**

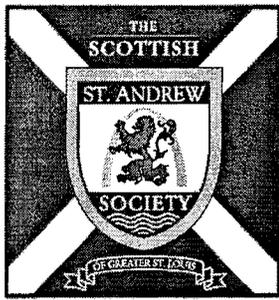


Hope you all enjoyed reading our very own newsletter, the Thistle Times. Thank you to all who contribute material. It is appreciated. Please send comments, new material, and letters to the Editor:

*Jim McLaren, 2214 Stoneridge Terrace Court, Chesterfield, MO 63017*

*or call (636) 532-5986, or e-mail: [mclaren@inverizon.com](mailto:mclaren@inverizon.com).*

Website address is <http://www.inverizon.com/scotlink>  
The St Andrew Society phone number is (636) 519 7979



# ST ANDREW'S DINNER DANCE

## FOREST HILLS COUNTRY CLUB

Saturday, November 23rd, 2002

Cocktails at 6:30 pm. Dinner at 7:30 pm.



### Featuring Bobby Murray

Accomplished Singer & Musician

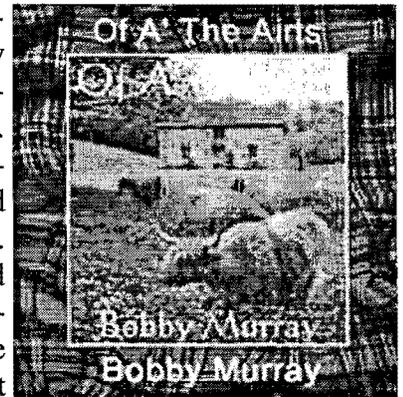
#### FABULOUS FOREST HILLS DINING

Includes Garden Salad,

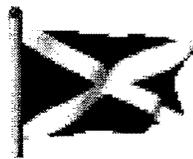
Chicken Breast topped with Forest Mushrooms and Proscuitto, Salmon with White Wine and Caper Sauce, Bow Tie Pasta with trimmings.

Chef's special desserts.

Hailing from Lanarkshire, in Scotland, accordion virtuoso Bobby Murray has been performing internationally for more than four decades. His musical career started as a teenager, entertaining with his band across the North Coast of Scotland. Bobby came to Canada in 1957 and since then has been performing extensively across Canada and the US on radio, television, and at concerts.



**DYNAMIC DANCING**  
Traditional and Scottish



**THIS IS THE REAL THING!**  
The whole evening will be fabulous, unique, and enjoyable.

Come One Come All  
**Bring Some Friends**

FOREST HILLS CC Tel: 636 227 5030

From Highway 40 go south about 2 miles on Clarkson Road. After Kehrs Mill Rd turn second right into Country Club Drive. Follow the road around and through the course to the Club House

FREE VALET PARKING. CASH BAR. RAFFLE

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Detach here and send with check, and stamped self-addressed envelope by Nov 16, to:  
Diane McCullough, 3664 Wyoming Street, St. Louis, MO 63116-4835. Tel: 314 773 4195

RESERVATIONS:

\_\_\_ Regular Tickets @ \$50.00 each: Total = \$ \_\_\_

\_\_\_ Seniors Tickets @ \$47.00 each: Total = \$ \_\_\_

**FREE VALET PARKING. CASH BAR. RAFFLE.**

You won't find a night out like this, anywhere in the Mid-West.

Make checks to Scottish St Andrew Society

**RESERVATIONS  
WILL NOT BE  
ACCEPTED  
WITHOUT A CHECK.  
BY NOVEMBER 16th.**

**A GRAND CELEBRATION OF ST. ANDREW, THE PATRON SAINT OF SCOTLAND**