

VIRGINIA HIGHLANDER

Winter, 1981-1982

P.O. Box 533, Williamsburg, VA 23187

BRUCE P. SCHOCH, 114 DISCOVERY LANE, WILLIAMSBURG, VA 23185 - EDITOR (VIRGINIA COMMISSIONER FOR CLAN DONALD)

1. Past Events: The Saint Andrew's Society has enjoyed a large turn-out in its most recent events. The Fall Ceilidh, held at Jamestown Festival Park on September 19, has a record attendance of 112, and featured Scottish films and a local Scottish balladeer, Mr. Stephen Moore, who again performed at Burns Nicht. The Kirkin' of the Tartans, held at St Bede's, was followed by a brunch at Adams, where 86 were handsomely repasted. An unusual but completely appropriate reading was a part of the service--see for yourself on page 2. Burns Nicht was again held at the Fort Magruder Inn on January 23, 1982, and despite the prolonged effects of the "Siberian Express" (actually just a mild Highland winter squall!), nearly 150 came out for dinner, ceremonies, Mary Adam's young Highland Dancers, and the Strath James Pipes and Drums. Board member Stewart Walker gave a moving and authentic reading of Burns, which complimented Mr. Moore's dinner-time singing of Burn's lovely ballads. Howard Topp rendered an incomparable "Ode to a Haggis" for which he had suitably prepared, and was ably assisted by his kinsman, Gordon Duffus, who prepared the haggis and arranged to have served to each table, so that all might directly enjoy their individual slicing.

2. SCOT OF THE YEAR: Past President Kenneth Graham was announced as Scot of the Year and presented with a suitable placque prepared by Paul Ritchie. He did not catch on as to what was happening until halfway through his credits by President Henry Wann.

3. New Board Members: The following new Board of Directors members were formally voted into office effective February 1982 at the Burns Nicht general membership meeting:

Jake Fyfe Gordon Duffus Jack Rouzie William Hames Pete Cruikshank

Four regular seats and one position vacancy were thusly filled.

4. Think Haggis!!! Past President Ken Graham's incomparable recipe for haggis is attached under your address label. It is easy to prepare and very delicious to eat, as I can personally attest. No reason at all to save this for one night a year....

5. New Members: Ceud Mile Failte!!! to the following new members of the Saint Andrew's Society of Williamsburg. We have been averaging one or two new members a month.

G. Donald McQueen, Richmond, VA

William C. Monroe, Tabb, VA

Andrew E. Clark, Newport News, VA

MAJ Pierre D. Kirk, Fort Eustis, VA, who delivered a most imaginative Toast to the Lassies, which was only outdone by Cidny Duffus' Toast to the Laddies.

6. Kilts, Claymores, Bagpipes, and Gaelic: See special insert section for cultural updating.

W H A ' S L I K E U S ?
DAMN FEW AND THEY'RE A' DEID!!

The average Englishman, in the home he calls his castle, slips into his national costume--a shabby raincoat--patented by chemist Charles MacIntosh from Glasgow, Scotland. Enroute to his office, he strides or drives along the English lane, surfaced by John MacAdam of Ayr, Scotland. He drives an English car, fitted with tires invented by John Boyd Dunlop, of Dreghorn, Scotland.

At the office, he receives mail bearing adhesive stamps invented by John Chalmers of Dundee, Scotland. During the day, he uses the telephone invented by Alexander Graham Bell, born in Edinburgh, Scotland. At home in the evening, his daughter pedals her bicycle, invented by Kirkpatrick MacMillan, blacksmith of Dumfries, Scotland.

He watches the news on TV, an invention of John Logie Baird, of Helensburgh, Scotland, and hears an item about the U. S. Navy, founded by John Paul Jones of Kirkbean, Scotland.

He has by now been reminded too much of Scotland, and in desperation he picks up the Bible, only to find that the first man mentioned in the good book is a Scot--King James VI--who authorized its translation. Nowhere can the Englishman turn to escape the ingenuity of the Scots.

He could take to drink, but the Scots make the best in the world. He could take a rifle and end it all, but the breech-loading rifle was invented by Captain Patrick Ferguson of Pitsfour, Scotland. If he escaped death, he could find himself on an operating table, injected with penicillin, discovered by Alexander Fleming of Darvel, Scotland, and given an anaesthetic, discovered by Sir James Young Simpson of Bathgate, Scotland.

Out of the anaesthetic, he would find no comfort in learning that he was as safe as the Bank of England, found by William Paterson of Dunfries, Scotland. Perhaps his only remaining hope would be to get a transfusion of guid Scottish blood, which would entitle him to ask--

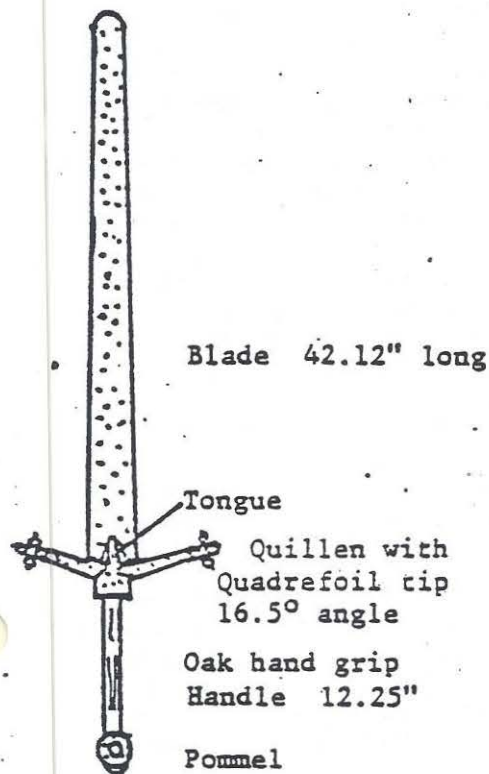
"Wha's like us?"



BY SEA AND BY LAND (CLAW DONALD USA) DEC, 78.

THE CLAYMORE (CLAIDHEAMHMOR)

The Claymore, the great sword of the sixteenth and seventeenth century Scots, is more often heard than seen. Authentic claymores are on exhibit in the Scottish Museum of Antiquities on Queen Street in Edinburgh, in the New York Metropolitan Museum and in many castles in Scotland. The term is often mistakenly applied



A CLAYMORE

to the broadsword and backsword with basket hilt which were later adopted as being more effective in combat. The claymore was a weapon which some say was used by picked warriors arranged around the Chief's standard as a formidable and final defense. Too long to be carried from the waist, it was carried on the back between the shoulder blade region and unsheathed by an overhead movement of both arms. It is said that less than five hundred were ever made. The blades were forged in Germany and the decorative elements and handle were added by Scottish artisans. The maker's mark often appears on the blade. While variations are evident among the remaining claymores, certain features are common to all, namely the downward

angle of the quillens or cross-bar and the clover leaf quadrefoil decoration at their ends. As many reproduction weapons are being seen at the various Highland events, it seems desirable to provide a blueprint of one such claymore for the guidance of the craftsmen who enjoy making their own. While the claymore does not rival the tremendous ceremonial swords of the Swiss and Germans which sometimes measure nearly eight feet in length, it nevertheless makes a handsome addition to any ceremony.

The metal is steel of a dull color, not polished, the blade having taken on a handsome patina of grey black. The handle is of oak in one piece, now showing a longitudinal split of great age. The blade is sharp; the tip rounded. The blade can be bent in an arc of about 15 degrees, but it is rigid enough to support the weapon when held by the tip alone. The handle of this "two handed sword" is long enough to permit my hand to hold it in three positions - a three handed sword. The balance is surprisingly pleasant and the weapon can be held in one hand. The secret will be evident in the specification sheet. The maker's mark retains a golden color without polishing indicating that the metal may in fact be gold.

106.6 cm	Length of blade
18.7 cm	Quillen from handle
16.1 cm	" " blade edge
38.2 cm	Overall span of quillens
30.6 cm	Handle
5.8 cm	Pommel
5.0 cm	Quadrefoil greatest overall
1.3 cm	Rings, inside
1.8 cm	Rings, outside
3.5 cm	Tongue
6.7 cm	Greatest width of blade, at base
4.8 cm	Width at tip.
145.5 cm	Overall length (57.28")
16.5 degrees	angulation of quillens
2.764 KG	(6 lbs 1.5 oz)

Most weapons of this type were made between A D 1450 and 1625.

Comments from collectors and weapons makers will be welcomed. It would be interesting to learn how many authentic claymores exist in this country and Canada.



A Simple Haggis Recipe

1/2 lb. liver in a piece	4 oz. chopped suet
1/2 lb. cooked tripe (or beef)	4 oz. chopped onions
4 oz. fine oatmeal	Salt and pepper

Boil the liver in a sauce pan with just enough water to cover it for 15 minutes (this is just long enough to 'set' it). Grate it or put it through a mincer; mince the cooked tripe (or beef) also.

Mix all the ingredients, seasoning well with the salt and pepper. Make into a moist dough with some of the liquor in which the liver was cooked. Boil in the pudding cloth for two hours, or steam in a bowl for 3 hours.

Use -	lb.	oz.	
Chopped liver	9	= 144	
Hamburger beef	11	= 176	{ has enough fat in lieu of suet) (mince regular oatmeal)
fine oatmeal	5	= 80	
chopped onion	5	= 80	
salt & pepper		= as needed	
	30	280	for 150 persons = 3.2 oz.

Chopped liver	11	176	
Hamburger	15	240	
Oatmeal	7	112	
Onions chopped	6	96	
salt and pepper			
	39	624	for 200 persons = 3.1 oz.

Per Ken Graham- I find that the whole mixture after being chopped can then be boiled, or steamed, from two to three hours, then put in a loaf (like meat loaf), then browned slightly in the oven. It then appears about the consistency of barbecue; and then can be served with a spoon to each plate. It does not ^{need} to be browned in the oven, and can be served after boiling fairly dry, and be served in the manner of barbecue.