



NORTH COUNTY SCOTS

Newsletter

November 2010



Volume 6

Issue 11

President's Message

Openings for Piping Students



Ages 7 through 14

No experience necessary

Classes held in Vista on Monday evenings

For more information call
(858) 592-9228

Or E-mail:
CNaismith@aol.com

For background on instructor Campbell Naismith
Go to:

Vortexstreetmusic.com

The Kirkin' of the Tartan will be on November 21 at 10:30 am (**please note the time change**) at the First Presbyterian Church, 2001 S. El Camino Real Oceanside, CA, 92054. Come early to register your clan. Refreshments will follow the service in the Fellowship Hall.

The new board will meet this month to plan the Christmas Party, watch the newsletter for details.

Reservation forms for the Burns Dinner on January 22 are in this newsletter. Sign up early and get a discount. The Brown Sisters and George Cavanaugh will be this year's entertainment.

Mike Hamnquist

In Memoriam

We are sad to announce the passing of Danny Deal on Oct. 19. Services will be on Sat., Nov. 6, at 1 pm, at St. Mary's by the Sea in Oceanside.



Your Board of Directors

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NEW MEMBER

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Jim McAuley

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Rev. Bill Brooks

MISSION STATEMENT

Dedicated to all things Scottish!

The stated goal of the North County Scots, as a non-profit organization, is to sponsor Scottish oriented youth activities and find pleasure in activities with other Scottish Associations and friends.

Tartan of the Month

Thomson/Thompson/Thomas/McTavish/MacThomas



"We're all Jock Tamson's bairns" suggests not only that we are all God's children and in the same boat, but that there are lots of Thomsons around. And indeed "son of Thom" has only recently dropped from 3rd to 4th place in the league of most common surnames in Scotland at the General Register Office in 1995. Thomson (without the 'p') is the most frequent spelling in Scotland; Thompson is found more in the North of England and Thomas in Wales.

The name is found most in central Scotland - there was a John Thomson in Ayrshire in 1318 who led part of Edward Bruce's invading army in Ireland on behalf of Robert the Bruce. There are Gaelic equivalents in MacTavish (son of Tammas) and McCombie (son of Tommy) and MacLehose is from the Gaelic 'mac gille Thoimis' or son of St Thomas.

Clan MacThomas was descended from Clan Chattan Mackintoshes and was based initially in Glenshee. The MacThomases supported King Charles I and the Marquis of Montrose but after the defeat of Montrose at the Battle of Philiphaugh, the chief withdrew his men and extended his influence into Glen Prosen and Strathardle. The chief approved of the stable government brought about by Oliver Cromwell and the Commonwealth. Consequently, after the Restoration of King Charles II the MacThomas fortunes declined and the clan drifted apart - some clansmen moving to the Lowlands and changing their name to Thomson or Thomas.

James Thomson (1700-1748) was a poet who wrote "The Seasons" which is regarded as a classic of English literature but is best remembered now for writing "Rule Britannia". Alexander "Greek" Thomson was a 19th century architect of note who is becoming more recognised at the end of the 20th. Robert William Thomson invented the pneumatic tyre in December 1845 and scientist and inventor William Thomson, though born in Belfast, became associated with Glasgow University and became Lord Kelvin. He gave his name to the measurement of temperature "Kelvin".

Clan McThomas, which is the only variant of the name recognised by the Standing Council of Scottish Chiefs, has a motto "Deo iuvante invidiam superabo" - I will overcome envy with God's help".



From: <http://www.rampantscotland.com/clans/blclanthomson.htm>

Picture of clan badge from: http://en.wikipedia.org/wiki/Clan_MacThomas

Pipers Revue

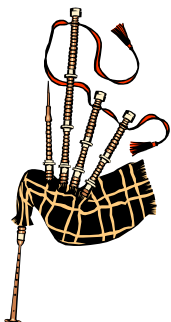
The following pipers went to the Ventura Games to compete and here are the results:

Cameron Hamnquist - 3rd place for the 2/4 March, 5th place for the Piobaireachd - Grade III.

Hayden Norris - 6th place for the slow air, 3rd place for the Piobaireachd - Grade IV.

Felicity Carrol - 3rd place in the Slow Air - Grade IV.

Congratulations!!



Traditional Scottish Recipes

Scottish Christmas Turkey (or Thanksgiving)

There are many variations of turkey recipes especially for stuffing. Often families have had a particular variation passed down from mother to daughter. The traditional and economic sage and onion is less and less being used as folk could afford to be more adventurous and with so many Scots traveling abroad in the past 30 years.



The Turkey

4.6 - 5.6 kg (12 - 14lb) turkey, plus giblets
3oz butter, softened
Streaky bacon rashers, remove any rind (optional)
1 tsp grated orange rind

Stuffing

2oz butter
5oz unsmoked back bacon, finely chopped
10oz onion, finely chopped
8oz medium oatmeal, lightly toasted
3oz wholemeal breadcrumbs
2 large eggs, beaten
1.5oz suet
1 tbsp chopped parsley
1 tbsp chopped fresh sage
Salt and freshly ground pepper

Gravy

1 pint well flavoured stock made from the giblets
2.5 tbsp cornflower
3 tbsp orange juice
Small whisky (optional) in the turkey or you.

Turkey

Weigh the turkey to the cooking time, allow 20 minutes per 500g/lb. Place the turkey in a roasting tin. brush with half the softened butter, season with salt and pepper. Place bacon rashers on the breast, or if no bacon cover with baking foil. Roast at 190 degree/C 350 degrees F/Gas Mark 5, basting from time to time. Remove the bacon or tin foil 30 minutes before the end of cooking, mix the orange rind with the remaining butter and brush over the turkey to get a nice brown colour.

Cooking time: Allow 20 minutes per 500gm/lb Do not deviate from recommended cooking times when cooking poultry.

When the turkey is cooked, test that the turkey is cooked by piercing with a skewer on the thigh and if cooked the juices should be clear.

Place the turkey onto a large plate or serving dish and allow to stand for 15 minutes, while you make your gravy.

Stuffing

Heating the butter in a pan, add bacon, onion and cook over medium heat for 4 - 5 minutes. Pour into a bowl and then let it stand to cool. Add the other ingredients and mix together. Wipe the inside of the turkey and stuff the neck end, folding in the neck skin and securing with a metal

skewer. Extra stuffing can be put into a small greased loaf tin, covered with foil and cooked for 40 minutes in the oven at the end of the cooking time for the turkey.

Gravy

Skim the fat off the juices from the turkey, put the juices into a saucepan and add the stock. Simmer for about 5 minutes. Blend the cornflower with the orange juice, stir into the pan and stir until boiling. Simmer for 5 minutes. Add whisky and season after tasting and strain into a warmed gravy boat. Preparation time: 40 minutes

Serves 13 - 14 people.

In the Kitchen

Checking the size of the turkey and calculating the time is essential to avoid any danger Salmonella which poultry is susceptible to. This bacteria is killed by correct cooking and you do not want any upset tummies at Christmas or any other time. always wash your hands and all utensils and surfaces thoroughly that come into contact with poultry.

<http://www.caithness.org/recipes/scottishfood/scottishchristmasrecipes.htm>



Rabbie Burns Supper

January 22, 2011

~ 5 pm – 6 pm Cocktails; 6 pm – program begins.

Rancho Carlsbad Recreational Center
5200 El Camino Real, Carlsbad

We are looking for someone to present the toasts and the immortal memory, please contact Janette if you are willing to do either.

Pre-sale ticket prices: (orders must be postmarked by December 31.)

Members	\$35
Non-members	\$40

After December 31:

Members	\$40
Non-members	\$45

Name: _____

Address: _____

Telephone: _____

E-mail: _____

Number of tickets: _____ Beef _____ Chicken

_____ Fish _____ Vegetarian

Please mail in reservations to:

North County Scots,
P O Box 1953
Vista, CA 92085-1953

Thank you!

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