



Scottish Heritage USA NEWSLETTER JUNE 2023

Burns Birthplace Cottage (Left) and Chris Waddell (Right), Learning Manager

ISSUE #6-2023

MEET SPECIAL GUEST CHRIS WADDELL

Chris Waddell works for The National Trust for Scotland as “Learning Manager” for the Robert Burns Birthplace Museum, a post held since February 2013. Prior to this, between 2007 and 2013 he worked for National Museums of Scotland at the National Museum of Rural Life – Wester Kitchside - near East Kilbride (which happens to be his hometown). Before this he was the Biodiversity Officer at Stirling Council within their Countryside Service, which meant he had a remit* for Nature Conservation within that local authority area. Before that, he was Senior Park Ranger with Cheltenham Borough Council in the Cotswolds which came immediately after gaining his Honours Degree in Countryside Management in Ayrshire at the Scottish Agricultural College’s Auchincruive Campus. Chris has a strong interest in Scottish and rural history, Scots language and literature and the wonderful landscapes and wildlife of his native land. He considers himself to be a competent birdwatcher, a less than competent fly-fisherman and a long-standing fan of real ales. **Come to the GMHG Cultural Village Tent (sponsored by Scottish Heritage) during the games and listen to Chris as he mesmerizes the crowd with his “Tales of the Bard”.**

A MESSAGE FROM OUR PRESIDENT

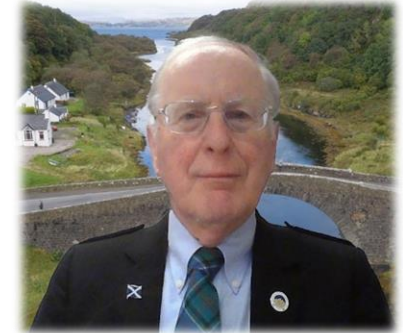
We look forward to seeing many members at Grandfather Mountain Games this year. We will give a warm welcome to non-members and encourage them to join our growing numbers. Our tent is on the right just past the Main Gate Entrance.

If you have been to Scotland we’d like to hear about your trip. If you are planning to go to Scotland individually or as a group, be sure to take advantage of our membership which entitles you to free admission to over 100 National Trust for Scotland (NTS) properties (a potential savings of £20/adult/property). You will also receive Scotland magazine 6 times a year and the newsworthy NTS publication 3 times a year. As well as our newsletter (by email). If you are a member, you are welcome to enjoy our *al fresco* lunch and you may even use our private loo (aka bog)! New members **who sign up at the games** are also invited to our informal Sunday evening buffet supper with our compliments.

You will also be able to chat with the lovely ladies from the National Trust for Scotland Foundation. This is the official arm of the NTS and is based in Boston, MA. Lisa and Sarah can tell you everything that’s happening with NTS properties in Scotland. Come and meet our **special** guest from the NTS, Chris Waddell, learning Manager at the Robert Burns Birthplace Museum (**Scottish Heritage granted \$20,000 to support the NTS Burns on-line project this year**).

Scottish Heritage is the sponsor for the highly popular Scottish Cultural Village which is held in the large marquee tent down the hill from the lower entrance. You’ll find the schedule in the GMHG souvenir program as well as billboards mounted around the games field. A midday concert will be given by the Blue-Ridge Brass, Pipes & Drums conducted by the inimitable Jim Laughridge.

See you soon, Peter



SCOTTISH CULTURAL VILLAGE

If you are going to the Grandfather Mountain Games this July, be sure to visit the Cultural Village sponsored by Scottish Heritage USA. There are presentations to interest all. Choose from among:

Friday: 11:00 Whisky Shipwrecked
11:30 Tea – From Plantations to Teapots
12:00 – 1:30 Band Concert
1:30 **Robert Burns Birthplace Museum**
2:30 Clans, Chiefs and Coats of Arms
3:00 The Bagpipe – Its History and Lore
3:30 Wannabe a Scot? 201

Saturday: 11:00 The Role of Scottish Immigrants in the Birth of American Whiskey
11:30 Tea – From Plantations to Teapots
12:00 – 1:30 Band Concert
1:30 **Robert Burns Birthplace Museum**
2:30 Clans, Chiefs and Coats of Arms
3:00 The Bagpipe – Its History and Lore
3:30 Wannabe a Scot? 201 *(continued on page 3)*

DON'T MISS OUR 2023 RAFFLE

SOMETHING NEW ON THE HORIZON!

We are moving our annual scholarship raffle **ONLINE!** So, instead of sending all our members paper tickets, you can purchase your chances to win on our website. Just go to scottishHeritageusa.org and click on events – OR just scan the QR code



Prizes include a custom-made kilt or lady's skirt, princess Diana scarf, Weber grill, Bullet mixer and many more exciting prizes. Drawing will be held the end of November 2023. You do not have to be a member to purchase tickets and you need not be present to win. Winners will be notified by telephone, mail, or email.

LOOKING FOR SCOTTISH HERITAGE AMBASSADORS

Calling all members!

Do you attend any Highland Games? Do you enjoy meeting new people and extolling the virtues of visiting the Home Country? Then we have a job for you.

How would you like to represent Scottish Heritage at a Highland Game near you? All you have to do is call the office and volunteer. We will set you up with brochures and talking points to help **YOU** bring new members into the fold.

This is your society. Every new membership will help to grow our organization and support our charitable endeavors in Scotland and the US.

Email us now and sign up! admin@scottishHeritageusa.org



SHUSA MEMBERS RECEPTION

JOIN US FOR A BUFFET SUPPER AND MEET OUR SPECIAL GUEST FROM SCOTLAND, CHRIS WADDELL

When: Sunday, July 9, 6:30 – 8:30 pm (after the games)

Where: Best Western Hotel, 1615 Tynecastle Hwy, Banner Elk, NC

Menu: Roast Pork Loin, Shrimp & Grits, Sweet Potato, Haggis, Fruit Salad and Shortbread, Complimentary glass of wine or beer. Soft drinks free.

Cost: Members & Members' Guests: \$35 per person \$60 per couple
Non-Members: \$40 per person \$75 per couple

Cash Bar, Wine, Beer, Spirits and Scotch (Credit Cards not accepted, ATM available in lobby)

Reservations may be made on-line at:

www.scottishheritageusa.org, or contact the office at: (910) 296-4448

Scan code for Events Page and Registration Form →



P.S. If you are at Grandfather, be sure to visit our tent and partake of a FREE lunch. And, we even have our own private loo! (MEMBERS ONLY FOR THESE BENEFITS!)

Answers to This Month's Quiz

- #1. Old Norse Law
- #2. 1695 by the Scottish Parliament
- #3. Lloyds Banking Group
- #4. 11 painters, 1 Architect and 1 Sculptor
- #5. Irn-Bru
- #6. The mythological Queen of Winter
- #7. Isle of Lewis
- #8. Men or "Kelpies" who roam the waters between Lewis and Scotland looking for boats to sink
- #9. Ogilvie – it has 96 color changes. Dating back to 1812, it is also known as the Drummond of Strathallan
- #10. I would be tangled up in something

Bonus:

Dr. Finlay's Casebook and Dr. Finlay, Dr. Cameron was his partner and Janet was the housekeeper

RECIPE CORNER



PREP TIME COOK TIME SERVINGS

30 min 45 min 4

INGREDIENTS

½ large shopping bag fresh nettle tops
Salt
1 Tbs EVOO
1 Tsp butter
½ cup chopped shallots
½ cup chopped celery
1 Lb. Yukon Gold or russet potatoes,
peeled and chopped
4 cups chicken stock
1 to 2 cups water
1 bay leaf
1 teaspoon dried thyme (or a couple of
sprigs of fresh thyme)
Freshly ground black pepper
1 ½ Tbs lemon juice
2 to 3 Tbs heavy whipping cream

DIRECTIONS

1. Blanch the nettles: Bring a large pot of lightly salted water to a boil. Prepare a large bowl of ice water. Wearing protective gloves, transfer the nettle tops into the boiling water. Blanch for 2 minutes. Use tongs to lift the nettles from the boiling water and place them in the ice water. Strain. Cut away and discard any large stems, leaving 3 to 4 cups nettles.
2. Sauté shallots and celery: Heat olive oil and butter in 6-quart soup pot over medium heat. Add chopped shallots and celery and cook until softened, about 5 minutes.
3. Add the potatoes, stock, bay leaf, and thyme: If using unsalted or low sodium stock, add one teaspoon of salt. Bring to a simmer for 5 minutes.
4. Chop nettles: Roughly chop nettles. Add to pot. Add just enough water to cover nettles and potatoes (1-2 cups). Return to simmer for 15 minutes or until potatoes are soft and nettles tender.
5. Purée soup: Remove bay leaf (and thyme sprigs if using). Purée, return to pot and remove from heat.
6. Serve: Adjust seasonings to taste. Add ½ Tsp freshly ground black pepper and lemon juice. Right before serving, swirl in the cream. Sprinkle with black pepper and garnish with a spring of fresh mint to serve.



Recipe and pictures courtesy of Simply Recipes (This recipe received 5 stars from 62 reviewers)

NETTLE SOUP: A Springtime Classic

Nettles have been used as an herbal remedy for thousands of years. They help detoxify the body, they are anti-inflammatory, they can help with circulation, allergies, hormonal regulation, and prostate issues. You can buy nettle supplements and nettle tea.

Given the sting factor, you won't find nettles in the grocery store. You either have to forage for them yourself (they grow wild on almost every continent) in which case, wear thick gloves, and pick the tender tops before they flower, or you can sometimes find them at your local farmer's market in early spring.

They are harvestable for only a short season (a couple of weeks), so if you see them, buy them (or pick them, with gloves)! You can always blanch them and freeze them to use later.

Harvest nettles when they are young. Once they are in flower, it's too late in the season. In most places they will be ready to harvest in mid-spring. The tips of the plants are the best parts for cooking. Trim the leaves and stems from the top leaving most of the plant behind to continue growing.

SCOTTISH CULTURAL VILLAGE (*continued*)

Sunday: 1:00 – 2:30 Band Concert
2:30 The Bagpipe – Its History and Lore
3:00 Wannabe a Scot? 201

We are extremely lucky to have attracted so many qualified presenters and entertainers. The Blue Ridge Pipes and Drums will be providing the concert music. The speakers will include Bill Caudill, Director of the

Scottish Heritage Center, and instructor of the Pipe Band at St. Andrews University in Laurinburg; Dan Crowell, the Glenmorangie Brand Ambassador for the U.S.; Cameron George, a whisky evangelist from Seattle, Washington; Andrew Morrison, Viscount Dunrossil, former chairman of the American Financial Services Association; Peter McClelland Wilson IV, a native-born Scot, founder of Great Scot International, importing products direct from Scotland; and, last but not least, Chris Waddell, "Learning Manager" for the Robert Burns Birthplace Museum.



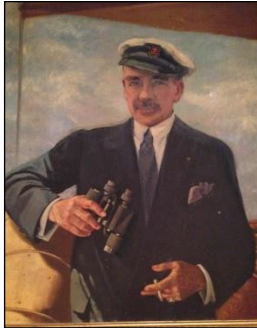
Tam o' shanter

CORPORATE MEMBER STRACHAN CARRIAGE HOUSE - HISTORY

And the saga continues from the May issue.....

Out of the destructive hurricanes in the 1890s in Georgia and South Carolina, Francis Duncan McPherson Strachan (FDMS) became Glynn County's first billionaire. With his father, brothers, and their partners Strachan and Co shipped timber and naval products across the world. In the business world FDMS was considered a man of "firm integrity and honesty of purpose" and he was recognized for his shrewd judgement. His investments in the streetcars, icehouse, power stations, banks, land, harbor, and docks made his home port city of Brunswick, Georgia what it is today (the nation's second busiest port for import and export Ro/Ro cargo).

Personally, he was all Scots. During Prohibition FDMS's steam yacht Roamer was seized for carrying 41 quarts of whisky. As a yachtsman he raced his Herreshoff



designed yacht Monsoon against his fellow members and business titans of the New York Yacht Club. He loved hunting and fishing and at one time owned both Ossabaw Island (GA) and Cannons Point on St. Simons Island. His family called him "The Old Pirate."

In the early 1900s FDMS and his wife built a summer cottage on the south end of St. Simons Island, GA. Today the former four-bay garage with servants' quarters is listed on the National Register of Historic Places and The Strachan Carriage House is offered as a vacation rental for multi generations and friends needing six bedrooms, a large pool, a 52 ft veranda, and a stroll to the village voted the most favorite beach village by Travel and Leisure magazine.

For more info, go to www.stsimonscarriagehouse.com or call 404-261-1352.



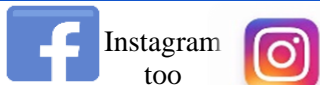
HAPPY FATHER'S DAY

SCOTTISH KNOWLEDGE QUIZ

1. Former law of Scotland called Udal or aolldail law was descended from what ancient law?
2. When was the Bank of Scotland established and by what official body was it formed?
3. The Bank of Scotland is part of what larger group?
4. Who founded the Royal Scottish Academy of Art and Architecture?
5. What is the largest selling soft drink in Scotland?
6. Who is Beira?
7. Where are the "Standing Stones of Callanish"?
8. Who are the "Blue Men of the Minch"?
9. According to the official Registry of Tartans, what tartan has the most complex pattern?
10. If I told you I was "fankled," what would I mean?

Bonus: A. J. Cronin's book "Country Doctor" was the inspiration for two long running BBC series. What series were they?

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