

GLAMIS CASTLE WHERE THE GHOST OF EARL BEARDIE WAKES GUESTS

Scottish Heritage USA

NEWSLETTER
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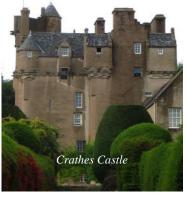
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cotland's connection to Halloween and the supernatural has always been strong. A nation of storytellers, we love to regale others with fantastical events from the mythical and the unbelievable to the downright terrifying and gruesome.

From monsters like the killer Kelpies to ghosts like the Green Lady of Stirling Castle and the very real takes of the murderers Burke and Hare, and the women tragically burned as witches, Scotland's dark and horrific past is always intriguing to discover at this spookiest time of the year.

Here are some of the ghostly stories and incidents recorded by the staff at the National Trust for Scotland at their properties all around the country.

Crathes Castle in Banchory is home to many spooky tales, including the Green Lady, named after the spirit of a young woman who has often been seen by the fireplace, wearing a green dress, and cradling an infant in her arms. The castle was renovated in the 1800's and the bones of a child, presumably murdered, were discovered under the hearthstone of the fireplace where the Green Lady was often seen.

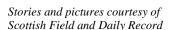


The sprawling mansion of **Pollock House** and surrounding country park have been a favorite of Glaswegians for decades and has often been described as Scotland's 'Downton Abbey.' But it is a property linked to one of the stranger episodes in Glasgow's witch hunts. A mute servant, Janet Douglas, accused five people of poisoning the laird of the estate, Sir George Maxwell (he didn't die). Maxwell, a known witch hunter, aided by the servant, discovered the accused were witches and four of the five were sentenced to death. Janet Douglas was later reputed to have travelled to America where she was involved in the infamous Salem witch trials of 1692 (hmmmm, I don't know about that).



On a clear winter's night in 1921 John Macdonald was heading home along a path by the **Dunphail-to-Dava railroad line** in Moray, when a locomotive with a full head of steam, pulling four carriages, appeared, and rushed past the startled local. Macdonald claims the train was traveling around 2 feet above the tracks. The phantom train continued to traverse the tracks line over the next 50 years. The line was closed in 1965 and the rails removed, but it is said the ghost train can still be seen on the former track!





DON'T MISS OUR 2023 ONLINE RAFFLE

DRAWING THE END OF NOVEMBER! HURRY!

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







THE DUNROSSIL DIARIES

Viscount Dunossil is a new member of the Board of Directors of Scottish Heritage USA and has graciously consented to provide our newsletter with a monthly column. We are sure you will be entertained by his knowledge of Scottish history and culture.

Greetings, fellow Scottish Heritage enthusiasts! This is the first installment of what I hope will be a regular feature in the Scottish Heritage USA newsletter, and I'd like to use this opening salvo to introduce myself and the column.

I was born and educated in the UK and moved to the US in my twenties, when working for a British bank. I'm now retired and my children have taken to referring to me as a "professional Scotsman." I'm involved with a number of organizations and my goal is to make sure that they can all work together, all sing from the same songsheet, as it were. I'm particularly keen to



Harris Tweed Purse

Answers to This Month's Quiz

- #1. Robert VIII de Bruce
- #2 Cranachan
- #3. Devorguilla, wife of John Balliol
- #4 Between Jura and Scarba
- #5. The Michael
- #6. A large, flat, rounded piece of sandstone used to cool bannocks.
- #7. Colin Campbell of Glenure
- #8 A Scottish battleship
- #9. Yester
- #10. Vespasian

Bonus:

Ancient tribes of Scotlandprobably around 70-80 BCE strengthen the ties between Scotland and its Diaspora, which is part of the mission of Scottish Heritage USA.

On the Scottish side, although not an actual chief of the name, I have served on the Standing Council of Scottish Chiefs for many years and am now its Vice Convenor. On this side of the water, I serve on the Advisory Board of COSCA, the Council of Scottish Clans and Associations, and am an Honorary Patron of the American Scottish Foundation. I'm also a former chair of the Society of Scottish Armigers and, of course, a director of Scottish Heritage USA.

I love going to Highland Games around the country, meeting fellow Scots and Scottish-Americans, and listening to your stories. In particular, I try to make it to Grandfather Mountain and Stone Mountain every year. Sometimes, I go to give a talk about some aspect of Scottish history or tradition, other times just to meet up with good friends, listen to the music and enjoy the craic.

I have a (much neglected) website, dunrossil.com, and you can reach me at andrew@dunrossil.com with any questions or suggestions for this column going forward. I ought to say upfront, though, that I won't respond to any questions about Scottish politics, especially the subject of independence. I come from a family that is both proudly Scottish (my grandfather was a native Gaelic speaker and my father is buried in the Outer Hebrides) and was very political (my grandfather was Speaker of the House of Commons and my father a career diplomat) so it's not for lack of interest. It's just best left to private chats over a dram or three!

I look forward to hearing from you and I hope the feeling is mutual!

Andrew Morrison, Viscount Dunrossil

RECIPE CORNER

SCOTTISH SKIRLIE

Skirlie is a traditional oatmeal side dish, also sometimes known as "Scottish stuffing." It's also often mixed in with mashed potatoes to give a little crunch. It's generally made with pinhead or steel-cut oats, onion, seasonings, and some kind of fat like beef or vegetable shortening. Every family has their own way of making it, and it's the kind of recipe that you can experiment with to make it your own.

You can serve it alongside Mince and Tatties, Haggis Neeps, inside beef olives or mixed in with mashed potatoes or even alongside Chicken Balmoral. It can be used as a stuffing for chicken or turkey which makes it extra delicious as it soaks up the juices during cooking.

It can often be found packaged alongside kilted soldiers (sausages wrapped in bacon) around Christmas and Hogmanay. And of course, it's the perfect addition to a Burns Supper!



Ingredients:

4 oz beef suet or drippings 2 medium onions, finely chopped 12 oz pinhead or steel cut oats Salt & pepper to taste



Directions:

Melt suet in a large saucepan over medium heat. Add chopped onion and fry until softened and translucent – about 6-8 minutes

Add oats along with salt and pepper to taste. Stir well to combine, then reduce heat to low.

Cook for 15-20 minutes on low heat, stirring frequently, until oats have softened and slightly deepened in color. They should still retain a slight bite and have a subtle toasted flavor.

ENJOY!



Pictures and recipe courtesy of Scottish Scran



PEERAGE OF SCOTLAND



Most Americans are pretty much in the dark when it comes to the Titles and Peerage of Scotland. So, before we visit Scotland (or any part of Great Britain), we can do with a little lesson.

The *Peerage of Scotland* (Moraireachd na h-Alba) is one of the five divisions of peerages in the UK and for those peers created by the King of Scots before 1707. Following that year's Treaty of Union, the Kingdom of Scots and England were combined under the name of Great Britain, and a new Peerage of Great Britain was introduced in which subsequent titles were created.

Unlike most peerages, many Scottish titles have been granted with remainder to pass via female offspring (*thus an Italian family has succeeded to and presently holds the earldom of Newburgh*), and in the case of daughters only, these titles devolve to the eldest daughter rather than falling into abeyance. Scots law also permits peerages to be inherited by or through a person who was not legitimate at birth but was subsequently legitimized by marriage.

The ranks of the Scottish Peerage are, in ascending order: Lord of Parliament, Viscount, Earl, Marquess and Duke. Scottish Viscounts differ from those of the other Peerages (of UK and Ireland) by using the style of in their title, as in Viscount of Oxfuird. Though this is the theoretical form, most Viscounts drop the "of."

Scottish Barons rank below Lords of Parliament, and although considered noble, their titles are incorporeal hereditaments (*title inherited with no lands or buildings*). At one time, feudal barons did sit in parliament but with the abolition of Feudal law in 2000, their status has been even further diminished since these "titles" can be bought and sold (*they can be hereditary in come cases*). They are now little better than the fake "titles" offered over the internet. They are considered minor barons and not peers because of this.

Scottish Heritage USA has its own Viscount on its board in Viscount Dunrossil (*note no "of" in the title*) who has an article in this newsletter and we hope it to be a continuing column.

PICTURES FROM GMHG AND AROUND SCOTLAND



SCOTTISH KNOWLEDGE QUIZ

- What is Robert the Bruce's original name?
- What dish is made with oatmeal, cream, and raspberries? (If you have been reading the recipes in this newsletters you should know this).
- Who founded Sweetheart Abbey? (Another hint in our Feb newsletter).
- Where is the Strait of Corryvreckan? (Another hint in last month's newsletter).
- What was the name of the great warship built as a pride of the navy of James IV?
- 6. What is a 'bannock stane'?
- Whose murder is described in *Kidnapped* by Robert L. Stevenson?
- What was the Yellow Carvel?
- What castle is known for the Goblin Ha'?
- 10. Which Roman emperor ordered the first invasion of Scotland?

Bonus: Who were the Selgovae, Novantae, Votadini & Dumnonii?

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