

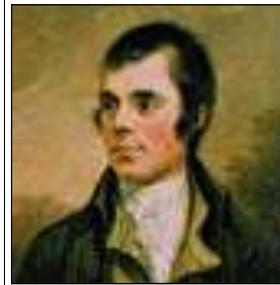
The British Isles



The British Isles Historic Society

Heritage, History, Traditions & Customs

01-21 January Issue



Robert Burns

Born: January 25, 1759, Alloway, Scotland,

Died: July 21, 1796, Dumfries, Scotland.



January 6th.
2021

Have a Happy

"Little Christmas"

**Little Christmas,
the traditional
celebration of
Christmas on
January 6th.**

Little Christmas

(Irish: Nollaig na mBan, lit. 'Women's Christmas'), also known as Old Christmas, is one of the traditional names among Irish Christians for 6 January, which is also known more widely as the Feast of the Epiphany, celebrated after the conclusion of the twelve days of Christmastide.

The Twelve Days of Christmas, also known as Twelvetide, is a festive Christian season celebrating the Nativity of Jesus. In most Western ecclesiastical traditions, "Christmas Day" is considered the "First Day of Christmas" and the Twelve Days are 25 December through 5 January, inclusive.

In the Scottish Highlands the term Little Christmas (Scottish Gaelic: Nollaig Bheag) is applied to New Year's Day, also known as Là Challuinn, or Là na Bliadhna Ùire, while Epiphany is known as Là Féill nan Rìgh, the feast-day of the Kings. The

Transalpine Redemptorists who live on Papa Stronsay in Scotland, celebrate 'Little Christmas' on the twenty-fifth day of every month, except for December, when the twenty-fifth day is celebrated as Christmas Day. The custom of blessing homes on Epiphany developed because the feast commemorates the time that the three kings visited the home of the Holy Family.

In the late 19th Century, the day was also known as Little Christmas in some parts of England, such as Lancashire. In the Isle of Man, New Year's Day on 1 January was formerly called Laa Nolick beg in Manx, or Little Christmas Day, while 6 January was referred to as Old Christmas Day.

In Ireland, Little Christmas is also called Women's Christmas (Irish: Nollaig na mBan), and sometimes Women's Little Christmas. The tradition, still strong in Cork and Kerry, is so called because Irish men take on household duties for the day. Goose was the traditional meat served on Women's Christmas. Some women hold parties or go out to celebrate the day with their friends, sisters, mothers and aunts. As a result, parties of women and girls are common in bars and restaurants on this night.



Robert Burns was born two miles (3 km) south of Ayr, in Alloway, the eldest of the seven

children of William Burnes (1721–1784), a self-educated tenant farmer from Dunnottar in the Mearns, and Agnes Broun (1732–1820), the daughter of a Kirkoswald tenant farmer.

He was born in a house built by his father (now the Burns Cottage Museum), where he lived until Easter 1766, when he was seven years old. William Burnes sold the house and took the tenancy of the 70-acre (280,000 m²) Mount Oliphant farm, southeast of Alloway. Here Burns grew up in poverty and hardship, and the severe manual labour of the farm left its traces in a premature stoop and a weakened constitution.

He had little regular schooling and got much of his education from his father, who taught his children reading, writing, arithmetic, geography, and history and also wrote for them *A Manual of Christian Belief*. He was also taught by John Murdoch (1747–1824), who opened an "adventure school" in Alloway in 1763 and taught Latin, French, and mathematics to both Robert and his brother Gilbert (1760–1827) from 1765 to 1768 until Murdoch left the parish. After a few years of home education, Burns was sent to Dalrymple Parish School in mid-1772 before returning at harvest time to full-time farm labouring until 1773, when he was sent to lodge with Murdoch for three weeks to

study grammar, French, and Latin.

By the age of 15, Burns was the principal labourer at Mount Oliphant. During the harvest of 1774, he was assisted by Nelly Kilpatrick (1759 – 1820), who inspired his first attempt at poetry, "O, Once I Lov'd A Bonnie Lass". In 1775, he was sent to finish his education with a tutor at Kirkoswald, where he met Peggy Thompson (born 1762), to whom he wrote two songs, "Now Westlin' Winds" and "I Dream'd I Lay".

https://en.wikipedia.org/wiki/Robert_Burns



Mulled Wine

In contemporary British culture, there is no specific recipe for mulled wine and the spices involved in its recipe. It is commonly a combination of orange, lemon, cinnamon, nutmeg, fennel seed (or star anise), cloves, cardamom, and ginger. The spices may be combined and boiled in a sugar syrup before red wine is added, heated, and served.

Variations include adding brandy or ginger wine. A tea bag of spices can be added to the wine, which is heated along with slices of orange as a convenient alternative to a full recipe. Mulled wine is often served in small (200 ml) porcelain or glass mugs, sometimes with an orange slice garnish studded with cloves.

Mulled wine and ales infused with mulling spices are available in the UK in the winter months. Wassail punch is a warm mulled beer or cider drunk in winter in Victorian times.

QUESTION #1 St Andrews is Scotland's oldest university. When was it founded?

- A.) 1413
- B.) 1513
- C.) 1613
- D.) 1713





Burns House in Dumfries, Scotland

On his return from Edinburgh in February 1788, he resumed his relationship with Jean Armour and took a lease on Ellisland Farm, Dumfriesshire, settling there in June. He also trained as a gauger or exciseman in case farming continued to be unsuccessful. He was appointed to duties in Customs and Excise in 1789 and eventually gave up the farm in 1791.

Meanwhile, in November 1790, he had written his masterpiece, the narrative poem "Tam O' Shanter". The Ellisland farm beside the river Nith, now holds a unique collection of Burns's books, artefacts, and manuscripts and is mostly preserved as when Burns and his young family lived there and is well worth a visit. About this time, he was offered and declined an appointment in London on the staff of The Star newspaper and refused to become a candidate for a newly created Chair of Agriculture in the University of Edinburgh, although influential friends offered to support his claims. He did however accept membership of the Royal Company of Archers in 1792.

After giving up his farm, he moved to Dumfries. It was at this time that, being requested to write lyrics for The Melodies of Scotland, he responded by contributing over 100 songs. Many of Burns's most famous poems are songs with the music based upon older traditional songs. For example, "Auld Lang Syne" is set to the traditional tune "Can Ye Labour Lea", "A Red, Red Rose" is set to the tune of "Major Graham" and "The Battle of Sherramuir" is set to the "Cameronian Rant".

https://en.wikipedia.org/wiki/Robert_Burns

Question #1 The correct answer is 1413



Robert Burns Statue

The Robert Burns statue in Stanley Park is the first statue ever erected in Vancouver.

In 1928, a memorial to this celebrated Scottish poet was dedicated in Stanley Park. It was the first statue erected in Vancouver. This memorial was rededicated on the 200th anniversary of the bard's death by the Burns Club of Vancouver on July 21st, 1996.

The monument is prominently located at the entrance of Stanley Park, across from the Stanley Park Rowing Club, along Stanley Park Drive.

Robert Burns (25 January 1759 – 21 July 1796), also known as Rabbie Burns, the Bard of Ayrshire was a Scottish poet and lyricist. He is widely regarded as the national poet of Scotland and is celebrated worldwide.

The inscription on the top plaque says:

**Robert Burns
1759-1796**

The inscription on the bottom plaque says:

This statue of Robert Burns, Scotland's National Bard, was unveiled by J. Ramsay MacDonald, a prime minister of Britain, on 25th August, 1928.

Robert Burn's sincere desire or friendship and brotherhood among all peoples is clearly shown in his many poems and songs. His poetry and letters, both serious and humorous are worthy of study by those who value liberty and freedom.

This memorial was rededicated on the 200th anniversary of the bard's death by the Burns Club of Vancouver 21 July 1996

Then let us pray that come it may (as come it will for a'that)...that man to man, the world o'er shall brithers be for a' that.



Scottish Favourites



Haggis: Haggis is not merely for Burns Night but is a true traditional dish of Scotland loved and eaten there as well as in many other parts of the world.

Haggis is made from sheep pluck (originally the often-discarded parts such as lungs, heart, etc.), which is minced and mixed with oatmeal, suet, and seasonings and then stuffed into the sheep's stomach, sewn, and cooked. The meat and the method may sound off-putting, but the combination of ingredients is delicious—you simply must try it.

Haggis is the meat in that most famous of Scottish recipes Haggis, Tatties, (mashed potatoes) and neeps (swede (rutabaga) or turnip).



Scottish Porridge

Discover the healthy and nutritious Scottish breakfast dish of porridge, a long-standing recipe that was originally cooked in a pan and stirred with a wooden **spurtle** (stick). The use of oatmeal in this recipe makes this dish a healthy start to the day.



Tattie Scones: are a traditional part of a full Scottish breakfast and are sometimes also called potato scones; you may also hear them referred to as fadge or potato bread in Ireland. They are quick and easy to make and are a useful way to use up leftover mashed potatoes.



Cullen Skink: Cullen is a small town in Northeast Scotland and the home of one of Scotland's most famous dishes, Cullen skink. It is a hearty soup

and traditionally made with Finnan haddock (smoked haddock), potatoes, and onions. Cullen skink is also known as smoked haddock chowder in other parts of Britain. You can also use Arbroath smokies—haddock that have been smoked over hardwood in and around the seaside town of Arbroath (hence the name)—a very traditional Scottish smoked fish.



Cock-a-Leekie Soup:

Cock-a-Leekie soup is essentially a peasant dish and has many regional variations—some going back centuries, revealing just how important this dish is to Scottish food. There are recipes with chopped grilled bacon, others with beef stock or Jamaican pepper, some even with stewed prunes in the finished dish.



Scottish Stovies:

Stovie means "bits from the stove," which essentially means all the leftover bits from a Sunday roast. Not that you have to be restricted to the pickings from your Sunday lunch—stovies—which is basically a meat and potato stew—can also be made using a tin of corned beef or some cooked minced beef or sausages.



Rumbledethumps:

Rumbledethumps is the Scottish way of using up the leftover mashed potatoes and other vegetables to create a hearty, sustaining casserole-like side dish.



Scottish Oatcakes:

Oatcakes are to Scotland what a baguette is to the French. The flat cakes made mainly from oats have for centuries been considered the Scottish national bread. They are quick and easy to make and are a delicious snack or accompaniment to cheese.



Scottish Shortbread,

Though Scottish shortbread is traditionally eaten on New Year's Eve, this shortbread recipe is too good to save for just one night! The all-butter recipe makes for a melt-in-your-mouth cookie. Be sure to handle the dough as little as possible and to use cold hands and tools to achieve the "shortie's" signature light and crumbly texture.



Tipsy Laird

is essentially the same as trifle, the pudding that has graced British tables for centuries.

Also, a traditional part of Burn's Night,

this dessert is not only delicious but also pretty to look at. Layers of sponge cake, raspberries, custard, and whipped cream are flavored with a bit of whiskey (instead of the British sherry), which can be eliminated if serving the dish to children.



Scottish Cranachan,

The traditional Scottish Cranachan is a dessert that is often served at celebrations. The red raspberry

puree layered with whipped cream flavored with whiskey and honey create a festive treat that is bursting with flavor. Toasted oats add a nutty taste and crunchy texture.



Scottish Tablet,

Scottish tablet is for those with a sweet tooth—this fudge-like candy is exceptionally sweet. The recipe here calls for four pounds of sugar! But the good thing is just a little bite should satisfy your craving. Feel free to add flavorings such as peppermint.



Cloutie Dumpling,

Cloutie dumplings are quite different from what Americans know as dumplings—either the pouch-like Asian appetizer or the biscuit-style topping for a Southern

stew. The Scottish dessert is more of a fruitcake, combining oats with currants and spices, as well as suet—animal organ fat. This hearty pudding is very much at the heart of Scottish celebrations including both Hogmanay and Burn's Night supper.



Dundee Cake,

Dundee cake can also be called a Scottish Christmas cake (though it is eaten year-round) and is easily identified

by the almond decoration around the top. It is essentially a fruitcake traditionally including almonds, whiskey, and orange peel.

<https://www.thespruceeats.com/best-scottish-recipes>

QUESTION #2 What Scottish title was given to Prince William and Kate Middleton once they married?

- A.) Lord and Lady of Balmoral
- B.) Duke and Duchess of Glamis
- C.) Earl and Countess of Strathearn
- D.) Count and Countess of Linlithgow



James Watt

FRS FRSE Born: 19 January 1736, **Greenock, Renfrewshire, Scotland**, Died: 25 August 1819 (aged 83)

Handsworth, Birmingham, England, was a Scottish inventor, mechanical engineer, and chemist

who improved on Thomas Newcomen's 1712 Newcomen steam engine with his Watt steam engine in 1776, which was fundamental to the changes brought by the Industrial Revolution in both his native Great Britain and the rest of the world.

https://en.wikipedia.org/wiki/James_Watt



1943–1944: **The Colossus computer**, the world's first programmable, electronic, digital computer, invented by Tommy Flowers (1905–1988).



History of Porridge

In olden days there were many myths surrounding porridge such as having to stir it

whilst cooking otherwise the Devil would get the cook. The spoon used to stir the porridge was called a **spurtle**  which some people still call a "thevil". In Shetland, the spoon is called the gruel-tree (cited in the book *The Scots Kitchen* by F. Marian McNeill) (NOTE: A round wooden stick, smaller at the one end than the other, in Scotland called a "thevil", is better adapted for stirring sugar or preserves with than a silver spoon.)

Scotland's version of porridge is made with oats since that is the country's main crop, which basically makes it an oatmeal. Since late medieval times, oats have grown in Scotland and were part of the staple diet of farmers (or crofters, as they are called in Scotland).

It was also the custom in olden days to eat porridge standing up (cited in the *Three Chimneys Recipe Book*. Scottish recipes are not sure why it was eaten standing up, but some theories include standing being an aid to digestion or that farmers and crofters who ate it to fill them up for a busy and long working day were doing other things whilst eating their breakfast. These same crofters and Highland farmers had a porridge drawer in their kitchen where the remains of any cooked porridge would be emptied into. This was then allowed to cool down and would later be cut into slices so that they could take these slices as a snack for later in the day.

<https://www.scottishrecipes.co.uk/porridge-recipes.php>



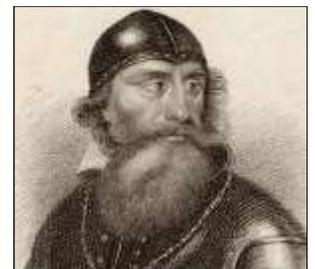
Steel-cut oats also called pinhead oats, coarse oatmeal (UK), or Irish oatmeal are groats (the inner kernel

with the inedible hull removed) of whole oats which have been chopped into two or three pinhead-sized pieces (hence the names; "steel-cut" comes from the steel blades). The pieces can then be sold, or processed further to make rolled oat flakes, of smaller size than flakes of whole groats. Steel-cutting produces oatmeal with a chewier and coarser texture than other processes. In 1800, John McCann built a mill at Beamond, County Meath, near Drogheda in Ireland. In the 19th century, John McCann's Irish Oatmeal won several international prizes for the quality of its product.

https://en.wikipedia.org/wiki/Steel-cut_oats

QUESTION 3 Which famous Scottish figure was depicted in the film *Braveheart* by Angus Macfadyen in 1995?

- A.) William Wallace
- B.) Rob Roy
- C.) Thomas Muir
- D.) Robert the Bruce



GOLF: The modern game of golf originated in 15th century Scotland. The 18-hole round was created at the Old Course

at St Andrews in 1764. Golf's first major, and the world's oldest tournament in existence, is The Open Championship, also known as the British Open, which was first played in 1860 in Ayrshire, Scotland.

<https://en.wikipedia.org/wiki/Golf>

Question #2 The correct answer is **Earl and Countess of Strathearn**

The royal couple were given the title the Earl and Countess of Strathearn by the Queen to mark their marriage in April 2011. Strathearn, which means Valley of the River Earn, stretches from the central lowlands to the Highlands.



City of Victoria

Queen Victoria

Victoria (Alexandrina Victoria; 24 May 1819 – 22 January 1901) was Queen of the United Kingdom of Great Britain and Ireland from 20 June 1837 until her death. From 1 May 1876, she adopted the title of Empress of India.

https://en.wikipedia.org/wiki/Queen_Victoria

Victoria, British Columbia

The first British settlement in the area was Fort Victoria, established in 1843, which gave rise to the city of Victoria, at first the capital of the separate Colony of Vancouver Island. Named after Queen Victoria of the United Kingdom and, at the time, British North America, Victoria is one of the oldest cities in the Pacific Northwest, with British settlement beginning in 1843. The city has retained a large number of its historic buildings, in particular its two most famous landmarks, Legislative buildings (finished in 1897 and home of the Legislative Assembly of British Columbia) and the Empress hotel (opened in 1908). Sir James Douglas KCB (August 15, 1803 – August 2, 1877) was a company fur-trader and a British colonial governor of Vancouver Island and British Columbia (B.C.) in Northwestern North America, now part of Canada. Douglas had started working in Canada at age 16 for the North West Company, and later for the Hudson's Bay Company, becoming a high-ranking company officer. In the trade he was known as a Scottish West Indian.

[https://en.wikipedia.org/wiki/James_Douglas_\(governor\)](https://en.wikipedia.org/wiki/James_Douglas_(governor)) https://en.wikipedia.org/wiki/British_Columbia

Question #3 The correct answer is Robert the Bruce

Born in 1274, Robert the Bruce became King of Scotland in 1306 and went on to defeat Edward II's armies at Bannockburn in 1314. He died in 1329.



The Lorne Sausage, also

known as square sausage, slicey or flat, is a traditional Scottish food item made from minced meat, rusk and spices. Although termed a sausage no casing is used to hold the meat in shape, hence it is usually served as square-shaped slices from a formed block. It is a common component of the traditional Scottish breakfast.

It is thought that the sausage is named after the region of Lorne in Argyll; advertisements for 'Lorne Sausage' have been found in newspapers as early as 1896. This was long before comedian Tommy Lorne, after whom the sausage has been said to be named, became well-known. The exact origins of the Lorne sausage remain unclear. It is often eaten in the Scottish variant of the full breakfast or in a breakfast roll. The sausage is also an appropriate size to make a sandwich using a slice from a plain loaf of bread cut in half.



Lorne sausage, which also goes by the names of square sausage, sliced sausage or sausage slice, was popularized by the Scottish comedian Tommy Lorne who lived from 1890 and died in 1935. He was born in Kirkintilloch near Glasgow. He often ate a sausage sandwich between his acts. It has even been suggested that not only were Lorne sausages named after Tommy Lorne and to give people an easy to make sausage sandwich, but that Tommy Lorne was the inventor of the Lorne sausage.

<http://mcjazz.f2s.com/Savouries>

QUESTION #4 The first ever Scotland football team was made up entirely of players from which club?

- A.) Inverness Caledonian Thistle
- B.) Queen's Park
- C.) Heart of Midlothian
- D.) Motherwell





Butteries are named after their high lard content. They are also known as morning rolls and rowies and are a

traditional Aberdeen roll. The best way to describe their look and taste is a saltier, flatter and greasier Croissant. Which does nae sound nice, but rowies are really delicious and filling for breakfast.

Aberdeen butteries can be eaten cold and many shops, garages etc. sell them pre buttered for anyone snatching an on-the-go breakfast.

<https://www.bigoven.com/recipe/traditional-buttery-rowie-or-aberdeen-roll>



Celtic music is defined as music that originates from the countries of Ireland, Scotland and Wales. The people who live in

these locations are known as Celts, which is how the music became known as Celtic music. ... Celtic music has been traced back to the 1600's and is still a popular musical genre today. Celtic music is best described as a type of folk music with a distinctive music and lyrics. And, today Celtic music is played and heard not only in Ireland, Scotland, and Wales, but also on a worldwide stage.

QUESTION 5 Roughly, how many golf courses does Scotland have?

- A.) 250
- B.) 350
- C.) 450
- D.) 550



Scottish Gaelic: As part of the United Kingdom, English is the official language of Scotland. Gaelic is still used by a small percentage of the population, mostly in the north and west. In 2005 the Scottish Parliament read and passed The Gaelic Language (Scotland) Act of 2005, making Gaelic an official language of Scotland, having equal status with English.

Scottish, New Year's Day, Lunch

There are several choices of starters for a traditional Scottish New Year's meal,

Cock a Leekie Soup

Cullen Skink Soup

Scotch Broth Soup

Spicy Lentil Soup

Tattie Soup



There can only be one choice for the main to celebrate after Hogmanay and that is Steak Pie with Skirlie, roast tatties (potatoes) and vegetables

such as parsnips, beetroot, green beans and carrots,

Though the more traditionalist would call it an Ashet Pie, named after the shallow dish it is baked in. They would also serve it with champit tatties and boiled peas.

A hearty warming pudding is needed to set you up for the January cold weather ahead and Cloutie Dumpling and custard is ideal for warming you up followed by coffee and pieces of Tablet.

Then we do recommend a fine malt whisky or two! Slante!



Scottish football clubs started to be formed towards the end of the 1860s and 1870s. Queen's Park was Scotland's first football club founded in 1867. It is the

oldest existing football club outside England. ... Even as late 1870 football was an unusual sport in Scotland.

https://en.wikipedia.org/wiki/History_of_football_in_Scotland



1845: **Rubber Band**

patented by inventor Stephen Perry who was a 19th-century British inventor and businessman.



Ecclefechan tarts, named after the wee village, known as Fechan by the locals, in Dumfries and Galloway near the border of Scotland and England is a wonderfully rich treat for dessert or can be eaten anytime as a snack. The Ecclefechan tart. With its buttery rich filling, full of plump fruit, flaked almonds and a hint of orange they are ridiculously easy to make and offer a wonderful alternative to the traditional mince pie at Christmas, especially if you serve them warm with a dollop of whisky and honey infused cream... They are sometimes nicknamed border tart.

<https://bakinglady.webs.com/ecclefechan-tarts>



Potted Hough which is made, traditionally, from beef shin as hough is Scots for shin. There is potted heid which as the name suggest is potted heid of cow or sheep. Place the ingredients into a large pan and cover with water. Bring to the boil and then simmer for about four to six hours.

Other names for potted hough include potted heid, potted haugh and pottit heid. Heid is the Scots word for head and pottit heid means the head of the cow or sheep.

Similar process to English Braun made with a Pigs Head



Knock-out Whist or Knockout Whist is a member of the Whist family known by a variety of names including Trumps in Britain, Reduction Whist, Diminishing Whist (from the way one less card is dealt each hand) and Rat. It is often simply called Whist by players who are unfamiliar with the game properly called Whist. It is a basic trick-taking game and is a good way to teach the concept of "tricks" to children.

... Whist, trick-taking card game developed in England. The English national card game has passed through many phases of development, being first recorded as trump (1529), then ruff, ruff and honours, whisk and swabbers, whisk, and finally whist in the 18th century.

The basic movement was invented by John T. Mitchell, a Scot. He invented the boards which hold the cards, and the movement for whist drives, in the 1890s.

https://en.wikipedia.org/wiki/Knock-out_Whist



Shinty

Shinty is a physically involving game played using a stick and a ball. Winning in shinty means hitting the ball with a wooden stick. As a game, shinty originated in Scotland in the 6th century. The game was used to coach medieval warriors in readiness for imminent war.

Shinty has metamorphosed over the years although the excitement with which it is played is just the same. The most revered players of shinty in Scotland are Newtownmore and Kingussie villages. Scotland was awarded her first shinty cup in 1895.

For comparison the photo shows an Irish camán, a shinty ball and a Scottish caman. Although the hurling stick is broader it is much lighter, as it is designed for controlling the ball in the air. The Scottish shinty stick is much heavier as it is designed for hitting the ball on the ground. The shinty stick is also more robust as it is legitimately used to block the competing player's swing.

Question #4 **The correct answer is Queen's Park Football Club**

Formed in 1867 Queen's Park are the oldest Association football club in Scotland.





Fillet Steak Rob Roy

This dish is medallions of fillet steak which come stacked with black pudding and haggis served with a Drambuie and mushroom gravy.

In his notes on Waverley, Sir Walter Scott says: "Pork, or swine's flesh, in any shape, was, till of late years, much abominated by the Scotch, nor is it yet in 1814, a favourite food among them. King Jamie carried this prejudice to England and is known to have abominated pork almost as much as he did tobacco."

- ◆ 4 x 5oz (150g) fillet steaks
- ◆ Scottish Oatmeal
- ◆ 1 onion finely chopped
- ◆ 1 carrot finely chopped
- ◆ 50g (2oz) butter
- ◆ 1 small tin of tomato soup
- ◆ ½ glass red wine
- ◆ 55ml (2 fl oz) Drambuie
- ◆ Chopped parsley
- ◆ Balsamic vinegar
- ◆ (optional: black pudding and haggis)

Press steaks firmly onto the oatmeal and coat each side. Gently fry onions and carrot in sauté pan until lightly coloured. Add red wine and reduce slightly. Add Drambuie and 'flame' to burn off the alcohol. Add tomato soup and bring to the boil. Add a dessertspoon of Balsamic vinegar. Pan fry the steaks in butter until golden brown on each side. Place on a serving dish and serve with the sauce.



William "Billy" Barker

(1817–1894), was an English prospector who was famous for being one of the first to find a large amount of gold in the Cariboo of British Columbia. He also founded

Barkerville which is preserved as a historic town.

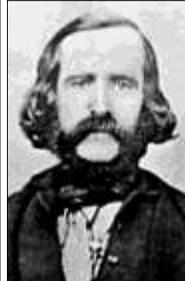
Barker was born in 1817 in March, Cambridgeshire, England and was baptised on 7 June 1817 in St Wendreda's Church, March.



As a child he worked as a

waterman on the waterways of England. He married Jane Lavender in Earith, Cambridgeshire in 1839 and had one daughter named Emma Eliza. Lavender died in the workhouse in Doddington, Cambridgeshire, in 1850.

[https://en.wikipedia.org/wiki/William_Barker_\(prospector\)](https://en.wikipedia.org/wiki/William_Barker_(prospector))



Donald McLean (1805 – July

17, 1864), also known as Samadlin, a First Nations adaptation of Sieur McLean, was a Scottish fur trader and explorer for the Hudson's Bay Company and who later became a cattle rancher near Cache Creek in

British Columbia's Thompson Country . McLean was the last casualty of the Chilcotin War of 1864 and the father of outlaw and renegade Allan McLean, leader of the "Wild McLean Boys" gang. McLean was born in 1805 in Tobermory, Isle of Mull, Scotland.

[https://en.wikipedia.org/wiki/Donald_McLean_\(fur_trader\)](https://en.wikipedia.org/wiki/Donald_McLean_(fur_trader))

QUESTION #6 The Gaelic for whisky is Uisge Beatha. What is its literal meaning?

- A.) Spirit of Scotland
- B.) Heart-warming liquid
- C.) Good Health
- D.) Water of Life





Scones: Initially, scones were a quick bread in Scotland. They were traditionally cooked with oats and baked on a griddle. Most believe scones originated as early as 1505 in Scotland. It is believed that historically scones were round and flat, usually as large as a medium-sized plate. It was made and baked on a griddle (or girdle, in Scots), then cut into triangular sections for serving. Today, many would call the large round cake a bannock. In Scotland, the words are often used interchangeably. British scones are often lightly sweetened but may also be savoury. They frequently include raisins, currants, cheese, or dates. In Scotland and Ulster, savoury varieties of scone include soda scones, also known as soda farls, sour dough scones known as soor dook scones made with sour milk, and potato scones, normally known as tattie scones, which resemble small, thin savoury pancakes made with potato flour. Potato scones are most commonly served fried in a full Scottish breakfast or an Ulster fry.

<https://www.sweetbriarrose290.com/post/history-of-scones>

Question # 6

The correct answer is Water of Life



Edinburgh Castle,

Scotland. It is not a very well known fact, but before Edinburgh Castle was built, there was a fort on the extinct volcano which was home to tribes because it was so high they could see the enemy coming from any direction giving them time to prepare.



William Colgate, Born January 25, 1783 d. 1857. English-born American soap and toiletries maker, philanthropist, founder of what became the Colgate toothpaste company. He also helped found the American Bible Society (1816).



Guinness Irish Stew

Ingredients:



- ◆ 1L of Guinness Original Draft (2 Cans)
- ◆ 2 lbs. Diced Beef or Lamb, cut into 1" pieces
- ◆ 2 Medium Carrots Diced
- ◆ 2 Celery Diced
- ◆ 3 Large Parsnip or Potatoes Diced
- ◆ 4 cups Beef Stock
- ◆ 2 tsp. Thyme and Rosemary ideally fresh
- ◆ 1 Med. Onion or Leek Diced
- ◆ Button Mushrooms
- ◆ Mashed Potatoes or Dumplings

Method:

Sautee the onion and Stir Fry the Beef in a frying pan until tender and add to a large cooking pot

Add the Diced Vegetables and Herbs

Pour in the Guinness and Beef Stock

Sir Well and let cook slowly for up to 2 hours

Should a thicker broth be desired stir in a couple of tbsp. of flour

Can be serve with mashed potatoes or dumplings.

Garnish with parsley and sour cream before serving.

ENJOY

Question #5 The correct answer is 550

Burns Supper

Haggis, Neeps and Tatties



with
Whisky



A hearty combination of haggis, neeps and tatties with whisky makes a special dinner. If you are looking for a meal steeped in history then this haggis, neeps and tatties recipe will warm you to the core.

Serves 4 - 6

Preparation time 20 mins

Cooking time 50 mins

Ingredients:

- ◆ 1 Family Sized Haggis (Scottish Haggis now available in Vancouver)
- ◆ 800g potatoes (tatties)
- ◆ 800g swede (neeps)
- ◆ Butter to taste
- ◆ Milk or double cream to taste
- ◆ Whisky (optional)

Method:

Wrap the haggis in foil and place in a large pot of cold water.

Bring to the boil, then reduce the temperature and simmer for about 45 minutes per 500g.

Meanwhile, peel the potatoes and cut them into equal sized chunks. Place in a pot of boiling water.

Peel and cube the turnips and place in another pot of boiling water, boil each for 15 to 20 minutes

or until tender.

Drain and mash the potatoes, adding butter and milk or cream as desired. Season to taste.

Drain and mash the swede, adding butter. Season to taste with salt and black pepper.

Remove the haggis from the foil and transfer to a warmed plate or platter.

(Recite 'To a Haggis' by Robert Burns, piercing the haggis at the appropriate point with a sharp knife, or 'sgian dubh'.)

Place a scoop of haggis on each plate, along with a scoop each of mashed potato and mashed turnip. The haggis can be drizzled with whisky if desired, or more traditionally, the whisky can be served alongside as a 'wee dram'.



Sherlock Holmes

(William Sherlock Scott Holmes) Born January 6, 1854. Fictional detective created by Sir Arthur Conan Doyle. The books never give a definitive date, but this is the generally accepted date of his birthday as deduced from the stories. In the story His Last Bow (1917), Holmes' age is given as 60 years old in 1914. January 6th is generally accepted as the day, but the books give little clues. Some claim the novel The Valley of Fear (1914) indicates Holmes had been celebrating his birthday on January 6.

Stuck at home because of the Corona Virus? Need some reading material on the British Isles and it's relationship to British Columbia, its history, its culture, and its traditions.

Check out our British Isles Historic Society newsletters.

<https://rssg.org.uk/branches/overseas/americas/canada/>

