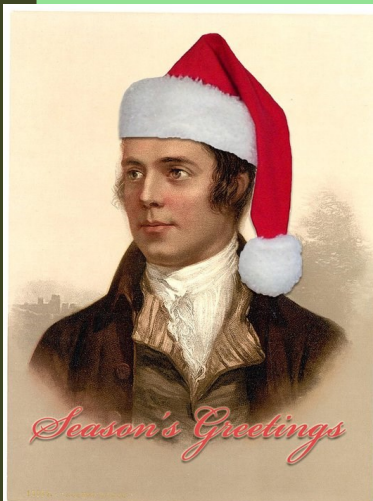




The River City Caledonian

VOLUME 9 ISSUE 2

DEC JAN FEB 2018-19



Annual Burns Supper Coming Soon

Please join us for our annual Burns Night Celebration. It will be held Saturday, January 26th, 2019, from 4 pm - 7 pm. At Benedictine College Preparatory, 12829 River Road, Richmond, Virginia 23238.

This year, we are holding the event earlier in the day out of safety consciousness; so that it won't be so dark as you travel home.

The afternoon will begin with a Social Hour at 4:00 p.m. including a cash bar.

The program will commence at 5:00 p.m. and will include a Scottish Buffet Dinner, ceremonies, toasts, and a silent auction, followed by the evening's entertainment, the Benedictine Pipers.

The cost is 42.00 members 45.00 non-member.

For an invitation (with payment line and dinner preference), if you've not already gotten one, contact:

Ann Terrill-Scholte, 6918 Woodrow Terrace, Henrico, VA 23228,
terrillscholte@gmail.com, 804-338-0580

The dinner will be served buffet style, but we will need your entrée preference in advance to know how much of each to prepare. Beef, chicken, salmon, vegetarian (pasta)

The RSVP should be returned by January 15, so request your invitation very soon!

There will be no refunds. If you must cancel, please contact Ann to see if your reservation can be sold. Space is limited - do not wait to respond. Invite a friend!-Share the fun!

And please donate and/or participate in our annual Burns Night silent auction! Bring an item (or two, or three) to be auctioned. And bid on items you fancy!

**Merry Christmas and Happy
New Year from the Scottish Society
of Richmond!**

Be on the lookout for updates on more Society news, events for February



Clan Profile: Clan Cunningham

The first Cunningham is believed to have been a Flemish man named Wernibald, who took on the placename as his own when he received a grant of Kilmaurs in Cunningham, Ayrshire from Hugo de Morville, the Constable of Scotland, in 1140.

Haakon IV, King of Norway, arrived off the coast of this area to re-assert his rule over Scotland's Isles in 1263. This led to the sea battle of Largs from which Haakon would never return home. For his part in the battle, Harvey Cunningham of Kilmaurs had his family's property expanded by Alexander II.

In 1321, Robert the Bruce granted the lands of Lamburgton to Hugh Cunningham. When Hugh's grandson Sir William married Margaret, heiress of the Dennistons of that Ilk, Glencairn became the property of the Cunninghams also. James III made Sir William's grandson, Alexander, Earl of Glencairn in 1488. He and his King died together at the Battle of Sauchieburn later in the same year.

The 5th Earl of Glencairn was a member of the 'Lords of the Congregation of Jesus Christ', whose business was misappropriating church property and undermining Scotland's government on behalf of the well-paying English. The group's work was instrumental in the Tudors' destruction of Mary, Queen of Scots' rights.

The 9th Earl, however, was a patriot in the mould of the 1st Earl.

While Scotland was under the control of Cromwell's generals in 1653, Glencairn raised a rebellion on behalf of Charles II who was safe on the Continent. The rebellion was hopeless but in 1660 he was created Lord Chancellor of Scotland, following the Restoration.

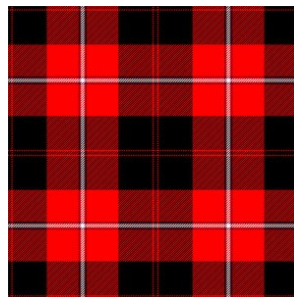
In the 18th century, a number of Cunninghams, including the 14th Earl, were friends in art with Robert Burns.

For the chief, Burns wrote this tribute:

The bridegroom may forget the bride
Was made his wedded wife yestreen;
The monarch may forget the crown
That on his head an hour has been;
The mother may forget the child
That smiles sae sweetly on her knee;
But I'll remember thee, Glencairn,
And a' that thou hast done for me!

(from <https://www.scotclans.com/scottish-clans/clan-cunningham/cunningham-history/>)

Clan tartan and crest:



Questions? Contact an officer or Board member:

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**Send membership requests, dues, and
other correspondence to:**

**Ann Terrill-Scholte
6918 Woodrow Terrace
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**Make checks out to Scottish Society of
Richmond**

The Scottish Society of Richmond was founded in 1978 for the purpose of sharing ideals of Scottish heritage. It provides a gathering place for those with an interest in Scotland—and when we can—educational programs and events on Scottish themes. September through May, the Society hosts get-togethers and attends area Scottish and Celtic themed events. Our annual Burns Night Dinner comes every January, and we also hold a summer picnic.

On the web: <https://richmondscots.org/>



Recipe: Cock-a-leekie Kebab

INGREDIENTS

- 2 tbsp fresh lime juice
- 4 garlic cloves
- 1 piece fresh ginger (2 inches)
- 2 green birds eye chillies, chopped
- 200mls plain greek yoghurt
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp ground turmeric
- 2 tsp ground paprika
- A few drops of red food colouring
- 20g pack fresh coriander, chopped
- 3 skinless chicken breasts cut into 5cm pieces (15 pieces in total)
- 2 large leeks
- 15 pitted prunes

METHOD

In a blender, purée the lime juice, garlic, ginger, and chillies.

Add the yoghurt, spices and colour and blend until smooth. Mix with the chicken pieces and leave over night, if possible. If not, your chicken will need at least 4 hours in the marinade. Separate the green and white parts of the leeks. Blanch the whites of the leeks in boiling water. Wrap the prunes in the green parts of the leeks. Thread the chicken, wrapped prunes and blanched leeks onto your prepared skewers. NB: if you are using wooden skewers make sure you soak them so they don't burn. Heat the grill to a high heat and lightly oil the grates. Place the skewers on the grill. Cover the grill and cook, turning occasionally until grill marks are visible and the chicken is cooked. If you do not have a grill, then you can use a very hot oven.

Serve with tamarind sauce. (<https://www.scotland.org/about-scotland/food-and-drink/scottish-recipes/cock-a-leekie-kebab>)