

Great SCOT!

Scottish Cultural Organization of the Triangle

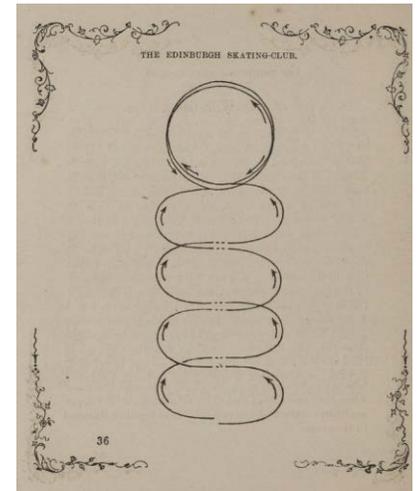
February 2018

Winter Olympics Scottish Connections

By Catherine McKinley

As everyone knows, the 2018 Winter Olympics begin on Friday, February 9, 2018 in Pyeongchang, South Korea. Most spectators know about skiing, skating and hockey. However, a lesser known ice sport is Curling which, as it turns out, had its beginnings in Scotland. And, how many are aware that Scotland has major historical connections with Figure Skating?

FIGURE SKATING - The first ever Figure Skating Club was the Edinburgh Skating Club, formed in 1742. (The next oldest was the London Skating Club founded in 1830.) However, while 1742 is recognized as the official relevant year, some handwritten notes have been found, dated in 1642, which appear to be informal skate club meeting minutes as they include discussions of recommended ice locales (it was all outdoor back then) and types of figures. The term "figure skating" derives from the designs skaters create in the ice with their blades. The most famous of these is the "Figure 8." Lesser knowns include the "Half Worm," the "Whole Worm," and the "Wild Goose" (pictured).



The Edinburgh Skate Club's principle object, at its founding, was to enable its members to skate together in concert. Admission to the club was by ballot after a trial. Membership candidates were expected to skate a complete circle on one foot, then the other as well as perform jumps. They were not, however, the type with airborne revolutions. Skaters moved in a straight line, jumped over 1 hat, then 2 stacked hats, then 3 stacked hats placed on the ice surface.

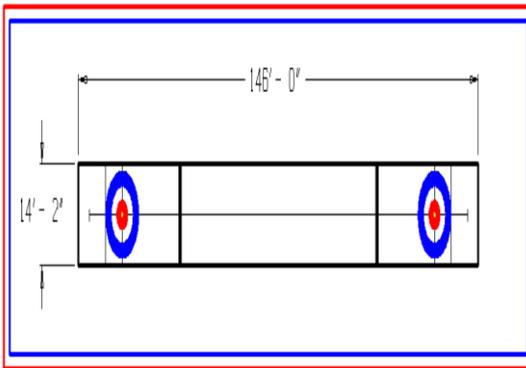
The favorite meeting place of the Edinburgh Skating Club was Duddington Loch near Edinburgh. The likeness of the most famous member of the club was captured, in a famous oil painting, by Henry Raeburn entitled "The Reverend Robert

Walker Skating on Duddington Loch" (pictured).

CURLING - One of the oldest team sports, Curling, began in 16th Century Scotland. Accounts about a game which involved sliding stones on ice at Paisley Abbey, in 1541, by a monk and a relative of the Abbott were written down by Notary John McQuhn. It came to be called "Curling" because the round stone slid down the ice toward the large bulls eye target, called the "house" rotates, or curls, as it travels.

Curling is played by 2 teams, 4 players each. The object is to have more stones closer to the center of the "house" (blue and red bullseye) than the other team. The "skip" is the one who throws the stones. To help the stone get to the middle of the house, without going past it, 2 other team members use brooms to sweep a smooth path for it, while it's sliding. Each segment of play is called an end. 16 stones are thrown in each end.

Scotland provides the most important section of the curling stone which is the one which makes direct contact with the ice. This high density blue hone granite can be found, in any adequate quantity, in only one locale. It is the mile long island called the Firth of Clyde, 10 miles off Ayrshire on Scotland's West Coast. The bottom band of every curling stone, in the world, is made from Scottish granite.



Virtual Tour of Scotland

SCOT is teaming up with Raleigh Parks and Recreation to offer a Virtual Tour of Scotland on Saturday, March 3 from 10:00 to 12:30 at the Five Points Center for Active Adults, 2000 Noble Road in Raleigh. Join us as we explore beautiful Scotland—from its lochs and castles to standing stones and sea monsters. Sample tea and shortbread, tap your toes to bagpipes and fiddle, try your hand at golf, weave a tartan, learn a dance, and much more. Space is limited, so register today! The cost is only \$5 ---much less than an airplane ticket. Children under 18 are free, so bring the family to this fun-filled morning of imagining that you are in Scotland.

For more information email coeprogram@raleighnc.gov or call (919) 996-6844.

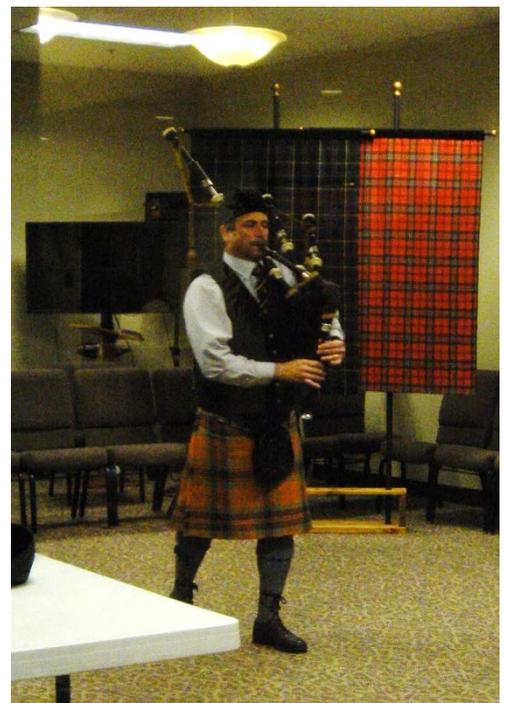
Cary Indoor Solo Piping Competition

The **Cary Indoor Solo Piping Competition** will take place on Saturday, March 10, 2018 at the Cary Alliance Church in Apex. This is the 13th year that pipers have had an early spring opportunity to get feedback on their piping as a new competition year begins.

A brand-new Grade 5 contest has been added this year. The EUSPBA recently sanctioned this event for beginning pipers, the requirement being to play on pipes a two-parted march in common 2/4, 3/4, or 4/4 time. The Cary Indoor is an excellent venue for first time competitors as it is small, well organized, and the comradery amongst pipers encourages each to do his or her best.

Judges are Jerry Finegan of Cary and Kenneth McKeveny of Raleigh.

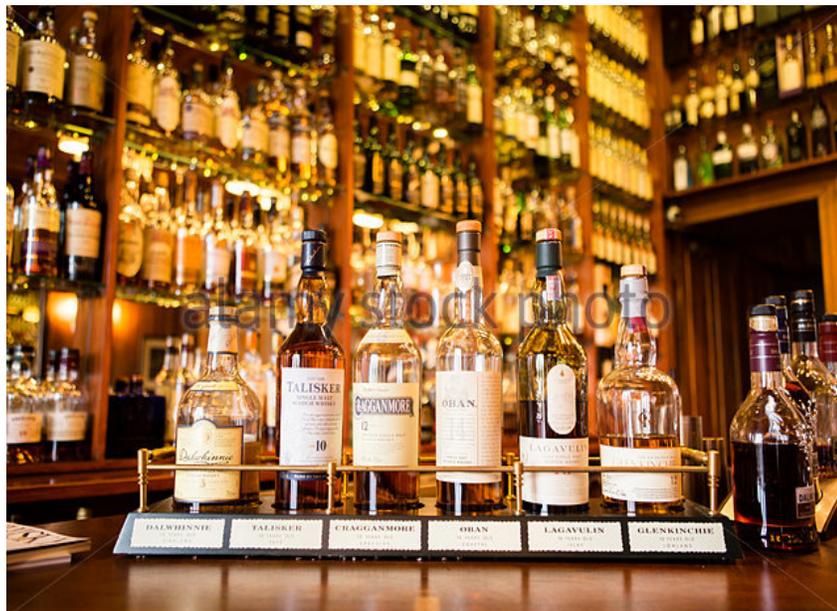
For more information, contact John or Emily Sprague, at esprague@nc.rr.com.



Whisky Tasting 2018

In an effort to warm our hearts and bellies during this dreary winter season, SCOT once again will be conducting a Scotch Whisky Tasting. This year's event will occur on Thursday, March 1st and will be held at the exclusive and elegant Prestonwood Country Club in Cary. Your ticket to the Tasting includes not only a sampling of six different whiskies, but also the fabulous spread that Prestonwood lays out for us, including several salad and soup choices; many different entrees and sides; and a dessert bar that is not to be missed. Tickets must be pre-paid and can be procured through the website (www.scot.us).

Our own Dr. Craig Hill will conduct the tasting, as he has since he was a (much) young(er) lad. Dr. Hill has entitled his presentation, “The Arts & Sciences of Whisky” and will lead participants through the biology, chemistry, history, business, and etymology of Scotch. Despite how dull that sounds, attendees will have lots of fun (if past history is a guide)—aided, of course, by whisky consumption.



Tastes of Scotland

Seed Cake

By Carolyn McDonald Graf

Seeds are probably one of the earliest food sources of early man. It can be imagined that adding seeds to cakes came shortly after man learned to grow and harvest his own grains. The tradition of seed cakes in Scotland is also very old with mention of it going back hundreds of years. As with other cakes it was used for special occasions and celebrations. As with all traditional recipes, there are many variations. The quantity and types of seeds range from a few to quite a bit. The type of cake itself varies from a pound cake to a scone. This recipe fits into the pound cake category with a large amount and a variety of seeds.

Ingredients

¾ cup butter at room temperature
2 cups sugar
4 eggs
4 teaspoons grated lemon peel
3 cups all-purpose flour
2 ½ teaspoons baking powder
½ teaspoon ground nutmeg
1 cup milk
1 tablespoon each caraway seed, poppy seed and anise seed
powdered sugar



Procedure

With an electric mixer, beat butter and sugar until fluffy. Mix in eggs, one at a time, blending thoroughly, and then add lemon peel.

Mix flour with baking powder and nutmeg. Add dry ingredients to butter mixture alternately with milk; blend well.

Butter and flour-dust a 10-inch tube pan or 12-cup fluted tube cake pan. Spoon about one fourth of the batter into pan and scatter caraway seed on top. Cover with one third of remaining batter and sprinkle with poppy seed. Cover with half of remaining batter. Scatter anise seed on top. Cover with remaining batter.

Bake at 350° F for about 1 hour or until a wooden pick, inserted, comes out clean. Let cool 10 minutes, then invert onto a wire rack to cool completely. To serve, dust with powdered sugar or top with a lemon glaze and cut in thin slices.

Makes 12-16 servings.

<http://astheroshe-accro.blogspot.com/2011/02/scottish-seed-cake.html>



President's Corner

Dear Members,

Here we are into February already, and 2 successful events behind us; namely, our Burns Night which went very well, with good participation from our SCOT members, young and old.

And, our Beer Tasting, which took on a different format this year, also went very well. We had over 40 people in attendance. Thanks to Scott Suehle for organizing this event, and to Stuart McIrvine for his contribution of incredible beer.

We are gearing up for another very busy time of year with several events coming up soon: Our Whisky Tasting on March the 1st, Scotland Virtual Tour on March the 3rd and The Cary Indoor Event on March the 10th. Also, plans for another Tartan Day Celebration on April the 6th are in the works.

Ceud mile failte – One hundred thousand welcomes to our new members, Diane Wallace, Robert & Nancy Luce. My Sincere thanks to all of you for joining, and I look forward to getting to know you better as time goes on.

Keep an eye on your inbox for updates and other events which will be coming up soon.

As always, please let us know what we can do to make SCOT the Organization you all want it to be! Come along and enjoy our events, they are for you, our members!!

God Bless, and enjoy each and every day!
Donald Ross

Calendar of Future SCOT Events and Other Activities

March 2018

Whisky Tasting

March 1, 2018 – Prestonwood Country Club
Cary, NC

Scotland Virtual Tour

March 3, 2018 – Raleigh, NC

Cary Indoor Dance and Piping Competition

March 10, 2018 – Apex, NC

St. Patrick's Day Parade

March 12, 2018 – Raleigh, NC

April 2018

Tartan Day Celebration

April 6, 2018 – NC Museum of History
Raleigh, NC

Cary Spring Daze Arts & Crafts Festival

April 28, 2018 – Bond Park in Cary, NC

May 2018

Annual SCOT Golf Tournament

May 26, 2018



406 Faculty Avenue
Cary, NC 27511
www.scot.us

The Scottish Cultural Organization of the Triangle (S.C.O.T.) is a non-profit organization dedicated to informing and educating the public about the history, culture, and heritage of Scotland and the Scottish people.

Board of Directors:

Tiffany Cissel	Lara Seltmann	Warren Hinson
Catherine McKinley	Patricia Johnston	Diane Hill
Carolyn Graf	John Sprague	Donald Ross

We welcome your contributions to this quarterly newsletter! Please forward news of any achievements, births, marriages, or graduations to Amy Mooney (danceramy@aol.com) to be included. If you have an article, story, artwork, or bit of Scottish lore to share, please submit it to the Editor (SCOT.triangle.news@gmail.com).