



The Scottish Bard, Robert "Rabbie" Burns, Born January 25, 1759.

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Join Us for a Virtual Burns Night Jan 23rd

Considering that not much fun is going on right now, and remembering the great time we had with the Maclean [Zoom] Gathering and AGM last July: let us gather again to celebrate the birthday of the Bard of Scotland!

The Scottish Bard, Robert "Rabbie" Burns, was born in Alloway Scotland on January 25, 1759. In addition to his popular writings (poetry, stories and songs) Burns was a famous (or infamous) whisky afficiendado and some credit him as the reason whisky was adopted as the National Drink of Scotland – and why whisky features prominently in any Burns Night celebration.

The first Burns Night Supper was held January 25th, 1801 – five years after his passing in 1796 by a group of his friends. The tradition has continued and many of the original components are still practiced today, such as the "Address To A Haggis" written by Burns and recited with great ceremony as the haggis is presented to the guests.

Haggis is a very traditional dish for Scottish feast days, like Burns Night and Hogmanay. Haggis is not readily available in the U.S. but it can be acquired through some gourmet and online retailers. It is not critical however, and you may enjoy any number of traditional dishes when celebrating Burns Night.

A typical menu include four courses: A soup course (cock-a-leekie or cullen skink is common); a main course (haggis, roast or salmon); a dessert course (cranachan or a tipsy laird); and finally a cheese course that often includes more whisky and some good old fashioned oat cakes. A few recipes can be found on page 2.

Virtual Robert Burns Supper Saturday, January 23, 2021 7:00 PM EST

Clan MacLean's

Highland dress encouraged - Provide your own menu and drink.

Program Schedule:

- 1. Pipe In
- 2. Welcome
- 3. Selkirk Grace
- 4. Pipe In The Haggis
- 5. Address and Toast to the Haggis
- 6. Entertainment
- 7. Toasts to the Lassies and Lads
- 8. The Immortal Memory and Toast
- 9. Vote of Thanks
- 10. Auld Lang Syne

Zoom Link information will be posted on the website: https://maclean.us.org



Clan MacLean Executive Committee



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T.T. Reins



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Burns Night Sample Menu & Recipes

MAIN COURSE

Scottish Salmon with Tarragon

4 salmon fillets
1 small, finely chopped onion
2 slices of thin bacon, diced
3 ounces (90g or ¾ stick) butter
Quarter teaspoon dried tarragon
2 tablespoons lemon juice
Large sheet of buttered kitchen foil
Double cream or crème fraîche

Pre-heat the oven to 400F (200C). Fry the finely chopped onion in butter in a pan until soft and golden (but not burnt). Add the bacon and tarragon and cook for another two minutes; then stir in the lemon juice. Place a large piece of buttered kitchen foil in an ovenproof dish, place the salmon fillets on this and cover with the onion and bacon mixture. Fold over the foil and seal to make a parcel.

Bake for 15-20 minutes. Serve with a teaspoonful of thick cream or crème fraîche and fresh vegetables.

DESSERT COURSE

Tipsy Laird

10 oz fresh raspberries 2 cups custard or Caledonian cream 2 cups whipped cream 10 oz sponge cake cut in chunks (homemade or store bought – white or yellow cake or pound cake works well) 1/4-1/2 cup whisky ¼ cup toasted almond flakes for topping

A Tipsy Laird is essentially a trifle so adjust your ingredients to fit the size of your bowl. Ideally you want a clear bowl so you can see the layers or you can use glasses to prepare individual desserts.

Assemble the layers starting with the cake, and most of the rasberries (leave a few for garnish). Drizzle the whisky evenly over the cake, then layer on the custard (make your own or use a mix – vanilla pudding in a pinch) and finally the whipped cream. Decorate with the toasted almond and remaining raspberries.

CHEESE COURSE

Betsy Wasson's Oat Cakes

2 cups old fashion rolled oats 1 cup white flour 1 cup brown sugar 1 teaspoon salt 1/4 cup boiling water 3/4 cup vegetable oil shortening or 8 tablespoons margarine 1/4 teaspoon baking soda

Mix dry ingredients together in a large bowl and cut in the shortening. Dissolve baking soda in 1/4 cup boiling water and add to the dry mix & shortening. Mix well.

Preheat oven to 375 degrees. Spread mixture onto a greased & floured 10 X 15 baking pan and bake for 15 to 18 minutes.

Cut into squares or to size while still hot. Let cool in pan the move to cooling rack. Leave on cooling rack for at least 1 hour.

Serve with a nice Scottish cheddar and a dram of whisky. Goes fantastic with haggis.

Winter Announcements & Events

- UPDATE: 2021 Games and Events We're watching closely for 2021 Games announcements/cancellations. As of today we are hopeful that the New York Tartan Parade (April) and Grandfather Mountain Games (July) will proceed as scheduled but please take caution when planning any travel. We will notify membership via email of any significant cancellations of Clan events and stay tuned for updates in the winter issue of The Pipings.
- JOIN US: April 9-11, 2021 New York Tartan Day Parade A block of rooms has been reserved at The Club Quarters Hotel, Times Square, Midtown, 44 W. 45th Street [212-354-6400]. RSVP to Les McLean (les8445@aol.com). More information on NYC Tartan Week events available at: <u>http://nyctartanweek.org</u>
- JOIN US: July 8-11, 2021 Grandfather Mountain Highland Games and Clan MacLean General Meeting A Clan Dinner will be organized at the Daniel Boone Inn. RSVP to Les McLean (les8445@aol.com)
- **Call for Conveners**: For more information on convening contact Mary Sue Wyatt at bummerms56@gmail.com or Connie McLean Sutton at conniemcsutton@gmail.com. Be on the lookout for a future, fun video on convening!

Clan MacLean Executive Committee



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CMAUS Presidential Pen

By Dr. Les McLean, CMAUS President

It is safe to say: 2020 will not be forgotten. It has been a time when some people deny the severity of the virus while 350,000 good people have died from it to date. We are holding our breath as the worst day gets worse each day, and the saving vacinations are coming available oh so slowly. It is a grey day, but the sun will return.

We want to get back to normalcy and celebrate our heritage at the games, but we are also cautious and understand game organizers' hesitation. We will accept their decisions, postpone to later in 2021 or next year, and look forward to the time we can safely get together again. So please, please stay safe and follow the guidelines: wear the mask, keep more than 6 ft distant, no touching, no crowds, and wash your hands frequently.

And then thugs storm our nation's capitol, an absolute disgrace.

Families are known to disagree and fight with one another, but hopefully we compromise, hug, make a truce, and stay together. Moreover, family always protect each other from outside threats. Around us, 2020 has exposed a deep political division in our land, but we cannot allow the outrageous hatred of a few destroy the unity and democracy our forefathers gave their fullest measure to obtain. Truth, honesty, integrity, courtesy and compassion must prevail. Remembering this season, as the angels declared, "peace and good will toward all." We Macleans hold the reputation for being fierce warriors fighting for freedom and truth, as well as being poets extolling the virtues of love, art, and tradition. We have survived centuries of physical, moral, and spiritual adversity. Together we will overcome, again. Thank God, we are Macleans.

-Doc

Welcome Lead Convenor Mary Sue Wyatt

I am Mary Sue Wyatt and have recently assumed the role of Lead Convener for CMAUS. Based in South Carolina, I have been convening games in SC and GA for about five years. Recently the Clan created convener kits for people to use to highlight Clan history at local highland games. The kit contains everything you need to host a tent. Our hope is that we have members who would be willing to "take on" convening a tent with the help of a convener kit and potentially continuing in a convener role in the future. The kit will be mailed to you and all we ask is you pay to return the kit after the games (usually around \$35).

It's fun to meet new people, reconnect with old acquaintances, and share the history of

Clan McLean. In fact, attending highland games can be quite addictive! Won't you come along and join the fun?!



Lead Convener Mary Sue Wyatt and husband, Doug.

Clan MacLean Board of Directors

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The Pipings Newsletter Editor: Anne Redding Photos/Articles may be submitted to: editor@maclean.us.org



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Visit us on the web: https:// maclean.us.org • www.facebook.com/groups/clanmaclean/

Save the Date!

2021 International Virtual Clan Maclean Gathering

To be held the week of June 21st, 2021

More details will be announced in the Spring Newsletter!

Another for Hector!

Do you know a family member interested in joining the Clan? Invite them to visit: https://maclean.us.org/membership/application

Need to renew your membership? Visit:

https://maclean.us.org/membership/renew

Thank you for your continued membership and commitment to keeping our Clan active!

The Duart Appeal

Raising funds during a pandemic is no easy task and the Appeal is very grateful to donors who have found a way to contribute during this challenging time. While the restoration has been impacted by lockdowns, Phase 6 (£461,531) was completed mid-2020. The work included the Keep wall above the Searoom, East courtyard wall and Banquet Hall steel beams. Phase 7 in now underway (£267,000) and will focus on the wall facing the carpark. Another application for funding will be made to assist with the remaining three phases. Phase 8 is planned to get underway in April 2021.

How to Donate:

Visit <u>www.duartappeal.org</u> for details on donation and sponsorship levels. U.S. donors may make **tax-deductible donations** in USD online using PayPal via the website or by check made payable to **Clan Maclean Association – California** (mail to: 748 South Meadows Parkway, Suite A9, P. M. Box 144, Reno, NV 89521), which is a non-profit Section 501 (c)(3) corporation supporting Scottish cultural outreach. On the check Memo line note "CMAUS Member - Duart Appeal".



Chief Sir Lachlan Maclean, Clan MacLean

