Scot Pourri

Send us your inquiries on life's little question marks.
Ever wanted to know what happened to your old pal from home, how to make your favourite Scottish meal, or wondered about a certain bit of Scottish history? Pose your questions on Scottish related topics to our knowledgeable readership who just may be able to help. Our letters page is a very popular and active one and many readers have been assisted across the world by fellow passionate Scots. Please keep letters under 200 words and we reserve the right to edit content and length. Letters, photos and any other items posted to the Scottish Banner cannot be returned. We prefer letters to be emailed to your nearest office or please visit our on line Scotpourri form at **http://www.scottishbanner.com,** alternatively you may post or fax your letters to us. Please ensure you include your full contact details, when emailing it is best to include your post address for those without internet access.

We know your not ready for Christmas.....But...

A reader asked for the attached recipe. I e-mailed it to her, then thought you might like to print it for others to enjoy.

WHISKY CHRISTMAS CAKE

1 or 2 quarts of Whisky
1 cup Butter
1 tsp. Brown Sugar
2 large Eggs
2 cups Dried Fruit
1 cup Sugar
1 tsp. Baking Powder
1 cup Nuts
1 tablespoon Lemon Juice

Method

Before starting, sample the Whisky to check for quality. If satisfied, select a large mixing bowl, measuring cup, etc.

Check the whisky again to be sure it is of the highest quality, pour one level cup of whisky into a glass and drink. (If the quality is poor, the cake will not be superior).

With an electric mixer, beat one cup of butter into a large fluffy bowl.

Add one seaspoon of tugar and beat again.

Meanwhile, to be certain that the whisky is still of the quality – try another cup. Good, isn't it? Open the second quart, if necessary.

Add two arge leggs, two cups of fried druit, and beat until high. If the druit gets stuck in the beathers, just pry it loose with a drewscriver.

Next sift three cups of baking powder, a pinch of whisky, seaspoon of toda, and a cup of pepper or salt (who really cares?), and sample the whisky again.

Sift one pint of jemon luice, fold in bopped chutter and strained nuts, add brown sugar or whatever colour you like.

Grease the oven and turn on the cake pan to 350 gredees.

Pour all the ingrd.....ingradit.....igred.....stuff into the pan and place in the oven for one hour. Where is the oven anyway???

Now check the whisky again and get someone to watch the oven – cause all of a sudden the room is spinning.....I'm going to bed (hic) hic HIC..... .aye! zzzzzzzzz zzzzz zzzz zzzzzzzzzz.

Edna MacPherson Sabato
Queensland,
Australia.
Ed. note: Well done Ms. Sabato.

Help Needed With A Parchment Or Scroll

I am a constant reader of "The Scottish Banner", and have been for many years.
I obtain my copy from a "Scots store here locally.
For quite a spell now, I have tried unsuccessfully to pick up a scroll or parchment pertaining to a couple of friends from Scotland there names being respectfully Alexander, and Speirs.

I would greatly appreciate any information regarding any old historical meaning to both names. As a surprise I would like to take them any such information when I visit Scotland this year.

J McIntosh,
540 Mary Street, East,
Building 2,
Ontario
Canada L1N 2R1.

Saltire in the Sky

Saltire in the Sky provided by Frank and Violet Reid, Whiting, New Jersey, USA

Re. The Glasgow Blitz - June Issue

I am writing in response to a letter in the "Banner" Mailbag, June 2008 issue. It was entitled "The Glasgow Blitz", sent in by Iris Wilkes, Ontario, Canada. Unfortunately it gave no address other than this, and so I have no way of contacting her except through the "Mailbag".

I have just this minute finished talking to a dear friend of mine who lives in Clydebank, and I wish to advise Iris and any interested parties that Mr. & Mrs. J. McNeill have organized a Memorial Service at the Dalnottar Cemetary, Scotland for many years. It is held the first Saturday after the 14th of March every year. There are church services held at that time also.

Should Iris or any Scot wish to contact Mr. McNeill, they could contact me, either by e-mail or regular mail.

Mr. McNeill belongs to an organisation that has done a great deal to keep the Memorial Services remembered for all those who suffered as well as those who were fortunate enough to survive.

These services are well attended each year by families and local politicians.

Dorothy J. Davidson (Mrs.),
507 -89 Riverview Drive,
Chatham, Ontario,
N7M 6A4. Canada.
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Ed.note: Thank you so much for sharing this with other readers - it will be very helpful to them.

Where are the Coronation Chums?

My question is " What ever happened to the Coronation Chums of Jamieson Street in Govanhill in 1937, now no longer on the map after a thorough bull-dozing?

Are they spread around the world now? Are they still with us, and if not would any of their families recognise them in the photo below and pass on any news? Some of the names are Arthur Oliver, Billy Murray, Maureen McMenemy, Charlie Davidson, Jackie Glover and the Stoddard Sisters? I imagine many of the group will have passed on, but I have always said that "If you have survived the City of Glasgow in the mid thirties, you can survive anything" !

Bill Cadzow.
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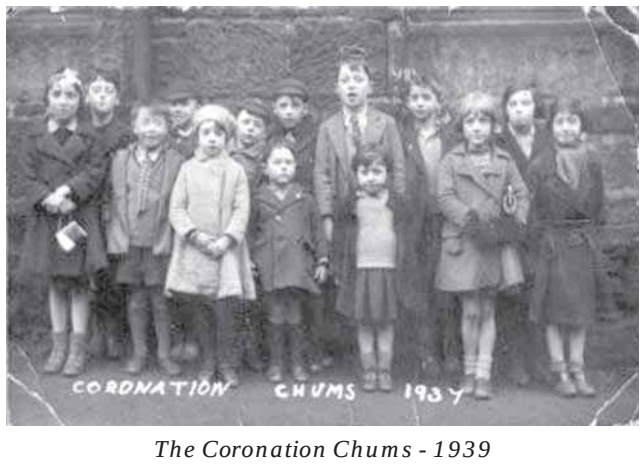

The Coronation Chums - 1939

Happy New Australian subscriber

Many, many thanks – I received the April edition of the "Banner" today. You have made myself and a dear old person so happy.

Just love the "Banner".

God's blessings
Roselin Humphries,
Portarlington, Victoria,
Australia.

Celtic Design Tattoo

Is there anyone who can help me find someone to design my friend's Celtic Design for a Tattoo dedicated to his Dad? His Dad passed away, and the idea he has is of his Dad's favourite Scottish football team emblem, and he would like the celtic knot on the inside to contain his Dad's initials. Help with this would be much appreciated. Wanting to find someone who can design my friend's Celtic Design for a tattoo he would like done before he goes home to Scotland at the end of the year.

Lisa Murray
Australia
Email:
lisa.murray24@gmail.com

Tartan Day! Alive in Colorado

It is with pride that I write to you with the news that Colorado Tartan Day is still alive and well here in Colorado. This year we completed our 12th year of presenting a day long event in which the Scottish Community expresses it's Scottish Heritage.

Colorado Tartan Day was passed by the legislature on March 21st 1996 followed by a Colorado Tartan, designed by Rev. John Pahls, a proud Scot, the following year.

The Colorado Tartan Committee, provides a kilted minister and a piper, each year, for each of the houses of the Colorado State Legislature, who give the Invocation, opening the session.

Dale F. Baird,Pres.
ClanBaird Soc., Worldwide
Denver, CO, USA.

Better Things In Life

Enclosed is my subscription for two years of the *"Scottish Banner"* I hope to see 2010 as I will be 62 by then. Time really creeps up quickly when you enjoy the better things in life. I always look forward to the "Banner".

William "Jock" Gall
Tea Gardens, NS Australia