

Shasta Celtic Society
PO Box 993595
Redding, CA 96099



NEWS

September-October 2018, Vol. 22, No. 4

PREZ SEZ

I am always surprised at how beautiful Shastice Park in Mt Shasta is, even in summer. Now I know their secret to year around green grass. It's watered from a natural spring. Speaking of water, there were tears of laughter, tears of gratitude, and tears of sentiment, all around our SCS annual picnic on July 15th as we honored long time SCS member, Robert Menzies, with a lifetime membership for his stalwart dedication to the Shasta Celtic Society, and his Menzies' Clan. We got to hear about the 6 months he spent as the horticultural specialist of the Menzies' Clan castle in Weem, Scotland. And as a parting remembrance of Scotland, we drove out of Mt. Shasta showered by a rainstorm. The food was terrific, the Jefferson Pipe Band bagpiping was grand, the weather was perfect – then a wee bit of Scottish rain at the end, and the time spent among friends was a blessing.


A little bit of information about Robert Menzies own Castle...

Castle Menzies in Scotland is the ancestral seat of the Clan Menzies and the Menzies Baronets. It is located a little to the west of the small village of Weem, near Aberfeldy in the Highlands of Perthshire.

Thanks,

—Holly Hooton, President 

CARR FIRE

A small fund has been made available due to the generosity of the Caledonian Club of San Francisco. If you or a loved one in your family has experienced loss due to the fire, please go to the Shasta Celtic Website at shastacelts.org click on the Carr Fire tab and complete the form. *(The remodeled SCS website will be live within the next two weeks, and the link to the form will be available.)* 

SPECIAL THANK YOU TO OUR HONOREES...

On July 15th, the Shasta Celtic Society and Jefferson Pipe Band included honorary members with a presentation at the Shasta Celtic Society's Picnic. The Honoree for both the Shasta Celtic Society and the Jefferson Pipe Band was Robert Menzies. The Jefferson Pipe Band also had three more Honorees: Nancy Wallace, Norm Birkett, and Dean Whetstine.

We can't say "thank you" long and loud enough for all that has been done to advance the SCS and the JBP through the kind work of these individuals.

Please see shastacelts.org for the color version of this newsletter with color photos included! 🍀



Jefferson Pipe Band



Robert Menzies



Bob Skinner Presenting Award to Norm Birkett



Bob Skinner Presenting Award to Robert Menzies



Holly Hooten Presenting Award to Robert Menzies



Bob Skinner Presenting Award to Dean Whetstine



Steve and Phyllis Snytzer



Bob Skinner Presenting Award to Nancy Wallace



Robert showing off his Awards

SAMHAIN... 🎃

Well folks, it's the time of year again that every good Celt looks forward to with bated breath. Yes, it's Samhain, and as good Celts we all know what that entails, don't we? Well, maybe it's the Cockney in this jock, but I really didn't have a clue as to what it meant except that it was the New Year of the old Celtic calendar. So, in order to write something of a semi-intelligent nature for our editor-in-chief of this little tabloid, I did what any red-blooded Celt with a computer would do: access the web!!! There is, of course a wealth of information on this and any subject in the Celtic World, and I was lucky enough to stumble on just the right stuff.

Firstly, the word itself: "Samhain", pronounced SOW-IN (soow-eeen) or SOW-EN (sow-en), is the compound word derived from the scots Gaelic words "sam", meaning "summer" and "fuin", meaning "end". So Samhain, or Samain, means literally "end of summer". The Irish-English dictionary defines Samhain as: "All Hallowtide, the feast of the dead in Pagan and Christian times, signaling the close of harvest and start of winter." The Scottish Gaelic Dictionary defines it as "Hallowtide. The Feast of All Souls." So as you can see, Halloween is tied to the Samhain, although today it's only a pale shadow of the original Celtic festival.

Samhain was the end of summer, and this had a great deal of significance for the Celts. It was celebrated on the first day of November, the month "that heralds the rule of darkness." Like all Celtic festivals, Samhain was celebrated on three levels: the material, spiritual, and cosmic levels.

On the material level it was of great importance. The Celts were a pastoral society as opposed to an agrarian society and the end of summer meant a radical change in their lifestyle. Samhain was the time of the great gathering of the clans/tribes, and also a time of stock-taking and preparation for the coming winter. It brought all the people and livestock down from the summer pastures in the hills and glens to their winter quarters. It was a time of re-acquaintance; kith and kin gathered indoors for long winter nights of story telling and craft making. People would travel long distances to attend their tribal feasts and the festival would last over a period of nine days. It was also a period of culling the herds; all stock that wasn't required for breeding in the spring was slaughtered to prepare for the coming winter.

It was also a festival of fire with a new fire being set on the household hearth, which would burn until the first day of the following Spring. Huge bonfires were lit on the hilltops at sunset in honor of the old Gods and Goddesses, and to guide the souls of the dead home to their kin. There

is still a present day celebration of one of these ancient fire festivals which takes place every year at Burghead, in Moray, Scotland. It's known as "the Burning of the Clavie" which, although celebrated on the 11th of January, has many similarities with Samhain. The Clavie is a herring barrel filled with tar and packed with staves (today they use old whiskey barrels). After being lit from a peat fire from the hearth of the Burghead Provost (Mayor), it is carried clockwise around the town, stopping at prominent citizens' homes to bring them good luck. From there, it's taken to a stone altar at an old fort on Doorie Hill and set down. More fuel is added and the hill is ablaze with a beacon of fire. I don't think CalFire would go for that little ritual here in good old California, eh?!?!

On the spiritual level, Samhain was a time of inner contemplation because, for a warrior race, death was always present though not the tragedy it is in modern times. The important thing was to die with honor, live in the memory of the clan, and be honored at the great feast, Fleadh nan Mairbh (Feast of the Dead), which was held on Samhain Eve. This, for the Celts, was the most magical time of the year. They believed that when people died, they went to the land of eternal youth and happiness called Tir nan Og, and they also believed that the turning points of time, such as day to night and summer to winter, were magical times. The Eve of Samhain which was the turning point of the year, was even more so; it was believed that the veil between the two worlds was at its thinnest and that the living could communicate with their beloved dead in Tir nan Og. It was also believed that ghosts of people destined to die in the coming year could be seen walking through graveyards at midnight on Samhain, and because these ghosts were thought to be malevolent, people would carve jack-o-lanterns out of pumpkins and carry them as lanterns to scare away the ghosties.

Samhain on the cosmic level came to herald the supremacy of night over day, winter of summer and the ageless battle between light and dark, growth and decay, and life and death, but never of good and evil. There were other customs that took place at Samhain, such as apple-ducking, which was a marriage of divination (the first to bite an apple was supposed to be the first to get married) and apple-peeling, a divination of long life (the longer the peel, the longer the life). The foods of Samhain were as follows: apples, pumpkin pie, hazelnuts, corn, cakes for the dead, cranberry muffins and breads, ale and beer, cider and herbal teas.

So, there you have it folks: a diatribe on Samhain... And now you know what to bring to any Samhain Celebration. This is really just an excuse for a Halloween party and a chance for everyone to kick up their heels and have a blast. Have a happy Samhain!


—The Cockney Jock, Bob Elrick 🍀

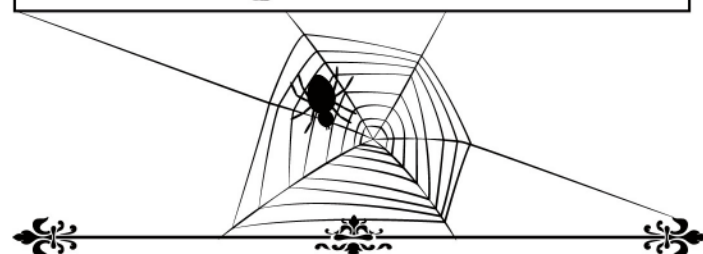
KIRKIN' O' THE TARTANS

Sunday, October 28th at 11:00am the First Presbyterian Church in Red Bluff located at 838 Jefferson Street will once again observe the Kirkin' o' the Tartans.

During the service, traditional Scottish hymns are sung, along with Celtic music featuring the Jefferson Pipe Band. During the service the minister will call for those representing their clans to be recognized, and the tartans will be blessed. The tartan can be a swatch or the full kilted regalia. This is a festive occasion, and there is a gathering after the church service with Scottish foods and more music.

Members of the Shasta Celtic Society and the Jefferson Pipe Band have been attending this celebration for several years! The wearing of tartans, represented in the form of kilts, Scottish dress apparel, or sash or swatch, is encouraged. This is a regular Sunday service that is open to anyone who would care to attend.

Members are invited to come out and join in the church service and celebrate Scottish culture. Afterwards, members of the band and the SCS gather for a meal at a location that will be announced at the Kirkin' o' The Tartans event. 



HAVE SOMETHING TO SHARE?

The newsletter is always open to your stories, recipes and anything you would like to share with the rest of the SCS members. Please don't be shy, submit your article or recipe via email to: graphics@palocedroprinting.com or call 530.547.2266 for more information.



SAVE THE DATE!!!

2019 is closer than you think, and so is the SCS Burns Supper on January 19, 2019!

Robert Burns' acquaintances held the first Burns supper on July 21, the anniversary of his death, in Ayrshire, Scotland, in the late 1700s, and was later changed to January 25, his birthday. It's time to start our planning and the gathering the village of volunteers it takes to put this grand night together. **We need help with poetry readers, decorations, and the list goes on. Please call 547-5517** if you want to help, and plan to come to our monthly meetings, held right after the regularly scheduled business meetings.

UPCOMING CELTIC MUSICAL EVENTS NEAR YOU

Celtic Thunder Nov. 9th @ 8pm
Silver Legacy • Reno, NV

Celtic Thunder Nov. 11th @ 7:30pm
Gallo Center for the Arts • Modesto, CA
(tickets/info at eventful.com)

Celtic Woman Dec. 13th @ 7:30pm
Laxson Auditorium • CSUC, Chico, CA

Celtic Christmas Dec. 20 @ 7:30pm
Cascade Theater • Redding, CA
cascadetheater.org

The Chieftains Feb. 23 @ 7:30pm
Sonoma State University • Santa Rosa, CA

Lunasa Feb. 25 @ 7:00pm
Tsakopoulos Center for the Arts • Sacramento, CA

Irish Rover Mar. 2 @ 7:30pm
Gallo Center for the Arts • Modesto, CA



SAMHAIN RECIPES



SOUL CAKES:

One of the most commonly served foods for Samhain are Soul Cakes. Although their origins in history are a bit hazy, everything from appeasing evil spirits to feeding beggars, it has become a dish that is closely associated with the fall celebration. Just as the origin stories vary greatly, so do the recipes for soul cakes. They come in all shapes and sizes, and the texture can be anything from biscuit-like to cakes. Most recipes seem to include a type of dried fruit, such as currants or golden raisins, and a dash of nutmeg and saffron.

Makes 12 to 15 2-inch Soul Cakes:

2 cups all-purpose flour
1/2 teaspoon nutmeg, ground fresh if possible
1/2 teaspoon cinnamon, ground fresh if possible
1/2 teaspoon salt
Generous pinch of saffron
1/2 cup milk
1 stick (8 tablespoons) unsalted butter, softened
1/2 cup sugar
2 egg yolks
1/2 cup currants (or cranberry raisins)

For the Glaze: 1 egg yolk, beaten

Preheat oven to 400 degrees

Combine the flour, the nutmeg, cinnamon and salt in a small bowl. Mix well with a fork.

Crumble the saffron threads into a small saucepan and heat over low heat just until they become aromatic, taking care not to burn them. Add the milk and heat just until hot to the touch. The milk will have turned a bright yellow. Remove from heat.

Cream the butter and sugar together in a medium bowl with a wooden spoon (or use an electric mixer with the paddle attachment). Add the egg yolks and blend in thoroughly with the back of the spoon. Add the spiced flour and combine as thoroughly as possible; the mixture will be dry and crumbly.

One tablespoon at a time, begin adding in the warm saffron milk, blending vigorously with the spoon. When you have a soft dough, stop adding milk; you probably won't need the entire half-cup.

Turn the dough out onto a floured counter and knead gently, with floured hands, until the dough is uniform. Roll out gently to a thickness of 1/2 inch. Using a floured 2-inch round cookie or biscuit cutter, cut out as many rounds as you can and set on an ungreased baking sheet. You can gather and re-roll the scraps, gently.

Decorate the soul cakes with currants and then brush liberally with the beaten egg yolk. Bake for 15 minutes, until just golden and shiny. Serve warm.

Featured online at www.npr.org

STOVE TATTIES:

A Delicious Main or Side Dish

Cut up into small pieces, two or three onions and fry them together with any small scraps of meat.

Peel and cut up into smallish pieces about six large potatoes. Put the pieces of potato into a pan that has in it only sufficient water to cover the bottom. Add small pieces of butter, and when the butter has melted and run through the potatoes, add the fried onions and meat. Salt, and simmer slowly with the lid on until the potatoes are quite soft.

Originally featured in Vol. 1, No. 7
of SCS News Oct. 1997.

POTATO AND APPLE FADGE:



A Fadge is basically a classic potato farl (a word that derives from the Gaelic fardel which literally means 'four part' and this refers to the way that these griddle breads are typically cut into and served in quarters) that is filled with sliced apples and is typically served at Halloween. This "Fadge" is a traditional Irish recipe for a classic potato and apple dough bound with flour that's rolled into a round, cut into quarters and fried in butter.

850g potatoes (1.8 pounds), peeled and halved (or you can use leftover mashed potatoes)

1 apple, cored and sliced, 1 tbsp sugar, 1/4 tsp salt (or to taste), 2 tbsp plain flour, 1 tbsp melted butter

Prepare mashed potatoes (or use leftovers cold). Allow fresh cooked to cool until just warm then place in a bowl along with the flour, salt and melted butter. Mix until it comes together as a dough.

Turn the dough onto a well-floured surface and knead lightly (it will be sticky) then cut in half. Dust the tops of the halves with flour then roll into a circles about 22cm in diameter and 3mm thick.

Place the apples on top of one circle and scatter the sugar on top. Set the second pastry circle on top and press down the edges to seal.

Cut into quarters with a floured knife then seal the edges once more and dust with flour.

Place the quarters in the base of a frying pan and fry in a little oil for about 3 minutes per side, or until evenly browned. Season with salt and black pepper and serve immediately.

Featured online at Shamrock Club of Wisconsin
shamrockclubwis.com





Shasta Celtic Society

Presents its 22nd Annual

Burns Night Supper



January 19th

At the Red Lion Hotel • 1830 Hilltop Dr. Redding

Social Gathering at 5:00pm

Program & Dinner at 6:00pm

Join us for a gala evening honoring the life and works of
Scotland's most beloved son, Robert Burns.

Enjoy a full Scottish themed buffet dinner along with
toasts, speeches, poetry readings, singing and bagpiping...

Lest ye not forget the Haggis!

Tickets On Sale Starting December 1st at:

www.ShastaCelts.org

For More Information Call: 530.547.5517



Never has a membership in the **Shasta Celtic Society** been more appealing!
Become a member & get discounts to many local concerts, our *Burns Night Supper*, and other Society sponsored events.
Join today and save! (Already a member? Encourage a friend and share the fun!)

Shasta Celtic Society Membership Application

Name(s): _____

Address: _____

Telephone(s): _____

E-mail address(es): _____

Membership level: _____ \$15/Individual _____ \$20/Family _____ \$10/Mailing list only

Preferred newsletter delivery: _____ via e-mail _____ via post

Monthly meetings are held on the second WEDNESDAY of every month
at Red Lion Hotel located at 1830 Hilltop Drive in Redding.

To participate in Shasta Celtic Society events, I can (please check all that apply):

- | | | |
|--|--|---|
| <input type="checkbox"/> Volunteer in general | <input type="checkbox"/> Set up or take down at events | <input type="checkbox"/> Decorate |
| <input type="checkbox"/> Sit on the Board of Directors | <input type="checkbox"/> Photograph events | <input type="checkbox"/> Donate items for raffles, etc. |
| <input type="checkbox"/> Sit on a committee | <input type="checkbox"/> Play a musical instrument | <input type="checkbox"/> Make phone calls |
| <input type="checkbox"/> Coordinate events | <input type="checkbox"/> Dance and/or sing | <input type="checkbox"/> Bake cookies, etc. |
| <input type="checkbox"/> Submit articles | <input type="checkbox"/> Work at information booths | <input type="checkbox"/> Not able to volunteer |

Other talents and interests: _____

CONTACTS:

Public Contact: Kitty Seiler 530.515.8692

Membership Chair: Cherry McCabe 530.246.4182

Shasta Celtic Society

P.O. Box 993595

Redding, CA 96099

www.shastacelts.org

CELTIC CALENDAR

KIRKIN' O' THE TARTANS

Sunday, October 28th • 11:00am

First Presbyterian Church
838 Jefferson Street • Red Bluff

SCS BOARD MEETING

November 8th • 6:00pm

Red Lion Hotel • 1830 Hilltop Dr. • Redding

CHRISTMAS PARTY

To Be Announced in Next Newsletter

SCS BOARD MEETING

December 12th • 6:00pm

Red Lion Hotel • 1830 Hilltop Dr. • Redding

22ND ANNUAL BURNS SUPPER

January 19th • Social 5:00pm • Dinner 6:00pm

Red Lion Hotel • 1830 Hilltop Dr. • Redding

Shasta Celtic Society monthly meeting:
Every Second **WEDNESDAY** at 6:00pm
at Red Lion Hotel Redding

Shasta Scottish Country Dance Class:
Every Thursday at 6:30pm
at Palo Cedro Community Guild Hall
(formerly known as Millville Grange)
More info call: 347-0825 or 244-4183

Jefferson Pipe Band Practice:
Every Thursday at 7:00pm
at Shasta High School Cafeteria
More info call: 941-2238 or 949-7430

Become a member of the Shasta Celtic Society!
Membership applications forms available at:
www.shastacelts.org

SHASTA CELTIC SOCIETY DIRECTORY

Shasta Celtic Society
PO Box 993595 • Redding, CA 96099
www.ShastaCelts.org

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Co-President Bob Elrick 530.246.3603
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SecretarySeat Vacant/Available

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