

**ST. ANDREW'S**

# Echoes Echoes



**ST. ANDREW'S SOCIETY OF OAKLAND  
NEWSLETTER**

**MARCH 2011**

Publication is bi-monthly at the end of odd numbered months:  
January March May July September November

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**ST. ANDREW'S SOCIETY OF OAKLAND**

**C/O 3565 WHITEHALL CT,**

**PLEASANTON, CA**

**94588**

### **Editor's Corner**

When geese gather, it is called a gaggle. Wolves run together in packs, squirrels in squads, porcupines in a prickle, and when more than one rhinoceros is heading your way it's a crash (or very soon will be).

What then does one call the combined set of names and email addresses for our St. Andrew's Society of Oakland? We're called a group: a Google group to be precise. One of my first tasks as Editor was to set up a way to broadcast communications such as this newsletter to members without typing in everyone's address each time.

Our group's name (sometimes called an alias) is: [saint-andrews-society-of-oakland@googlegroups.com](mailto:saint-andrews-society-of-oakland@googlegroups.com)

The group email address above enables bulk emailing to every member registered in the group. Are you a member? If you got this newsletter electronically, yes you are. How else can you tell? Go to <http://groups.google.com/group/saint-andrews-society-of-oakland?hl=en> and click the Members link (you probably will be asked to sign in or register for this page). Your name will be in the list as well as space for you to personalize your member details if you choose. See if you can find John Houston in the list and tell me what he is wearing on his head. More about groups in the future.

### **Echoes Corrections**

January's Echoes incorrectly reported in the Membership Applications section:

We received a letter from Ann Sagramoso for membership.

Ann's been a member for years and her letter contained her membership dues, not an application. Sorry for the confusion, and thanks to Ann for her great example as a conscientious member. Ed.

### **With Sadness**

It is with great sadness that we mark the passing on March 5th 2011 of Bob Reid.

### **Society News**

#### **Correspondence**

We received a letter from Hope Hospice thanking the Society for the \$3000 donation.

#### **Entertainment Committee**

The Society picnic will be discussed at the April 14 meeting.

#### **Unfinished Business**

Burns Night update: the Society made \$108.27 surplus and 56 people attended, one of which is here:

<http://www.youtube.com/watch?v=Ee8jbAHajBM>

Google Documents <https://docs.google.com/?tab=oo&authuser=0> contains Burns Night photos.

### ***Auditing Committee***

The auditing committee completed review of the Treasurer's books and reported:

*We, the undersigned find no exceptions to the reports presented for the financial statements for the year December 1<sup>st</sup> 2009 to November 30<sup>th</sup> 2010. Signed William Edmiston and James B Hutchinson, the Auditing Committee, and dated March 8<sup>th</sup> 2011.*

The committee recommended action regarding the Scholarship fund to prevent the amount diminishing over time.

### ***New Business***

The 7<sup>th</sup> Annual pub night challenge organizers are looking for teams from all the different societies and organizations. There will be no team from the St Andrew's Society of Oakland.

### ***Membership***

There are 64 members: 43 are paying members, 12 are life members, under section 5.

There are 9 members who have actually paid life membership. 17 members have lapsed.

### ***Hold The Date***

The fifth Annual Joint Club's Ceilidh will be at Encinal Yacht Club in Alameda on Saturday August 13th, 2011. Once again we will dance to and be entertained by the John Taylor Ceilidh Band. Please watch for additional information in the near future.

## **ANNOUNCEMENTS**

### **Royal Ceremonial Ball**

**From:** Patrick Sweetman and Mary Gilbert [Mary.Gilbert@fco.gov.uk](mailto:Mary.Gilbert@fco.gov.uk)

Hi All:

Please mark your calendars for the Royal Ceremonial Ball, which will be held on April 29 at the Mark Hopkins Hotel.

I have attached a flyer explaining everything, also a letter from Julian Evans H.M. Consul General.

For more information please go to the Royal Ceremonial Ball website.

Click the link below

[www.wix.com/royalceremonialball/home](http://www.wix.com/royalceremonialball/home)

Patrick Sweetman M.B.E.

**THE BRITISH COMMONWEALTH ASSOCIATION OF SAN FRANCISCO *and the* BRITISH CONSULATE-GENERAL ARE PLEASED TO ANNOUNCE A ROYAL CEREMONIAL BALL IN CELEBRATION OF THE BIRTHDAY OF HER MAJESTY QUEEN ELIZABETH II, AND THE ROYAL WEDDING OF PRINCE WILLIAM & CATHERINE MIDDLETON**

**Kindly Sponsored by HSBC Premier**

Friday April 29th, 2011

at the InterContinental **Mark Hopkins Hotel** One Nob Hill, San Francisco, 94108

Hosted Cocktails: 6:30pm to 7:30pm Followed by Dinner and Dancing

Dress: Black tie, Highland Dress or Business attire

**ENTERTAINMENT**

Bob Gutierrez Quartet

DJ – Jon Bercovitch

Piper Kevin Sweetman

British Consulate-General,

San Francisco

TICKET INFORMATION \$ 100.00 per person

To pay by credit card, click on the link below, courtesy of the British American Business Council

[https://secure.chambermaster.com/directory/jsp/events/dlg/Public\\_AddReg.jsp?ccid=549&eventid=104](https://secure.chambermaster.com/directory/jsp/events/dlg/Public_AddReg.jsp?ccid=549&eventid=104)

To pay by check, please send checks, to be received no later than 18 April,

to Mrs. Pamela Sweetman

2616 Snowy Egret Way, Elk Grove, CA 95757

For more information please call

Patrick Sweetman M.B.E. (916)-714-0748

Please note that, due to the expected high demand for tables at this event, reservations will be processed on a first-come, first-served basis and that no reservations will be accepted without payment.

**Caledonian Club Tartan Ball**

Clansmen & Friends,

Please contact 1st Chieftain George McCombe [brawlad@sbcglobal.net](mailto:brawlad@sbcglobal.net) to sign up for the Tartan Ball on April 9, at the Embassy Suites, Burlingame. Dinner is \$65 each for members and spouses, \$70 for non-members. Meal choices are beef, fish and chicken. Rooms are available at the Embassy Suites for \$99 including breakfast.

Malcolm Carden, 3rd Chieftain

(Editor's Note: Tickets will be available for the usual 2 for 1 deal, contact Nancy or Ian.)

**April 6 is National Tartan Day**

2008 PRESIDENTIAL PROCLAMATION (excerpts)

President George Bush signed on April 4th 2008 a Presidential Proclamation making April 6th National Tartan Day! Proclamation signed by the President of the United States:

Americans of Scottish descent have made enduring contributions to our Nation with their hard work, faith, and values. On National Tartan Day, we celebrate the spirit and character of Scottish Americans and recognize their many contributions to our culture and our way of life.

Scotland and the United States have long shared ties of family and friendship, and many of our country's most cherished customs and ideals first grew to maturity on Scotland's soil. Sons and daughters of many Scottish clans were among the first immigrants to settle in America, and their determination and optimism helped build our Nation's character. From the evocative sounds of the bagpipes to the great sport of golf, the Scots have also left an indelible mark on American culture.

National Tartan Day is an opportunity to celebrate all Americans who claim Scottish ancestry, and we are especially grateful for the service in our Armed Forces of Scottish Americans who have answered the call to protect our nation..

NOW, THEREFORE, I, GEORGE W. BUSH, President of the United States of America, by virtue of the authority vested in me by the Constitution and laws of the United States, do hereby proclaim April 6, 2008, as National Tartan Day.

**GEORGE W. BUSH**

**CHGA Campbell Games postponed until 2012**

The City of Campbell will not allow the Highland Games at the Community Center this year due to the recent re-seeding at the Community Center.

On behalf of the CHGA, thank you for your support and hope to see you at our 2012 Games planning meetings which will continue each 2nd Wednesday of the month at the Presbyterian Church of Los Gatos, 16575 Shannon Road, Los Gatos, CA - Phone: [\(408\) 356-6156](tel:4083566156).

### **Scottish History for February**

**February 2 1424** James I married Lady Jane Beaufort, daughter of the Earl of Somerset, in London.

**February 2 1645** Battle of Inverlochy, one of the Duke of Montrose's victories over the Covenanters.

**February 2 1782** Birth of James Chalmers in Arbroath - he devised the adhesive postage stamp.

**February 4 1649** Charles II proclaimed king in Edinburgh - but not in England.

**February 5 1723** John Witherspoon, clergyman, writer, President of Princeton University, signatory to American Declaration of Independence 1776, born in Gifford, East Lothian.

**February 6 1952** King George VI dies and Queen Elizabeth II becomes monarch.

**February 7 1313** Robert the Bruce captured Dumfries.

**February 8 1587** Mary Queen of Scots beheaded at Fotheringay Castle.

**February 14 1876** Alexander Graham Bell patented the telephone (Patent 174461). Two hours after it was lodged, his rival, Elisha Gray, applied for a similar patent. Bell's was granted.

**February 15 1971** Decimal currency introduced, abandoning 12 pennies to a shilling and 20 shillings to a pound.

**February 21 1945** Eric Liddell, "Chariots of Fire" athlete, winner of 1924 Olympics 400 metres, died in Japanese internment camp in China.

**February 21 2002** The all-Scots curling team won gold at the Winter Olympics in Salt Lake City.

**February 24 1923** Steam train, the "Flying Scotsman" went into service.

**February 28 1946** Robin Cook, Foreign Secretary, born.

### **Scottish History for March**

**March 3 1847** Alexander Graham Bell born Edinburgh.

**March 4 1890** Forth Rail Bridge opened by Prince of Wales.

**March 9 1770** Haggis was served on board Captain James Cook's ship "Endeavour", anchored off New Zealand, in celebration of the birthday of a Scottish officer who was on board. (Captain Cook was born in Yorkshire of Scottish parents).

**March 10** St Kessoc Day. St Kessoc was the patron saint of Scotland prior to the adoption of St Andrew

**March 17 1990** Scotland beat England 13-7 at Murrayfield to win the rugby "Grand Slam".

**March 18 1689** Earl of Leven raises a Border regiment to hold Edinburgh against the Jacobites. It later becomes the King's Own Scottish Borderers.

**March 19 1813** David Livingstone, missionary and explorer, born Blantyre.

**March 25 1306** King Robert I ("The Bruce") crowned at Scone.

**March 25 1876** First Scotland v Wales football international. Scotland won 4-0.

**March 26 1934** Car driving tests introduced for the first time.

**March 27 1871** First Scotland/England rugby international, 20 a side, played at Raeburn Place. (Scotland won).

**March 28 1318** King Robert the Bruce captured Berwick on Tweed.

**March 29 1960** Cheapside docks fire, Glasgow.

### **Editor in Chef (stet.) Corner**

Alright, you caught me indulging in one of my favorite activities (and a past career back in the day). Cooking is a passion, a creative release, a way to achieve instant results whether good or bad. After working in high tech for so long, cooking provides me a quick way to finish a project, deliver it to the customer, assess their reaction, and bask in their praises or slink away promising never to try that recipe again. Here is one to try ... Ed.

### ***Arbroath Toasties***

#### **Ingredients:**

6 oz (175g) smoked haddock  
6 fluid ounces (175ml or one third of a US cup) milk  
½ ounce (15g or 2 tablespoons) plain (all purpose) flour  
1 ounce (25g or ¼ US cup) strong, hard, grated cheese  
One egg (separated into white and yolk)  
Salt, pepper, freshly ground black pepper, to taste  
4 slices of buttered toast

#### **Method:**

Heat the smoked haddock in quarter pint (150ml or two-thirds US cup) of the milk in a saucepan. Bring to the boil, reduce the heat, cover and cook for about five minutes or until the fish flakes easily with a fork. Remove the fish with a fish slice and flake.

Mix the flour with the rest of the milk and then stir into the milk in the saucepan. Bring to the boil and cook for two minutes, stirring continuously until thick. Stir in the cheese, egg yolk and flaked fish.

Season to taste with salt, pepper, freshly ground black pepper, then heat through.

Whisk the egg white until it is stiff and fold in with a metal spoon.

Put the toast on a grill (broiler) rack and spoon the fish mixture onto each slice of toast. Place under a hot grill until it is lightly browned. Serve immediately

### **February/March Birthday Wishes go to:**

Ann Sagramoso – Feb 7

Janet Robertson – Feb 12

Joe Collins – Feb 22

Judith McKenzie Le Bris – Feb 25

Eddie Galley – Mar 1

John White – Mar 8

Alan Wigley – Mar 8

Neil Lundy – Mar 25

Best Wishes and Happy Birthday from all your friends of the Society!

## Officers

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