



# The Tartan News



## Summer 2012

*Scottish Society of Central Pennsylvania*

Website: [www.pennscots.org](http://www.pennscots.org)

Editor: Jim Reed ([jimreed145@comcast.net](mailto:jimreed145@comcast.net))

## 18<sup>th</sup> Annual McLain Celtic Festival

Saturday, September 1, 2012

2 Mile House, 1189 Walnut Bottom Road, Carlisle

9 a.m. 'til 5 p.m.

Sponsored by the Cumberland County Historical Society

[www.historicalsociety.com](http://www.historicalsociety.com)



SSOCP assists with Clan and Tartan Research



Judging of the SSOCP's "Bonnie Knee" Contest

Do come out and enjoy the day as you watch the Border Collie demonstrations, the Highland Games, the Irish Dancing, and the costumed re-enactors. You may be able to reconnect to others in your family line as you speak with those who host the clan tents. The Scottish Society will host a tent, so be sure and stop by for a bit of short bread and some conversation with friends. One of our favorite singers, Charlie Zahm, is performing from 3-3:45. Across the Pond is appearing twice that day and the Scottish Country Dancers will be performing at 11:15 a.m. Our own contest for the most "Bonnie Knees" will take place at 12:30. This event draws a lot of laughs and the men who participate seem to enjoy it, plus we give an award to the winner! There is a schedule for the various entertainment groups at the web site above. Put this event on your calendar! It's fun!

## Scottish Influence on the American Civil War - "The Rebel Yell"

A source of the rebel yell, advanced by historian Grady McWhiney, is that it derived from the screams traditionally made by Scottish Highlanders when they made a Highland charge during battle. At the Battle of Killiecrankie "Dundee and the Chiefs chose to employ perhaps the most effective pre-battle weapon in the traditional (highland) arsenal - the eerie and disconcerting howl." "The terror was heightened by their wild plaided appearance and the distinctive war-cry of the Gael - a high, savage whooping sound..." Also earlier documentation during the Roman conquests of Britain suggest the use of a particular yell uttered by the northern Celtic tribes of the region, in conjunction with wearing blue woad body paint and no clothing. There is another interesting reference in a book by Lord Frederic Hamilton: "By the way, Irish cheering is a thing sui generis. In place of the deep-throated, reverberating English cheer, it is a long, shrill, sustained note, usually, very usually, very high-pitched."

The notion that the rebel yell was Celtic in origin is further supported by James Hill. "The first United States census in 1790 revealed a well defined ethnic division between the Northern and Southern states. In New England 75 percent of the people were Anglo-Saxons in origin, while Celts outnumbered Anglo-Saxons in the South two to one." "A decade before the American Civil War, the South - from Virginia to Texas was probably three-quarters Celtic." This evidence is also supported by McDonald & McWhiney's research into the Celtic nature of the Southern States.

## Painting the Church

There was a Scottish painter named Smokey MacGregor who was very interested in making a penny where he could, so he often thinned down his paint to make it go a wee bit further.

As it happened, he got away with this for some time. Eventually the local church decided to do a big restoration job on the outside of one of their biggest buildings. Smokey put in a bid; and because his price was so low, he got the job.

So he set about erecting the scaffolding and setting up the planks, and buying the paint and, yes, I am sorry to say, thinning it down with turpentine. Well, Smokey was up on the scaffolding, painting away, the job nearly completed, when suddenly there was a horrendous clap of thunder. The sky opened, and the rain poured down, washing the thinned paint from all over the church and knocking Smokey clear off the scaffold to land on the lawn among the gravestones, surrounded by telltale puddles of the thinned and useless paint.

Smokey was no fool. He knew this was a judgment from the Almighty, so he got down on his knees and cried "Oh, God, Oh, God, forgive me. What should I do?"

And from the thunder, a mighty voice spoke: "**Repaint! Repaint! And thin no more!**"

## Scottish Short Bread

The year of activities for the Scottish Society begins anew and you will be asked to bring short bread along to various events, so here are two recipes you might try.

This one comes from Mark Hagenbuch:

Cream together 2 cups soft butter and ½ cup brown sugar plus ½ cup granulated sugar. Slowly add 3 ½ cups of flour, working in the flour as you go. Knead the dough about 5 minutes, adding a bit more flour until you get to soft, but not sticky, consistency. Roll out on a cookie sheet to about ½ inch thickness. Then cut into 1 ½ x 2 inch rectangles and prick each with a fork to make the shape of a St. Andrew's cross. Bake at 325 degrees for 20-25 minutes. When they begin to brown, take them out and cut over the original cuts, let bake a few minutes more and when finished, use a spatula to get them off the cookie sheet.

Here is one from Edie Flurkey:

Cream 1 lb. of real butter (no substitutes) with 1 cup granulated sugar. (It is preferable to pulverize the sugar in a food processor first to get a finer consistency.)

Add 4 cups flour and 1/3 cup cornstarch gradually. You can use a mixer until the dough becomes too stiff, then knead by hand. Pat the shortbread down onto an 11x 12 inch jelly roll pan. Score the shortbread into squares and prick each piece with a fork tine. Sprinkle with sugar. Bake at 325 degrees for 15 minutes and then reduce heat to 300 degrees and bake for about 30 minutes or until light brown. Divide the squares while still warm; usually making 80-90 squares. They can be frozen for up to three months in the freezer.

## Failte a Chairde

(Gaelic: *Welcome Friends*)

The Scottish Society would like to welcome and recognize the Members that have recently Joined: Robert and Deborah (Steele) Saline plus Ronald and Michelle (Burns) Yerger

## 2012 Calendar

- Sept. 1 McLain Celtic Festival  
Two Mile House, Carlisle PA
- Sept. 12 Multi-Culture Day  
NSA Mechanicsburg PA
- Oct. 14 Kirkin; O Tartan, Pine Street  
Presbyterian Church,  
Harrisburg PA
- Feb. 2, 2013 Burns Dinner, Radisson's  
Convention Center, Camp Hill

## Highland Games & Festivals

Foxburg Scottish Festival - August 18  
Allegheny River Stone Center,  
Foxburg PA

[http://alleghenyriverstone.org/  
scottish-festival/](http://alleghenyriverstone.org/scottish-festival/)

McLain Celtic Festival - September 1  
Two Mile House, Carlisle PA

[http://www.historicalsociety.com/  
Celtic\\_Festival.php](http://www.historicalsociety.com/Celtic_Festival.php)

Edinboro Highland Games -  
September 8

Edinboro University, Edinboro PA

[http://www.edinboro.edu/events/  
highlandgames/](http://www.edinboro.edu/events/highlandgames/)

Ligonier Highland Games –  
September 18

Idlewild Park, Ligonier PA

[www.ligonierhighlandgames.org/](http://www.ligonierhighlandgames.org/)

Celtic Classic - September 28, 29, 30  
Historic Downtown Bethlehem

[www.celticfest.org](http://www.celticfest.org)

**From:**

**The Scottish Society of Central PA  
PO Box 1006  
Mechanicsburg, PA 17055**

**TO:**

**Scottish Society of Central Pennsylvania Membership Form**

For additional information please go to : [www.pennscots.org](http://www.pennscots.org)

To become a member of SSoCP, or to renew an existing membership, please complete and return this form with your payment to:

SSoCP  
PO Box 1006  
Mechanicsburg, PA 17055

Membership Dues: July 1, 2010-June 30,2011

\$15 for individual membership

Please note if you are making a payment for the past year (s).

\$20 for family membership

Enclosed is \$\_\_\_\_\_for \_\_\_\_\_year(s) [ ] Individual [ ] Family Membership.

Check one of the above)

**Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**City/State/Zip:** \_\_\_\_\_

**E-Mail Address:** \_\_\_\_\_

I am most interested in the following: [ ] Scottish Art/Music [ ] Scottish Dance [ ] Bagpipes

[ ] Genealogy [ ] Scottish Cuisine [ ] Local History [ ] Committee Work [ ] Event Planning

[ ] Cooking/Baking [ ] Writing for Newsletter [ ] Membership Services **(Check ALL Areas of Interest)**