



NEWS FROM THE HOUSE of SCOTLAND

“Sgeoil nan Taigh”: Scots-Gaelic for
“News From The House”

Balboa Park, San Diego, California 92101

December 2009

Highlights from the November Meeting:

November birthdays and anniversaries:

Joni Rossi is celebrating her sixth wedding anniversary this month. Bob and Sharon celebrated their 50th wedding anniversary on November 7.

Prayers and Remembrances:

David McSwain's stepsister's husband's mother has died. The Ceilidh Band's fiddler's husband is in the hospital. A moment's silent prayer was observed for the victims of the Fort Hood shootings, for those who lost their lives in the collision of the Coast Guard C130 and Marine Corp Helicopter, and for all those serving in harm's way.

Election of Officers 2010:

Graham McGruer is once again President of House of Scotland. Bob Maxton is First Vice President. Holly Stewart is Second Vice President (in charge of hosting). Dianne Schultz is again Secretary and Cherie McGruer is Treasurer. Steve Knight was elected Trustee for 2010 with Virginia Anderson and John McColly as our Alternate Trustees. Mike Stewart has taken a job at Disneyland (Don says he's playing Minnie Mouse.) and won't be available to service as a trustee in the coming year. With some arm twisting from the people at HPR Jim Scrimgeour has agreed to serve as our HPR delegate and HPR's Sergeant at Arms. Cherie McGruer will be our alternate delegate. David McSwain was voted our Member of the Year.

HPR Report: Jim Scrimgeour reports that Beth Connelly from House of Ireland has been elected HPR President for next year. Caroline Flor from House of USA was elected Recording Secretary and Mary Jane Dabalack from the House of Czech and Slovak Republics is again Corresponding Secretary. Speakers at the

meeting included two ladies from San Diego County Department of Health talking about December Nights and three-compartment sinks.

Old Business: Graham moderated.

Hosting: Hosting Holly was home sick but she did send a note and her calendar with Don. November 29th and December 6th are still open, so if you can host, contact Holly. Steve Knight and Dianne Schultz are hosting on December 13th and the Cottage will be closed on December 20th. December 27th is also open. Graham McGruer will be installing a key safe on the back door of the cottage. All one has to do is type in the four digit code and the safe will open, making the key to the cottage available. If you are hosting and need the code, contact Holly or Graham.

Upcoming events:

- * December Nights is Friday, December 4 and Saturday, December 5. Anyone who has not already contacted Graham about working can still do so. Volunteers are also encouraged to donate a bottle of single malt scotch. We will be selling shots of single malt whisky, shots of Drambuie, hot toddies, and beer from Ballast Point Brewing.
- * Our Christmas party is December 19th at King's Inn. The price is \$15.00 for members and \$30.00 for guests. Payment must be in by December 4th. The Kings Inn has reserved a block of rooms for member of House of Scotland. The price is \$63.00 plus room tax. Nancy reminded everyone that gag gifts are not allowed at the auction. **If you want to attend and have not mailed in your check, please send an email to Cherie at cherie.mcgruer@cox.net or call her at 619-425-3454.**

Ceilidh Band: David McSwain reports that the band is practicing today. They will be playing for our Christmas party.

New Business: Graham moderated:

Based on the policy that allows service at a House event to count as a meeting attended, Stacy Palmer was voted into membership by acclamation. Stacy worked all day at our Lawn Program. Amy Tennyson, Jerry Wilson, and their daughter, Taylor Wilson, were attending our meeting as prospective new members. They claim Clan Campbell and Clan Black.

Revised Bylaws: Graham and Cherie McGruer presented our revised bylaws that now meet the requirements of the California Nonprofit Public Benefit Corporation laws. The revision of the bylaws is the last step in the 501(c)3 application. Members of the House voted to suspend Article 8, section 3 regarding time notification on voting to change bylaws. They explained that the revisions include such things as having the bylaws require the payment of dues but having the amount of the annual dues as part of our standing rules. The new bylaws also clarify the different types of membership and the responsibilities of membership as well as defining the duties of the officers and alternates. A grievance process has also been added to the bylaws. A motion was made to accept the new bylaws as presented, with the exception of any changes that are required Tony Garcia, who is filing our 501(c)3 papers, and any changes due to grammatical and punctuation errors. The members voted to accept the new bylaws.

Audit Committee: Steven Knight, Dani McGruer and Bill Simpson have agreed to serve as our audit committee.

Other New Business: Susan Self brought up the issue of water quality at the cottage and the slow process of filtering water with the Brita pitcher. It was proposed that we replace the kitchen faucet with one that would accept a faucet-mounted water filter. Claire Hoffmann has agreed to investigate the cost of a new faucet and the faucet-mounted filter and report back at a future meeting.

Based on a suggestion from Claire that we should have name badges to wear while hosting, Dianne Schultz has made badges. Most members decided not to take their badges home, but to keep them in a plastic bag in the cupboard. When you host, check in the cupboard next to the kitchen window. Most of you should find a badge

with your given name only. If you don't find a badge with your name, let Dianne know so she can make one for future use.

Respectfully submitted,
Dianne Schultz, Secretary



Upcoming Events

- Dec. 4 & 5** December Nights
- Dec. 19** HOS Christmas Party & Meeting
- Jan. 10** HOS Meeting, 11:30 am



Hosting

- Dec. 6 Joni Rossi & Doris Greeson
- Dec. 13 Steve Knight & Dianne Schultz
- Dec. 20 CLOSED
- Dec. 27 OPEN

Please call Holly at (619) 287-7812 if you can host.

Gaelic Giggles

"I can never get my coffee to taste right" moaned Angus. "It's always too bitter or too sweet."

"How is that?"

"I like it with 2 lumps of sugar, you see."

"Well then?"

"Well, when I'm at home, I just put in one lump to be economical. And when I'm out, I always take the chance to put in 3."

From: Scottish Jokes, Lomond Books



House of Scotland Christmas Party

Please join us for
the
House of Scotland
Christmas Party
December 19, 2009

Cocktails 6 pm
Dinner 6:45

King's Inn
1333 Hotel Circle South
San Diego, CA

Entertainment by
The House of Scotland Pipe Band
and the Ceilidh Band

Members \$15, Guests \$30

Contact the King's Inn at (619) 297-2231 and
mention the House of Scotland if you would
like to reserve a room.

RSVP Deadline is December 4.

Queens Update

As you are aware, Mandy and Madison have not
been very active with the HPR or the House of
Scotland. They are both very busy with school
and sports and have missed many meetings and
events.

The girls truly enjoy and are very proud to be the
Queen and Princess, but have realized that those
positions deserve more time and commitment
than they are able to give at this time. They have
decided, regretfully, to step down to allow
someone else to assume these positions.

We will remain members of the House and
support it anyway we can.

Sincerely,

Lynette Farrell

Hearth of the Kitchen



Makeover Cranberry Trifle

Ingredients:

- 1 pkg. (16 oz.) frozen unsweetened strawberries,
thawed
- 1 pkg. (12 oz.) fresh or frozen cranberries
- 1 cup sugar
- ½ cup water
- 4 tsp. grated orange peel
- 1 pkg. (8 oz.) reduced-fat cream cheese
- ¼ cup packed light brown sugar
- ½ tsp. Vanilla extract
- 1 carton (8 oz.) frozen whipped topping, thawed
- 2 loaves (10 ¾ oz. each) frozen reduced-fat
pound cake, thawed and cubed

Method:

1. In a large saucepan combine the first five
ingredients. Cook over medium heat until
the berries pop, about 15 minutes. Cool
completely.
2. Meanwhile, in a large bowl, beat the
cream cheese, brown sugar, and vanilla
until smooth. Fold in whipped topping.
3. Place a third of the cake cubes in a 3-
quart trifle bowl; top with 1/3 of the
cranberry mixture and 1/3 of the cream
cheese mixture. Repeat layers twice
more.

Cover and refrigerate for at least 2 hours
before serving.

Yield: 15 servings

Recipe from *December/January 2010, Taste of Home
Magazine*

Shirts

If you would like to order a House of Scotland
polo shirt, please contact Cherie. Shirts cost \$28,
payment must be made in advance. Please note
whether or not you would like your name
embroidered on the shirt.

Belhaven heading for 'best' year

Dunbar brewer Belhaven is on course to deliver another set of record profits, according to its parent company Greene King.

In the past six months, Belhaven's profits grew 8.9% to £15.9m.

Greene King also announced it was buying seven pubs in Scotland from Mitchells and Butler, for £12.7m.

The company said its Loch Fyne restaurant chain was performing well with the reintroduction of old favourites such as the prawn cocktail.

Greene King bought the seafood chain of restaurants in 2007 for £68m.

There are more than 40 Loch Fyne restaurants, mostly in the south east of England.

Profits brewing

Overall, the Greene King group reported a 2.8% rise in pre-tax profit to £62.4m for the 24 weeks to mid-October.

The company, which has about 2,400 pubs in England and Scotland, said it had bought another seven pubs in Scotland which would be managed by Belhaven.

It said it was part of its strategy to build on its strong position in Scotland.

Belhaven has been brewing beer in Dunbar for more than 300 years and about 170 people are employed at the brewery.

The company's products include 80 Shilling, Best, and St Andrews Ale.

Belhaven Best, its flagship beer, is among the 10 most popular alcoholic drinks in Scottish pubs.

In 2005, Dunbar brewery in East Lothian was bought by Greene King for £187m.

Article from: BBC News, Scotland, Tuesday, 1 December 2009

Famous Scots - Charles Macintosh (1766-1843)



Born on 29 December 1766 in Glasgow, the son of a well-known dyer, he took an early interest in science. In 1786 he started work in a chemical factory and in 1797 he opened the first alum works in Scotland. Together with Charles Tennant, he invented an easily carried bleaching powder which made a considerable fortune for the two men. He also invented a conversion process which used carbon gases to convert iron to steel which was much faster than the method used up until that time. Another invention was a hot blast process.

But it was his researches in chemistry and as the inventor of waterproof clothing which added his name to the English dictionary. While trying to find uses for waste products generated by gasworks, he used naphtha, a by-product of the distillation of coal-tar, as a solvent for rubber. This was applied to two pieces of cloth which were then pressed together. Despite early problems with the strong smell of rubber, the patent he took out on the process in 1823 meant that by 1836 "Macintoshes" were much in demand. Although other forms of waterproof clothing have been developed since, his name is often used to describe them - including the "plastic mac".

Macintosh was elected a fellow of the Royal Society in 1823 and he died on 25 July, 1843.

Article from: [RampantScotland.com/famous Scots](http://RampantScotland.com/famous%20Scots)

House Officers

President:	Graham McGruer	(619) 425-3454
1st VP:	Nancy Ross	(760) 757-4653
2nd VP:	Holly Stewart	(619) 287-7812
Secretary:	Dianne Schultz	(760) 717-5108
Treasurer:	Cherie McGruer	(619) 425-3454
Trustees:	Mike Stewart	(619) 287-7812
	Steve Knight	(858) 883-2512