



# The Hibernian

Official Journal  
St. Andrew's Society of Baltimore  
standrewsbaltimore.com



June - July 2023 \* Volume 217 Issue 4 \* Stuart Blair Editor

## Fair Hill Scottish Games "mór Fèis"

May 20, 2023



It was a cool and foggy morning that greeted us on the 20<sup>th</sup> of May. Reminded me of many mornings over in Scotland. And just like in Scotland we were treated to piping, dancing, music, food, athletic and of course haggis and whisky. The day was a real treat. Good friends, old and new. A pleasant weather day, we were due big after last year.

We had a grand turn out this year and I would like to thank everyone who pitched in to bring food, set up a table/tent and be the best ambassador for anyone interested in SASB! This is our largest outside event of the year and the one that the locals know us best for. Thank you all for your time and enthusiasm putting on a great day.

A special thanks to all behind the scenes at Fair Hill Scottish Games. This sort of outing takes a year of planning and is driven by some very passionate people. Their efforts helped to make this one of the best games yet and set the bar very high for the coming years.

Finally, to everyone who went down the night before, picked up a flag, set up and took down the next day, passed out an application or answered a question, all of you have my sincerest thanks. This is what makes for a grand day out. You continue to create and add to our collective love for this day. I only wish we could have had more members join us for a day celebrating our Scottish ancestry. I look forward to seeing as many of you as possible very soon at one of our happy hours.

Slainte mhath!,  
R. Steve Grant II

## 69<sup>th</sup> Annual Tartan Ball A Grand Evening for All

Saturday, April 15

This year's Tartan Ball took place at The Maryland Club which welcomed the SASB lads, lassies, and guests for this annual celebration

Upon arriving to the hall, lassies were greeted with a rose followed by a reception with Hors D'oeuvres, cocktails and a wee bit of "cruinneachadh sòisealta"

After the introduction of special guest Nancy Badertscher, President of the Robert Burns Society of Annapolis, dignitaries, Toast to the King followed by a toast to the U.S. President and others were offered as well. Branson Kommalan presentation of "Address to a Haggis" with many enjoying the *Tasty Ragout*. Branson gets better and better attacking that poor haggis.

A fine dinner was served; we were entertained by the Baltimore City Pipe Band, followed by the Grand March and dancing into the evening, with music by the Monaldis.

The ball could not have been a success without the assistance of; Bill Kommalan and Joe Smith. Kudos lads!

Finally no Tartan Ball would be complete without the sound of the bagpipes provided by the Baltimore City Pipe Band under the direction of Megan Amoss

*It was a grand evening for all.*



## President's Wee Word

On Saturday, March 18<sup>th</sup>, I received a visit from one of our longtime members living in Elmhurst, New York. John Turnbull has generously donated to the Society two sets of bagpipes, two practice chanters, a McKenzie kilt w/ full plaid, over one hundred cd's and DVD's along with many other items. We spent a few hours together with John telling a few tales of his days piping in New York City with several Irish pipe bands.



I was an invited guest of honor at the St. George's Society annual dinner on April 19<sup>th</sup>. It was held, like our most recent Tartan Ball, at the famous Maryland Club in Baltimore. Fine food and a great program made for a wonderful evening. Everyone was friendly being eager to make my acquaintance and share some short stories creating a most enjoyable evening with genuine camaraderie. It shouldn't be surprising we have a number of dual members between St George's and St. Andrew's Societies especially when like many, my first ancestors arrived here in the mid 1600's and as late as the 1870's so the family tree goes in all directions.

On May 6<sup>th</sup> tens of thousands celebrated locally with millions worldwide, the coronation of King Charles and Queen Camilla. The coronation steeped in tradition using items such as the 12<sup>th</sup> century, gilt-laden spoon with anointing oil combined with some modern musical compositions made complete the transition of the monarchy. The king's duties, mostly ceremonial and symbolic, do require his need to form and dissolve governments, and to sign Legislation from parliament before it can become law. *God save the King,*

Yours Aye,

Wm. Ernie Brandt  
58<sup>th</sup> President



## 2023 Past Presidents' Heritage Scholarships

### *Hogsten is Past Presidents' Heritage Scholar*

The winner of the 2023-2024 Past Presidents' Heritage Scholarship is Jack Campbell Hogsten. Jack will use the award to study Biology and Environmental Science at St. Mary's College of Maryland beginning this fall.

The Past Presidents' Heritage Scholarship is awarded annually to a student of Scottish descent entering the freshman year at a four-year college or university and resides in Baltimore City or the counties of Anne Arundel, Baltimore, Carroll, Harford, or Howard, or has been recommended by a member of the St. Andrew's Society of Maryland. All qualified runners up in the competition are automatically considered for other scholarship assistance. In addition, qualified students of Scottish descent who are not eligible for the PPHS may request educational assistance by contacting the Benevolence Committee.

Other scholarship assistance recipients this year are Ian Dolbier, who will be attending Grove City College and Charles Brocato, who is studying computer engineering at Penn State University.

Valuing education is one of the pillars of our Scottish heritage. (In Scotland today, resident Scots working on their first undergraduate degree study tuition free.) We are proud to see this year's scholars carrying forward that tradition and pleased that the St. Andrew's Society is able to assist them. Anyone wishing to support the scholarship program can make a donation or bequest designated for scholarships to The St. Andrew's Society Foundation.

## Trivia Question

29 July 1567: One year old Charles James is crowned King James VI of Scotland in a Protestant ceremony in the Church of the Holy Rude, close to Stirling Castle. A minister of the Church of Scotland preaches a sermon. It is exactly two years since Mary married Darnley. Who was the minister ?

- a) George Gillespie
- b) William Annand
- c) Henry Leslie
- d) John Knox

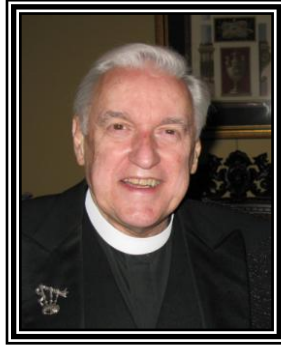
*Answer on page 7*



## The Almoner's Report

Rev. Dr. George Gray Toole

*“There is nothing better than to be happy and to do good while we live.”*



The quote is from Ecclesiastes 3:12, one of the books of the Bible not very familiar to most people.

Even though I am one of the Society's Chaplains, my intention is not to push the Bible on others. But, when I read this the other day I saw that it can be true for all of us.

For many years I have watched the enjoyment of Society members gather for our various events. Happiness prevails. It is good to seize happiness whenever we can.

Recently, Ernie Brandt reminded us that a central purpose is benevolent to shoed in need. It is not surprising that doing good to others also brings us happiness.

Join me in appreciating our happiness as members of the St. Andrew's Society of Baltimore as we enjoy one another, our heritage and helping one another.

Yours aye,  
George

## Flowers of the Forest

Joseph R. Schneider, Jr.

April 1, 2023, Joe passed to the “Land of Forever Young” at the age of 96 years. A member of the SASB since 1976, Joe was in Clan Bruce; and a very proud of his Scottish Heritage.

## Kirkin' O' the Tartan Washington National Cathedral

This tradition is inextricably linked to the St. Andrew's Society of Washington, DC, and has spread from humble origins as a 1941 fundraiser for British war relief to the point where Kirkin' services are now celebrated throughout the U.S. and Canada. The service, complete with the Pipe & Drums, now raises funds to support scholarships awarded by the Society annually to U.S. or Scottish students.

The Washington St. Andrew's Society has conducted the Kirkin' Service at the National Cathedral, uninterrupted, since 1952

On Sunday, April 23<sup>rd</sup>, St. Andrew's Society of Wash. D. C. conducted the National Kirkin' O' The Tartan! along with guest St. Andrew's Society of Baltimore.

This was an extraordinary event in the life of the Metropolitan Washington DC Scottish Community. The Kirkin' took place at the Washington National Cathedral located in the upper part NW Washington DC near the Maryland line. Pipes & Drums and Members in full regalia step off at 3:30 PM sharp from the South Walk. The massed Pipes, Drums, & Colors led the Tartan Bearers & Society Members into the Cathedral Nave at precisely 4:00 PM for the start of the service under direction of Cathedral Verge

A procession of both societies assembled at the altar for the blessing of the Tartans. SASB President Ernie Brandt and members presented the society's tartans.

SASB members participating in the event were Bill Alcorn and Stuart Blair with lassies First Lady Donna Brandt, Nancy, and Bernadine Blair





T Scott Hinson

## Escort to the Colors

T. Scott Hinson

### **“E.T.C.,”**

*The Escort to the Colors is the unofficial “face” of the St. Andrew’s Society of Baltimore.*

*We welcome you joining us in the fun and camaraderie we share,*



The St. Andrew’s Society of Baltimore supports an escort for presenting St. Andrew’s Society, U.S., state, and Great Britain flags on ceremonial occasions. If you would like to engage the St. Andrew’s Society Escort to the Colors, please contact the ETC Coordinator Scott Hinson ([scott.hinson5@verizon.net](mailto:scott.hinson5@verizon.net)).

### **Elkton Parade \* 19 May**

Friday afternoon a group of us headed to Fair Hill to set up the Society tent for the Games. Several of us headed to Elkton forming a Color Guard and parade down Main Street to the Elk River Brewery.

Led by two pipers, we marched proudly with our flags while people from Elkton came out to watch as we headed to the brewery. Father Ed blessed the ale.

## Coming Events

### **Kirkin’**

**St. Anne’s Episcopal Church \* Annapolis**

Sunday, June 11

Service 10:00 Am Show up 9:00 AM

Attire: White Shirt / short sleeve

### **Independence Day Parade**

Towson \* Tuesday 4 July 9:30 am

### **William Wallace Memorial**

Druid Hill Park \* Sunday 20 August 11:00 am

### **Nisbet Cemetery Ceremony**

Galloway Ave., Padonia \* Sunday 20 August @ 1:00 pm

\* Details of events “Calendar of Events”

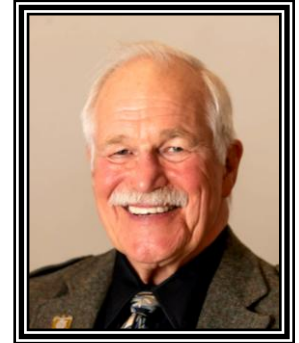
Thanks,

## Hospitality

John ‘jack’ Gordon, MD

Gentlemen:

Don your kilts and meet us at 10 Oakes Tavern, 3900 Ten Oakes Rd in Glenelg, right off of Rt 32 south of I 70 at 6PM on Friday, June 10<sup>th</sup> for a SASB get together to introduce ourselves to others and tell them about us. Maybe we’ll get a few new members, but whatever happens, we will have fun. They have music from 7-10, but we are going to bring our bagpipers and entertain them back. The owner is looking forward to hosting us. Let’s make him proud.



I hope everyone enjoyed our genealogy night. There was a great deal of information given out by Loretta Layman. She has an updated reference list available. Contact her: [Lynneage@comcast.net](mailto:Lynneage@comcast.net) and she will send you a copy.

I am looking forward to any suggestions for this Fall’s stated meetings in Oct.-Nov. and next year’s March-May meetings. Send them to [gordondoc@comcast.net](mailto:gordondoc@comcast.net). Even if it not a specific person, if there is any area about which you want to hear, let me know.

Elsewhere in this issue is a report on Fair Hill. Hopefully, you will read about yourselves. However, as a reminder, the annual Celtic games at Grandfather Mountain occurs July 6-9 termed “a wee bit of Scotland in the High Country of Western North Carolina”. Check out GMHG for the official schedule.

Information re. William Wallace and Nisbet ceremonies will be in the August Pibroch.

Jack Gordon  
57<sup>th</sup> President

## Scottish Humor

*When There grew in bonnie Scotland, a thistle and a brier,  
And aye they twined and clasped, like sisters kind and dear;  
The rose it was sae bonnie, it could ilk bosom charm;  
The thistle spread its thorny leaves, to keep the rose frae harm.  
A bonnie laddie tended the rose baith aire and late,  
He water’d it, he fann’d it, he wove it wi’ his fate;  
And the leal hearts of Scotland pray’d it might never fa’,*



H: 410-692-9394 C: 410-688-5607  
[annemccorklegarrett@comcast.net](mailto:annemccorklegarrett@comcast.net)  
 Clan: MacKay Methodist Minister

**"Albannach Cuideachd"  
 Membership**

**James J. Dawson**  
 \* *Membership Secretary*



**"Ceud Mile Failte"**

**A Hundred Thousand  
 Welcomes**

There are 13 NEW MEMBERS of the Society to  
 introduce and welcome:

**JONATHAN D. DEWAR**  
 1304 Haubert Street  
 Baltimore, MD 21230  
 C: 410-627-7792 W: 410-656-4277  
[jdewar@dewargc.com](mailto:jdewar@dewargc.com)  
 Clan: DeWar General Contractor

**EVIN WALLACE DIXON**  
 111 Vince Drive  
 Elkton, MD 21921  
 C: 443-466-8075 W: 410-398-7038  
[Evindixon123@gmail.com](mailto:Evindixon123@gmail.com)  
 Clan: Keith Pest Control

**ROBERT W. FRALEY, JR.**  
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 Clan: Robertson History Professor USNA

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 Historian and Teacher

**ANNE McCORKLE GARRETT**  
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**STEPHANIE**

**SARAH**

**MATTHEW**

**JOE**

**CRYSTAL HUDSON-BOYD**

**KEN**

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 H: 410-652-2227  
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 Clan: MacNeil/Stewart

**CAITLYN DIANNA McLEAN**

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 Clan: McLean  
 Student

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 Clan: McLean  
 Software Coder

**REBECCA WINSLOW PAPA**

**JOE**

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 Clan: Irwin  
 Senior Loan Officer, Eastern Savings Bank

**DIANE (DEE) STEVENSON STAHL AL RUBELING**

15714 Irish Avenue  
 Monkton, MD 21111  
 C: 410-868-9276  
[dizzlemommadee@gmail.com](mailto:dizzlemommadee@gmail.com)  
 Clan: Stevenson/Morrison

**LYNNE BARBARA TEW**

**MARTIN**

4165 Madonna Road  
 Jarrettsville, MD 21084  
 C: 443-610-8992  
[shortbreadexchange@gmail.com](mailto:shortbreadexchange@gmail.com)  
 Clan: Grant Retired Registered Nurse

**MARC JAMES TEW**

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 Jarrettsville, MD 21084  
 C: 443-655-8505  
[Marc.tew83@gmail.com](mailto:Marc.tew83@gmail.com)  
 Clan: Bruce  
 Truck Driver

Yours Aye,  
 James J. Dawson



Johnston, who suffered from gout, died on April 20, 1851, at his residence, 7 Washington Square in New York City.

## Scottish Immigrant

### John Johnston

Jan. 22, 1781 - April 20, 1851

... was a Scottish-American bookkeeper and merchant who was a co-founder of New York University.



Johnston was born on January 22, 1781, at Barnboard Mill in the Parish of Balmaghie, Gallowayshire, Scotland. He was a son of John Johnston and Dorothea (née Proudfoot) Johnston, who married in 1780.<sup>[1]</sup> After his mother's death in June 1794, his father remarried to Margaret Rae in 1795. Johnston, an only child of his parents' marriage, became the elder brother to ten half-siblings, including brothers William, Robert, Samuel, and sisters Agnes and Margaret, as well as uncle to John Taylor Sherman.

His paternal grandparents were William Johnston and Janet (née McCreedy) Johnston and he was educated in the neighboring village of Laurieston, and also at Boreland.

In 1804, at twenty-two years old, he came to New York and became a bookkeeper in Robert Lenox's counting house. After nine years with Lenox and Maitland, Johnston and partner James Boorman established the merchant house Boorman, Johnston, & Co. in 1813. The firm, based at 57 South Street, sold Scotch goods and, later, tobacco from Virginia and wines from Madeira and Italy. They also owned an iron warehouse at 119 Greenwich Street and, in 1828, admitted Adam Norrie as a partner.

Johnston was elected a member of the Saint Andrew's Society of New York in 1811. He served as its manager from 1819 to 1823, second vice-president from 1823 to 1827, first vice-president from 1827 to 1828 and president from 1831 to 1832.

In 1839, Johnston and several other civic-minded New Yorkers founded the University of the City of New York (today known as New York University). He was also a co-founder of Washington Square North.

On September 2, 1817, Johnston married Margaret (née Taylor) Howard (1784–1879). She was a widow of Rhesa Howard Jr., himself a nephew of William Few, signer of the U.S. Constitution from Georgia.

## Book Review

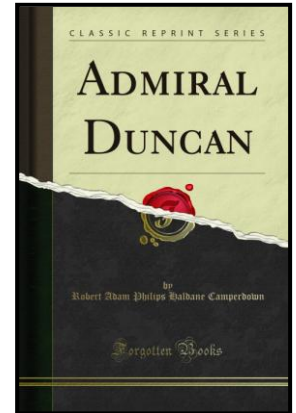
Submitted by S. Blair

### Admiral Duncan

*Classic Reprint Admiral Adam Duncan, Forgotten Scottish Hero*

1<sup>st</sup> publication 1898

by Robert Adam Philips  
Haldane Camperdown  
4. stars\_



### Synopsis

This scarce antiquarian book is a facsimile reprint of the original. Due to its age, it may contain imperfections such as marks, notations, marginalia and flawed pages. Because we believe this work is culturally important, we have made it available as part of our commitment for protecting, preserving, and promoting the world's literature in affordable, high quality, modern editions that are true to the original work.

The sea fight off Camperdown on October 11, 1797, which decided the fate of the Dutch Navy; and a Centenary seems a not inopportune moment to place on record some incidents in the life and naval career of Admiral Duncan which have hitherto remained unpublished.

\* Reviews were excellent giving a 4 star rating

### About the Author

Robert Adam Philips Haldane Haldane-Duncan, 3rd Earl of Camperdown (28 May 1841 – 5 June 1918), styled Viscount Duncan from 1859 to 1867, was a British Liberal politician.

Camperdown was the eldest son of Adam Haldane-Duncan, 2nd Earl of Camperdown, and his wife Juliana Cavendish (née Philips). His father served as MP for Southampton, Bath, and Forfarshire. His sister was Julia Janet Georgiana Haldane-Duncan, a notable artist and Lady of the Bedchamber to Queen Victoria.

Lord Camperdown received an honorary doctorate (LL.D.) from the University of St Andrews in February 1902. The previous year he had become President of University College, Dundee, then a college of St Andrews. He remained president of the college until his death.



## Còcaireachd Albannach Scottish Cookery

### Scottish Sausage Rolls

yield: 24 SMALL ROLLS (12 LARGE)

prep time: 20 MINUTES

cook time: 25 MINUTES

total time: 45 MINUTES

*A Scottish recipe using beef instead of pork, to fill puff pastry to create incredibly delicious Sausage Rolls.*

#### Ingredients

- one package puff pastry
- 1 lb (454 g) ground beef (you can still use pork or a mixture of beef and pork)
- 1 cup (250 ml) water or less
- 1 1/4 tsp salt
- 3/4 tsp black pepper
- 3/4 tsp coriander (dried, ground)
- 1/2 tsp nutmeg
- 1 cup (90 g) plain breadcrumbs (see my prior post on how to make your own- see notes)
- 1 slightly beaten egg white, to brush pastry

#### Instructions

1. In a large bowl, mix together the salt with all the spices and breadcrumbs. Add the ground beef, and about 1/2 cup of water. Using your hands, mix all the ingredients together until it has a meatloaf texture, adding water as needed. The sausage should hold together when squeezed, without being too wet.
2. Place the puff pastry on a clean counter, mat or board. Cut into rectangular(ish) pieces, they don't need to be exact, depending on the size of the rolls you want to make; from cocktail size to "man" size. Alternatively, you can make a long roll and then cut them into the size you desire.
3. Shape some meat into logs, and place close to one end of the pastry, but don't put too much meat or they will burst open when baking.
4. With your finger, lightly dampen one of the edges with a little water, seal shut, then crimp with a fork, as shown.
5. lace on a lined (Silpat, aluminum foil or parchment) edged baking tray, make three or four small cuts in the top of the pastry, and brush with a little beaten egg white.
6. Bake sausage rolls in preheated 400° F oven for about 25 minutes or until golden brown.
7. Serve with brown sauce (HP Sauce is my preference).

## "Stiùradair" Quartermaster

R. Steve Grant II

Hello to you all. Just a quick note for now. Thank you for your interest in polo shirts. The sale of them has been quite vigorous and there will be more at the next stated meeting. Also, there was enough interest that we will be getting ladies styles for the next meeting as well. We have collected quite a bit of estate items and there will be a silent auction for the October stated meeting- bring your cheque books!

Slàinte mhath,

R Steve Grant II

1st VP

Quartermaster

Master Whisky Guide



*"Men that wear kilts are never caught with their pants down"*

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## Website

Society's programs and events have been posted on our website: <http://standrewsbaltimore.com>.

You may find these topics under titles: "Officers", "BOM", "Membership", "Calendar", "Events", "Foundation", "Scholarship", "and Photos."

## Face book

Check out SASB latest info, photos, and coming events

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## Answer to Trivia Question

*John Knox*