

# Scotland



## Have a Burns Night

A **Burns supper** is a celebration of the life and poetry of the poet Robert Burns author of many Scots poems including "Auld Lang Syne" which is generally sung as a folk song at Hogmanay (Scottish New Year) and other New Year celebrations around the world. The suppers are normally held on or near the poet's birthday, January 25th, sometimes known as Burns Night, although they may in principle be held at any time of the year.

The first suppers were held in Ayrshire at the end of the 18<sup>th</sup> Century by his friends on the anniversary of his death, July 21, *In Memoriam* and, although the date has changed to the 25th of January since then, they have been a regular occurrence ever since. They may be formal or informal but they should always be entertaining, occasionally ending in a Céilidh (gaelic – dance). The only items which the informal suppers have in common are haggis, Scotch whisky (substitute for Ginger Ale) and perhaps a poem or two. More information: [http://en.wikipedia.org/wiki/Burns'\\_Night](http://en.wikipedia.org/wiki/Burns'_Night)

### Mock Haggis:

250gm liver.

250gm minced beef.

2 med onions.

1cup water from boiled liver.

175g oatmeal.

175 g suet.

pinch nutmeg.

pinch cayenne pepper.

pinch pepper.

1 teas. Salt.

Boil liver for 5 mins, drain and set aside to cool. Toast oatmeal in dry frypan or oven until pale brown. Peel onions and mince with liver. Mix together all ingredients using water from boiled liver to make mixture thoroughly moist but not wet. Turn into greased dish (allow room to swell). Cover with greaseproof paper and cloth and boil/steam for three hours. Serve with mashed potatoes(tatties) and turnips(neeps).

### Cock-a-Leekie Soup

1 (2 1/2 to 3 lb.) chicken, cut up

4 c. water

1/2 c. finely chopped carrots

1/2 c. finely chopped celery

1/4 c. finely chopped onion

2 sprigs parsley

2 tsp. salt

1/4 tsp. pepper

1 bay leaf

1 1/2 c. thinly sliced leeks

2 sm. potatoes (or more), pared & diced

1/2 c. quick cooking barley

2 c. light cream or 2% milk

In large saucepan, cook chicken, water, carrots, celery, onion, parsley, salt, pepper and bay leaf.

Simmer until tender. Discard parsley and bay leaf. Bone chicken and chop meat. Set meat side. Add leeks, potatoes and barley to soup. Bring to boiling, reduce heat and simmer 15 to 20 minutes. Blend in the chicken pieces and the cream. Canned chicken broth and canned chicken can be used as a short cut. Serves 8.

To commence the meal the **Selkirk Grace** is said (can be sung to the tune of Auld Lang Syne)

Some hae meat and canna eat,  
And some wad eat that want it;  
But we hae meat, and we can eat,  
Sae let the Lord be thankit.

The Haggis is usually piped in with Scottish bagpipes and then the following poem is read before the Haggis is served:

**Address To a Haggis**

Fair fa' your honest, sonsie face,  
Great chieftain o' the puddin-race!  
Aboon them a' ye tak your place,  
Painch, tripe, or thairm:  
Weel are ye wordy o' a grace  
As lang's my arm.

(sonsie = cheeky) (aboon = above)

The groaning trencher there ye fill,  
Your hurdies like a distant hill,  
Your pin wad help to mend a mill  
In time o' need,  
While thro' your pores the dews distil  
Like amber bead.

(hurdies = hips)

His knife see rustic Labour dicht,  
An' cut you up wi' ready slicht,  
Trenching your gushing entrails  
bricht,  
Like ony ditch;  
And then, O what a glorious sicht,  
Warm-reekin, rich!

(dicht = wipe) (slicht = skill) (reeking = steaming)

Then, horn for horn, they stretch an'  
strive:  
Deil tak the hindmaist! on they drive,  
Till a' their weel-swallow'd kytes belyve,  
Are bent like drums;  
Then auld Guidman, maist like to  
rive,  
"Bethankit" hums.

(deil = devil) (swallow'd=swollen) (kytes = bellies)  
(belyve = soon) (rive = tear, ie burst)

Is there that o're his French ragout  
Or olio that wad staw a sow,  
Or fricassee wad mak her spew

Wi' perfect scunner,  
Looks down wi' sneering, scornfu'  
view  
On sic a dinner?  
Poor devil! see him ower his trash,  
As feckless as a wither'd rash,  
His spindle shank, a guid whip-lash,  
His nieve a nit;  
Thro' bloody flood or field to dash,  
O how unfit!

(olio = olive oil, staw = make sick)  
(nieve = fist, nit = louse's egg, ie. tiny)

But mark the Rustic, haggis fed,  
The trembling earth resounds his  
tread.

Clap in his wallie nieve a blade,  
He'll mak it whistle;  
An' legs an' arms, an' heads will  
sned,  
Like taps o' thistle.

(wallie = mighty) (nieve = fist) (sned = cut off)

Ye Pow'rs wha mak mankind your  
care,  
And dish them out  
their bill o' fare,  
Auld Scotland  
wants nae  
skinkin ware  
That jaups in  
luggies;  
But, if ye wish  
her gratefu'  
prayer,  
Gie her a haggis!

(skinkin ware = watery soup) (jaups = slops about)  
(luggies = two-handed continental bowls)



