



ESTABLISHED IN 1863

# The St. Andrew's Society of San Francisco

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## SCOTS UNVEIL THEIR HEALTHY HAGGIS IN A BID TO PERSUADE U.S. TO END 40-YEAR BAN

by Daily Mail Reporter

### A healthy haggis has been created by food scientists to help sell the delicacy in America.

It contains 70 per cent less salt and 35 per cent less fat than the traditional Scottish version served up on Burns Night.

Sheep's lung – which has led to a ban in the U.S. – has also been removed from the haggis, which usually includes offal, blood, oats, suet and spices.

Healthy haggis: Sheep's lung has been left out of a new version of the Scottish staple in a bid to help its sale in the U.S.

The £40,000 recipe project was carried out by food scientists at University of Abertay, Dundee.

Alan Pirie, a haggis maker from Newtyle in Angus, said removing sheep's lung was a mistake. 'It is essential for that lamby flavour,' he explained.

Rural Affairs Secretary Richard Lochhead today invited a delegation of American politicians to Scotland in a bid to persuade them to reverse the 40-year ban on the haggis.

The iconic Scottish dish is been barred in the US because its food safety department prohibits the use of sheep lungs in food products.

**More...**



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# A Message from Our President

## The Saint Andrew's Society of San Francisco

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San Francisco, CA  
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Email: wjaggars@hotmail.com

### Membership Meetings:

Meetings are held the 3rd Monday of the month, at 7:30 PM. Light refreshments served after the meeting.

### Officers of the Society

John Allison, President  
James Beatty, First VP  
David McCrossan, Second VP  
Jacob Kyle, Treasurer  
Norma Dahnken, Secretary  
Roger Weed, Librarian  
Charles Syers DDS, Physician  
Elly Sturm, Chaplain  
Mary Gilbert, Bard  
Jack Cunningham, Piper  
Gerard Sample, Historian

### Trustees—

Bruce McMillan, Chairman  
Tom McLaughlin,  
John McCorkindale  
Bruce Reeves  
James M. Robertson  
Stewart Hume  
Gene McCracken  
John B. Ritchie, Trustee Emeritus

### Board of Relief—

Elly Sturm,  
Biz Obley  
Robert Blair, Jr.

### Board of Student Assistance—

Robert Logan,  
William Cummings, Sr.  
William Cummings, Jr.  
Fiona Allan



St. Andrew's Society  
of San Francisco

Dear Members and Society Friends:

For those who did not make the Hogmanay Party, I wish you and yours all the very best for 2011. We hope to see you all regularly at 1088 Green Street in the year ahead.

James Beatty and Ellisabeth Sturm did a fabulous job of organizing this year's party. We had more than 75 members, spouses, family and friends. I brought a couple of Haggis from my private stock; Gene McCracken did a very good job on the "Address," followed later by a timely "Address" to the Ladies. Jack Cunningham played his border pipes and our newest member, Tristan Buckley entertained us with his guitar and Scottish songs.



We had two Glasgow boys bring in the New Year. Our first foot was Bill Allan and answering the door was our new 2VP David McCrossan .

On the 8th of January PP Fred, I and wife Terry were invited to the Caledonian Club's installation of Officers for 2011. This was a splendid, well-orchestrated event, delivered with conviction. Officers were in uniform and well turned out in the best of Scottish Heritage and Tradition.

Our January meeting went well for the installation of officers for 2011. What a fabulous turnout we had, a full house on a miserable foggy evening ! The food, which took me a week to make, was gone in 30 minutes, so I guess it was enjoyed by all. Gerry Sample , did yet again a very good job of his rhyming prose, while installing all our new officers for the next two years. We start a new cleaning service next month at Green St. This will be worth its weight in gold for the operational efficiency of the Fire House. PP Fred seemed to grow an inch, when he passed the collar of office to me. Yes, it is heavy. Yes, I am proud to wear it and carry on the tradition of this stalwart Scottish Society, as your new president. I am looking forward to our Burns Supper, Saturday evening, organized by our first VP James Beatty . David Mc Crossan our second VP, has done a marvelous job of putting together a group of talented and diverse speakers for 2011. PP Tom Mc Laughlin delivered comments appreciating the service of past president Fred Rutledge, and we wish him well. We had some distinguished guests at the installation, Julian Evans BCG and an honorary member of the St Andrew's Society ,the president of the John Muir Society and her husband, the president of the Pleasanton St. Andrew's Society, the chief of the Caledonian Club and Jean MacDonald Allen's Australian

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## ST. ANDREW'S HONOR ROLL (\$1000 to \$5000)

Thomas E. Kiesinger

## ST. ANDREW'S SPONSOR (\$500 to \$1000)

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Rosie and Donald M. Sanford

Ruth and David B. Stronach

Marilyn Van Story

Lucille and G. Russell Wiley

## Patron Life Members

Life Members who have elected to make additional contributions for 2010.

Wade Hughan

John Lord

Gerry Sample

Don Sanford

Brian Tulloch

Jim Campbell

## A Message from Our President: continued

*(Continued from page 2)*

guests. I am pleased to announce that one of our members gave me a very generous and unexpected donation, in the form of a check, which I passed to our treasurer. The parking that we pay a fortune for was terrible at the January meeting. I have addressed their boss. Despite that we all had fun at the installation. Good companionship, good fun, good food, that's what I want to encourage in the year ahead. Thank you



From the 2nd VP, Monday February 21st members are invited to an illustrated talk "Languages of Scotland." Come see (and hear) a light hearted look at Scotland's three languages: Gaelic, Scots and English, presented by our 2nd VP who speaks them all. Members' dinner will be served at 6:30pm.

Yours aye,

John Allison

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### Honorary Membership Certificate Presented

During the course of our annual Burns Supper at the Family on Saturday, 22 January, British Consul General Julian Evans was presented with his Honorary Membership certificate. Julian was nominated and approved for the position at the October 2009 membership meeting. His certificate was finally signed and nicely framed in time for the Burns event. Past-President Fred Rutledge coordinated the effort with Elly Sturm for have the proper calligraphy and frame. Thank you Elly! And thanks to Tom Kasinger for co-signing the certificate. Julian will be heading to India in May for his new four year assignment. He has stated that his new office has plenty of wall space. The certificate will be hung with pride! We wish Julian all the best for a successful tour of duty with the High Commission. We shall miss him and his family.

*(Continued from page 1)*

- This cynical five-a-day myth: Nutrition expert claims we've all been duped

Mr Lochhead raised the matter with US authorities last year and said he hoped to persuade the delegation that 'it's time to allow imports to resume'.

He said the US was a 'potentially lucrative market' that could be worth 'millions' to Scottish haggis producers.

'We want to capitalise on the diaspora of Scots in the US and many of them would enjoy the opportunity to indulge in authentic Scottish haggis to accompany their neeps and tatties on Burns night,' he added.

'Scotland's produce is amongst the best in the world and I've asked US Department of Agriculture officials to come here to see for themselves the high standards we have in animal health and processing.

'This will help them realise that our haggis is produced to the highest standards and that it's time to allow imports to resume.'

Read more: <http://www.dailymail.co.uk/femail/food/article-1350170/Healthy-haggis-unveiled-end-U-S-40-year-ban.html#ixzz1Dx3zz8xC>





Wm. Glen & Son was established in 1869 as a quality ladies and Gents Clothier in Callander, Scotland, and grew into one of Scotland's leading Highland Outfitters. In the 1990s, Wm. Glen acquired the Hector Russell Kiltmaker Group of companies.

Now, independent again after selling off the Hector Russell name, Wm. Glen & Son remains committed to bringing you the best Scotland has to offer. We also have stores in Drumnadrochit (Loch Ness), Scotland and in Toronto, Canada.

Our store in San Francisco specializes in kilt outfitting, and includes a large variety of imports from Scotland, such as woolen and cashmere sweaters, tweed sports coats, jewelry, pewterware, tartan and clan goods. We also carry many souvenirs from Scotland, as well as perhaps the largest single malt whisky collection in the United States.

Wm. Glen & Son brings you the best of Scotland, right here in the United States.

#### Contact Us

William Glen & Son  
360 Sutter Street  
San Francisco, CA 94108  
Phone: 415 989 KILT (5458)



# SASSF Robert Burns Supper—Photos



*St Andrew's Society of Oakland*

*Celebrating the 252nd Anniversary of the birth of*

*Robert Burns*

*1759-1796*

*When - 26 February 2011*

*Where - Dick's Restaurant*

*San Leandro*

*3188 Alvarado Street,*

*San Leandro,*

*CA 94578*

*Meal Choices - Haggis, Chicken, or Vegetarian dish*

*(Please order food when making reservations)*

*Toasts, Ceilidh*

*Traditional Songs and Open Mic.*

*Cost - \$40 per person*

*No Host Cocktails @ 6:30 p.m. / Event begins @ 7:00 p.m.*

*For more information and to make your reservations please call:*

*Jan Myles (510) 797-9621 or email: janmyles@att.net*

*Nancy Wigley (925) 426-8969 or email: ns\_wigley@yahoo.com*