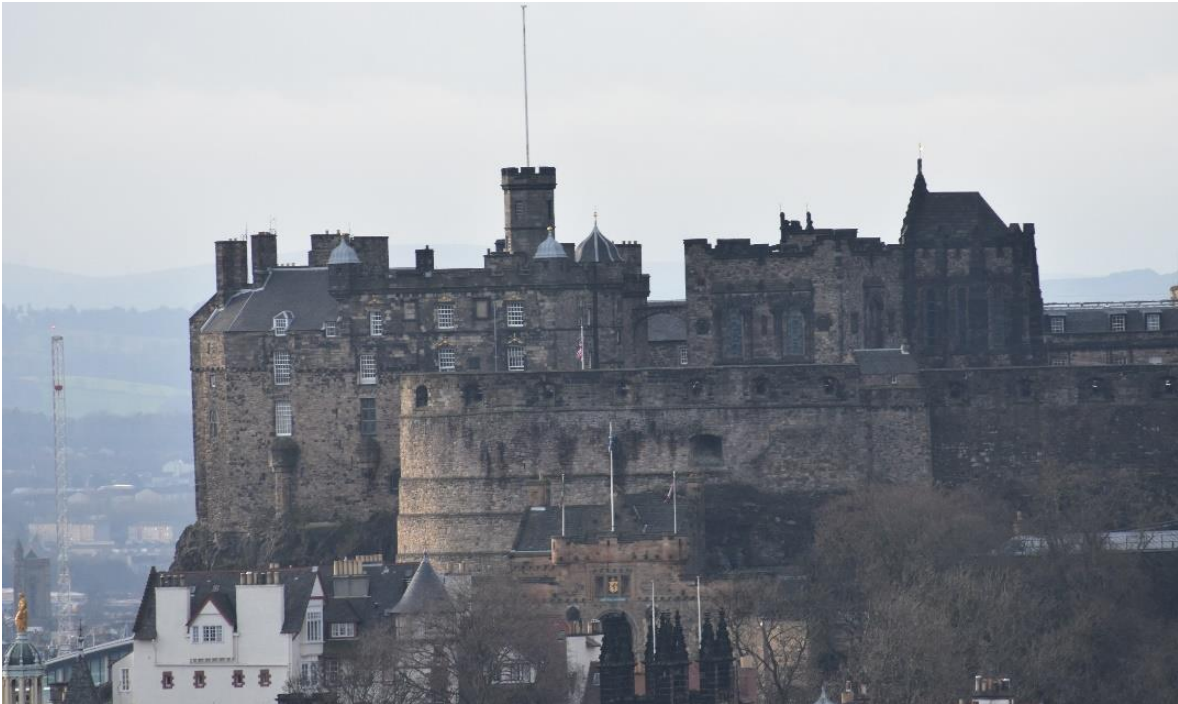


Thistle Epistle

May 2017



Edinburgh Castle from Calton Hill, December 28, 2016

Saint Andrew Scottish Society of New Mexico
<http://sassnm.org/>

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Announcements!

Rocheid Path, Rocheid Park, Edinburgh, December 24, 2016.



SASSNM Board of Directors Meeting Changes: Rescheduled to May 30, 2017 and June 29, 2017, 7:00 PM.

North Domingo Baca Multi-Generational Center | 7521 Carmel Avenue NE, Albuquerque, NM 87113

The Board of Directors of SASSNM meeting times listed on the website are out of date. Please use the dates and times referenced here.

Webmaster and Committee Volunteers Needed!

The internet: <http://sassnm.org/>.

If you're willing and able to help the SASSNM with a short-term commitment, please contact President Bruce Green at (BEGreen56@yahoo.com) AND Vice President Jay Vandersloot at (JayVandersloot@yahoo.com)! This is the perfect opportunity for those of you who would like to become involved without having any long-term commitments.

We need help with the following:

Webmaster

Scholarship Committee

Social Media Committee

Outreach Committee

Archives Committee

Events Planning Committee

Publicity Committee

Meetings and Socials Planning Committee

Contribute to the Thistle Epistle!

Please contact President Bruce Green (BEGreen56@yahoo.com) and Vice President Jay Vandersloot (JayVandersloot@yahoo.com) to make suggestions or contributions to the SASSNM Thistle Epistle!

Welcome to Our New Board!

Pursuant to the SASSNM Bylaws, The Board shall normally consist of eleven (11) total officers and directors, but shall be a minimum of five (5) and no more than thirteen (13). This year's Board consists of thirteen (13) total officers and directors, including seven (7) Directors-At-Large. The 2017-2018 SASSNM Board is staffed by:

President:	Bruce Green	505.270.1733	BEGreen56@aol.com
Vice President:	Jay Vandersloot	505.362.1733	JayVandersloot@yahoo.com
Secretary:	Lisa Lane		Secretary@sassnm.org
Treasurer:	Jerri Campbell		Treasurer@sassnm.org
Director of Events:	Eric Vigil		EricRVigil@yahoo.com
Director of Publicity:	Raymond Irwin		RaymondIrwin10@yahoo.com
Directors-At-Large:	Bill Aber		Abers2@q.com
	Bob Bryers		Tccrrb5@aol.com
	Deanna Fraser		HalfordGirl@yahoo.com
	Amy Gorman		ABGorman@aol.com
	Cindy Jones		RightPages@gmail.com
	Jayson Lane		JaysonEngineer@gmail.com
	Paul McDonough		Penthormul@aol.com



Loony Dook Procession, South Queensferry, Edinburgh, Hogmanay 2017

A Letter from the President

Hello, All SASSNM Members!

I hope that this finds all of you in good health and spirits. I know it has been awhile since you have heard from me and I do apologize for the long silence. We have been having a hard time finding someone to take up the mantle for doing the newsletter, but we have a wonderful person, Ashley MacKenzie.

It's that time of year to make sure that your dues are paid so that we can keep sending any information about what we have planned. It is also time for the Highland Games (yeah)!!! We are looking for volunteers to help man the booth. I truly hope to see as many of you there as possible. Remember we love having all of you show up to the social events that we have—just to talk and hear how things are and such. We are also looking for motivated individuals that want to be a driving force in our society to head up various committees and become board members. Please think about how you can help.

So, until next time, “May the road you walk be smooth, may the wind be at your back, and may you be in heaven a half hour before the devil knows you're dead.”

Bruce Green

President, SASSNM 2017-2018

BEGreen56@aol.com



Firth of Forth Bridge, Hogmanay 2017

It's Time to Renew!

Please complete and mail this form OR you may renew online at <http://sassnm.org/>.

Type of Membership (Please Circle)	Student 18+:	(Annual \$10.00)			
	Adult Individual:	(Annual \$20.00)	(3 Years \$45.00)	(5 Years \$75.00)	
	Family (specify below):	(Annual \$25.00)	(3 Years \$60.00)	(5 Years \$100.00)	
Donation:	Annual	\$_____	One-Time:	\$_____	

Member Name: _____ Phone: _____

E-Mail: _____ Cell: _____

Spouse/Partner Name: _____ Phone: _____

E-Mail: _____ Cell: _____

Family memberships are available to those members in the same household. Please only specify included family members below if they are 18+.

Family Member #1: _____ Phone: _____

E-Mail: _____ Cell: _____

Relationship: _____

Family Member #2: _____ Phone: _____

E-Mail: _____ Cell: _____

Relationship: _____

Family Member #3: _____ Phone: _____

E-Mail: _____ Cell: _____

Relationship: _____

Family Member #4: _____ Phone: _____

E-Mail: _____ Cell: _____

Relationship: _____

MAKE CHECKS PAYABLE TO:
SAINT ANDREW SCOTTISH SOCIETY OF NEW MEXICO

MAIL CHECKS WITH COMPLETED APPLICATION TO:
SASSNM MEMBERSHIP CHAIR
P.O. BOX 37288
ALBUQUERQUE, NM 87176-7288

Are You Able to Volunteer For...?

Hogmanay (New Year's)	Yes	No	Contact Me	Facebook	Yes	No	Contact Me
Burns Night (January)	Yes	No	Contact Me	Managing the Website	Yes	No	Contact Me
Tartan Day (April)	Yes	No	Contact Me	Writing for the Newsletter	Yes	No	Contact Me
Celtic Games (May)	Yes	No	Contact Me	Serving on the Board	Yes	No	Contact Me
Celtic Picnic (September)	Yes	No	Contact Me	Serving on a Committee	Yes	No	Contact Me
St. Andrew's Day (Nov)	Yes	No	Contact Me	Other: _____	Yes	No	Contact Me
Membership Drive	Yes	No	Contact Me	Other: _____	Yes	No	Contact Me

Upcoming Special Events!

Irish American Society Meeting with The Celtic Coyotes | Friday, May 12, 2017, 7:00 PM.

Edelweiss American Rio Grande German-American Club | 4821 Menaul NE, Albuquerque, NM 87110
Free for SASSNM Members!

Come enjoy a slew of well-known songs with Doug Cowan and Steve Miller! The Celtic Coyotes will bring song sheets with the choruses to help you join in!

German American Club Maifest (Maypole Dance) | Saturday, May 13, 2017, 7:00 PM to 11:00 PM.

Edelweiss American Rio Grande German-American Club | 4821 Menaul NE, Albuquerque, NM 87110
Door \$10 Meal: Children under 12: \$5 All Others: \$10

*Join our friends at the German American Club as they celebrate one version of Beltaine!
Please make reservations by May 11, 2017 to 505.888.4833.*

Rio Grande Celtic Festival | Saturday, May 20, 2017 9:00AM to 7:00PM & Sunday, May 21, 2017 9:00AM to 5:00PM.

Balloon Fiesta Park | 5000 Balloon Fiesta Parkway NE, Albuquerque, NM 87113

Adults 14-65: \$15 1-day, \$20 2-day Seniors 65+: \$10 1-day, \$15 2-day

Children under 6: FREE! Children 6-14: \$7 1-day, \$10 2-day

Families (2 adults, 2 children): \$30 each day (no 2-day packages)

Active Military: \$10 1-day, \$15 2-day

Come join us for some proper: Celtic Games, Strongman Competition, Beard Contest, Pipers, Dancers, Rugby, Clans, Vendors, Celtic Dogs, Children's Activities, Massed Pipe Bands, and live entertainment both days! For tickets and more information, please visit: www.celtfestabq.com.

VOLUNTEERS NEEDED for Ticket Sales and Booth Staffing! Please contact Lee Peters at <PeteLee_1@yahoo.com> or 505.980.3265 for more information, including how you can get free admission to the entire festival for your help!

Albuquerque Folk Festival | Saturday, June 3, 2017 8:00 AM to 11:00 PM

Balloon Museum at the Balloon Fiesta Park | 5000 Balloon Fiesta Parkway NE, Albuquerque, NM 87113

Adults 18-65: \$15-\$17 before June 1st, \$20 at the gate

Children 0-11 or Seniors 85+ (with ID) FREE!

Children 12-18: \$7 before June 1st, \$10 at the gate

Seniors 65-85 (with ID): \$12 before June 1st, \$15 at the gate

Family (2 adults + children 0-18): \$32 before June 1st, \$35 at the gate

Students 19-25 or Military (with ID): \$12 before June 1st, \$15 at the gate

Workshops, live entertainment, jam sessions, dance, storytelling, and family-friendly activities! For tickets and more information, visit: www.abqfolkfest.org/.

Wanagi Wolf Fund and Rescue Fundraiser | Sunday, June 25, 2017 1:00 PM to 6:00 PM

Quarter Celtic Brewpub | 1100 San Mateo Blvd NE #50, Albuquerque, NM 87110

\$10 donation requested; Menu Prices

Come join the ambassadors from the Wanagi Wolf Fund and Rescue at the Quarter Celtic Brewpub raise money to help prevent the breeding of wolves and their hybrids for pets, spaying and neutering for the same, and to help them live out their lives with respect. Ten-percent (10%) of the proceeds will be donated to the Wanagi Wolf Fund and Rescue! Come learn about Wolves and Wolf Hybrids; have your photo taken with Wanagi Wolf Fund and Rescue ambassadors; peruse locally-made ornaments, pewter jewelry, and collage photo cards; donate any freezer-burned meats or vegetables; and repurpose any "lovingly-used" stuffed animals.

A Recipe for “Scotch” Eggs

Many of you will have a “Scotch” Egg at this year’s annual Rio Grande Celtic Festival. There is some question as to whether or not they are, in fact, Scottish. Whether or not they actually originated in the picnic-perfect scenery of the Gaels, they remain a perfect picnic food for those looking for a quick, rich treat to eat as a compact but sturdy alternative to your typical hiking sandwich. This recipe has been adapted from Glasgow-born chef Gordon Ramsay’s version, which can be found on YouTube, and reflects cooking times in Las Cruces, New Mexico. Sadly, we don’t have black pudding on this side of the Atlantic—such a shame because it is so delicious!

Ingredients: 1 medium apple, grated 1 package ground sausage Seasonings, to taste
 5 large eggs, to boil Breadcrumbs or oat flour Oil, for deep fat frying
 1 large egg, for scrambling Dipping sauces

Dishes: 1 pot, at least 4” 1 pan, at least 3” deep (or deep fat fryer) 1 grater or 1 knife
 1 bowl, for scrambled egg 1 plate, for breadcrumbs or oat flour

Directions:

1. Fill pot with four inches (4”) of water and bring to a boil.
2. Gently place five (5) raw, uncracked eggs into the boiling water using a spoon to keep the shells from cracking on the bottom.
3. While the water is coming to a boil, grate the apple or dice it very fine—like the way you would make garlic for spaghetti sauce.
4. Boil the eggs using the following scale, depending on when you plan to eat the eggs and your plans for reheating them (or not):
 - a. Very soft-boiled (some runny whites, very hard to peel and keep whole): 4 minutes; good for when you are going to cook the eggs longer later.
 - b. Soft-boiled (only the white directly around the yolk is runny, easier to keep whole): 4.5 minutes; good for when you are going to cook the eggs regularly later and plan to eat immediately or reheat them
 - c. Creamy Boiled (white set, yolks warm but runny): 5 minutes; indisputably the best eggs ;) but best eaten immediately or if you plan to reheat
 - d. Boiled (white and yolks set): 6 minutes; good for when you are planning to take them on a picnic long after they have cooled
 - e. Over-boiled (white set, blue ring around yolks): Anything over 8 minutes; good for the faint of heart
5. When the eggs have boiled the desired amount of time, drain off most of the water, and place the pot aside.
6. While the pot is cooling:
 - a. Take out your package of sausage. Mix into it any seasonings you like with your sausage (such as maple, if this is a morning picnic, or sage if this is a cool weather picnic). Mix in the grated or diced apple. (Note: applesauce can be a disaster, so tread carefully.) Portion five (5) equal sections.
 - b. Scramble one (1) raw, cracked egg in a bowl—try to get the whites as mixed with the yellow as possible at a quick mix, but don’t aim for pre-meringue technique.
 - c. Place your breadcrumbs (panko if you like crunchy, or others if you like less crunchy or have more patience) or oat flour (naturally gluten free, but not crunchy) on your plate.
 - d. Heat 1” of oil in your pan to frying temperature.
7. When the pot has stopped steaming and you can handle the eggs, cover the eggs with cool water. Gently crack both sides of the eggshells and replace the eggs into the water to make them easier to peel. Then GENTLY peel them before rinsing them again.
8. Flatten out one section of sausage and gently wrap around a boiled egg until completely covered. Dredge the sausage-wrapped egg in the scrambled egg, then coat in the breadcrumbs or oat flour. Gently spoon into the hot oil. Repeat with remaining boiled eggs, all at once if you’re fast at the sausage-dredge section. Otherwise, start with two (2) eggs and cook four minutes on each side.
9. To reheat: Microwave one (1) minute on each side in a 1000-watt or less microwave, or gently reheat in a toaster oven—once the sausage is hot, you’re done or you’ll have eggy-scented regrets.

More Celtic Influence!

Need more Celtic influence? Remember that SASSNM has FREE partnership benefits with the Irish American Society and The Edelweiss am Rio Grande German American Club!

Live Celtic Music | Sundays from 4:00 PM to 7:00 PM
O’Niell’s Pub, 4310 Central Avenue, Albuquerque, NM 87108
O’Niell’s Pub, 3301 Juan Tabo NE, Albuquerque, NM 87111
For more information, visit: <http://oniells.com/>.

The Thistle and Shamrock Radio Program | Mondays at 6:00 PM
New Mexico Public Radio, KANW 89.1 FM
Visit: <http://kanw.com/> or listen on your FM radio.

Celtic and Beyond Radio Show | Mondays at 6:00 PM
Solar Radio, KTAOS 101.9 FM
Visit: <http://ktao.com/SolarRadio> or listen on your FM radio.

Irish Book Club | Last Thursday of the Month
O’Niell’s Pub, 4310 Central Avenue, Albuquerque, NM 87108
Contact Ellen at 505.307.1700

Irish Step Dancing by Coleman Academy of Dance | Saturdays 8:00 AM to 1:00 PM.
Lloyd Shaw Dance Center, 5506 Coal Avenue SE, Albuquerque, NM 87108

Celtic Steps Arizona/New Mexico | Saturdays
New Mexico Irish Dance Company, 12700 San Rafael NE, Suite 3, Albuquerque, NM 87122
Contact 505.379.3753 or visit <http://celticsteps.org/albuquerque/>.

Irish Dancing | Wednesdays in May 2017, 7:00 PM
Edelweiss American Rio Grande German-American Club, 4821 Menaul NE, Albuquerque, NM 87110

The May 2017 Thistle Epistle was brought to you by Cinead MacCoinneach II, a hairy, though domesticated, haggis.

