

# Hunters' Halloo

## From the Editors

Summer isn't over yet - because you're only just receiving your summer newsletter! There's lots to read - from the upcoming AGM on October 21st to starting plans for next summer, and news from Hunters around the world - so make sure you read it all and think about what you can contribute in the future. We'd love to hear from you!

Check out our Facebook page too for some silly Scottish stuff (including a wonderful Scottish granny reading a children's book) and requests for photos of your family's celebrations. If you attended any Highland Games this summer, make sure you post a picture for us too.

*Lynn & Lizz*

## Clan Hunter Canada AGM

**21st Oct 2017, 3.00pm**  
**Chalmers Presbyterian Church - Choir room**  
**342 Pondmills Road**  
**London, On.**

Like last year, those so inclined can join together for dinner at a local restaurant.

Although we recognize that this is not convenient for many of our members we would still encourage those within range of this location to make every effort to join us on that day.

To assist with planning please confirm your intention to the meeting.

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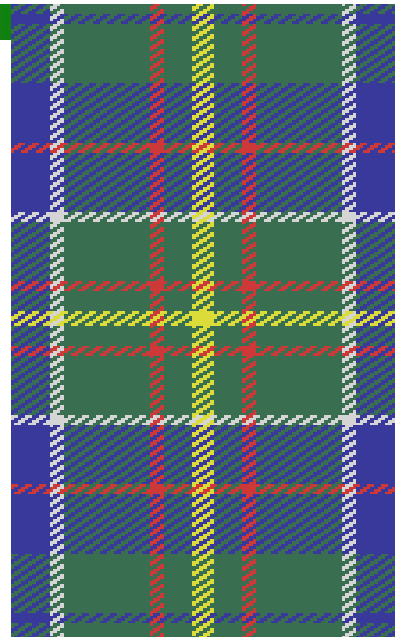
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## From the Clan Officer, Tom Hunter

Greetings fellow Clansfolk, Firstly I should update you on my recent surgery. I did indeed have to undergo major surgery on May 24<sup>th</sup> to have my bladder removed but the projected time of 5 1/2 hours was in reality reduced to 3 1/2 hours and was the start of a very successful recovery. Five weeks after surgery my surgeon gave me the "All Clear" and began a series of 3 monthly checkups.

After my allotted 6 week recovery period, Christine and I accompanied our Daughter Lizz and Son-in-law Andrew Thibodeau (with grandchildren Torry and Isla) on a 10 day adventure to Nova Scotia where they attempted to tire us out with all the activities they planned.(to no avail). We old timers did very well at keeping up and it was a really good test for me to see how I could manage my new situation. I do believe Lizz will be sharing some of the genealogy side of that trip in her "Connections Corner" column.

Unfortunately in spite of the fact that I pleaded for some help with the Clan Tent at Fergus, no-one was forthcoming, sooooo! as I was definitely unable to be there, **for the first time since the early 1980's we did not have a presence at the Fergus Highland Games.** I really do wish we could have a better presence at the games throughout the country. Our US cousins seem to have no trouble with this activity and indeed have volunteers all over the States hosting Clan Tents and reporting back on Hunter activity around the tent. Nobody has to be any kind of an expert to tell visiting folks that they have a castle and our clan Chief is a lady and show some photos etc. It is actually great fun. We would supply all the paperwork and pay any entrance fee. Why don't you think about it and let us know if you would consider it. We will try and include a list of Highland Games throughout Canada in an upcoming newsletter. I should mention at this time that we have had a presence for a number of years at the Victoria Highland Games in the willing bodies of Lianne and John Hunter. Unfortunately they are not able to continue in that role. But it would be wonderful if someone would take up the mantel and continue in their stead.

Enjoy the new style newsletter and many thanks to Lizz Thibodeau and Lynn Ball our new joint editors.

*Tom*

## From Clan Hunter UK

I had the very great pleasure to welcome the Rev. Walcott Hunter and his wife Teri to Hunterston Castle. This had been a long awaited visit by them both. Walcott's mother Dr. Nadene Hunter was one of our very first Clan Hunter members and had visited Hunterston with her daughter Nadene several times.



Very sadly Nadene had died just before Walcott and Teri's visit. Nadene had spoken to me of her wish to have some of her ashes placed at Hunterston, which I was very happy to agree to.

In memory of Nadene, Walcott conducted a service of committal and buried Nadene's ashes beneath their family Memorial tree, opposite the Castle, where she will always be near to her Scottish roots.

## Membership Report—Summer 2018

I am pleased to report that we have had 2 new members in the past couple of months.

**Jean Pierre Bautista-Hunter** and his son **Isaiah Birch Hunter** joined us in July. Jean Pierre and Isaiah join us from Lumsden in Saskatchewan, and are hoping to have a Hunter tartan kilt made in time for Isaiah's graduation.

**James Hunter**, our very newest member joined us at the end of July, and hails from Stayner, Ontario.

Say a friendly "hello" and welcome to these new members.

Unfortunately I do need to mention annual dues again. So far we have 46 members paid their dues – but that leaves 54 unpaid. Once again I ask sincerely that those who are in arrears – please pay on paypal, or send a cheque to our treasurer to keep your membership current. I am always just an e-mail away if you are not sure if you are paid up or not.

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I have to tell you that I have been making jam again this year with a little bit of a different slant. I decided that I should make some old Scottish recipe jams for our church sale. After all I do have all my mother's old recipes.

So, wait for it, first I made **Laird o' Cockpen Jam**. That is a rhubarb jam flavoured with elderberry flowers. It takes a lot of soaking to get the flavour out – but I like it!

Next I decided on **Tutti Frutti Jelly**. A lot of work in this one with redcurrants, blackcurrants, raspberries and gooseberries. Yes gooseberries. It took a bit of searching to find them, but it is a very pleasant tasting, sweet jelly.

Come September I will make some **High Dumpsie Dearie Jam** – made from apples, pears and plums. I have made this one before and it is also a good tasting jam.

I have made a small jar of each so that folks can have a taste before they buy!

Watch this space for a report on how well my jam sold at the church sale!

I hope you are all enjoying a wonderful summer and storing up lots of sun's ray to carry you through the cold winter!

Christine Hunter, Membership Secretary

## From the Clansfolk—stories of our family



We like to include, whenever we can, photos of the Clan: celebrations in your life—new babies, weddings, birthdays, graduations—and so we are very pleased to share that Richard & Casey Wright welcomed their son, Patrick Oliver Wright, on February 24th, 2018. Richard is a Mountie in Surrey, BC and has offered to submit some "Stories from a Mountie" for the newsletter. We are very much looking forward to hearing more about your adventures as one of Canada's finest!



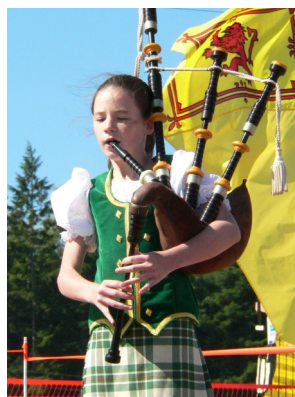
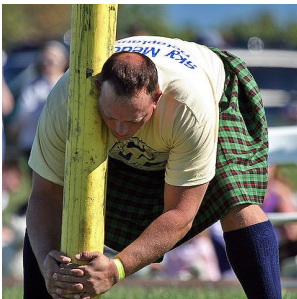
**We are Scottish**  
**Not because we were born in Scotland**



**But because Scotland was born in us**

As was mentioned in the Clan Officer's report, this was the first summer in many, many years that Clan Hunter has not had representation at the Fergus Highland Games.

There are Highland Games all over Canada each summer, and we would like to encourage you to think about playing a role in the ones nearest you. And this role requires no training—you don't need to toss a caber, or dance a fling, or play a reel—you just need to be willing to look after a tent and welcome any Hunters who come by. On the next page, there is a list of Highland Games across Canada. Have a look to see if there are any near you, and start thinking now if you could help Clan Hunter Canada next summer!



## Scottish Humour

**I LOVE SUMMER IN  
SCOTLAND**



**THIS YEAR IT WAS A  
WEDNESDAY**

The Queen hosts a garden party in Scotland. When the Scottish waiter arrives with a tray of cakes, she asks, "Is that a scone, or a meringue?" The waiter replies: "Naw, yer quite right, that's a scone."



## Scottish Highland Games & Celtic Festivals - Spring & Summer

Date	Event	Location
Jun 8-9	<a href="#">Clan Leslie International Gathering</a>	Salt Lake City, UT
Jun 9	<a href="#">Georgetown Highland Games</a>	Georgetown, ON
Jun 9	<a href="#">Grande Prairie Highland Games</a>	Grande Prairie, AB
Jun 15-16	<a href="#">Cobourg Highland Games</a>	Cobourg, ON
Jun 16	<a href="#">BC Highland Games</a>	Coquitlam, BC
Jun 23	<a href="#">Red Deer Highland Games</a>	Red Deer, AB
Jun 23-24	<a href="#">Manitoba Highland Gathering</a>	Winnipeg, MB
Jun 24	<a href="#">Edmonton Scottish Society Highland Gathering</a>	Edmonton, AB
Jun 26-Jul 2	<a href="#">Royal Nova Scotia International Tattoo</a>	Halifax, NS
Jun 29-Jul 7	<a href="#">Kitchenfest - Féis a'Chidsin</a>	Cape Breton, NS
Jul 1	<a href="#">Embro Highland Games</a>	Embro, ON
Jul 1-8	<a href="#">Antigonish Highland Games</a>	Antigonish, NS
Jul 6-8	<a href="#">Kincardine Scottish Festival &amp; Highland Games</a>	Kincardine, ON
Jul 6-8	<a href="#">Almonte Celtfest</a>	Almonte, ON
Jul 7	<a href="#">Penticton Scottish Festival</a>	Penticton, BC
Jul 14	<a href="#">Kamloops Highland Games</a>	Kamloops, BC
Jul 14-15	<a href="#">Fort Edmonton Highland Games</a>	Fort Edmonton, AB
Jul 21	<a href="#">Cambridge Scottish Festival</a>	Cambridge, ON
Jul 20-22	<a href="#">Orillia Scottish Festival</a>	Orillia, ON
Jul 28	<a href="#">Uxbridge Scottish Festival</a>	Uxbridge, On
Jul 28	<a href="#">The Foothills Highland Games</a>	The Foothills, AB
Jul 27-29	<a href="#">New Brunswick Highland Games &amp; Scottish Festival</a>	Fredericton, NB
Aug 3-4	<a href="#">Glengarry Highland Games</a>	Maxville, ON
Aug 4	<a href="#">Highlands Village Day Concert</a>	Iona, Cape Breton
Aug 7-12	<a href="#">Clan MacRae Gathering</a>	Niagara Falls & Guelph
Aug 10-12	<a href="#">Fergus Scottish Festival &amp; Highland Games</a>	Fergus, ON
Aug 10-12	<a href="#">Goderich Celtic Roots Festival</a>	Goderich, ON
Aug 10-12	<a href="#">Margaree Highland Games</a>	Margaree, NS
Aug 24-25	<a href="#">Greenbridge Celtic Folk Fest</a>	Keene, ON
Aug 31-Sep 3	<a href="#">Carruthers Clan Gathering</a>	London, ON
Aug 31-Sep 2	<a href="#">Clan Munro USA &amp; Canada Gathering</a>	Halifax, NS
Sep 1	<a href="#">Calgary Highland Games</a>	Calgary, AB
Sep 1-2	<a href="#">Canmore Highland Games</a>	Canmore, AB
Sep 2	<a href="#">Scottish Studies Foundation – Tall Ships Cruise</a>	Toronto, ON
Sep 6-9	<a href="#">Clan MacFarlane Worldwide Gathering</a>	Estes Park, CO

## From the Scottish Recipe Files

Having grown up in a Scottish household, we have some wonderful memories of mouthwatering traditional Scottish cooking (and some not so mouth watering that we are still trying to forget) We thought we would share some of our favourites with you.

***Toad-in-the-Hole*** used to be a very popular dish but seems to have fallen out of favour in recent years. Which is a shame, as it is a really tasty and substantial meal using link sausages and eggs.

### Ingredients:

1/2 pound (250g) pork link sausages  
3 ounces (90g or 3/4 cup) flour  
10 fluid ounces (300ml or One and a quarter cups) milk  
Two large eggs  
4 ounces (125g or one stick or half cup) grated strong Cheddar cheese  
2 tablespoons chopped parsley  
Pinch of salt and freshly ground pepper, to taste  
Cooking oil

### Method:

Preheat oven to 220C (425F or Gas Mark 7).

Using a 9-inch ovenproof skillet (or a deep-dish pie pan), heat the cooking oil. Add the sausages, rolling them in the oil and brown on all sides in oven (for about 20 minutes) or on top of stove, turning every 5 minutes.

Sift flour and a pinch of salt into a mixing bowl and stir in the grated cheese. In a smaller bowl, beat milk, eggs, and parsley, and season generously with salt and pepper. Stir a small amount of milk mixture into the flour to make a smooth, very heavy batter and let stand 5 minutes before stirring in remaining milk mixture.

There are different ways of arranging the sausages in the deep-dish pie pan. Some people cut up the sausages and arrange them at random. Others arrange the sausages like spokes of a wheel evenly spaced in pan. Whatever method is used, pour the batter over them. Lower oven heat to 200C (400 degrees or Gas Mark 6) and bake until batter is puffed and browned (about 30 minutes).



#### Clan Hunter Association, Canada

This newsletter is for members and friends of Clan Hunter Association, Canada. If you have an important event in your family's life that you'd like to share, please send us a photo or two and a brief explanation of what you are celebrating. Graduations, new babies, birthdays, retirements, if you're celebrating, we'd like to know!