

Hunters' Halloo

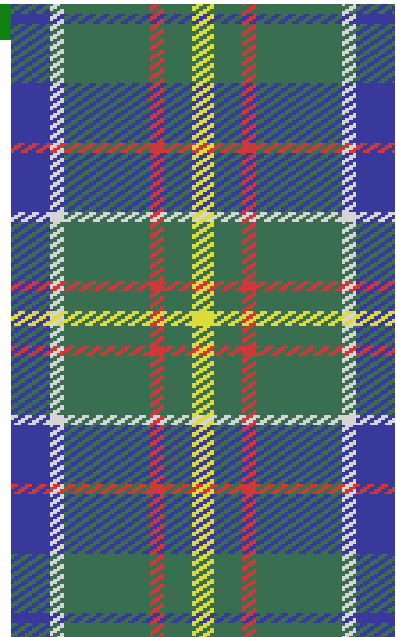
From the Editors

We hope you've all had a wonderful Christmas season and look forward to seeing some photos of your Hogmanay celebrations. Check out the article in this newsletter to find out some of the traditional ways to celebrate.

Lynn, Mum, Dad and I had a very brief but wonderful time in Scotland in October and were hoping to be able to start a new section in the newsletter: what does this sign mean? Lynn & I noticed a lot of weird road signs while we were driving around. Unfortunately, stopping to take pictures would have been risking our lives so we have not yet added this section. We'll have to see what we can scrounge up for the next time.

Hope you enjoy what we've managed to pull together for this month, and please send us some photos from your holiday celebrations so we can include them in the spring.

Lynn & Lizz



Inside this issue

From the Clan Officer.....	2
Membership Report.....	3
Recipe Files	6

Contact Us

Clan Officer

◆ Tom Hunter
tomhunter670@gmail.com

Newsletter Editors

◆ Lynn Hunter Ball
lynn.b@rogers.com
◆ Lizz Hunter Thibodeau
lizzt@rogers.com

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!



Lang may yer lum reek.

From the Clan Officer, Tom Hunter

Greetings Clansfolk, Here we are charging through another winter, and the initial portion of winter, we who live in Southern Ontario had no reason to complain as we didn't seem to get some of the huge storms that others got. We got all the warnings of impending doom but then it seemed to pass us by and Ottawa and Montreal seemed to get hammered. However over the last month I have had to change my outlook and we have had some nasty weather.

Earlier this year I spoke of withdrawing the genealogy section of our web site but in reality I have not done anything about that after all. I recently had a discussion with Charles Hunter, brother of Madam Pauline, who spoke of creating an international genealogy data base for Clan Hunter members. So it seems wise to hold off on any major changes to our system at the moment. **It may not be common knowledge among Clan Members but our genealogy site is open to all Clan Members regardless of what branch they are affiliated with. Which in fact makes it international.**

On a medical note, I am happy to report that my surgeon again gave me an "all clear" on my 6 monthly check-up and said he would see me again 6 months from now. (much cheering and clinking of glasses)

We had a very productive and social time at our AGM in October and even though we did not have many in attendance we did manage to achieve a quorum. Those who check out our Facebook page will have already seen a picture of the group. We hope to again return to Fergus as our yearly get-together but for that we will need some support. One suggestion was to set up a timetable to allow folks to volunteer for a couple of hours staffing the Clan Tent. Another desire is to return to Fergus Highland Games weekend for our annual meeting and dinner and investigations into finding a suitable location will be moving forward soon. I would really love to have some feedback on these ideas and this is your opportunity to share your opinions with others in the Association.

I hope everyone is continuing to enjoy our new format newsletter and as always we ask that you forward your "adventures" to us and stop "sleeping on it".

May I take this opportunity to wish everyone belated best wishes for the New Year.

Tom



Scottish Humour

Jock was out working the field when a barnstormer landed.

"I'll give you an airplane ride for £5," said the pilot.

"Sorry, cannae afford it," replied Jock.

"Tell you what," said the pilot, "I'll give you and your wife a free ride if you promise not to yell. Otherwise it'll be £10."

So up they went and the pilot rolled, looped, stalled and did all he could to scare Jock. Nothing worked and the defeated pilot finally landed the plane. Turning around to the rear seat he said, "Gotta hand it to you. For country folk you sure are brave!"

"Aye," said Jock "But ye nearly had me there when the wife fell oot!"

Membership Report—Winter 2019

We have welcomed 4 new members since our Summer Report.

New Memberships

Keith Olsen joined the Association on August 29th. Keith hails from Okotoks (isn't that a beautiful name) in Alberta. Keith's mother was a Hunter and he grew up with a close relationship to his Grandfather, Gordon Hunter.

In September we received a request from Lance Green who wanted to apply for a membership for his partner who has the wonderful name **Kirk Douglas Hunter**. Kirk Lives in Toronto, so may be able to come meet us at next year's Fergus Games. Kirk is keen to do some research into his family history, and along with Lance, is hoping to take a trip to Scotland next year and 'soak up' some of that heritage.

Kelley Hunter joined us last November. Kelley is from the town of Moose Jaw in Saskatchewan.

Susan Cote from Lindsay in Ontario is our latest new member, and she contacted our Chief, Madame Pauline Hunter of Hunterston to find out more about us before she sent in her application.

We welcome these new members and hope they find what they are looking for from this part of their 'family'. We encourage them to be in contact and share their heritage with the rest us the Canadian members.

As promised – my Jam Report!

24 pots of Scottish Jam and another 10 pots of 'regular' jam (raspberry, plum etc) were taken to our church Christmas Sale in November. I am pleased to say that with the extra little pots to allow a tasting of the jams, and the expert encouragement of your Clan Officer, Tom, it was all sold, cleaned out, gone! I was so happy – and everyone who tasted it said it was goooooood! One of my old Scottish friends bought some un-tasted – and told me she was sure she would love it! Just a note to self – keep some of the specialty "Scottish" jams for your own family next time!!!

Reminder – the "Scottish Jams" were – The Laird of Cockpen Jam, Tutti Fruiti Jelly and High Dumpsie Dearie Jam. If anyone has any old Scottish jam recipes I would be interested in a copy of the recipe!

Membership dues

I am pleased to report that out of 87 active members, we have received payment from 60 members. I will be adding a little reminder to those who are in arrears with this newsletter, and I would ask that you give this your attention and consider paying those dues either by paypal or by cheque to our treasurer, Donald Hunter, 439 – 8 The Donway East, Toronto. ON. M3C 3R7

Cheques should be made payable to Clan Hunter.

Christine Hunter, Membership Secretary

From the Scottish Recipe Files

I wanted to include a recipe specifically for Hogmanay, but I found an article, written by Cyrus Roepers, which not only includes a recipe for Scottish Steak Pie, but also an explanation of some of the history and traditions of Hogmanay. For more detailed instructions for the pie, check out his blog at <https://blog.arousingappetites.com/scottish-steak-pie-ale-hogmanay-new-years/>

STEAK PIE: A SCOTTISH HOGMANAY TRADITION

By Cyrus Roepers

PERFECT FOR THIS UNIQUE NEW YEAR'S CELEBRATION

For most countries, the apex of the holiday season circles around the mid-December timeframe. With "big hitter" holidays like Christmas and Hanukkah (and even those like shab-e-yalda), much of the festive cheer is expended before New Year's Eve.

The Scots, however, approach things a little differently. Their celebration of *Hogmanay* trumps everything else, and foods like steak pie are a major part of it.

STEAK PIE, HOGMANAY, THE VIKINGS AND SUPERSTITIONS

Before diving into the steak pie itself, we're going to first dive into one of the most intriguing holidays of them all: Hogmanay.

ORIGINS OF HOGMANAY

Whereas the celebration of the New Year is a fairly new tradition (only since ~400 years ago) for us in the Western world, the Scots have maintained the ancient tradition of *Hogmanay* for much longer than that.

There's an ongoing debate as to where the actual name *Hogmanay* comes from. Some debate that it comes from the Old Anglo-Saxon words *Haleg Monath* (Holy Month) while others think it derives from the Gaelic *Oge Maidne* (New Morning). Yet despite the name quibbles, you're brought nonetheless back to the one overarching theme of Hogmanay: to ring in the New Year on a positive note.

The tradition traces back to between the 8th or 9th century and the arrival of the Vikings. Like we saw with Finnish *joulutortut* and Norwegian *sandkaker*, the Norse had already a longstanding pagan tradition *Jul* honoring the winter solstice. In other Nordic and Northern European nations, *Jul* gradually evolved into similar forms of Christmas celebration as Christianity spread throughout the continent.

A DIFFERENT EVOLUTION

There are two reasons for things transpiring differently in Scotland.

First, the Scottish used the Celtic calendar in pre-Christian times. As opposed to the standard 12-month Gregorian calendar that would come later, the Celtic calendar placed special emphasis on mirroring the Earth's seasonality and, by extension, the "cycle of life." At each *Quarter Day*, the Scots held multi-day celebrations to usher good luck into the new turning season. The wintertime festival in the Celtic calendar was called *Samhain*, and many of its traditions are still alive as transplants in the Hogmanay celebration.

What really drove Hogmanay into its own unique traditions, though, was the Protestant Reformation. While the 16th century Reformation had a massive impact over the entire continent, the rise of Protestantism had an especially powerful effect on the very pious Scottish nation. Triggered by Henry VIII's conversion – which took the entire English nation along with him – Scotland quickly decried Catholicism and anything that went along with it.

Between this "Scottish Reformation" and as recent as the 1950s, Christmas was deemed an overly Catholic "Popish" celebration and was outlawed accordingly. While the rest of the world paused and celebrated the Christmas holiday, the Scots carried on with business as usual.

In the 400-year absence of Christmas, Hogmanay took on added meaning to Scottish communities. Almost overnight, Hogmanay merged the celebrations of the winter solstice, Christmas and New Year's all into one.

While Christmas has returned and is now celebrated again in Scotland, it takes a backseat to the real parties of Hogmanay.

MODERN TRADITIONS AROUND HOGMANAY

While some older Hogmanay traditions have died out – like dressing in cattle hides and running around town getting hit

with sticks – there are still plenty of rituals that go into the celebration.

One of the most important Hogmanay traditions involves a major house cleaning. The act of “redding the house” ensures the household a fresh, clean start in the New Year. Between redding and “saining,” or blessing, anything in sight (even the water), you’re ready for prosperity in the year ahead.

In line with saining, a properly executed *first footing* will bring your home luck as well. First footing refers to whomever sets the first foot into your house after the stroke of midnight. If the first foot belongs to a dark-haired male, the household gains good fortune. If not, the household is unfortunately stone out of luck. Those entering the house often bring gifts, which can range from lumps of coal (in a good way) to whiskey to shortbread, for their hosts as well.

There’s plenty of partying going on during Hogmanay too. Fire ceremonies for cleansing and purifying the soul – an original remnant from Viking tradition – remain a key component of Hogmanay today. And of course, there’s more common partying adjoining the fiery fun. The evening of Hogmanay offers up some serious partying well into the wee hours of Ne’erday (New Year’s Day).

Ale-Braised Scottish Steak Pie

Ingredients

- 1 package (400 g or 14 oz) ready-made puff pastry
- 1 egg, beaten for eggwash

Steak Pie Filling

- 1 pound braising steak, cut into 1 inch cubes and seasoned with salt & pepper
- 1 tablespoon butter
- 1/2 cup mushrooms, chopped into large pieces
- 2 medium onions, chopped into large pieces
- 3 garlic cloves, chopped into large pieces
- 2 large carrots, chopped into large pieces
- 3 stalks of celery, chopped into large pieces
- 1/2 cup homemade vegetable stock
- 1/2 cup red wine
- 1 bottle of non-hoppy beer, preferably a dark ale, porter or stout
- 2 tablespoons chickpea flour

Bouquet Garni (Add/Subtract Whatever You Like Here)

- 1 handful fresh flat leaf parsley
- 3 sprigs of fresh thyme
- 1 bay leaf
- Cheesecloth and kitchen string to enclose the bouquet

Instructions

Stage 1 - Pre-cook Steak Pie Filling

1. Start by preheating your oven to 350 degrees Fahrenheit
2. In a large Dutch oven or oven-safe stockpot, heat some oil over medium-high heat until it starts to sputter
3. With the oil piping hot, carefully place your cubes of beef into the pot. Sear the beef for 3-5 minutes until all sides are lightly brown
4. Take your beef pieces out of the stockpot and set aside on a plate or a bowl for the time being
5. Back in your stockpot, melt your butter and add your garlic and onions. Mix around for 1-2 minutes as they start to sweat and become translucent
6. Next, add in your carrots, celery and mushrooms. Stir around for a bit, then continue to cook for 3-5 minutes
7. Add back in your steak pieces and mix everything well together
8. Next, pour in your vegetable stock, red wine and beer, and mix everything around to let the liquid reach all corners of the pot
9. In a separate bowl, mix your chickpea flour with a little bit of water to create a thick slurry. When it's well mixed together - and you don't see clumps of flour - pour the slurry into your main pot
10. Before placing into the oven, submerge your bouquet garni into the pot and cover your stockpot
11. Transfer the stockpot from the stove into the oven, and let the filling bake for 2 1/2 hours

Stage 2 - Prepare Steak Pie

1. After the steak pie filling has baked for several hours, take it out of the oven and remove the bouquet garni
2. Uncover the stockpot and let your filling cool for at least 20 minutes. You don't want it to be too hot before baking, otherwise your puff pastry will sweat and soften
3. In the meantime, take your puff pastry and lay it on a well-floured flat surface. Use a rolling pin to get the puff pastry to ~1/4 inch thickness
4. Once your pastry is ready and your filling cooled, it's time to put your steak pie together

Stage 3 - Finishing Off the Steak Pie

1. Take a 2 quart casserole dish and pour your cooled filling into the dish
2. Before adding the puff pastry, carefully brush some eggwash around the edges. This will keep the puff pastry from sticking to the dish
3. Next, carefully layer the puff pastry on top, then cut the excess dough from around the edges of your casserole dish
4. Brush the top of your puff pastry with some eggwash, then place your steak pie into the oven
5. Bake for 35 minutes at 350 degrees Fahrenheit, and you're done!