

CLAN FORSYTH SOCIETY – AUSTRAL

QUEENSLAND BRANCH

July/August 2006



Hello Everyone,

It is that time of the year again – Picnic and A.G.M. time. Sunday 27th August, 2006 at approx. 9.00am at Peak Crossing Park, opposite the State School, for those of us attending for the first time.

It is a good day out and a good time to catch up with relatives and friends that we only see once a year. There will be a “Bring and Buy” stall along with the Clan shop and a raffle. Prize to be a surprise..... So bring a chair, your lunch and yourselves and enjoy a day in the fresh air. In the event of rain.....Ha Ha Ha , we will proceed to the Peak Crossing Hall. After lunch we will start the A.G.M. to select a new Committee for the coming year. I Hope we can have a good roll up for the day and we welcome new faces.



Rhonda & Joyce "Bring & Buy" stall 2005

The next event on the Clan calendar is the Clan Forsyth Family Week-end Away. As we had such a good time at Esk in 2004 we have decided to revisit there again this year. The week-end is on the 9-10th September, 2006 at Esk Caravan Park, Castle Street, Esk, Telephone 54241466. There are cabins available for those of us who don't have caravans or campervans. So remember to phone and book a bed or space.. See you there.

The Kirkin of the Tartan was held at All Saints Anglican Church on 25th June. The ceremony was very moving. It was well attended by the Scottish Clans as well as the Governor of Queensland, Mrs Bryce.

The Bannockburn Dinner and Tartan Day, at South Bank, have also passed and were well attended and enjoyable.

The following is a brief history of early Forsyths. I got this information from a Sydney Branch Newsletter and thought it might be of interest.

“Branches of the Forsyths were established from early days in most areas of Scotland. In 1296 Robert de Fauside signed the ‘Ragman Roll’ by which the nobles and Landowners of Scotland, after military defeat, were made to swear allegiance to Edward 1 of England. Subsequently, his descendants supporting King Robert the Bruce fought against the English to regain independence were rewarded with lands in Stirlingshire, and became members of the Scottish Royal Household. A later Robert was appointed Constable of the Royal Castle of Stirling in 1368. As with other Clans, ancient records

were lost during transportation to England as spoils of war in the mid 17th century and the then chief failed to re-register his claim to the name and Armorial bearings when Charles 11 instituted a Public Register of Clans in 1672. However on St. Andrew's Day 1978, the Lord Lyon King of Arms once again recognised the Clan Forsyth as one of the old clans of Scotland and Alastair Forsyth of that Ilk as its Chief."

Also in the Sydney Branch Newsletter, there was a recipe for the Scottish treat called Clootie Dumpling... I remember my Mum making something similar and we called it Xmas Pudding. I remember getting to lick the bowl. I have tasted the Scottish version and it is very enjoyable.

CLOOTIE DUMPLING

Ingredients

113g or 4oz wholemeal flour	170g or 6oz fine brown breadcrumbs
113g or 4oz beef suet finely chopped [butter maybe substituted]	
1 tsp baking powder	1 tsp ground cinnamon
1 tsp ground ginger	1 tsp ground nutmeg
1 tsp cumin	113g or 4oz sultanas
113g or 4oz currants	2tbs black treacle
2 eggs	1 large cooking apple
Juice and zest of 1 lemon	Fresh orange juice to mix

Square of cotton or linen cloth, 55cm square

Boil cloth for a few minutes, then spread out on a table. Use tongs, etc, to prevent burning yourself. Quickly sprinkle with about a tablespoon of wholemeal flour and toss the flour to coat, mainly the centre of the cloth quite thickly. Stir the treacle into the eggs and place into a bowl with all the other ingredients. Mix to a stiff consistency with a little water. Place into centre of cloth. Bring up the edges and tie with string, leaving a little space for expansion due to the baking powder. Hold the tied end and pat into a round shape. Place pudding into pot of boiling water, which should come halfway up the side. Cover and simmer gently for four hours. Occasionally check and top up water if necessary. Once the pudding is cooked, plunge into cold water for about a minute to release it from the cloth. Remove the pudding to a bowl and untie. Cover with a plate and reverse it. Peel off the cloth and place the pudding into a hot oven to dry off the skin. Serve hot with any accompaniment like custard or brandy butter. Any left over Clootie Dumpling maybe sliced and fried or alternatively rewrap in foil and heat in oven. If reheating in a micro wave oven do not wrap in foil. ENJOY.....

Dates to Remember:

Sunday, 27th August, 2006 – Picnic at Peak Crossing

9-10th September 2006 – Camping at Esk (remember to phone for a reservation)

See you there

Kind regards

Joy (Farrell)

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