CLAN FORSYTH SOCIETY – AUSTRALIA

QUEENSLAND BRANCH February 2009



HAPPY NEW YEAR everyone, welcome to the first edition for 2009 of the Clan Forsyth Old Branch Newsletter, we hope that everyone had a Merry Christmas and are revitalised for another year.

The Clan Family Camp was held at Esk again in November last year. Those who attended had a very enjoyable time. Some members made it part of their holiday continuing on their way after the weekend. We hope that more will join us this year and if you would like to suggest a location please contact either the secretary or a committee member.

BIRTHS

We have had a bit of a population explosion

On the 10TH Nov '08 Jane and Craig Couchman had a baby boy, who was named Angus David. Pictured are Adam McKee and Angus, the eldest and youngest grandchildren of Max Forsyth.

Committee member Geoff & Judith Forsyth became grandparents on the 23rd Nov '08, to identical twin girls. Names: Trinity at 1.695 kg



and Mackenzie at 1.570 kg. They were born at Mater Mothers Hospital Brisbane, (six weeks premature). Mum and Dad, Nicole (Forsyth) and Dion Bowdern, and the twins have now returned to Darwin all well and

healthy and putting on weight.

We also heard that Norm & Isabel King from Corinda became Great Grandparents. The new addition, Hayden Anthony Robinson was born on the 23rd Sept 2008, to Janine and Paul Robinson.

'The Role of the Clan in the 21st Century'

We have been asked by our Australian Commissioner, Jim Forsyth, for our opinion on the role of the clan in the 21st century, which is to be presented to the Chief in Edinburgh, Scotland at the clan convention in July 2009. If you have any input on this matter, please contact the Secretary, Heather Forsyth, Ph: 3281 7553, or address, 18 Luckie Cres, Tivoli 4305, as soon as possible.

COMING EVENTS

Don't forget the Annual Clan Forsyth Dinner is on the 21st March 2009 details are on the enclosed flyer. This year our theme will be the celebration of Queensland's 150 years. There will be the usual FUN and GOOD FOOD not to forget the various types of dancing with an anticipated increase in participation dances. We have booked live musicians this year, which will be great. There will be a raffle with multiple prizes including a bottle of scotch (or cash to the value of) drawn on the night. As you could imagine an event of this calibre takes a lot of preparation and hard work. If anyone is able to assist us during the preparation time (from 9am at the Harrisville School of Arts) or on the evening to clear away it would be greatly appreciated. Door open at 5.30pm and refreshments will be available from 6.00pm with the address to the Haggis at 6.30pm. Please complete the form and return to the TREASURER Glenys Ashton 2461a Cunningham Highway, Yamanto Old 4305 with payment before the due date. As the position of treasurer and secretary are now separate please note the change of details for replies.

The next event on our calendar for the year is the activities day which is held on the last Sunday of May at Ashton's Hall on Southern Amberley Road, Amberley from 10.30am. A GREAT time was had by all who attended last year.

ANNUAL FEES

If you have not paid your fees for this year please forward membership payment to the Treasurer. Single membership is \$10.00 per person with membership for a couple \$15.00.

GENEALOGY

We need your help to complete our genealogy research with all the new editions we are unable to access information to update our family trees. If you are able to help with this please forward your family tree to the Secretary at 18 Luckie Crescent Tivoli Qld 4305 as we are trying to preserve our heritage for future generations.

McPhail Family Gathering

The McPhail side of the family – Archibald McPhail who married Elizabeth Edith Forsyth (daughter of Robert Henry) is having a get together on Sunday 19th April at Carlowrie. For further information contact Marj Pickstone, MS 1983, STANTHORPE 4380. Phone 07 46861130 Email pickos@halenet.com.au

Traditional Scottish Recipe- Prawns in Whisky Cream

This is a tasty starter for any meal. Combining whisky and cream makes for a very rich sauce. Quantities are sufficient for six people.

Ingredients:

12 ounces (375g) shelled prawns

5 fluid ounces (150ml or generous half cup) double cream

2 tablespoons whisky

1 small onion, finely chopped

2 ounces (60g or half stick) grated cheese

1 ounce (30g or quarter stick) butter

Salt and pepper

Chopped parsley to garnish

Method:

Butter six ramekin dishes (moulded baking dishes).

Melt the butter in a pan and fry the chopped onions until soft. Then add the prawns and heat through. Then add the whisky and cook for another two minutes. Stir in the cream, heat, but remove before it reaches boiling point.

Season to taste and pour into the ramekin (moulded baking) dishes. Sprinkle the grated cheese on top and brown under a hot grill.

Serve immediately, garnished with chopped parsley.

The History of the Bagpipe

No instrument has ever been so deeply entrenched in a country's tradition as the bagpipe is in Scotland's. Although the origin of the pipes can be traced back to ancient Egyptian times, it was in Scotland that the pipes eventually gained popularity and flourished.

Historically, the Scots used the Bagpipe as an instrument of war. The bagpipe were said to possess the "sound" that could inspire warriors to great heights of valour. The Scottish pipers led their clans into battle skirting the songs of victory and the dirges of defeat. In addition, the piper celebrated births and marriages and composed songs of lament upon the death of individuals.

Over the years, the classical music of the pipes the Piobaireachd (pronounced Peeb Rock) has been handed down from piper to piper. This tradition carried on even after the failed uprising of 1745, after which piping was outlawed.

In the middle of the nineteenth century, official pipe bands were introduced to British military regiments. It was not long after this that the bagpipe became an essential component of these regiments. Civilian pipe bands were developed later and are now found all over the world, wherever individuals of Scottish and Celtic ancestry are found.

Now they have found a new use for the bagpipe. The Courier Mail reported that a fruit farmer in Stanthorpe is endeavouring to chase the fruit bats away from his crop by playing the bagpipes. Hope he is successful.

A BIT OF HUMOUR

A Scottish boy and his father from the remote highlands were in a mall. They were amazed by almost everything they saw, but especially by two shiny, silver walls that could move apart and then slide back together again. The boy asked, "What is this Father?" The father (never having seen an elevator) responded, "Son, I have never seen anything like this in my life, I don't know what it is." While the boy and his father were watching with amazement, a larger size older lady in a wheel chair moved up to the moving walls and pressed a button. The walls opened and the lady rolled between them into a small room. The walls closed and the boy and his father watched the small circular numbers above the walls light up sequentially. They continued to watch until it reached the last number and then the numbers began to light in the reverse order. Finally the walls opened up again and a gorgeous 24-year-old blonde stepped out. The father said quietly to his son... "Go get your mother."