

# THE JOURNAL

## OF THE ST. ANDREW'S SOCIETY OF MONTREAL

September 2013

### Upcoming Events

#### **Fish and Chips Night**

Hurley's Irish Pub  
Tuesday, September 10<sup>th</sup>, 2013



#### **Scottish Reel Practices Commence**

Black Watch Armoury  
2067 Bleury Street  
Wednesday's, October 16<sup>th</sup> to  
November 27<sup>th</sup>, 2013



#### **Taste of Scotland's Malt Whiskies and Fine Foods**

Black Watch Armoury  
2067 Bleury Street  
Friday, October 18<sup>th</sup>, 2013

#### **Council and Committee of Management**

Monday, November 4<sup>th</sup>, 2013



#### **Debutantes' Reception**

Black Watch Officers' Mess  
Wednesday, November 27<sup>th</sup>, 2013



#### **St. Andrew's Luncheon**

Cantlie House  
Thursday, November 28<sup>th</sup>, 2013



#### **St. Andrew's Ball 2013**

Marriot Chateau Champlain Hotel  
Friday, November 29<sup>th</sup>, 2013

**St. Andrew's Day Luncheon**  
Saturday, November 30<sup>th</sup>, 2013  
Royal Montreal Curling Club



#### **Morning Service**

Sunday, December 1<sup>st</sup>, 2013  
The Church of St. Andrew & St.  
Paul



#### **Children's Christmas Party**

Black Watch Officers' Mess  
Sunday, December 8<sup>th</sup>, 2013



#### **Burns Dinner**

University Club  
Friday, January 24<sup>th</sup>, 2014



One of this summer's fantastic events ~ barbeque at the McAuslan Brewery.

## President's Letter

Firstly, I would like to thank Bruce Bolton for his leadership for the past two years. As he hands over the reins to the undersigned, the Society is moving forward with renewed energy and purpose.

Firstly, the rejuvenated membership and activities committee has added a number of events such as summer barbecues and the Fish and Chips night that are key to attracting new and younger members to the Society. This is the Society's biggest challenge. According to the March 2009 Communications Committee Report, of the 90 respondents to their membership survey (representing between a quarter and a fifth of the members), fully 50% were over 70 years old. In addition to organising enjoyable and very affordable events, the committee has been reaching out to the younger set through diligently updated web, Facebook and Twitter pages. We applaud and thank the committee for bringing the Society into and fostering its growth in the twenty-first century.

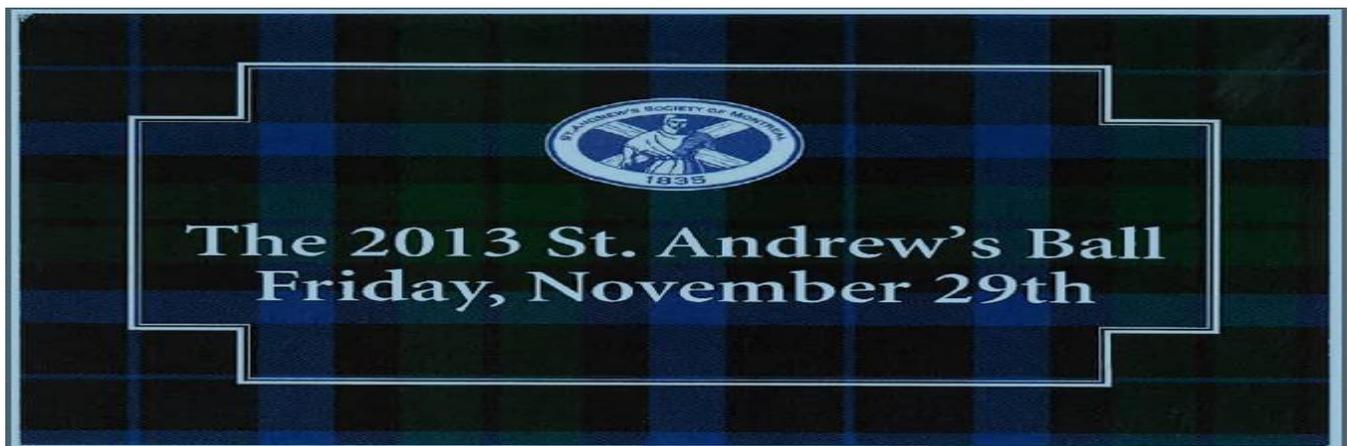
Secondly, through the initiatives of a group led by Peter McAuslan, there has been a campaign to endow a Chair for Canadian-Scottish Studies at McGill University. Not only is this an important step towards recognising and enshrining Montreal's Scottish heritage, it has provided renewed vigour to the Society's fundraising activities. The addition of the Whisky Fête, a world class tasting of rare and old whiskies, to the roster of Society events is a direct result of the work of this group to raise funds for the Chair. Whisky Fête 2012 alone raised \$38,000. With the Chair as its principal stated fundraising purpose, the Ball raised over \$22,000, some donors specifying that their Ball donations were to go towards the Chair. In all, the Society contributed this year \$108,000. With this donation, the funds raised for the Chair passed the \$2,000,000 mark, two thirds of its objective. While thanking and applauding the progress made by this group, we must note that the last million is the hardest and we must continue our efforts towards this important goal.

We are encouraged by these advances but recognise that challenges remain. The attendance at the Ball has declined from over 400 in 2010 to just over 300 in 2012. The attendance at the Montreal Highland Games has dwindled to the extent that the event had to be postponed for a year.

I ask you to help preserve Scottish heritage in Montreal, firstly by attending the Society events but also by volunteering your time to help make them happen and encouraging others to do so too. The Ball is coming up. Please think of people who might be interested in attending and let them know how splendid the event it is. There is a lot of information on the Society web site, including a video that covers most of the facets of this event. A look at this will certainly generate interest. Perhaps there is some thing or some service you could donate to the silent auction or maybe there is a business you have a relationship with that could be encouraged to donate.

With the declining numbers of English speakers and the current social climate in Quebec, preserving Scottish culture in Montreal will take work. We do not have the power, nor would we have the inclination, to use the legislature to do so. We have to live it. The Scottish culture is colourful, loud and proud. The values of education, honesty and hard work are what enabled our forefathers to build this country. Our Scottish heritage is worth working hard to preserve. Please see how you can help the Society keep it strong in Montreal!

Scot Diamond  
President





The Royal and Ancient Golf Club

## Consider Scotland:

### Golf Incentive Trips

Chareen Dias; Originally published in The Planner, Volume 11, No.02

*Scotland* is a land of unsurpassed natural beauty. North, south, east or west, every bend in the road reveals a spectacular view. The hospitality is unrivalled, the smiles genuine and the helpfulness, unbelievable. It is a land of history, myth, mystery and of course golf and whisky. While there are several popular golf destinations around the world, there is nothing like a trip to Scotland, the home of golf, to offer the ultimate golf experience. According to the Scottish Golf Union, there are 587 golf clubs across the country. Scotland boasts a number of parkland, heathland and links (seaside) courses. With such a variety of excellent courses and hotels, there is no better destination for a golf incentive trip.

**Last November** I visited Gleneagles, The Old Course Hotel and the Fairmont St. Andrews, as a guest of the Scotland Means Business Unit of VisitScotland. Travel was provided by United Airlines. While each hotel is a golf resort and spa, each one offers something different in terms of location and type of golf course. They all offer similar team building activities but there are some differences. The character of each hotel is also unique. Ultimately, the choice depends on budget, the purpose of the trip and the experiences sought.

Golf is a challenging game and not unlike the corporate world. You have a goal, you assess the lay of the land, familiarize yourself with the obstacles and opportunities and given those environmental factors, you choose the appropriate tool and technique to achieve it. It is a game where you are constantly trying to improve your performance. It is a game where you have to hit

the ball where it lands. That alone should resonate with your clients.

Golf incentive trips are more likely than monetary incentives, to bring your client a return on investment. Financial incentives, while instantly appreciated, are just as quickly forgotten. They offer no opportunity to develop team building, learn new skills or perfect existing ones. On the other hand, an incentive trip is chance for a company, association or organization, to invest in its high performers and by extension, profits. It is a chance to forge bonds through participation in fun and challenging team building activities. A trip to a special location is not easily forgotten and Scotland is truly unforgettable. No one can deny that the most successful incentive trips are those that achieve the right balance of business and pleasure, which essentially results in a win-win situation for both the company and its top performers. From the participant's perspective it is the acknowledgement of a job well done and a chance to relax; for the corporate host, it is the ideal opportunity to deliver the ultimate reward and promote corporate growth. Scotland offers a unique and unrivalled combination of incentive experiences within a breathtaking landscape.

There are identifiable advantages to booking your incentive group into a golf hotel. If a round of golf on a championship course is the ultimate reward, then there is nothing like having one on your doorstep. With everyone gathered at a single location, offering a relaxed and congenial atmosphere, it is a simple matter to arrange conferences, meetings and team-building activities. The Gleneagles, The Old Course and The Fairmont, with incredible spas and excellent dining facilities, offer a complete on-site experience.

### *The Gleneagles Hotel*

The Gleneagles Hotel, owned and operated by Diageo, successfully combines old world luxury, comfort and elegance with a contemporary twist. This world class golf and luxury spa hotel, built in

1924 by the Caledonian Railway, still has its own railway station. It remains to this day, a place for those on a quest for the ultimate experience in leisure and pleasure.



### Setting

The Gleneagles Hotel is situated on 850 acres of beautifully manicured grounds and sheltered by the gently rolling Ochil Hills of Perth and Kinross. Nothing compares to arriving at the French Chateau-styled Gleneagles, to feel that one has truly "arrived". It evokes a feeling of seclusion and privilege. Imagine the impact of arriving by helicopter!

### Accolades, awards and events hosted

Since 1982, Gleneagles has received more than 40 awards from the travel, catering and associated industries. Too many to list here, a sampling must suffice:

- Best Golf Resort in the World, Telegraph Ultra Awards 2012
- Every year, since 1986, it has been the recipient of the Automobile Association's 5 red stars
- Host of the 2005 G8 summit
- The future venue of the 2014 Ryder Cup
- Voted the best UK conference hotel 2012 by C&IT magazine.

### Accommodation and Dining

This is a 232 room hotel, with 26 luxury suites, each individually designed in a traditional or modern decor. The hotel has 4 excellent restaurants but for a true gastronomic experience, try Scotland's only two star Michelin restaurant, the Andrew Fairlie.

### Meeting and Conference facilities

The Gleneagles has 14 meeting and corporate spaces that can accommodate anything from a small group to several hundred people, all with a different appeal, whether it is the view or the decor and of course, all with state of the art presentation

technology. Their flagship event space, The Gleneagles Suite, can accommodate 280 people, theatre style. The hotel can provide full house conference accommodation for 400. Braid House, the contemporary wing of the hotel has, along with wonderful views of the Perthshire landscape, 59 bedrooms and 4 versatile meeting rooms. It can be booked in its entirety.



### Incentive offerings - Golf

The Gleneagles website has quite a bit of information about the history of golf at Gleneagles. The dedicated events team is adept at tailoring golfing activities to suit the event. Team building or leisure activities can be created around the 3 championship golf courses:

- The PGA Centenary Course, host venue for the 2014 Ryder Cup
- The King's Course
- The Queen's Course and the PGA National Academy Course.

These courses offer some of the game's finest holes and can equally accommodate the professional golfer or the enthusiastic novice. For those who are new to the game or need to brush up on their technique, individual or structured group tuition is available.

To enhance an event's impact, on-course corporate branding, in combination with golfing products and gifts displaying the company logo, can be arranged.

### Other activities

Gleneagles caters to incentive groups looking to experience the very best of Scotland. In addition to golf, a complete range of sporting and country pursuits can be tailored to your group, offering a once in a lifetime Scottish "country life" experience. The Shooting, Fishing, Equestrian, Gun Dog and Falconry Schools and the award winning ESPA spa, are all world class.

Off-road driving, clay pigeon and air rifle



The Fairmont St. Andrews

shooting, archery and trout fishing can be for pure pleasure or turned into team-building activities. Gastronomic experiences include the opportunity to dine privately at the Sommelier's table in the Gleneagles Cellars or to enjoy a food demonstration around the chef's table

### **Whisky**

At the end of an exhilarating day, the group can gather in the Blue Bar. This truly unique whisky bar, located in an outside courtyard, can be enjoyed all year round. Heated leather sofas, a central fire pit and luxurious throws, ensure that you don't feel a chill. Sit back and enjoy a tutored-tasting of Johnny Walker Blue Label and other Johnny Walker products, along with a selection of fine pre-embargo Cuban cigars. Tradition and modernity meet in the unique atmosphere of the Blue Bar.

### **The Fairmont St. Andrews**

Compared with the 90 year history of Gleneagles, the Fairmont St. Andrews is a relative newcomer, opened in 2001, but nonetheless, clearly well on its way to establishing itself as a top golf and spa resort. While managed by Fairmont, it is owned by New York based AREA Property Partners. In 2008-2009, the hotel went through a major renovation and refurbishment, including alterations to the courses. As part of the Fairmont chain, this hotel has a familiarity Canadians will enjoy. The views, the hospitality and the decor leave you in no doubt that you are in indeed in Scotland.

### **Setting**

The Fairmont St. Andrews is also set within a breathtaking landscape, but one that is a bit more open to the elements. Not to worry, this area of the country has some of the best golfing weather and in 2012, the Fife region won European Golf destination of the year. This is the ultimate coastal setting. Perched on a cliff, this property encompasses 520 lush green acres that meet with the sky, giving the feeling that one is playing golf at the top of the world. It enjoys spectacular views of the sea and the medieval town of St. Andrews. Upon arrival, your group will be instantly invigorated. There is nothing like being by the sea to blow away the cobwebs or the anticipated challenge of playing a links course. For those who want to arrive in style, this hotel also has a helipad. Now, that would be an entrance!

### **Awards, accolades and events hosted**

The Fairmont St Andrews is recognized as one of the top golf resorts in the world.

- European Golf Resort of the Year 2012 by IAGTO

- The Torrance course 25th and The Kittock's course 37th best modern courses of 2012 – Golfweek
- 22nd on international list, World's 50 Best Golf Hotels – Golf Digest
- Resort Hotel of the Year 2008, 2010 and 2011 – Golf Tourism Scotland
- 18th Best Golf Resort in the World – Conde Nast Traveller
- International Resort Hotel of the Year – Scottish Hotel of the Year Awards 2009
- Host to the G20 summit

### **Accommodation and Dining**

The hotel offers several accommodation options. There are 209 tastefully decorated and well-appointed luxury guest rooms, including 17 suites and two four-bedroom manor houses. The contemporary decor is enhanced by the judicious use of tartan throughout the hotel. The six restaurants feature the best local produce.

My favourite space is the Atrium with its spectacular glass ceiling and immense windows. This is a spot to relax, people watch or enjoy afternoon tea or a before or after dinner drink. It is situated directly across from The Squire, the hotel's main restaurant. This space can definitely accommodate large numbers without feeling crowded.

### **Meeting and Conference facilities**

The Fairmont St Andrews prides itself on being Scotland's only premier purpose-built conference venue. The impressive conference suite has its own entrance and reception area. With over 15,000 square feet of flexible meeting space, including a ballroom with vehicular access, it is suitable for events of any size. The comfortable theatre style auditorium seats 106. A definite plus is that all ten multi-purpose large and small meetings rooms benefit from natural daylight. It goes without saying that the hotel provides state of the art audio-visual technology, including globally compatible communications facilities.

### **Incentive offerings - Golf**



Here, golf is the main attraction. The two cliff-top links courses attached to the hotel, the Torrance and the Kittocks, make this hotel the perfect location for a golf incentive trip. This is the only one of the three hotels that offers the challenge of playing a links course. If learning to play golf is a concern, group or individual tuition

programs can be designed by the onsite PGA Professionals or through the St. Andrew's Links Golf Academy. The Clubhouse, which serves meals, enjoys panoramic views of the courses and the bay.

#### **Other activities**

While other activities are not offered on site, arrangements can be made with Blown Away, which offers exhilarating team-building activities on the beach. Newton Hill Country Sports offers quad and mountain biking, blindfold driving and reverse steer Land Rover. For those who might enjoy some target practice, there is clay shooting, air rifle shooting and archery. For a more relaxed and peaceful activity, try fly fishing. And finally, falconry, the sport of kings.

Located close to St. Andrews there are many opportunities for off-site dinners and activities. Kinkell Byre, a large converted barn, offers an opportunity for themed events. Other links courses are well within range, including Elie, Crail, Anstruther, Kingsbarns and Lundin Links, in addition to the courses in St. Andrews.

#### **Whisky**

A nice little treat is in store for you when you finally retire to your room at the end of the day - a turndown gift of two Scottish treats, a whisky

miniature and some tablet, a uniquely Scottish confectionary guaranteed to more than satisfy your sweet tooth. The bar at the Rock and Spindle features some great single malt. One of the fun activities offered here is the chance to create your own cocktails. Trust me, mixing it up is a real ice breaker! For a more in depth whisky experience, a trip to the Tullibardine distillery can be worked into the itinerary.

#### **Old Course Hotel, Golf Resort & Spa**

The Old Course Hotel, a 5 star hotel located in St. Andrews, is owned by Kohler Co., the world leader in plumbing products. The name is derived from its location, as it borders on the infamous 17th Road Hole of the Old Course. The Old Course is said to be the birthplace of golf, dating back to the 1500s. While it is every golfer's dream to play this course, the opportunity depends on a ballot.



#### **Setting**

This hotel is situated within the historic university town of St. Andrews, which has many visitor attractions and amenities. A unique feature is that everything is within walking distance. The hotel overlooks the beautiful links courses and the West Sands beach, where *Chariots of Fire* was filmed. What can be more convenient than a beautiful expanse of beach, shops, bars, restaurants, museums and sidewalk cafes, all on your doorstep? While the other two hotels enjoy somewhat secluded locations, here you are right in the middle of everything but without the feeling of being crowded, as the hotel is more or less on the way out of town. Again, it is possible to arrive by helicopter.

#### **Awards, accolades and events hosted**

This hotel has received many awards, too many to mention here. Most recently:

- Resort of the Year 2012 – Golf Tourism Scotland Awards
- Best Courses of GB & Ireland – Golf Week's Best Courses 2012
- May 2011 Group Hotel of the Year – CIS Excellence Award
- May 2011 Gold Tee Award – Meetings & Conventions Magazine
- January 2012 Top 100 Golf Courses in Scotland-The Dukes - #27

#### **Accommodation and Dining**

The Old Course Hotel has 144 bedrooms and 35 suites. All the rooms are beautifully decorated with views of the Old Course, the coastline or parkland.

My favourite spot is the Conservatory, where we were served a truly exceptional lunch and where afternoon tea is served. I can't think of a better location. It is light and airy with wonderful views.



The Duke's golf course

Another favourite, but completely different and with plenty of atmosphere, is the Jigger Inn, which back in the 1850s was the station master's house. It is renowned for its collection of Scottish beers.

**Meeting and Conference Facilities**

The Old Course Hotel boasts a self-contained conference wing, with its own entrance, offering a combination of flexible space, purpose-built break out rooms and user friendly technology. There are also conference and banqueting facilities within the hotel, including a ballroom and an elegantly furnished executive boardroom.

**Incentive offerings - Golf**

A five star golf hotel must to be able to ensure its guests guaranteed times, and without access to the Old Course, the hotel needed to create its own

championship course. Opened in 1995, by Prince Andrew, The Duke's was the first heathland course in St. Andrews and as such, nicely complements the five classic links courses along the coast. The Duke's is said to be reminiscent of the great heathland courses of the early 1920's. Here players can enjoy panoramic views of the town and the magnificent coastline, when not concentrating on the ball or their swing.

**Other activities**

The Old Course Hotel promises to deliver "world class incentives" and a truly Scottish adventure-packed experience for groups of all sizes. If you search the word "incentives" on their website, it will take you straight to their brochure Adventure. Here you will find an exciting selection of incentive and

**Historypin: A Flash of Tartan: Scottish Identity in Scotland and the Diaspora**

Gillian Leitch

I have been on Historypin.com now for a few years, and find it a most wonderful forum for historical photographs. In the past I have just posted some old photos and postcards from my own personal collection. But of course there are a number of people and organisations who have been using this for far more reaching goals of interacting with the public and using their collections in a more meaningful way. It is a site with a great deal of potential.

The site describes itself as a "way for millions of people to come together, from across different generations, cultures and places, to share small glimpses of the past and to build up the huge story of human history." It is a way to take images from different collections and pin them onto a map and also to pin them to a specific period in time. It is an amazing website, which benefits from having as many users as possible. Historypin has been developed by the not-for-profit company **We Are What We Do** (<http://www.historypin.com/wearewhatwedo>), in partnership with Google.

I have been thinking about the reach and possibilities of Historypin for my own research interests, and have finally decided to start a new collection on my channel on Historypin. I am calling it: **A Flash of Tartan: Scottish Identity in Scotland and the Diaspora**.

This is how I describe it on Historypin:

Share:

**A Flash of Tartan: Scottish Identity in Scotland and the Diaspora**

This collection attempts to map and place on a timeline expressions of Scottish identity. As Scots have moved around the world and built their lives in new places they have undertaken ways of expressing their Scottish heritage, culture and identity. From the erecting of statues to Robert Burns, Walter Scott or local Scottish heroes, to the celebration of Scottish events like Caledonian/Highland Games, St Andrew's Day or Burns Night, or a flash of Tartan, Scots have proudly expressed themselves as such.

I am starting this collection with my own collection of images taken over the years, and pulled from old newspapers, and the Archives of the St Andrew's Society of Montreal (of which I am part of the Archives Committee) to illustrate the continuing Scottish cultural life.

This being said, I welcome submissions for this project. Would love to have a fuller image of Scots cultural life and expression worldwide.

**Slide Show**

Thus far I have only included material gleaned from my own collection of images. I am heartily encouraging others to send or pin more material to this site which deals with Scottish identity. Please feel free to contact me at [gilliandoctor@gmail.com](mailto:gilliandoctor@gmail.com).

activity options which they claim will test and develop your group's teamwork and decision-making capabilities, lateral thinking and problem-solving. Teams compete against each other and the clock. Some activities are just plain fun. The hotel works with Blown Away, a mobile outdoor experience company offering a number of fun and exhilarating beach activities including land yachting, kayaking, beach Olympics. Muddy Good Fun is another adventure partner. Their website is packed with information and if you go to Incentive Travel and Activities you can click on to a sample itinerary.

Local palaces, castles and heritage properties offer unique opportunities for dining and special events and activities, such as cooking demonstrations, drinks receptions and gala dinners. Other possibilities include champagne picnics on the beach, ghost tours and everything that the historic town has to offer.

### *Whisky*

Of course, there is something special for the whisky aficionado. Your group can enjoy a tutored

whisky-tasting in the club-like atmosphere of the dedicated Tasting Room. This is an opportunity which even the neophyte will enjoy. Or, after a game of golf, wander over to the hotel's award winning whisky bar, the Road Hole. Sinking into a comfy leather sofa, the challenge will be to decide which of the rare malts to sample: Tullibardine (the hotel's label malt) Highland Malt (1988) which is sold only in the top 10% of UK bars or the rare Ben Wyvis, Highland Malt (1972). The Road Hole Bar has a collection from over 200 distilleries. Cocktails, champagne and wine are also served. Who can resist?

### *Getting to Scotland*

Air travel for my trip was provided by United Airlines. United flies to Glasgow and Edinburgh out of Newark. Flights to Newark are available from cities across Canada. A number of other airlines based in Canada also fly to Scotland.

### *Why consider Scotland?*

This article was just to whet your appetite. Perhaps you are now inspired to explore the idea

## *Etiquette: The Blue Book of Social Usage by Emily Post, New York and London, Funk & Wagnalls Co, 1922/37.*

### **319 Ballroom Etiquette**

A ballroom is still the one background against which men as well as women of good breeding must behave with almost exaggerated formal decorum. Ladies do not and women must not sit with crossed knees. A lady must not loll back against her chair. Properly she doesn't even lean back against it at all. Neither a man nor a woman can smoke in a ballroom without destroying the distinction of the whole assemblage.

But even so, an onlooker at any modern ball is apt to be impressed with the utter gracelessness of the young people who walk across a ballroom floor. The athletic young woman of today strides across the ballroom floor as though she were on the golf course; the happy-go-lucky one ambles- shoulders stooped, arms swinging, hips and head in advance of chest; others trot, others shuffle, others make a rush for it. The young girl who can walk across a room with grace is rare.

Older gentlemen still give their arms to older ladies in all 'promenading' at a ball, since the customs of a lifetime are not broken by one short and modern generation. Those of today walk side by side, except when going to supper. At public balls, when there is a grand march, the lady always takes her partner's right arm.

### **327**

A Public ball is a ball given for a benefit or charity. A committee makes the arrangements and tickets are sold to the public, either at hotels or at the house of the secretary of the committee. A young girl of social position does not go to a public ball without a chaperon. To go alone in the company of one or more 'escorts' would be an unheard of breach of propriety.

### **334**

Don't walk across a ballroom floor swinging your arms. Don't talk or laugh loud enough to attract attention, and on no account force yourself to laugh. Nothing is flatter than laughter that is lacking in mirth. If you only laugh because something is irresistibly funny, the chances are your laugh will be irresistible too. In the same way a smile should be spontaneous, because you feel happy, and pleasant; nothing has less allure than a mechanical grimace, as though you were trying to imitate a tooth-paste advertisement.

### **703**

Hair ornaments always look well at a ball but are not especially appropriate – unless universally in fashion – on other occasions. A lady in a ball dress with nothing added to the head looks a little like being hatless in the street.

of considering Scotland as an incentive destination, particularly if you have a group interested in golf. This is only a sampling of what Scotland has to offer to the incentive market.

Each of the three hotels can create a golf experience for the professional and the eager or not so eager novice. Scotland's unique and varied landscape allows for the enjoyment of many typically Scottish outdoor pursuits that can be turned into team challenges or enjoyed for pure pleasure. The benefit of it being such a small country is that everything is so close.

My experience with these three hotels has left me with wonderful memories, in particular because the level of hospitality, the friendliness of the staff, the high level of service and the unrivalled attention to detail. The food was truly exceptional; a wonderful contemporary interpretation of the finest produce. In all the hotels, much attention was put into the decor of the bedrooms and public spaces, making them not only comfortable but a visual delight. I wish that I could have spent more time relaxing in my room. Unfortunately, there was no time to experience the spas, all of which have an excellent reputation.

This is only an introduction to what Scotland has to offer. The range and quality of possible experiences is incredible, establishing Scotland as a truly high end product designed for the incentive market.

### *Scotland Means Business*

If you are now contemplating suggesting Scotland as an incentive destination or just curious, Scotland Means Business is there to help you. Visit their multi-lingual website, [www.conventionscotland.com](http://www.conventionscotland.com). Be an armchair traveler and take the virtual journey. Discover and be amazed. Each click reveals the variety of venues, activities and services Scotland has to offer the incentive market. ConventionScotland is there to assist you, free of charge, with all your conference, meeting, incentive and event management questions and requirements.

Consider Scotland and experience "Ceud mile failte", that is, a hundred thousand welcomes!

### *Money matters*

The currency is the pound sterling and not the Euro.

People travelling to Scotland on business may be entitled to reclaim 20% VAT (value added tax) charged on purchases and on event services.

### *Websites and email addresses*

Words fail to describe the natural beauty of Scotland and as they say "A picture is worth a thousand words." I encourage you to take a look at the following websites. Just going through the on-line brochures is a holiday in itself.

## Donating Your Treasured Items to the Archives

Gillian Leitch

The Archives of the St Andrew's Society has been blessed over the years to have been the recipient of donations from its members. Such things have been gratefully accepted, and added to the collection. And, as time has marched on, we have developed a large collection of material which relates to the society and the history of the Scots of Montréal.

And we still welcome donations of material for our archives; however, we are faced with the daunting task of storing all of this material, waiting for the keen researcher or member to consult. Because of this the archives committee has been faced with the unhappy task of refusing material offered to us. It is not that we don't want these items, but we have to be strict because of the constraints of space.

What we are accepting at the present time are items which are directly related to the St Andrew's Society of Montreal, its activities, events and committees. We are also accepting material relating to the Caledonian Society of Montreal because of its close ties to the Society.

This means that some items will not be accepted, and this breaks our hearts, because we have been offered some marvellous items which represent our Scottish heritage.

If the St Andrew's Society cannot take your items, please be certain that there are places here in Montreal where your precious items can be housed, preserved and shared with others.

The St Andrew's Society has been a chief sponsor for the Atwater Library's Scottish Collection, which has over 1500 items to date. [\[http://www.atwaterlibrary.ca/library/collections\]](http://www.atwaterlibrary.ca/library/collections) It's an eclectic collection that includes materials by Scots and people of Scottish descent, and about the history and culture of Scotland and the Scottish diaspora. If you have any books that deal with Scots, they would be happily housed at the Atwater Library.

McGill University's library is another place such material can be donated. They have an extensive collection of rare books. Special collections include Canadiana, Art and Architecture, History, Literature, Maps, Prints, and Medicine.

The McCord Museum of Canadian History is the repository of a great many items of interest to Montreal's Scots. The museum was responsible for the great exhibit "Scots- dyed in the wool Montrealers" several years back, and much of the exhibit was created from their own collections.

There is a world of archives, libraries and museums out there who will gladly embrace your treasures; the trick is to find the right place for them.

On the Web: [www.conventionscotland.com](http://www.conventionscotland.com)

**The Gleneagles Hotel, Auchterarder**

Website: [www.gleneagles.com](http://www.gleneagles.com)

Email: [Resort.sales@gleneagles.com](mailto:Resort.sales@gleneagles.com)

**The Fairmont St. Andrews**

Website: [www.fairmont-st-andrews.com](http://www.fairmont-st-andrews.com)

Email: [standrews.scotland@fairmont.com](mailto:standrews.scotland@fairmont.com)

**The Old Course Hotel, St. Andrews**

Website: [www.oldcoursehotel.kohler.com](http://www.oldcoursehotel.kohler.com)

Email: [Marketing@oldcoursehotel.co.uk](mailto:Marketing@oldcoursehotel.co.uk)

*Photos courtesy of Gleneagles (Diageo), The Old Course Hotel (Kohler), Fairmont St Andrews (Fairmont).*

**New Members**

The Society is very pleased to welcome new annual members: James Kellett, Neil Andrew Chalmers Laing. A new Annual Associate: Sophie Daigle and new transfers to Life Member: Marilyn J. Meikle, annual member August 2010; Sean Smith, annual member October 2010 are also welcomed to the society.

Alexander and Kate (nee Campbell) of Seafield House, Portree, Isle of Skye, Scotland. Predeceased by his brothers Roderick (Edinburgh Scotland) and Angus John (Persnore England), and by sister Morag of Portree as well as many nephews and nieces.

Wartime-pilot in the Royal Air Forces and member of the Falcon Field Association, Mesa Arizona. From his arrival in Canada in 1957 until his retirement from business in 1986 Archie worked at the Bank of Montreal including several years as manager of branches both in Kingston, Jamaica and in Montreal. Long-time resident of Lachine, Quebec, Archie will be greatly missed by his many friends at Kanawaki Golf Course, the Montreal Curling Club and the St Andrew's Society of Montreal.

In accordance with Archie's wishes, a private memorial was held.

Chi mi na sgoran fo chèo.

The family of **Laura F. MacLellan**, provided this small obituary notice, being a member of the society: Laura F. MacLellan, BA, MBA (Can) + (UK), FICB (1953 - 2011) She was a life member, former Chair of the Ball and very proud of her Scottish heritage. Beloved daughter of Caroline and Bill, sister to James (LA) and Adele (NY) she is greatly missed.

Laura found her work with CIDA in Bogota, Columbia and at the UN in Rome very rewarding. Laura also pursued from California and Toronto a career in international banking covering the Pacific Rim, Europe and Africa. She is remembered lovingly by her friends near and far.

**Prestonpans Tapestry**

Moira Barclay-Fernie

At the end of August, the Society received the much anticipated parcel from Scotland which contained the linen with design drawn in plus wools for The St. Andrew's Society of Montreal's contribution to the Scottish Diaspora Tapestry which we reported on a few issues ago.

Once laid out on a table, one was somewhat overtaken by the amount of work which has to be done, but with a will and a way, I know that we shall complete this - may be not quite by the suggested date of December, but as



**Flowers of the Forest**

We would like to extend condolences to the families of the following former members: Mrs. Nancy Hudgins Kruse, annual member 1994; Mr. Archibald Macdonald, life member 1972; Mr. David W. McMaster, life member 1967; Hon. Col. J. Ross Osborne, annual member 1976.

The family of **Mr. Archibald Macdonald** (1922-2013) provided the following: At Hamilton, Ontario on July 3<sup>rd</sup>, 2013 beloved husband of Wendy and father of Kathryn and Fiona. Son of the late





the English 'Revenuers' (after the union of Parliaments in 1707) seeking out stills in order to levy the tax. He tells how it dawned on the government that it could never suppress the production of whisky, and the heavier the tax the more illegal whisky would reach the consumer. In 1824 under a new, lower tax arrangement George Smith of Glenlivet decided to play along. Some neighbours considered him a traitor, but in time many fell into line so giving rise to the growth and expansion of the industry.

Whisky has not traditionally been a culinary commodity – "except to keep the cook happy" – but Daiches has some interesting suggestions for whisky as an accompaniment to a meal. For example: "an Eastern malt with a little water before the meal, and a full fruity malt drunk neat, after". With fresh salmon "a single malt with quite a lot of water goes very well" but "Haggis should be consumed with neat whisky".

Another writer, Michael Jackson, relates having Glenlivet soup made from grouse, hare and red deer "laced with another natural resource from our region".

Jackson's *Scotland and its Whiskies* is a beautifully illustrated book with photography by Harry Cory Wright. He starts off contemplating the origins, tying these to the Celtic tribes of Galatia and digresses on the origin of the name usquebaugh, water of life. It takes us chapter by chapter on a tour around Scotland – to Islay and Campbeltown, the Islands, the East, and the Lowlands.

A short description of the whiskies is given at the back of the book along with reproductions of their labels.

Some of Michael Jackson's comments:

Islays:

Ardbeg - earthy whiskies, reminiscent of rope, tar, salt and lemon.

Bunnahabhain - a fresh, nutty whisky that is the lightest-tasting of Islay malts.

Bowmore - fragrantly smoky, complex whiskies,

ferny, lavender-like flavours.

Bruichladdich - a delicate interpretation of the Islay style.

Speyside:

Aberlour - malty, nutty and spicy.

Glenfiddich - pear-like flavours, nutty, creamy notes.

The Glenlivet - flowery, suggestions of peach blossom, but firm-bodied.

Knockando - elegant, fruity, with suggestions of raspberries, strawberries, cream.

Macallan - rich, dry-oloroso aged, fruity.

Mortlach - a classic Speyside; immense complexity of flavours.

This book, almost as much a travelogue as a guide to whisky, is laden with eloquent rhapsodies on natural surroundings, for example:

On an evening at the mouth of the Spey - "the midsummer sun was reluctant to sleep. It parted the clouds one last time, to cast light, salmon pink and eau-de-nil, on the waters, which swirled back and forth as the offshore currents tussled with the river".

On a photo at Bowmore "the River Lagan flows west, lazily in parts, through reeds and ferns on its way to the distillery."

"The Speyside Way the (former railway) track is fringed with an astonishing diversity of wild blossoms and plants ...it is small wonder that whiskies of Speyside are so flowery."

Another wonderfully illustrated book is *The World Book of Whiskey* by Brian Murphy. (Scotch whisky takes up most of the book and there is no "e" in the word in the text).

This book starts with the discovery of distillation and has illustrations of early stills from Arabia where distilling was for the making of perfumes. In the 13<sup>th</sup> century wine producers realized they could save on shipping costs if the wine were distilled into brandy. It has photos, etchings and drawings showing the processes involved for distilling, photos of the distilleries and workers through the ages.



### Doctor Who in Time and Space:

Essays on Themes, Characters, History and Fandom, 1963-2012: 39 (Critical Explorations in Science Fiction and Fantasy) By Gillian Leitch

This collection of fresh essays addresses a broad range of topics in the BBC science fiction television series Doctor Who, both old (1963-1989) and new (2005-present). The book begins with the fan: There are essays on how the show is viewed and identified with, fan interactions with each other, reactions to changes, the wilderness years when it wasn't in production. Essays then look at the ways in which the stories are told (e.g., their timeliness, their use of time travel as a device, etc.). After discussing the stories and devices and themes, the essays turn to looking at the Doctor's female companions and how they evolve, are used and changed by their journey with the Doctor.

On Speyside whiskies he comments:

The Glenlivet - "a ripe and fullness of flavour together with a delicacy of aroma".

Aberlour - a light-bodied malt of individuality; smooth, sound, a distinctive flavour.

Cardhu - a full, clean-tasting, beautifully controlled fire and excellent nose (also good with haggis).

Glenfiddich - dry, yet flowery; perfectly balanced.

Macallan - has a smooth richness of flavour quite its own; not peaty, not flowery, something in between.

Northern Highland malts:

Glenmorangie - fragrant and delicate; a honey sweet flavour.

Old Pulteney - a peatiness that is subtle; splendid fruitiness.

Clynelish - fine, full, mellow; richly dour Sutherland whisky.

And these are just the tip of the iceberg, so to speak. As to how to drink the stuff – all the writers say: however you like it. This includes with mixes such as ginger ale – but how can you tell what you are drinking?

All agree the best way is to have it in a glass large enough to be able to "nose" it - sniff the aroma before tasting, either neat or with a splash of water.

Slainte.

Books cited, with publishing date:  
In the Atwater Library:

- Iain Banks, *Raw Spirit; In Search of the Perfect Dram*, 2000
- Brian Murphy, *The World Book of Whiskey*, 1979
- Michael Jackson, *Scotland and its Whiskies*, 2001
- R B Lockhart, *Scotch, the Whisky of Scotland in Fact and Story*, 1951
- Whiskipedia, 2009

Other:

- Michael Brander, *The Original Scotch*, 1975
- Wallace Milroy, *Malt Whisky Almanac*, 1991
- Jim Murray, *Complete Book of Whisky*, 1997
- David Daiches, *Scotch Whisky*, 1978
- John Wilson, *Scotland's Malt Whisky*, 1980

And not forgetting the wonderfully hilarious movie/DVD *Angels' Share* in the library's DVD collection.

There are several titles listed under malt whisky as a specific subject and many others – travel books, biographies and history.

## Talk on Sherlock Holmes by Wilfrid de Freitas

On Thursday, October 10 at 12:30pm, the Atwater Library Lunchtime Series is featuring a talk on Sherlock Holmes by Wilfrid de Freitas, antiquarian bookseller and co-founder of Montreal's Sherlock Holmes Society, *The Bimetallic Question*. Sherlock Holmes is the iconic literary creation of Sir Arthur Conan Doyle, a native of Edinburgh.

Admission is free and everyone is welcome. The Library is located at 1200 Atwater Avenue at Ste-Catherine (métro Atwater).

## Atwater Library Scottish Collection: *Books, eBooks, DVDs, Digital Music*

For the past several years the St. Andrew's Society of Montreal has helped the Atwater Library develop a Scottish Collection on matters Scottish related to the country and its people at home and in the diaspora. This specialty collection now has some 1,500 items and includes eBooks, DVDs and digital music.

The coverage is wide and includes older books from the early days of the Library right up to today's novels and travel guides. Some of the older material is fragile and is sequestered in a special shelving section but most books, DVDs and CDs are on the open shelves in the appropriate location according to the classification system common to many public libraries. The items can be easily identified by the SC sticker on the spine and a little blue and white St Andrew's cross.

The Library's online catalogue is an easy way to check for titles or topics of interest: [www.atwaterlibrary.ca](http://www.atwaterlibrary.ca). In the catalogue each item is identified with the symbol SC, and if in the heritage part of the collection by HC.

Here are some recent additions:

- *The Architecture of Andrew Thomas Taylor: Montreal's Square Mile and Beyond* by Susan Wagg
- *On Glasgow and Edinburgh* by Robert Crawford
- *Britain's Last Frontier: A Journey Along the Highland Line* by Alistair Moffat
- eBook of *After the Armistice Ball* by Catriona McPherson, book one in the "Dandy Gilver, society sleuth, mystery series" set in Scotland
- eBook of *Donor* by Ken McClure, first in the bestselling Steven Dunbar medical thriller series
- *The Decoy Bride* – DVD of the 2011 movie directed by Sheree Folkson
- *The Angels' Share* – DVD of the 2012 movie directed by Ken Loach

Many titles in this special collection have been purchased with funding provided by the St. Andrew's Society. Others have been donated in kind. Donations and suggestions for purchases are welcome and can be sent to the attention of Library Manager Aude McDermott at 514-935-7344 or [amcdermott@atwaterlibrary.ca](mailto:amcdermott@atwaterlibrary.ca).

## Private Rental Spaces: Households and Business Storage

Lock-It Storage Inc. has been providing a storage locker to the Society for many years. Their clean and secure facility is located five minutes from downtown just below Westmount, off the Glen at 4840 Acorn Street. Telephone is: 514-934-0386. Mini storage is an inexpensive way to safely store personal and business items. They offer sizes as small as a closet or as large as a garage.

## ARE YOU INTERESTED IN BECOMING A DÉBUTANTE AT THE ST. ANDREW'S BALL?



Join us as a débutante at the St. Andrew's Ball which is held annually in November.

This year, Friday, November 29<sup>th</sup>, 2013.

You will be introduced to some Scottish traditions such as: helping those in need; participating in a volunteer night at the Old Brewery Mission.

You and your escort will learn the Scottish Waltz (4 lessons, normally the Wednesday night) which you will perform the night of the ball for the pleasure of the Ball guests.



You will be also be invited to the Débutante's Tea by the wife of the president of the St. Andrew's Society while your escort will be invited to the Escorts' Luncheon by the president of the St. Andrew's Society.



At the Débutantes' Cocktail Reception (the Wednesday prior to the ball) you will be presented to the Ball Guest of Honour and to the members of the St. Andrew's Society.

For more information and to register contact Julie Perron, Chair Lady, Débutantes' & Escorts' Committee of the St. Andrew's Society at 450-748-0876 or [julieperron@scottishcentral.com](mailto:julieperron@scottishcentral.com).

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[WWW.SCOTTISHCENTRAL.COM](http://WWW.SCOTTISHCENTRAL.COM)

Purveyor of all things Scottish needed for St-Andrews Ball.

## The St. Andrew's Ball Friday, November 29<sup>th</sup>, 2013

### Débutante Application Form (Please remove and return)

The Débutante is expected to wear a long, white evening dress with a tartan sash (either the family tartan or one can be purchased/borrowed from the Society) and long gloves. A corsage is provided for each Debutante at the Ball. There will be a room reserved for the Débutantes during the Ball.

### Débutante

|                      |                       |                    |
|----------------------|-----------------------|--------------------|
| <i>First Name</i>    | <i>Middle Name</i>    | <i>Last Name</i>   |
| <i>Date of Birth</i> | <i>Age</i>            |                    |
| <i>Address</i>       | <i>City/Province</i>  | <i>Postal Code</i> |
| <i>Home Phone</i>    | <i>Business Phone</i> | <i>e-Mail</i>      |

### Father

|  |                       |                    |
|--|-----------------------|--------------------|
| <i>First Name</i>                        | <i>Last Name</i>      |                    |
| <i>Address (if different from above)</i> | <i>City/Province</i>  | <i>Postal Code</i> |
| <i>Home Phone</i>                        | <i>Business Phone</i> | <i>e-Mail</i>      |

### Mother

|  |                       |                    |
|--|-----------------------|--------------------|
| <i>First Name</i>                        | <i>Last Name</i>      |                    |
| <i>Address (if different from above)</i> | <i>City/Province</i>  | <i>Postal Code</i> |
| <i>Home Phone</i>                        | <i>Business Phone</i> | <i>e-Mail</i>      |

### Sponsor (If other than mother or father)

|  |                       |                    |
|--|-----------------------|--------------------|
| <i>First Name</i>                        | <i>Last Name</i>      |                    |
| <i>Address (if different from above)</i> | <i>City/Province</i>  | <i>Postal Code</i> |
| <i>Home Phone</i>                        | <i>Business Phone</i> | <i>e-Mail</i>      |

### Escort (If Debutante has an Escort an application must be completed)

|                   |                  |  |
|-------------------|------------------|--|
| <i>First Name</i> | <i>Last Name</i> |  |
|-------------------|------------------|--|

### Payment

Registration and Payment: Please Contact - Julie Perron, Chair Lady, Débutantes & Escorts Committee of the St. Andrew's Society at 450-748-0876 or [julieperron@scottishcentral.com](mailto:julieperron@scottishcentral.com).

Débutante: \$80.00      Escort: \$80.00      Total: \$ \_\_\_\_\_

# The St. Andrew's Ball Friday, November 29<sup>th</sup>, 2013

## Escort Application Form

The Escort is expected to wear traditional Scottish evening wear (kilt and jacket) or black tie.

### Escort Information

|                          |                       |                    |
|--------------------------|-----------------------|--------------------|
| <i>First Name</i>        | <i>Middle Name</i>    | <i>Last Name</i>   |
| <i>Address</i>           | <i>City/Province</i>  | <i>Postal Code</i> |
| <i>Home Phone</i>        | <i>Business Phone</i> | <i>e-Mail</i>      |
| <i>Name of Débutante</i> |                       |                    |



Published by:  
**The St. Andrew's Society of Montreal**  
 1195 Sherbrooke Street West  
 Montreal, Quebec, Canada, H3A 1H9  
 Phone: (514) 842-2030  
 Website: [www.standrews.qc.ca](http://www.standrews.qc.ca)  
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 Editor: J. Cassar