

St. Andrews Society of NW Michigan
Northern Thistle
August 2018



Upcoming: Members Annual Dinner Meeting, Sunday,
Oct 7th at the Elks Club

Reformation Sunday – October 28 – The Presbyterian Church

Annual St Andrews Day Dinner – Fri, Nov 30, Grace Episcopal

Grand Traverse Pipes & Drums Schedule:

Monday, Sep 3 – Manton Harvest Festival Parade and concert

Friday, Sep 14 - Traverse City High Schools' Annual Patriot Game

Recipe attached for **Scotch Eggs**. Ed note: I've never made them --we don't buy sausage--but one of our Scottish Country Dancers always gets rave reviews for his.

Got talent? Can you sing, dance, or play an instrument? We're always looking for more volunteers to entertain at our events. Don't be shy! *Your* participation could make someone's evening even more enjoyable. And a **big** thank you to our current entertainers, and those who've sadly passed on.

Note: There will be a Scottish **book sale** on Oct 7 and Nov 30.

Member News: The Sarnas traveled to Marquette, Cleveland, the Soo, and Sarnia for Scottish County Dance ... all in one month. May is season-end for most dance groups (mainly because they won't pay for an air-conditioned hall--unlike our Troy group 😊) so there's lots of dances in May/early June. A nice time to travel!

Know anyone downstate who'd like to try SCD? Lessons are offered in Troy, Marquette, Soo Ontario, and Ann Arbor.

News of members is welcomed and encouraged. How did *you* spend your summer vacation? Anything new in your life that may interest other members? Are you looking for folks to join in your favorite hobby or pastime? Can't hurt to ask! (Ed note: Don and I have made life-long friends through the SASNM.)

2017 Officers and Directors:

President	Jim Mills	jmills@mhc.net
Vice President	Donald Kinloch	dekinloch@msn.com
Treasurer	Alan McColl	amccoll@charter.net
Secretary	Gloria Veltman	smblt@charter.net
Member-At-Large	Cindy Fricke	cindyfricke@sbcglobal.net
Member-At-Large	Jane Arney	janellena@yahoo.com
Margaret Sarna	Publicity & Newsletter	dssarna@sprintmail.com
Webmaster	Don Sarna	dssarna@comcast.net
Facebook	Lee Gwyn	leeellengwyn@charter.net

St Andrews Society of NW Michigan Membership Form

The SASNM is a non-profit organization founded in 1997. Annual dues are \$20 per household. Please send checks to SASNM, PO Box 2303, TC 49685.

Name(s) _____ Clan if any _____

Home Phone # _____ Cell _____

Address if new _____

Email if new or changed _____

We look forward to your participation. Renewing? A big thank you as well. We'll alert you of events through our newsletter & Emails. Donations above annual dues are welcomed. Dues & donations are our only support.

SUBMITTED BYChasity
LeGrand**PREP**

20 min

COOK

25 min

READY IN

45 min

SERVINGS

4

RATING★★★★★
65 reviews

SCOTCH EGGS

ALLRECIPES.COM/SCOTCH-EGGS

“A delicious and easy holiday recipe for your family.”

— Chasity LeGrand

**FROM MY KITCHEN**

→ Increase number of hard-boiled eggs to 8; remaining ingredient amounts stay the same.

→ We deep-fried in batches with oil at 360 degrees F.

→ We baked in oven for 20 minutes, until they reached 160 degrees F and pork was cooked through completely.

1 quart oil for frying

4 eggs (already hard-boiled, or follow procedure in step 2 for cooking)

2 pounds pork sausage

1 cup all-purpose flour

4 eggs, beaten

4 cups dried bread crumbs, seasoned

1 Preheat oven to 350 degrees F. Heat oil in deep-fryer to 375 degrees F.

2 Place eggs in saucepan and cover with water. Bring to boil. Cover, remove from heat, and let eggs sit in hot water for 10 to 12 minutes. Remove from hot water, cool, and peel.

3 Flatten the sausage and make a patty to surround each egg. Very lightly flour the sausage and coat with beaten egg. Roll in bread crumbs to cover evenly.

4 Deep-fry until golden brown, or panfry while making sure each side is well cooked. Bake in the preheated oven for 10 minutes.

5 Cut in half and serve over a bed of lettuce and sliced tomatoes for garnish. If mustard is desired it looks beautiful over this.

YOU SAID

→ Personally, I get 8 Scotch eggs from 2 pounds of pork sausage. I usually use panko bread crumbs as they get so crunchy and delish. You don't need 4 beaten eggs to coat them—2 are ample. I love them with Branston pickle, husband has his with spicy mustard. —Caroline C

→ I baked (325 degrees for 45 min) instead of frying and they turned out great. I served them with hollandaise sauce and family loved it. Not a recipe to make on a monthly basis but good.

—ABC Cook

→ Husband loves these! He called me brilliant for making them! I basked in his adoration for a moment before confessing that I actually found this recipe on Allrecipes.com. Thanks!
—starfouse