

St. Andrews Society of NW Michigan  
*Northern Thistle*  
September 2018



Upcoming: Annual Business Meeting & Dinner, Friday  
Oct 5th; Elks Lodge, Division @ Grandview Parkway, TC

Reformation Sunday – October 28 – The Presbyterian Church

Annual St Andrews Day Potluck – Friday, Nov 30, Grace  
Episcopal Church

SAS Annual Robert Burns Night – Sunday, January 27, 2019

**Notice to Members:** The Annual Election will be held at the  
Elks Club dinner. Two Director positions are open.

If you can serve a 2-year term, or want to suggest someone,  
please mail name(s) to the SASNM, PO Box 2303, Traverse City  
49685 to be received by October 4, so they can be place on the  
ballot prior to the meeting. Questions? [dssarna@sprintmail.com](mailto:dssarna@sprintmail.com)

**Grand Traverse Pipes & Drums Schedule:**

Reformation Sunday/Scottish luncheon – Presbyterian Church,  
Traverse City, Sunday, October 28<sup>th</sup>

**Book sale** at the Oct 5 and Nov 30 dinners! All books are about  
Scotland and/or written by Scots. Books are donated—do you have  
any to contribute? All proceeds benefit the non-profit SASNM.

**Recipe** attached for Gloria's wonderful Mandarin Orange Cake.  
A big hit at the picnic, several people have requested the recipe.  
And a list of more genealogy research sites.

**Old movie buff?** Catch the Sinatra/Martin 1964 romantic comedy *Marriage On The Rocks*. Hermione Baddeley plays Deborah Kerr's Scottish mother. Martin's performance as a swinging bachelor (what else?) is great, and there's a very funny bagpipe scene!

**The human race** is divided into two classes – those who go ahead and do something, and those who sit and inquire, 'why wasn't it done the other way?' – Oliver Wendell Holmes

**2017 Officers and Directors:**

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

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## St Andrews Society of NW Michigan Membership Form

The SASNM is a non-profit organization founded in 1997. Annual dues are \$20 per household. Send checks to SASNM, PO Box 2303, TC 49685. Or pay at any gathering.

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 means of support.



At the picnic, all the Scottish colors—Rampant Lion, Saltire Blue—plus kilts & tams were very impressive!

### MANDARIN ORANGE CAKE

FROM: HOLLYHOCKS & RADISHES BY BONNIE STEWART MICKELSON

Prepare Time: 10 minutes

Serves: 12

Bake: 40 minutes

#### INGREDIENTS

2 eggs

2 cups sugar

2 cups flour

2 teaspoons baking soda

1 teaspoon salt

2 11-ounce cans of Mandarin oranges, drained

1 cup 1 teaspoon vanilla

chopped pecans or walnuts (I have done a mixture on occasion)

#### DIRECTIONS:

Preheat oven to 350 degrees. Grease a 9X13 inch baking dish. Cream together eggs and sugar. Sift together flour, baking, and salt. Beat into egg/sugar mixture with a wooden spoon. Then stir in remaining ingredients until well mixed. Pour into prepared pan and bake 40 minutes, or until center springs back to a light touch. Serve dusted with powdered sugar, and cut into squares. Pass a pitcher of rich cream to pour over, if you like. (I have used a cream cheese icing once or twice and sometimes nothing at all). Another suggestion from the author is a Brown Sugar Frosting. Submitted by Gloria Veltman.