

WELLINGTON SCOTTISH COUNTRY DANCE CLUB

is

*Celebrating
their
50th Anniversary*

22nd May 2004

*Onslow College,
Burma Road, Johnsonville*

*Commences 4pm with a Social
Many other exciting activities to
follow including photos, finger food,
refreshments, dancing and
wonderful desserts!!*

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Congratulations

to

**Marjorie Crawford, Christchurch
Dorothy Wilson, Blenheim
Gary Morris, Carterton**

All three were made Life Members of the New Zealand Branch, at the Annual General Meeting held in Hamilton on 1 January 2004

Life Membership:

Over the next three issues I will publish the citation that was read at the NZ Branch AGM in Hamilton, where Gary, Marjorie and Dorothy were made Life members of the Branch. Gary is of course from the Wellington Region, Marjorie also, until the end of last year when she moved to Christchurch and Dorothy might as well be a member of the Wellington Region, she is so well known with making CD sales.

This citation will let dancers know the dedication, time and loyalty they have given to the New Zealand Branch over a number of years. Between them it makes rather impressive reading.

Gary Morris:

"Gary started dancing in Hastings in the early 1950's and has danced continuously ever since.

It was not long before Gary showed his talent and dedication to dancing, passing his Teachers Certificate at St Andrews in 1962 at the age of 23.

Gary's profession took him to Wellington to live and he was quickly involved in the Wellington Region both as a teacher and in an administrative role.

He has taught at several clubs in the Region, Wellington, Lower Hutt and Ngaio to name a few. He has taught innumerable day schools and Region classes, and his popularity saw him travelling all over New Zealand as well as Australia, Canada, USA and UK, teaching all levels of classes. Gary has always been willing to share his knowledge and enjoyment of dancing with fellow dancers.

Gary became involved with the Wellington Region Committee in the 1960's, and over a long period of time was Vice President and President of the Wellington Region and the Regional Representative to the New Zealand Branch Council. He was North Island Vice President for the New Zealand Branch in 1976 and 1977.

Gary has tutored many groups of teachers both in New Zealand and Australia for their Preliminary Test and Teachers Certificate. He was appointed as an examiner of the Society in 1991 and since then has conducted examinations in New Zealand, Australia and Japan.

Gary served on the New Zealand Branch Reference Technical Committee for over 30 years and became an ex-officio member of the committee in 1991 until the committee was disbanded in 1999. This committee was replaced by a Teachers Panel and Gary served on this panel becoming Convenor in 2001.

In 1978, he convened the Wellington Region Subcommittee which arranged publication of the

Morison's Bush Collection and later the Branch's book Aotearoa Collection. He was also responsible for the Branch's twenty-fifth Anniversary book, Silver Threads. Gary has devised several dances, the best known of these being the Reverend John MacFarlane published by the Society in Book 37.

Gary's knowledge and expertise as a dancer and teacher, and in later years as an examiner has been invaluable to the dancers and teachers of New Zealand and in particular to the New Zealand Branch."

At the President's Ball at the Branch Summer School in Hamilton, Gary was also presented with the Society Scroll of Honour and a gift from the Branch.

Scottish History:

- Captain Thomas Crawford who captured Dumbarton Castle for Mary Queen Scots in a daring climb, died aged 73. (1603)
- People were reported blown over bridges, trees uprooted and hay stacks blown over by a "boisterous wind" which lasted well into the spring throughout Scotland. (1609)
(395 years further on and it now happens on the other side of the world!!)
- Four firefighters were killed by an explosion during a blaze at a wholesale chemists premises in Glasgow's Renfield Street. (1898)
- Touring New Zealand Rugby team – weighing in at a ton and a quarter – stranded in a lift between floors for nearly an hour in their Edinburgh hotel. (1946)
- Oban was lit for the first time with gas, adding much to the beauty of this pretty little town, according to the press. (1848)
- Severe food shortages were reported all over Scotland following an exceptionally dry summer and severe winter: High mortality among sheep and horses. (1568)

Wellington SCD Club Snippets

Wellington Club held a "Floral" Dance as their final dancing night for 2003.

About 40 dancers, including a number from other Clubs in the Region, enjoyed a variety of "flower" dances, not forgetting the "Nurseryman" and the "Dancing Bees". Many of the dancers entered into the spirit of the theme by dressing appropriately but

the "best-dressed" title must go to Dean and his floral waistcoat – it was such an amazing combination with his kilt!

The Club has enjoyed the much improved sound quality of our music this year after purchasing a new sound system. We hope our visitors have enjoyed it too and thank all those who have come and danced with us over 2003.

Non-dancing functions held during the year have included a "Games Night" and a visit to Time Cinema to see "Showboat"

We are very busy planning our 50th Anniversary. Elsewhere in the "Happenings" you will find some information about this event, which is to be held in conjunction with our Annual Dance in May. We hope you will all come and help us make this an occasion to remember.

IN THE KITCHEN:

Highland Scones

- 1 cup of unsifted flour
- 3 Tablespoons of sugar
- 2 teaspoons of baking powder
- 1/2 teaspoon of salt
- 1/3 cup of shortening
- 1/2 cup of quick-cooking oatmeal
- 1/2 cup of currents
- 2 eggs beaten



Stir flour, sugar, baking powder & salt in a bowl. Cut in shortening until mixture is crumbly. Stir in currents & oatmeal. Add eggs & stir just until moistened.

Turn dough on a floured surface knead lightly about 10 times. Roll or pat dough into a 7 inch circle. Cut into 8 wedges, Place on ungreased baking sheet 2 inches apart. Bake at 450 degrees about 8 minutes or until golden brown. Serve warm.

Ginger Marmalade

- 6 Seville oranges (or other thin-skinned orange)
- juice of 2 lemons
- 8 c. water
- 8 oz. crystallized ginger, chopped
- 1 tsp ground ginger
- 4 lb. sugar

Remove orange zest and slice into fine slivers; remove pith. Halve oranges and lemons, remove