



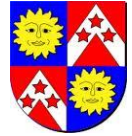
NEWSLETTER OCTOBER 2017

*T*he Kerr Family Museum is located at ground level in a vaulted chamber next to the Chapel.

On display are artefacts from this family's long and distinguished past.

These include a beautiful, old family tree, clan tartans, period weaponry and family photographs.





Clan Chief: *The most Hon. Marquis of Lothian QC DL*

High Commissioner of Clan Kerr – Australia: Walter Kerr (wal.kerr@inet.net.au)

Commissioner – NSW: Bill Kerr (bill.kerr@bigpond.com)

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Hon. Positions:

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Member: Scottish Australia Heritage Inc.

EDITOR'S NOTE:

Welcome to the last edition of our Newsletter for 2017.

I am hoping to continue "The Story of Tartan" in coming editions; I hope you find it informative and interesting. Please let me know if you have any aspect of Scottish traditions, culture of history that would like to know more about.

Also, it would be greatly appreciated if anyone has access to any contacts, knowledge, information or experience of Scottish current or past events, traditions etc. that we could share with each other.

The contact that Wally has established with our "Clan" in the United States and North America will add to our knowledge and pride in our common Scottish Ancestry, and at the same time benefit each through an exchange of ideas etc. Contact details are to be found in the PDF of their latest Newsletter, the file is included with this newsletter.

Once again I wish to acknowledge the invaluable assistance of my friend Nicole, without whose skills, this Newsletter would not be possible.

I wish you all a very Merry Christmas, Happy Hogmanay and a safe, happy and healthy 2018.

Jean Phipps (Kerr)
Mobile : 0448 731 479

The Story of Tartan

WHAT IS TARTAN? – Tartan refers to a pattern of interlocking stripes, running in both the warp and weft of the cloth (i.e. horizontal and vertical)

The exact origins of tartan or “breacan” as it is called in Gaelic are obscure. The word ‘Tartan’ is derived from the French word – “tiretaine”. This word described a woven cloth of half wool, half linen that was popular in the 16th century – a time when France and Scotland were very close.

However, the earliest known tartan in Scotland can be dated to the third or fourth century AD. In other parts of the world, tartan cloth has been found dating to as early as 3000 BC. Virtually everywhere there was woven cloth, people created tartan designs.

Today tartan is possibly the world’s most recognised symbol of Scottish national identity. Only in Scotland has tartan been given such cultural significance.

Originally tartan designs had no names and no symbolic meaning. All tartan was hand woven and usually supplied locally. It may have been that certain designs were more common in some areas than others, no regulated “clan tartan” system ever existed. Tartan as a dress properly belongs to the Highlands and not to the Lowlands. By the seventeenth century, tartan clothing was recognised far and wide as characteristic of Highland dress.

Historically, the tartan was worn sometimes as “truis” (trews), and at other times as kilt, the former more generally by the chiefs when riding their horse, the roads being very few and far between.

The “Breacan-an-Fheille” or tartan kilt was worn at first as kilt and plaid in one. It is only in more modern times that this has been divided into – the “Feile-beag” (small kilt) and separate plaid. As the Breacan was without pockets, a sporran or purse, hung around the waist, became necessary. The bonnet, hose, brogues, dirks, pistols, brooches, buckles and other attachments were added to the dress as time and necessity made it necessary. Women used the tartan to cover their heads and this became the origin of the Paisley Shawl.

The colours of the tartan were generally obtained from vegetable and moss dyes and these have a more distinctive and soft effect than the brighter modern chemical dyes used today. However traditional vegetable dyes are also capable of producing darker shades. The Highlanders of old were skilful in maintaining the “Sett” or pattern in colour of the cloth woven to be worn by those living in the same glen or island. It was from this beginning that the ‘clan’ idea emerged and the dressing of the clansmen in the same tartan.

In 1745 when Prince Charles Edward Stewart adopted Highland dress as the uniform for his army, tartan became the visible symbol of the Jacobite values so that after the defeat of the Jacobites at the Battle of Culloden in 1746 the British government passed the Act of Proscription that outlawed the wearing of tartan and Highland dress in an attempt to suppress the rebellious Scottish culture.

To be continued.....

PEOPLE & EVENTS



Congratulations to VICTOR KERR, son of Jock and Wendy Kerr, on his appointment as Senior Counsel, also known as a SC or “silk”. (“Senior Counsel” is a coveted title that only a handful of Barristers will attain).

Victor with his parents Wendy and Jock Kerr at the Silks Admission.

Ceremony at the Supreme Court of N.S.W.

Our High Commissioner Wally and wife Margaret enjoying an evening of dancing at the Bankstown Trotting Club.

On this occasion when the always inevitable question was asked - “What do you wear under the kilt.....”

Wally replied - “so I showed them” ???!!!



Congratulations!!

To Bill & Janine Kerr on becoming great-grand parents to AVERY WILLIAM KERR, born in Vancouver, Canada

Welcome

A very warm welcome to new member, VICTOR KERR from Sydney

****Clan Carr/Kerr of the United States and North America****

As a result of Wally's interest and effort we have established contact and communications with our Clan in America.

*Attached is a copy of their latest newsletter, **The Teviotdale Herald – July 2017**. Our members have been invited to become Associate Members if interested - details for this in their newsletter.*

Victor Kerr - SC

The “Kerr” name has been well known in the Australian legal profession for a very long time. The most famous was Sir John Kerr. While better known as the Governor-General responsible for the dismissal of the Whitlam government in 1975, Sir John had a distinguished career in the law prior to that, culminating in appointment as Chief Justice of New South Wales in 1972.

More recently, another Kerr has progressed significantly in the law from a distinctly non-legal upbringing. Victor Kerr, son of Jock and Wendy Kerr, was born and raised on the land at Mt Mitchell, south-east of Glen Innes. Victor attended Glen Innes Primary and High Schools. He identified the law as his career of choice at a young age. When he was 12 years old he was taken by his mother to meet a bemused solicitor at Henry Liston & Co, solicitors in Glen Innes, for advice on subject choices for Years 8 to 10 for a budding lawyer (for the record, the advice was to do whatever you enjoy). Continuing on the same theme, Victor elected to do his Year 10 work experience at the Local Court House and Henry Liston & Co.

Having graduated from High School as Dux in 1981, Victor enrolled in a combined Bachelor of Science and Bachelor of Laws degrees at the University of Sydney. He graduated in 1987 with LLB (Honours) and commenced working for Freehill, Hollingdale & Page, one of the most eminent legal firms in Australia. At Freehills, he worked mainly in the commercial litigation practice area, including for several lawyers who would later be appointed judges of the Supreme Court.

In 1995 Victor was called to the Bar (more prosaically, became a barrister). He came first in his class in the Bar entrance exams. Since 1995 he has practiced from chambers in Phillip Street, Sydney, the heart of the legal profession in Sydney. It is not well known outside the legal profession, but all barristers are self-employed. The motto of the Bar is “Servants of all, yet of none”. That means every barrister, unlike a solicitor, has an ethical duty to take on any case in their area of expertise, whatever their personal views about the client or the case. Conversely, a barrister owes no allegiance to any other person, whether a partner or a client. A barrister may appear for a client one day and against the same client the next.

Victor has worked in many areas of the law. One of his most rewarding experiences was to work with Bob Ellicott QC in several cases. Mr Ellicott QC was the Attorney-General in the Fraser Government, largely responsible for devising the legal strategy which led to the dismissal in 1975 – taking matters full circle to Sir John, mentioned at the start. In recent times, he has become one of the Bar’s leading counsel in strata title law – not an area of law that looms large in Glen Innes!

The culmination of Victor’s career occurred last year when he “took silk”, meaning he was appointed Senior Counsel. The title of Senior Counsel is today’s version of Queen’s Counsel. The expression “silk” refers to the robes which a Senior Counsel wears to court, which are made of silk rather than the wool or “stuff” robes worn by junior counsel.

Victor’s focus is not entirely on the law. And he has not forgotten his Scottish and country heritage. He commenced learning the bagpipes with the Glen Innes Pipe Band when he was 12 years old. In 1988, he joined the Sydney Thistle Highland Pipe Band. He has played continually with Thistle since that time and is the current President and a life member.

PEOPLE & EVENTS

APRIL 2017



Jimmy Barnes was named Chieftain of the Day for Brigadoon. Jimmy and his wife Jane, marched in the Brigadoon street parade with Bundanoon's Peter Rocca at the Bundanoon Highland Gathering.



PEOPLE & EVENTS

Armadale Highland Gathering & Perth Kilt Run Attracts Record Crowds

Around 20,000 people flocked to Minnowarra Park in Armadale last Sunday for a celebration of all things Scottish at the annual Armadale Highland Gathering and Perth Kilt Run.

Mayor Henry Zelones OAM, JP said the Perth Kilt Run featured a record number of registered runners for this year's event, almost double last year's numbers.

"We were very pleased to see so many come out for our event, whether they were Scots or other nationalities ready to find their inner Scotsman, a wonderful day was had by all," Mayor Henry Zelones said.



The main stage kept all entertained with live bands and performers throughout the day, and a variety of food was on offer, including the traditional Scottish offerings.

"The mix of activities kept crowds captivated all day, including the heavy events with strong men and, for the first time, strong women competing. And all 10 of Western Australia's Scottish clans and associations were represented on the day," Mayor Zelones said.

Event mascot Archie was inundated with selfie requests from those attending, after the celebrity pooch shot to fame via social media in the lead up to this year's event.

"It was great to see so many getting into the spirit of the day, dressed up in their Scottish kilt, complementing the Medieval costumes of the performers at the Medieval Village, who recreated historical Scottish battles for audiences to enjoy," Mayor Zelones said.

"We are so pleased that so many community members attended this year's event, and let family and friends know about it via our social media platforms. The event was a great success, and something the Armadale community should be proud of," Mayor Zelones said.

2017 is the fifth year that Perth, Western Australia has joined Perth, Canada and Perth, Scotland in the annual competition to have the most kilted runners.

The other two Perths in Scotland and Canada have been competing in this challenge for a number of years.

Perth, Ontario has the current record for the number of kilted runners, standing at 1,750.



Runners and walkers can take part in the 5km warrior challenge or join in the fun with the 2.5km Classic Leisure run or walk that raises money from the registrations for charities, this year being for Headspace, The Amanda Young Foundation and The Intensive Care Foundation.



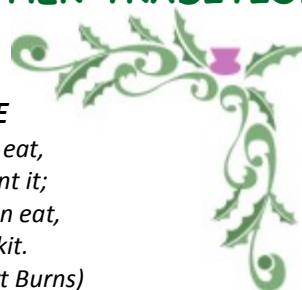
FROM KERR FAMILY KITCHENS & OTHER TRADITIONAL FARE



THE SELKIRK GRACE

*Some hae meat and canna eat,
And some wad eat that want it;
But we hae meat, and we can eat,
And sae the Lord be thankit.*

(Robert Burns)



Rhubarb & Oat Crumble

Porridge oats added to a traditional crumble mix gives a nice crunch to this dessert in contrast to the softness of the cooked rhubarb.

Ingredients:

- 8 oz/225g rhubarb
- 4 oz/115g soft brown sugar
- Rind of an orange, finely grated
- 3 oz/85g plain flour
- 3 oz/85g Scotch porridge oats
- 3 oz/85g soft brown sugar
- 3 oz/ 85g butter, softened

Method:

Wash and slice the rhubarb and place in a buttered pie dish. Sprinkle over 4oz/115g of the sugar with the rind. Rub the butter into the flour, add the 3oz/85g of the sugar and the porridge oats. Mix well and spread over the rhubarb. Bake in a preheated oven at 180°C for 35-40 minutes or until topping is golden. Serve with custard, or ice-cream

(Serves 6)

Dundee Cake

The Scottish city of Dundee is famous for its marmalade and cake. Although Dundee Cake has been made in Scotland for centuries, it wasn't until the 19th century that a Scottish marmalade company made it commercially. The story goes that it was created especially for Mary, Queen of Scots, who wanted a fruit cake without the addition of cherries!

Ingredients:

- 8oz/225g plain flour
- 2 tbsp ground almonds
- 1 tsp baking powder
- 5oz/140g caster sugar
- 5oz/140g soft margarine
- 3 large eggs
- 7oz/170g sultanas
- 7oz/170g raisins
- Grated rind of lemon
- Grated rind of orange
- 2oz/55g blanched almonds

Method:

Cream the margarine and sugar together. Whisk the eggs and add a little at a time to the mixture. Sift the flour and baking powder and fold into the mixture. Fold in the fruit, ground almonds and rinds. Pour the mixture into a greased round cake tin and decorate with blanched almonds. Bake in a pre-heated oven at 170°C for approx. 2 hours.



*Wha blessed the loaves and fishes,
Look doon upon these twa bit dishes,
And tho'the tatties be but sma',
Lord, mak them plenty for us a'.
But if our stomachs they do fill
'Twill be another miracle*

A Scots Grace (Anon)



Source: The Scullery Recipes from an Ulster-Scots heritage by Diane Hoy

FROM KERR FAMILY KITCHENS & OTHER TRADITIONAL FARE

Tablet (Hard Fudge)

Traditional 'tablet' is served after the Hogmanay meal. The end result should be a hard, grainy texture.

Ingredients:

- 1lb 12oz/800g caster sugar
- 6 fl oz/170ml milk
- 6oz/170g unsalted butter
- 14oz/400g sweetened condensed milk

Method:

Put the milk and butter into a heavy based saucepan and stir until melted. Add the sugar and stir until dissolved. Add the condensed milk and stir continuously over a low heat until the mixture turns a light caramel shade (about 10 minutes). Don't let this bubble for too long or the end result will be a soft fudgy consistency which is what you don't want. Drop a small piece of the mixture into a cup of cold water and if it forms a small ball, then it's ready. Take off the heat, whisk for a couple of minutes, then pour into a lightly oiled baking tray and leave to set in a cool place, before putting it into the fridge. When set, cut into 'tablets' or cubes.



Source: *The Scullery Recipes from an Ulster-Scots heritage* by Diane Hoy

Cloutie Dumplings

This is traditionally made in a cloth (cloots in Scots, claith in Ulster-Scots). In Scotland, it is also traditional to serve it fried next morning for breakfast, with bacon and eggs!

Ingredients:

- 1lb/450g plain flour
- 6oz/170g white breadcrumbs
- 8oz/225g shredded suet
- 1 tsp baking powder
- 2 tsp cinnamon
- 2 tsp ginger
- 2 tsp mixed spice
- 4oz/115g glacé cherries
- 8oz/225g sultanas
- 8oz/225g raisins
- 8oz/225g soft brown sugar
- 8oz/225g golden syrup
- 2 eggs
- 2 Bramley apples, finely chopped
- 2 carrots, grated
- 2 lemon juice and rind

Method:

Use a clean white linen or cotton cloth (approx. 2ft/64cm square). Dampen with hot water and dust with plain flour and sugar, shaking off the excess.

Mix all the ingredients together in a large bowl, adding extra lemon juice if too dry. The mixture should be a soft dropping consistency. Pour onto the cloth. Gather up the ends and tie with string, leaving room at the top for the mixture to expand. Pat into a round shape and place in a large pit filled with boiling water, with a saucer on the bottom to prevent the pudding from sticking. The water should come about two thirds up the pudding. Cover tightly with a lid and simmer gently for 3^{3/4} – 4 hours. Top up with water if required.

Preheat oven to 180°C. Remove the pudding from the pan and dip it briefly into a sink filled with cold water to allow the cloth to come away easily from the skin. Remove the cloth and turn the pudding over onto an ovenproof plate. Place in the oven for 10-15 minutes or until the skin is shiny brown. Sprinkle with sugar and serve with custard and cream.

(Serves 10-12)

Miscellanea

Scottish Facts

- ❖ The post office at Sanquhar, established in 1712, claims to be the oldest working post office in the world. The town also has the world's oldest curling society, formed in 1774 with sixty members.
- ❖ The world's first infant school was opened by philosopher and pedagogue Robert Owen in New Lanark in 1816.
- ❖ Henry Duncan founded the world's first commercial savings bank at Ruthwell, near Dumfries, in 1810. It effectively founded what would become the Trustee Savings Bank (TSB), now part of Lloyds TSB Bank.



A Scotsman went to a barber's shop and asked about the cost of a haircut.
"Six pounds," replied the hairdresser.
"What about a shave?" asked the Scot.
"Three pounds fifty pence," answered the hairdresser.
The Scot retorted, "Shave my head."



What have the Scots done for us???

Postage-stamp adhesive

Imagine a world without those little damp sponges for people who are too busy/posh/dry-mouthed to lick their own stamps. Thanks to James Chalmers, from Dundee, we don't have to. He wrote proposing the idea to Robert Wallace, then MP for Greenock. It is not clear how he made sure the stamp stayed on his letter.

Refrigeration

Considering the wintry temperatures recorded in Scotland, you would not think refrigeration was utmost in people's minds, but it was here that physicist and chemist William Cullen demonstrated the first method of artificial refrigeration in 1748. However, he did not put it to practical use.

Sir Walter Scott

Thanks to his poems such as *The Lady of the Lake*, and novels including *Ivanhoe* and *Rob Roy*, the Scot is still considered to be one of Britain's literary greats. *Waverley*, published in 1814, is often credited with being the first historical novel.

A scotsman and his wife walked past a swanky new restaurant.

"Did you smell that food?" she asked. "It smells incredible!"

Being a 'kind-hearted Scotsman he thought, "What the hell..., I'll treat her!"

So, they walked past it again!



WHAT'S ON???

Source: The Scottish Banner 2017-18

(Please check direct with events regarding times and information to ensure details provided are correct)

November 2017

- November 5 - [Central Coast Scottish Spectacular](#) - Gosford, NSW - Info: www.scottishspectacular.com
- November 6 - [Adelaide Pipers' Gathering](#) - Adelaide, SA - Info: Jack Brennan brennanjack@optusnet.com.au.
- November 7 - [Brisbane Smallpipe Session](#) - Milton, QLD - Info: Malcolm McLaren 07 3820-2902 or mrmclaren@bigpond.com.
- November 17 - November 19 - [Glen Innes Highlands String Music Convention](#) - Glen Innes, NSW - Info: 02 6732 1355.
- November 19 - [Celtic Piping Sessions](#) - Melbourne, VIC - Info: email@celticpipingclub.com.
- November 24 - [The Ceilidh Clan Community Ceilidh](#) - Red Hill, QLD - Info: 0409 760 993 or www.ceilidhclan.com.
- November 30 - [Happy St Andrew's Day](#) - Nationwide, Australia

December 2017

- December 2 - [Daylesford Highland Gathering](#) - Daylesford, VIC - Info: www.daylesfordhighland.com
- December 3 - [Tenterfield St Andrew's Day Service](#) - Tenterfield, NSW - Info: 02 6736 5849.
- December 3 - [Piobaireachd Group Queensland Social](#) - Rochedale, QLD - Info: 07 3397 4512.
- December 4 - [Adelaide Pipers' Gathering](#) - Adelaide, SA - Info: Jack Brennan brennanjack@optusnet.com.au.
- December 12 - [Brisbane Smallpipe Session](#) - Milton, QLD - Info: Malcolm McLaren 07 3820-2902 or mrmclaren@bigpond.com.
- December 17 - [Celtic Piping Sessions](#) - Melbourne, VIC - Info: email@celticpipingclub.com.

Happy Christmas

- December 25 - Nationwide, Australia

January 2018

- January 1, 2018 - **The Maryborough Highland Gathering**, Maryborough, VIC Australia
Info: 03 5461 1480 or www.highlandsociety.com.au
- January 25, 2018 - **Burns Supper**, Wongawallan, QLD, Info: 07 5665 7582 or www.foxandhounds.net.au
- January 25, 2018 - **2018 Burns Supper** Perth – Australia - Info: www.saintandrew.org.au
- January 26, 2018 - **Happy Australia Day**, Nationwide – Australia
- January 27, 2018 - **Quirindi Military Tattoo**, Quirindi, NSW Info: 02 6746 1755 or www.quirindimilitarytattoo.com.au