



Clan Hope Society Newsletter

Vol. 4, Number 1. January, February, March 2013

**Membership renewals for 2013 are now due. Please renew your membership here:
<http://www.clanhope.org/renewdues.html>**

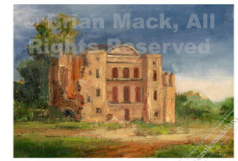
Notice To Our Membership:

The Clan Hope "governing board" met at the Stone Mountain games and voted to simplify the dues structure. Dues are now simply \$20 per household. They are still prorated by quarter (new members only) but there are no "senior" discounts. LW "Buzz" Hope was elected Secretary and Ken Hope was made Treasurer. The board initiated the process of establishing bylaws for the society. More on this later as it develops.

Clan Hope of Craighall welcomes the following new members joining since the last newsletter:
**Miss Kaylie Tanner, Lynn and Marie Stewart,
Joseph and Amanda Hope, Phillip and Joan Hope McGibney**



The Clan Hope Society is offering these shirts as a service to our members. They are a 50/50 blend of pre-shrunk cotton/polyester. These are polo styled shirts with a collar and no pocket. They are made by Hanes® and embroidered (not printed) with the Clan Hope Badge and the name "Hope" above it. This offering is primarily intended as a service to our members and friends in an effort to provide a quality shirt at a cost noticeably lower than alternative sources. Profits - if any - will go to the Clan Hope Society.
Order here:
<http://www.clanhope.org/shirts.htm>



Clan Hope is presenting prints of this painting of Craighall Castle, traditional home of the Hopes of Craighall, for purchase. This image is available as a print on paper, a print on canvas and the single original.
Contact Brian C. Mack of Loch Vale Fine Art (lochvale@qwestoffice.net) (www.lochvalefineart.com) Or Chris Papp (presidentclanhope@gmail.com) for pricing and availability.

Your Clan At Work Coming Events:

If you are in the area where Clan Hope is sponsoring activities, please drop by and visit with us. Please extend this invitation to any Hopes or Hope Descendants or Friends in the area as well.

Clan Hope will sponsor clan tents at:

April 13, 2013. Dunedin Highland Games, Highlander Park, Dunedin Florida.

April 20-21, 2013, Las Vegas Celtic Gathering and Highland Games, Floyd Lamb Park, Las Vegas NV

June 2013, Prosser Scottish Fest & Highland Games, Prosser WA

July 2013 Athena Caledonian Games, City Park, Athens OR

Sept. 2013, Kelso Highlander Fest., Tam O'Shanter Park, Kelso WA

Some Recent Events:

Events and Games, most with photos, can be seen under "Activities, Completed" at www.clanhope.org

Clan Hope Hosted Tents at:

March 2, 2013 South Eastern Florida Highland Games, Ft. Lauderdale, Florida

February 23, 2013. North East Florida Highland Games and Festival, Green Cove Springs, Florida.

February 2, 2013. Sarasota Highland Games and Celtic Festival, Sarasota Florida 32708

January 19-20, 2013. Central Florida Scottish Highland Games, Winter Springs, Florida

October 19-21, 2012. Stone Mountain Highland Games, Stone Mountain Park, Georgia

October 5, 2012. Virginia Celtic Gathering and Highland Games, Lanexa, VA

September 15, 2012 Charleston Scottish Games and Highland Gathering, Mt. Pleasant, SC

September 8-9, 2012 Kelso Highlander Festival Highland Games, Tam O'Shanter Park, Kelso WA

July 14-15, 2012 Athena Caledonian Games, Athena OR

June 16, 2012 Scottish Fest and Highland Games, Port of Benton Wine and Food Park • Prosser, Washington

May 5, 2012 Savannah Highland Games, Bethesda Boys Home, Savannah, GA

Traditional Scottish Recipes

Grannies Clottie Dumpling

Recipe by Lorraine G. Huber

Published on scotsfoodie.blogspot.com by Lorraine G. Huber (Scottish Abstract Artist)

3¾ cups plain flour
3¾ cups beef suet
1 standard loaf made into fine breadcrumbs (about 6¼ cups)
3¾ cups sugar
3¾ cups white seedless raisins (sultanas)
2 tsp spice
2 tsp ginger
2 tsp ginger
2 tsp cinnamon
2 tsp baking soda
1 tsp cream tartar
1 tsp syrup or treacle
2 eggs, pinch of salt
milk to mix

Method

Mix all the ingredients well. Flour a cloth which has been rinsed in boiling water, put mixture into the centre of the cloth, catch up all the ends and tie firmly, leaving enough room for the dumpling to expand. Put into a large pot of boiling water and boil for 5 - 6 hours. Top up with boiling water if required. When ready lift out and leave pudding in cloth for 10 - 15 minutes, then untie string and fold cloth back, place a large plate on top and turn the dumpling over - the cloth may now be removed, taking care to keep the skin of the dumpling intact. Place in an oven for 5 - 10 minutes to dry off. This quantity makes a very large dumpling, but half the mixture could be in a cloth and half steamed in a bowl and put in the freezer.

(Ms. Huber says: "When my Mum was growing up her Mum, my Granny, used to put silver sixpences inside the dumpling, at Christmas time.")

Postscript

We sincerely hope you will make this newsletter your own by contributing items relating to Hopes, Scots, history of either, genealogy or other related subjects. Please help us share our Hope and Scottish information among clan members and friends! We will accept anything that is in the public domain, original or cites origin. Submit anything you wish to have included in our newsletter to: gmhope@ufl.edu. We look forward to your contributions. Thanks in advance for sharing!