Burnett Newsletter (including House of Burnett News) Edition No 24 December 2013

CHRISTMAS GREETINGS TO ALL BURNETTS

As during recent years and because of the large number of friends to whom we would like to send Christmas Cards, we are again not sending cards this year. However, we send to all, very best wishes for Christmas and for 2014. We were delighted that so many came to the Gathering at Crathes this year and we intend to return the compliment with some Crathes family representation at the House of Burnett Reunion in mid-April of 2015 in Las Vegas, Nevada where Alexander and Vinny are planning to present.

FUTURE BURNETT GATHERINGS IN SCOTLAND

Whilst we always welcome Burnetts who come to Crathes, many Burnetts come to Scotland every year. Not only would we like to add something to their visit, but four years is a long time to wait for an organised programme of activity. As I have already stated, it is intended that every year there will do something for Burnetts who come to Scotland at the time of our local Highland Gathering, the Aboyne Games, which is always on the first Saturday in August and where we can offer some hospitality. Together with other local clans, we are developing a programme of a wide range of events for the few days ending on that date and will announce these in the Banner and on the website. Included in our plans is a Ceilidh on Friday August 1st at Woodend Barn, Banchory. Details will be available on the website.

Meantime, please remember that, if you are planning to come to Crathes, we will endeavour to make your visit even more memorable if you can allow it to coincide with the Aboyne Games. For Burnetts who are planning to stay at any time in our self-catering accommodation at the Inchmarlo Golf Resort at Banchory, please let us know and we will be pleased to offer you some golf during your visit.

James CA Burnett of Leys

THE LONG PEAK SCOTTISH-IRISH HIGHLAND FESTIVAL PARADE 7 SEPTEMBER 2013 ESTES PARK COLORADO

It started to rain as they were leaving Estes Park and they barely got out ahead of the devastating flood which washed out many of the highways.

Picture from Ann Hall, daughter of Richard Burnett Brecheisen and mother of Grant Burnett Hall.

Leland L Burnett

Leland L Burnett



NOTE FROM THE HOB SECRETARY

Greetings;

Congratulations to Tony Burnett of Muncie, IN. and BB McGinley of Edmond WA., who were elected to a 3 year term on the Board of Directors.

On Nov. 25th at the Board of Directors meeting the Board elected the following to Executive Offices: President Jackelyn Daugherty, Topock, AZ., Secretary Leland Burnett, Sturgeon Bay, WI and Treasurer Mike Burnett, San Antonio TX.

I was able to adjust my schedule and was able to attend the Columbus IN. Games. Met lots of interesting people and made some new friends and am planning to make an appearance in 2014. I also want to mention that we had a presents at the Richmond, VA. Games, which, we had been absent for several years. Thanks go to Tana (Burnett) Moore who took the lead and a great job in representing the family. I am in the process of planning for 2014. At this time I know I will be attending the Loch Norman NC Games in April but have no firm date yet. I will be going to the Glasgow KY. Games, in late May. Hope to see many of you at one of the games.

I have learned that David C. Burnett of Cookeville, TN was awarded the Tennessee Retail Grocery of the year for 2013 by the Tennessee Grocery Association. Congratulation David!

We continue to look for articles, pictures, or questions for the Banner so, help us out and submit them.

I need to remind the Membership of two things, (1) I need E-Mail and home addresses to be updated. I had computer problems and have lost some information. (2) It is time to pay your dues for 2014.

As I write this article the Weather Person said the Temperature is going to be a high of 2 degrees F on Tuesday the $10^{\rm th}$ of Dec and the wind chill today is 20 below. I know everyone is feeling bad for me.

Best wishes for a wonderful holiday season and a great 2014.

Leland L Burnett

PRIVATE JOHN G BURNETT

Birthday Story of Private John G Burnett, Captain Abraham McClellan's Company, 2nd Regiment, 2nd Brigade, Mounted Infantry, Cherokee Indian Removal, 1838-39.

Children:

This is my birthday, Dec. 11, 1890, and I am 80 years old today. I was born at Kings Iron Works in Sullivan Co. Tennessee. I grew up fishing Beaver Creek and roaming through the forest hunting the deer, wild boar and timber wolf. Often spending weeks in the solitary wilderness with no companions but my rifle, hunting knife, and a small hatchet I carried in all of my wilderness wanderings.

On these long hunting trips I met and became acquainted with many of the Cherokee Indians, hunted with them by day and sleeping around their camp fire by night. I learned to speak their language, and they taught the art of trailing and building traps and snares. On one of my long hunts in the fall of 1829, I found a young Cherokee who had been shot by a roving band of hunters. He eluded his pursuers. When I found him he was weak from blood loss, he was unable to walk and almost famished for water. I carried him to a spring, bathed and bandaged the bullet wound, and built a shelter out of bark peeled from a dead chestnut tree. I nursed and protected him, feeding him chestnuts and toasted deer meat. When he was able to travel I accompanied him to the home of his people and remained so long I was given up for lost. By this time I had become an expert rifleman and a fairly good archer and a good trapper. I spent most of my time in the forest in quest of game.

The removal of Cherokee Indians from their lifelong homes in the year of 1838 found me a young manin the prime of life and a Private soldier in the Army. Being acquainted with many of the Indians and able to fluently speak their language, I was sent as interpreter into the Smoky Mountains in May, 1838 and witnessed the execution of the most brutal order in the History of American Warfare. I saw the helpless Cherokees arrested and dragged from their homes, and driven at bayonet into the stockades. In the chill of a drizzling rain on Oct. morning I saw them loaded like cattle into six hundred and forty five wagons and started toward the west.

One can never forget the sadness of that morning. Chief John Ross led in prayer and when the bugle sounded and the wagons started rolling many children rose to their feet and waved good-by to their mountain homes, knowing they were leaving them forever. Many of these helpless people did not have blankets and many of them had been driven from their homes barefooted.

On the morning of Nov. 17th we encountered a terrific sleet and snow storm with freezing temperatures and from that day until we reached the end of our fateful journey on Mar. 26th 1839, the sufferings of the Cherokee was awful. The Trail of exiles was a trail of death. They had to sleep in the wagons and on the ground without fire. I have known as many as twenty two of them to die in one night of pneumonia due to ill treatment, cold and exposure. Among this number was the beautiful Christian wife of Chief John Ross. This noble hearted woman died a martyr to childhood, giving her own blanket for the protection of a sick child. She road thinly clad through a blinding sleet and snow storm, developing pneumonia and died in the still hours of a bleak winter night, with her head resting on lieutenant Greegs Saddle Blanket.

I made the long journey to the west with the Cherokee and did all that a Private soldier could do to alleviate their sufferings. When on Guard Duty at night I have many times walked my beat in my blouse in order that some sick child might have the warmth of my overcoat. I was on guard duty the night Mrs. Ross died. When relieved at midnight I didn't retire, but remained around the wagons out of sympathy for Chief Ross, and at daylight was detailed by Captain McClellan to assist in the burial like the other like the other unfortunates who died along the way. Her unconfined body was buried in a shallow grave by the roadside far from her native home, and the sorrowing Cavalcade moved on.

Being a young man, I mingled freely with the young women and girls. I have spent many pleasant hours with them when I was supposed to be under blanket, and they had many a time sung their mountain songs for me, this being all they could do to repay me for my kindness. With all my association with Indian girls from Oct. 1838 to Mar. 26th 1839, I did not meet one who

was a moral prostitute. They were kind and tender hearted and many were beautiful.

The only trouble I had with anybody on the entire journey was a brutal teamster by the name of Ben McDonal, who was using his whip on an old feeble Cherokee to hasten him into the wagon. The sight of that old near blind creature quivering under the lashes of a bull whip was too much for me. I attempted to stop McDonal and it ended in a personal encounter. He lashed me across the face, the wire tip on his whip cut a bad gash in my cheek. The little hatchet that I had carried in my hunting days was in my belt and McDonal was carried unconscious from the scene.

I was placed under guard but Ensign Henry Bullock and Private Elkanah Millard had both witnessed the encounter. They gave Captain McClellan the facts and I was never brought to trial. Years later I met 2nt Lieutenant Riley and Ensign Bullock at Bristol Tennessee at John Roberson's show, and Bullock jokingly reminded me that there was a case still pending against me before a court martial and wanted to know how much longer I was going to have the trial put off?

McDonal finally recovered, and in 1851 was running a boat out of Memphis, Tennessee.

The long painful journey to the west ended Mar. 26th, 1839, with four thousand silent graves reaching from the foothills of the Smoky Mountains to what is now known as Indian Territory in the West. Covetousness on the part of the white race was the cause of all the Cherokee had to suffer. Ever since Ferdinand DeSoto made his journey through the Indian Country in 1540, there had been a tradition of a rich gold mine somewhere in the Smoky Mountains, and I think the tradition was true. At a festival at Echota on Christmas nigh 1829, I danced and played with Indian girls who were wearing ornaments around their neck that looked like gold.

In 1828, a small Indian boy living on Ward creek had sold a gold nugget to a white trader, and that nugget sealed the doom of the Cherokee. In a short time the country was overrun with armed brigands claiming to be government agents, who paid no attention to the rights of the Indians who were the legal possessors of the country. Crimes were committed that were a

disgrace to civilization. Men were shot in cold blood, lands were confiscated. Homes were burned and the inhabitants driven out by the gold hungry brigands.

Chief Junaluska was personally acquainted with President Andrew Jackson. Junaluska had taken 500 of the flowers of his Cherokee scouts and helped Jackson to win the battle of Horse Shoe, leaving 33 of them dead on the field. In that battle Junaluska had driven his tomahawk through the skull of a Creek warrior, when the Creek had Jackson at his mercy.

Chief John Ross sent Junaluska as an envoy to plead with President Jackson for protection of his people, but Jackson's manner was cold and indifferent toward the rugged son of the forest who had saved his life. He met Junaluska, heard his plea but curtly said, "Sir, Your audience is ended. There is nothing I can do for you." The Cherokee's fate was sealed. Washing, DC, had decreed that they must be driven West and the lands given to the white man, and in May 1838, an army of 4000 regulars, and 3000 volunteer soldiers under command of General Winfield Scott, into the Indian Country and wrote the blackest chapter on the pages of American history.

When Scott invaded the Indian country some of the Cherokee fled to caves and dens in the mountains and were never captured and they are there today. I have long intended to go there and try to find them but I have put it off going so long and now I am too feeble to ride that far. The fleeing years have come and gone and old age has over taken me. I can truthfully say that my rifle nor my knife were stained with Cherokee blood.

I can truthfully say that I did my best for them when they certainly needed a friend. Twenty five years after the removal I still live in their memory as "the soldier that was good to us".

However murder is murder whether committed by the villain sulking in the dark or by uniformed men stepping to the strains of Martial music.

Murder is murder, and somebody must answer. Somebody must explain the stream of blood that flowed in the Indian country in the summer of 1838. Somebody must explain 4000 silent

graves that mark the trail of the Cherokee to their exile. I wish I could forget it all, but the picture of 645 wagons lumbering over frozen ground with cargo of suffering humanity still lingers in my memory.

Let the historian of a future day tell the sad story with its sighs, its tears and dying groans. Let the great Judge of all earth weigh our actions and reward us according to our work.

Children – Thus ends my promised birthday story. This December the 11th 1890.

Leland L Burnett

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A MATCH MADE IN HEAVEN CONSIDER A WHISKY DINNER FOR THE HOLIDAYS

Many people have attended a wine pairing dinner but what about a Whiskey dinner? Like wine, whiskey has favors and sensory notes that are enhanced by certain foods. Why not try a whiskey pairing or two with Hors d'oeuvres or dessert if not a full dinner?

More and more people are discovering that whisky goes well with food. There are some lovely combinations. The very prospect of drinking only whisky with dinner is alien to most people. At Burns Suppers it is something that is often done (and I must say often with dire consequences, since the same whisky is often glugged down with everything from soup and haggis to cheese and pudding!) But in fact, having particular malts selected to go with each specific dish is a revelation.

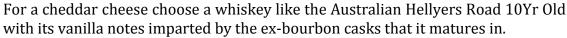
I thoroughly recommend holding a whisky dinner, if only to convince those who confess to not liking Scotland's finest drink that, taken with food, it is a whole different ball-game. Broad guidelines such as avoiding vinegary or acidic dishes should be adhered to. It is also obvious that to serve a wine-rich dish such as coq au vin or boeuf bourguignon is not only a complete clash of fundamental tastes (grape and grain), it is a waste of good wine and good whisky. Below are pairings for a possible Scotch dinner.

Hors d'oeuvres:

Nuts: Nuts are a real friend to whiskey. For almonds choose younger whiskies, hazelnuts for older and walnuts for the old timers, especially sherried ones.

Cheese: Cheese and whiskey are one of the most successful duos. However, select cheeses from the same family rather than a an assortment. Pair a blue cheese with a peated whiskey, for example, Lagavulin, for many the definitive single malt, is arguably the most intense, smoky and rich whisky of all. Or, Lanark Blue with its smoky, oaky aromas.

For an exotic pairing, try the Tasmanian cheddar called Pyengana which provides a surprising match with a well aged Talisker, especially when served with a side of smoked almonds and a sharp rye bread.





Smoked Salmon: Another commonly practiced marriage. Do not pair with a smoky whiskey. Instead try light fragrant whiskies with a touch of sweetness e.g. Dalwhinnie, Glenkinchie, or a 10 year old Glen Grant from Speyside with its light floral nose.



Entrees:

Duck-ala Orange: The fat rich taste is the perfect pairing with sherried whiskies. Try a whiskey such as Glengoyne. The Glengoyne is one of the only Scottish whiskies to be distilled from completely unpeated malt. But it is matured in sherry casks which bridges the taste of the fruit in the orange duck. Or try Mortlach, or Bowmore Darkest.



Scallops or Lobster: With scallops try a chilled Jack Daniel's. Serving the spirit cold tames oakiness of the whiskey allowing the delicate favor of the scallops to show through.

Oysters: A great combination with a whiskey such as Laphroaig. You can hear the roaring of the sea! For a beef roast or venison try adding a little cinnamon and grated orange peel as a tasting "bridge" and pair with an older whiskey matured in a sherry cask like Glenfarclas.

Desserts

Chocolate: Chocolate is another obvious pairing. But not every chocolate will harmoniously pair with any whiskey. Keep the dark chocolate for rich, deep older whiskies matured in sherry casks. Like Glendronach or Dalmore. Another match for dark chocolate is an Australian whiskey, Nant Sherrywood.

Custard: Many malts matured in ex-bourbon casks have a creaminess on the nose as well as on the palate. Perhaps try a Floating Island pudding that can be flavored differently to adapt to different whiskies. With coffee marry it to Glenrothes 1985; with orange zest with Aberlour 18 Years Old, and with coconut try Auchentoshan Classic.

Pears or Apricots: Young Speyside whiskey, (The Glenlivet, Longmorn, or Glenlossie), Lowland malts and Irish Whiskies taste best with apricots, and pears, either fresh and juicy, or poached in a favored syrup. Serve pears with blue cheese and either Dalwhinnie 15 Year Old, or Tyrconnell Whiskey.

CHEDDAR SHORTBREAD (SERVED AS CANAPE)

Whisky suggestion: 10 year old Glengoyne (or Compass Box Asyla); the Glengoyne, with its slightly stronger flavour matches the Cheddar well.

150g / 51/2 oz plain flour, sifted 1/4 tsp ground cayenne pepper 125g / 41/2 oz butter, softened 125g / 41/2 oz mature Cheddar, finely grated

- 1. Place everything in a food processor with 1/4 tsp salt and process briefly until just combined.
- 2. Then tip into a buttered 23cm/9 in square rimmed baking tin and press down all over to level the surface. Prick all over with a fork then bake in a preheated oven $(150^{\circ}C/300^{\circ}F/Gas~2)$ for about 35 minutes or until pale golden brown all over.
- 3. Cut into squares or rectangles while hot, leave in the tin for 5-10 minutes then transfer to wire rack to cool.
- #"A Match Made in Heaven" Scotland Magazine, Issue 18, page 32

References:

- "A Match Made in Heaven; Whiskey Chef Martine Nouet takes us through some essential tips for matching food and whisky" Scotland Magazine, Issue 70 pages 29–31
- "A Match Made in Heaven" Scotland Magazine, Issue 18, page 32
- "Whiskey Dinner with Martine Nouet" Gourmantic On-line Magazine, posted August 8th, 2013 http://www.gourmantic.com/2013/08/08/martine-nouet-whisky-dinner-sydney/
- "Which Foods Pair Best with Whisky?" Matching Food & Wine by Fiona Becket, On-line Blog, December 2, 2013, http://www.matchingfoodandwine.com/news/pairings/20080123/ Edinburgh Whiskey Blog, June 25, 2010
- http://www.edinburghwhiskyblog.com/2010/06/25/whisky-food-pairings-in-boisdale-restaurants/>

Jacky Daugherty

TRACKING THE "BANNER"

As we approach the end of 2013, it is easy to forget that since the Burnett Banner newsletter first came on-line in April 2007 there have already been twenty-three issues and this December issue makes it twenty -four!

Each issue contains articles & photographs on a wide range of subjects, House of Burnett news, Gathering Programmes & reports, seasonal information, recipes, jokes and even the occasional crossword puzzle. Some topics continue through several issues as new information is found or updated. Given the wide-ranging content, it is understandable that, over twenty-four issues, the total number of individual items is impressive but also daunting and time-consuming if one is searching for a particular name, a family history link or report of an event.

It is for this reason that I am currently working on compiling a catalogue of the contents of the Burnett Banner to be held in the Burnett Archive. With each item having a reference identifier, details of whether it comprises text and/or photographs(s), page number, original title, key-words to aid searching, author and any cross-reference, it should also be a valuable tool to those who process the incoming information and the content of Burnett Banner and we will look at the best way of making it accessible. It is very much "work in progress" and, as I progress my way through the issues which appear to get bigger and more wide-ranging each time, I encourage myself with the thought of how helpful a catalogue will be to me as archivist & genealogist and, hopefully to many others.

Eileen A Bailey

WHO WAS JAMES BURNETT?

The 5th issue of the Burnett Banner, December 2008, carried a photograph of a plaque, commemorating an "explorer" James Burnett (1826-1872), which was displayed on Burnett Cottage, a holiday cabin at Mauria River Lodge in Murchison, New Zealand.

This urged me to try to find out more about this

"explorer" and his background.

I discovered that James Burnett was actually of English origin having been born in 1826 in Ovington, Northumberland, son of James Burnett (1785-1851) and his wife Barbara Johnson (1790-1861) In 1851, young James was living with his parents on their farm at Ovington. His brother George had left London, England in October 1850 on the "Victory" and arrived in Auckland, New Zealand on 5th February 1851.

James Burnett snr appears to have died shortly after the census was taken in 1851 because James Burnett jnr left London on 24 May 1852 on the "Joseph Fletcher" and arrived in Auckland on 31 August 1852 and New Plymouth on 8th October 1852. With James were passengers Mrs Burnett snr and his sisters Mary, Sarah & brother William. In a letter dated 8 September 1852, Martha Jane Burnett, wife of James, described the voyage of the "Joseph Fletcher". They settled at Whangarei where James farmed. In 1858 he moved to Nelson and worked as a colliery engineer at Motupipi and carried out surveys on the West Coast to identify coal fields for the Government.

The "explorer" title is explained by the fact that, in 1860, James Burnett accompanied Julius von Haast on his expedition to explore the West Coast. On his return, Julius von Haast wrote from Christchurch on 13 May 1863 acknowledging a letter from Charles Darwin, Down Bromley, Kent and promising to send Darwin more details from his expedition. James Burnett died in 1872.

The National Library of New Zealand holds a collection of Burnett Papers from 1850-1884 including numerous letters by both George and James Burnett, personal records and a family tree of the descendants of James and Barbara Johnston. The source donor is recorded as a Miss Anne Burnett, Wellington, 1980 & 1981.

Eileen A Bailey

BURNETT AND COX

Since Alexander Burnett of Leys married Vinny Cox in 2005, I have drawn attention in several Banners of similar unions. One I overlooked, despite another in the same edition, was in Banner 3, p12 in an item on Burnetts in Tasmania, and where there is mention of John Cartwright Burnett who married Ellen Cox. (yet another Burnett-Cox marriage!)

James C A Burnett of Leys

SERENA BURNETT

We are so proud of our newest grandchild and because the previous photograph did not do her justice, herewith another



James CA Burnett of Leys

ICE HOUSES AND THE ICE POND AT CRATHES CASTLE

Readers may recall an article on Ice Houses in the Banner No 17. Although the article included the more photogenic Ice House, of equal relevance is the Ice Pond from which the ice was collected. The Ice Pond, which lies to the northwest of the Castle steading, was rediscovered during a woodland survey in 1993. It was previously assumed that ice was provided by the Mill Pond nearer the River Dee. It was identified by Louise Simpson who was working at Crathes in 1993 as a seasonal ranger and living in the nearby former chauffeur's cottage.

She recognised it as a built structure. Louise is a university of Edinburgh Archaeology graduate with a degree in Archaeology and has since been working for the Forestry Commission in the Aberdeenshire district as part of the conservation team. In 1996, Thys te Koppele, also employed by the National Trust for Scotland as a seasonal ranger, led a group of volunteers excavating the old pond, removing trees from the built walls and recreating the path.

A dam controlled the volume of water which entered the lade or ditch which fed the pond 150 metres downstream. Water could be fed in gradually in order that the thickness of ice could be built up and later broken up and taken to the ice house. The process was discontinued in the late 19th century when larger and cleaner blocks were transported from Norway and North America.

Thys te Koppele and Louise Simpson were married in Echt in 2000. For understandable reasons, Thys assumed Louise's surname by Deed Poll and many visitors will have met him when visiting Crathes, where he is our Leys Estate Countryside Ranger, and particularly during the walk to view the Crannog on the Loch of Leys during the 2013 Gathering.





James CA Burnett of Leys

FEATHERS AND TOAST

In 1992, for our first ever Burnett Gathering, I endeavoured to stage a play at the Castle but was persuaded that I could not afford it and it moved to become a community play. It was rehearsed at Woodend Barn where we recently had our ceilidh and which consequently has become about the most successful Community Arts Centre in Scotland. The play, Tensions & Trust, was a history of the Castle and was a huge success – no thanks to me! However, the Green Lady (the Castle ghost) was played by a young Mhairi Morrison, who was born and brought up at Crathes and went to school with sour children. She now lives in California from where her mother came and where she is an actress.

Over the past year, Mhairi, has been developing a TV show for the US market, called "Feathers and Toast", which centres around a character she's created, called Tallulah Grace. Tallulah is passionate about inspiring women to cook for themselves. Women, she believes, are incredible nurturers when it comes to their family and friends but, when alone, often don't make the time and effort to cook a decent meal for themselves.

Tallulah is a mime who never stops talking. She wears feather boas and berets as she encourages women to enjoy the process and to dress to look their best while cooking a meal for themselves from scratch, because (in her words) 'they are worth it'. (Please note that the word 'meal' is used in the loosest possible sense, as, in some cases, it might only mean a peanut butter and jam sandwich). This is a comedy for the 21st century: a cross between "I Love Lucy" and Monty Python.

www.feathersandtoast.com



James CA Burnett of Leys

BURNETT CONNECTIONS

Burnetts, do have connections to the celebrities of literary world although some are arguably more tenuous than others. Chris Engel, our webmaster, recently discovered the relationship to one of our most celebrated, Robert Louis Stevenson. The connection is most easily illustrated by the following.

James Burnett of Leys

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Elizabeth Burnett of Leys his mother

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Maj Gen James Burnett of Leys (13th Bt) her father

 \rightarrow

Col Sir Thomas Burnett of Leys (12th Bt) his father

 \rightarrow

Sir James Horn Burnett, 10th Baronet, WS his father

 \rightarrow

M. Dalrymple-Horn-Elphinstone his mother

 \rightarrow

Mary Elphinstone her mother

 \rightarrow

Sir James Elphinstone of Logie, 3rd Baronet her father

 \rightarrow

Cecilia Elphinstone his sister

 \rightarrow

John Balfour of Pilrig her son

 \rightarrow

Lewis Balfour, Minister of Sorn his son

 \rightarrow

Margaret Stevenson his daughter

 \rightarrow

Robert Louis Stevenson her son

Hence Robert Louis Stevenson is my fourth cousin thrice removed! If any Burnett who is aware of a connection of note, please submit it for the Banner.

The Editor

HERALDRY QUEEN'S HERALD IN SCOTLAND

THE ARMS OF CHRIST, OR THE ARMA CHRISTI

With Christmas very much on our minds, it is good to remind ourselves what the Festival of Christmas is all about – the birth of a special child. This Child had a profound effect on western civilisation, so the reader will not be surprised to know that once heraldry was invented a coat of arms was devised for Jesus Christ.

There are several variants of the design but all include what are known as the Instruments of the Passion, i.e. what was used to make Christ suffer before His death;

the crown of thorns, nails, the stigmata, or marks on the hands and feet where the nails went through, the hammer used to drive in the nails, the pincers used to draw out the nails after Chris's death, the pillar where Christ was whipped, the whip, the dice which Roman soldiers used to gamble for Christ's garment, and the cock which crowed three times when Peter the disciple denied he knew Christ.

The Reformation occurred officially in 1560 but Scotland did not abandon the Catholic faith overnight to become Protestant, it was a gradual process which took over one hundred years. Here in the north-east of Scotland the Catholic faith never died out but went 'underground' at Scalan in Glenlivet in Banffshire. As a result there are several examples of the Arma Christi to be found in this part of Scotland.

The simple version, a human heart between two hands and two feet bearing the stigmata, can be found in the entrance vestibule to Craig Castle near Kennethmont, [Figure 1] and at Castle Fraser close to Monymusk there is a shield held by an angel bearing the heart and limbs with the addition of the crown of thorns round the heart [Figure 2].

Aberdeen has its version of the Arma Christi painted on a ceiling in Provost Skene's House [Figure 3], in which the crown of thorns encloses heart and limbs. Further south in Glasgow Cathedral on a roof boss in the Blackadder Aisle the heart, crown of thorns and limbs are flanked by four nails [Figure 4].

In the Museum of Scotland in Edinburgh there is a carved wooden panel bearing a slightly humorous version of the Arms where the hands and feet are joined to the heart but the feet appear to be walking. On the same panel is a heart encircled by the crown [Figure 5].

Returning to our part of Scotland there is a very elaborate version of the Arma Christi in the Chapter House of Elgin Cathedral. This bears cross, crown, spear, vinegar sponge, pillar, whip, Christ's garment, dice, nails, hammer, pincers and the cock. This is the most elaborate version to be found in Scotland and dates from the late fifteenth century [Figure 6]. There was once a slightly less elaborate version carved on the front of Huntly Castle as part of the great armorial table above the main entrance. This was erected by George Gordon, 1st Marquess of Huntly, about 1603, to demonstrate his support for the Catholic faith. The illustration shows a reconstruction of the Arma Christi which were defaced by fanatical Reformers after 1651 [Figure 7].

The final example, also in the Museum of Scotland, forms part of the 'Beaton Panels' a series of eight superb carvings which once graced the residence of Cardinal Beaton when he was based in Arbroath Abbey. The carvings date from circa 1530. The panel bearing the Arma Christi has been composed like a complete armorial achievement with shield, supporters, helmet and crest. Whoever designed and carved the panel knew his heraldry and skilfully combined most of the Instruments of the Passion into the composition. The carver even included, beneath the shield, the bulrush stalk which the Romans gave to Christ as a sceptre when they mocked him as 'King of the Jews' [Figure 8].

Thus, Christmas allows us to consider one aspect of Scotland's history which is perhaps not so well known, the heraldic method of remembering the significance of the birth of a child in the distant Middle East.



Figure 1



Figure 3



Figure 5



Figure 7



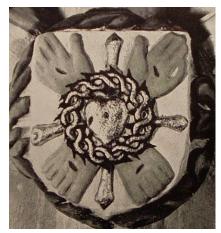


Figure 4



Figure 6



Figure 8

SIR ROBERT BURNETT OF MORDEN HALL

To continue the story of Sir Robert Burnett of Gin and Morden Hall etc., John Burnett has subsequently found a detailed description at http://genforum.genealogy.com/burnett/messa ges/4508.html as to why there was confusion surrounding the progeny of Dr.Duncan and Dr. Thomas, in particular over the fact that they both had sons called Thomas, but also confirming that Doctor. Alexander was Doctor. Thomas of Braintree's son. In Banner 3, p 8, I wrote about a biography of Samuel Pepys where I had noted the mention of a Dr Burne(t). I think this now ties up with our story here.

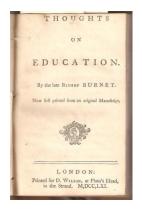
So far the web has been less forthcoming about Alexander's son Robert b.1648 and grandson Robert b.1693. who were Sir Robert's grandfather and father respectively. He has read that "There are often gaps in the registers in the period leading up to and shortly after the Civil War and the Interregnum (especially in England from about 1645-1660)" which I suspect may make the task of finding more about them difficult. He was also pleased to find that Dr.Alexander is on a medical Roll of Honour published in the British Medical Journal in 1909 which states that he was one of not more than twenty five physicians who stayed in London to minister to a population of 240,000 during the Great Plague. Yet another Burnett to be proud of.

James CA Burnett of Leys

BISHOP BURNETT ON EDUCATION

For theology books, I would advise none to be put in a youth's hand, but such as give accounts of the plain and literal meaning of Scriptures, and therefore the govenour should every day read with the youth considerable portions of Scripture, acquainting him with the several difficulties as they occurre, and with the solutions of them; and if the youth have any knowledge of criticisms it should make up one part of their discourses, especially on the Lord's Day, to unriddle to him knotty pieces of Scripture: and this is all for the science of theology fitt to be taught, and indeed he who

well understands Scripture, cannot choose but be a good theologue.



But at this age, piety is chiefly to be looked at; the youth must often hear from his govenour serious discourses of God, and the life to come, and be taught to love him and his son Jesus Christ: he should therefore presse him to be serious in praier, and should often in secret pray with him; and

alsohe should urge him to meditate often, and to review his life: he must also now study to persuade him of the vanity of the world, and to undervalue all thinks without him; to possesse his mind with calm and tranquill thoughts; and thus should be diligent to forme him in his morals, to beat down all desire or love of pleasure, and to kindle in him a celsitude of mind, and a generous desire of doing good to others. Solomon's Ecclesiastes must often be read to him; and the Stoicall philosophy should be explained to him, and Epictetus should be carefully read to him. These things should be frequently repeated, and illustrated, and made good, by historical instances, which doe always affect youths more than bare reasoning.

The vices to be repressed are, love of money, ambition, much talk, a valuing one's selfe for their rank, title, friends or parts; but chiefly rash and undiscreet censuring; and all these must be beaten downe by strong reason often repeated. Nothing must now be carried by authority or violence: the vouth must be treated, before others, with respect and kindness, and not openly twitted or reproved for his faults; yea, it will make private admonitions to be the better received, if he discerne in his govenour a care to cover and excite his faults to others. He should be caressed with great affection especially when he reproved for his faults, that he may not only bear them well, but may be thereby engaged to love his govenour, and to observe his precepts.

The Editor

DUNNOTTAR PUDDING

4 oz (110g) Breadcrumbs

4 oz (110 g) Flour

2 oz (50g) Sugar

2 oz (50g) Suet

Small teacupful of milk

4 oz (110g) currants

2 Apples & 2 Figs

2 Eggs

Few drops of almond or lemon essence.

Peel & core apples. Finely chop apples, figs and suet. Add to currants, breadcrumbs and sugar and combine with beaten eggs and the milk. Last of all add flavouring. Put into a buttered mould or basin. Cover and boil for two and a half hours (in the same manner as traditional Christmas pudding).

ROYAL DEESIDE HOT CHICKEN SALAD (serves 8)

(serves o)

24 oz (750g) diced cooked chicken
1pt (600ml) of creamy mayonnaise
8 oz (225g) mature style Cheddar cheese grated
8 sticks celery - finely sliced
8 spring onions - finely sliced
4 teaspoons lemon juice
Salt & freshly ground black pepper.

Topping

2 small packets of potato crisps - crumbled A little paprika pepper Fresh tarragon or parsley for decoration

Measure all ingredients into a bowl together with 6oz(175g) of the cheese. Season and blend together.

Put mixture into a shallow ovenproof dish. Top with the remaining cheese, crisps and dusting of paprika.

Bake for 20 minutes at 400F/200C until hot. <u>Do not cook for longer or sauce will separate</u>. Serve immediately decorated with fresh tarragon or parsley.

Both above recipes provided by Eileen Bailey

CHRISTMAS PUZZLE

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CARDS
CELEBRATION
CHIMNEY
DECEMBER
ELVES
FAITH
FESTIVAL
GARLAND
GIFT
GINGERBREAD

GARLAND
GIFT
GINGERBREAD
HOLIDAY
LIGHTS
MERRY
MITTENS
NUTCRACKER

PARTY
SHARING
SINGING
SNOWFLAKE
SNOWMAN
SPIRIT
STOCKINGS
TRADITION
YULETIDE

CHRISTMAS FUNNY

