



TUCSON CELTIC FESTIVAL AND SCOTTISH HIGHLAND GAMES NEWSLETTER

Alexandra MacPherson-Munro, Editor

Email: munroalex2017@gmail.com

Date: 1 July 2021

Chief McBain and Lady McBain



**Dia Duit Agus Fáilte
(Hello and Welcome)**



Welcome Letter

Welcome Members of TCFA,

It is with great pleasure that we welcome our new board of directors for Tucson Celtic Festival Association (TCFA).

We are pleased to have you as a part of the board and as a member of TCFA. The meetings are generally held on the second Saturday of each month with an occasional adjustment for planning meetings as event nears. The meetings are from 9:00 am to 11:00 am. The secretary will inform you and all current members of where those meetings will take place, and if there are any changes.

All members are invited to the monthly meetings and their suggestions are always welcomed. The minutes will be available to you so you can get an idea of our current agenda and situation.

Again welcome and we look forward to working with all of you and hearing your valuable contribution.

Sincerely,
TCFA President and Board Members
Board Members

Our 2021 Board Members

President – Elizabeth Warner
Vice President-Mike Foley
Secretary – Christine Banks
Treasurer - Angela Nelson
Member at Large – Tracey “Tray” Hargrove
Member at Large - Bruno Brunelle
Member at Large - Ildefonso "Ponch" Green
Volunteer Chair- Helen Marty
Scholarship, Newsletter-Alexandra Munro

Tucson Celtic Festival Association (TCFA) is a 100% volunteer, 501(c)(3) Association that is exempt from federal income tax under Title 26 of the United States code. The association was established in 1986. We are dedicated to family-friendly entertainment, athletic competition and cultural education and host four major events each year to fund that mission.

Make sure you mark your calendar for the upcoming games



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

papertraildesigns.com



Celebrating our Independence

Have a safe 4th of July!!!

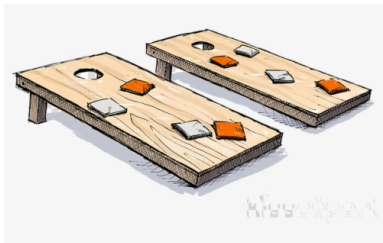


FUNDRAISING

I would like to thank Sarah Mackey, Angela Nelson, and Tray Hargrove for putting together the Celtic Corn Horn Tournament fundraiser. They did an excellent job, and look forward to more fundraising events.

Keep up the good work.

Our fundraising continues. If you have an idea please put it to the fundraising committee. We welcome all ideas.



CELTIC CORN HOLE TOURNAMENT FUNDRAISER

On 26th June 2021 TCFA Fundraising Committee held a Celtic Corn Hole Tournament at Button Brewery. It was a great success.

There were 20 teams that attended the corn hole tournament. Which was a great turn out considering how hot it was. Everyone had a wonderful time.

Our own Sarah Mackey participated along with her husband Andy

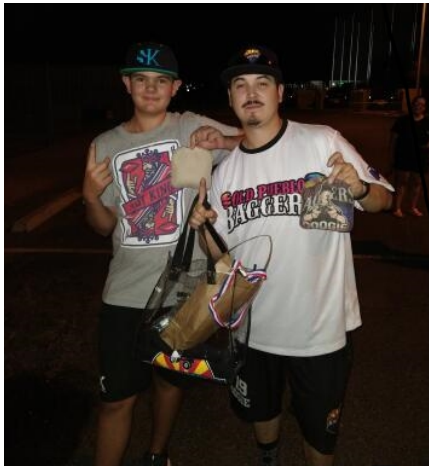


Sarah won one of the Monster Truck baskets.
 Congratulations to Sarah
 Sarah Mackay is also part of Clan Mackay.



Congratulations Sarah and Andy
won the bowling ball basket
(Awesome prizes donated by Tray's daughter)

The winners from the Corn Hole Tournament.
Congratulations to the winners



1st Place



2nd Place



3rd Place



4th Place

Eli (blue shirt) was the gentlemen who was responsible for score keeping as well as seeing that everyone as signed in, and assigned team.

We look forward to working with them again for our fundraising.

Our two or our fundraising team members



Angela Nelson, and Tray Hargrove

HIGHLAND GAMES NEWS

It is such good news to hear that Prescott will be holding their Prescott Highland Games, which have been scheduled for 25 and 26 September so for anyone willing to drive from the Valley, it should make for a great weekend.

The Games are to be staged on Watson Lake Road and will include Clan tents; pipes and drums;

athletics events; dance competitions; sheepdog demonstrations, a children's section; vendors specializing in Scottish food and wares; and nonstop music in the main tent.

The Prescott Area Celtic Society said it is proud to be able to host the 2021 Games and welcomes all Celts to come along and join in the fun and festivities.

In Person, July 17 & 18, 2021
Arizona Highland Games and Gathering
Virtual 2021 CELTIC FESTIVAL

The Northern Arizona Celtic Heritage Society is proud to announce **two** celebrations of Celtic Culture.

Our **IN PERSON Arizona Highland Games and Gathering** will take place in Williams, AZ on July 17-18, 2021. Due to COVID-19 we are presenting this event in Williams as they have lifted restrictions for in person events. We will be requiring face masks and ask that you respectfully distance yourself from others.

Location

Rodeo Grounds, 750 Airport Rd., Williams

<http://www.nachs.info/festival.shtml>

Prescott Area Celtic Society, Prescott Highland Games & Celtic Faire

September 25 -26, 2021

<http://prescottareacelticsociety.com/covid-19/>



CALLING ALL VOLUNTEERS

So, if you're interested in lending a hand at the highland games, now is the time to get ready to sign up to volunteer.

If your interested you may go to:
<http://www.tucsoncelticfestival.org/?q=sign-up/volunteers> or you can:

Contact Helen Marty at (520) 861-0296

Online registration for our 2021 festival will open
on **September 1, 2021.**

We would love to have you come out and
join us.



Chaplain's Corner
Rev. Doug Knox

FREEDOM and LIBERTY

As is the practice of most pastors when they preach of a Sunday morning, mine is also to preach on whatever scripture is appointed for that day. The first Sunday of this July, 2021 is the 4th of July, Independence Day. This national holiday was established to celebrate our freedom and liberty as a sovereign nation, free and independent from the tyranny of English rule.

Accordingly, the scriptures of this day, the 4th of July, come not from the Bible but from our own national documents: the *Preambles* to the *Declaration of Independence* and the *Constitution of the United States of America*. How many of us were taught to memorize them when we were in school? How many of us remember them today? How many of us totally forget them, pre-occupied with the fireworks and festivities of the day? I fear too many of us.

So here they are again, reminding us yet again what the 4th of July is really all about:

Preamble to the Declaration of Independence

“We hold these truths to be self-evident, that all men are created equal, that they are endowed, by their Creator, with certain unalienable *Rights*, that among these are *Life, Liberty*, and the *Pursuit of Happiness*.

That to secure these rights, *Governments* are instituted among *Men*, deriving their just powers

from the *Consent of the Governed*, that whenever any form of *Government* becomes destructive of these ends, it is the *Right of the People* to alter or abolish it, and to institute *New Government*, laying its foundation on such principles, and organizing its powers in such form, as to them shall seem likely to effect their *Safety and Happiness*.”

Preamble to the Constitution of the United States of America

“We the People of the United States, in order to Form a more Perfect Union, Establish Justice, Insure Domestic Tranquility, Provide for the Common Defense, Promote the General Welfare, and Secure the Blessings of Liberty to Ourselves and our Posterity, do ordain and establish this Constitution for the United States of America.”

These declarations of freedom have derivations in the English *Magna Carta* of 1215, and in the Scottish *Declaration of Arbroath* of 1320, which declares, in part:

“It is, in truth, not for glory nor riches nor honors that we are fighting, but for freedom – for that alone, which no honest man gives up but with life itself.”

From: *The Declaration of Arbroath* Arbroath, Scotland, April 6, 1320

Many of the Founding Fathers of the United States were Celts by heritage, were familiar with both the *Declaration of Arbroath* and the *Magda Carta*, and used them as foundational documents for our own *Declaration of Independence* and *Constitution*. Patrick Henry delivered his renowned “*Give me liberty or give me death*” speech in St. John’s Church, Richmond. Richard Henry Lee first proposed the *Declaration of Independence*, and Thomas Jefferson, his neighbor in Virginia, is largely responsible for the writing of it.

So, as we celebrate the 4th this year, and every year, let us remember its grounding in Celtic history and heritage. And as we raise our glass during the fun and games of the day, let us toast our God thusly:

*O God of grace, Creator of all that is;
You make all things new, anew and alive in our
hearts. On this day of freedom and independence,
revive our spirit.*

*Kindle in us now a mighty flame, a flame of love and
perception, So that this day we may see and
remember your many wonders, and live always
praising your glorious Name. Slainté!*

*Most Rev. Fr. Doug Knox
CFA Chaplain
Pentecost 2021*



JULY POEM

By Robert Burns

Tam O 'Shanter

When chapman billies leave the street,
And drouthy neebors neebors meet,
As market-days are wearing late,
And folk begin to tak the gate;
While we sit bousin, at the nappy,
And gettin fou and unco happy,
We think na on the lang Scots miles,
The mosses, waters, slaps, and stiles,
That lie between us and our hame,
Whare sits our sulky, sullen dame,
Gathering her brows like gathering storm,
Nursing her wrath to keep it warm.

This truth fand honest Tam o' Shanter,
As he frae Ayr ae night did canter:
(Auld Ayr, wham ne'er a town surpasses,
For honest men and bonie lasses.)

O Tam! had'st thou but been sae wise
As taen thy ain wife Kate's advice!
She tauld thee weel thou was a skellum,
A bletherin, blusterin, drunken blellum;
That frae November till October,
Ae market-day thou was na sober;
That ilka melder wi' the miller,
Thou sat as lang as thou had siller;
That ev'ry naig was ca'd a shoe on,
The smith and thee gat roarin fou on;
That at the Lord's house, ev'n on Sunday,
Thou drank wi' Kirkton Jean till Monday.
She prophesied, that, late or soon,
Thou would be found deep drown'd in Doon;
Ot catch'd wi' warlocks in the mirk,
By Alloway's auld haunted kirk.

Ah, gentle dames! it gars me greet,
To think how mony counsels sweet,
How mony lengthen'd sage advices,
The husband frae the wife despises!

But to our tale:—Ae market night,
Tam had got planted unco right,
Fast by an ingle, bleezing finely,
Wi' reaming swats that drank divinely;
And at his elbow, Souter Johnie,
His ancient, trusty, drouthy crony:
Tam lo'ed him like a vera brither;
They had been fou for weeks thegither.
The night drave on wi' sangs and clatter;
And ay the ale was growing better:
The landlady and Tam grew gracious
Wi' secret favours, sweet, and precious:
The souter tauld his queerest stories;
The landlord's laugh was ready chorus:
The storm without might rair and rustle,
Tam did na mind the storm a whistle.

Care, mad to see a man sae happy,
E'en drown'd himsel amang the nappy:
As bees flee hame wi' lades o' treasure,
The minutes wing'd their way wi' pleasure;
Kings may be blest, but Tam was glorious,
O'er a' the ills o' life victorious!

But pleasures are like poppies spread,
You seize the flow'r, its bloom is shed;
Or like the snow falls in the river,
A moment white—then melts forever;
Or like the borealis race,
That flit ere you can point their place;
Or like the rainbow's lovely form
Evanishing amid the storm.
Nae man can tether time or tide:
The hour approaches Tam maun ride,—

That hour, o' night's black arch the key-stane
That dreary hour he mounts his beast in;
And sic a night he tak's the road in,
As ne'er poor sinner was abroad in.
The wind blew as 'twad blawn its last;
The rattling show'rs rose on the blast;
The speedy gleams the darkness swallow'd;
Loud, deep, and lang the thunder bellow'd:
That night, a child might understand,
The Deil had business on his hand.

Weel mounted on his grey mare, Meg,—
A better never lifted leg,—
Tam skelpit on thro' dub and mire,
Despising wind and rain and fire;
Whiles holding fast his guid blue bonnet,
Whiles crooning o'er some auld Scots sonnet,
Whiles glowrin round wi' prudent cares,
Lest bogles catch him unawares.
Kirk-Alloway was drawing nigh,
Whare ghaists and houlets nightly cry.

By this time he was cross the ford,
Whare in the snaw the chapman smoor'd;
And past the birks and meikle stane,
Whare drucken Charlie brak's neckbane:
And thro' the whins, and by the cairn,
Whare hunters fand the murder'd bairn;
And near the thorn, aboon the well,
Whare Mungo's mither hang'd hersel.
Before him Doon pours all his floods;
The doubling storm roars thro' the woods;
The lightnings flash from pole to pole,
Near and more near the thunders roll;
When, glimmering thro' the groaning trees,
Kirk-Alloway seem'd in a bleeze:
Thro' ilka bore the beams were glancing,
And loud resounded mirth and dancing.

Inspiring bold John Barleycorn!
What dangers thou can'st make us scorn!
Wi' tippenny we fear nae evil;
Wi' usquebae we'll face the devil!
The swats sae ream'd in Tammie's noddle,
Fair play, he car'd na deils a boddle.
But Maggie stood right sair astonish'd,
Till, by the heel and hand admonish'd,
She ventur'd forward on the light;
And, wow! Tam saw an unco sight!

Warlocks and witches in a dance;
Nae cotillion brent-new frae France,
But hornpipes, jigs, strathspeys, and reels
Put life and mettle in their heels.
A winnock bunker in the east,
There sat Auld Nick in shape o' beast:
A towzie tyke, black, grim, and large,

To gie them music was his charge;
 He screw'd the pipes and gart them skirl,
 Till roof and rafters a' did dirl.—
 Coffins stood round like open presses,
 That shaw'd the dead in their last dresses;
 And by some devilish cantraip sleight
 Each in its cauld hand held a light,
 By which heroic Tam was able
 To note upon the haly table
 A murderer's banes in gibbet airns;
 Twa span-lang, wee, unchristen'd bairns;
 A thief, new-cutted frae the rape—
 Wi' his last gasp his gab did gape;
 Five tomahawks, wi' blude red-rusted;
 Five scimitars, wi' murder crusted;
 A garter, which a babe had strangled;
 A knife, a father's throat had mangled,
 Whom his ain son o' life bereft—
 The grey hairs yet stack to the heft;
 Wi' mair o' horrible and awfu',
 Which ev'n to name wad be unlawfu'.
 As Tammie glowr'd, amaz'd and curious,
 The mirth and fun grew fast and furious:
 The piper loud and louder blew,
 The dancers quick and quicker flew;
 They reel'd, they set, they cross'd, they cleekit
 Till ilka carlin swat and reekit
 And coost her duddies to the wark
 And linket at it in her sark!

Now Tam, O Tam! had thae been queans,
 A' plump and strapping in their teens!
 Their sarks, instead o' creeshie flannen,
 Been snaw-white seventeen hunder linen!—
 Thir breeks o' mine, my only pair,
 That ance were plush, o' gude blue hair,
 I wad hae gien them aff y hurdies,
 For ae blink o' the bonie burdies!

But wither'd beldams, auld and droll,
 Rigwoodie hags wad spean a foal,
 Lowping and flinging on a crummock.
 I wonder didna turn thy stomach.

But Tam ken'd what was what fu' brawlie;
 There was ae winsom wench and walie,

That night enlisted in the core
 (Lang after ken'd on Carrick shore.
 For mony a beast to dead she shot,
 And perish'd mony a bonie boat,
 And shook baith meikle corn and bear,
 And kept the country-side in fear);
 Her cutty sark o' Paisley harn,
 That while a lassie she had worn,
 In longitude tho' sorely scanty,
 It was her best, and she was vauntie.
 Ah! little ken'd thy reverend grannie,
 That sark she coft for her wee Nannie,
 Wi' twa pund Scots ('twas a' her riches),
 Wad ever grac'd a dance of witches!

But here my Muse her wing maun cow'r,
 Sic flights are far beyond her pow'r;
 To sing how Nannie lap and flang,
 (A souple jad she was and strang),
 And how Tam stood like ane bewitch'd,
 And thought his very een enrich'd;
 Even Satan glowr'd and fidg'd fu' fain,
 And hotch'd and blew wi' might and main:
 Till first ae caper, syne anither,
 Tam tint his reason a' thegither,
 And roars out, "Weel done, Cutty-sark!"
 And in an instant all was dark:
 And scarcely had he Maggie rallied,
 When out the hellish legion sallied.

As bees bizz out wi' angry fyke,
 When plundering herds assail their byke;
 As open pussie's mortal foes,
 When, pop! she starts before their nose;
 As eager runs the market-crowd,
 When "Catch the thief!" resounds aloud;
 So Maggie runs, the witches follow,
 Wi' mony an eldritch skriech and hollo.

Ah, Tam! ah, Tam! thou'll get thy fairin!
 In hell they'll roast thee like a herrin!
 In vain thy Kate awaits thy comin!
 Kate soon will be a woefu' woman!
 Now, do thy speedy utmost, Meg,
 And win the key-stane of the brig:
 There at them thou thy tail may toss,

A running stream they dare na cross.
But ere the key-stane she could make,
The fient a tail she had to shake!
For Nannie far before the rest,
Hard upon noble Maggie prest,
And flew at Tam wi' furious ettle;
But little wist she Maggie's mettle—
Ae spring brought aff her master hale
But left behind her ain grey tail:
The carlin claught her by the rump,
And left poor Maggie scarce a stump.

Now, wha this tale o' truth shall read,
Ilk man and mother's son, take heed,
Whene'er to drink you are inclin'd,
Or cutty-sarks run in your mind,
Think, ye may buy the joys o'er dear,
Remember Tam o' Shanter's mear.

Flower of the month
Water Lilly



© Can Stock Photo

SCHOLARSHIP FUND

Now that the Scholarship fund has been finished I will be starting to work on the fliers. I am excited to get started students from the ages of 4 to 18 years of age. They will have the opportunity to apply for this scholarship so they can further their learning of their Scottish and/or Celtic history, but is not limited to learning piping, dancing, cooking, language, athletics, or anything else that will help them learn about their heritage.

The Scholarship committee will consider all applications and then students will be awarded a scholarship at the up and coming Tucson Highland Games. The scholarship will be awarded to those students that are looking forward to expanding their heritage culture.

Scholarship Committee is looking forward to working with the marketing committee, so we can distribute the scholarship applications to schools, dance schools, PTO's and other associations.

ATTENTION:

The Scholarship application is now attached to this newsletters. They are also now online at the Tucson Celtic Festival website. So if your child is interested please submit their letter of recommendation for consideration. The scholarships will only be accepted for Pima County and Tucson areas only.

Please submit the recommendation letters to:
tcfascholarship@gmail.com..

I would like to thank James Croft for his informative article on Scottish Tartan.

SCOTTISH TARTAN

By: James Croft

Scottish Tartan is an item of mythic and mystical qualities whose origins are lost in the mists of time and ancient history. Really? Well, no...not really. Most of what we know or think we know about Tartan can be traced back to King George IV's visit to Scotland in 1822. This was an auspicious occasion since it was the 1st time since 1651 that there had been a visit by a sitting monarch. The novelist Sir Walter Scott was hired to orchestrate the pageantry based on his 1814 novel 'Waverly' which told a highly romanticized story of The '45. And orchestrate pageantry he did in spades! Obviously Tartan cloth had existed well before 1822 but a lot of its true historical significance was glossed over from then on. But why let facts get in the way of telling a grand story...

So, what is Tartan? The dictionary definition is: 'Tartan is a woven cloth (most often of wool) that has crossing horizontal and vertical stripes in multiple colors.' It's also part of our culture...our Scottishness if you will. It's been said that we of Scottish ancestry have a culture that we can Eat, Drink, Hear and Wear...Haggis, Whisky, Bagpipes and Tartan.

Then what is Tartan Not? Tartan is not part of Scottish Heraldry...meaning it is not part of Scottish Armorial Bearings more commonly known as a 'Coat of Arms' which under Scottish law are granted to an individual and not an entire family line or surname. Think of a Grant of Arms the same as a copyright for one specific person. Matters of Heraldry and Peerage or genealogy are adjudicated by the Court of the Lord Lyon King of Arms. Such things as displaying Arms are subject to Scottish Law and are taken very, very seriously.

"Which tartan am I allowed to wear?" We see this asked on almost a daily basis on the Tartan

and Kilt related Face Book groups that we're in. When I was new to all things Scottish and Tartan I remember asking that exact question of a Gentleman I had struck up a conversation with at the Loch Norman Games in North Carolina. The Gentleman just happened to be Romilly Squire who at the time was the Sargent at Arms to the Lord Lyon. He was also widely considered to be the finest Heraldic artist of his time. His reply was: 'You can wear Any tartan you Damn well Please - or a half dozen at the same time if you like!!'

That having been said there are a few Tartans that it would be in very poor taste to wear unless you belong to such a 'Clan' or group. Some of these are Clergy, Masonic, Fire and Police, any of the Military branches, or any Tartan claimed by the Royal Family. There are also corporate tartans, school tartans and others that are privately held that you can't even buy unless you can show proof that you're a member of that particular organization. Pretty much everything else is fair game but most choose to wear a Tartan with some Family or District ties. And be aware that most people with Scottish ancestry don't have a Clan connection, in which case they may want to wear a District Tartan associated with their surname.

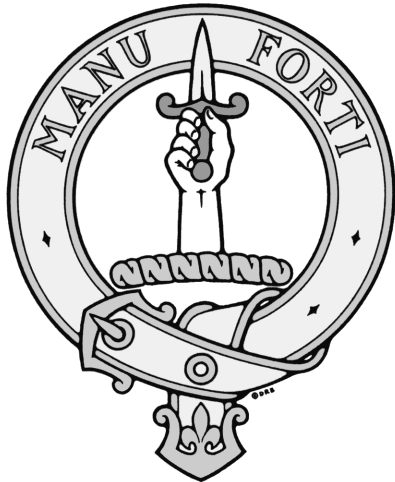
One of my most favorite quotes about wearing the colors, kilt, Scottish garb etc., is from a book first published in 1938. Written by Sir Thomas Innes Of Learney, Lord Lyon King of Arms, entitled **Tartans of the Clans & Families of Scotland**. In it he says, "For formal wear the Highland dress naturally lends itself to the glittering ornaments, cairngorms, braiding, and velvet or tartan doublets, which combine with the tartans to enhance that rich variety of costume which accords with the history and instincts of the Highlander. Attempts by self-conscious lowlanders to convert the picturesque dress of the Gael into a "quiet style" and to deprive the garb of its ornaments or reduce it to the drab monotony of Anglo-Saxon evening clothes are un-Scottish and contemptible."

When I am writing about a Clans I try to fit in as much information as I can. I do hope that I am doing them justice.

This month's featured clan is the Clan Mackay.

Featured Clan

CLAN MACKAY



Motto: Manu forti (With a strong hand)
War cry: Bratach Bhan Chlann Aoidh!

The name MacKay comes from the Gaelic Mac Aoidh meaning Son of Fire. The women were called Nic Aoidh, meaning Daughter of Fire. They are one of the most influential Clans of Scottish history. From the roots of the Clan in the Province called Moray to even further back to the most popular tales of the origins. Their Crest was of a dagger held erect and the clans' tune is titled MacKay's March and The White Banner of MacKay. They were originally from Ireland but after losing in a battle, they were deported and settled in Moray, defeated and dishonored. But out of the blood of battle their Clan will live on. The first Chieftain of the Clan was born around 1210 A.D. and was a direct descendant the 1st Earl of Ross, Malcolm MacHeth, his name was Iye MacKay. It is said that after a conflict between the clan and their supporters against King Malcolm IV of Scotland, they fled north to the hills of Ross and Strathnaver. While in the north they met Norse Harald

Maddadsson, Mormaer of Caithness who was an enemy to the King as well.

Clan Mackay supported Robert the Bruce in the Scottish Wars of Independence, but positioned themselves on the side of the British government during the Jacobite uprisings in the 18th century, fighting against the Jacobites at the Battle of Culloden.

History of Clan MacKay: Descent is claimed for the MacKay's from the Royal House of Moray through the line of Morgund of Pluscarden. In 1263, Iye appears as Chamberlain to Walter, Bishop of Caithness, and by the 14th century, the Clan was well established in Strathnaver.

The first is by Sir Robert Gordon, a 17th-century historian and the second by Alexander Mackay of Blackcastle, an 18th- to 19th-century historian who had access to the charters and historical documents of the Mackay chief's family.

The *Blackcastle MS* claims that Iye Mackay, 1st chief of the Clan Mackay, who was born in about 1210, was a descendant of Malcolm MacHeth, 1st Earl of Ross who died in about 1168.

According to Major General Stewart the Mackays were amongst the clans who supported Robert the Bruce at the Battle of Bannockburn in 1314. Later in the 14th century, in 1370, chief Iye Mackay, 4th of Strathnaver and his son were murdered at Dingwall Castle by Nicholas Sutherland, 1st of Duffus, head of one of the junior branches of Clan Sutherland. Much bloodshed followed, including a retaliatory raid on Dornoch in 1372. The cathedral was once again set on fire and many Sutherland men were hanged in the town square. After this, the feud quietened down as both sides were called away to fight against the English.



Clan MacKay is an ancient and once-powerful Highland Scottish **clan** from the far North of the Scottish Highlands, but with roots in the old Kingdom of Moray.

In 1403, the Battle of Tuiteam Tarbhach was fought between Clan Mackay and Clan MacLeod of Lewis: Chief Angus Mackay, 6th of Strathnaver had married the sister of the MacLeod of Lewis. MacLeod found that his sister had been mistreated and he decided to spoil Strathnaver and Brae-Chat in Sutherland but in the ensuing battle MacLeod was killed.

In 1411, Donald of Islay, Lord of the Isles challenged the Stewart royal family for the Earldom of Ross. Chief Angus Du Mackay, 7th of Strathnaver joined the Stewart Confederacy and the Battle of Dingwall took place in which Donald of the Isles defeated Mackay. However, Angus Du Mackay later married a sister of Donald of the Isles,[17] and granddaughter of Robert II of Scotland, indicating how important the Clan Mackay had become.

In 1426, the Battle of Harpsdale took place where Chief Angus Du Mackay, 7th of Strathnaver, with his son Neil, laid waste to Caithness. The inhabitants of Caithness assembled and fought Angus Du at Harpsdale, where there was great slaughter on both sides.[19] Soon afterwards James I of Scotland came to Inverness, intending to pursue

Angus Du Mackay who submitted himself to the King's mercy, and gave his son Neil as a pledge of his future obedience. The King accepted, and sent Neil Mackay to remain in captivity on the Bass Rock, in the Firth of Forth; he was afterwards called Neil *Bhasse* or *Whasse*.

In the late 15th century the Clan Mackay and Clan Ross had long been at feud. This resulted in the Battle of Tarbat in 1486 where the Mackays were defeated by the Rosses and chief Angus Roy Mackay, 9th of Strathnaver was killed.

This was followed by the Battle of Aldy Charrish where the Rosses were defeated by the Mackays and the Ross chief was killed along with many of his clan. According to 17th-century historian Sir Robert Gordon, who was a younger son of Alexander Gordon, 12th Earl of Sutherland, the Clan Sutherland joined the side of the Clan Mackay at this battle. However, 19th-century historian Angus Mackay disputes the Sutherland's presence at the battle stating that it would be unlikely that the Earl of Sutherland at the time would have assisted against the Rosses as he was married to a daughter of the Ross chief of Balnagowan, and also that the feudal superiority of the Sutherlands over the Mackays "nowhere existed save in his own fertile imagination"

The current chief of Clan Mackay is Æneas Simon Mackay, 15th Lord Reay. Also Baron Mackay van Ophemert and Zennewijnen, of the Netherlands. Also Baronet of Strathnaver

In observation of 4th of July/Independence Day, I am putting in a bit of old fashion American Cuisine.

AMERICAN CUISINE RECIPES



FOURTH OF JULY RECIPE

STARTER

Red, White and Blue Deviled Eggs

Ingredients

3 drops red gel food coloring

2/3 cup water, or as needed

2 drops blue gel food coloring

toothpicks

8 hard-cooked eggs, peeled

2 1/2 tablespoons mayonnaise

1 tablespoon hot prepared horseradish

1 teaspoon rice vinegar

1/8 teaspoon salt, or to taste

1 pinch fresh-ground black pepper

1/4 teaspoon smoked hot paprika

1 teaspoon snipped fresh chives (Optional)

Directions

Combine red food coloring and 1/3 cup water in a ramekin or small bowl; do the same with the blue food coloring in a separate ramekin.

Gently insert 3 or 4 toothpicks about 1/4-inch deep through the center of an egg and balance it so that one end is dipped in one of the dyes. (Don't pierce the eggs too much, or they'll break after you halve them). Let stand for 5 to 10 minutes, depending upon how strong you like the colors. Dip the other end of the egg in the other dye so the eggs have red,

white, and blue bands. Dye the rest of the eggs and let dry on paper towels.

Slice colored eggs in half lengthwise and set the whites aside on a serving platter. Push the yolks through a sieve into a bowl or use a potato ricer.

Mix mayonnaise, horseradish, rice vinegar, salt, and pepper into the yolks and stir until smooth. Taste and adjust seasoning. Transfer filling into a piping bag fitted with a large star tip.

Pipe filling into each egg white half. Place smoked paprika in a fine mesh strainer; hold the strainer over each egg half and tap gently to dust with paprika. Sprinkle deviled eggs with chives. Chill until ready to serve.

Main Dish

BBQ RIBS

Instructions

1 tablespoon ground cumin

1 tablespoon chili powder

1 tablespoon paprika

salt and pepper to taste

3 pounds baby back pork ribs

1 cup barbecue sauce

Directions

Preheat a gas grill for high heat, or arrange charcoal briquettes on one side of the barbeque. Lightly oil the grate.

In a small jar, combine cumin, chili powder, paprika, salt, and pepper. Close the lid, and shake to mix.

Trim the membrane sheath from the back of each rack. Run a small, sharp knife between the membrane and each rib, and snip off the membrane as much as possible. Sprinkle as much of the rub onto both sides of the ribs as desired. To prevent the ribs from becoming too dark and spicy, do not thoroughly rub the spices into the ribs. Store the unused portion of the spice mix for future use.

Place aluminum foil on lower rack to capture drippings and prevent flare-ups. Lay the ribs on the top rack of the grill (away from the coals, if you're using briquettes). Reduce gas heat to low, close lid, and leave undisturbed for 1 hour. Do not lift the lid at all.

Brush ribs with barbecue sauce, and grill an additional 5 minutes. Serve ribs as whole rack, or cut between each rib bone and pile individually on a platter.

SIDE DISHES

Instant Pot Baked Beans

Ingredients

8 cups water
1 pound dry navy beans, rinsed and picked through
1 tablespoon olive oil
6 ounces salt pork, diced
6 ounces bacon, cut into small pieces
1 small onion, minced
1 ½ cups water, divided
¼ cup ketchup
⅓ cup molasses
¼ cup brown sugar
1 tablespoon yellow mustard

Directions

Combine water and beans in a multi-functional pressure cooker (such as an Instant Pot). Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 15 minutes. Allow 10 to 15 minutes for pressure to build.

Release pressure using the natural-release method for 20 minutes; quick-release remaining pressure according to manufacturer's directions. Unlock and remove the lid. Drain and rinse the beans with cold water and set aside. Rinse and wipe out Instant Pot insert and place back into the pressure cooker.

Turn on Instant Pot and select Saute function. Heat olive oil until shimmering, 2 to 3 minutes. Add salt pork, bacon, and onion and briefly cook until fat

begins to render, 1 to 2 minutes. Pour in 1/2 cup water and scrape any brown bits off the bottom. Turn Instant Pot off.

Whisk together ketchup, molasses, brown sugar, mustard, and remaining 1 cup water in a small bowl. Return cooked beans to the pot along with the ketchup mixture. Gently stir to combine. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 35 minutes. Allow 10 to 15 minutes for pressure to build.

Release pressure using the natural-release method for 20 minutes; quick-release any remaining pressure according to manufacturer's directions. Unlock and remove the lid. Beans will thicken upon cooling. Serve immediately or freeze portions for later.

Potato Salad

Ingredients

5 pounds red potatoes, chopped
3 cups mayonnaise
2 cups finely chopped pickles
5 hard-cooked eggs, chopped
½ cup chopped red onion
½ cup chopped celery
3 tablespoons prepared mustard
1 tablespoon apple cider vinegar
1 teaspoon salt, or to taste
½ teaspoon ground black pepper

Directions

Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, about 10 minutes. Drain. Return potatoes to empty pot to dry while you mix the dressing. Sprinkle with salt.

Stir mayonnaise, pickles, hard-cooked eggs, red onion, celery, mustard, cider vinegar, 1 teaspoon salt, and pepper together in a large bowl. Fold potatoes into the mayonnaise mixture. Allow to chill at least six hours, or overnight, before serving.

Garlic Corn on the Cob

Ingredients

12 ears corn, husked and cleaned
12 tablespoons butter, divided
¼ cup garlic powder

Directions

Preheat grill for medium heat, or preheat your oven to 350 degrees F (175 degrees C).

Place each ear of corn on a separate square of aluminum foil. Place 1 tablespoon of butter on each one, and sprinkle with garlic powder. Wrap ears tightly with the foil.

Place ears of corn on the grill or in the oven for 20 to 30 minutes, turning over occasionally.

Antipasto Pasta Salad

Ingredients

1/2 one pound box of rotini pasta boiled to al dente as per package directions and cooled
1 15- ounce can extra large black olives drained
1 15- ounce can quartered artichoke hearts drained and each quartered artichoke heart cut in half length-wise
1 8- ounce container grape tomatoes halved
1 small onion finely chopped
1 fennel bulb or two ribs of celery, finely chopped
1 bottle of your favorite Italian dressing I went with Wegman's brand Basil Vinaigrette
1 9- ounce soppressata or pepperoni cut into small cubes
1 8 ounce container fresh mozzarella pearls (or larger fresh mozzarella cut into small cubes
5-6 large basil leaves cut to a chiffonade

Instruction

In a large bowl, add pasta, olives, artichoke hearts, grape tomatoes, chopped onion, chopped fennel and half the bottle of dressing into the bowl.

Toss well to combine.

Refrigerate until you're ready to serve.

Just before serving add soppressata, mozzarella, and basil.

Toss to combine and taste. If needed, add additional dressing and serve.

Dessert

Southern Red Velvet Cake

Instructions

Vegetable oil for the pans
2 1/2 cups all-purpose flour
1 1/2 cups sugar
1 teaspoon baking soda
1 teaspoon fine salt
1 teaspoon cocoa powder
1 1/2 cups vegetable oil
1 cup buttermilk, at room temperature
2 large eggs, at room temperature
2 tablespoons red food coloring (1 ounce)
1 teaspoon white distilled vinegar
1 teaspoon vanilla extract
Cream Cheese Frosting, recipe follows
Crushed pecans, for garnish

Cream Cheese Frosting:

Ingredients

1 pound cream cheese, softened
4 cups sifted confectioners' sugar
2 sticks unsalted butter (1 cup), softened
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F. Lightly oil and flour three 9 by 1 1/2-inch round cake pans.

In a large bowl, sift together the flour, sugar, baking soda, salt, and cocoa powder. In another large bowl, whisk together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla.

Using a standing mixer, mix the dry ingredients into the wet ingredients until just combined and a smooth batter is formed.

Divide the cake batter evenly among the prepared cake pans. Place the pans in the oven evenly spaced apart. Bake, rotating the pans halfway through the cooking, until the cake pulls away from the side of the pans, and a toothpick inserted in the center of the cakes comes out clean, about 30 minutes.

Remove the cakes from the oven and run a knife around the edges to loosen them from the sides of the pans. One at a time, invert the cakes onto a plate and then re-invert them onto a cooling rack, rounded-sides up. Let cool completely.

Frost the cake. Place 1 layer, rounded-side down, in the middle of a rotating cake stand. Using a palette knife or offset spatula spread some of the Cream Cheese Frosting over the top of the cake. (Spread enough frosting to make a 1/4 to 1/2-inch layer.) Carefully set another layer on top, rounded-side down, and repeat. Top with the remaining layer and cover the entire cake with the remaining frosting. Sprinkle the top with the pecans.

Cream Cheese Frosting:

Yield: enough to frost a 3 layer (9-inch) cake

In a standing mixer fitted with the paddle attachment, or with a hand-held electric mixer in a large bowl, mix the cream cheese, sugar, and butter on low speed until incorporated. Increase the speed to high, and mix until light and fluffy, about 5 minutes. (Occasionally turn the mixer off, and scrape the down the sides of the bowl with a rubber spatula.)

Reduce the speed of the mixer to low. Add the vanilla, raise the speed to high and mix briefly until fluffy (scrape down the bowl occasionally). Store in the refrigerator until somewhat stiff, before using. May be stored in the refrigerator for 3 days.

Drink

This cocktail dates back to Prohibition, when the phrase became slang for the best.

Juli's Bee's Knees

Ingredients

2 ¾ cups pineapple juice
2 cups gin
1 ½ cups lemon juice
1 ½ cups white grapefruit juice
½ cup honey
1 grapefruit, halved and sliced

Directions

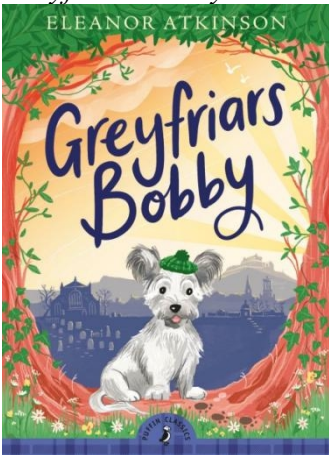
Blend pineapple juice, gin, lemon juice, grapefruit juice, and honey in a blender until frothy. Pour into a pitcher; serve in glasses over ice. Garnish with grapefruit slices.



Celtic Book Corner

How many of you like to read? Well I thought in this issue I could focus on our children. It has been a difficult time for everyone, especially the children. So I want to connect the children with the magic of Gaelic traditions & cultures, so I have put them here in the Celtic book corner section. It will give you a chance to choose what book you would like to read, or read to children, or maybe search your family history. I hope you enjoy it.

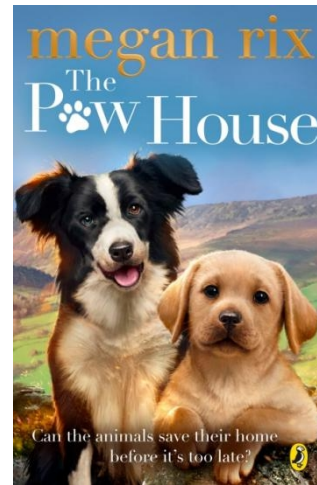
Greyfriars Bobby



Author: Eleanor Atkinson

Greyfriars Bobby is based on the true story of the Skye terrier who, after his beloved master Jock passed away, refused to leave his grave. In Eleanor Atkinson's classic, Bobby adopts lonely shepherd Auld Jock and the pair become inseparable. Sadly, during one cold winter, Jock passes away. The farmer who refused to give Jock work then tries to claim Bobby as a pet for his daughter. However, the fearless little dog is loyal only to Jock and continues to guard his master's grave in the heart of Edinburgh's old town.

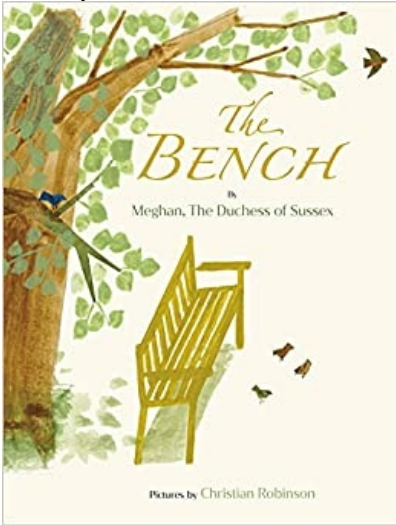
The Paw House



Author: Megan Rix (2018)

Hamish isn't looking forward to the summer holidays. His parents are off on a business trip to Japan, whereas Hamish is off to the Scottish Highlands to stay with his Aunt Helen who he barely knows. Helen runs a sanctuary called The Paw House, but Hamish has never even stroked a dog let alone looked after any animals. Still, it isn't long before he's fully immersed himself in life at The Paw House – he even ends up adopting a pig! But when the fate of the sanctuary is put on the line, it's up to Hamish to save his newfound friends.

No explanation needed for this book



The Bench

Author: Meghan, Duchess of Sussex

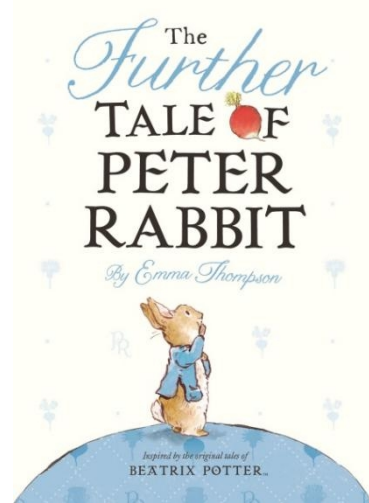
Meghan, The Duchess of Sussex's first children's book, *The Bench*, beautifully captures the special relationship between father and son, as seen through a mother's eyes. The book's storytelling and illustration give us snapshots of shared moments that evoke a deep sense of warmth, connection, and compassion.

*This is your bench
Where you'll witness great joy.
From here you will rest
See the growth of our boy.*

In *The Bench*, Meghan, The Duchess of Sussex, touchingly captures the evolving and expanding relationship between father and son and reminds us of the many ways that love can take shape and be expressed in a modern family.

With the new Peter Rabbit film coming out it only seemed fair to have him in the newsletter.

The Further Tale of Peter Rabbit



Author: Emma Thompson

Inspired by Beatrix Potter's childhood holidays to Scotland, *The Further Tale of Peter Rabbit* follows Peter as he takes his adventures beyond Mr McGregor's Garden to a land of kilts, clans, and giant radishes. Based on Potter's original tales, Oscar-winning actress and screenwriter Emma Thompson continues Peter's tales of mischief in this beautiful hardcover picture book.



Greetings/Hullo

Well we're into our ninth Gaelic Language Class. It has been very challenging but interesting for me. I am happy to be able to bring something to you all. With the few months that we have been doing this maybe you feel that you can hold a conversation in Gaelic, or Irish, or at least a few words. I hope you feel you are learning something? If you feel your learning anything I would like to have your feed back on the lessons.

Remember if your having a problem be patient, because Rome was not built in a day, and learning a new language is not always easy. You must also understand that not every course or teacher's style will work for you, or anyone else for that matter, so you must give it a fair chance.

No matter what type of course you take, it takes time to learn a new language. Just remember that if you put in the time and effort, then *beag air bheag*, little by little, you will get there.

So I hope you are enjoying this version of Irish Grammar. So here we are and now we are going to learn that there are two genders in Irish, masculine and feminine, and all the nouns fall into one of these categories.

Fem. Nouns

abhainn river
bean woman
cistin kitchen
deifir haste
eaglais church
fearraige sea
gaoth wind

Masc. Nouns

asal donkey
bád boat
cat cat
doras door
éan bird
fear man
geata gate

Fem. Nouns

hidrigin hydrogen
iníon daughter

Masc. Nouns

hata hat
iasc fish

List of adjectives

ard	high	geal	bright
bán	white	glas	green
beag	small	gorm	blue
Buí	yellow	íseal	low
cróga	brave	luath	early

I don't want to overload everyone with this, so let's just keep it small and then we can form sentences soon.

This will be the last lesson. I will be turning my attentions to other things.

If you know someone who might be interested in continuing this, or maybe another Gaelic dialect I am happy to accept their submissions.

TCFA MEMBERSHIP

Looking for an organization that you can sink your teeth into. Are you wanting to learn where your clan comes from? Well look no further. Tucson Celtic Festival is the organization for you.

You can learn about your clan, learn highland dance, learn to play the bag pipes. You can listen to music, or maybe you'd like to learn how to throw a caber. Whatever your reason we are here for you. Membership is open to anyone who has a Celtic connection and we would like to have you as member.

If you would like to become a member please visit:

<http://tucsoncelticfestival.org/> and sign up

Our Charity of the Year

The Tucson St. Patrick's Day Parade and Festival!

The St. Patrick's Day Parade and Festival has been a beloved Tucson tradition for years. Unfortunately they had to cancel in 2020 and again this year in 2021 due to Covid-19 and it is sorely missed. We won't stand by and watch one of our dearest events disappear so we are thrilled to announce our support for them in these troubled times and invite you to consider supporting them as well! You can find them at: Courtesy of:

<http://www.tucsoncelticfestival.org/>



EXTRA SUBMISSION:

First of several segments in this newsletter. Have you ever wondered what was in Scotland's past? Well here it is in action.

LEAVING SCOTLAND

It seems that for hundreds of years Scots have been leaving their homes. Now in the twelfth century David I had to invite foreigners to Scotland, but it was people who were new burghs he was founding. However; by the fourteenth century the tide had turned, and the Scottish migrants had become European phenomenon and a there was a Frenchman who could write:

Mark you what the proverb says
Of Scotsman, rats and lice
The whole world over, take your ways
You'll find them still I guess

So have you ever wondered why our ancestors emigrated? Where did the go? What happened to them? The main reason for leaving Scotland was poverty and it always was. Two thirds of the land is harsh - rocky, ill drained, swept by rain bearing winds off the Atlantic and far from the Mediterranean and the medieval centres of European trade and culture. Of course the hundreds of men who left home few came back.

Scottish Christians were part of a European community which they could be easily absorbed, but probably must ended their days in Scotland. When not fighting the English thousands of Scots became mercenaries. First employed by the French and later by the Dutch and Swedes. There were officers that sometimes came back with foreign wives and titles, but of course more died fighting beside their men. A man's reputation became formidable and, after the union of 1707, Scottish regiments served the British Empire in every part of the world. The Scottish soldier fought, bred and died abroad.

The first Scottish communities was first founded by traders away from their home. By the thirteenth century they were settling on the Baltic coast taking out cargoes of salmon an hides and bring back timber and furs.

However; for many Scots leaving home meant the British Empire. Now before the Clearances, emigrants from the Highlands had been taking a Gaelic culture to North America. Of course true emigrants, new they would never return and created communicates which, for several generations, remained distinctively Scottish. Now the Glasgow merchants were trading in tobacco with Virginia or sugar with the West Indies, which they seldom settled abroad, and the East India Company servant, if he survived long enough, they always brought his fortune home. Walter Scott went on to describe India as "the corn chest for Scotland"

In Africa, Scots went as missionaries, explorers as well as traders; less often as farmers. Land and labour required more capital than most would be emigrants to South Africa possessed. In the Far East traders were forcing open the ports of China and Japan and then missionaries followed. But for the impoverished Scot Australia and New Zealand were the lands of opportunity. Of course, free land and assisted passage, much hard work and much suffering could lead to independence if not affluence.

A Medieval Europe

Did you know that in the twelfth-century Scotland there were probably fewer than half a million people, that was scattered more evenly over the country than they are now.

Over a 1000 feet of land was too cold and wet for cultivation and low ground was often marshy or it was covered by forest. The Viking invasions had weakened links with the Mediterranean and cultural contacts were with Ireland rather than with mainland Europe. At that time towns, trad and industry scarcely existed, so

Scotland was economically underdeveloped at that time. Now it is said that the early Scottish burghs attracted foreign immigrants and David's I charters were addressed to his "Scots, French and Flemish burgesses". It was in the year 1150 he sent "Mainard, and experienced Flemish burgess of Berwick to help the Bishop of St. Andrews to create a burgh round his cathedral, and just a few years later a Scandinavian called Knut was performing the same role at Roxburgh. So for hundreds years Scottish merchants stayed home and incomers to the new burghs gradually became Scots. Clerics had always been a part of an international Latin-speaking church. It was from the seventh century Celtic monks were bringing Christianity back from Europe where it had been destroyed by barbarian invaders of the Roman Empire.

Now by the fifteenth century the Irish monks were being replaced by the Scots. So the Benedictine monks whom came to Scotland in the eleventh and twelfth centuries would have also been close contacts with the continent. Then every year abbots were expected to visit the mother house and both abbots and bishops had to be confirmed in their office by the Pope. In 1420 sixty Scots attended the Council of Basle, probably taking hundreds of junior clerics with them. However; until the Reformation a constant stream of churchmen and their servants must have crossed the Alps. So Pilgrims set off on the same route, and pilgrims were great adventures. However; the poor rarely got further than Whithorn or St. Andrews, but for the rich, pilgrimages were great adventures, and they stayed in guesthouses of monasteries, the hospices of the Templars, or the castles of their peers. The Pilgrims enjoying the hospitality were reported to be "Well dressed and elegant' ... well thought of for their spirit, virtue, and generosity'. So much money was leaving Scotland with these wealthy pilgrims and their servants that Stewart kings were reluctant to grant 'passports to cross the sea to the Holy Land'. The Holy Land was the goal of the Crusaders, but few reached it, and many were dying on the way.

The Scots most likely to leave home for good were the scholars and students. Now until the fifteenth there were no universities in Scotland and even in the sixteenth century George Buchanan, James VI's tutor and one of the most distinguished scholars in Europe, could call Scotland, perhaps unfairly, an intellectual desert. Students had gone to Oxford or Cambridge before the Wars of Independence, but after 1296 they had to go further afield. There were Scots in all the great universities of Europe. Students had to wear clerical dress, speak only Latin, and keep the peace. However; they were not, in theory, allowed to carry swords, dance, enjoy music, chess, dice, taverns, sport or go whoring. Then the women or the laundress had to be old and ugly. Now many students were registered as poor and if they were 'utterly poor' these students would be excused from fees and the presents normally given to examiners before the exam and the traditional feast after it.

Many graduates of foreign universities would go back to Scotland became leading clerics, lawyers and doctors. Great scholars such as doctors who trained abroad, usually at Salerno in Sicily, often stayed abroad. Thomas Urquhart of Cromartie found a Dr. Leath practicing in Paris in the seventeenth century.

Long after the sixteenth century merchants were doing the same thing. Although most goods entering Scottish ports were carried in ships of the Hanseatic League, monks from Melrose were exporting wool to their warehouses at Boston in Lincolnshire. Scottish merchants were selling the products to the cloth manufactures in Flanders. There was fine cloth and other luxuries, but many of the merchants remained in communities where as at Campvere, they had their own church and enjoyed special privileges. By the end of the Middle Ages, as clerics or laymen, the Scots who settled abroad could have been counted in their thousands, thousands more crossed the North Sea as soldiers

**Next month segment:
"The Scottish Solider".**

EDITOR:**LADY ALEXANDRA MACPHERSON-MUNRO**

Slainté!

I love people, and I love writing, I also have the Gift of the Gab!

It is my pleasure to be able write and bring this newsletter for TCFA and our members. I hope to bring you some interesting information to you the member. I am open to suggestions (within reason). I want you the member to share information on upcoming events, your clan, family, recipes, a family wedding, or the birth of a baby. Maybe there was a death of a member or friend. These are things I want to share with our members. We are all family within the clans and I feel these things are important to us all.

Now, I know a lot of you know me, however; for those of you who are new to TCFA, I would like to introduce myself, and my background. I am Lady Alexandra MacPherson-Munro (my official title). I have been associated with TCFA since their 19th Annual Highland games. I have had the opportunity to write for two amazing magazines, Celtic Family Magazine, Royal Central Magazine online, I've also had the pleasure of writing for Daughter of Scotia-Spirit of Alba Lodge #264 newsletters (2 years). I've been the official photographer for TCFA for the past three years. I have also contributed photos to the St. Patrick's Day parade for their program, as well as Desert Shamrock magazine. I also have the

privilege of being the official photographer for the Arizona Renaissance Festival (2 years).

My associated clans are MacPherson, Munro, Chattan, and Gow which is a sept of Chattan clan. I also just found out that I am connected to Clan McGregor, as well as McAlister, Stewart, Campbell, and well as Viscount of Mapperton. This is extremely exciting. I'm the Past Chief Daughter of Spirit of Alba Lodge #264, Tucson, Arizona. I continue to learn about my Scottish heritage and my clans.

I encourage all members to get involved, and take and interest in the games, and I invite you to submit stories about your clans, athletes, dancers, pipers, or whatever you wish to share. Maybe you have a favorite vendor and want to tell a story about them? I would like to know who your favorite vendor is. I will continue to keep you up to date on upcoming events.

I will do my utmost best to provide a well-informed newsletter to you all. I welcome all your ideas and your input, and I hope you will give me your feedback, as well as any information you would like to see.

Cheers,
Lady Alexandra MacPherson-Munro
Editor and Photographer
Go raibh maith agat!
(Thank you)