



TUCSON CELTIC FESTIVAL AND SCOTTISH HIGHLAND GAMES NEWSLETTER

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Email: munroalex2017@gmail.com

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Chief McBain and Lady McBain



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



Welcome Letter

Dear 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 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 board members for 2021.

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 up and coming games



Well I hope everyone had a spectacular Memorial Day Weekend. Did you grill out, spend time with family, friends, or just plain relaxed? Well whatever you did I hope you had a lovely time.



FUNDRAISING

Fundraising continues. If you have an idea please put it to the fundraising committee. We welcome all ideas..at least within reason.

Mother's Day High Tea Fundraiser News!! 10 SUCCESS!!

It's great pleasure and excitement to announce that our Mother's Day High Tea Fundraiser that was held on 8th May, 2021 was a success. We sold all our tickets within a week which was wonderful news. Ladies who joined us are looking forward to another tea. Looks it could be an annual event. Thank you again to those of us who helped make it a success.



CELTIC CORN HOLE TOURNAMENT FUNDRAISER

We hope you will join us for a Celtic Cornhole Tournament Fundraiser for the Tucson Celtic Festival Association!

Come show us what you are made of as a team and spend the afternoon with us.

When: 26th June 2021

Where: Button Brewery
6800 N. Camino Martin Suite 160
Marana, AZ

Entry Fee: \$20/team
Enter the Tournament or come cheer on your favorite team.

Time: 4:00 p.m. - 8:00 p.m

Details and Registration will be open soon!
So keep your eye on www.tucsoncelticfestive.org as well as our Facebook page.



Chaplain's Corner
Rev. Doug Knox
Father's Day 2021

FATHER'S DAY

Now the birth of Jesus the Messiah took place in this way: When Jesus' mother Mary had been engaged to Joseph, but before they lived together, she was found to be with child. Her husband, Joseph, knowing the law, yet unwilling to expose her to public disgrace, planned to divorce her quietly. But just when he had resolved to do this, an angel of the Lord appeared to him in a dream and said, "Joseph, son of David, do not be afraid to take Mary as your wife, for the child conceived in her is from the Holy Spirit. She will bear a son, and you are to name him Jesus, for he will save his people from their sins." All this took place to fulfill what had been spoken by the Lord through the prophet: "Look, the virgin shall conceive and bear a son, and they shall name him Emmanuel," which means, "God with us." When Joseph awoke from sleep, he did as the angel of the Lord commanded him; he took her as his wife, and when she birthed a son; he named him Jesus.

Today, Father's Day, we celebrate three fathers: Our own father – our heavenly Father – and Jesus often overlooked father, Joseph. As I don't know your father, only you can remember him as is right for you. My reflection today will focus on God our heavenly Father, and on Joseph, Jesus' overlooked father.

In his Gospel appointed for Father's Day, Matthew gives us insight into Joseph's fatherly and husbandly nature, while also bringing forth Jesus as God's son, the Messiah, the Savior. Matthew begins: *"Now the birth of Jesus the Messiah took place in this way."* Matthew's intent is for hearers to grasp the words: *"Jesus the Messiah."* These words assert the identity of Jesus as the One foretold by the prophet Isaiah who said "the One to be called the Messiah will bring salvation to the world."

Matthew's narrative is linkage between the Old and New Testaments. The New Testament apostle, Matthew, echoes the words of the Old Testament prophet, Isaiah; both foretelling the coming of the Messiah. Matthew's New Testament Gospel also reaffirms Jesus' heritage as also foretold in Old Testament scriptures: that the Messiah will come from the line of David. Matthew writes: *"Joseph, son of David, do not be afraid to take Mary as your wife. "Joseph, son of David",* means he is of David's line, and so too then is Jesus, his son. If not the conceiving father (that honor rests with the Holy Spirit) Joseph is the legal father of Jesus and therefore Jesus is of Joseph's genealogy in the royal line of David.

In the four Gospels there are only two birth narratives of Jesus: the one above in Matthew, the other in Luke's Gospel which we hear on Christmas Eve. Joseph is the main character in Matthew's account of Jesus birth, whereas in Luke's Gospel, Mary is the main character. Today's Father's Day Gospel shows that Joseph is both faithful and compassionate as he follows the angel of the Lord's commands concerning Mary, and the child to be named Jesus.

In Jesus time, the transgression of birthing a baby out of wedlock during the betrothal period was considered adultery, and was customarily punished by divorce, or even execution. Knowing Mary's pregnancy, Joseph was justified in divorcing her, even prosecuting her death. But even though *"Joseph knew the law,"* as Matthew wrote, Joseph also knew compassion. Joseph decided not to

publicly disgrace Mary, instead just “*divorce her quietly.*” But before Joseph could take such action, the angel of the Lord came to him in a dream and told him not to be afraid to take Mary as his wife.

The angel assured Joseph it would be no dishonor to take Mary as his wife and accept her baby, as the child had been begotten through the Holy Spirit. The angel told Joseph that the child will be a son, his son, and that he is to name him *Jesus*, which in Hebrew is *Jeshua*, which means “God saves.” So Joseph's son is to be the instrument of God the Father's plan of salvation; this dual Son will be the fulfillment of the hoped-for Messiah who will “*save the people from their sins.*”

Both the New Testament Gospel of Matthew and the Old Testament Book of Isaiah identify Jesus as “*Emmanuel*” – “*God with us*” – the Son of God, with mercy and power to bring salvation. Joseph understood his dream as a direct communication from God. When he awoke from his dream he did as the angel told him, he took Mary as his wife, and when the child was born, named him Jesus.

By tradition back then, the act of naming a child was the father's prerogative, and the father fully acknowledged the child as his own. After Jesus birth, in obedience to other dreams, Joseph's fatherly responsibility was then to take Mary and their child and flee Egypt to save Jesus from Herod's slaughter of newborns.

Matthew's birth narrative has a twofold purpose: 1) To establish Joseph as Jesus' father, and 2) to establish also that Jesus is simultaneously the Son of God, the Messiah, the Savior. The mystery of the circumstance of Jesus birth, the impregnation of Mary by the Holy Spirit, is set forth to reveal the mystery of a *God Incarnate*, a *God with us* in this world.

As *God with us*, Jesus is not just a figure of the past, but of the present. As the son of Joseph, his human father, Jesus becomes to us a human neighbor. As both son of his human father, and the

Son of God, his and our heavenly Father, we claim Jesus as our sibling brother, brought to us through love of both fathers.

Knowing and sharing two such loving fathers we can doubly celebrate this Father's Day – triply including your own.

Most Rev. Fr. Doug Knox
CFA Chaplain
Pentecost 2021



JUNE POEM

By Robert Burns

On My Ever Honoured Father

O ye whose cheek the tear of pity stains,
Draw near with pious rev'rence, and attend!
Here lie the loving husband's dear remains,
The tender father, and the gen'rous friend;
The pitying heart that felt for human woe,
The dauntless heart that fear'd no human pride;
The friend of man-to vice alone a foe;
For "ev'n his failings lean'd to virtue's side."

Rose is the flower of the month



© 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 19 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 a student or students will be awarded a scholarship at the up and coming Tucson Highland Games. The Scholarship Committee Chair is looking forward to awarding this honorary scholarship to student or 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.

I want to share the news about a charity event that will be Scotland's most prestigious and exciting fashion show (Dressed to Kilt 2003-2021).

The event is returning to New York for a night of fashion and fun. So, you're not going to want to miss it. This year's event will be livestreaming globally for the first time ever.

You can purchase tickets today to attend the event virtually. The event is honouring the late Sir Sean Connery and they will also be debuting the new Sir Sean Connery tartan. Proceeds of this event will benefit the Navy Seal Foundation.

DRESSED TO KILT



Photo credit: Voice of Fashion
A Night of CHARITY, FASHION & FUN

July 24, 2021
Honouring Sir Sean Connery and His Family

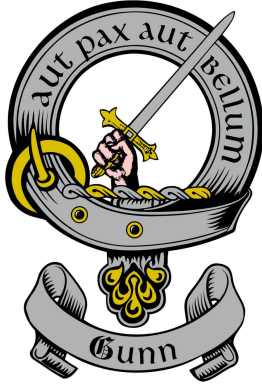
Livestream Tickets available now at:
www.dressedtokilt.com

Credit: Celtic Life International

.This month's featured clan is Clan Gunn. So with the help of the internet I was able to put the information together.

Featured Clan

CLAN GUNN



Motto: Aut pax aut bellum (Either peace or war)

The traditional origin of the Clan Gunn is that the progenitor of the clan was one *Gunni* who came to Caithness at the end of the 12th century when his wife, Ragnhild, inherited the estates from her brother, Harald Maddadsson who was the Earl of Orkney.

Gunni, whose name meant *war*, was allegedly descended from Viking adventurers and his grandfather was *Sweyn* who was killed in a raid on Dublin in 1171. Smibert, however, states that the Gunn's were of Gaelic origin. The Norse origins of Clan Gunn can be found in an article written by Michael James Gunn, quoting Sir Robert Gordon's *A Genealogical History of The Earldom of Sutherland* from the 17th century: "Sir Robert Gordon, in researching genealogies for his work interviewed many of the heads of families in Sutherland, among them Alexander Gun of Kilearnan and Navidale, 4th Mackeamish, who died in 1655. The significance of this statement is made clear when it is remembered that, in Sir Robert Gordon's time, the kingdoms of Denmark and Norway were united under the Danish crown. However, the ancient Gaelic sennachies described the Gunn's as Lochlainnach, or Norwegians, not Danes, because at the time of their

forbear's arrival in Orkney and Caithness Norway was a separate kingdom and not united with Denmark until the Union of Kalmar in 1391.

The first 'chief' of the Clan Gunn to appear in historical records definitively was George Gunn, who was the *crouner* or *coroner* of Caithness during the 15th century. 'George' Gunn was widely known as *Am Braisdeach Mor* which means the *great brooch-wearer*. This was due to the insignia that was worn by him as coroner. George is said to have held court at his Clyth Castle in such splendor that it would rival any Highland chief.

15th century and clan conflicts

The Battle of Harpsdale was fought in 1426 where the Clan Gunn fought an inconclusive battle with the Clan Mackay. The Gunn's traditional enemies were the Clan Keith, who from their Ackergill Castle, challenged the Gunn chiefs for both political needs and for land. In one such feud it was claimed that Dugald Keith coveted Helen, daughter of Gunn of Braemor. The girl resisted Keith's advances but on learning that she was to be married to another man, he surrounded her father's house, slew many of the inhabitants and carried the girl to Ackergill Castle where she threw herself from the tower, rather than submitting to her kidnapper. The Gunn's retaliated and repeatedly raided the Keith's territory; however, they suffered defeat in 1438 or 1464 at the Battle of Tannach. Both sides having suffered considerable losses agreed to meet and settle their differences in what is known as the Battle of Champions, where each side was to bring twelve horses. However, the Keith's arrived with two warriors on each horse and slaughtered the outnumbered Gunn's. This was in turn avenged by the chief's remaining son James who killed Keith of Ackergill and his son at Drummoy.

16th century and clan conflicts

In 1517 the Clan Gunn supported the Clan Sutherland in defeating the Clan Mackay at the Battle of Torran Dubh.

Alistair Gunn, son of John Robson Gunn, had become a man of much note and power in the North. He had married the daughter of John Gordon, 11th Earl of Sutherland and for this reason "he felt entitled to hold his head high amongst the best in Scotland". His pride, or perhaps his loyalty to the Earl of Sutherland, led to his undoing when in 1562, he led Gordon's retinue and encountered James Stewart, 1st Earl of Moray, and his followers on the High Street of Aberdeen. The Earl of Moray was the bastard half-brother of Mary, Queen of Scots, as well as the son-in-law of William Keith, 4th Earl Marischal, chief of Clan Keith. It was the custom at the time to yield thoroughfares to the personage of greater rank, and in refusing to yield the middle of the street to Stewart and his train, Alistair publicly insulted the Earl. Stewart soon afterward had him pursued to a place called Delvines, near Nairn. There he was captured by Andrew Munro of Milntown and taken to Inverness, and following a mock trial, he was executed.

In the late 16th century the Gunn's were involved in a number of feuds against the Earl of Sutherland and Earl of Caithness. In 1586 at the Battle of Allt Camhna the Clan Gunn was victorious but they were defeated shortly afterward by a massive force at the Battle of Leckmelm.

18th century and Jacobite uprisings

The Gunn's as a Clan did not support the Stuarts and fought for the British Government during the Jacobite rising of 1745. Alexander Gunn, chief of the Clan Gunn, was a Captain of an Independent Highland Company that fought for the British Government. Gunn's did independently fight for the Bonnie Prince and a list can be found in the publication No Quarter Given, the muster roll of Prince Charles Edward Stuart's Army 1745–46.

Gunn's were heavily drawn upon for the 79th Queen's Own Cameron Highlanders regiment during the French revolutionary and Napoleonic wars.

Chieftainship

On 25 September 2015, the Lord Lyon King of Arms for Scotland issued an interlocutor recognizing Iain Alexander Gunn of Banniskirk as Chief of Clan Gunn. He is now Iain Alexander Gunn of that Ilk, Chief of Clan Gunn. At a Family Convention, held in Orkney on July 18, 2015, a petition to the Lyon Court requesting this recognition was approved and sent to the Lyon for action. For the first time in 230 years the Clan has a recognized Chief. Iain previously served as Commander of Clan Gunn for over forty-three years.

Castles

- Gunn's Castle also known as Clyth Castle was situated on a rock above the sea, eight miles south-west of Wick, Caithness. It was once a splendid and strong castle but virtually nothing remains. The fortress was held by the Gunn's during their feud with the Clan Keith.
- Dirlot Castle near Watten, Caithness was originally held by the Cheynes but passed to the Gunn's in the 15th century. However, later it went to the Clan Sutherland and then the Clan Mackay.
- Halberry Castle near Wick, Caithness was held by the Gunn's but there are now only some remains by the sea.
- Latheron Castle near Dunbeath, Caithness, was held by the Gunn's but passed to the Clan Sinclair in the 17th century and there are only slight remains left of the castle. Latheron House dates from the 18th century.
- Kinbrace, site of castle once held by the Gunn's, although the location is not certain.

Tartan

The Gunn tartan is found in 'weathered', 'ancient', 'muted', and 'modern' colourings. A picture of the Tartan.

(credit: https://en.wikipedia.org/wiki/Clan_Gunn)



RECIPES

Celebrating Father's

A Father's Day Menu

Did you know that Scotland is world renowned for the quality of their beef. They also have the perfect landscape and weather for rearing very high-quality beef.

Main Dish

Peppered Tenderloin of Beef

(with blue cheese, pickled celery, and walnut salad)

Ingredients

5 1/2 oz beef tenderloin
2 sticks celery, peeled and cut into fine strips
3 fl.oz white wine vinegar
2 oz. honey
2 sprigs thyme
1 carrot, peeled and cuts into fine strips
3 1/2 oz blue cheese
2 slice bread
3/4 oz butter, unsalted
Handful mixed leaves
2 fl oz rapeseed oil
3 oz walnuts
1 tsp cracked black pepper
Flake sea salt

Instructions

Take the steak out of the fridge and bring it to room temperature. Next, sort the salad, starting with the pickled celery. Place the vinegar and honey into a pot with the thyme, bring to boil, and check the balance, it should be pleasant, sweet pickle flavour.

Add celery strips to the pickling liquid. Then, cut the bread into a fine dice and pan-fry in a little butter until crisp. In a bowl add mixed leaves, cut carrot, crispy croutons, pickled celery, cheese and walnuts put to one side.

Pre-heat a heavy-based non stick pan or griddle pan on a high heat, add a touch of oil. Once the pan is hot, the oil will start to haze slightly. Season the steak with flaked sea salt and cracked black pepper. Add the steak to the pan and "seal" the meat to create colour and flavour. Don't shake the pan as that will only cool it down and end up the boiling the meat - juices come out, losing colour and moisture. It is up to you how you like your steak cooked, and this is determined by how long you seal the meat and leave it in the pan. With a tenderloin steak I suggest popping it into the oven for a few minutes unless you like your steak blue or rare. Allow the steak to rest, this will allow the meat to settle and let the juices relax, resulting in a much more flavoursome meat, and giving it a beautiful blush and even colour. Drizzle a little rapeseed oil over the top of the salad and toss the bowl until everything is mixed. Serve the fillet with salad.

Second option:

Did you know that beef and cabbage is a classic, and very tasty. You can use any left over corned beef in place of roast beef.

Rye Toast with Roast Beef & Coleslaw

Ingredients

1 tbsp finely chopped fresh ginger or horseradish sauce
1 1/2 tbsp butter, softened
2 slices light rye bread, preferably with caraway seeds
1 very thin slice white or green cabbage
1 small carrot, coarsely, shredded
1 scallion, sliced
1 large slice roast beef
Salt and pepper
Dill pickles, to serve, (optional)

Directions

* Pre-heat a sandwich toaster, the broiler, or a griddle. Mix the ginger with the butter.

* Spread one slice of bread generously with some of the butter. Top with the cabbage, trimming any overhanging shreds and placing them back on the middle of the sandwich. Top with the carrot and scallion, keeping them away from the edge. Season lightly with salt and pepper.

* Spread a little more of the butter on one side of the beef and lay it, butter side down, on the carrot. Spread the remaining butter on the second slice of bread and place it on top of the sandwich, butter side down.

* Toast the sandwich in the toaster, under the broiler (well away from the heat), or on a griddle until crisp and golden. Turn it over once when cooking under the broiler or on the griddle to cook both sides. Serve immediately with dill pickles, is using.

Dessert

Irish Cream Cheesecake

Serves 8

Instructions

Vegetable oil, for oiling

6 oz chocolate chip cookies

4 tbsp unsalted butter

Sour cream and fresh strawberries, to serve

Filling

8 oz semisweet chocolate broken into pieces

8 oz milk chocolate, broken into pieces

Generous 1/4 cup superfine sugar

1 1/2 cup cream cheese

Scant 2 cups heavy cream, lightly whipped

3 tbsp Irish Cream Liqueur

Directions

* Line the bottom of a 8-inch round spring form cake pan with parchment paper and brush the sides with oil. Place the cookies in a plastic bag and crush with a rolling pin. Put the butter in a pan and heat gently until melted. Stir in the crushed cookies.

Press into the bottom of the prepared cake pan and chill in the refrigerator for 1 hour.

* Put the semisweet and mil chocolate into a heatproof bowl and set over a pan of gently simmering water until melted. Let cool. Put the sugar and cream cheese in a bowl and beat together until smooth, then fold in the cream. Fold the melted chocolate into the cream cheese mixture, then stir in the liqueur.

* Spoon into the cake pan and smooth the surface. Let chill in the refrigerator for 2 hours, or until quite firm. Transfer to a serving plate and cut into slices. Serve with sour cream and strawberries.

Drink

Black Velvet

Serves 1

Ingredients

Stout, chilled

Sparkling white wine, chilled

Directions

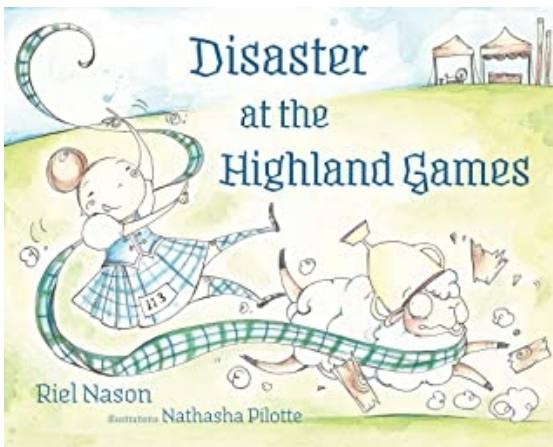
Fill a tumbler halfway with stout, then very slowly pour in an equal quantity of wine over the back of a spoon that is just touching the top of the stout and the edge of the glass. This should prevent the drinks from mixing together too much and help to keep them in separate layers. Serve immediately



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.

This book comes out this June

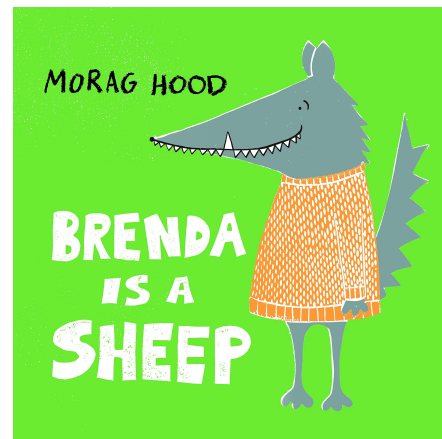


Author: Riel Nason

Flossie McFluff; An Irish Fairy



Author: Eoin O'Brien is a songwriter, musician, a writer and illustrator. He enjoys nothing more than a good old singsong around a kitchen table or a bonfire. He lives with his fantastic wife, two beautiful children and a dog, in Glasnevin in north Dublin.



Brenda is a Sheep

Author: Morag Hood

Morag Hood is an award-winning children's book author and illustrator from Edinburgh, Scotland. More of her fun books and prints can be found at moraghood.co.uk.

Symphopis of book:

Tale that turns the "wolf in sheep's clothing" story right on its head, and shows kids that things are not always as they seem.

Brenda is exactly like all the other sheep. Well, except for the sharp teeth, gray fur, sharp claws, and

orange sweater. All the sheep think that Brenda is just the best! Despite Brenda's best efforts to enjoy the ultimate sheep feast, Brenda realizes that she is, after all, a sheep. A funny reminder that what you look like doesn't dictate who you are.



Greetings/Hullo

Well we're into our eighth 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.

In this session and from here on out, I am going to be doing something different. So I hope you will enjoy this version of Irish Grammar, and we are going to start with a few of the abbreviations

acc. -accusative	adj. -adjective
art. -article	comp. -comparative
cond. -conditional	cons. -consonant
dat. -dative	decl. -declension
def. -definite	dep. -dependent
dir. -direct	fem. -feminine
fut. -future	gen. -genitive
imperf. -imperfect	impv. -imperative
indef. -indefinite	indep. -independent

indir. -indirect
irreg. -irregular

interr. -interrogative
len. -lenition

'Broad' and 'Slender' Consonants

A consonant or group of consonants is said to be 'broad' if the neighbouring vowel is a 'back' vowel (i.e.a.o.u.).

e.g. *doras* door: d, r and s are all 'board'.
focal word: f, c, and l are all 'board'.
sagart priest: s, g and rt are all 'board'.

A consonant or group of consonants is said to be 'slender' if the neighbouring vowel is a 'front' vowel (i. e. i.e.).

e.g. *min* smooth: m and n are both 'slender'.
tine fire: t and n are both 'slender'.
deifir haste: d, f and r are all 'slender'.

WORD ORDER IN RISH SENTENCE

Generally speaking, the verb occurs at the beginning of a simple sentence in Irish. The verbal particles (e.g. negative, interrogative, etc.) precede the verb in such cases. Where the verb does not occupy this initial position in the sentence, it is for special reasons which must be discussed according to the context.

The normal word order in an Irish sentence is:
VERB (SUBJECT) (OBJECT) (ETC.)

bhuail	an fear	an cat	inné
beat	the man	the cat	yesterday

glan	an chistin	anois!
Clean	the kitchen	now!

dúnann	sé	the door	again
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molfaidh	an bhean	a mac	inniu
will praise	the woman	her son	today

TCFA MEMBERSHIP

Looking for an organization that you can sink your teeth into, 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 how to dance, play bag pipes, listen to music, or maybe 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 go to <http://tucsoncelticfestival.org/> and sign up

Our Charity of the Year is 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 [Tucson St. Patricks Day Parade Festival](http://www.tucsonstpatricksdayparade.com/)



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

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