# BULLSEYE

# A TURNBULL CLAN PUBLICATION Serving Turnbulls Worldwide

Volume 19

**August - September** 

Issue 4

## **BORDERS TALES AND TRAILS LAUNCH A SUCCESS**

Editor's Note: Borders Tales and Trails highlights the history and heritage sites of the Scottish Borders through the eyes of a Borders Clan, Clan Turnbull, but includes battles, castles, and history intersting to all Borders clans. It began as a dream project of Norman Turnbull, the Turnbull Clan historian and is completed through the efforts and writing of Kenneth Turnbull, Editor of the Bullseye. While in the making for several years, the book's completion was celebrated with a launch where it all began, in the Scottish Borders. Kenneth Turnbull journied from Australia to sign copies at the Towerhouse in Hawick, Scotland.



By Kenneth Turnbull

As this was my first experience at a clan book launch, it was a little daunting, wondering how the whole event would go. Yet overall I felt very positive and quite confident. It all began in 2015 after my initial invitation was offered to complete the Borders research Norman Turnbull had started. I gladly agreed to continue with the production. So, some 1100 hours later and after much of my personal research history of the Borderlands, I realised that this information could well become a valuable resource and guide for those who follow the history of a Borders clan, especially the Turnbull Clan.

It was with excitement that we arrived at the Border Textile Towerhouse in the heart of Hawick to find the book display set up and ready for us. We were very grateful of Linda and Diane, as they did a very good job with the book display setting including a large outdoor promotion. The three-hour launch was was not disappointing. In addition to many locals checking us out, Fiona Turnbull arrived from her new home in Oban for the event. Overall, I look at this experience as a successful promotion with the promise of more to come.

(Available through Amazon, online booksellers, and by special order from your favorite bookstore. (See page 2.)

### LOCAL WHISKY PRODUCTION RETURNS TO THE BORDERS

For nearly two centuries, there has been a dearth of whisky distilling in and around the Borders. So, five years ago, with the tenacity and willingness to change that, founders George Tait, Tony Roberts and John Fordyce formed a business, now known as the Three Stills Company.

Plans for the £10m project were approved nearly two years ago on a former industrial site on Hawick's Commercial Road. Their aims to resurrect a Borders Distillery became a reality with the revival of whisky production on the Borders, in Hawick.

On the 1st of May, the Distillery in Hawick was officially opened. But the new drop of the local whisky will not be available from the casks for another three years. The owners have also kept the industry in local hands by using barley grown entirely in the Borders for its production. The company said at the time it could also create around 19 jobs.

As well as the whisky, the Company will be producing gin and there are also plans for a visitor centre, where people can look around the plant. The site was opened to the public from the 1st May.

Although a number of other firms have projects at various stages to establish other facilities in the Borders, the distillery will be the first one established in the region since 1837.



#### Did you know . . .

- \* More Scotch whisky is sold in France over a month than Cognac in any one year. \* Casks of scotch whisky can only be named as Scotch Whisky when they have aged for three or more years.
- \* There are around 20 million casks of maturing whisky in Scotland; the equivalent of 4 casks for every person living there.

# Author's Corner



#### **Stephen Turnbull**

Stephen Turnbull, who specialises in the military and religious history of Japan, has a newly redesigned website containing all his 77 published books and his media work on Japan. He also acts as an advisor on Japanese culture and runs a picture library.

Stephen Turnbull is a British historian who has been concentrating on Japan and the Samurai period. He has published numerous books, mainly on the Japanese military topics.



He has a PhD from Leeds University together with two MAs (in Military History and Theology). Now semi-retired from the academic life, he is in more demand than ever, both for scholarly and popular work. He also holds the post of Visiting Professor of Japanese Studies at Akita International University in Japan.

His main activity at present is providing information and advice to media organizations about Japan.

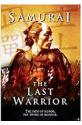
He was an Historical Advisor for the highly successful computer strategy game Shogun II - Total War, and the severely panned 47 Ronin (2012) starring Keanu Reeves.

His new website is at www.stephenturnbull.com









A selection of Stephen Turnbull's publications

#### BULLSEYE

The Bullseye, a Turnbull Clan Association Worldwide (TCA) newsletter is published six times a year at: 5216 Tahoe Dr. Durham, NC 27713 U.S.A.

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Founders: John F. Turnbull, Scotland • Dorothy Berk, USA



# Flowers of the Forest

Remembering Andrew Turnbull 13 July 1926 - 6 August 2018 2ueensland, Australia



# **Borders Tales and Trails** now available:

Amazon USA: http://a.co/d/g7tBxeM

Amazon UK: http://amzn.eu/d/6sdBPsp

Amazon AU: https://amzn.to/2oSLSvo

A reviewer says:

"... an invaluable resource and good read too."



#### We asked, you answered . . .

As a follow-up from the January edition with members 'Christmas' celebrations, we are about to publish a section in the Bullseye with 'Meet the TCA Members'. So, this could be your chance to show off. We are now asking you to submit a small contribution on the topic below. A picture of any sort; maybe of interest, unusual, funny, your family, work or leisure or just yourself. Make sure you send it with a short caption. That's all you need to do.

Where do you live and what do you do?

Just e-mail it to; editor@turnbullclan.com

# **Updates needed for the early Turnbulls in New South Wales**

Australian author Patricia Fearnley, produced a book in 1989, 'From Meath to Balmain' on the family of Eliza Turnbull (1870-1939) from Bombala NSW, who married Daniel Patrick Leonard, including 14 pages of their descendants. Mention is also made of the Turnbull clan. She has learned so much in the intervening years that the book has been completely re-written. In her own words "I would be happy to supply updated information to any Turnbull descendants who wish to contact me. My earliest recorded details include the original convict couple, Walter Leonard and Bridget Duffy."

My details: Patricia Fearnley (formerly Stemp)

Personal: patfearnley@bigpond.com My website: www.patfearnley.weebly.com

## TENT HOSTS UPDATES





Above: Mary Kay Hilding, Patrick Hilding, Dale Hilding with dogs, Blue and Callie at the Prosser, WA games. Callie is all dressed up in her Totally Turnbull t-shirt.

This year the participating Borders clans of the Long's Peak games in Estes Park, Colorado asked to be together. Jeff and Helen Goody, Clan Turnbull tent hosts, found themselves with fellow Reivers in Clan Row. The Goodys also represented Clan Turnbull at the Scottish Border Clans Tent during the Edgewater, CO Highland Games.



Above: Dale with the Umatilla County Fair Princesses and Angus (the Clan Tent Guard) at the Athena, OR games. Left: Mary Kay and Dale Hilding, with son Mike, grandaughter Addison, grandaughter Gabriella, and dog, Blue.

Dale and Mary Kay Hilding hosted the Athena, Oregon and the Prosser, Washington games. Says Dale of the Athena games, "It was HOT, HOT, HOT, but the Turnbull Clan marched!

Even though the Prosser games were interupted by rain and wind, Hildings, with the help of Pat and Bill Trimble, were still able to talk to many about their Scottish heritage.



Helen Goody and son, Gregor at the Award winning Turnbull tent, Long's Peak Estes Park, CO games.





Above: Jeff and Helen Goody represent Clan Turnbull at the Edgewater, CO games with the Scottish Borders Clans tent. Christie Meiers makes Turnbulls proud in the bulletin for the Estes Park, CO games.

#### Canada - CEO is on Top 50 list



An Atlantic Business
Magazine has
named Nunacor
Development
Corporation
chief execu-

tive officer, Andy Turnbull, as one of the Top 50 CEO's in Atlantic Canada for the third year in a row. He was originally from Charlottetown, Labrador and has a Bachelor of Arts in French and Business from Memorial University. Turnbull has been working with Nunacor since 2012. He then moved into the chief executive officer position where he is responsible for the overall operations of the corporation, subsidiary companies and partnerships. Turnbull was recognised among the corporate cream of the crop during an awards gala in Halifax on 9th May. "It's a very formal gala and it was awesome getting together with the other CEOs." the 32-year-old said. "You could win the award for five years and, in your fifth year, you can go into the Hall of Fame," he explained.

#### Canada - Late journalist honour

The late Toronto Star journalist and disability advocate Barbara Turnbull, will be honoured with a



ceremonial street name. Toronto and East York Community Council have voted to name a section of Oak Hall Lane in the St. Lawrence neighbourhood to 'Barbara Turnbull Way.' Barbara Turnbull died in 2015, and was an author and fierce advocate for spinal cord research, organ donation and people with disabilities. She wrote in her 2013 on-line ebook, "It is possible to build a life that is satisfying and has happy moments, despite what comes at you." Following complications with pneumonia, she was posthumously invested into the Order of Canada in 2015.

# Tumbul Clan Association Worldwide News From around the world

by Kenneth Turnbull - International News Editor

#### New Zealand - Hair collections on display in the Library



Actual hair was displayed at the Alexander Turnbull Library's theme - Death and Desire exhibition, which opened on 18th June - 7th September in the



newly refurbished Turnbull Gallery at the National Library of New Zealand - 'Te Puna Mātauranga o Aotearoa' in Wellington. An unexpected amount of hair collections over the last one hundred years has made its way into the Library. Most of the hair on display belonged to these Victorians. Mourners took it from the dead to weave into jewellery or flowers, as a memento of the deceased, and a reminder of the remorseless passing of time.

#### Australia - Golden first at World Professional Titles

The 22 year-old Jessica Turnbull's rated as world No.75 had her first attempt at the Golden Open Men's and Women's PSA and has paid off handsomely. She has come away with her maiden Professional Squash Association title. Brisbane-based Jessica defeated Malaysia's



Wen Li Lai in three games to one in the PSA women's final at Kalgoorlie-Boulder's Ray Finlayson Sporting Complex in June. Turnbull lost the first two games 8-11, 8-11, but stormed back to win the next three 11-6, 11-5, 11-9. Turnbull said she had not been expecting to defeat Cardwell, who was 21 places above her in the world rankings. She said the key to victory was "keeping strong mentally and staying focused".

#### Isle of Man - Recognised in the Queen's birthday honours



Lesley Turnbull, has becomes a recipient of an MBE, when she set up her 'Wish Upon a Dream' charity, in memory of her daughter Lauren who died. She describes Lauren as her 'driving force'. The charity, which grants wishes to terminally or seriously ill children, first became active 10 years ago. Mrs Turnbull said the whole thing had come as a bit of a shock. "I only found out fairly

recently," she said. "It means so much to me, but I am still thinking "why me?",' she said. Mrs Turnbull also set up a second charity called Remember Me, which grants wishes to seriously ill parents. "At times it can be heartbreakingly sad, but that comes with the territory," she said.

#### USA - Milk does a good business

At Lewis County from Chehalis, Washington State, a couple who make cheese and host events have adjusted to



farming on a property that doesn't have water rights. Amy Turnbull and Stephen Hueffed have made a place for themselves in southwest Washington's dairy industry by building a business that doesn't depend on milking cows. They started the dairy business in 2005, but were faced with the 'no water' problem. Undaunted, they completed a short course in cheese-making at Washington State University and built a creamery on the ground floor of their barn in 2008. Turnbull makes cheese two to three days a week, using milk from neighboring dairies. Other days she and several employees package the cheese. She uses cow and sheep milk, a combination that allows her to blend flavors and distinguish her cheese from others on the market.

#### USA - Horse arena to stay open



After uncertainty, the horse arena at the Radke Martinez Regional Shoreline will remain open for equine enthusiasts, thus preserving the public arena for at least the next few years. After securing a new lease, the Tri-Cities Horsemen's Association reopened the arena in May with a show by members and allied horsemen's associations featuring timed games for riders on horses, drills involving teams of horse riders "dancing" to music, horse presentations and more. The public spaces are vital as more real estate developers purchase private barns for upscale homes in the East Bay.

## 2018 AGM HIGHLIGHTS FROM NEW SMYRNA BEACH, FL







Betty and TCA President Wally Turnbull

Above: Clan members of the year Claudia and Bill Trimble

A moving rendition of *Amazing Grace* opened the 2018 New Smyrna Beach, FL 250th year celebration and location of the 2018 Turnbull Clan AGM. The bagpipes were played by Chris Dymond, an honorary Turnbull and member of the NSB Fire Department Honor Guard.

In addition to the annual report and updates from last year, President Wally Turnbull announced that the 2019 AGM would take place in the Borders in Scotland. This will be in celebration of the 10 year anniversary of the unveiling of the *Turning of the Bull* monument in Hawick. TCA plans on adding a bronze descriptive plaque to the monument and possibly a backdrop panel picturing the beautiful Scottish Borders.

If you are interested in attending the 2019 AGM in Scotland (date to be determined), and would like to receive updates, please email editor@turnbullclan.com.

If you would like to donate to the plaque and backdrop, visit: https://bit.ly/2MY4J6x.

More details in the next Bullseve.









# HAGGIS HAS A HISTORY

Stories From the Past...This story appeared in a previously published article in Bullseye, Issue 3, 2012

By Kim Trimble

Where did the idea come from that a person should stuff the innards of a sheep into said sheep's stomach, jam in some oats and boil it for hours then eat the bloody thing? Possibly from the Irish? They gave us the bagpipes didn't they? (They're still laughing about it, too.)

Haggis is similar to the way we stuff our Thanksgiving turkeys, in consistency at least. It's a kind of pudding, using the English term; it is savory and full of flavor. Haggis was my first meal when visiting Scotland several years ago. It was an excellent repast, one that I would gladly partake in again.

No one really knows just where Haggis originated, but it is generally attributed to Scotland. It is in fact considered the national dish of Scotland. This is mainly attributed to Robert Burns' poem *Address to a Haggis* written in 1787.

Traditionally, Haggis is served with "Tatties and Neeps," that is potatoes and rutabagas that have been boiled and mashed. (Personally though I prefer potatoes that are a bit thicker than the ones served to me in Edinburgh, and, ye kin kep yer neeps thankee very much.) Of course a wee dram o' good Scotch would accompany this meal that is often served as the main course of a Robert Burns Supper. Other items will eat well with Haggis too. Fried eggs for one and maybe a good slab of a nice dark bread.

Returning to the origins of Haggis; Scotland, as stated before, is generally assumed to be the originating country even though there is little in the way of historical evidence to back this up. The earliest known recipe is for a dish called 'hagese' and is found in the verse cookbook *Liber Cure Cocorum* dated about 1430 from Lancashire in North West England. There is an old Scottish poem *Flyting of Dunbar and Kennedy* that is dated prior to 1520 in which the writers refer to 'haggeis.' And again, there are references to a Haggis sort of dish in France that can be specifically traced to a hard date. A dish named Andouillette that is made with tripe was served at the coronation of King Louis II in Troyes on September 7, 878.

The Romans, too, ate a dish of the Haggis type and in Book 20 of Homer's *Odyssey* from the eighth century before Christ an early version of Haggis like food is referred to; "a man before a great blazing fire turning swiftly this way and that a stomach full of fat and blood, very eager to have it roasted quickly." Still others, Clarissa Dickson Wright for example, firmly believe that Haggis came from Scandinavian beginnings.

Whatevertheoriginis, Haggis came about out of necessity. People were poor; nothing was wasted, there was no way of preserving food, so every bit had to be used quickly. The poorer cuts and scraps of meat left from butchering, along with the internal organs were prepared and cooked quickly in order to preserve



the valuable food. This type of food would be made at the site of a hunt, the slain animal would be butchered, the leftover meat bits and

usable organs were stuffed into the stomach and boiled in a pot made from the hide. This made for easier transportation of the meat. Most likely, this type of meal has been prepared as long as we've had fire. Scots just do it best!

Without hard facts, folklore has provided varied explanations for Haggis. One is the when the men left to drive their cattle to market the wives would pack victuals for them to take along. Haggis was one such victual. It was precooked and easy to carry. Another tale is that when the chieftain or laird ordered the slaughter of a sheep or cow the butcher was allowed to keep offal (awful?) as his share if the kill. The best tale that I came across is that a haggis is actually a small Scottish animal that has a leg longer on one side so it can run along the steep hill of the highlands and not fall over. (Can you say 'snipe'?) I guess these critters always had to run in the same direction to keep it's short legs on the uphill side.

Nowadays Haggis is available in supermarkets throughout Scotland. The less expensive brands are usually packed in artificial casings rather that stomachs; it also is available in cans. Someone even came up with a vegetarian version but I cannot for the life of me figure out why. Supermarket Haggis is usually made with pig instead of sheep offal. In Scotland the fast food chains serve Haggis battered, dipped, and deep fried or as a burger with a slice of Haggis fried and put on a bun. You can even get Haggis Pakora in Indian restaurants in Scotland. (I NEED to go back to Scotland.) In the upper end restaurants in Scotland a dish is served that is known as the "Flying Scotsman" in which a chicken breast is stuffed with Haggis. Wrap it in bacon and you have "Chicken Balmoral." Wow! Haggis is also used to substitute for minced beef in various recipes.

In 1971, a ban was placed on the importation of Haggis into the United States because it contains about 10-15% sheep lung. In 1989, the US banned all beef and lamb from the UK because of the BSE crisis (Bovine Spongiform Encephalopathy or mad cow disease). In 2010 the USDA said that they were reviewing this ban but that the prohibition on sheep lung imports would remain.

While many take Haggis very seriously, Haggis is sort of a joke to some folks so it figures that sporting events would

## HAGGIS... CONTINUED FROM PAGE 6

Fair fa' your honest, sonsie face,

Great chieftain o' the puddin'-

Aboon them a' ye tak yer place, Painch, tripe, or thairm: Weel are ye wordy o' a grace As lang's my airm.

The groaning trencher there ye fill.

Your hurdies like a distant hill, Your pin wad help to mend a mill In time o need,

While thro your pores the dews distil

Like amber bead.

His knife see rustic Labour dicht,

Is there that ower his French ragout, Or olio that wad staw a sow, Or fricassee wad mak her spew Wi perfect scunner,

Looks down wi' sneering, scornfu view On sic a dinner?

Poor devil! See him ower his trash,

As feckless as a wither'd rash, His spindle shank a guid whiplash,

His nieve a nit:

Thro bloody flood or field to dash, Oh how unfit!

But mark the Rustic, haggis-

be forthcoming which includes the abuse of Haggis. It is known as Haggis Hurling and involves the throwing of a Haggis as far as possible. The world record at this time, according to the Guinness Book of World Records, is held by one Alan Pettigrew. In 1984, he chucked a .68kg (1.5 lb) Haggis 55.12m (180 feet) on the island of Inchmurrin, Loch Lomond. Eric "Steakbellie" Livingston, a competitive eater, set another world record in October of 2008 when he devoured 1.4kg (3 lb) of Haggis in 8 minutes on WMMR radio in Philadelphia.

The Selkirk Grace:
Some hae meat and canna eat
And some wad eat that want it
But we hae meat, and we can eat
Sae let the Lord be thankit.

## **TENT HOSTS UPDATES**

continued from page 3



Fiona Turnbull represented Clan Turnbull at the Blairgowrie & Rattray Highland Games, Blairgowrie, Highlands, Scotland. Above, Robin Turnbull was surprised and excited to find the Turnbulls present.

#### **GROW YOUR OWN TURNBULL PEARS**



The Turnbull pear tree story in the last edition has a sequel. A Californian orchardist contacted Bullseye claiming that he has successfully grown his own fruit tree and after a long bloom period, it is now bearing good fruit with a crisp, juicy applelike flavour. He also mentioned that

if any member is interested in growing one, this variety can be purchased on-line or by mail order from the Hidden Springs Nursery at...

http://www.hiddenspringsnursery.com/

#### A RECIPE FOR HAGGIS

A champion Haggis should be firm and slightly sticky, with no tendency to dry out or crumble too much. This recipe is from the *Glasgow Cookery Book* from around 1926.

Ingredients:

1 sheep's pluck i.e. the animals heart, liver, and lights (lungs) Cold water

1 sheep's stomach (empty)

1lb lightly toasted pinhead oatmeal (medium or coarse oatmeal)

1-2 Tablespoons salt

1 level Tablespoon freshly ground black pepper

1 Tablespoon freshly ground allspice

1 level Tablespoon of mixed herbs

8 oz finely chopped suet

4 large onions, finely chopped

#### Directions:

- Wash the stomach in cold water until it is thoroughly clean and then soak it in cold salted water for about 8-10 hours.
- Place the pluck in a large pot and cover with cold water. The windpipe ought to be hung over the side of the pot with a container beneath it in order to collect any drips. Gently simmer the pluck for approximately 2 hours or until it is tender and then leave the pluck to cool.
- Finely chop or mince the pluck meat and then mix it with the oatmeal. Add about half a pint of the liquor in which the pluck was cooked (or use a good stock). Add the seasonings, suet and onions, ensuring everything are well mixed.
- Fill the stomach with the mixture, leaving enough room for the oatmeal to expand into. Press out the air and then sew up the haggis. Prick the haggis a few times with a fine needle. Place the haggis in boiling water and simmer for approximately three (3) hours.

## **CHANGING THE WORLD - THROUGH SCOTS INVENTIONS**

Compiled by Kenneth Turnbull

Continuing on from previous editions, here are more examples of Scottish inventions and their inventors imaginative foresight.

#### The Criminal fingerprinting system





Today, there are many ways a crime can be solved. However, the practise of fingerprinting began with Henry Faulds who was born in Ayrshire, Scotland. In earlier times, fingerprints had been used as a person's signatures.

It was in the 1870's that Henry Faulds observations at an archeological dig in Japan, led him to identify the whirls and ridges left on old pottery which were distinctly unique to each potter.

So, with this in mind, and through forensic criminal testing, he developed a system which initially was not accepted as such by Scotland Yard, until fingerprints in a murder case in 1892 were the telling evidence for a conviction. It was only then that the finger-printing system was widely adopted.

Turnbull Clan Association 5216 Tahoe Dr. Durham, NC 27713



#### The emerging of Highland Bagpipes in Scotland

Primitive pipes made from hollowed out bones with holes added for the notes are as old as humanity. Over time, these pipes slowly developed into what we know as the Great Highland Bagpipes.

The eerie and unmistakable skirl of Scotland's Highland bag-



pipes is world famous, with its unique and magnetic draw card to its music. This Highland instrument, developed in Northern Scotland around the late 1500's with the addition of drones, the addition of a leather bag and a wooden chanter. By early next century, this unusual musical instrument was recognised and accepted as an official part of the Scottish heritage.

Today, these instruments, accompanied by drums, are usually played in massed Regimental bands throughout the world, or as a lone piper with the solo and eerie sound for special performances and official occasions. Yet, the bagpipe was originally designed to be played in the open and used as an instrument of war.

The distinctive sound of the bagpipes was designed to put fear and terror into the enemy. The Royal Highland Regiment of Scotland, the Black Watch, has a proud history of unsettling the enemy while on 'watch' in the Highlands, through the distinct sounds of the bagpipes.