

Burns supper



Robert Burns (1759–1796)

A **Burns supper** is a celebration of the life and poetry of the poet Robert Burns, author of many Scots poems. The suppers are normally held on or near the poet's birthday, 25 January, sometimes also known as **Robert Burns Day** (or **Robbie Burns Day**^[1] or **Rabbie Burns Day**) or **Burns Night** (Scots: *Burns Nicht*), although they may in principle be held at any time of the year.

Burns suppers are most common in Scotland and Northern Ireland, however, there has been a surge in Burns' Night celebrations in the UK events industry seeing the evening being celebrated outside their traditional confines of Burns Clubs, Scottish Societies, expatriate Scots, or aficionados of Burns' poetry. There is a particularly strong tradition of them in southern New Zealand's main city Dunedin, of which Burns' nephew Thomas Burns was a founding father.

The first suppers were held *in memoriam* at Ayrshire at the end of the 18th century by Robert Burns' friends on 21 July, the anniversary of his death, and have been a regular occurrence ever since. The first Burns club was founded in Greenock in 1801 by merchants born in Ayrshire, some of whom had known Burns. They held the first Burns supper on what they thought was his birthday, 29 January 1802, but in 1803 they discovered in Ayr parish records that his date of birth was 25 January 1759.^[2] Since then, suppers have been held on 25 January.

Burns suppers may be formal or informal. Both typically include haggis (a traditional Scottish dish celebrated by Burns in *Address to a Haggis*), Scotch whisky, and the recitation of Burns's poetry. Formal dinners are hosted by organisations such as Burns clubs, the Freemasons, or St Andrews Societies and occasionally end with dancing when ladies are present. Formal suppers follow a standard format.

Address to a Haggis

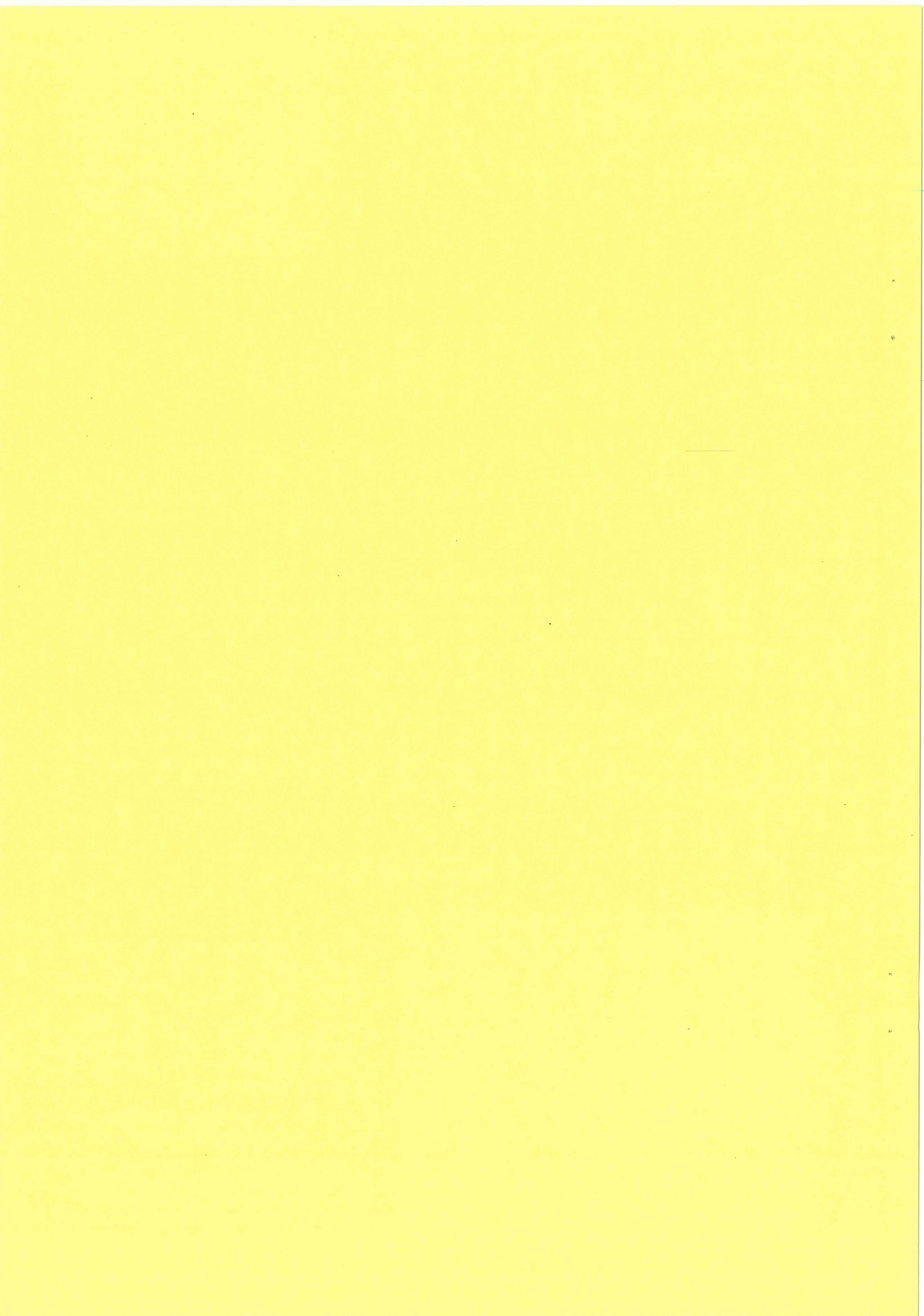


This poem was written by Burns to celebrate his appreciation of the Haggis. As a result Burns and Haggis have been forever linked.

This particular poem is always the first item on the program of Burns' suppers. The haggis is generally carried in on a silver salver at the start of the proceedings.

As it is brought to the table a piper plays a suitable, rousing accompaniment.

One of the invited artistes then recites the poem before the theatrical cutting of the haggis with the ceremonial knife.



Traditional Scottish Recipes

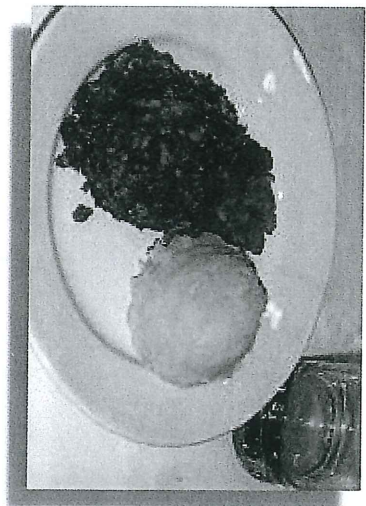
- Haggis

It is a shame that the " " should be regarded (by some) with such a mixture of horror and humour. The vision of " " and other seems to put some people off, but it has long been a traditional way of parts of the animal which otherwise might go to waste. Made properly, it is a tasty, dish, with every chef creating his or her own recipe to get the flavour and texture () that suits them. Personally, I like a haggis which is spicy from pepper and , with a " " on the " " after it has been consumed.

One I came across suggested that the best way to get haggis was to buy it in the butcher's shop! Certainly, these days haggis can even be ordered online (see the Rampant Scotland Food Links). Finding a butcher who can supply " " may not be easy " " nowadays beef bung (intestine) is used instead of sheep's stomach. Since this is used also to make European sausage, they are out there for other nationalities as well.

If you find it difficult to obtain a " " from a butcher you can obtain a "haggis making kit" from "Sous-chef" via Haggis Making Kit which has enough to make five 1/2lb haggises (or one 2 1/2lb haggis). The company " " the UK and Europe. " " , the search engines should come up with a suitable source in your part of the world.

- Ingredients:**
- Set of sheep's heart, lungs and liver (cleaned by a butcher)
 - One beef bung



- 3 cups finely chopped suet
- One cup medium ground oatmeal
- Two medium onions, finely chopped
- One cup beef stock
- One teaspoon salt
- ½ teaspoon pepper
- One teaspoon nutmeg
- ½ teaspoon mace

Method:

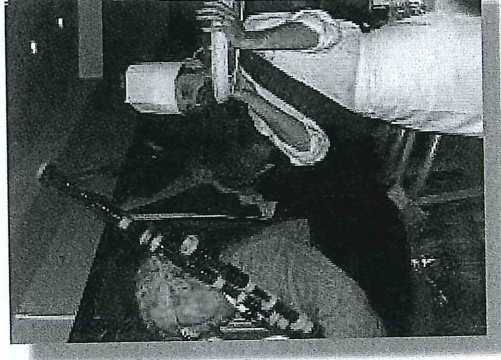
Trim off any excess fat and sinew from the sheep's intestine and, if present, discard the windpipe. Place in a large pan, cover with water and bring to the boil. Reduce the heat and simmer for an hour or possibly longer to ensure that they are all tender. Drain and cool.

Some chefs toast the oatmeal in an oven until it is thoroughly dried out (but not browned or burnt!)

Finely chop the meat and combine in a large bowl with the suet, oatmeal, finely chopped onions, beef stock, salt, pepper, nutmeg and mace. Make sure the ingredients are mixed well. Stuff the meat and spices mixture into the beef bung which should be over half full. Then press out the air and tie the open ends tightly with string. Make sure that you leave room for the mixture to expand or else it may burst while cooking. If it looks as though it may do that, prick with a sharp needle to reduce the pressure.

Place in a pot and cover with water. Bring to the boil and immediately reduce the heat and simmer, covered, for three hours. Avoid boiling vigorously to avoid bursting the skin.

Serve hot with "champtit tatties and bashit neeps" (mashed/creamed potato and turnip/swede). For added flavour, you can add some nutmeg to the potatoes and allspice to the turnip/swede. Some people like to pour a little whisky over their haggis - Drambuie is even better! Don't go overboard on this or you'll make the haggis cold. At Burns Suppers, the haggis is traditionally piped in and Burns' "Address to the Haggis" recited over it.

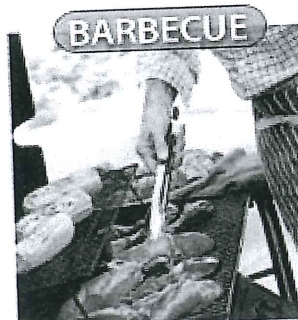
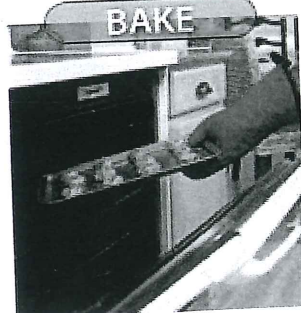
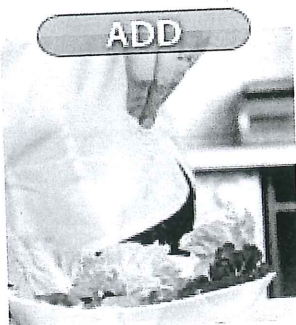


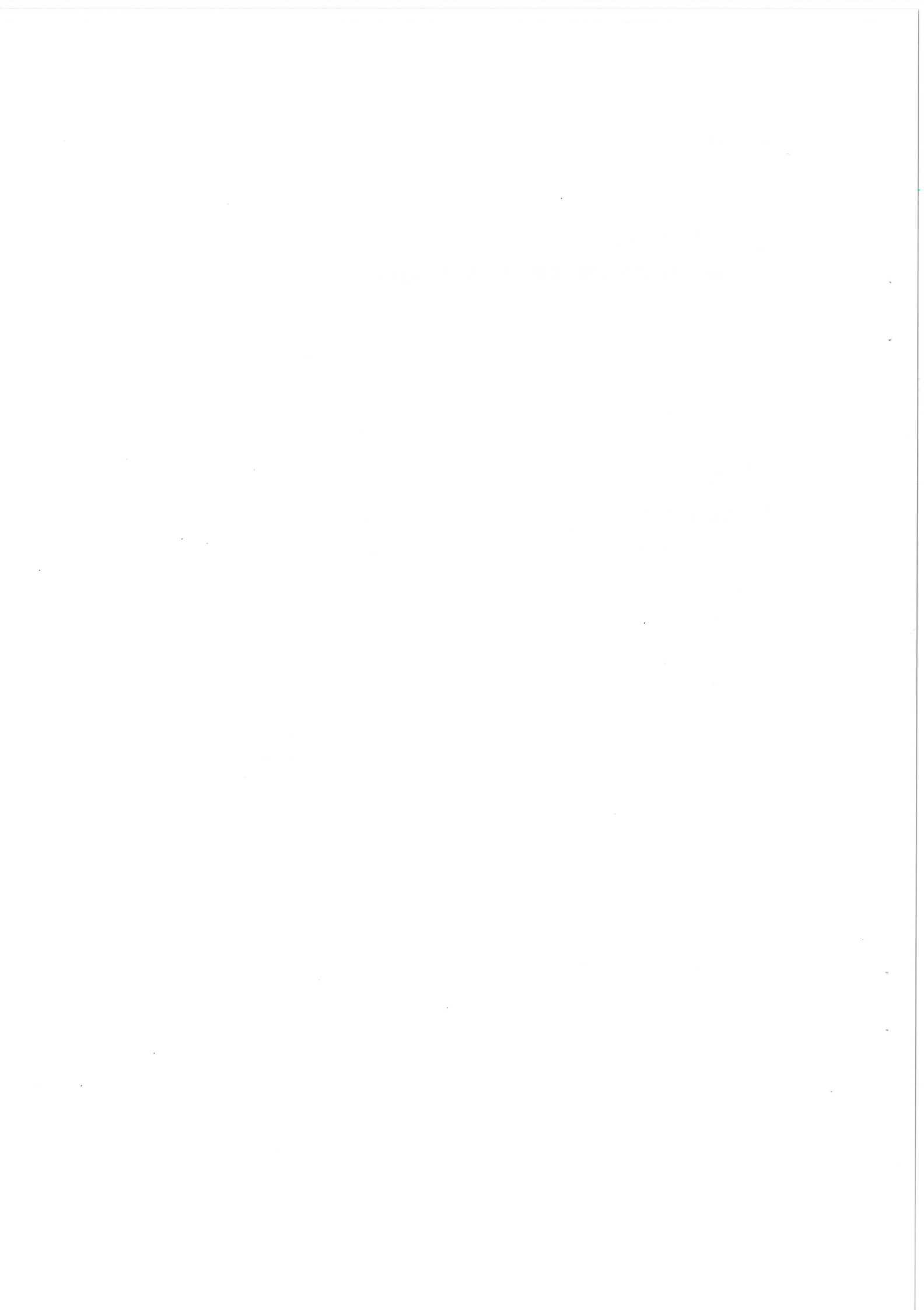
SCOTLAND

1) Gap fill exercise

- Traditional Scottish Recipes - Haggis

- 1) Using up
- 2) Herbs
- 3) Palate
- 4) Elsewhere
- 5) Wholesome
- 6) Great Chieftain o' the puddin' race
- 7) Delivers across
- 8) Dry or moist
- 9) Although
- 10) Lingering flavour
- 11) Intestines
- 12) Beef bung
- 13) Sheep's stomachs
- 14) Cookery book
- 15) Sheep's heart, lungs and liver





Address To a Haggis

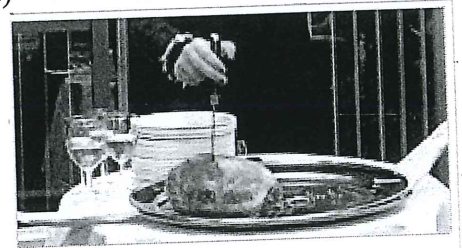
Fair fa' your honest, sonsie face,
Great chieftain o' the puddin-race!
Aboon them a' ye tak your place,
Painch, tripe, or thairm:
Weel are ye wordy o' a grace
As lang's my arm.

(sonsie = jolly/cheerful)

(aboon = above)
(painch = paunch/stomach, thairm = intestine)
(wordy = worthy)

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

(hurdies = buttocks)



Haggis at a Burns supper

Like amber bead.

His knife see rustic Labour dicht,
An' cut you up wi' ready slicht,
Trenching your gushing entrails bricht,
Like ony ditch;
And then, O what a glorious sicht,
Warm-reekin, rich!

(dicht = wipe, here with the idea of sharpening)
(slicht = skill)

(reekin = steaming)

Then, horn for horn, they stretch an' strive:
Deil tak the hindmaist! on they drive,
Till a' their weel-swallow'd kytes belyve,
Are bent like drums;
Then auld Guidman, maist like to rive,
"Bethankit" hums.

(deil = devil)

(swallow'd = swollen, kytes = bellies, belyve = soon)

(bent like = tight as)

(auld Guidman = the man of the house, rive = tear, i.e. burst)

Is there that o're 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?

(olio = stew, from Spanish *olla*'/stew pot, *staw* = make sick)

(scunner = disgust)

Poor devil! see him ower his trash,
As feckless as a wither'd rash,
His spindle shank, a guid whip-lash,

(nieve = fist, nit = nut, i.e. tiny)

His nieve a nit;
Thro' bloody flood or field to dash,
O how unfit!

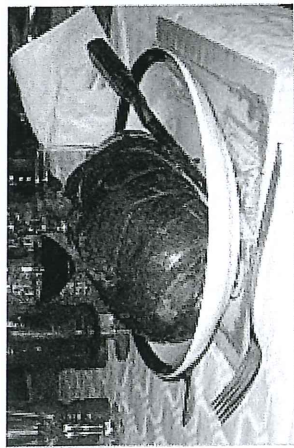
But mark the Rustic, haggis fed,
The trembling earth resounds his tread.
Clap in his wallie nieve a blade,
He'll mak it whistle;
An' legs an' arms, an' heads will sned,
Like taps o' thistle.

Ye Pow'rs wha mak mankind your care,
And dish them out their bill o' fare,
Auld Scotland wants nae skinkin ware
That jaups in luggies;
But, if ye wish her gratefu' prayer,
Gie her a haggis!

(wallie = mighty, nieve = fist)

(sned = cut off)
(thistle = thistle)

(skinkin ware = watery soup)
(jaups = slops about, luggies = two-handled continental bowls)



Great chieftain o' the puddin'-race



Addressing the haggis

At the line *His knife see rustic Labour dicht* the speaker normally draws and sharpens a knife, and at the line *An' cut you up wi' ready slicht*, plunges it into the haggis and cuts it open from end to end. When done properly this "ceremony" is a highlight of the evening.

The following verbs frequently appear when reading the cooking instructions in recipes.

add: To put ingredients together; to put one ingredient with the others.

bake: To cook in an oven by using heat.

barbecue: To cook foods (primarily meat) on a grill by using fire or hot coals.

beat: To mix quickly and continually, commonly used with eggs.

boil: To heat water until little bubbles form.

break: To separate into smaller parts by force.

broil: To cook meat or vegetables on a rack with an extremely high temperature.

carve: To cut meat into slices.

chop: To cut into small pieces, generally used with vegetables.

combine: To put two or more things together.

cook: To prepare food by heating it, so the food is not raw.

crush: To cause to separate or flatten by extreme force, often used with garlic.

cut: To separate or divide by using a knife.

fry: To cook by putting the food into extremely hot oil.

grate: To divide into small parts by rubbing on a serrated surface, usually used with cheese.

grease: To coat with oil or butter.

grill: To cook by putting the food on a grill; similar to barbecue.

knead: To press and stretch dough, usually used with making bread.

mix: To combine two or more things using a spoon, spatula, or electric mixer.

measure: To obtain an exact quantity.

melt: to make something become liquid through heating.

microwave: To heat up food within a microwave oven.

mince: to grind food, normally meat, into small pieces. A machine is often used to do this.

open: To remove the top from a can or jar.

peel: To take the skin off of fruits or vegetables.

pour: To transfer liquid from one container to another.

put: To place something in a particular position or location.

roast: To cook in the oven or over a fire.

sauté: To quickly fry food by placing it in hot oil in a frying pan.

scramble: To mix the white and yellow parts of eggs together while cooking them in a pan.

slice: To cut into thin, wide portions.

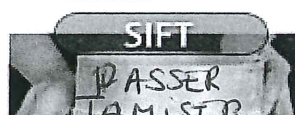
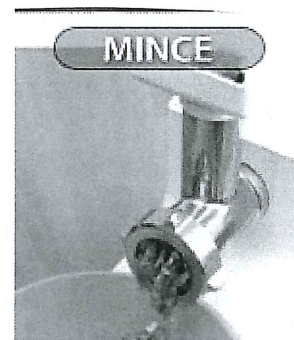
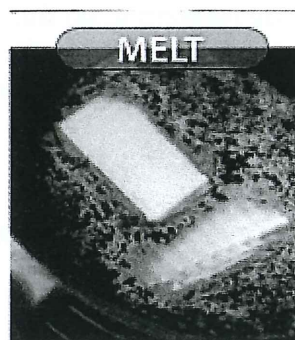
steam: To cook by placing the food above boiling water. Steam is the vapor that comes from hot water

stir: To mix liquid ingredients by moving a spoon around in a circular motion

stir fry: To cook small pieces of food by moving it quickly in hot oil

wash: To immerse food in water and make sure it becomes clean

weigh: To measure the weight (grams or pounds) or something



Culinary Verb Phrases

English

to add to
to bake
to blacken
to boil
to broil
to brown
to carve up
to chop [to mince]
to cook

to cook on the grill
to cook slowly
to crumble
to cut
to deep fry
to divide
to divide up
to drain
to fill
to flambé

to fork [fork out]

to grill
to ladle up
to layer
to learn to cook
to light
to load
to mash
to mince
to poach
to pour
to put
to remove seeds, stones
to roast
to sauté
to serve
to shake
to shallow fry
to slice
to spread
to sponge

to spoon [spoon out]

to sprinkle on top
to stuff [something]
to stir
to show, display

to thicken
to toast
to whip in
to whip up
to whisk

Pronunciation

ah-ju-tay
fare queer oh foohr
nwahr-seer
boo-yeer
gree-yay
fair doo-ray
day-coo-pay
ah-shay
quee-zeen-yeh

fare queer seuhr leh greel
queer
eay-me-ay-tay
coo-pay
fare freer
say-par-ay
dee-vee-say
eh-goo-tay
rahm-pleer
flahm-bay
sehr-veer ah-vehk uyne
foohr-sheht

gree-yeh
sehr-veer ah lah loosh
coo-shay
ah-phron-drah lah quee-zeen
ah-loo-may
shar-gay
pool-pay
eh-mahn-say
pooh-shay
vehr-say
meht-trah
eh-pay-pee-nay
row-teer
fare saw-tay
sehr-veer
seh-coo-ay
fare reh-veh-neer
trahn-shay
eh-pahr-pee-yeh
eh-pohn-jay
sehr-veer ah-vehk uyne
kwee-yairh
soo-poo-dray
far-seer
toor-nay
eh-tah-lay

eh-pay-seer
gree-yeh dew pahn
ehn-core-poor-ay
bah-trh
bah-trh oh foo-eh

Français

ajouter
faire cuire au four
noircir
bouillir
griller
faire dorer
découper
hacher
cuisiner

faire cuire sur le grill
cuire
émietter
couper
faire frire
séparer
diviser
égoutter
remplir
flamber

servir avec une fourchette




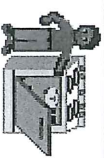















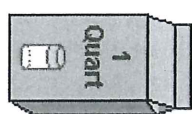
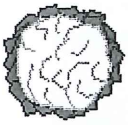




griller
servir à la louche
coucher
apprendre la cuisine
allumer
charger
pulper
émincer
pocher
verser
mettre
épépiner
rôtir
faire sauter
servir
secouer
faire revenir
trancher
éparpiller
éponger





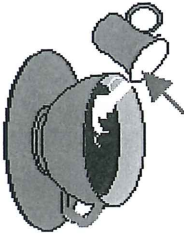



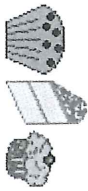

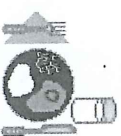


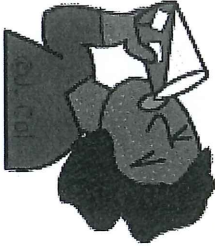






servir avec une cuiller

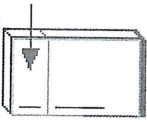






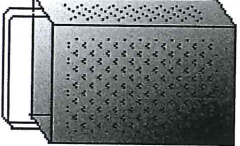



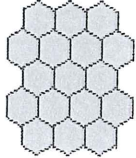
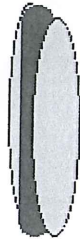






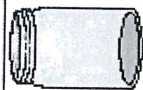
saupoudrer
farcir
tourner
étaler





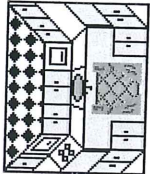











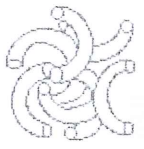
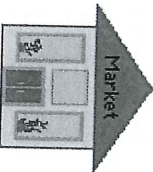
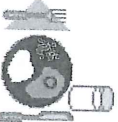

épaissir
griller du pain
incorporer
battre
battre au fouet

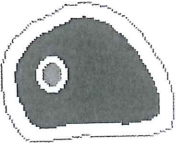














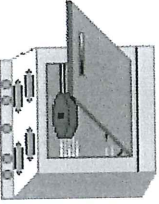
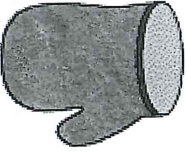

















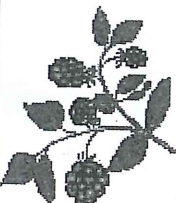

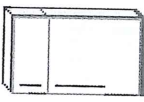
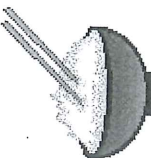







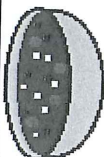

 <u>APPLE</u> la pomme	 <u>ARTICHOKE</u> l'artichaut	 <u>AVOCADO</u> l'avocat	 BAKER le boulanger	 <u>BANANA</u> la banane
 BLACKBERRY la mûre	 <u>BOTTLE</u> la bouteille	 <u>BOWL</u> le bol	 BREAD le pain	 BREAKFAST le petit déjeuner
 <u>BROCCOLI</u> le brocoli	 <u>BUN</u> la brioche	 <u>BUTTER</u> le beurre	 CABBAGE le chou	 <u>CAKE</u> le gâteau
 <u>CAN</u> la boîte de conserve	 <u>CAN OPENER</u> l'ouvre-boîte	 <u>CANDY</u> le bonbon	 <u>CARROT</u> la carotte	 <u>CARTON</u> le carton
 CAULIFLOWER le chou-fleur	 <u>CELERY</u> le céleri	 <u>CHEESE</u> le fromage	 <u>CHERRY</u> la cerise	 CHINA la porcelaine



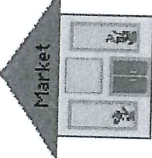
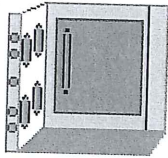
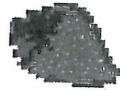
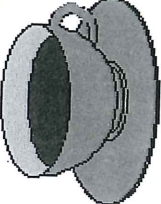








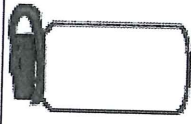



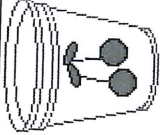


 <p><u>CHOCOLATE</u> le chocolat</p>	 <p><u>COOKIE</u> le biscuit</p>	 <p><u>CORN</u> le maïs</p>	 <p><u>COTTON CANDY</u> barbe à papa</p>	 <p><u>CREAM</u> la crème fraîche</p>
 <p><u>CUCUMBER</u> le concombre</p>	 <p><u>CUP</u> la tasse</p>	 <p><u>CUPCAKE</u> petit four</p>	 <p><u>DESSERT</u> le dessert</p>	 <p><u>DIET</u> régime</p>
 <p><u>DINNER</u> le dîner</p>	 <p><u>DISH</u> le plat, la vaisselle</p>	 <p><u>DOUGHNUT</u> le beignet</p>	 <p><u>DRINK</u> boire</p>	 <p><u>EGGPLANT</u> l'aubergine</p>
 <p><u>EAT</u> manger</p>	 <p><u>EGG</u> l'oeuf</p>	 <p><u>FISH</u> le poisson</p>	 <p><u>FOOD</u> nourriture</p>	 <p><u>FORK</u> la fourchette</p>

 <p><u>FREEZER</u> le congélateur</p>	 <p><u>FRUIT</u> le fruit</p>	 <p><u>FRYING PAN</u> la poêle</p>	 <p><u>GINGERBREAD</u> le pain d'épices</p>	 <p><u>GLASS</u> le verre</p>
 <p><u>GRAPE</u> le raisin</p>	 <p><u>GRAPEFRUIT</u> le pamplemousse</p>	 <p><u>GRATER</u> la râpe</p>	 <p><u>HAM</u> le jambon</p>	 <p><u>HAMBURGER</u> le hamburger</p>
 <p><u>HONEY</u> le miel</p>	 <p><u>HONEYCOMB</u> le rayon de miel</p>	 <p><u>HOT DOG</u> le hot-dog</p>	 <p>(to be) HUNGRY avoir faim</p>	 <p>I am hungry. J'ai faim.</p>
 <p><u>ICE</u> la glace</p>	 <p><u>ICE CREAM</u> la glace la crème glacée</p>	 <p><u>ICE CREAM</u> <u>CONE</u> cornet de glace</p>	 <p><u>JAM</u> la confiture</p>	 <p><u>JAR</u> le pot</p>

 JELLY la gelée	 JUG la cruche	 JUICE le jus	 KETTLE la bouilloire	 KITCHEN la cuisine
 KNIFE le couteau	 LADLE la louche	 LEMON le citron	 LEMONADE la citronnade (la limonade)	 LETTUCE la laitue
 LICORICE la réglisse	 LIME la lime	 LOBSTER le homard	 LOLLIPOP la sucette	 LUNCH le déjeuner
 LUNCH BOX la boîte à goûter	 MACARONI le macaroni	 MARKET le marché	 MEAL le repas	 MEASURING CUP le pot gradué

 <p>MEAT la viande</p>	 <p>MICROWAVE OVEN le micro-ondes, le four à micro-onde</p>	 <p>MILK le lait</p>	 <p>MUFFIN la brioche</p>	 <p>MUG la grande tasse</p>
 <p>MUSHROOM le champignon</p>	 <p>NAPKIN la serviette</p>	 <p>NOODLE la nouille</p>	 <p>NUT la noix</p>	 <p>OIL l'huile</p>
 <p>OLIVE l'olive</p>	 <p>OMELET l'omelette</p>	 <p>ONION l'oignon</p>	 <p>ORANGE l'orange</p>	 <p>ORANGE JUICE le jus d'orange</p>
 <p>OVEN le four</p>	 <p>OVEN MITT la mitaine isolante</p>	 <p>PAN la poêle</p>	 <p>PEA le pois</p>	 <p>PEACH la pêche</p>

 <p><u>PEAR</u> la poire</p>	 <p><u>PEA POD</u> la cosse de pois</p>	 <p><u>PEPPER</u> le poivre</p>	 <p><u>PICKLE</u> le cornichon, conserves au vinaigre</p>	 <p><u>PIE</u> la tarte</p>
 <p><u>PIZZA</u> la pizza</p>	 <p><u>PLANTAIN</u> le plantain</p>	 <p><u>PLATE</u> l'assiette</p>	 <p><u>PLUM</u> la prune</p>	 <p><u>POT</u> le pot, la casserole</p>
 <p><u>POTATO</u> la pomme de terre</p>	 <p><u>PUMPKIN</u> la citrouille, le potiron</p>	 <p><u>RASPBERRY</u> la framboise</p>	 <p><u>RECIPE</u> la recette</p>	 <p><u>REFRIGERATOR</u> le réfrigérateur</p>
 <p><u>RICE</u> le riz</p>	 <p><u>ROLL</u> le petit pain</p>	 <p><u>ROLLING PIN</u> le rouleau à pâtisserie</p>	 <p><u>SALAD</u> la salade</p>	 <p><u>SALAMI</u> le salami</p>
 <p><u>SALMON</u></p>	 <p>SALT - SEL</p>	 <p><u>SAUSAGE</u> la saucisse</p>	 <p>Soup - Soupe</p>	 <p><u>SPATULA</u> SPATULE</p>

 <p><u>SPOON</u> la cuillère</p>	 <p><u>STEAK</u> le bifteck</p>	 <p><u>STORE</u> le magasin</p>	 <p><u>STOVE</u> la cuisinière</p>	 <p><u>STRAWBERRY</u> la fraise</p>
 <p><u>TEA</u> le thé</p>	 <p><u>TEAPOT</u> la théière</p>	 <p><u>TOASTER</u> le grille-pain</p>	 <p><u>TOMATO</u> la tomate</p>	 <p><u>UTENSILS</u> les ustensiles</p>
 <p><u>VEGETABLE</u> le légume</p>	 <p><u>VINEGAR</u> le vinaigre</p>	 <p><u>WALNUT</u> la noix</p>	 <p><u>WATER</u> l'eau</p>	 <p><u>WATER BOTTLE</u> la bouteille d'eau</p>
 <p><u>WATERMELON</u> la pastèque</p>	 <p><u>WHISK</u> fouet</p>	 <p><u>YAM</u> l'igname</p>	 <p><u>YOGURT</u></p>	 <p><u>YOLK</u> le jaune d'oeuf</p>
 <p><u>ZUCCHINI</u> la courgette</p>				

