

Tartan Press

Newsletter of The Manitoba Highland Dancers Association

April/May 2014

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Important: Venue Change

Please note that the Manitoba Highland Dancer's Association closed competition and Provincial selection meet, to be held on May 4, 2014, will now take place at **Balmoral Hall School**. The address is 630 Westminster Avenue. See below for a few reminders about the venue:

As you may remember from the competition in November the Balmoral Hall School for girls has a new sign in policy for all guests. There will be an alphabetical list of all entrants at the front door with a few spaces beside for any spectators joining them, hopefully this will make the process easier.

There is limited parking (about 60 spaces) so if it is feasible to carpool with anyone please consider this option.



Flashback Photo!

Submitted by Janet McCombe



A few years back, Lauren, Alia, Kelsey and Colleen travelled to Scotland. They competed at several competitions. At only one competition did they have to do National dances.

To reduce the amount of luggage they needed, they didn't bring their own Aboyne costumes. Often these Scottish competitions have a "tickle trunk" of used costumes for out-of-towners to borrow from. Here you see that the girls are not pleased with the somewhat old, wrinkled and ill-fitting National costumes they were forced to wear. In spite of their garments, our Canadian dancers scored very well that day!

MHDA AGM 2014

The MHDA will be hosting its annual general meeting on Sunday, April 27, at the Masonic Memorial Temple – 420 Corydon Avenue. The meeting will begin at 7:00 p.m., and every member is encouraged to attend, as it an important event for the organization. At the meeting, board positions will be voted on – with the Treasurer's position being the most high profile need this year.

And, a bonus for all that attend – there will be a draw for a free membership for the 2014-15 MHDA dance season (around a \$50 - \$60 value)! You must be in attendance to win.

See you all there!



Out of Town Results

Congratulations to Jennifer Watt who had a very successful trip to compete in Kamloops, BC last month.

Western Canada Open Championship & Premiership Kamloops, BC – March 22 and 23, 2014

Jennifer Watt

Open Championship 16 & under 18 years

Fling – 1st
Sword – 2nd
Seann Trubhias – 3rd
Reel – 2nd

1st Runner Up to the Western Canada Open Champion

Premiership 16 & under 18 years

Johnny – 2nd
Blue Bonnets – 3rd
Village Maid – 4th
Jig – 2nd

1st Runner Up to the Premiership Champion

Premier Scotch Measure Challenge – 4th



Tartan Press Submissions

Items to be published in the Tartan Press will be accepted up to two weeks prior to every MHDA competition. The deadline for submissions for the next Tartan Press is: May 24, 2014.

We're looking for things like dance-related stories and experiences, upcoming events such as competitions, dance outs, etc. Alumni stories - where you are now and how highland dance helped you get there. Photos, dancer accomplishments, out of town results, and anything else you want to share with the members of the Manitoba Highland Dancer's Association!

If you have any ideas about what other articles or information you would like to see in the Tartan Press please share them with the editor, Terryn Shiells.

Items may be sent by e-mail to terryn.shiells@gmail.com



Upcoming Events

May 4, 2014 – Manitoba Closed Highland Dance Competition and Provincial Selection Meet at Balmoral Hall School, Pre-Premier register at 8:00 a.m., dance at 8:30 a.m. Premier dancers register at 11:00 a.m., dance following morning results. Good luck to all competitors!

May 17 and 18, 2014 – Our neighbours to the west are hosting a two-day competition, the Regina and Moose Jaw Highland Games. The Moose Jaw games feature the Queen City Open Championship and will take place on May 17. The Regina games will be held on May 18. Visit: <http://www.eventry.net/> and register by May 2 to avoid late fees!

June 7 and 8, 2014 – MHDA hosts its annual two-day competition under the canopy at the Forks. Both days will feature competitions for Pre-Premier and Premier dancers. On June 7, Premier dancers will have the opportunity to compete in the Mid-Canada Open Championship, with Sunday, June 8 hosting the Lord Selkirk Premiership. Keep an eye out for an e-mail with entry information coming soon!

June 13, 2014 – Final deadline to register for the Scotdance Canada Championship Series (SDCCS) in Vancouver, BC from July 2 to 6, 2014. Note that entries received after June 8, 2014 may not make it into the program and must be accompanied by a late fee of \$15.00. See <http://www.sdccs.ca> for more information about the competition that brings dancers from around the world together.



Inspiration Corner

See below for a compilation of inspirational quotes that can apply to our dancers.

Discipline is just choosing between what you want now and what you want most. – Unknown

Hard work beats talent when talent doesn't work hard – Kevin Durant

Be so good they can't ignore you – Steve Martin

Strength doesn't come from what you can do. It comes from overcoming the things you once thought you couldn't. – Rikki Rogers

Don't practice until you get it right. Practice until you can't get it wrong. – Unknown

Your legs are not giving out, your head is giving up. Keep going. – Jillian Michaels

You can feel sore tomorrow, or you can feel sorry tomorrow. You choose. – Unknown

MHDA's Swimming Star!

Submitted by Susan Wog

Kelsey Wog recently competed at the 2014 Canadian Swimming Trials held in Victoria from April 2 to April 5, 2014. She placed sixth in 200m breast with a personal best time of 2:30.70. In 400m IM, she placed 20th. Kelsey swam in the 100m breast consolation final and placed 11th. Her 50m free was a personal best at 27.09 and placed 26th. She ended the meet swimming 200m IM with a 28th place finish. From this meet, Kelsey was selected to represent Canada at the Youth Olympics Games in China and Junior Pan Pacific Championships in Hawaii. Both of these meets will take place in August.

Kelsey recently returned from 'Down Under' where she swam at the 2014 Georgina Hope Swimmers Foundation Australian Age & MC Championship. She placed second in 100m breast & 400m IM, 23rd in 200m back, 27th in 100m free and 23rd in 50m free. She ended the meet with a third place in 200m IM. This personal best for Kelsey broke a 16 year old long standing record in Manitoba.

See pictures below: The first is the Olympic pool in Sydney where the meet was held, the second is Kelsey with her teammate at the pool.



Recipe Corner

Edinburgh Rock

Source: rampantscotland.com

Ingredients:

One pound (2 cups) sugar lumps (loaf sugar)
 Quarter pint (2/3 cup) water
 Quarter tsp cream of tartar
 Green and yellow food colouring
 Peppermint and lemon flavouring
 Some oil for greasing

Directions:

Using a heavy-base saucepan, heat the water and sugar gently until all the sugar has dissolved. Bring this almost to the boil and then stir in the cream of tartar. Boil until the mixture has reached 120C or 250F (use a sugar thermometer or boil until a teaspoon of the mixture can form a hard ball when it is dropped into a cup of cold water).

Using two separate heatproof bowls, pour half the mixture into each bowl. Stir in the green food colouring into one and the yellow colouring into the other to create a delicate shade of each colour. Add a few drops of peppermint flavouring to the green one and lemon flavouring to the yellow one, mixing well.

Oil two shallow baking tins (pan) and pour each of the mixtures into the separate tins. Using an oiled knife, turn the edges towards the centre as they begin to cool. When the mixture is cool enough to handle, pull and fold the mixture. Finally, pull into a long log shape, about 1/2 inch (1 cm) in diameter. Cut into shorter sticks with scissors. Spread on a sheet of non-stick baking parchment and leave for over 24 hours. Store in an airtight container.

See below for photos of the scottish treat. Photos sourced from candygurus.com

