



*Reviresco*  
*We will rise again*

### Contacts

[www.clanewen.org](http://www.clanewen.org)

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Jocks Lodge, Kilfinan, Tighna-  
bruaich, Argyll, PA21 2EP

### Society Officers

**Non-Executive Chair:** Sir John  
McEwen

**Honorary President:** Eleanor  
Williamson

**Chair:** Sean McCuin

**Vice Chair:** Achim Fuchs

**Treasurer:** Rachel McEwen

**Secretary:** Sandra McCuin

**Committee Members:** Duncan  
McEwan, Herma Goosens

### Vacancies

Committee members always  
needed and very welcome.  
Please contact us at the above  
email or address for more info,  
or come along to one of our An-  
nual General Meetings the first  
Saturday in June.

# Clan Ewen Society Newsletter

## Happy Hogmanay!

A very Happy New Year to you all. We hope you had a wonderful festive season surrounded by family and friends. We have a lot to look forward to this year especially with our Derbhfine in June. We also now have a permanent clan presence in Kilfinan. Sean (chairman), Sandra (secretary) and their daughter Mairin have moved to Jocks Lodge, so if anyone is visiting Kilfinan at any time, please stop by the white cottage on the hill, which you can see from the Kilfinan Hotel car park. There should be a clan heritage centre open at their house very soon, and the clan shop, they would love to meet you. We hope this year is a great one for you all.

### Poem "MacEwan's Claim"

What do you call yourself?  
Aye, McEwan, is my name!  
By what evidence, do you present?  
By heart, by birth, by land!  
Nothing written, to proclaim?  
No nothing remains at all!  
So how to justify, this held claim?  
Why! in my blood and in my vein!  
Runs a river that will not stop!  
A passion, a calling!, from a land  
That is mine, by ancestry and by right!  
But is this proof, in laws of land and  
man?  
Maybe not, to all and sundry!  
But it is truth, to thy own self!  
I know where I'm from and from whom I  
came  
And this is more than enough to suffice!  
I am Reviresco! and shall remain so, as  
long as there is life!.

By Colin Davies

Colin has been a longstanding member  
of the society and holds much  
knowledge of the history of our clan



### Chairman's Message

2019 is going to be a very exciting  
New Year. I am really looking for-  
ward to seeing everybody again, at  
the Derbhfine and on my travels. If  
there is anything you think we  
could be doing better, please let us  
know. If anyone would like to get  
more involved, please let us know,  
there is always more to do! 2018  
was a great year of growth for the  
clan and the society. I look forward  
to more of the same. We have made  
arrangements to be at more high-  
land games this year to increase our  
visibility, we look forward to seeing  
people there. Remember to register  
your support for the chief, every  
name counts, each name is included  
with our petition to the Lord Lyon.  
This shows our worldwide solidari-  
ty for Sir John and the clan. Thank  
you to the US and Australia socie-  
ties who are promoting the clan in  
their respective parts of the world.  
We are a small and determined clan  
and it has been so inspirational to  
see us all come together this past  
year in particular, The efforts of our  
clansfolk throughout the years have  
brought us together to where we are  
today. We had a great time at the  
Hogmanay celebrations in Kilfinan  
and it is wonderful to be in our  
homeland. Until next time, looking  
forward to a great year, Reviresco.

## Hogmanay

So whilst some of us may be well versed in the festivities of Hogmanay, for those of you who aren't, here is a little background some taken from the winter edition of Historic Scotland.

**Hogmanay:** Some say the word comes from the Norse "Hoggunott" or "night of slaughter", when animals were killed for a midwinter feast. Others say it comes from "Huh-me-nay" or "Kiss me now", when even complete strangers would embrace. Some say it comes from the French word for the last day of the year "aguillanneuf". It is a 2 day holiday, and considered the main winter holiday as Christmas was banned for several hundred years until it was made a holiday again in 1958.

**Fire:** Fire is a big part of the Hogmanay celebrations, in particular the gaelic tradition of burning the Cailleach (aka Beira, the queen of winter). Families would carve the face of the Cailleach into logs and set them on fire in order to banish cold, darkness and hardship. In Stonehaven they march through the high street swinging fireballs towards the harbour into which the blazing spheres are thrown. This ceremony dates back to a fisherman's festival in the 19th century.



**Redding:** the house is thoroughly cleaned before the celebrations for good luck

**First Footing:** the first visitor to your house after the bells are rung at midnight, usually a tall dark male, would bring goods to symbolise warmth and wealth, sometimes this is in the form of peat, money and bread, often it is with black bun, shortbread, whisky and coal.

**In Kilfinan:** the locals gather for a ceilidh, the youngest and oldest resident will ring the bells at midnight, everyone holds hands and sings auld lang syne, then it is inside for haggis, neeps and tatties and a wee nip.

**Loony Dook:** in some areas, people go for a quick dip in the water on new year's day, as they are in Tighnabruaich, a perfect cure for a hangover maybe!

**Food:** Often, steak pie is eaten on new year's day. Cloutie dumpling, a boiled spiced fruit bread is also part of the celebrations, as are black bun, shortbread, haggis and black pudding



## What's Your Story?

We would love to hear from our members. If you would like to share your family story, or you would like to submit a poem, writing, picture, family regional recipe or photo, please contact us at [clanewenuk@live.co.uk](mailto:clanewenuk@live.co.uk) or mail to Jocks Lodge, Kilfinan, Tighnabruaich, Argyll PA21 2EP

We are trying to put together a keepsake book about the clan of today, so if you have any ideas or submissions, we would love to hear from you.

## Clan Shop

Clan Badges, ties, necklaces and more at [www.clanewen.org](http://www.clanewen.org). Please remember, the money you spend in the clan shop goes back to the clan. You can have items shipped to you worldwide or have them ready for collection at the derbhfine. Coming soon: Shawls, blankets, full sashes, sporrans sets. The clan shop is always available at Jocks Lodge if you are visiting Kilfinan.

## Derbhfine

If you have not reserved your accommodation yet and need help, please contact us. There are lots of options from self catering cottages, to full service hotels and spas in the area. If you are contacting Portavadie Marina, please mention the Clan MacEwen Derbhfine to get a special rate, more info on [www.clanewen.org](http://www.clanewen.org).



## Plans For the New Year

1. Open clan heritage centre in Kilfinan at Jocks Lodge
2. Fix, clean and maintain route to the Cairn, tidying up markers, adding new markers
3. Derbhfine
4. Final legal steps for Chiefship
5. Highland games, we intend to attend as many as we can, more info to follow
6. Provide support for Clan Ewen Societies USA and Australia

## Black Bun

Traditionally given as a gift from the first footer (the first visitor to your home after the bells have rung at midnight, usually a tall dark male!), or a great offering for visitors around new year. This dark fruit filled treat covered in pastry is lovely with a cup of tea after the festivities of the night before! I have taken this recipe from [www.bakingwithgranny.co.uk](http://www.bakingwithgranny.co.uk)

Pastry Ingredients:

300g Plain Flour  
150g Butter cubed  
1/2 tsp salt

4 tbsp cold water  
1 egg beaten for glazing

Filling Ingredients:

200g plain flour  
1/2 tsp ground ginger  
1/2 tsp ground cinnamon  
1/2 tsp mixed spice  
1/4 tsp ground black pepper  
100g mixed peel

50g flaked almonds  
1/2 tsp bicarbonate of soda  
2 tbsp whiskey or orange juice  
1 egg  
3 tbsp milk

Method:

1. to make pastry, rub flour, salt and butter together to form breadcrumb consistency, add water to form a dough, cover in plastic wrap and refrigerate
2. Preheat oven to 160 c, grease and line 7" cake tin or 2lb loaf tin with greaseproof paper
3. Mix filling ingredients together
4. Roll 2/3 pastry and line tin
5. Add filling
6. Roll out remaining pastry, cover the top, crimp edges, brush with egg, prick some holes in top, bake for 2 hours.
7. Cover top with foil partway through if top of pastry is getting too dark. Cool, enjoy!

