



THE NEWSBEAT



Volume XXVII, Issue III, Winter 2012 Newsletter of the Macfie Clan Society of America

Society Officers

President:

Dr. Jim McAfee, FSA Scot
420 Ash Dr.
Baxter, TN 38544
931-858-4790
jgmcafee@charter.net

Vice President

Ms. Amy Fee
2667 W. Avenida Azahar
Tucson, AZ 85745
520-622-7630
macfee62@yahoo.com

Secretary

Vacant

Treasurer

Ginger McAfee
420 Ash Dr,
Baxter, TN 38544
jgmcafee@charter.net

Membership

Diane Swenson
299 Wattaquaddock Hill Rd.
Bolton, MA 01740
dmswenson52@comcast.net

Newsbeat Editor

Ginger McAfee
420 Ash Dr.
Baxter, TN 38544
jgmcafee@charter.net

District Coordinators

District 1 Eastern Time Zone

Mr. Welbourne "Cliff" McDuffie
6130 17th St.
Zephyrhills, FL 33542
813 782 0877
zgator@verizon.net

District 2, Central Time Zone

Mr. Jarrod Fay
6417 Ems Rd. W
Ft. Worth, TX 76116
817-536-4397
Jarrod@glasslake.com

District 3, Mountain Time Zone

Ms. Amy Fee
2667 W. Avenida Azahar
Tucson, AZ 85745
520-622-7630
macfee62@yahoo.com

District 4, Pacific Time Zone

Mr. Jess McHaffie
P.O. Box 164
Powell Butte Oregon. 97753
541-461-2755
seawolf282@msn.com

**Macfie Society of America Web
Site: www.clanmacfieofamerica.com**

Clan Commander-Ceann Cath

Iain McFie
Coulintyre, Kinraig
Kingussie PH21 1LX

E-mail

imcfie103@btinternet.com

International Clan Website:
www.clanmacfie.co.uk/org

Colonsay Calendars



Our 2012 Calendars, have been a big hit. We had to make another small order, so we have just a few left. They feature pictures made exclusively on Colonsay. They are \$15.00 each with a couple of dollars for postage, Make a check to Macfie Clan Society and mail to Jim McAfee, 420 Ash Dr. Baxter, TN 38544

The Newsbeat is published Quarterly, January, April, July and October. If you have any news, pictures, stories, poems, Games reports, or genealogy queries, please send them to Ginger (at the address to the left, preferably e-mail) for inclusion in the next issue. We love to hear from you and the membership wants to know what is happening with other members.

Dues Schedules

Dues are due each June.

Family \$25.00

Individual \$15.00

Individual (over 65) \$7.00

Associate \$10.00

One time:

Sponsorship \$500.00

Life Membership (over 65) \$200.00

Send Dues to

Diane Swenson

299 Wattaquodock Hill Rd

Bolton, MA 01740

Annual dues will be due again on June 1, (unless you have joined within the past 6 months or so, in that case your dues will become due until June of 2010). Please check your membership card to see when you need to renew. Thanks to all those who renew their membership, your dues helps us to print and mail out this newsletter, it also helps us to maintain a presence at many of the larger games in the county and be a presence to meet and get to know other Macfies around the country. We encourage you to attend as many Scottish Games as possible, and if you would like to convene, the society will pay half of the games fee. We will also provide a banner, and some items for the table, just contact Ginger at jgmcafee@charter.net

**The Macfie Society of
America is a Member of
The Council of
Scottish Clans
Association Inc.**

Macfie Merchandise for Sale

Kilt Pin-\$15.00

25th anniversary pins-\$15.00

Badges \$12.00

Pro Rege T-shirts green-\$12.00

Buff Macfie Warrior T-Shirts \$16.00
(Only a few Warrior T-shirts left)

Minimal postage will be added to each order. Send order and payment to:

Ginger McAfee

420 Ash Dr.

Baxter, TN 38544

jgmcafee@charter.net

Upcoming Games and Events where you are likely to find a Macfie Clan Tent

January 25th Robert Burn's Birthday

March 3-4-2012: Zephyrhills Celtic Festival Dade City FL

March 24-25, 2012 Phoenix, AZ games

<http://www.arizonascots.com/05games.shtml>

April 6, Tartan Day

April 28-29 2012 Triad Games Greensboro NC

May 27, 2012- Macfie Day

June 2-3, GLASGOW KY GAMES, and MacDuffie Society Celebration <http://www.glasgowhighlandgames.com/>

June 9-10 BLAIRSVILLE, GA GAMES, CLAN MACFIE IS THE HONORED CLAN <http://www.blairsvillescottishfestival.org/>

July 12-15, Grandfather Mountain Games; <http://www.gmhg.org/>

**Ceud Mile Failte (One hundred thousand welcomes)
To our newest society members**

Mr. & Mrs. Curtis McFee, Lakewood Ranch., FL

Georgia on my Mind

Clan Macfie to be the Honored Clan at the Blairsville, GA Games; June 9-10, 2012

We would like to invite all Macfies to the Blairsville, GA Scottish Games, deep in the mountains of North Georgia. There is plenty to do and see at the games, and they have one of the best Children's areas around. Commander Iain McFie will be present and he will be the Honored Guest of the Games. Mark your calendar and come down to Georgia for the Games. For more information you can go to

<http://www.blairsvillescottishfestival.org/> or check out the Blairsville Scottish Games on Facebook.

Society News 'n Views

Amy Fee wrote: Come one, come all. To the games in Phoenix which have been moved to March 24-25, instead of in February. They past two games in February were rained out the second day. So this year with the games moved to March, hopefully we will have no rain. But of course it will be warmer (in the 80's). come to Phoenix, AZ and enjoy yourself.



Add a brand new Macfie to the Clan.... yes, we are very blessed to add beautiful baby Katherine to our family.. **Linda McFee Gilcrest and Jim Gilcrest** are "over the moon" since the birth of their granddaughter, Katherine Patricia Brinly, born September 28th. Katherine is the daughter of Jim and Linda's daughter, Brenda Gilcrest and her husband Thomas Brinly. She is Brenda and Thomas's first child and Jim and Linda's first granddaughter. They named her "Patricia" in honor of Brenda's grandmother, Patricia McFee, who many of you have met at the Scottish Parliaments



This is **Airman Caleb Erickson**, son of society member **Janell Macafee Kean**, Caleb is stationed at RAF Mildenhall England. The picture was made on Christmas Eve at Arthur's Seat in Edinburgh, Scotland. He was visiting Richard's family in Edinburgh for the Christmas holidays and enjoyed a proper Scottish Christmas. He loves the UK and he will use any excuse he can to visit Scotland. He's been in England since September and has already been to Scotland twice.

Society Membership Chairperson, Diane Swenson wrote: "We now have a new grandson! Rajan Kotelawala Swenson, son of Keith and Sharmila Swenson, was born on January 5th, 2012, at 25 weeks, and weighed only, one and one fourth pounds and was 10 inches long, but he is doing very well. He will be staying in the preemie intensive care for about 7 weeks. We do not have a picture yet. Maybe for the next newsletter."

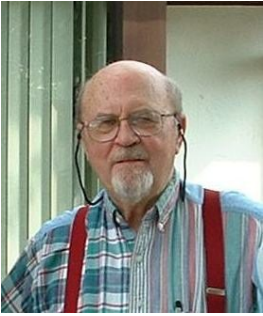
W. Cliff McDuffie was installed recently as Master of his Masonic Lodge, in Zephyrhills, FL and did so wearing his Macfie kilt. Cliff also told us that he has pulled his papers to run for Mayor again. Elections are in April. He and wife, Joyce, are headed for Hawaii on February 1st for 15 days. Cliff also invites everyone to the Zephyrhills Hills, FL Celtic Festival on March 3-4-2012: in Dade City FL



LOOKING FOR A KILT!! Society member, **David Summers**, participates in Scottish heavy Athletics, and would like to represent Clan Macfie, by wearing a Macfie tartan kilt. He would like to purchase a used kilt to wear at the games, it would need to be 46-50 inch waist. If you have a kilt that you are no longer wearing that might fit, please contact David at hillbillyscotsman@yahoo.ie or let President Jim McAfee know.



Russ Fee wrote: A large number of Fee's will be gathering the last weekend of June, in north-west Iowa, where the little farming community of Quimby, Iowa will be celebrating it's annual Watermelon Days and it's 125th birthday. The Fee family settled there a long time ago. In fact, my grandfather, Jim Fee, was the KING of the Centennial 25 years ago the last time we celebrated the town's birthday. We still have family members living the community and it's always so much fun to go back and visit. For more info contact Russ Fee at clanmcfie@comcast.net The picture to the left is the Poulsbo, Washington Fee Clan. Leticia, Matthew (5 y/o, b'day 3/28) and Gabriel (2 y/o, b'day 2/23).



Boyt Henderson Cathey, 84, a resident of White Oak Estates in Spartanburg, SC, passed away November 28th, 2011. Born in Charlotte, NC, he was the son of the late E. Allen Cathey and Lundy Henderson Cathey.

As a resident of Jamestown, NC, Boyt retired from AT&T Technologies in Burlington, NC, and was previously employed by McDonnell Douglas in Charlotte, NC. He was an avid genealogist, author, and a member of the Spartanburg ARP Church.

He was predeceased by his loving wife Mary Grace Brown Cathey, son Stephen Dale Cathey, and daughter Miriam Cathey Darby. He is survived by his son Robert Cathey and wife Kathy Wheale of Greenville, SC, sister Carlene Cathey Hovis, husband, Pascal, and niece Cathey Hovis Bassett, of Blacksburg, VA, son-in-law Rankin Darby and grandson Aaron Darby of Roanoke, VA. A memorial service was held at Davidson College Presbyterian Church, Congregation House, in Davidson, NC, on Saturday, January 14th.

LAST CHANCE to get a 2012 FULL COLOR Macfie Society calendar. The calendars were a huge success and we had to make another small order to fill all of the orders of folks wanting them. We have about 15 left now from our final order, when they are gone, they are gone. All pictures were made on Colonsay, and each picture has a description and a bit of history. Also, many of the Scottish Games dates are already noted on the calendar. These make great Christmas gifts. They are \$15.00 each, with a couple of dollars for postage inside the US. Send your check made out to Macfie Clan Society to:



Jim McAfee
420 Ash Dr.
Baxter, TN 38544

ALSO, if you have any pictures made on Colonsay, that you would like to submit for next year's Calendar, e-mail them to jgmcafee@charter.net. Put in the subject line, "Colonsay Calendar Pictures" They need to be clear and sharp, with at least 400 DPI. The printer makes the final decisions as to which pictures will be most usable, but please send in any that you have that would look nice in the 2013 Calendar, credit will be given on each picture.

McDuffee Clan Society of America of Clan Macfie will have their 50th Anniversary Celebration at the Glasgow KY Highland games May 30 - June 3, 2012. The games are held at Barren River Park. Activities are planned for each day. For more information and a registration contact Bill Morris at williamorris3551@comcast.net

Scott and Sherry Putney wrote: We have been invited to friends for dinner, next weekend to celebrate Robert Burns Birthday. The invitation had a small piece of tartan wool stapled to it, which I thought was clever. It should be fun. Also, I saw that there is an exhibit at the Morgan Library in New York City about Burns' writing of Auld Lang Syne, we will be in the city soon and we hope to see it.

Linda McFee Gilcrest is finally recovering from a series of surgeries to replace a broken hip she suffered April 2011. In an accident in April she broke her hip but the "stress fracture" didn't show up easily on x-rays so she continued to walk on it for 7 months which caused "A Vascular necrosis." This basically means there is no blood supply to the bone above the break so the bone dies. By fall the pain was intense, but she continued walking on it, even to the extent of hearing bone crumbling and breaking. She did, however, start using a cane. After 3 surgeries from November through December 23rd, and spending Christmas in the hospital, she is now home and recuperating, though she is required to be on bed rest and cannot walk on the repaired hip until February 3rd. She's hoping 2012 is a better year! Our best wishes for a quick recovery go out to Linda.



Celebrating Robert Burns

Burns Night is an annual celebration in tribute to the life and works of Scottish poet, Robert Burns (1759-1796). The celebration takes place on or near the Bard's birthday, January 25th. A Burns Supper has two essentials – the Haggis – which is traditionally carried into the gathering accompanied by a piper. And there must be some reading of Burns Poetry. Apart from the Haggis, the food at a Burns Supper is reasonably flexible, but should rely heavily on traditional Scottish Cooking. If you can not attend a formal Burns Night Celebration, perhaps you and your family can form your own Burns Night tradition. I have compiled some recipes, some traditional and some modified to fit the American taste buds.

A simple (Modern, US) Burns Night Menu for home celebration:

Cock-a-Leekie Soup (Chicken Soup)
Main Dish, Haggis (or Roast Beef or Roasted Chicken.)
Neeps (Turnips) and Tatties (Potatoes)
Salad or vegetable
Scottish trifle (Topsy Laird) for desert

The simple home Burns Celebration can begin with the bringing in of the Haggis, or if you are skipping that, you might begin with a Burns Poem

Then have everyone stand and someone (or all in unison) say the Selkirk Grace.

A gentleman will then Toast the Lassies (can be a simple welcome or an elaborate speech)

A lady will reply to that with a Toast to the Laddies (can be simple or elaborate)
Eating of the meal

Have a book of the works of Burns handy and have several folks take turns in reading some poetry

Have someone prepared to do the Immortal Memory, a short speech about the life and times of Robert Burns.

End the evening with the singing of Auld Lang Syne (US translation: For old times sake)

I am sure Burns purists would cringe at this mutilation of the traditional Burns Night Celebration, but I am of the opinion that even a simple celebration is better than none. Feel free to simplify this even more to suit your situation and personal tastes, but above all, let's Celebrate Burns and Scotland sometime this month or next. You can get more ideas and recipes at <http://www.robertburns.org/inenglish/>

You can get news from the island of Colonsay by visiting the Corncrake online newsletter at:
<http://www.corncrake.org.uk/cornframe.html>

**Address to a Haggis
by Robert Burns**

FAIR fa' your honest, sonsie face,
Great chieftain o' the pudding-race!
Aboon them a' ye tak your place,
Painch, tripe, or thairm:
Weel are ye wordy o'a grace
As lang's my arm.
The groaning trencher there ye fill,
Your hurdies like a distant hill,
Your pin was help to mend a mill
In time o' need,
While thro' your pores the dews distil
Like amber bead.
His knife see rustic Labour dight,
An' cut you up wi' ready sleight,
Trenching your gushing entrails bright,
Like ony ditch;
And then, O what a glorious sight,
Warm-reekin', rich!
Then, horn for horn, they stretch an' strive:
Deil tak the hindmost! on they drive,
Till a' their weel-swallow'd kytes belyve
Are bent like drums;
Then auld Guidman, maist like to rive,
Bethankit! hums.
Is there that owre his French ragout
Or olio that wad staw a sow,
Or fricassee wad make her spew
Wi' perfect sconner,
Looks down wi' sneering, scornfu' view
On sic a dinner?
Poor devil! see him owre his trash,
As feckles as wither'd rash,
His spindle shank, a guid whip-lash;
His nieve a nit;
Thro' bldy flood or field to dash,
O how unfit!
But mark the Rustic, haggis-fed,
The trembling earth resounds his tread.
Clap in his walie nieve a blade,
He'll mak it whistle;
An' legs an' arms, an' hands will sned,
Like taps o' trissle.
Ye Pow'rs, wha mak mankind your care,
And dish them out their bill o' fare,
Auld Scotland wants nae skinking ware
That jaups in luggies;
But, if ye wish her gratefu' prayer
Gie her a haggis

**Address to a Haggis- Modernized
(From The World Burns Club)**

Fair is your honest happy face
Great chieftain of the pudding race
Above them all you take your place
Stomach, tripe or guts
Well are you worthy of a grace
As long as my arm
The groaning platter there you fill
Your buttocks like a distant hill
Your skewer would help to repair a mill
In time of need
While through your pores the juices emerge
Like amber beads
His knife having seen hard labour wipes
And cuts you up with great skill
Digging into your gushing insides bright
Like any ditch
And then oh what a glorious sight
Warm steaming, rich
Then spoon for spoon
They stretch and strive
Devil take the last man, on they drive
Until all their well swollen bellies
Are bent like drums
Then, the old gent most likely to rift (burp)
Be thanked, mumbles
Is there that over his French Ragout
Or olio that would sicken a pig
Or fricassee would make her vomit
With perfect disgust
Looks down with a sneering scornful opinion
On such a dinner
Poor devil, see him over his trash
As weak as a withered rush (reed)
His spindle-shank a good whiplash
His clenched fist the size of a nut
Through a bloody flood and battle field to dash
Oh how unfit
But take note of the strong haggis fed Scot
The trembling earth resounds his tread
Clasped in his large fist a blade
He'll make it whistle
And legs and arms and heads he will cut off
Like the tops of thistles
You powers who make mankind your care
And dish them out their meals
Old Scotland wants no watery food
That splashes in dishes
But if you wish her grateful prayer
Give her a haggis!

The Haggis is a very old, traditional Scottish dish that combines meats, spices and oatmeal. A traditional recipe for The Haggis would involve the boiled and minced liver, lungs and heart of a sheep mixed with chopped onions, toasted oatmeal, salt, pepper, and spices. The mixture would then be stuffed into the cleaned sheep's stomach, sewn up (leaving enough room for expansion to avoid an explosion) and then boiled



Don't go...wait come back! We have an updated version of The Haggis for you, prepared with modern techniques that just may tickle your culinary fancy. And rather than using a sheep's stomach you can prepare the Haggis in a bowl or use the same type of casing most commonly used to make breakfast sausage. Ask your butcher if they will sell you sausage casing.

Go ahead be adventurous - you just might like it!

Ingredients

½ lb minced lamb shoulder
½ lb minced beef
6 oz. beef suet
½ lb beef liver
1 cup of oatmeal
1 cup of stock (reserve this from the boiled meat)
2 finely chopped onions (or you can grate the onions if you choose)
½ tsp grated nutmeg
1 piece of mace or ¼ tsp ground mace
¼ tsp of cayenne pepper
¼ tsp ground coriander
Sea salt and ground black pepper to taste

Method

Preheat oven to 250 °-300°F
Place the liver in cold water, bring to a boil the liver for five minutes, allow to cool
Chop the liver with the onion as finely as you can
Boil the remaining meat in a large stock pot approximately one hour; then allow to cool.
Reserve the stock
Meanwhile, toast the oatmeal in a sauté pan shaking occasionally to be sure all toasts equally and doesn't burn.
Chop the meats finely
Mix all ingredients together including the reserved stock
Transfer to a well greased oven-proof glass bowl and cover with a layer of foil or parchment paper.
Place in a baie marie (a water bath) using a pan large enough to accommodate the bowl and add warm water to come ¾ of the way up the bowl. Check from time to time to replenish the water level.
Cook for 3 hours.
To serve, cut open the casing if you are using and spoon out the filling
Accompany with neeps and tatties.(turnips and potatoes mashed together

COCK - A - LEEKIE SOUP

1 plump chicken and giblets
2 qts. water
1 bay leaf
1 sprig parsley
Salt and pepper to taste
8 leeks, sliced
2 tbsp. rice

Place chicken and giblets in a large pot with water, bay leaf, parsley, salt, pepper, and 2 of the leeks. Simmer 1 hour. Skim off the fat. Remove the chicken and giblets and strain the soup. Add the rice and the remaining sliced leeks. Simmer gently until the leeks and rice are tender, about 1/2 hour. A little of the breast meat of the chicken may be minced and added to the soup. **7**

More Burns Night Recipes

Neeps and Tatties

(Turnips and Potatoes)

- 3-4 medium sized potatoes
- 1 tablespoon chopped Chives or green onions
- 3-4 medium sized Turnips or rutabaga
- 1 tablespoon butter
- Sprinkle of Nutmeg
- salt and pepper to taste

Directions: Cook the vegetables separately, drain and then mash them together, adding all the other ingredients. Season to taste and serve very hot.

Trifle Cake or Topsy Laird

This is a dish in which you can put your own twist. It is usually served in a elegant glass bowl.

- One prepared sponge cake (or baked yellow cake)
- 1/4 Cup Raspberry or Strawberry jam
- 1/4 Cup sherry (Optional)
- 1/4 cup Scotch whiskey (optional)
- 4 cups custard or vanilla pudding, prepared
- 2 cups fruit like strawberries, raspberries, kiwi, bananas or any combination of your liking.
- 1 Cup whipped cream
- 3 Tablespoons confectioners sugar
- 3 Tablespoons almond slivers
- Whole Strawberries to adorn the top



Crumble about 1/3 of the cake in bottom of the bowl, add 1/3 of the jam and fruit. If you are using the sherry and Scotch, pour about 1/3 of each over the layer. Repeat 3 times, then top with the whipped cream, confectioners sugar and then almonds. Arrange the whole strawberries around the edge of the top.

Bagpipe Humor

With apologies to Bob McFie of Glasgow and Jarrod Fay, TX

Q. How do you get two bagpipes to play in perfect unison?

A. Shoot one.

Q. What's the difference between a bagpipe and an onion?

A. No one cries when you chop up a bagpipe.

Q. What's the difference between a bagpipe and a trampoline?

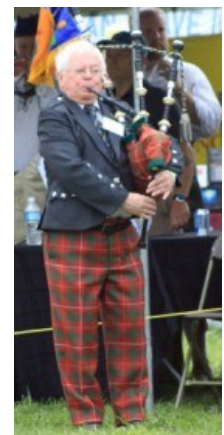
A. You take off your shoes when you jump on a trampoline.

Q. How is playing a bagpipe like throwing a javelin blindfolded?

A. You don't have to be very good to get people's attention



Jarrod Fay with fans, Ian and Jacob McAfee



Bob McFie

The Selkirk Grace

Some hae meat and canna eat,
And some would eat that want it;
But we hae meat, and we can eat,
Sae let the Lord be thankit.

Auld Lang Syne by Robert Burns

Should auld acquaintance be forgot,
And never brought to mind?
Should auld acquaintance be forgot,
And auld lang syne!

Chorus.-For auld lang syne, my dear,
For auld lang syne.
We'll tak a cup o' kindness yet,
For auld lang syne

And there's a hand, my trusty fere!
And gie's a hand o' thine!
And we'll tak a right gude-willie waught,
For auld lang syne.

Chorus.-For auld lang syne, my dear,
For auld lang syne.
We'll tak a cup o' kindness yet,
For auld lang syne

Scots were playing football (soccer) in the 1400s, say historians"

Daily Telegraph

Take from the "Galley" Newsletter of the
Macfie Society in Scotland



It has long been thought that before the 19th century the game of football only existed whereby two very large teams fought to get the ball over a very large pitch. The curator of the Scottish Football Museum, Richard McBrearty, found accounts showing that footballs ('fut ballis') had been purchased in 1497. Details of a match played for Mary, Queen of Scots, when she was under house arrest in Carlisle, stated that 20 players used only their feet. The football, the oldest known, was a leather bound pig's bladder.

My Heart's in the Highlands by Robert Burns

Farewell to the Highlands, farewell to the North,
The birth-place of Valour, the country of Worth;
Wherever I wander, wherever I rove,
The hills of the Highlands for ever I love.

My heart's in the Highlands, my heart is not here;
My heart's in the Highlands a-chasing the deer;
A-chasing the wild-deer, and following the roe,
My heart's in the Highlands wherever I go.

Farewell to the mountains high covered with snow;
Farewell to the straths and green valleys below;
Farewell to the forests and wild-hanging woods;
Farewell to the torrents and loud-pouring floods.

My heart's in the Highlands, my heart is not here;
My heart's in the Highlands a-chasing the deer;
A-chasing the wild-deer, and following the roe,
My heart's in the Highlands wherever I go.

National Tartan Day April 6

Americans of Scottish descent have played a vibrant and influential role in the development of this country. However not until 1997 was this influence recognized by U.S. Senate Resolution that appeared in the Congressional Record of April 7, 1997. In 1998 National Tartan Day was officially recognized on a permanent basis when the U.S. Senate passed Senate Resolution 155 recognizing April 6th as National Tartan Day. This was followed by companion bill House Resolution 41 which was passed by the U.S. House of Representatives on March 9, 2005

That date of April 6th commemorates the signing of the Declaration of Arbroath in 1320, which asserted Scotland's Sovereignty over English claims, and which was an influence on the America Declaration of Independence.

So on April 6th 2012, wear your Macfie tartan proudly, and let us know how you celebrated. If possible send pictures to share in the next News-beat.

Mystery of fox found on remote Scottish island

THE mystery arrival of a fox on a remote Scottish island has left residents baffled. Colonsay has always been fox free and is recorded as such in records stretching back to 1892. And the island has no near neighbour so residents are racking their brains over how the lone fox, found dead at Scalasaig, actually got there.

The fox was found by Ross Moodie and Chris Baker as they checked the island's fire station for storm damage, one night last month.

Ross said: "We drove up the road to the fire station at Scalasaig and there was nothing on the road. "But when we came back down – only five or ten minutes later – there was this thing lying in the middle of the road. "At first we thought it was a cat or a rabbit, but then we thought, no, it's too big, and thought it was a dog – then we saw that it was a fox."

The animal had a large gash behind its left ear and Ross believes that it had bled to death. But how the animal reached Colonsay remains a mystery.

Ross added: "Somebody had a theory that it came across on a boat carrying Hydro Board workers. "I think it is more likely to have come across in a bin lorry from Oban."

Netta Titterton, who lives near the pier at Scalasaig, said: "The fox was outside my house. It's very strange, we have never had foxes here on Colonsay. Islay is the nearest place and it's 15 miles away – so I don't think it swam here."

An 1892 book on Colonsay states that foxes had never been recorded on the island. Mike Peacock, RSPB Officer for Colonsay and Oronsay, said: "There are no foxes on Colonsay, Islay or Jura.

"The bin lorry is a possibility, but I think somebody has brought a dead fox here and dumped it as a practical joke, although I have no evidence to support that."

(Taken from the Friends of Colonsay Facebook page via "The Daily Record News link)



The Macfie Clan Society of America
Dr. Jim McAfee, President
420 Ash Dr.
Baxter, TN 38544

