

Food Trust Scotland – Report of the 2010 St Andrews Day Lunch



When the snow floats down in Scotland, blasted into drifts by a wicked Siberian wind, things can get difficult. It's just at such times that we'd like someone to magically change our climate. For a warmer one!

The Food Trust's 2010 St Andrews lunch, held in the **UNESCO** World Heritage Site of New Lanark on Sunday 28th November, would have been a good place to start. Except we couldn't easily begin. That's because the guest speaker Stewart Stevenson MSP, the Scottish Government's Transport & Climate Change Minister, hadn't arrived. Well the poor man responsible for our nation's roads and climate was stuck in a drift - trying to get out of Edinburgh.

"It's a pity he's not able to be with us" said FTS Chairman Arthur Bell opening the depleted lunch, *"because I wanted to ask him when he planned to change our bloody awful climate"*.

A record attendance of almost 130 supporters was booked in for *"Maw Broon's Sunday Lunch"*, a celebration of the extraordinary publishing success of The *"Maw Broon's Cookbook"*. Half of the lunchers actually made it through the blizzards, and had a superb four course menu, all of the dishes taken from Maw's Broon's first book. The Head Chef of character's dishes, with some delightful touches.

The dining room - and even the tables - were decorated (by publishers Geddes and Grosset), with cardboard cut-out members of the Broons family. Arthur made a presentation to **the Cyrenians** from the Trust of **£500 towards their 'Good Food Program'**. Based in Leith they help the most disadvantaged in society learn about cooking and ingredients. Then came an extra special *Grace*. It was performed by *"Paw Broon"* – actually actor **John Cairney**, internationally famed for his Robert Burns portrayals.

And here's what Maw Broon then served up for the hardy diners....



To start there was **Auntie Betty's Fishcakes** which she had described as :*"This may be a way tae get thae fussy twins o' yours tae eat fish."* And Trevor topped each delicious little cake with a small poached egg. Extraordinarily they were deep-fried in perfect breadcrumbs - yet still soft and runny.

Maw Broon is famed for her soups, and her **Hotch Potch** didn't disappoint. It was full of vegetables, just slightly al dente, such as broad beans, celery, carrots and peas. It was made with lamb and chicken stocks, but was light and fresh. As Auntie Betty commented :*"This is a grand recipe Maggie. I think it is even better than Scotch Broth."* She was correct. The soup was served with melba toast topped with creamed Stornoway black pudding.



Few better ways to prepare chicken could be found than Maw's **Chicken Pie wi' Forcemeat Balls**. The chef had used birds reared at nearby Strathaven in the traditional and natural ways, and the result was chicken with flavours reminding older attendees of their youth. Maw Broon said: *"I ken chickens are dear, but the way this pie is made, you'll get a pot o' soup and the next day's dinner oot o' the bird too."*

