



The Victor

The Supreme Military Order of the Temple of Jerusalem

www.grandprioryofthescots.org



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Grand Prior Update



Balgonie the Lesser, Chev. Stuart Morris, KTJ, recently advised the Grand Bailiff that his father, Balgonie, Grand Prior of the Grand Priory of the Scots, is feeling better and his legs have almost healed up. He is hoping Scotland has a decent summer so that his father can get

outside more. It was also noted that our Grand Prior has a wheelchair now if he is going anywhere.

As Balgonie approaches his 90th birthday this year, please keep him and his family in your prayers.

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Knights Templar in Scotland

The Knights Templar had considerable possessions in the County of Nairn, or Moray, in 1296. The following extract is taken from The History of Nairn:

"...There is a writ extant granted in their [the Knights Templar] favour at Berwick, addressed to the Sheriff of Invernairn to put them in possession of their lands, they having made submission to Edward I. This was no doubt done. From the deed of conveyance of the Temple lands in the North from Lord Torphichen, the last Master of the Order, it appears that the following were the lands held here. Those two roods of arable land lying within the territory of the Burgh of Nairn, in that part thereof called [blank] possessed by John Rose, burgess of Nairn, and his sub-tenants; those two roods of arable temple land and house lying within the said territory of Nairn, possessed by Hew Rose of Kilravock and his sub-tenants; all and hail those our temple lands called the lands of Pitfundie lying in the said Sheriffdom of Nairn, betwixt the strypte that conies from the lands of Brodie on the east, the fludder or myre upon the south side of the common muir called the Hardmuir on the south side, the lands of Penick and wood of Lochloy on the west, and the Euchcarse of Culbyn on the north, for the most part possessed by the lairds of Brodie, and their sub-tenants."

Source: Wikipedia

H.E. Dame Patricia Tennyson Bell, GCTJ. GMTJ
Grand Bailiff – Grand Bailiwick



Dear All:

This is a terrible time for our country and for the world as we battle against a new virus on a day-to-day basis. We are all in this together and must do whatever we can to keep each other as safe as possible and stay close to home. Do keep in touch and let us know how everyone is doing. May God be with us now and always.

Thinking positive, the Privy Council established a date of June 6 or 7, 2021, for our investiture at Balgonie Castle. I have written to Stuart asking which date is better for our Grand Prior and family. A save the date notice will be sent out within a few months' time and then next January a final notice with all the pertinent data will be sent to the membership.

Neil Johnson postponed his visit to Syracuse from the end of April to June 27th to meet with the Preceptory of Chattan. I too plan to be present at this get together. Neil is also planning to hold a meeting in St. Louis in October with the Commandery of Sterling. As soon as arrangements are finalized, he will let his membership know and will put a notice in the next edition of *The Victor*.

The Priory of Robert the Bruce is hoping to hold a Convent in Anaheim, California, in August. Cheryl will let everyone know if it has to be postponed.

Just a reminder, Joe Blaylock has the Scottish Knights Templar tartan and ties and Dan Harrison has the lapel pins. Please contact them if you need to purchase anything.

Allen Cummings is doing a fantastic job running the website and newsletter. He is always in need of articles, pictures and other items for inclusion into his endeavors. Allen recently sent out a roster to all members and if you see any changes, you can now go into the Members' Area on our website to do these corrections yourself. In this edition, there is a notice instructing you as to how to accomplish this. Of course, for those who do not have access to a computer, please let Allen, your Commander/Preceptor or Prior know.

Even in this difficult time, both Priories are doing outstanding charitable work.

Thank you all so much. Take care and God be with you.

Patricia Tennyson Bell – Grand Bailiff

Balgonie Castle Investiture

The next Investiture at Balgonie Castle is tentatively 14 months away. As the Grand Bailiff stated in her report, a “save the date” notice will be made available within a few months and will be published in the newsletter

The ceremony inside the 14th century castle chapel is very touching, realizing its use for 700 years. Same is to be said about a very delicious dinner that is held in the castles banquet hall after the investiture.

My attendance in 2014 is one of my most favorite memories. Hopefully, should you attend, I believe you will enjoy it as much as I did.

Balgonie Castle Investiture blast from the past – August 2014



St. Columba News

I regret to inform all of you that we will have to postpone the Convent scheduled for this April. The Coronavirus outbreak has closed the State of New York to any gatherings and with the time schedule for the apogee of the virus, we will not be clear by late April. I apologize for the postponement, but do not want to risk any of you in either getting the virus or getting a ticket for traveling.

The New York Convent scheduled for Syracuse, New York, is being postponed to June 26-28, 2020. This is the only date that the hotel and our ritual personnel had which would work. I apologize if this creates a problem for you.

The hotel, site, times, rooms and dinner remain the same. If you have made a reservation you will need to cancel it and reschedule. For any details please refer to the original email that I sent. If you need a fresh copy please contact me and I will forward it to you.



*Embassy Suites Syracuse Destiny USA
311 Hiawatha Blvd
Syracuse NY 13204*

Telephone: 315-303-1650

Thank you all for your cooperation and BE SAFE!

Regards,
Chevalier R. Neil Johnson, GOTJ
Prior
Priory of St. Columba

651-260-0306
Johnson_neil@comcast.net

Website Members Area

Our website now has a Members Area that active members can access to update address, telephone number and email address when necessary. A link to the Members Area login page is located at the end of the websites' menu bar on the right side.

Once you have logged on, if you update your information, emails are sent notifying the Grand Bailiff, Deputy Grand Bailiff, Executive Officer and your Prior of the new information. For this reason, please do not submit the page if just viewing it.

To obtain a username and password to access the Members Area, please do the following:

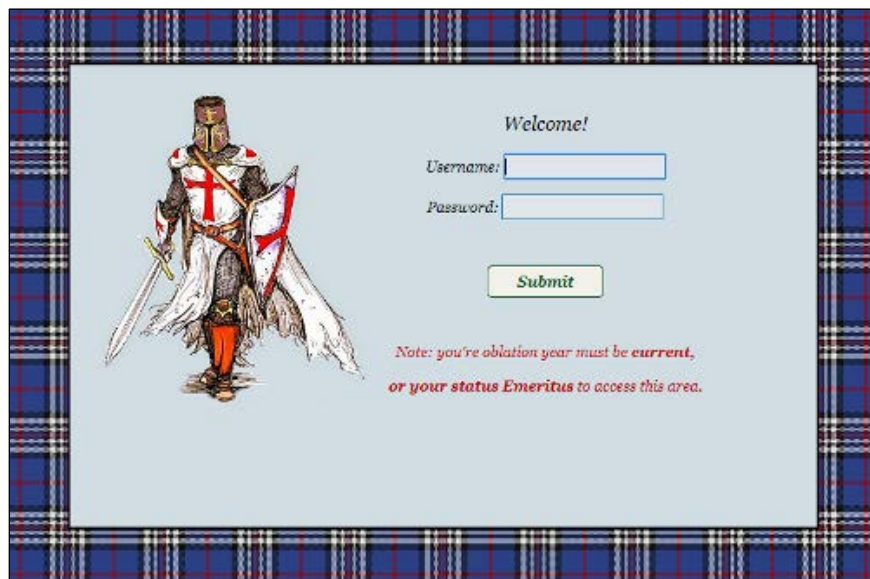
Send an email to thevictor@grandprioryofthescots.org containing your first and last name, mailing address, desired username and password.

- a. Username must be at least 8 characters long (upper or lower case – no restrictions).
- b. Password must be at least 8 characters long that includes at least, 1 upper case character, 1 number and 1 special character (&, %, #, @).

Once your name and mailing address verifies you are an active member, you will be notified that your login credentials have been validated for you to access the Members Area.

Once a member becomes inactive, they will no longer have access to the Members Area.

Other features of the Members Area include looking up a members contact information or viewing documents. There is currently one document for the Priory of Robert the Bruce, that being their calendar for 2020. Other documents will be added in the future as approved by the Privy Council.



Members Area Login Page

Templar Initiation Wells

From the BBC

By Fernando Teixeira & Izabela Cardosa

21 February 2020

Near the manicured gardens and hilltop villas of Sintra, Portugal, lies the fairytale estate of Quinta da Regaleira. Protected within a Unesco World Heritage landscape, Quinta da Regaleira is a postcard-perfect mix of Gothic, Egyptian, Moorish and Renaissance architecture. But it's what lies beneath the palace's gardens that truly sets the estate's design apart. A pair of wells, called the Initiation Wells, spiral down deep within the earth, like inverted towers. The wells were never used to collect water. Instead, they were part of a mysterious initiation ritual within the Knights of Templar tradition.



Quinta da Regaleira has had many owners over the decades, but it was António Augusto Carvalho Monteiro, one of the wealthiest men in Portugal at the turn of the 20th Century, who made the estate what it is today.

Carvalho Monteiro had a deep interest in – and was quite possibly an initiate of – the Knights Templar, a Catholic military order with roots dating to the early 12th Century. While the group is believed to have disbanded 700 years ago, certain groups, like the Freemasons, revived the medieval group's rituals and traditions centuries later. With architect and set designer Luigi Manini, Carvalho Monteiro created a property brimming with pagan and Christian symbolism between 1904 and 1910. The property's wells, located in the expansive gardens that Manini also designed, served as the starting point in Templar candidate initiation ceremonies.

It is believed that Templar initiations at Quinta da Regaleira began with candidates entering one of the Initiation Wells blindfolded. Holding a sword close to their heart, they would descend nine flights of stairs – a number that represents the nine founders of the Templar order. Once reaching the bottom of the well, the candidate would walk into a dark labyrinth where they would symbolically and literally find their way up towards the light. If they were able to make back through the well tower and into the sunlight, initiates would walk across stones in water to reach the chapel, where they would then be welcomed into the brotherhood.

While Templar initiations no longer take place at Quinta da Regaleira, visitors are welcomed to trace the footsteps of candidates past, experiencing this ode to Portugal's hidden myths and history firsthand.



Message from the Lord Lyon –
The Celebration of the 700th Anniversary of the signing of the Declaration of Arbroath

Greetings from Edinburgh on this spring day albeit that we are affected by the pandemic which is playing such a critical role in all our lives worldwide. On 6 April 2020 we are celebrating the 700th Anniversary of the Declaration of Arbroath. This document was signed at Arbroath Abbey which is just a few miles from my home and the ruins of which I have walked round on many occasions.

The Declaration is one of the most significant documents that emerged from Mediaeval Europe. It is a document that is marked by learning and scholarship and for the 14th century provides an argument for the self determination of the Scottish people. It changed constitutional thinking – such that our King was required to rule in the best interests of his people who, through the Declaration, kept a right to Depose the king.

This fundamental principle in constitutional law of the power of the people remains even to today and applies in all democratic states to Monarch and State Leader alike.

Throughout the centuries this principle was drawn on by many including the Committee who drafted the American Declaration of Independence. Today we all celebrate the living Scotland whether here at home or abroad acknowledge the influence this Declaration has had and further celebrate our Scottish heritage. One simple fact that highlights the influence of the living Scotland is shown in the fact that at the 1776 Convention of Philadelphia 10 of the 13 emerging States of America were represented by those who claimed Scottish birth. All of this led to the establishment by the United States Senate of the celebration of Tartan Day each year on 6 April.

Happy 700th Anniversary celebrations of the Declaration of Arbroath and Happy Tartan Day.

Lyon

Dr Joseph J Morrow,
CBE, QC, LLD, FRSE.
Right Honourable Lord Lyon, King of Arms



Braised pork cheek with scallops, Marmite-buttered cabbage & apple sauce

Pork cheeks are exactly what their name implies: the slip of meat in the hollow of the *cheek*, underneath the animal's eyes.

Ingredients

8 fully-trimmed pork cheek nuts
8 hand-dived scallops
4 dark green inner leaves of Savoy cabbage
2 green eating apples, peeled, cored and diced
1 teaspoon Marmite
1 tablespoon unsalted butter, melted
50g unsalted butter, chilled
1 small onion, peeled and roughly diced
1 large carrot, peeled and roughly diced
1 pint of chicken stock, fresh or stock cube
Half teaspoon caraway seeds
1 clove garlic, peeled
2 fresh bay leaves
1 sprig of thyme
Light olive oil



Directions

Preheat oven to 300 degrees Fahrenheit. First, braise the pork cheeks. Remove them from the fridge at least 30 minutes before cooking then season both sides of the cheeks with salt and pepper. Heat an oven-proof, heavy-based pan on the stove and carefully add a tablespoon of olive oil. In 2 batches, seal and color the cheeks until golden brown, then remove from the pan. Add a little more oil and gently brown the carrot, onion and garlic, then add the chicken stock, herbs and caraway seeds to the vegetables. Bring to the boil then add the cheeks. Bring down to a gentle simmer, place a lid on the pan and braise in the oven for approximately 1.5 to 2 hours until the pork is tender and offers no resistance when pierced with a skewer. Remove from the oven and allow to cool in the stock.

Meanwhile, place the apple in a pan with a tablespoon of water and 25g of the chilled butter. Cover with a tight-fitting lid and place on a gentle heat until the apples are softened. Blend to a smooth puree or simply mash with a fork and set to one side.

Next, place a pan of salted water on a high heat to boil and prepare a bowl of iced water. Trim each cabbage leaf into a neat shape, removing as much of the stalk as possible. Place the cabbage into the boiling water and blanch until softened (around 30 seconds), then immediately place in the iced-water to cool. After several minutes remove the leaves from the ice bath and dry with a cloth. Combine the melted butter and marmite in a small dish and have pastry brush to hand.

Strain the cooled pork stock into a clean pan and gently simmer to reduce by half. Then place the cheeks into the simmering stock along with the cabbage leaves to gently heat through. Meanwhile, heat a frying pan on the stove, and lightly season the scallops with salt and pepper. Add little oil to the pan and fry the scallops until golden brown on each side. Add the remaining chilled butter and allow to froth, spooning it over the scallops several times before removing the scallops from the pan ready to serve. To serve, place the cabbage leaves on warmed plates and carefully paint with the Marmite butter. Present the cheeks and scallops as shown and dot with the apple puree.

Rosemary Roasted Lamb



Ingredients

Leg of Lamb 4 pounds
A couple of stems fresh rosemary
6 baking potatoes about 3 pounds, peeled
1 onion, sliced
2 cloves garlic, sliced
1 tbsp olive oil
¾ pt lamb stock

Directions

Preheat the oven to 475°F. Season the lamb with freshly ground pepper and roast in a medium roasting tray in the preheated oven for 15 minutes. Lower the heat to 350°F. Remove the lamb from the tray and pour off the excess fat.

While the lamb is roasting, heat the oil in a pan, add the onions and cover and cook for 5 minutes till soft. Remove the cover from the pan, add the garlic and rosemary and cook for a further 5 minutes. Remove the onions from the pan.

Lay a layer of potatoes into the roasting tray and lightly season with black pepper. Lay 1/3 of the cooked onions onto the potatoes, repeat this process until you have three or four layers of potatoes and onions.

Bring the lamb stock to the boil and pour over the potatoes, press down with a spoon till the potatoes are all submerged.

Place the lamb on top and return to the preheated oven and continue to cook for 3 hours.

The lamb should be meltingly tender and the potatoes and onions should have absorbed the stock and lamb juices.

