



The Victor

The Supreme Military Order of the Temple of Jerusalem

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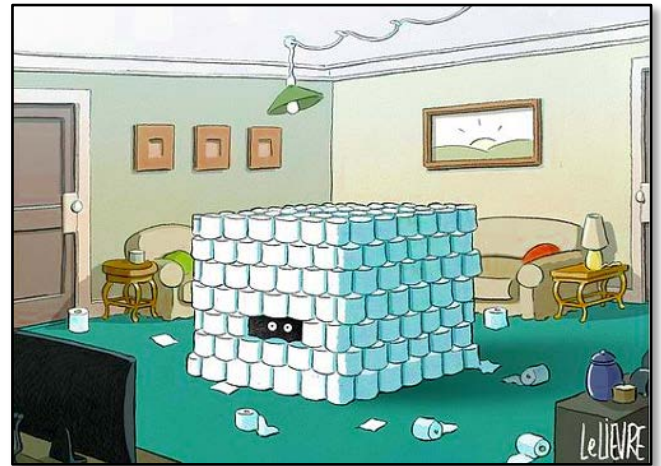
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Notes

- As Balgonie approaches his 90th birthday this year, please keep him and his family in your prayers.
- Priory of St Columba June Conclave was postponed to the future.
- Have an article with specific interest to the Knights Templar or its history? Send to allencomyn2@gmail.com

Locked In

As we are all aware, because of restrictions due to the virus, our Priory's have postponed activities until things have settled down and it is safe to meet publically again. Therefore, this issue of The Victor is somewhat different that previous issues.



Although “locked in”, our newsletter is still a focal point for fellowship during these difficult times.

As always, may the best of God's blessings rest upon you and your family.

The Auld Yin Hisel,

Grand Bailiff Message

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



Dear Chevaliers and Dames:

With all the turmoil going on in our country at the present time, I feel that our Order must put the Christian and Charity aspects above all others. When we were invested, we committed to seven vows and we should strive to remember them within the Order at this time.

Therefore, I wish to share the following with you:

1. Our Order is not political and, therefore, does not endorse political candidates. No exceptions.
2. The Order does not take stands on political issues, except only those political issues that impact our ability to govern our Order (eg. Changes in laws by legislation or ballot measures that apply directly to non-profit, charitable Orders such as ours).
3. The only public statements on behalf of the Order are to be made by the Grand Bailiff.
4. No one is to use or state his or her title, position or membership in the Order when making any political statement and furthering ambitions in other organizations.
5. All members are to avoid embroiling the Order in controversy.
6. Any decision to make a public statement shall be made by the Privy Council. (The Grand Bailiff will be the spokesperson, but the responsibility for thinking/discussing the matter belongs to the Privy Council).
7. As a Christian Order it is best to remember to do unto others as you would wish them to do unto you.

I feel the above steps will help us handle many awkward situations.

Stay safe and secure.

Patricia Tennyson Bell
Grand Bailiff

In Memory – Peggy Daniell Ferguson



Mrs. Ferguson passed away peacefully April 14th, 2020, at Azalea Health and Rehabilitation in Metter, Georgia. She was a native of Atlanta. She was born on July 15th, 1932, daughter of Charles Joseph and Zita (Parrish) Burke.

The family lived in Atlanta and later made their home in Statesboro, Georgia. Mrs. Ferguson was a graduate of Georgia Southern College and taught in public schools, last being in Decatur, Georgia. She married Robert G. Daniell Jr. on March the 8th, 1958, in Candler County. They had two sons, Robert and Roger. In 1996, Mrs. Ferguson married Cleve Robert Ferguson in Claremont, California. They were together until Mr. Ferguson passed in 2018.

Mrs Ferguson was very active in the Daughters of the American Revolution and was a member of the Daughters of the American Colonists, Magna Carta Dames, Huguenot Society and Southern Society of Genealogists. Her appreciation of family history led to compositions giving account of the Andrew Jackson Rountree family of Emanuel County.

In the 1960s, Mrs. Ferguson was active in the Metter Jaycettes and the Metter Primitive Baptist Church. She also valued education and was program chairman of the Metter Parent-Teachers Association. Mrs. Ferguson also donated much of her time to promoting the arts through her associations with Opera Guild's and Mother's March of Dimes, the Red Cross Blood Donor's campaigns and countless other organizations.

She was preceded in death by her husband and a son, Roger Daniell of Metter. Mrs. Ferguson is survived by her son, Robert A. Daniell of Metter; and ex-husband, Robert G. Daniell Jr. In addition, there are numerous other extended family members from both California and Georgia.

In lieu of flowers, the family requests that memorial contributions be made to Daughters of the American Revolution at dar.org; Mount Wilson Observatory in California at mtwilson.edu. and the Knights Templar Order at knightstemplarorder.com. Friends may sign the online register book at www.joineranderson.com.



Website Members Area

Members Area of our website has a feature that active members can access to update address, telephone number and email address when necessary. When you update your information, emails are automatically sent to the Grand Bailiff, Deputy Grand Bailiff, Executive Officer and appropriate Prior of the new information. For this reason, please do not submit the page when just viewing it.

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

Send an email to allencomyn2@gmail.com 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.

Grand Priory Objectives

The Grand Priory's aim is to promote Scotland's cultural heritage through the ideals of Chivalry. In today's world, these aims include the following:

- To perpetuate the chivalric traditions of knighthood.
- To carry out significant works of welfare and charity.
- To be a patron of Historical, Heraldic, and Genealogical studies concerning the Order, and Knighthood connected with the Order.
- To protect the National Culture of Scotland



Decline of the Knights Templar

In the mid-12th century, the tide began to turn in the Crusades. The Islamic world had become more united under effective leaders such as Saladin. Dissension arose among Christian factions in and concerning the Holy Land. The Knights Templar were occasionally at odds with the two other Christian military orders, the Knights Hospitaller and the Teutonic Knights, and decades of internecine feuds weakened Christian positions, both politically and militarily. After the Templars were involved in several unsuccessful campaigns, including the pivotal Battle of Hattin, Jerusalem was recaptured by Muslim forces under Saladin in 1187. The Holy Roman Emperor Frederick II reclaimed the city for Christians in the Sixth Crusade of 1229, without Templar aid, but only held it for a little more than a decade. In 1244, the Ayyubid dynasty together with Khwarezmi mercenaries recaptured Jerusalem, and the city did not return to Western control until 1917 when, during World War I, the British captured it from the Ottoman Empire.

The Templars were forced to relocate their headquarters to other cities in the north, such as the seaport of Acre, which they held for the next century. It was lost in 1291, followed by their last mainland strongholds, Tortosa (Tartus in what is now Syria) and Atlit in present-day Israel. Their headquarters then moved to Limassol on the island of Cyprus, and they also attempted to maintain a garrison on tiny Arwad Island, just off the coast from Tortosa. In 1300, there was some attempt to engage in coordinated military efforts with the Mongols via a new invasion force at Arwad. In 1302 or 1303, however, the Templars lost the island to the Egyptian Mamluk Sultanate in the Siege of Arwad. With the island gone, the Crusaders lost their last foothold in the Holy Land.

With the order's military mission now less important, support for the organization began to dwindle. The situation was complex, however, since during the two hundred years of their existence, the Templars had become a part of daily life throughout Christendom. The organization's Templar Houses, hundreds of which were dotted throughout Europe and the Near East, gave them a widespread presence at the local level. The Templars still managed many businesses, and many Europeans had daily contact with the Templar network, such as by working at a Templar farm or vineyard, or using the order as a bank in which to store personal valuables. The order was still not subject to local government, making it everywhere a "state within a state" – its standing army, though it no longer had a well-defined mission, could pass freely through all borders. This situation heightened tensions with some European nobility, especially as the Templars were indicating an interest in founding their own monastic state, just as the Teutonic Knights had done in Prussia and the Knights Hospitaller were doing in Rhodes.

Sources

Martin, Sean (2005). *The Knights Templar: The History & Myths of the Legendary Military Order*. New York: Thunder's Mouth Press. ISBN 978-1-56025-645-8.

Nicholson, Helen (2001). *The Knights Templar: A New History*. Stroud: Sutton. ISBN 978-0-7509-2517-4.

Scottish Humor

A Scotsman, an Englishman and an Irishman were at a bar and had just started drinking their first round when a fly landed in each of their drinks.

The Englishman refused to drink his an ordered another.

The Irishman blew his away in a cloud of froth and carried on drinking.

But the Scotsman carefully lifted the fly out by its wings and held it over his glass. "Go on!" he said. "Spit it oot ya wee ba####d!"

The most terrifying half-tomato I've ever had.



Scottish Tea Bread (Fruit Loaf)

Ingredients

2/3 cup Zante currants (not blackcurrants)
3/4 cup raisins
3/4 cup golden raisins
1 1/4 cups soft, dark brown sugar
10 oz hot black tea
1 egg, beaten
1 3/4 cups of all purpose flour, sifted
2 tsp baking powder



Instructions

Put all the dried fruit into a bowl with the brown sugar and pour the hot tea over the top. Cover and let stand on the counter overnight.

Preheat the oven to 350°F (180°C)

Butter and flour the inside of a loaf tin and set aside.

Place the fruit mixture into a large bowl and add the beaten egg, flour and baking powder and mix until well combined.

Pour mixture into prepared pan and place into preheated oven. Bake for 60 to 65 minutes or until a cake tester comes out clean.

Allow to cool in pan for 15 minutes, then carefully remove cake from pan and place on cooling rack.

Cool completely before slicing. Serve with a hot cup of tea.



Cream Griddle Scones (Stove Top Scones)



Yield: 12

Prep time: 15 MINUTES

Cook time: 10 MINUTE

Ingredients

1 3/4 to 2 cups sifted, self-raising flour

1/8 cup sugar

1/4 stick butter

1/2 cup milk (or buttermilk)

1 egg

Pinch of salt

1/4 cup) raisins, or currants - optional

Instructions

In a large bowl, cream the butter and sugar, then add the egg.

Add the milk, then the flour and salt, and mix until it comes together into a dough. (If adding raisins or currants, do so at this time.)

Turn out onto floured surface and fold over until smooth and divide in two. Roll out each half and cut into 4 quarters.

Place on preheated griddle set at about medium high to test, (if some flour turns light brown in a few seconds, it is ready).

Turn the scones when they have risen, and the bottoms are dark colored.

Continue to cook until the other side is also well-colored and scone is cooked entirely.

Remove from heat and cool in a kitchen towel for a few minutes before serving.

Serve while warm with butter, jam and/or cream and some hot tea.



Scottish Sausage Rolls

A Scottish recipe using beef instead of pork, to fill puff pastry to create incredibly delicious Sausage Rolls.



Yield: 24 small rolls (12 large)
Prep time: 20 minutes
Cook time: 25 minutes

Ingredients

1 package puff pastry
1 lb ground beef
1/2 cup water
1 1/4 tsp salt
3/4 tsp black pepper
3/4 tsp coriander (dried, ground)
do not use fresh cilantro
1/2 tsp nutmeg
1 cup plain breadcrumbs
1 slightly beaten egg white, to brush pastry
HP brown sauce

Instructions

In a large bowl, mix together the salt with all the spices and breadcrumbs. Add the ground beef, and about 1/2 cup of water. Using your hands, mix all the ingredients together until it has a meatloaf texture, adding water as needed. The sausage should hold together when squeezed, without being too wet.

Place the puff pastry on a clean counter, mat or board. Cut into rectangular(ish) pieces, they don't need to be exact, depending on the size of the rolls you want to make; from cocktail size to "man" size. Alternatively, you can make a long roll and then cut them into the size you desire.

Shape some meat into logs, and place close to one end of the pastry, but don't put too much meat or they will burst open when baking.

With your finger, lightly dampen one of the edges with a little water, seal shut, then crimp with a fork.

Place on a lined (Silpat, aluminum foil or parchment) edged baking tray, make three or four small cuts in the top of the pastry, and brush with a little beaten egg white.

Bake sausage rolls in preheated 400° F oven for about 25 minutes or until golden brown.

Serve with HP brown sauce.

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God is First

Others are Second

I'm Third

