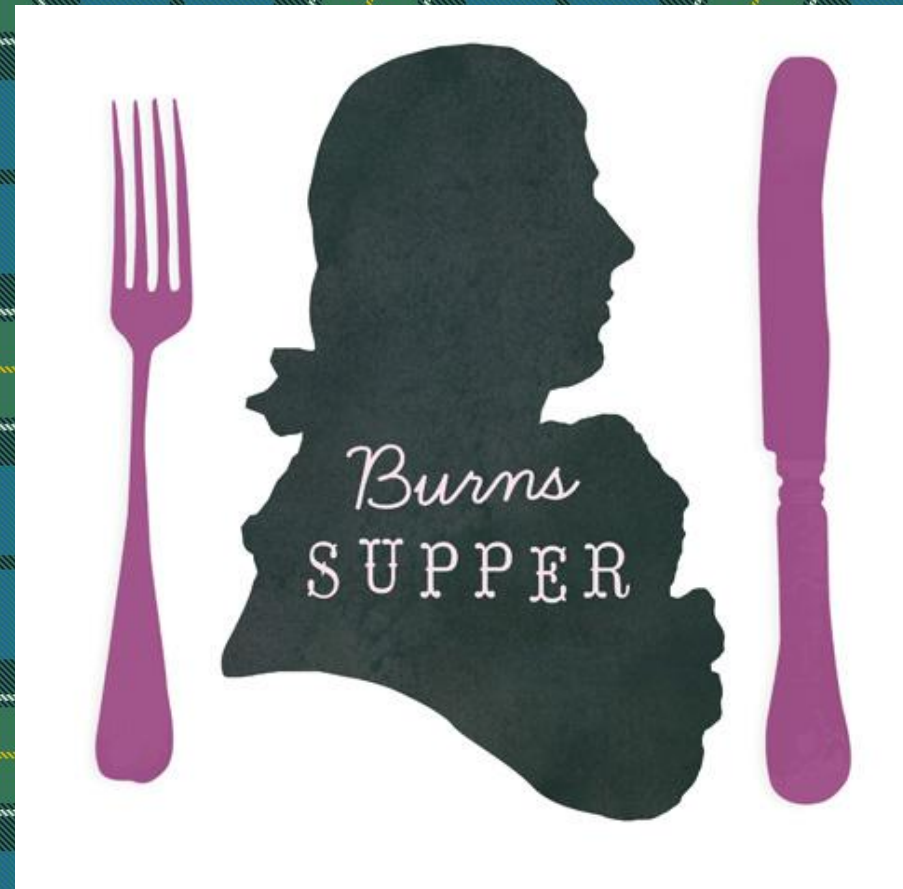


The background of the image is a traditional Scottish plaid pattern. It features a grid of squares in various shades of blue, green, and yellow, with thin white lines separating the squares. The pattern is dense and covers the entire frame.

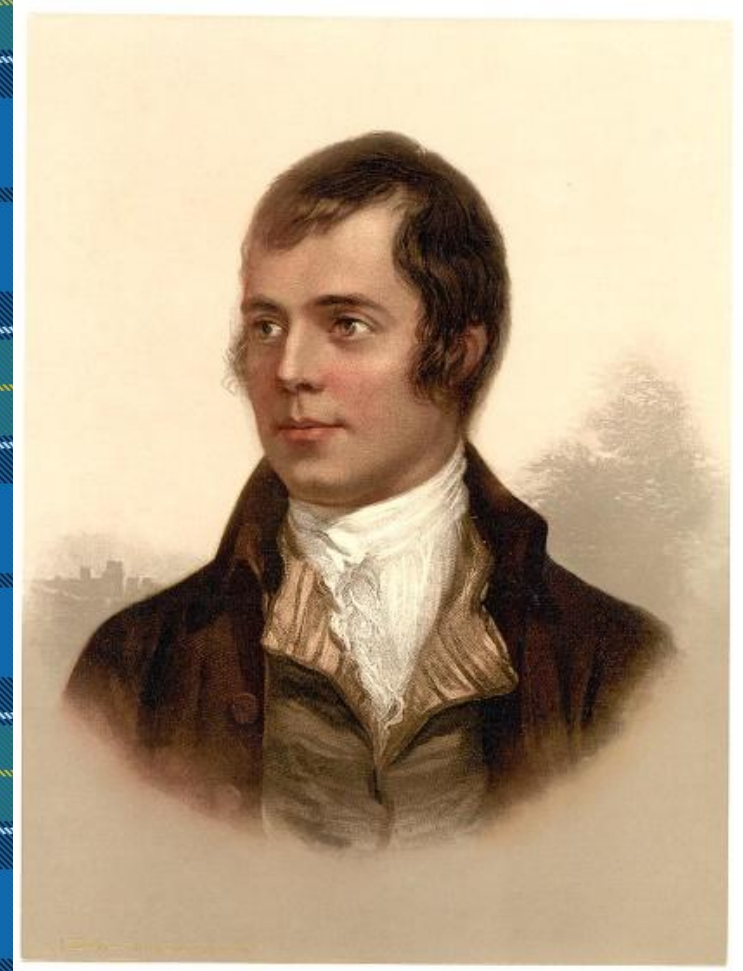
Burns Night

A Burns supper is a celebration of the life and poetry of the poet Robert Burns. The suppers are normally held on or near the poet's birthday, 25 January, sometimes also known as Robert Burns Day (or Robbie Burns Day or Rabbie Burns Day) or Burns Night (Scots: Burns Nicht), although they may in principle be held at any time of the year.

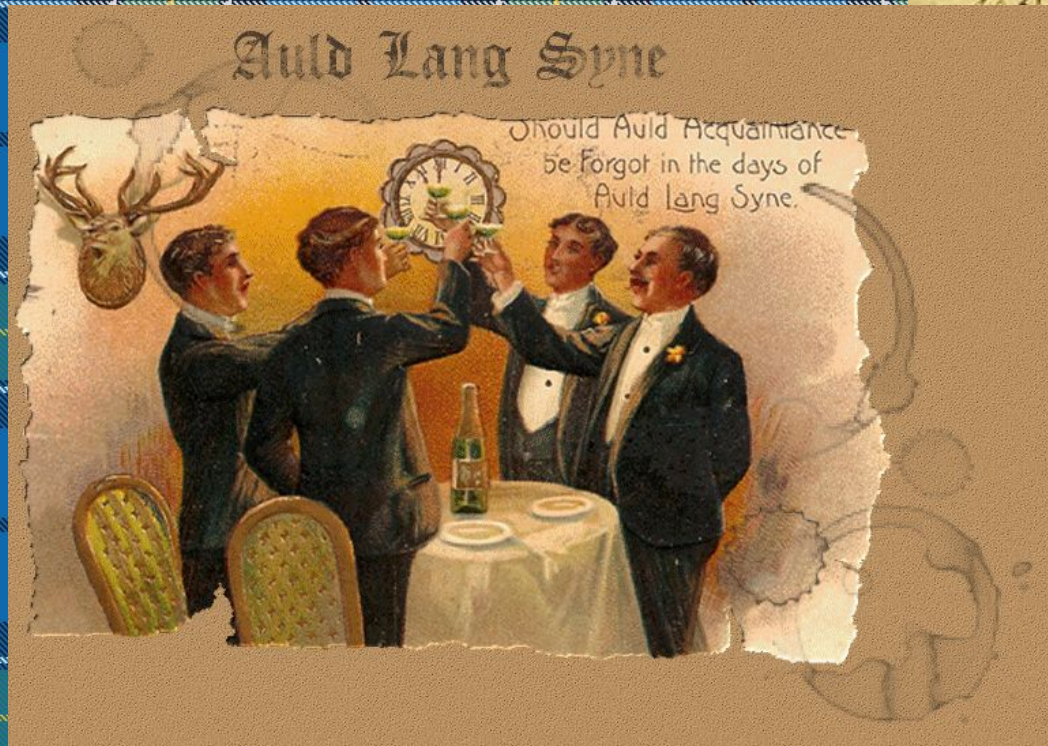
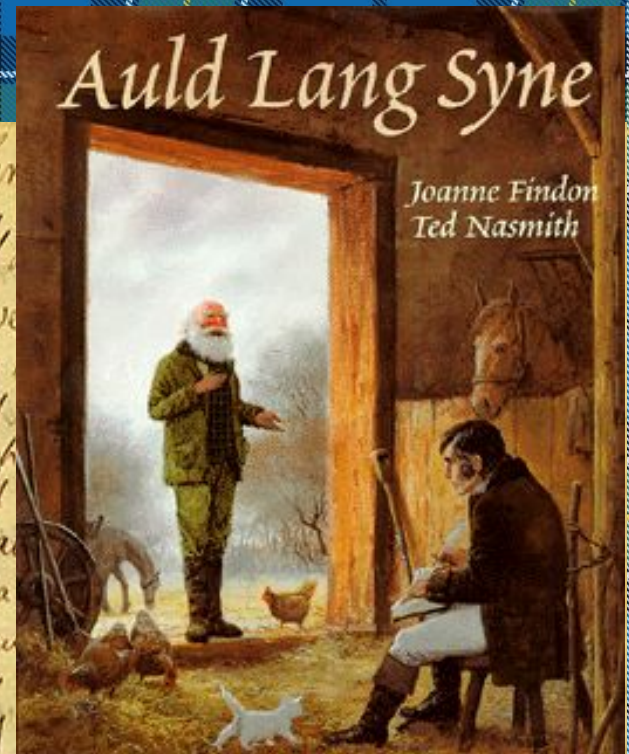


Born in 1759 to a farming family in the town of Alloway, Robert Burns aka Rabbie Burns has grown to become one of the country's most iconic literary figures and Scotland's most revered national poet.

He wrote his first poem aged 15, and by his mid-twenties had gained a reputation for his pioneering views on politics, religion and class-inequalities.



Perhaps his best known work is "Auld Lang Syne", which is sung at New Year's Eve celebrations in Scotland, parts of the United Kingdom, and other places around the world.



and surely I'll be mine,
I'll tak a cup o' kindness yet
for auld lang syne.
O for auld ae,
has run about the braes,
and frae't the gowans fine,
we've wander'd mony a weary foot
in auld lang syne.
O for auld ae.

During his short 37-year-old lifetime, he penned many works including Auld Lang Syne, Tam O'Shanter and A Red, Red Rose to name just a few, and the legacy he left behind has had a profound effect on future generations around the world ever since, and continues to inspire and influence contemporary artists over 250 years after his birth.

A Red, Red Rose

O, my love is like a red, red **rose**
That is newly sprung in June.
O, my love is like the melody,
That is **sweetly** played in tune.

As fair are you, my lovely lass,
So deep in **love** am I,
And I will love you still, my Dear,
Till all the seas go dry.

Till all the seas go dry, my Dear,
And the **rocks** melt with the sun!

Till, my Dear,
life shall run.

Love,
sand mile!

BURNS - 1794

TER

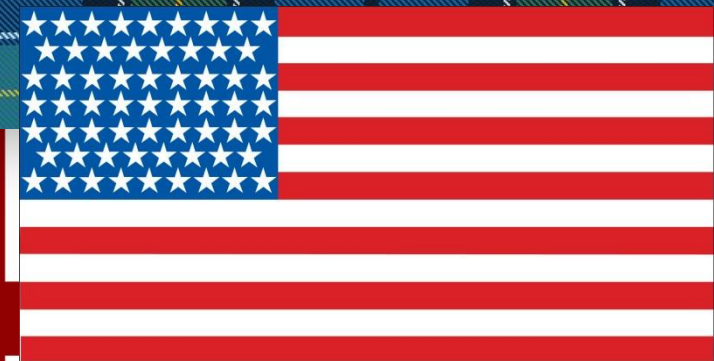
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Tam O' Shanter

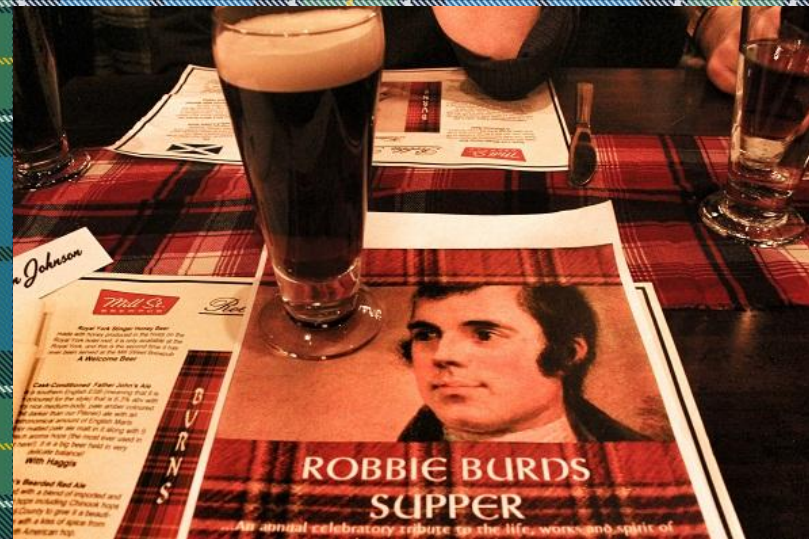
Coffins stood round, like open presses,
That show'd the dead in their last dresses;
And by some devilish caitiv' sleight
Each in its coil had held a light,
By which heroic Tam was able
To wote upon the haly table,
A murderer's bones, in gibbet-air;
Two spae-lang, wee, unchristen'd bairns;
A thief, new-cutted frae a rape,
Wi' his last gasp his gab did gape;
Five tomahawks, wi' blade red-rusted;
Five scimitars, wi' murder crusted;
A garter which a babe had strangled;
A knife, a father's throat had mangled,
Whom his ain son o' life bereft,
The grey hairs yet stak to the heft;
Wi' near of horrible and awfu',
Which even to name was be unswifu'.

Robert Burns

Robert Burns' acquaintances held the first Burns' supper on July 21, the anniversary of his death, in Ayrshire, Scotland, in the late 1700s. The date was later changed to January 25, which marks his birthday. Burns' suppers are now held by people and organizations with Scottish origins worldwide, particularly in Australia, Canada, England, and the United States.



Burns' supper may be informal or formal, only for men, only for women, or for both genders. Formal events include toasts and readings of pieces written by Robert Burns. Ceremonies during a Burns' Night supper vary according to the group organizing the event and the location.



Order of the supper

Host's welcoming speech

The host says a few words welcoming everyone to the supper and perhaps stating the reason for it. The event is declared open.

All of the guests are seated and grace is said, usually using the Selkirk Grace, a well-known thanksgiving said before meals, using the Scots language. Although attributed to Burns, the Selkirk Grace was already known in the 17th century, as the "Galloway Grace" or the "Covenanters' Grace". It came to be called the Selkirk Grace because Burns was said to have delivered it at a dinner given by the Earl of Selkirk.

The background of the image is a repeating pattern of the Selkirk Grace tartan. It features a grid of squares in shades of blue, green, and black, with thin white and yellow lines forming the grid.

The Selkirk Grace

Some hae meat an
canna eat,

And some wad eat that want it;

But we hae meat, and we can eat,

And sae let the Lord be thankit.



Supper

At the end of the poem, a Scotch whisky toast will be proposed to the haggis, then the company will sit down to the meal. The haggis is traditionally served with mashed potatoes (tatties) and mashed turnips (A Scottish 'turnip' is an English 'swede') (neeps). A dessert course, cheese courses, coffee, etc. may also be part of the meal. The courses normally use traditional Scottish recipes. For instance, dessert may be cranachan or Topsy Laird (whisky trifle) followed by oatcakes and cheese, all washed down with the "water of life" (uisge beatha) – Scotch whisky. When the meal reaches the coffee stage various speeches and toasts are given. In order, the core speeches and toasts are as follows.



Toast to the Lassies

The humorous highlight of any Burns Night comes in this toast, which is designed to praise the role of women in the world today. This should be done by selective quotation from Burns's works and should build towards a positive note. Particular reference to those present makes for a more meaningful toast.

Reply to the Toast to the Lassies

Revenge for the women present as they get their chance to reply.

Works by Burns

After the speeches there may be singing of songs by Burns – Ae Fond Kiss, Parcel o' Rogues, A Man's a Man, etc. – and more poetry – To a Mouse, To a Louse, Tam o' Shanter, The Twa Dugs, Holy Willie's Prayer, etc. This may be done by the individual guests or by invited experts, and it goes on for as long as the guests wish and may include other works by poets influenced by Burns, particularly poets writing in Scots. Foreign guests can also be invited to sing or say works from their land.



L. 14th, 1786.

Q. S. A. L. S.

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H P O E M S

BERT BURNS.

ly Printed in One Volume, Octavo.
sical Three Shillings.

not distant Mercenary view in Publish
appart as will defray the necessary Expe
els.

side o' your thin,
is nae fin;
for which they rin,
And Fame's their jo;
ed-the-Horn shall win:
And wharefore no?
R. A. M. S. A. Y.

age to take the above mentioned Work

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for M.*

THE
POETICAL WORKS OF
ROBERT BURNS
VOLUME I



To A Mouse

Wee, sleekit, cowrin, tim'rous beastie,
O, what a panic's in thy breastie!
Thou need na start awa' sae hasty,
Wi' bickering brattle!
I wad be laith to rin an' chase thee,
Wi' murd'ring pattle!

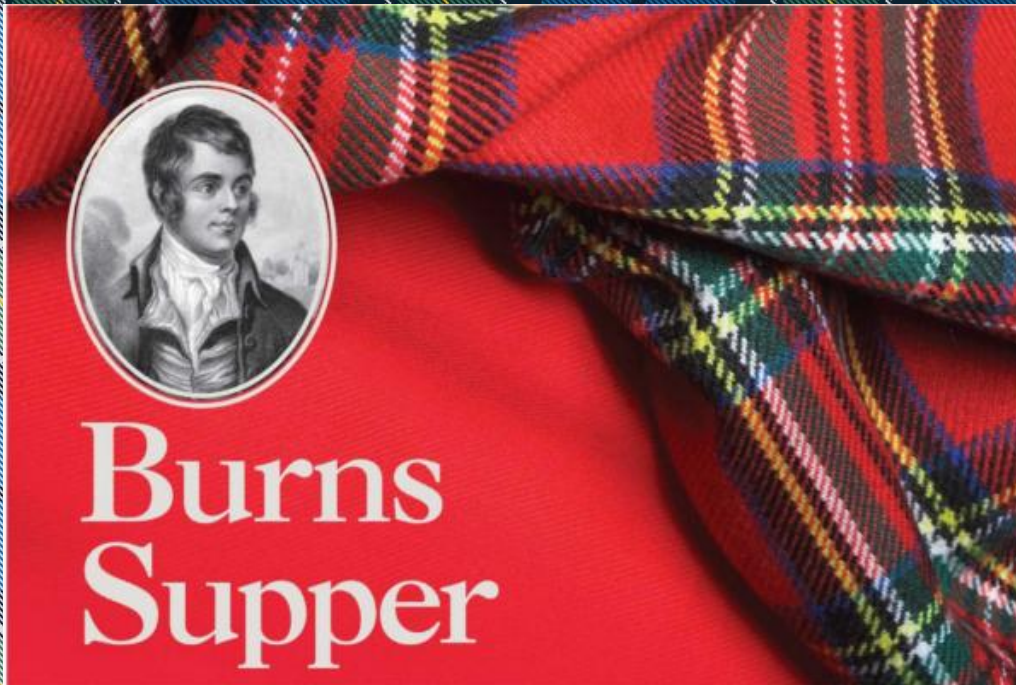
I'm truly sorry man's dominion,
Has broken nature's social union,
An' justifies that ill opinion,
What makes thee startle
At me, thy poor, earth-born companion,
An' fellow-mortal!

I doubt na, whiles, but thou may thieve;
What then? poor beastie, thou maun live!
A daisie-leek in a thrave
S a sma' request;
I'll get a blessin wi' the lave,
An' never miss it!

Robert Burns

Auld Lang Syne


The chair closes the proceedings by inviting guests to stand and belt out a rousing rendition of Auld Lang Syne. The company joins hands and sings as one, having made sure to brush up on those difficult later lines.



Celebrate the life of
Robert Burns
with Yes Scotland

Reserve your tickets for the national fundraising Gala Burns Supper on Friday 24th January 2014 featuring special guest performances from leading entertainers such as Elaine C Smith, actor David Hayman and music from leading Scots singer/songwriter Emma Pollock plus more to be announced.

The evening includes a whisky cocktail reception and a Scottish themed three-course meal and drinks with a Live Auction hosted by Yes Scotland's Phil MacHugh.



VENUE The Hub, Castlehill, Edinburgh 24th January 2014, 7pm till midnight

EARLY BIRD OFFER Purchase a table of 10 for £900 when booking before the 31st December (usual price £1,000). For further details please contact phil.machugh@yesscotland.net

