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RSC E-Newsletter 22.04.21

Things are all a buzz here at the Club, with lock down restrictions easing next week and our re-opening the week after, we are truly excited for what's to come. The Club is getting a good spit and polish (not literally, because you know.. Covid) and we are getting ready to welcome you all back.

I have a jam-packed E-newsletter to help you make some plans and look forward to the Summer!

We were of course deeply saddened by the passing of HRH The Duke of Edinburgh earlier this month. Such a wonderful life, celebrated in a fitting and beautiful way. I am sure I wasn't the only one getting very emotional watching the coverage of his funeral on the BBC. Our condolences were sent to The Clubs Patron, HRH The Princess Royal via letter and a copy of it can be seen below.

We have a date for re-opening our accommodation which will hopefully coincide with more travel being allowed throughout the UK so don't hesitate to get in touch with our reservations team now to book your dates.

As always please don't hesitate to drop me an email with any questions you may have or bookings you wish to make on events@royalscotsclub.com

Look forward to seeing you soon,

Ayesha and the team at RSC

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Re-opening Dates

We have now finalised our re-opening plans which are as follows.

From Tuesday 4th May the dining room will be open for Lunch Tuesday – Friday with bookings available between 12 noon and 2pm. The Members lounge, library and bar will be open Tuesday – Saturday between 10am and 4pm.

The club will be closed out with the times mentioned above, this includes Sundays and Mondays.

As bookings increase, we will be able to expand our opening times accordingly.

Cocktail bar, Members lounge & library

From Tuesday 4th May we will be opening the cocktail bar, members lounge and library from 10am until 4pm, Tuesday-Saturday. It will be closed on Sundays and Mondays as mentioned above. Pre-booking isn't necessary but please sign in at reception on arrival. Tea and coffee will be charged at £1.50 which is available from the bar along with cakes and pastries.

Dining room

The dining room will be open initially Tuesday-Friday with tables available between 12 noon and 2pm from Tuesday 4th May. We hope to expand opening hours in due course as restrictions are lifted.

Bookings must be made at least 24 hours in advance by emailing Ayesha on events@royalscotsclub.com. Bookings are subject to restrictions at the time, for example 4 guests from 2 households.

Please note the dress code has been relaxed completely for the time being.



As a little thank you to all of those booking lunch with us, we are planning a special prize draw. All you need to do is book a table for lunch in May and/or June and at the end of June, we will select a winner at random who will receive a lunch for two voucher which can be used in July or August. The more tables you book the more entries you get. Good luck!

Accommodation

Our bedroom accommodation will be re-opening from the 21st May. With 27 beautiful rooms in cosy surrounds, The Club is perfect for your first foray into travel again.

And if you prefer the flexibility of self-catering accommodation, the Club has got you covered with 34A Abercromby Place. A 3-bed luxurious, dog friendly, self-catering apartment right on the corner of Abercromby Place and Dundas Street. The apartment has a modest kitchen, living area and each bedroom has an en-suite bathroom.

34A has its own website so check it out [here](#).

A major plus of 34A is the splendid Queen Street Gardens, where Robert Louis Stevenson spent much of his childhood. Most visitors to Edinburgh must wait until the annual Open Door's Day to venture inside but guests of 34A, receive a key to access this secret garden for the duration of your stay. This apartment is booking up quickly so don't delay in sending your dates to reservations@royalscotclub.com to check availability and reserve your dates.

I don't think there is a better time to visit Edinburgh than the summer months. In past editions I have shared with you my list of favourite untraditional things to do in this beautiful City but this time I am sharing with you your suggestions. Have a read and let me know what would make your top 5.

Dunbar's Close Gardens

Any Edinburgh visitor will be familiar with the Royal Mile which connects Edinburgh Castle with the Palace of Holyrood House. The network of Closes lead off the Royal Mile through the Old Town and are steeped in history. With over 70 Closes to explore don't miss Dunbar's Close, this beautiful garden

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or chatting with friends over lunch in this secluded spot.

Open from 07:00am, closing times vary throughout the year

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Mary's Milk Bar

This marvellously modern milk bar in Edinburgh's historic Grassmarket has been producing handmade gelato and chocolates since 2013 and its founder Mary is a graduate from an actual Gelato University in Italy. With weird and wonderful seasonal flavour combinations like Toast & Marmalade and Goats Cheese & Figs mixed with favourite staples like Salted Caramel and Milk, all ages will be pressing their noses against the window checking out the latest flavours.

Reopening in May.

[Learn More](#)



Dovecot Studios

Dovecot is a world-renowned tapestry studio and centre for contemporary art, craft and design in the heart of Edinburgh's Old Town. The Tapestry Studio is in the former swimming pool that was once the old Infirmary Street Bathhouse and the original viewing gallery is open daily for visitors to observe the weavers create their masterpieces. Dovecot offers a programme of popular exhibitions and events with the likes of Grayson Perry and Mary Quant plus a shop full of beautiful hand-made gifts and a fantastic cafe 'Pinks at Dovecot'.

Open on Monday to Saturday from 10:00am

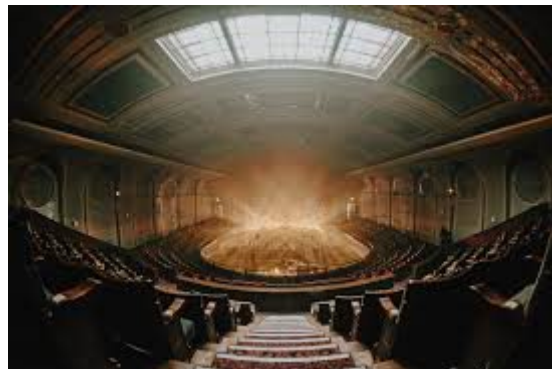
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Leith Theatre

You may have heard of the Festival Theatre, the Playhouse or the Lyceum Theatre but there is another institution tucked away in Leith which was given as a gift to the Burgh from the people of Edinburgh in the 1920's when Leith was incorporated into the capital city. This lively creative hub caters for all ages so be sure to check out their programme of what's on during your visit.

Reopening in June, check out their website for more details.



[Learn More](#)

Edinburgh Farmers Market



Situated on Castle Terrace every Saturday with stunning views of the Castle and only a hop, skip and a jump from the Royal Mile you will find an award-winning market showcasing the very best of Scottish produce. If you've booked a self-catering apartment it is the perfect place to catch the highest quality, local ingredients to cook up for dinner. You can find fresh scallops, smoked salmon, venison, cheese, seasonal fruit and vegetables from this renowned foodie haven.

Operates every Saturday from 09:00am – 14:00pm

[Learn More](#)

2020 The Year of Cancelled Events



Everyone will remember 2020 in different ways, for me it will always be the year of cancelled events. Special occasions, family get togethers, weddings, charity balls, graduations, prize giving... The list is exhaustive.

But that just means that this year and next will be packed with events to organise and look forward to. And where better than your Club, with a variety of private rooms to accommodate from 6 to 160 guests, we have a space for every event and occasion.

And as always, members receive fantastic discounts on room hire and catering. So, if you have an event to re-schedule please don't hesitate to contact myself on events@royalscotsclub.com to check costs and availability.

May Sunday Lunch



We will be offering a special Sunday lunch service on Sunday 30th May between 12 noon and 2pm. The menu will be spring themed and will feature all your favourite Sunday lunch options. Make a booking and enjoy a delicious lunch overlooking the beautiful Queen Street Gardens in full bloom. Bookings must be made at least 24 hours in advance by emailing Ayesha on events@royalscotsclub.com. Bookings are subject to restrictions at the time.

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Royal



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12 April 2021

Commander Anne Sullivan RN
Assistant Private Secretary to
HRH The Princess Royal
Buckingham Palace
London
SW1A 1AA

Dear Commander Sullivan,

HRH The Duke of Edinburgh

The President and all members of The Regimental Association of The Royal Scots (The Royal Regiment) and all members and staff of The Royal Scots Club wish to convey their deepest condolences to HRH The Princess Royal on the death of her father HRH The Duke of Edinburgh. Our thoughts are with The Princess Royal and all members of The Royal Family, including of course Her Majesty, The Queen at this difficult and sad time.

Regards,

Jimmy Springthorpe

Bank Holiday Weekend BBQ Recipes

May will be the month of small garden gatherings and what better than a delicious BBQ to feed your guests. But, we don't want to see any brunt bangers here so we've turned to our ever knowledgeable head chef, Bremner Macdonald for a couple of fool proof BBQ recipes that are sure to impress.

Zesty BBQ chicken



Bremner recommends you brine your chicken in advance to guarantee a well cooked, fall off the bone piece of meat. Add some zesty favours and you've got yourself a not so traditional BBQ chicken that's sure to please.

Feeds 6

Ingredients

4 litres cold water

50g sugar

150g salt

2.5kg chicken parts with skin and bones (drumsticks and bone in thighs work great)

60ml fresh lime juice plus 4 limes, halved crosswise

2 tablespoons fish sauce

1 large garlic clove, minced

3 tablespoons finely chopped fresh mint

Handful finely chopped fresh coriander

1 teaspoon dried hot red pepper flakes

120ml vegetable oil

Method

1. Brine the chicken: Bring water, sugar, and 145g salt to a boil in a large heavy pot, then reduce heat and simmer, uncovered for 15 minutes. Cool brine completely, then add chicken and soak, covered and chilled, for 6 hours. Chicken can be brined 1 day ahead. After the 6 hours just remove from the brine, pat dry, and chill, covered. Remove the meat from the fridge at least thirty minutes before cooking to let it come to room temperature.

2. Make the vinaigrette: Whisk together lime juice, fish sauce, garlic, mint, cilantro, red pepper flakes, and remaining salt in a large bowl, then add oil in a stream, whisking until

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3. Cooking your chicken - The question of coal or gas is always up for debate, but either way you need to ensure your barbecue is hot and ready to go before beginning. If you are using a gas barbecue, turn it on around thirty minutes before you intend to use it and keep a section turned to low or off as it will come in useful later. For coal barbecues, once you have lit your charcoal wait for the flames to die down until you are left with a nice amber glow (this normally takes between thirty and forty-five minutes). Try to concentrate the coals to one side of the grill to leave you with a cooler area. Start your chicken off on the hot part of the barbecue until it gets some colour then move to a cooler part of the barbecue and cover with the lid to retain the heat for around 10-15 minutes, checking on it regularly. To check the chicken is cooked, insert a knife near the bone and if the juices run clear it's ready. You could also use a meat thermometer – the chicken should be at least 70°C in the centre.

4. When chicken is almost done, grill lime halves, cut sides down, uncovered, over coals until grill marks appear, about 3 minutes.

5. Once cooked, transfer the chicken to the bowl of vinaigrette and turn to coat, then transfer to a serving platter and keep warm, loosely covered with foil. This will also allow your meat to rest which Bremner says is crucial for perfect chicken, he recommends around five to ten minutes for drumsticks and thighs.

6. Serve: Transfer the grilled limes to the platter with the chicken and serve any remaining vinaigrette on the side.

A couple of side dishes Bremner recommends are as follows.

Smokey buttered corn on the cob



Throwing your corn on the barbecue really breathes some extra life into it – as the corn chars, the sugars inside caramelize and develop lovely smoky flavours. For best results, buy your corn with the husks still attached – that way you can barbecue the corn inside the husks to steam it through, before slathering them in delicious butter (if you can get smoked butter, do it, you won't regret it). Feel free to finish them back on the barbecue for extra colour and smokiness if that's how you like them!

Potato salad with asparagus and feta



A different take on the traditional potato salad, the creamy tangy feta and seasonal asparagus elevate this simple side dish and compliment the chicken beautifully.

Ingredients

750g (1½lb) small waxy new potatoes, scrubbed

A little olive oil

2 bunches (about 500g) asparagus, trimmed

2-3tbsp fresh mint, chopped

4 spring onions, finely sliced

½ small red onion, finely sliced

100g feta, crumbled

12 mint leaves

FOR THE DRESSING:

3 tbsp good, olive oil

1tsp Dijon mustard

Grated zest and juice of 1 lemon

Method

1. Heat the oven to 200°C (gas mark 6). Cut the potatoes in half and place in a roasting tray. Drizzle with olive oil and toss well. Roast for 30 minutes, tossing the potatoes occasionally.
2. Brush the asparagus with a little oil and then add to the potatoes in the roasting tray. Return to the oven and cook for a further 15 minutes, or until the asparagus and the potatoes are tender.

4. Place the dressing ingredients in a screw top jar and shake well to combine. Pour the dressing over the salad and toss gently to coat. Allow to stand until most of the dressing has been absorbed.

5. Transfer to a serving dish and sprinkle the mint leaves over it. Serve warm or at room temperature.

If you decide to have a go at any of the above please let us know and send us any pictures, we love seeing them!

**MEMBER GET
MEMBER SCHEME**

**INTRODUCE A MEMBER AND
YOU BOTH BENEFIT!**

Here's how the RSC member get member scheme works:

Each time you introduce a new member we are offering you both a reward. The new member gets 50% off the cost of the joining fee and you receive a bottle of champagne.

The offer is available when the person you introduce successfully joins the Club and provides your name & membership number as their proposer.

The bottle of champagne will be available for you to collect at the Club once the membership application has been approved and the subscription has been paid.

Terms & conditions apply. Offer is valid for a limited time only.

WWW.ROYALSCOTSClub.COM

Zoom Lectures

We have a great selection of virtual lectures coming up. Find out all the details below along with links to book via Eventbrite. I do hope you can join us but if you are unable to, I will endeavour to record the lectures and share them in an upcoming newsletter.

Tin hats, white skirts and slide rules: the experimental gunnery work of ATS women in World War 2

Saturday 1st May 2021, 11am



It is widely known that women from the Auxiliary Territorial Service served with expertise and heroism on the many World War 2 'Ack-Ack' (anti-aircraft) batteries around the country. What seems to have been much less well known is the story of the hand-picked women who served at the Royal Artillery experimental ranges both during the war and, in the Women's Royal Army Corps, for years into the Cold War era. This, largely forgotten, story will be amplified with some first person recollections of women who worked in this remarkable but secret world.

Dr Nina Baker is an independent engineering historian specialising in the history of women in engineering. She has had a varied career, starting out as a deck officer in the Merchant Navy. She later studied for an engineering degree as a mature student, followed by a PhD in concrete durability. We hope you will join us for this fascinating talk.

[BOOK HERE](#)



Brothers in Botany – the birth of the Botanics with Cam Goodall

Monday 10th May 7pm

In 1670 was begun in Edinburgh a most prodigious enterprise – a Physic Garden. Meet the individuals responsible for this most singular initiative, only the second in the British Isles, which would in time grow to become our Botanic Gardens.

Were it not for the endeavours of Messrs Sibbald, Balfour and Sutherland – all men of startling parts – the populace of Edinburgh would be much impoverished, and not only in the loss of a much-loved contemplative space. These were amongst the earliest in our parade of Enlightenment Titans which could rightly be said to have shaped the modern world.

Edinburgh's Forgotten Astronomer with Bruce Vickery

Saturday 5th June 11am



How many people in Edinburgh know that it was Astronomer Charles Piazzi Smyth who introduced the Time Ball and Time Gun to Edinburgh – legacies that remain to this day?

But he did not stop there! Here was a man who made mountain top astronomy a reality and was involved in pushing Spectroscopy and Meteorology to new heights.

All this whilst doing pioneering work in photography, and turning out brilliant art works.

Too many activities for one talk! This talk will take a controversial aspect of his life and work and present it from his perspective.

[BOOK HERE](#)

Dangerous Energy with Bryden Ritchie

Monday 14th June 7pm



This lecture presents a brief history of the manufacture and use of explosives in Scotland for both Military, Sporting and Civil Engineering purposes.

The lecture will cover the basic processes involved in the manufacture of Gunpowder, Cordite and Dynamite, illustrated by photographic images from Scottish Mills and Factories including Roslin, Ardeer, Gretna and Bishopton.

[BOOK HERE](#)

Previous Zoom lectures

Thank you to everyone who joined us for the zoom lectures in April. The coffee morning on Mary Queen of Scots was recorded and can be downloaded below. The evening lecture wasn't recorded at the speakers request. Please note this link cannot be shared publicly as some of the images are copyrighted.

The download links below will expire after 5 days so I recommend you download it now and save them to watch later. If you miss the download window, please just let me know on events@royalscotsclub.com and I will re-send it to you.

[In Search of Mary Queen of Scots with Rosemary Goring](#)



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