

After Dinner

Toast to the King, by Peter Richardson

Toast to the President of the United States,
by Douglas Edwards

Dessert

"Tipsy Laird" Classic Scottish Trifle

During Dessert

Kent Lawrence's *The Immortal Memory*,
delivered by Erna Lawrence

The Toast to the Lasses, by Mark Sears

The Lasses' Response, by Lucinda Sears

Tam O'Shanter, recited by James Dargan

9:30 Royal Scottish Country Dancers,
Demonstration & Participation

MC, Andy Taylor-Blenis
Ceilidh Music by Tom Pixton and Debbie Jarvis

10:30 A Wee Deoch An Doris, by Mike Graves

10:40 God Save the King, piped by Robert
Cameron, BOCNE Piper

10:45 Auld Lang Syne

Carriages
(Those who are able, depart for home)

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BRITISH OFFICERS CLUB OF New England

Event Programme

The Annual British Officers Club Burns Nicht Supper

*Friday, 19 January 2024
at
The Union Club, Boston*

6:00 Reception, (malt scotch, etc.) Selection of Artisan Cheeses

Paul O'Shaughnessy, Master of Ceremonies

6:30 **Robert Cameron**, BOCNE Piper,
demonstration of tunes,

Scots Wha Hae
Hey, Ca Thru
Scotland the Brave
Scottish Soldier
Farewell to Nova Scotia
Out on the Mira

6:45 **Highland Dance Boston**

Robert McOwen, Director
Rebecca Beltz, Dancer
Audrey Davies, Dancer
Gregor Williamson, Dancer
Stephen Thomforde, Piper

7:00 Dinner Procession

Robert Cameron, BOCNE Piper

Rantin' Rovin' Robin'

Robert Cameron, BOCNE Piper, and Highland Dance Boston parade with the Chef bearing the Haggis to the tune,

BOCNE March

Address to the Haggis, wi' a dram
recited by Ralph J. Gillis
Toast to the Haggis, wi' a dram
given by David McKay

Toast to the Chef, wi' a dram
given by Sharon McKay
Toast to the Highland Dance
Boston, wi' a dram
given by Tony Zarola
Toast to the Pipers, wi' a dram
given by Paul O'Shaughnessy

A Man's a Man for A 'that (Piper)

7:15 Welcome Peter Richardson,
President, BOCNE

7:20 Dinner Commences

Selkirk Grace, given by Nancy Upper

*Some hae meat and canna eat,
And some wad eat that want it,
But we hae meat and we can eat,
Sae let the Lord be thankit.*

Menu

Haggis
Cream of Celery Soup
Stilton Feuilleté

Potato Crusted George's Bank Cod,
Leek and Mustard Cream, or

Creamy Seasonal Vegetable Risotto

Dinner Wines

Red and white wines will be served during dinner