

Festival to honor Celtic tradition

History and culture will be revisited this weekend at the annual Eugene event

By Josh Ryneal
Oregon Daily Emerald

Eugene will celebrate its Scottish and Irish history Saturday during the 3rd annual Celtic Heritage Festival.

Featuring food, music and lectures about Scottish and Irish cultures and customs, the festival will give Eugene residents the opportunity to rediscover their roots or just enjoy the sights, sounds and tastes of Celtic culture.

Heather Thompson, the festival's manager, said that now "more people are finding out about their Celtic heritage, and they want to know more."

By organizing the festival, Thompson said she hopes that even those without Celtic roots will come and see what it has to offer. One thing Thompson thinks will attract people is the food.

"We have a wonderful woman making traditional stew, baked goods and vegetarian and roasted meat sandwiches," she said. "It's the food our ancestors had access to — not very modern at all. It's real hearty and darn fine."

The festival will also feature two performances by the Eugene Highlanders bagpipe and drum band, led by Hector Smith. Smith, who is a founding charter member of the band along with drummer Holly Hill, is one of the longest-standing pipe majors in the world. Smith will also give a lecture Saturday about Oregon's Celtic history.

"The Celts were among the first whites to settle in this part of the country," Smith said. "There is a Scottish and Irish subculture that is extremely strong throughout the Pacific Northwest."

Laura Zaerr and other members of Village Green, a traditional Irish band featuring Celtic harps and flutes, will perform on Sunday. Zaerr described the band's music as "mostly traditional, plus some original stuff that we wrote."

"We draw on our classical backgrounds," Zaerr said, "and one day six years ago we decided to form the band and start playing Celtic music."

The Nettles, a progressive Celtic band from Corvallis, will take the stage Saturday and play their blend of traditional Celtic music, blues and jazz.

Kevin Johnsrude, guitar and bass player for the band, called The Nettles "a Celtic jam band" and cited jam bands like Phish and Widespread Panic as influences.

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Hector Smith
leader,
Eugene Highlanders bagpipe
and drum band

"We used to improvise off of melodies in a living room," Johnsrude said. "We eventually formed a band because no one else was doing what we're doing."

The Nettles played last year's Celtic Heritage Festival, and Johnsrude said the turnout was "great, especially since it's a young festival."

The festival will be held at Knights of Pythias Hall, located at 420 W. 12th Ave., and will begin at 11 a.m. Saturday. Tickets are \$15 for adults and \$12 for seniors for a two-day pass. For individual days, tickets are \$12 for Saturday and \$8 for Sunday for adults and \$10 for Saturday and \$6 for Sunday for seniors. Children younger than 13 will be admitted for \$2. Tickets are available at Buy and Sell Music Center, Mrs. Thompson's and all Ticketmaster locations.

Soup stock saves all

THE SURLY GOURMET

TONY CHIOTTI

There's a reason soup is a staple in developing countries, nursing homes and internment camps: It keeps you alive, it keeps you warm, and it's as cheap as dirt. Throw table scraps into a pot of hot water, and dinner is served. Soup is the perfect student food.

The central ingredient in any soup is the stock. Canned is relatively expensive and almost always too salty. There are some passable boxed varieties found at frou-frou organic stores. They're good to have on hand for last-minute whompums, but homemade is far superior.

I usually use half of every batch immediately for soup then store the rest. It can be stored in the fridge for a few days or frozen for months. I recommend freezing it in as many small Ziplocs as necessary, so you don't have to thaw the whole wad just to use a little bit in a recipe. These can either be thawed in advance or submerged in hot water as needed.

Chicken stock

3-4 pounds chicken parts or 1 whole chicken

1 cup chopped carrots
1 cup chopped onion
1 cup chopped celery
parsley
thyme

salt and pepper

2 quarts water

Vegetable stock

2 cups onions
2 cups carrots
1 cup celery
1 cup fresh mushrooms
2 potatoes
parsley
thyme
salt and pepper
oil (for roasting)

2 quarts water
See recipe for chicken-and-dumpling soup on page 8B

If you're going to thaw them overnight in the fridge, place them in a bowl. The bags sometimes spring a leak, and you don't want

Turn to Surly Gourmet, page 8B

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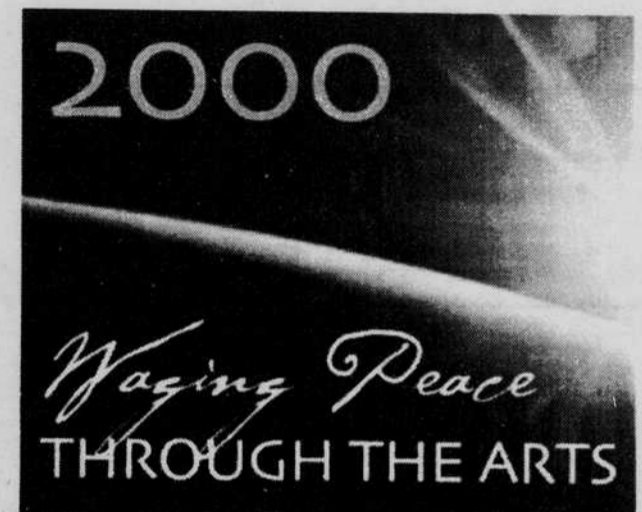
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- Fri. GAMES CELEBRATION CONCERT**
11/17 *UO Vanguard Series* 8 p.m., Beall Hall
Seven West Coast gamelans perform music by Lou Harrison
\$7 General Admission, \$4 students & senior citizens
- Sat. BALINESE GAMES: Workshop & Concert**
11/18 Featuring Gamelan Sekar Jaya. Beall Hall
Workshop at 9 a.m., Concert at 10:30 a.m.
\$3 pass for both events
- Sat. JAVANESE GAMES: Puppet Theatre & Dance**
11/18 Featuring Portland gamelans and puppet master Midiyanto.
Talks at 2 p.m., Concert at 4 p.m. Beall Hall
\$3 pass for both events
- Sat. TALK BY PEACE ADVOCATE ARUN GANDHI**
11/18 "Waging Peace in the New Millennium" 8 p.m., Beall Hall
FREE Admission
- Sun. JAVANESE GAMES: Talks & Concert**
11/19 Featuring gamelans from Seattle. Beall Concert Hall
Talks at 9 a.m., Concert at 10:30 a.m.
\$3 pass for both events
- Sun. ARUN GANDHI WORKSHOP**
11/19 "Waging Peace Through the Practice of Non-Violence"
Limited to 300 persons. 2 p.m., Beall Hall
\$3 General Admission; call EMU ticket office (346-4363)
- Sun. UNIVERSITY SYMPHONY**
11/19 *UO Ensemble* 3 p.m., EMU Ballroom
\$5 General Admission, \$3 students & senior citizens
- Mon. OREGON PERCUSSION ENSEMBLE**
11/20 "Percussion Music of Lou Harrison" 8 p.m., Beall Hall
\$5 General Admission, \$3 students & senior citizens

For more information, call 346-5678

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