



# To A Haggis

Fair fa' your honest, sonsie face,  
Great Chieftain o' the Puddin'-race!  
Aboon them a' ye tak your place,  
Painch, tripe, or thairm;  
Weel are ye wordy of a grace  
As lang's my arm.

The groaning trencher there ye fill,  
Your hurdies like a distant hill,  
Your pin wad help to mend a mill  
In time o' need,  
While thro' your pores the dews distil  
Like amber bead.

His knife see Rustic-labour dight,  
An' cut you up wi' ready slight,  
Trenching your gushing entrails bright,  
Like onie ditch;  
And then, O what a glorious sight,  
Warm-reeking, rich!

Then, horn for horn, they stretch an' strive:  
Deil tak the hindmost, on they drive,  
Till a' their weel-swallow'd kytes belyve  
Are bent like drums;  
Then auld Guidman, maist like to rive,  
'Bethankit' hums.

Is there that owre his French ragout,  
Or olio that wad staw a sow,  
Or fricassee wad make her spew  
Wi' perfect sconner,  
Looks down wi' sneering, scornfu' view  
On sic a dinner?

Poor devil! see him owre his trash,  
As feckless as a wither'd rash,  
His spindle shank a guid whip-lash,  
His nieve a nit:  
Thro' bluidy flood or field to dash,  
O how unfit!

But mark the rustic, haggis-fed,  
The trembling earth resounds his tread,  
Clap in his wallee nieve a blade,  
He'll mak it whistle;  
An' legs, an' arms, an' heads will sned,  
Like taps o' thrissle.

Ye pow'rs wha mak mankind your care,  
And dish them out their bill o' fare,  
Auld Scotland wants nae skinking ware  
That jaups in luggies:  
But, if you wish her gratefu' pray'r,  
Gie her a Haggis!



## HAGGIS

### COOKING INSTRUCTIONS

Your haggis is already cooked and only needs thorough re-heating. Wrap the haggis tightly in tin foil and place in a large saucepan of cold water. Simmer gently for 45 minutes per lb. but do not boil as this might burst the skin. If you would rather use an oven; place in casserole dish with a little water. Wrap in tinfoil to ensure haggis is kept moist and heat at 180°C (gas mark 6), until piping hot for approx. 1 hour. When ready to serve, remove from foil and drain off the excess water. Haggis is suitable for microwave if cut through first and skin is removed. Additional time should be allowed for larger haggis.

### *Selkirk Grace*

*Some hae meat and canna eat,  
And some wad eat that want it;  
But we hae meat, and we can eat,  
And sae the Lord be thanket.*



# Why Do Haggis & Burns Go Together?

SCOTLAND'S National Bard, Robert Burns was born in Alloway near Ayr on 25th January, 1759 to William Burness, a poor tenant farmer, and Agnes Brown, Robert Burns was the eldest of seven.

He lived in various areas of Ayrshire, Edinburgh and Dumfries where he died in 1796. His experiences as a ploughman and as an exciseman inspired his poetry writing. Tam O'Shanter, My Love is like a Red, Red Rose, A Man's A Man For A' That, and Ae Fond Kiss are amongst his best known works.

In 1785 Burns was a guest at a Haggis Club in Kilmarnock where five lawyers met for dinner. When asked to say grace he instead chose to address the haggis.

The following year the poem was completed and the 'Address to a Haggis' became the first Burns poem to be published in a newspaper when it appeared in the Caledonian Mercury of 20th December 1786.

On the fifth anniversary of Robert Burns' death nine Ayrshire gentlemen sat down in Alloway to what is now regarded as the first ever Burns Supper. The assembled dined on good Scottish fayre and haggis. They recited the 'Address to a Haggis' and drunk several toasts.

The company agreed to meet in January of the next year to commemorate the poet's birth and so evolved the custom of Burns Suppers held annually on or around 25th January.

A Burns Supper, the annual celebratory tribute to the life, works and spirit of Robert Burns, can take many forms - from serious, formal gatherings to drunken ceilidhs but would not be authentic without the traditional dish of haggis.

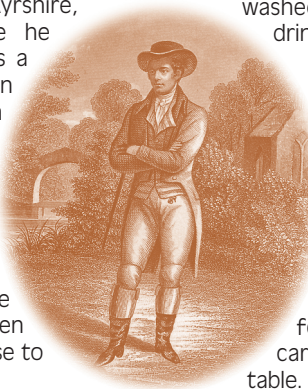
The Supper will include an 'Address to a Haggis', a speech - 'The Immortal Memory of Robert Burns, a 'Toast to the Lassies,' a reply from the 'Lassies', recitations and songs of Burns. All Burns Suppers attempt to recreate the magic of Burns washed down by Scotland's national drink - whisky.

**The world's first Burns Club was founded in Greenock in 1801. Hundreds of Burns clubs throughout the world annually mark the poet's birthday.**

The formal procedure for the 'Address to a Haggis' would be for a piper to lead the procession carrying the haggis to the dinner table. The cook would carry the haggis on a hot dish followed by the person entrusted with the recitation. After the address all three would be offered a glass of whisky and everyone would stand to toast 'The Haggis'.

Even if you do not have a resident piper you are invited to join in this celebration. No matter how small your gathering take time to address the haggis. If you have no volunteers, pass the verse around and have everyone participate for a verse.

During the third verse, at line two the person addressing the haggis would insert a knife into the top of the haggis, breaking open the haggis and releasing the steam and 'reek'. Scoop out the haggis and enjoy what has become Scotland's national dish served with mashed potatoes and turnip.



**SCOTTISH**  
CRAFT BUTCHERS

