



Robert Burns is loved the world over.
In celebration of his life, his works, and his
legacy, Burns Suppers are held on the
anniversary of his birth, the 25th of January.

It's a tradition that has been enjoyed for
over 200 years and we're sure it will be for
centuries to come.



THE ESSENTIAL BURNS SUPPER TOOLKIT

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INTRODUCTION

Thinking of hosting a Burns Supper? Rabbie would be delighted. He liked nothing better than getting together with family and friends.

The first Burns Supper was held in July 1802 on the fifth anniversary of his death. Nine of his closest friends met at the cottage in Alloway in celebration of his life. The evening was a triumph. So much so that they decided to meet again on the date of his birthday the following January.

Little did they know that night that they set in motion what would be come a global phenomenon. And one, dear *fiere**, you should feel proud to be part of.

***Fiere:** Friend





ORDER OF THE EVENING

A Burns Supper is a very special event. There is a traditional running order for the evening, which, although it may seem formal, keeps the momentum going – and then some. But don't feel you have to follow it exactly. After all, Robbie himself was a bit of a rebel.

WELCOME

Assuming you don't have a pipe band to hand, playing some Scottish music is the next best thing to get your guests in the mood as they arrive.

GRACE

Prayers can be said before proceedings start.

SELKIRK GRACE

See page 10

A GRACE BEFORE DINNER

See page 10

PIPING IN THE HAGGIS

All stand for the grand arrival of The Great Chieftan o' the Puddin' Race, otherwise known as the haggis. The meaty star attraction is carried majestically on a silver platter to the sound of bagpipes. Guests are invited to clap along until the haggis reaches its destination at the table.

ADDRESS TO THE HAGGIS

With knife poised at the ready, the reader pays respect by reciting Burns' *Address To a Haggis*. A cut is made in the haggis during the third verse on reading of the line "An' cut you up wi' ready slicht".

Note: It's best to make a small incision in the haggis before you start the ritual. You don't want your guests to be hit by flying (hot) haggis.



THE ESSENTIAL BURNS SUPPER TOOLKIT

ORDER OF THE EVENING CONTD.

TOAST TO THE HAGGIS

The speaker (or host) joins the reader, raises a glass and declares: "To the Haggis!" It's now time to dish up the delicacy, along with a generous helping of tatties* and neeps*.

Tatties: potato Neeps: turnip

THE SUPPER

Great food, great music and great company. What could be better? Haggis, neeps and tatties are the traditional Bill o' Fare, but there are plenty of delicious variations to suit all tastes – and appetites.

FIRST ENTERTAINMENT

A Burns reading or song. Burns wrote in Old Scots which can be tricky to read, especially for non-Scots. But perfect pronunciation isn't the aim of the evening. Paying tribute to Burns is. So if you have someone who's willing to have a go, even at a short verse, then give them plenty of encouragement.

THE IMMORTAL MEMORY

Now the haggis has served its (delicious) purpose the spotlight is back on the man himself, Robert Burns. The host, or main speaker, pays tribute to Rabbie's life and works, with a perfect balance of meaningful content and sparkling wit. Or, as near as you can muster!

SECOND ENTERTAINMENT

More celebration of Burns' works. It's fair to say that there's plenty to choose from.

TOAST TO THE LASSIES

This is where one of the men pays a humorous tribute to all the ladies gathered. Selected quotes from Burns in praise of the fair sex can be peppered throughout.



ORDER OF THE EVENING CONTD.

THIRD ENTERTAINMENT

The entertainment never stops at a Burns Supper – and Robbie wouldn't have it any other way. Enjoy more readings, song, music or try one of our Burns' quizzes.

REPLY ON BEHALF OF THE LASSIES

Over to the designated Lassie now to reply to the Toast to the Lassies. And yes, it can be as funny as you like, poking gentle fun at men's foibles, again with the help of the Bard's poems.

VOTE OF THANKS

The host thanks everyone for making it such a splendid evening. And no doubt, will be duly thanked back.

AULD LANG SYNE

Everyone links arms and joins in the world's favourite song of friendship.



THE ESSENTIAL BURNS SUPPER TOOLKIT

ADDRESS TO A HAGGIS

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

The groaning trencher there ye fill,
Your hurdies like a distant hill,
Your pin was 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 sleight,
Trenching your gushing entrails bright,
Like ony ditch;
And then, O what a glorious sight,
Warm-reekin', 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 feckles as wither'd rash,
His spindle shank, a guid whip-lash;
His nieve a nit;
Thro' bloody 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' hands will sned,
Like taps o' trissle.

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 ye wish her gratefu' prayer
Gie her a haggis!





THE IMMORTAL MEMORY

This is the part of the supper where the host reflects on Burns' life and works. There are no rules - the spirit of Rabbie is alive and well - but these wee tips might come in handy.

YOUR OWN WORDS

The Immortal Memory is as much about you as it is about Rabbie. It's your take on the poet, the man, the legend. Tonight, you're the one set to inspire!

SET THE TONE

Although this is the most serious part of the evening, feel free to inject a little humour. You know your audience and what they'd appreciate.

TIMED TO PERFECTION

At a formal Burns Supper the Immortal Memory would last around 15 minutes, but it's fine if you'd rather make your speech shorter.

There will be plenty more Burns joy to be had as the evening progresses.



TOAST TO THE LASSIES

Originally a thank you to the ladies for the fabulous food, these days it's more a witty celebration of the fairer sex. One of the male guests is chosen before the event, so he can pen a brilliant toast to deliver on the night.

Be funny. Spread the laughter!

Be kind. You can be funny without being cruel.

Think of your audience. Don't be crude or overly sexist.

Try verse. And no, you don't need to be as good as Rabbie.

Try a double act. Before the event, share your speech with the lady who will be delivering the reply. Her direct response to yours is likely to be funnier.

And most important of all, relate what you're saying to Rabbie or his poems.

Rabbie's fondness for the lassies is a good starting point.



GRACES

A GRACE BEFORE DINNER

O thou who kindly dost provide
For every creature's want!
We bless Thee, God of Nature wide,
For all Thy goodness lent:
And if it please Thee, Heavenly Guide,
May never worse be sent;
But, whether granted, or denied,
Lord, bless us with content. Amen!

A GRACE AFTER DINNER

O thou, in whom we live and move –
Who made the sea and shore;
Thy goodness constantly we prove,
And grateful would adore;
And, if it please Thee, Power above!
Still grant us, with such store,
The friend we trust, the fair we love –
And we desire no more. Amen!

GRACE AFTER MEAT

O Thou, in whom we live and move,
Who mad'st the sea and shore,
Thy goodness constantly we prove, And
grateful would adore.

And if it please thee,
Pow'r above,
Still grant us with such store;
The Friend we trust; the Fair we love;

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.

*But whether granted
or denied, Lord,
Bless us with content,
Amen!*





COCK-A-LEEKIE SOUP

- Serves 4-6 -

This recipe can be scaled up to feed the number of guests attending your event.

Ingredients

- 2.5 pints/ 1.5 l water
- 1 medium free-range chicken
- 2 large leeks sliced and washed
- 12-15 stoned prunes
- Seasoning

Method

1. Break the chicken into jointed pieces. Pop into a pan of water and bring to the boil.
2. Skim off the white residue with a ladle and reduce heat to a gentle simmer.

Tip: Make sure you simmer gently otherwise the chicken will become tough. And you don't want a tough chicken.

3. Cook for half an hour.
4. Add half the leeks and all the prunes. Season with salt and pepper.
5. Simmer for another hour and a half and then add the rest of the leeks.
6. Now simmer for another half hour. Yes, that is a lot of simmering but it will be worth it when you taste your perfect soup.
7. Carefully take out the chicken legs from the pan. Leave to cool before removing the skin – we don't want you getting burned.
8. Take the meat from the chicken and shred into pieces.
9. Add the chicken to the pan and heat.
10. Season to taste and serve.

Variation: For a richer taste you can sauté the chicken in butter until golden first before boiling.



THE ESSENTIAL BURNS SUPPER TOOLKIT

POTATO AND LEEK SOUP

- Serves 4 -

This recipe can be scaled up to feed the number of guests attending your event.

Ingredients

- 25g butter
- 2 large leeks, sliced
- 250g potatoes, roughly diced
- 1 onion, roughly chopped
- 750ml vegetable stock
- 300ml full cream milk
- Seasoning
- Optional parsley or chives to garnish

Method

1. Thoroughly wash the potatoes and leeks, and chop. Peel the onions.
2. Melt the butter in a large saucepan, add the leeks, potatoes and onions and stir well.
3. Cook over a medium heat until all the vegetables have softened.

Tip: Keep stirring to stop the vegetables from browning.

4. Puree the mixture in a blender until smooth. Pass through a sieve and into a clean saucepan
5. Heat until hot, seasoning as you go.
6. Add chives or parsley to garnish, then serve.

Variation: Instead of full cream milk you can use semi-skimmed or skimmed. At the other end of the scale, you can substitute milk with 300ml double cream or crème fresh.



THE ESSENTIAL BURNS SUPPER TOOLKIT

HAGGIS, NEEPS & TATTIES

- Serves 4 -

This recipe can be scaled up to feed the number of guests attending your event.

Ingredients

- 1 kg / 2¼lb haggis
- 250g turnips
- 200g / 7oz unsalted butter
- 450g / 1lb potatoes
- 1tbs double cream
- 6tbs milk
- Seasoning

Method

1. Bring a large pan of water to the boil and carefully add your prized haggis, complete with its natural 'casing'.
2. Reduce heat to a low setting and simmer for 75-90 mins. Keep an eye on it and top with water if necessary. Make sure you keep your haggis at a low heat otherwise it may burst.
3. Bring two separate pans of salted water to the boil.
4. Meanwhile cube the neeps (turnip) and tatties (potatoes).
5. Add the neeps (turnip) to one pan of boiled water, cook for 20-25 minutes or until tender.
6. Add the potatoes (tatties) to the remaining pan of boiled water. Bring to the boil and simmer for 20-25 minutes, or until tender.
7. Drain the neeps (turnip) well and return to the pan. Add half the butter and the cream. Mash until smooth. Season to taste.
8. Drain the tatties (potatoes) well and return to the pan. Add the remaining butter and a glug of milk (6tbsp) and mash until smooth. Season to taste.
9. Keep your prepared tatties and neeps warm until you're ready to serve.
10. Once the haggis is cooked, carefully drain and place on a plate. Unless, of course you're piping in your haggis in which case be sure to make a small incision before its grand entrance.

Tip: Leave to cool for a minute before carefully making a small incision. (If you don't do this carefully you may end up wearing bits of very hot haggis!).



CRANACHAN

- Serves 4 -

This recipe can be scaled up to feed the number of guests attending your event.

Ingredients

- 2tbs medium grain oatmeal
- 400g raspberries
- 1tspn caster sugar
- 350ml double cream
- 2-4tbsp heather honey
- 2-4tbsp whisky to taste
- Optional garnish: mint
- Dessert glasses to serve

Method

1. Pop the oatmeal on a baking sheet and toast until golden brown. (The rich nutty smell is fabulous.) Leave to cool.
2. Set a generous portion of raspberries to one side to use as a garnish later. Divide the remaining raspberries into two. Crush one of the portions into a puree. Add a teaspoon of caster sugar to sweeten. Set the other half aside to use later.

Tip: Don't worry if you can't get fresh raspberries, frozen works just as well. Just make sure you remember to defrost them first.

3. Whisk the double cream until it has just set. Add in the honey and a little whisky and taste. Add a little more honey or whisky if you think it needs it.
4. Stir in the oatmeal to create a firm mixture.
5. Add the raspberry puree to the remaining whole raspberries.
6. Now it's time to create your sweet masterpiece. In your dessert glasses alternate scoops of oatmeal mix, cream and raspberries, topping off with a delicate spoonful of oatmeal and your remaining whole raspberries and mint (optional) to garnish.



WHISKY

We're very proud of our national drink, and rightly so. It's truly special. There's nothing like the clink of your glass against another, as you toast your friendship. As you take that first glorious sip you instantly feel the spirit's soothing warmth.

Or perhaps it's just the warmth in your heart.

So, which whisky to choose? Tastes (and budgets) vary, so you may want to sample a few miniatures first. Essentially whisky falls into one of five main categories. May you enjoy discovering your favourite.

SINGLE MALT

Distilled at a single distillery from water and malted barley.

SINGLE GRAIN

Distilled at a single distillery from water and malted barley with whole grains of (malted or unmalted) cereal. Whisky which does not have cereal may also be classed as Single Grain, if it doesn't comply with the definition of Single Malt.

BLENDED MALT

A blend of Single Malts from different distilleries.

BLENDED

A blend of one or more Single Malts with one or more Single Grain whiskies.

BLENDED GRAIN

A blend of Single Grain whiskies from different distilleries.





THE ESSENTIAL BURNS SUPPER TOOLKIT

WHY NOT TRY...?

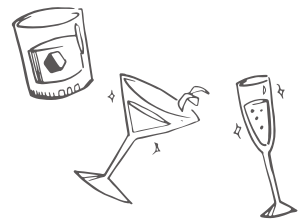
BUFFET BURNS

You don't have to have a traditional sit-down supper to celebrate Burns Night. Scottish canapés or a selection of soups with crusty bread and oatcakes will go down a treat. Just make sure you serve with lashings of Burns.



WHISKY COCKTAILS

Whisky cocktails are a sure-fire way to get your party shakin'. And what could be more apt than the cocktail made in honour of the man himself, the Bobby Burns. So good, it was hailed by The Savoy's legendary bar tender Harry Craddock, as 'one of the best whisky cocktails in the world'. We'll drink to that.



SCOTTISH BEERS & GINS

Don't go thinking that a certain golden tippie is Scotland's only mouth-watering marvel. We make many splendid drinks for you to savour. And swig.

For example:

Hendricks Gin – From Ayrshire

Edinburgh Gin – From Edinburgh

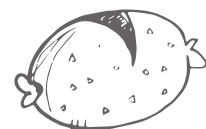
Nessie's Monster Mash Beer - From Aviemore

Kilt Lifter IPA - From Oban



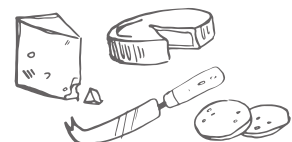
THE HAGGIS WORLD TOUR

Haggis is the main event in any Burns Supper, but there's no need to dish it up the traditional way. No, Nicht, Non. Go gourmet. Go fusion. Go global. Try haggis curry, haggis nachos, haggis enchiladas or even haggis spaghetti. Go on, try them all.



DID YOU SAY CHEESE?

We're big on cheese in Scotland. And we make a stunning selection. Creamy cheeses that melt in the mouth. Mature cheeses that pack a punch. And I'll-just-have-another-wee-bit-and-that-will-be-me cheeses you can't resist.







THE ESSENTIAL BURNS SUPPER TOOLKIT

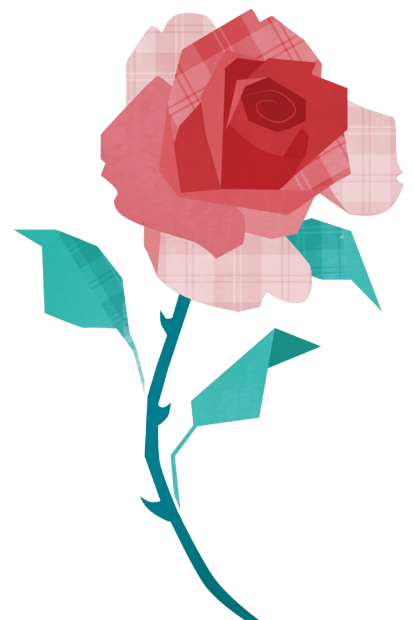
MY LUVE IS LIKE A RED, RED ROSE

O my Luve's like a red, red rose,
That's newly sprung in June:
O my Luve's like the melodie,
That's sweetly play'd in tune.

As fair art thou, my bonie lass,
So deep in luve am I;
And I will luve thee still, my dear,
Till a' the seas gang dry.

Till a' the seas gang dry, my dear,
And the rocks melt wi' the sun;
And I will luve thee still, my dear,
While the sands o' life shall run.

And fare-thee-weel, my only Luve!
And fare-thee-weel, a while!
And I will come again, my Luve,
Tho' 'twere ten thousand mile!





THE ESSENTIAL BURNS SUPPER TOOLKIT

AE FOND KISS

Ae fond kiss, and then we sever;
Ae fareweel, alas, for ever!
Deep in heart-wrung tears I'll pledge thee,
Warring sighs and groans I'll wage thee.
Who shall say that Fortune grieves him,
While the star of hope she leaves him?
Me, nae cheerful twinkle lights me;
Dark despair around benights me.

I'll ne'er blame my partial fancy,
Naething could resist my Nancy:
But to see her was to love her;
Love but her, and love for ever.
Had we never lov'd sae kindly,
Had we never lov'd sae blindly,
Never met-or never parted,
We had ne'er been broken-hearted.

Fare-thee-weel, thou first and fairest!
Fare-thee-weel, thou best and dearest!
Thine be ilka joy and treasure,
Peace, Enjoyment, Love and Pleasure!
Ae fond kiss, and then we sever!
Ae fareweel alas, for ever!
Deep in heart-wrung tears I'll pledge thee,
Warring sighs and groans I'll wage thee.





THE ESSENTIAL BURNS SUPPER TOOLKIT

A MAN'S A MAN FOR A' THAT

Is there for honest Poverty
That hings his head, an' a' that;
The coward slave-we pass him by,
We dare be poor for a' that!
For a' that, an' a' that.
Our toils obscure an' a' that,
The rank is but the guinea's stamp,
The Man's the gowd for a' that.

What though on hamely fare we dine,
Wear hoddin grey, an' a' that;
Gie fools their silks, and knaves their wine;
A Man's a Man for a' that:
For a' that, and a' that,
Their tinsel show, an' a' that;
The honest man, tho' e'er sae poor,
Is king o' men for a' that.

Ye see yon birkie, ca'd a lord,
Wha struts, an' stares, an' a' that;
Tho' hundreds worship at his word,
He's but a coof for a' that:
For a' that, an' a' that,
His ribband, star, an' a' that:
The man o' independent mind
He looks an' laughs at a' that.

A prince can mak a belted knight,
A marquis, duke, an' a' that;
But an honest man's abon his might,
Gude faith, he maunna fa' that!
For a' that, an' a' that,
Their dignities an' a' that;
The pith o' sense, an' pride o' worth,
Are higher rank than a' that.

Then let us pray that come it may,
(As come it will for a' that,)
That Sense and Worth, o'er a' the earth,
Shall bear the gree, an' a' that.
For a' that, an' a' that,
It's coming yet for a' that,
That Man to Man, the world o'er,
Shall brothers be for a' that.





TAM O' SHANTER EXCERPT

"Of Brownie and of Bogillie full is this Buke."

Gavin Douglas.

When chapman billies leave the street,
And drouthy neibors, neibors, meet;
As market days are wearing late,
And folk begin to tak the gate,
While we sit bousing at the nappy,
An' getting fou and unco happy,
We think na on the lang Scots miles,
The mosses, waters, slaps and stiles,
That lie between us and our hame,
Where sits our sulky, sullen dame,
Gathering her brows like gathering storm,
Nursing her wrath to keep it warm.

This truth fand honest Tam o' Shanter,
As he frae Ayr ae night did canter:
(Auld Ayr, wham ne'er a town surpasses,
For honest men and bonie lasses).

O Tam! had'st thou but been sae wise,
As taen thy ain wife Kate's advice!
She tauld thee weel thou was a skellum,
A blethering, blustering, drunken blellum;
That frae November till October,
Ae market-day thou was na sober;

That ilka melder wi' the Miller,
Thou sat as lang as thou had siller;
That ev'ry naig was ca'd a shoe on
The Smith and thee gat roarin' fou on;
That at the Lord's house, ev'n on Sunday,
Thou drank wi' Kirkton Jean till Monday,
She prophesied that late or soon,
Thou wad be found, deep drown'd in Doon,
Or catch'd wi' warlocks in the mirk,
By Alloway's auld, haunted kirk.

Ah, gentle dames! it gars me greet,
To think how many counsels sweet,
How many lengthen'd, sage advices,
The husband frae the wife despises!





THE ESSENTIAL BURNS SUPPER TOOLKIT

TO A MOUSE

Wee, sleekit, cow'rin, 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,
Which makes thee startle
At me, thy poor, earth-born companion,
An' fellow-mortal!

I doubt na, whiles, but thou mayst thieve;
What then? poor beastie, thou maun live!
A daimen icker in a thrave
'S a sma' request;
I'll get a blessing wi' the lave,
An' never miss't!

Thy wee bit housie, too, in ruin!
It's silly wa's the win's are strewin!
An' naething, now, to big a new ane,
O' foggage green!
An' bleak December's winds ensuin,
Baith snell an' keen!

Thou saw the fields laid bare an' waste,
An' weary winter comin fast,
An' cozie here, beneath the blast,
Thou thought to dwell -
Till crash! the cruel coulter past
Out thro' thy cell.

That wee bit heap o' leaves an' stibble,
Has cost thee mony a weary nibble!
Now thou's turn'd out, for a' thy trouble,
But house or hald,
To thole the winter's sleety dribble,
An' cranreuch cauld!

But, Mousie, thou art no thy lane,
In proving foresight may be vain;
The best-laid schemes o' mice an' 'men
Gang aft agley,
An'lea'e us nought but grief an' pain,
For promis'd joy!

Still thou art blest, compar'd wi' me
The present only toucheth thee:
But, Och! I backward cast my e'e.
On prospects drear!
An' forward, tho' I canna see,
I guess an' fear!





THE ESSENTIAL BURNS SUPPER TOOLKIT

ADDRESS TO THE TOOTHACHE

My curse upon your venom'd stang,
That shoots my tortur'd gums along,
An' thro' my lug gies mony a twang,
 Wi' gnawing vengeance,
Tearing my nerves wi' bitter pang,
 Like racking engines!

When fevers burn, or argues freezes,
Rheumatics gnaw, or colics squeezes,
Our neibor's sympathy can ease us,
 Wi' pitying moan;
But thee-thou hell o' a' diseases-
 Aye mocks our groan.

Adown my beard the slavers trickle
I throw the wee stools o'er the mickle,
While round the fire the giglets keckle,
 To see me loup,
While, raving mad, I wish a heckle
 Were in their doup!

In a' the numerous human dools,
Ill hairsts, daft bargains, cutty stools,
Or worthy frien's rak'd i' the mools, -
 Sad sight to see!
The tricks o' knaves, or fash o' fools,
 Thou bear'st the gree!

Where'er that place be priests ca' hell,
 Where a' the tones o' misery yell,
An' ranked plagues their numbers tell,
 In dreadfu' raw,
Thou, Toothache, surely bear'st the bell,
 Among them a'!

O thou grim, mischief-making chiel,
That gars the notes o' discord squeel,
Till daft mankind aft dance a reel
 In gore, a shoe-thick,
Gie a' the faes o' Scotland's weal
 A townmond's toothache!





THE ESSENTIAL BURNS SUPPER TOOLKIT

GREEN GROW THE RASHES, O

Chorus: Green grow the rashes, O;
Green grow the rashes, O;
The sweetest hours that e'er I spend,
Are spent among the lasses, O.

There's nought but care on ev'ry han',
In ev'ry hour that passes, O:
What signifies the life o' man,
An' 'twere na for the lasses, O.
Chorus

The war'ly race may riches chase,
An' riches still may fly them, O;
An' tho' at last they catch them fast,
Their hearts can ne'er enjoy them, O.
Chorus

But gie me a cannie hour at e'en,
My arms about my dearie, O;
An' war'ly cares, an' war'ly men,
May a' gae tapsalteerie, O!
Chorus

For you sae douce, ye sneer at this;
Ye're nought but senseless asses, O:
The wisest man the warl' e'er saw,
He dearly lov'd the lasses, O.

Chorus

Auld Nature swears, the lovely dears
Her noblest work she classes, O:
Her prentice han' she try'd on man,
An' then she made the lasses, O.
Chorus





THE ESSENTIAL BURNS SUPPER TOOLKIT

AULD LANG SYNE

Should auld acquaintance be forgot,
And never brought to mind?
Should auld acquaintance be forgot,
And auld lang syne!

For auld lang syne, my jo,
For auld lang syne,
We'll tak a cup o' kindness yet,
For auld lang syne.

And surely ye'll be your pint stowp!
And surely I'll be mine!
And we'll take a cup o' kindness yet,
For auld lang syne.

We twa hae run about the braes,
And pou'd the gowan fine;
But we've wander'd mony a weary fitt,
Sin' auld lang syne.

We twa hae paidl'd in the burn,
Frae morning sun till dine;
But seas between us braid hae roar'd
Sin' auld lang syne.

And there's a hand, my trusty fiere!
And gie's a hand o' thine!
And we'll tak a right gude-willie-waught,
For auld lang syne.

For auld lang syne, my jo,
For auld lang syne,
We'll tak a cup o' kindness yet,
For auld lang syne.





Do you have your very own Brain of Burns at the table or is everyone equally glakit? There's only one way to find out and that's to take the Burns Quiz.

It's up to you whether want to split your guests into teams. You could have couple v. couple, lads v. lassies or just stick to every man for himself. We're sure Rabbie wouldn't mind you putting your kinship on hold while you play.

To raise the stakes how about offering a bottle of whisky to the winning table? (It could even be a miniature!)



AFTER DINNER BURNS QUIZ

- 01 *Auld Lang Syne* is traditionally sung at what time of year?
- 02 What year was Rabbie Burns born?
- 03 What was the real name of the lass Rabbie called Clarinda?
- 04 Who did Rabbie take as his wife?
- 05 What was the name of the horse in *Tam o' Shanter*?
- 06 Where were Rabbie's works first published?
- 07 Which Burns song was once Scotland's unofficial National Anthem?
- 08 Rabbie had the honour of being the first person ever to have his image featured on...
- 09 What part of Rabbie's body was unusually large?
- 10 Where is Rabbie buried?
- 11 If someone brought John Barleycom to dinner what might they be bringing?
- 12 What are Caesar and Luath?



AFTER DINNER BURNS QUIZ - TRUE OR FALSE?

- 13 Robert Burns was born Robert Burness.
- 14 Rabbie took dancing classes to help 'give his manners a brush'.
- 15 When Rabbie was 21 he set up a batchelors' club with six friends.
- 16 Rabbie worked as a flax dresser.
- 17 Rabbie had twins to Jean Armour named James and Jean
- 18 *Scotland Wha Hae* was the song chosen to open The Scottish Parliament
- 19 The Dutch use the tune of *Auld Lang Syne* for their football song, *We Love Orange*.
- 20 The first song Rabbie ever penned was *My Luve is Like a Red, Red, Rose*.
- 21 The first place to commemorate Rabbie on a stamp was the Soviet Union.
- 22 Rabbie never signed his name 'Rabbie'.
- 23 On his death, Rabbie was calculated to be worth £100.
- 24 The first ever Burns Supper was hosted by Rabbie's closest friends on the tenth anniversary of his birth.



AFTER DINNER BURNS QUIZ - ANSWERS

- 01 ***Auld Lang Syne* is traditionally sung at what time of year?**
Answer: Hogmanay/New Year
- 02 **What year was Rabbie Burns born?**
Answer: 1759
- 03 **What was the real name of the lass Rabbie called Clarinda?**
Answer: Agnes
- 04 **Who did Rabbie take as his wife?**
Answer: Jean Armour
- 05 **What was the name of the horse in *Tam o' Shanter*?**
Answer: Meg
- 06 **Where were Rabbie's works first published?**
Answer: Kilmarnock
- 07 **Which Burns song was once Scotland's unofficial National Anthem?**
Answer: *Scots Wha Hae*
- 08 **Rabbie had the honour of being the first person ever to have his image featured on...**
Answer: A Coke bottle
- 09 **What part of Rabbie's body was unusually large?**
Answer: His head
- 10 **Where is Rabbie buried?**
Answer: Dumfries
- 11 **If someone brought John Barleycom to dinner what might they be bringing?**
Answer: Whisky
- 12 **What are Caesar and Luath?**
Answer: Dogs



AFTER DINNER BURNS QUIZ - ANSWERS

13 Robert Burns was born Robert Burness.

TRUE! He shortened his name to Burns when he was 27.

14 Rabbie took dancing classes to help 'give his manners a brush'.

TRUE! An 18 year-old Rabbie attended dancing classes when the family moved to Lochile farm to brush up his manners. Judging by his success with the ladies, it seems to have worked.

15 When Rabbie was 21 he set up a batchelors' club with six friends.

TRUE! Young Rabbie and chums set up Tarbolton Batchelor's Club. They would meet once a month to debate the issues of the day.

16 Rabbie worked as a flax dresser.

TRUE! Before he became an excise man, he went to Irvine to learn to be a flax dresser.

17 Rabbie had twins to Jean Armour named James and Jean

FALSE! The couple did have twins but they were called Robert and Jean. It is believed Rabbie fathered 12 children to four different women, including nine to his wife, Jean. Four of his children to Jean were illegitimate.

18 *Scotland Wha Hae* was the song chosen to open The Scottish Parliament

FALSE! It was *A Man's a Man for a' That*.

19 The Dutch use the tune of *Auld Lang Syne* for their football song, *We Love Orange*.

TRUE! Auld Lang Syne is loved throughout the world from Moscow to Mexico.

20 The first song Rabbie ever penned was *My Luve is Like a Red, Red, Rose*.

FALSE! His first song was *O Once I Lov'd (A bonnie lass)* written when he was 15 to impress a girl named Nellie.

21 The first place to commemorate Rabbie on a stamp was the Soviet Union.

TRUE! Rabbie is regarded Russia's People's Poet. The Kremlin even televise their annual Burns Supper.

22 Rabbie never signed his name 'Rabbie'.

TRUE! He signed his name Rob, Rab, Robin – even Spunlie – but never once Rabbie.

23 On his death, Rabbie was calculated to be worth £100.

FALSE! He was only worth £1.

24 The first ever Burns Supper was hosted by Rabbie's closest friends on the tenth anniversary of his birth.

FALSE! The friends' tribute to Burns was on the fifth anniversary of his death in July 1801. They then decided to host another event on January 25, on what would have been his birthday. Tonight's celebrations are thanks to them.



AFTER DINNER BURNS QUIZ - ANSWERS SHEET

Team Name: _____

01 Answer: _____ 13 T/F?: _____

02 Answer: _____ 14 T/F?: _____

03 Answer: _____ 15 T/F?: _____

04 Answer: _____ 16 T/F?: _____

05 Answer: _____ 17 T/F?: _____

06 Answer: _____ 18 T/F?: _____

07 Answer: _____ 19 T/F?: _____

08 Answer: _____ 20 T/F?: _____

09 Answer: _____ 21 T/F?: _____

10 Answer: _____ 22 T/F?: _____

11 Answer: _____ 23 T/F?: _____

12 Answer: _____ 24 T/F?: _____

TOTAL SCORE: _____ /24



Nothing sets the mood like music so fill your evening with some classic Scottish sounds. Our music spans just about every genre, and with Burns himself penning songs a-plenty your Supper will be a feast for the lugs* too.

**Lugs: ears*



MUSIC

BURNS SONG BOOK

Ae Fond Kiss
My Luve is Like a Red, Red Rose
Green Grow the Rashers, O'
A Man's a Man For a' That
Ye Banks and Braes O' Bonnie Doon
Scots Wha Hae
Auld Lang Syne

OLD GEMS

A Scottish Soldier
I love a Lassie
Ally Bally Bee
Three Crows
Wee Cock Sparra
Bonnie Wee Jeannie McColl
Skinny Malinky Long Legs
I belong to Glasgow

PERFECT PIPES

A Mans a Man For A' That
Scotland the Brave
Flower of Scotland
Caledonia
Killiecrankie
The Meeting of Waters
Amazing Grace

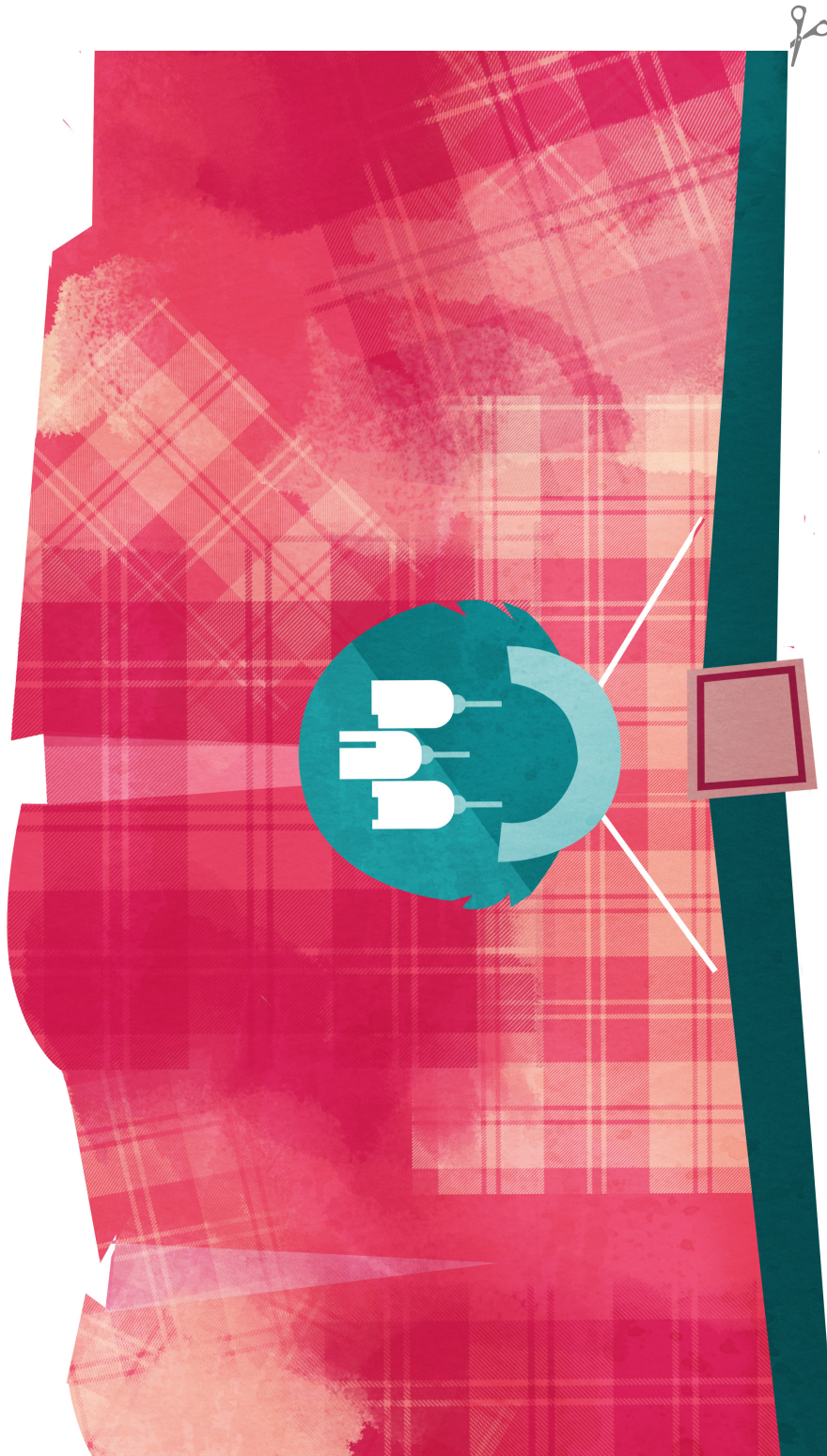
PARTY FAVOURITES

Shout: Lulu
Shang-a-Lang: The Bay City Rollers
Perfect: Fairground Attraction
Dignity: Deacon Blue
Young at Heart: The Bluebells
(I'm Gonna Be) 500 Miles: The Proclaimers
Somewhere in my Heart: Aztec Camera
If I Was: Midge Ure
Sailing: Rod Stewart
Alive & Kicking: Simple Minds



BOTTLE KILT

Print this page out, cut out the kilt and wrap around a bottle to give your table a touch of Burns magic.



BURNS FACE MASK

Really want to get into the spirit? Print out these fun Burns' face masks for your guests to wear.





THE ESSENTIAL BURNS SUPPER TOOLKIT

TABLE FACTS

FACT

Rabbie's been to space.
A mini book of his poetry was taken on
a mission in 2010 notching up 5.7 million
miles and 217 orbits of Earth.

FACT

Always the real thing,
in 2009 Rabbie was the first ever person
to appear on a commemorative bottle
of Coca-Cola.



FACT

There are more statues of Robert Burns
around the world than other non-religious
figure. All hail Rabbie!

FACT

Keeping the heid:
Rabbie was alive during the French
Revolution was in favour of reform.

FACT

Pedestrians in Japan know it's safe
to cross when they hear *Coming
Through The Rye*.

FACT

Despite his success,
Burns' net worth on his death
was a humble £1.

FACT

Rabbie's head was larger than
that of the normal man.
But then, he was extraordinary.

FACT

Rabbie's the lick.
In 1956 the Soviet Union issued the
first ever commemorative Burns stamp.



THE ESSENTIAL BURNS SUPPER TOOLKIT

TABLE FACTS

FACT

The teenage Rabbie grew his trademark ponytail to rebel against his father.

FACT

Abraham Lincoln knew all of Burns's poems off by heart.



FACT

Rabbie wrote his first song *O Once I Lov'd (A Bonnie Lass)* at 15 to impress a girl.

FACT

Bob Dylan cites Rabbie as one of his greatest inspirations

FACT

Auld Lang Syne is in the *Guinness Book of Records* as one of the three most popular songs in the English language.

(The other two are *Happy Birthday* and *For He's a Jolly Good Fellow*.)

FACT

Rabbie' never actually signed his name Rabbie. Rab, yes. Rob, yes. Even Spunkie at least once.







FACT

Winston Churchill asked for a volume of Burns' poetry to be sent to him whilst fighting in WW1.

FACT

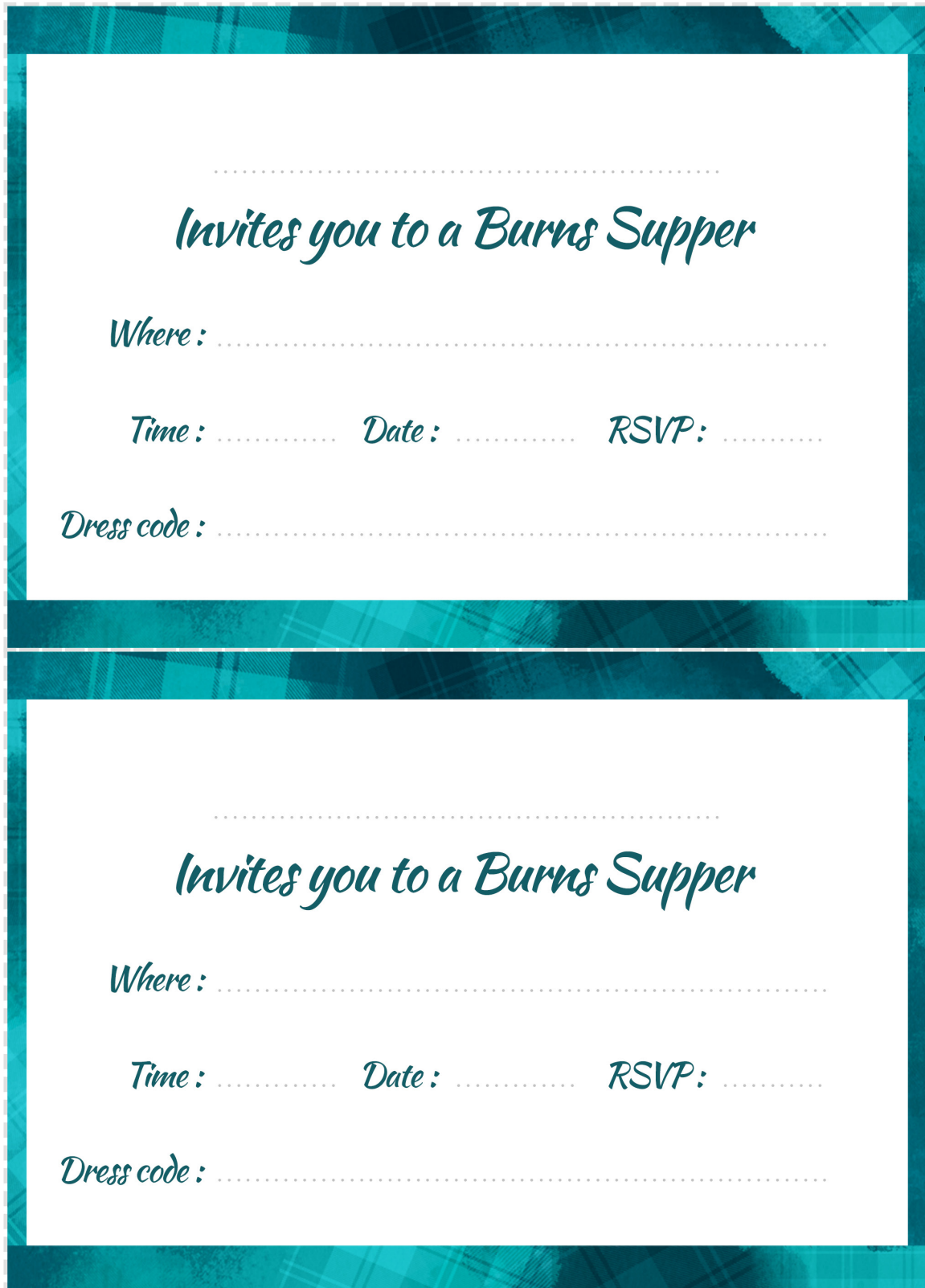
Martin Luther King used Rabbie's infamous 'Mans inhumanity to man', line in a 1956 speech.

TABLE NAME CARDS

BURNS NIGHT INVITES

Simply print out as many invites as you need, fill in your guest's details and send.



.....

Invites you to a Burns Supper

Where :

Time : *Date :* *RSVP :*

Dress code :

.....

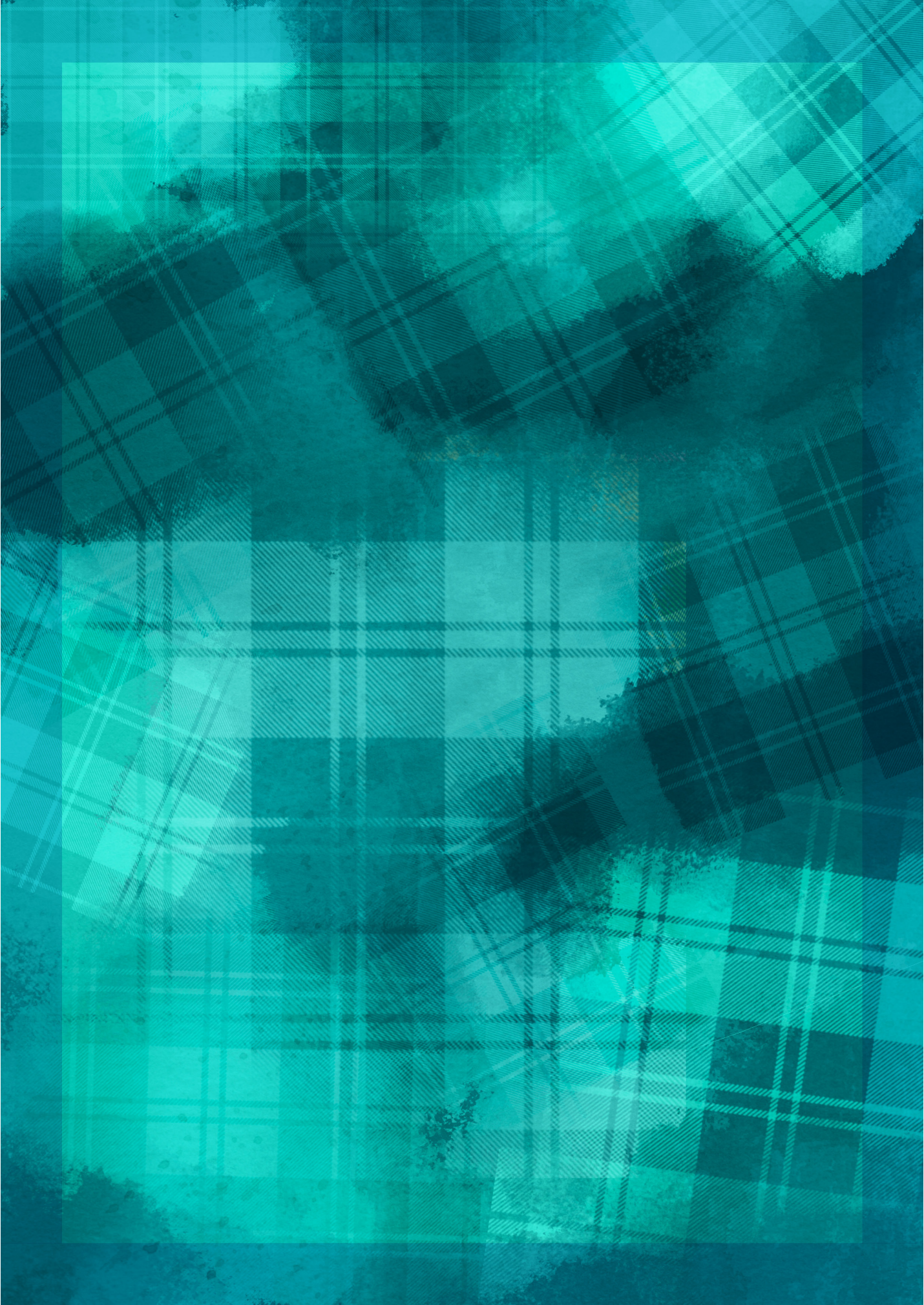
Invites you to a Burns Supper

Where :

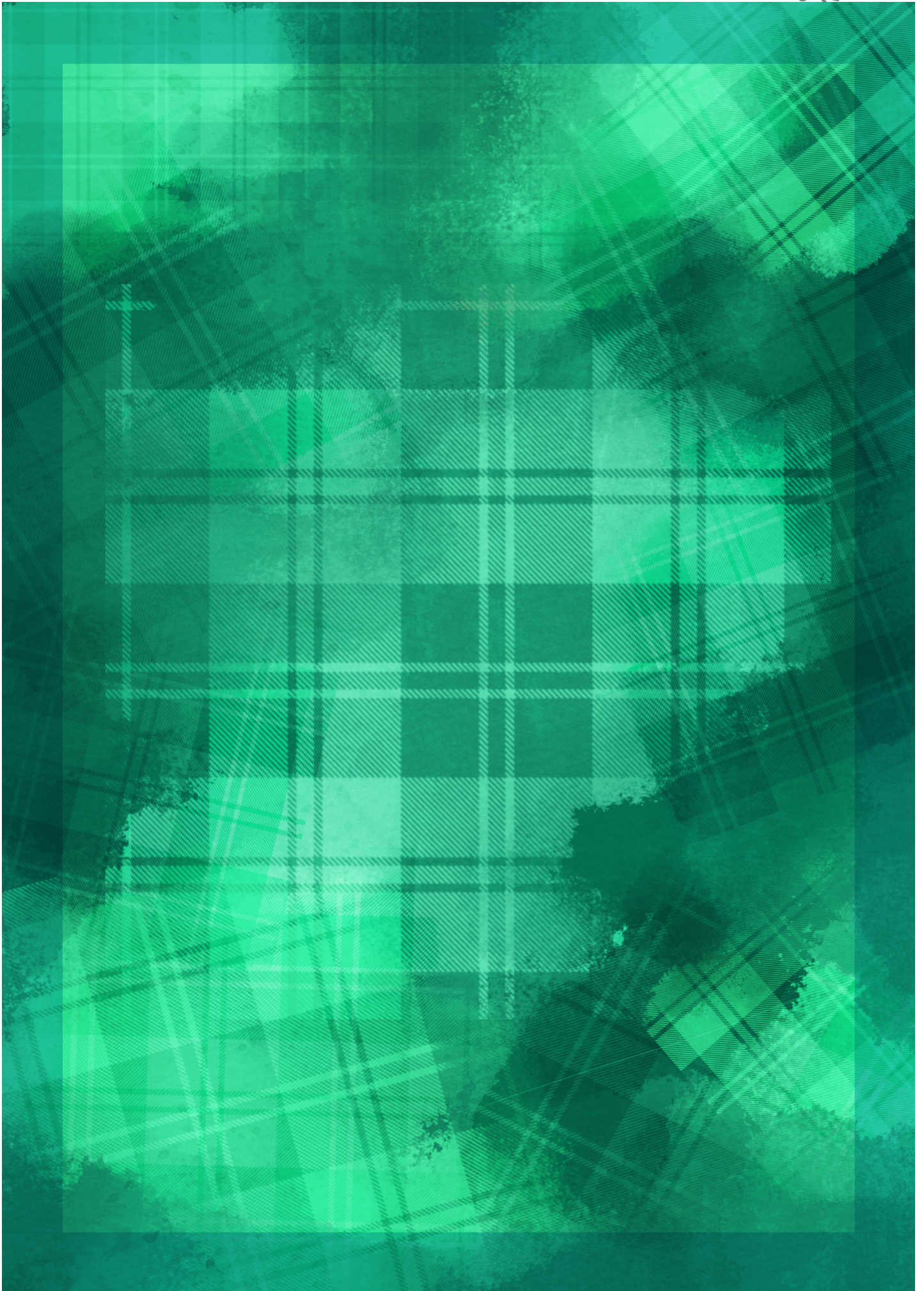
Time : *Date :* *RSVP :*

Dress code :

PLACEMATS



PLACEMATS



PLACEMATS



NAPKIN RINGS

Something to tie it all together - print out these napkin rings, cut them out and wrap them around your napkins, taping the two ends together to hold them in place.

