

ROBERT BURNS DINNER 2018

Enjoy an evening of traditional Scottish fare, spirited toasts, bagpipes, live music and dancing celebrating Scotland's favorite bard, Robert Burns.

Date: Saturday, January 27, 2018

Time: 6:30—10:00 pm

Location: Flinchum's Phoenix in the Whitehall Forest

Cost: \$49/person – Open to the Public. No tickets will be sold at the door.



[REGISTER NOW](#)

(You do not have to be an OLLI member but non-members will be asked to create an account)

In life, Robert Burns was a farmer, excise man, and ladies man. Before he died in 1796 he produced hundreds of songs and poems. Robert Burns' works were rousing celebrations of the common man and the joys of human friendship.

Burns dinners have been a part of Scottish culture for over 200 years. There are thousands of Burns dinners held throughout the world each year on or near the poet's birthday, January 25. The basic format for the evening has remained unchanged over the years. Our buffet dinner features a traditional meal of Scottish *hamely fare*. The program begins with piping in the haggis and a dramatic recitation of Burns' address to the haggis, followed by humorous toasts to the lassies and laddies, and readings from Robert Burns' poetry.

Live entertainment will include

- Robert Burns songs and music performed by local acoustic band, The Green Flag.
- Scottish band performance: Thistle and Kudzu Pipes and Drums
- and of course — the sounds of the great highland bagpipes.

The evening concludes with all singing Burns' classic song "Auld Lang Syne".

Traditional Scottish attire is encouraged (for kilt rentals contact www.AtlantaKilts.com).

Cash bar will be available. Catering is by Epting Events

Additional Information:

Tables for 8 guests can be reserved by contacting Ian Hardin. For more information about the Robert Burns Dinner, email Ian Hardin at ianhardin1@gmail.com.

Make your reservations early – this has been a sold-out event in past years.

Sponsored by Osher Lifelong Learning Institute (OLLI) and Willson Center for the Arts and Humanities, UGA.