



Editor's Comments

Madainn mhath,
(*maden va - welcome*)

It looks like we received some Scottish weather to help celebrate St. Andrews Day. We have to thank John Batty for his wonderful



presentation on the life of St Andrew at last month's meeting. John provided us with the history of how he became the patron saint, not only of Scotland, but many other countries. We were also shown how he was portrayed in the art world through the ages, and discovered the roots of the celebration of this day came from the US! We also thank the Carrollton United Methodist for being our host that day.

Next up is our annual Christmas Ceilidh which should be full of merriment and dancing – hopefully. We also have the Burns Supper just round the corner in 2019.

The Louisiana Highland Games is also approaching fast, and we expect this to be very popular after being given a different date in the yearly calendar.

Our search for a permanent venue is almost at an end but, as said before, if you know of any location that meets the requirements then please pass on your suggestions to Bob, Christyn, or Virginia.

Tapadh Leibh

(*Tapadh leat - Thank you*)

Derek

Upcoming CSoNO Scheduled Meetings / Events

Sunday, December 2 2018 – Christmas Ceilidh
Venue 4544 Folse St, Metairie, 70006
Time – 2-6pm.

It's that time of year to let your hair down, put on your dancing shoes and have fun! So bring along some festive dishes – preferably finger food – and festive cheer! Please note that there is no visible house number and Google Maps will put you one block over. The address is the last house on the right when driving on N. Clearview towards Lake Pontchartrain. It is on the corner of N. Clearview and Folse St.

The programs for the 2019 part of our schedule are being finalised and we will be giving details in the next issue. If you want to present a topic or have any suggestions for our programs, please contact Virginia.

Member and Society News

If you have any member news to include in the newsletter, please let Christyn Elliott know at her e-mail address or home phone number so that she can pass the information on to myself for the next newsletter.

Dues Are Due!!

Although Scots are reputed to be frugal with money, we'd prefer this to be one occasion where they're not. Family membership is only \$25, while single membership is \$20, and full-time college students below the age of 26 may join for \$10. This may not seem like much, but these dues help the Society carry on the work that has gone on for the last 46 years. Send dues to Treasurer Wendy Grubb at 8131 Cohn St., New Orleans, LA 70118.

Please ensure you get your payment in. We'd hate to have you on our wall of shame!!

Returning Member

We are so pleased that Leonora Dowell has renewed her membership with the CSoNO! She was a member as well as a Scottish Country Dancer in the '80's and '90's, but had to change her activities at that time to care for her ailing father. She is a very busy lady these days and is active in quite a few other societies as well, including the DBE and JPAS. Leonora was born in British India and has two lovely daughters. Her interest in things Scottish include piping and singing, as well as travel, Scottish culinary arts, crafts and clothes (not surprising, as her love of style and color is readily apparent). A chance encounter with Christyn Elliott at NOMA Cafe' sparked some very nice memories for both, and has given us the opportunity to create more memories with her. We are grateful for her kind offer to host the Christmas party, and we know you will enjoy getting to know this enchanting and delightful friend.

Membership Directory, Newsletter and Website

Please continue to notify Christyn Elliott of any directory information changes. **This directory is for our use only**, so please do not share it with any other people or organizations!

CSoNO members receive the newsletter by e-mail or post. A complimentary e-mail newsletter is sent to interested non-members. If you know some-one who would like to receive it please send their contact information to Derek Ewart for inclusion in the courtesy e-mail group.

Newsletter, Website & Facebook

CSoNO members receive the newsletter by e-mail or post. A complimentary e-mail newsletter is also sent to non-members who have expressed an interest, so if you know of someone who would be interested in receiving our newsletter by e-mail, please send their information for inclusion in the courtesy e-mail group. All mass e-mails are sent to recipients "bcc" for privacy.

The Society also has a website with many links and gallery pictures for everything Scottish! In case you haven't seen the site yet, then all you need to do is just copy and paste the following link, (<http://www.caledoniansocietyofneworleans.com/>).

The site also has a very useful resources page, where you will find almost everything you could think of needing. This has links that can help you with ancestry, heraldry, and even learning more about Scottish Gaelic(gaa-lik)



Did you also know we have a Facebook page? Why not check it out? You can find us by looking for "Caledonian Society Of New Orleans", and hit the like button to follow us.

Upcoming Events

Scottish Country Dancing

The New Orleans Scottish Country Dance Group holds its classes on Friday evenings from 7:00 PM until 8:30pm at Carrollton United Methodist Church on the corner of S. Carrollton and Freret – enter by Freret St. side door. For information, please call or text 504.957.0251.

Pipes and Drums of New Orleans (P&DofNO) is the oldest pipe band in south Louisiana. Operating under P&DofNO as the performing band is the Kilts of Many Colours.

2019 Robert Burns Supper

Our annual Burns Supper will again be held at the Southern Yacht Club on January 19th, 2019. The time and cost for the event is still to be announced, so make sure you keep reading any announcements when they are sent. We are actively recruiting committee members. If you are interested, please contact Virginia (clanurquhart2@att.net) or Bob Grubb (rgrubb6@gmail.com). While the previous committees have always done a wonderful job, I'm sure they'd appreciate some fresh blood!

Other Events

The Caledonian Society of Baton Rouge (check out their website at: www.csbr.org), is hosting a St Andrew Christmas Luncheon at Houmas House, 40136 LA-942, Darrow LA. Time and cost are still to be announced. They will be having their own Burns Supper on January 26th at the LSU Rural Life

Museum, 4560 Essen Lane, Baton Rouge. The time and cost are also still to be announced.

The **CSBR Scottish Cultural Study Coterie** will begin monthly meetings in January 2019. These will be the 4th Wednesday of every month until May. The time and location is still to be announced.

The **Caledonian Broadsword Academy of Baton Rouge** holds lessons every Tuesday evening at 7:00 at the Broadmoor Presbyterian Church Gym. It is an active group in the Baton Rouge area that is dedicated to the study and practice of Scottish martial arts, particularly the Basket hilt broadsword, historically known as the Claymore (or "great sword"). Please look at their website <http://www.csbr.org/claymorepage.htm> or you can also check out their Facebook Page at <https://www.facebook.com/groups/318868152937/>

The **Celtic Fest Mississippi** takes place on March 29 & 30, 2019 at the Mississippi Agriculture & Forestry Museum. Just west of I-55 at 1150 Lakeland Dr., Jackson, Mississippi - Celtic Music, Story Telling, & Dance. See: <http://celticfestms.org/> for more details

The **Highland Games of Louisiana** will take place on March 30-31, 2019 and will be held at the Lamar Dixon Expo Center. Not only will the CSO have a presence there with a tent, but we will also be sponsoring the Caber Toss and two piping champions. A volunteer coordinator and volunteers are needed to help with the weekend's activities. We will be happy for whatever you can do to help, whether it be two hours or a full day. If you are interested, then please contact one of our committee members. Find out more information about the event by going to their website <https://www.lahgcf.com>, or check out their Facebook page at the following - <https://www.facebook.com/groups/lahgcf.friends/>

April 12, 13, 14, 2019 will see the **Arkansas Scottish Festival** take place at Lyon College, Batesville, Arkansas. If interested, please check out their website for more information. See: <https://www.lyon.edu/arkansas-scottish-festival>

Just For Fun

How did everyone get on with our first fun quiz? I hope it wasn't too difficult and we have a few people that got all five correct. For those of you that didn't, here are the answers to last month's questions.

1. Charles Rennie Mackintosh
2. Larch Tree
3. The Declaration Of Arbroath
4. Unicorn
5. St. Kilda, The Antonine Wall, The Forth Bridge

Well done to anyone that got them all correct. You obviously use the same quiz website as me!!

Here are our questions for this month. Once again, the answers will be posted in the following issue.

1. Law dictates that Scotch Whisky must be matured for a minimum of how many years in Scotland to earn the name?
2. Which 1810 poem by Sir Walter Scott was set in the Trossachs region of Scotland?
3. Where did Germany surrender it's naval fleet after signing the Armistice in 1918? (Hint – we posted this on Facebook)
4. Can you name the 19th-century Skye Terrier who became famous for spending 14 years guarding the grave of his owner?
- 5.



Name this castle. (extra points for knowing it's other name)

Good luck to everyone. There are a couple of tricky ones there, but it's just for fun and is also educational.

I'm Fixin' To

When you live in Louisiana we know that a favorite topic is either eating or talking about eating! So here's a recipe for everyone to try from Scotland. Please let me know how you get on – for those brave enough to try.

Dundee Cake

Here is a rich, fruity cake topped with almonds. It became popular at the end of the 19th century. It is often served at Christmas. You can omit the whisky or use another spirit if you wish!



Ingredients

8oz Flour
6 oz Butter
5oz Caster/granulated sugar
4 Eggs
1oz Blanched almonds
1.5oz mixed peel
6oz each of currants, raisins, sultanas (seedless white raisins)
Grated rind and juice of lemon
1 level teaspoon baking powder
2 tablespoons whisky
2 tablespoons boiled milk and 1 tablespoon sugar

Method

Cream the butter and sugar in a bowl. When it is white and creamy, slowly add the four eggs (one at a time), plus a spoonful of flour with each, beating well all the time. Stir in the nuts and fruits. Add the rest of the flour, (sifted with the baking powder) and the whisky. Make sure the mixture is stirred well - right to the foot of the bowl. If it is too stiff, add a

little bit more milk.

Place mixture in an 8-inch greased and lined cake tin. Flatten the top with hands which are slightly wet. Cover with foil or greaseproof paper and bake at 325F for two hours. Halfway through, take off the foil and arrange the split almonds in concentric circles on the top of the cake. Check the cake with a skewer towards the end of cooking - if it is still wet in the middle, put it back for more cooking! 5/10 minutes before cooking is finished, brush the top with the sweetened milk to create a dry glaze. Keep in the tin for 15 minutes before turning out on a wired rack. Store in an airtight container.

We hope you have enjoyed this month's newsletter. If you have any suggestions on what you would like to see, then please send me an email to shawfield27@gmail.com.

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(goos en a vee-us)

(until next month!)

