



Editor's Comments

Fàilte

(Faal-cha / Welcome)

As we enter March, it is almost time to celebrate Tartan Day, on April 6th. Passed by Congress, this is an official day in the US to proudly display our Scottish Heritage and the affect Scotland has had on this nation.

Our Society also does it's bit for Tartan Day, with a display on show in Jefferson Parish's East Bank Regional Library. Please check this out if you are in the area, as it will be here for a week before and after the special day. This is a wonderful time to take out a book on loan to learn more about the impact Scotland has had on the United States of America.

Each year NYC has a huge parade to celebrate, usually with a famous Scots person at the head. Just imagine if New Orleans could do something similar? Could we rival the Irish Channel parade? So remember to wear something tartan on April 6th and be proud of your Scottish background.

If you have any news or items then you can contact me at shawfield27@gmail.com.

Tapadh Leibh

(Tapa leev - Thank you)

Derek

Scottish Border Town Hosts It's 313th Ba' Game

Jedburgh, a small Scottish border town, saw a traditional ball game take place on February 27th. Known locally as 'Jethart Ba,' it is always held the Thursday after Shrove Tuesday – or Mardi Gras to us!- and is played between the Uppies and the Doonies, across the town's Mercat Cross.

Legend has it that the first ball used was actually the head of an Englishman! Today it's just a leather ball with ribbons, representing the original unfortunate fellow's hair. The Uppies, those born south of Mercat Cross, need to get the 'ba' over the fence at Jedburgh Castle, meanwhile the Doonies, those born north of the Cross, have to get the 'ba' over the old burn, formally found at the bottom of the High Street.



Playing the game in 1955



The laddies game takes place at noon with the mens game beginning two hours later. With several ba's being used both games can overlap and only end when the last ba has crossed one of the goal lines. Although occurring mainly within the town centre, there are no actual boundary lines, so play can happen down alleyways and anywhere across the town. As a result, shopkeepers generally board up their windows to prevent damage during the hours this game takes to play.

The only year the game did not take place was in 1901, following the death of Queen Victoria. At present, there are around 15 games played across Great Britain from an original 200. In addition to Jedburgh, you can also find these games being played in Scotland in the Orkneys, Roxburgh, Duns, and Scone.

If you might be interested in taking part be warned, this game has been known to break a few bones and cause more black eyes.

MONTHLY MEETING

Tuesday, March 10, 2020

Venue – Christ Anglican Catholic Church,
4316 N. Woodlawn Ave, Metairie 70006

Time – 7:00-9:00pm

Program- Saints of the British Isles

Information – This will be in a panel format where T. Diemer will discuss St. Patrick, followed by Christyn Elliott on St. Margaret of Scotland. Virginia Urquhart will complete the program by discussing St. Columba and the Iona influence on Christianity within the British Isles.

Tuesday, April 21, 2020

Venue – Christ Anglican Catholic Church,
4316 N. Woodlawn Ave, Metairie 70006

Time – 7:00-9:00pm

Program- Board Nominations / Talk To Be Confirmed

Information – In a joint program, Board members will be nominated for the upcoming office elections for 2020-2021 duration while the National Park Service program has yet to be confirmed.

Tuesday, May 19, 2020

Venue – Christ Anglican Catholic Church,
4316 N. Woodlawn Ave, Metairie 70006

Time – 7:00-9:00pm

Program- To Be Confirmed

Information – To Be Confirmed

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 me for the next newsletter.

New Members

The Caledonian Society of New Orleans is thrilled to welcome several new members since late last year. An updated electronic copy of the CSO NO

Directory and a list of changes for your printed directory will be sent to members with email addresses, and a copy of the list of changes will be sent with the paper copies of the newsletter so that you can update the printed directory you received in fall of 2018.

William Alber, son of member Eric Alber, is a most charming young man of many different talents who claims affiliation to Clan McEwen. We have had the pleasure of his company at several different events, including last year's Louisiana Highland Games and Celtic Festival. He is interested in piping, drumming, heraldry and genealogy/DNA. He participates in a variety of Scottish interests, including Scottish Country Dancing (an absolute natural!), literature, archaeology, travel, culinary, crafts and clothes.

Keith Christie found out about the Caledonian Society through an acquaintance and looked us up on the internet (kudos on our website, Scott!). Keith is a native New Orleanian who has found out he has Scottish roots only in the past few years. He is interested in piping, Highland Dancing, genealogy/DNA, archaeology, travel and Scottish clothing. We are so looking forward to getting to meet him this spring. He resides in Metairie.

Tim and Rhonda Perdue sent in their application back in November, and I hope they will forgive me for taking so long to get their information included in the newsletter! Rhonda was born in Mississippi and Tim in Baton Rouge, and they reside in Prairieville. Rhonda heard about us from our dear friend in the Caledonian Society of Baton Rouge, Sugar McAdams (thanks, Sugar!). Areas of interest are literature, travel, culinary, crafts and Scottish clothing. Their clan affiliation is Clan Duncan. It's a far drive for them, but we hope to see them at a meeting or function this spring so we can get to know them.

Céad míle fáilte (a hundred thousand welcomes) to all of our new members!

Dues Are Due

We are almost at the end of our season and ask any members yet to pay to please send in their membership fees. Family membership is only \$25, while Individual and Student are \$20 and \$10

respectively. It is always appreciated when people pay early and save us having to chase people all through the year. It's not a lot that we ask from everyone but it helps our Society go a long way in securing events each year.

If you are currently receiving our newsletter on our courtesy list, why not consider upgrading to become a member. As you can see, the fees are low and you receive news of all events and invitations not normally issued to those on our courtesy list.

Please send your payments to Wendy Grubb, 8131 Cohn St, New Orleans, LA 70118. Alternatively, you can hand them in at the next meeting.

Newsletter

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, please send their information for inclusion in the courtesy e-mail group. All mass e-mails are sent to recipients "bcc" for privacy.

Social Media

The Society has a website with many links and gallery pictures for everything Scottish! In case you haven't seen the site yet all you need to do is just click on or 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)



Have you checked out our Facebook page? If not then you're in the minority. You can find us by looking for "Caledonian Society Of New Orleans", and hit the like button to follow us. Our announcement of participating in the RMHC

fundraiser saw the most views in February, with a total of 374. Why not let us know what type of posts you would like to see on our page? We want to engage with everyone.

Ongoing Events

The **New Orleans Scottish Country Dance Group** holds a weekly class which allows people to learn and perfect their dancing skills – which are put to good use at the annual Burns Supper nights. Why not try your hand and get fit in the process? Classes are on Friday evenings from 7:00 p.m. until 8:30 p.m. at Carrollton United Methodist Church on the corner of S. Carrollton and Freret – enter at 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&D of NO, as the performing band, is the Kilts of Many Colors.

If you are a budding piper or want to learn how to play the bagpipes, then you can arrange for lessons. For more information, please contact Bob Grubb or send an email to info@PDofNO.com.

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-hilted 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/>

A broadsword academy is also present in the New Orleans area and is just entering it's 2nd year. More information regarding venue, times, and dates will be provided when we receive this.

Other Events

Ronald McDonald House Charities of South Louisiana(RMHC-SLA) runs a yearly fundraiser called "Men In Kilts." This year the name has been adopted to "Kilts For Kids" to highlight that the fundraising is for children. This fundraising event will last only until April 4th. Last year the team managed to raise a total of \$4610 and finished second in their efforts. In 2020, we want to raise more and be crowned "King Of The Kilts."

When a family spends a week sat the Ronald MacDonald House it costs roughly \$750 to support them. Without this assistance the weekly cost would be closer to \$1900 on average.



Time For Gaelic

Is learning Gaelic as easy as aon, dha, tri(1,2,3)? Definetely not! Trying to learn any language takes time and patience. If it was simple we'd all be speaking fluently. The truth is that sometimes it can be frustrating but also rewarding when you know a word or phrase without having to think about it. Repitition and commitment play a huge factor in whether you can succeed in becoming proficient.

While we have provided some simple words to remember I'm sure y'all have forgotten them already. Rather than provide individual words this month we will be seeing how to form some simple phrases. After all, the first time you'll be using Gaelic will be greeting someone.



Welcome to Gaelic Introductions 101.

Gaelic

Ceud mile failte! (Coo-ed me-la faltch-a)

English

A hundred thousand welcomes

Gaelic

Halo! Ciamar a tha thu? (Keemer uh ha oo)*

English

Hello! How are you?

Gaelic

Tha mi gu math. (Ha me goo ma)

English

I am well.

Gaelic

Cò às a tha thu? (Coe ass uh ha oo)*

English

Where are you from?

Gaelic

Is mise à Orléans Ùr. (Is mee-sha ah Or-lee-on Oor)

Please note – The Orleans is guesswork!

English

I am from New Orleans.

**thu is singular. Use 'sibh'(shiv) for 2+ people.*

I look forward to being greeted in Gaelic at our next meeting!

Castles Of Scotland

Name : Blackness Castle
Location : Blackness, Linlithgow
Year Built : 1440's
Clan Affiliation : Crichton



Sir George Crichton, 1st Earl of Caithness, had the castle constructed before becoming imprisoned by his son within its very walls. Because of concerns regarding family, he had attempted to put his estate into a trust for the crown when his son, John, struck. After successfully being freed, Blackness became the property of James II in 1453, shortly before Crichton's death.

During the period of the Scottish Reformation and the Marian civil war, which occurred after Mary, Queen of Scots abdicated, the castle changed hands no less than four times in a 13-year period. The castle was abandoned after the forces of Oliver Cromwell's New Model Army destroyed its fortifications.

The castle was restored in 1667, when it served as a prison for Covenanters, until repurposing as a garrison in 1707, after the Act of the Union. Blackness again saw time as a prison during the wars against France, before finding a new role as the main ammunition depot for Scotland. The castle underwent significant change during this period and in 1868, saw one of the last drawbridges to be constructed in the United Kingdom.

Now open to the public, Blackness has featured heavily on our screens. Hamlet(1990), The Bruce(1996), and Doomsday(2008) have all used the castle. The BBC used it for a mini-series of Ivanhoe(1997) and also for the more recent Rise Of The Clans(2018). Oh, yes, they also used it for some small show called Outlander. Not sure anyone has heard of this one! LOL

Distilleries Of Scotland

Name : Ardbeg
Location : Islay, Inner Hebrides
Whisky Region : Islay
Whisky Type : Single Malt
Website : www.ardbeg.com



Although producing whisky since 1798, legitimate commercial production only began in 1815, when John MacDougall obtained a license. Although the business was sold to a Glasgow merchant it was still managed by the family. Upon the death of Alexander MacDougall, Ardbeg was purchased by Colin Hay and co-run alongside Alexander's sisters, Flora and Margaret – the first women to ever run a distillery! The MacDougall family later bought the property back again in 1922, but just ten years later the company goes bankrupt as a result of the depression. It was this very same reason that they originally sold Ardbeg in 1838.

There were several periods when the distillery closed and it wasn't until 1997, when the Glenmorangie Company took over, that Ardbeg started its climb back into prominence. Just one year later it was awarded "Distillery of the Year." In 2011, Ardbeg takes part in the first whisky experiment in space when they provide 20 vials of spirit and wood particles which were sent to the International Space Station. Three years later the vials return to Earth. The results of this experiment can be found at the following website, https://www.ardbeg.com/sites/ardbeg.com/files/2017-10/ARD9109SupernovaWhitePaperA4_en%20%281%29.pdf

In more recent history Ardbeg has won several gold, silver, and whisky of the year awards.

Just For Fun

Did y'all get last month's answers right? If not, then here they are.

1. The Movie 'Whisky Galore' was based on the sinking of what vessel in 1941? **S.S. Politician**
2. Where does Glasgow's water supply come from?
Loch Katrine
3. Which language became an official language of Scotland in 2005?
Gaelic
4. What sort of lift is the famous rotating Falkirk Wheel?
Boat lift
5. Which king ruled Scotland from 1040 to his death in battle in 1057?
MacBeth

Now for this month's questions. Good luck.

1. Robert Owen is heavily associated with which town?
2. A Scottish legend tells of Greyfriars Bobby, a famous dog who spent his days in Edinburgh. What was the name of the dog's master?
3. What was the name of the infamous battle that took place in 1746?
4. Which loch is the largest inland stretch of water in Great Britain by surface area?
5. What sort of item is signified by the Scottish word cromach or cromack?

I'm Fixin' To

When you live in Louisiana you know that a favorite topic here is either eating, talking about

eating, or talking about eating while eating, and not necessarily talking about what you're eating! If you attended a Burns Supper and tried Wendy Grubb's haggis then your taste buds may still be asking for more. Good luck.

Haggis - Traditional



It is a shame that the "Great chieftain o' the puddin' race" should be regarded (by some) with such a mixture of horror and humour. The vision of sheep's stomachs and other intestines seems to put some people off, but it has long been a traditional way of using up parts of the animal which otherwise might go to waste. Made properly, it is a tasty, wholesome dish, with every chef creating his or her own recipe to get the flavour and texture (dry or moist) that suits them. Finding a butcher who can supply sheep's heart, lungs and liver may not be easy although nowadays beef bung (intestine) is used instead of sheep's stomach. Since this is used also to make European sausage, they are out there for other nationalities as well.

Ingredients:

Set of sheep's heart, lungs and liver (cleaned by a butcher)

One beef bung

3 cups finely chopped suet

One cup medium ground oatmeal

Two medium onions, finely chopped

One cup beef stock

One teaspoon salt

½ teaspoon pepper

One teaspoon nutmeg

½ teaspoon mace

Method:

Trim off any excess fat and sinew from the sheep's intestine and, if present, discard the windpipe. Place in a large pan, cover with water and bring to the boil. Reduce the heat and simmer for an hour or possibly longer to ensure that they are all tender. Drain and cool.

Finely chop the meat and combine in a large bowl with the suet, oatmeal, finely chopped onions, beef stock, salt, pepper, nutmeg and mace. Make sure the ingredients are mixed well. Stuff the meat and spice mixture into the beef bung, which should be over half full. Then press out the air and tie the open ends tightly with string. Make sure that you leave room for the mixture to expand or else it may burst while cooking. If it looks as though it may do that, prick with a sharp needle to reduce the pressure. Place in a pot and cover with water. Bring to a boil and immediately reduce the heat and simmer, covered, for three hours. Avoid boiling vigorously to avoid bursting the skin.

Serve hot with "champit tatties and bashit neeps" (mashed/creamed potato and turnip/swede). For added flavour, you can add some nutmeg to the potatoes and allspice to the turnip/swede.

We hope these recipes are going down well, and would love to see pictures of our members' attempts, whether it's successes or failures. Rome wasn't built in a day! As always, we want to ensure a nice mix of recipes for you to try. If you're worried about trying any, we recommend cooking with whisky. After three glasses we usually can't remember what was being cooked anyway!

We hope you have enjoyed this month's newsletter. Our aim is to educate and entertain, as well as keep our members informed and up-to-date on all events going on.

gus an ath mhios

(goos en a vee-us)

(until next month!)