



Editor's Comments

Fàilte mo chàirdean

(Faal-cha moe harsh-din / Welcome, my friends)

Our first meeting back seemed to go off without any main issues. While we must embrace technology for the meantime, I pray that it won't be too long before we can give one another a huge Southern embrace!

For those of you unable to attend in person, or remotely, we hope the newsletter still provides you with with news and entertainment to keep you engaged.

As you can see, we lost arguably the best James Bond in the history of the franchise. Find out more about his life in our main story.

We are still highlighting member businesses this month, so if you haven't forwarded information on your own business, then please send me your details.

In the meantime, I hope the newsletter is helping you stay up-to-date with the goings on in the CSoNO. If you have any news or items you want included in the newsletter then you can contact me at shawfield27@gmail.com.

Tapadh Leibh

(Tapa leev - Thank you)

Derek

The World Bids Farewell To Scotland's Famous Son

Sir Sean Connery, best known for his role as James Bond, has died at age 90. After battling with dementia, he passed away in his sleep on October 31st. The list of people paying tribute to one of Scotland's own reads like a who's who from the celebrity pages.



Born in Fountainbridge, Edinburgh, his resume covers almost every occupation. At 16, he joined the Navy, before becoming a bodybuilder. It was at one of these competitions that he was persuaded to audition for *South Pacific*. His role in the stage play continued to be elevated, which caught the eye of a violent gang in Edinburgh. Almost echoing his future role as 007, he took on six people and came away victorious, now with a reputation as a "hard man."



1962 saw Connery take on the role of 007, despite objections from James Bond Creator Iain Fleming. The author was so impressed by his performance that he wrote a Scottish heritage into the character's background! Although never winning an award for his portayal of the lady killer secret agent, he was nominated several times - and won a few too - for his roles as a Russian nuclear submarine commander in *The Hunt for Red October*, an Irish cop in *The Untouchables*, and as a Spaniard in *Highlander*.

After receiving a lifetime achievement award, Connery announced his official retirement, stating that "idiots are now making movies in Hollywood." So, we sadly raise our glasses, with a wee dram of course, and say "The name's Connery. Sean Connery."

MONTHLY MEETING

Last month saw the return of our Society meetings, albeit in a restricted format. This has been decided by the Board and is in conjunction with the current Parish and State demands.

Please note that the requirements for attending the following meetings are the wearing of a mask and observing a six foot distance from fellow attendees. These meetings will also be streamed using Zoom, so look out for an email with more details on how to join the meeting remotely. We are also looking at putting these meetings online for anyone who cannot attend

Sunday, November 8, 2020

Venue – Jackson Avenue Evangelical Church, (Audry Reich Hall)

2221 Chippewa St, New Orleans, 70130

Time – 2:00-3:00pm

Program- St Andrew's Day Discussion
Influences of St Andrew will be discussed by Christyn Elliott, Wendy Grubb, and Virginia Urquhart.

Information – No food or drink will be provided due to restrictions. Please bring your own refreshments.

Sunday, December 13, 2020

Venue – Jackson Avenue Evangelical Church, (Audry Reich Hall)

2221 Chippewa St, New Orleans, 70130

Time – 2:00-3:00pm

Program- Christmas Party

Information – It is planned to present food in boxes for attendees. This is still dependent on State and City orders.

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.

Yearly Dues

The months go by fast so we are, once again, reminding all members of the yearly dues. Family rates are \$25, while Individuals and Students pay just \$20 and \$10, respectively. It's not much to pay, but what we receive goes a long way in helping pay for monthly meetings, refreshments, and major events on the CSoNO schedule. With many Covid requirements for actual meetings, your dues are more important than ever to ensure compliance with State and Parish directives.

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 will receive news of all events and invitations not normally issued to those just 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).



In these times of social distancing and quarantines don't forget that you can still be social and not get too close. 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.

Although our most popular post in September was a meme about listening to bagpipes, we had the most interaction with a post about a Scotswoman who died at Auschwitz, after protecting her school pupils. Why not let us know what type of posts you would like to see on our page? We want to engage with everyone. If you do like anything you see on our page, then why not share or even comment. This helps us to be seen by more people.

Assisting Member Business During Covid

With the continued restrictions placed on businesses and homes alike, there has been a huge economic hit taken by many small businesses. As a result, the CSoNO is continuing to assist any member-owned business by providing them with the opportunity to raise awareness and offer their services to whoever needs them. The following are all those who have forwarded details. If you would like to be included, please email me at shawfield27@gmail.com with all relevant information.

Member Name: Scott Bond
Business Name: Bond Design Web Media
Business Description: Web design and Development/Graphic Design/Photography/Search Engine Optimization/Social Media Marketing
Contact Details:
Phone: (504) 210-0457 or (504) 601-5508
Email: jscott@bonddesign.com
Website: <http://www.bonddesign.com>
Location: 476 Metairie Rd, Suite 208, Metairie, LA 70005
Hours: M-F 9:00am to 5:00pm
CSoNO Member Discount: 20% off all services.

Member Name: Derek Ewart
Business Name: Independent Insurance Agent
Business Description: Provide Medicare solutions, individual coverage for those under age 65, ancillary products(dental, vision, etc.)
Contact Details: Phone: (504) 367-9663
Email: derekewart73@gmail.com
Hours: Flexible Hours
CSoNO Member Discount: No charge for services

Member Name: Myra Ewart
Business Name: Myra Wood – Insurance Agent
Business Description: Evaluate and offer employee benefit options for groups.
Contact Details: Phone: (504) 367-9663
Email: myrarwood@hotmail.com
Hours: 9:00 a.m. - 5:00 p.m. M-F
CSoNO Member Discount: No charge for services

Member Name: Robert Grubb
Business Name: Pipes & Drums of New Orleans(PDoNO)/Kilts of Many Colors
Business Description: Only Pipes & Drums Band in New Orleans
Contact Details:
Phone: (504) 957-0248
Location: 8131 Cohn St, New Orleans, LA 70118
CSoNO Member Discount: Free lessons on learning how to play the Pipes

Member Name: Charles M. "Tex" Stevenson
Business Name:
Law Offices of Charles M. Stevenson
Business Description: Personal Injury/Criminal Defense/Wills/Successions
Contact Details:
Phone: (985) 893-4600 Fax: (985) 893-0503
Location: 321 N. Vermont St., Suite 103, Covington, LA 70433
Hours: M-F 9:00am to 4:00pm, Saturday appointments available

Time For Gaelic

How is your Gaelic coming along? Do you know your *thòn* from your *uilinn*(*ass* from your *elbow*)? A full year has now passed since taking a vow to learn this almost lost language, but it has been worth the effort that has been put in.



The one thing I can say is not to try to jump ahead too fast, or be sporadic about learning. As I've said before, repetition is the key. You could never remember the names of 300 people if you were introduced in one night, or recall the name of that person you only see once a year. Acclimatizing

yourself to a new language is exactly the same. Keep a routine and you'll be surprised at what you retain. If anything, your other half will have a good laugh at you trying to pronounce strange and seemingly made up words!

This month, we get onto the important stuff – food and drink!

The question

Gaelic - *A bheil thu ag iarraidh?*
Phonetic - (Aa veel oo ag eerie)
English - Are you wanting/do you want?

The Phrase

Gaelic - *Bu toil leam*
Phonetic - (Bu ti-loom)*
English - I would like

Add any of the Following For Possible Uses

Gaelic - *Leann*
Phonetic - (Lyoon)
English - A beer

Gaelic - *Uisge beatha*
Phonetic - (Oosh-ka bay-ya)
English - A Whisky

Gaelic - *Biadh*
Phonetic - (Be ig)
English - Food

Gaelic - *Deoch*
Phonetic - (jawch – end sounds like loch)
English - A drink

Gaelic - *Cèic*
Phonetic - (Kay-ka)
English - Cake

Gaelic - *Càise*
Phonetic - (Cash-aa)
English - Cheese

Gaelic - *Taigeis*
Phonetic - (Tag-ish)
English - Haggis

Don't forget to check out these learning apps.



uTalk



Duolingo



Mango

In addition to these apps, you can also find useful resources on the following sites,

<https://www.learnghaelic.net/>
<https://www.fluentin3months.com/scottish-gaelic/>
<https://go-gaelic.scot/>

The Learnghaelic website also has a wide variety of ways to learn, including lessons for all grades of learners. I have tried this myself and feel that this is one of the better sites.

If you have tried learning Gaelic and are struggling, then why not get in touch with me at shawfield27@gmail.com. I have been learning since November and, with the inclusion of Gaelic in the newsletter, have had to become a teacher too.

Castles Of Scotland

Name : Broughty Castle
Location : Broughty Ferry, Dundee
Year Built : 1454 / 1495
Clan Affiliation : Douglas



While fortifications were constructed in 1454 by the Douglas clan, it was the 2nd Lord Gray who began construction of the castle, as we know it today, in 1495. The castle came into the possession of Gray

after the 5th Earl of Angus, Archibald Douglas, was “persuaded” to hand the estate to the crown.

Like all good castles, Broughty was involved in several wars and battles. During the War of the Rough Wooing, the castle was surrendered to the English, by way of purchase, in 1547. This was quite a strategic stronghold, as the fast river current made a naval assault almost impossible. It took three years before the Scots recaptured the castle, with the aid of their French allies.

It was during the Wars of the Three Kingdoms, that saw the castle attacked and taken in 1651, this time by Cromwell’s General Monck. David Fotheringham of Powrie was given a ratification by the Crown, which included ownership of Broughty Castle and much of the surrounding area.

The property slowly fell into ruin and, in 1851, was purchased by the War Office, who undertook a grand refurbishment. The military was active right up until 1945, and the castle was used for defense against first a Russian threat, then French, and finally, Germany during WWII. In 1969, the castle became a museum, operated by Dundee city council, and is now listed as a Scheduled Ancient Monument.

Distilleries Of Scotland

Name : Auchroisk
Location : Mulben, Banffshire
Whisky Region : Speyside
Whisky Type : Single Malt
Website : N/A



The distillery, one of the last to be built in Scotland in the 20th century, was built in 1972 by then owners J&B, after the discovery of Dorie’s Well. This spring gave Auchroisk a steady supply of

water to ensure it became a real workhorse in the whisky industry. Production began in 1974, and just four years later, they had produced their first malt. Some people, of course, may laugh at the idea of a 4yr old malt, but younger malts were far more common in those days.

Originally named after the distillery, the malt saw a name change in 1986, when they used the ‘Singleton’ moniker for their new product. It was felt that Auchroisk(*othruisk*) would have been too difficult to pronounce for a foreign market, but in 1999, they brought the name back. Just two years earlier Diageo took over ownership, and now use the Singleton name to describe the low profile brands they offer. Strangely enough, depending where you are in the world, ordering a ‘Singleton’ could give you completely different brands!

Unfortunately, the distillery is used more predominantly for productions of Diageo’s blended whisky portfolio, although some malts still come out from time to time. So for anyone interested, it’s best to look out for the Auchroisk name over here, otherwise you may receive a Glendullan malt if you ask for a Singleton.

Just For Fun

Did y’all get our teasers right? Anyone get five out five?

1. Pittodrie is a football(soccer) stadium in which city? **Aberdeen**
2. Where is the National Wallace Monument? **Stirling**
3. The bagpipes are what kind of instrument? **Aerophone**
4. In 1603, following the death of Queen Elizabeth I, which Scottish monarch ascended to the throne of England? **James VI**
5. What is the official Scottish currency? **Pound**

Here are your next batch of teasers to guess.

1. What color is the flag of Scotland?
2. In which region of Scotland would you find the town of St Andrews, the home of golf?
3. Prior to being Princes Street Gardens what did this area used to be?
4. The Gaelic for whisky is Uisge Beatha. What is its literal meaning?

5. Slains Castle in Aberdeenshire is said to have inspired which tale of horror?

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!

"Auld Reekie" Cock-a-Leekie Soup



The "Auld Reekie" does not refer to the soup being "smokey" but to the origins of the recipe in Edinburgh which used to be called Auld Reekie in the days of coal fires. Cock-a-Leekie soup makes a regular appearance in Scottish kitchens but this variation has a special ingredient - Scotch whisky! It will, as they say, "stick to your ribs".

Ingredients:

*3lb boiling chicken (giblets removed)
3 slices of streaky bacon (American bacon)
1lb shin of beef
2 lb leeks
1 large onion
5 fluid ounces Scotch whisky
4 pints water
1 level tablespoon dried tarragon*

Salt and pepper

8 pre-soaked prunes (optional but traditional!)

Method:

Mix the whisky, tarragon and sugar in the water. Chop up the bacon and place the chicken, bacon and beef in a large bowl and pour over the whisky marinade. Leave to soak overnight. Place the chicken etc in a large soup pot. Chop up the leeks (reserve one) and onion and add to the pot. Salt and pepper to taste. Bring to a boil, cover and simmer for two hours, removing any scum as required. Remove the chicken from the pot, discard skin and bones. Chop the meat into small pieces and return to the pot. Cut up the shin of beef, if required. Add the prunes and the last chopped leek and simmer for 10 to 15 minutes. It will serve up to eight people.

Hopefully, these recipes are going down well, but if you're worried about trying any, we recommend cooking with whisky. After three drams 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 things Scottish.

Tioraidh an-drasta
(Cheery an drasta) (Bye just now!)

