



Editor's Comments

Fàilte mo chàirdean

(Faal-cha mow harsh-din / Welcome. my friends)

It seems that 2020 has gone by in a flash, probably because we still think it's April!! The lockdowns have certainly played havoc with our calendars

Unfortunately, our traditional Burns Supper has also been affected. The Board had attempted to adapt and offer a luncheon in it's place, but cost and estimated attendee numbers have appeared to sideline this proposal. At present, efforts are still being made to come up with an alternative.

Us Scots are known as an incredibly giving nation. As such, I would like to remind everyone that now is the time to remember our fellow man and woman. I'm sure we all know someone who has been isolated this year and desperately needs some form of interaction. For many, the greatest gift may be conversation, or a letter, so please give generously this year.

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

Shetland Space Center Takes Step Closer To Reality

The island of Unst, in the Shetland Isles, looks set to take the role of a satellite launch pad within the next few years. Lockheed Martin saw it's plans for the Shetland Space Center approved in October.



Saxa Vord, Unst - the proposed site

With the possibility of up to 600 jobs being created, the news has been greeted by local, regional, and national politicians. SSC Chief Executive Frank Strang said that this was a vote of confidence in the site, announcing that "*The UK is in a space race with other countries....such as Norway, Sweden and New Zealand....and we intend to exploit our favorable geographical position to meet this demand. The sky is no longer the limit.*"

If planning permission is granted, it is expected to launch 30 satellites each year, with expansion predicted in the region soon afterwards. Unlike the more well known SpaceX rockets, at 70m in height, the ones being launched here will only be between 14-30m tall. It is also anticipated that there will be multiple launchpads, one for each commercial company using the site. This project has even taken the local environment into account, with launches planned outside mating and nesting seasons.



In addition to this site Sutherland has also been earmarked for a space port site, with planning permission granted at the A'Mhoine peninsula. I'm sure if Star Trek's Scotty was here and tinkering with the engines, he might be saying "**I've giv'n her all she's got captain, an' I canna give her no more.**"

MONTHLY MEETING

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.

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.

At present, there are no details on programs and events for 2021. Once confirmed, all information can be found in these pages, in addition to sending out email notifications.

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.

We have been informed that one of our older members, Hilary Clark, has been quite isolated since the Covid-19 lockdowns and restrictions were initiated. We would like to ask our members to send her cards or correspondence to raise her spirits. Her address can be found in the members directory.

Member Neville Dauterive recently required heart stent surgery. We pray for a speedy recovery and wish you well.

Yearly Dues

Thank you to the following members who have paid their dues for 2020-2021 year:

Jessica R. Aucoin, Trudy Burkhart, T. Diemer, Christyn Elliott, Dave & Shauna Grissett, Robert & Wendy Grubb, Beverly & Doug Hall, Cameron Hall,, Jay & Lois Van Kirk, Rick & Laurie McConnell, John & Lillian Mullane, Tom & Catherine Mungall, Danny O'Flaherty, Rosemary Pic, Vilma Pinero, Connie Rodriguez, Tex Stephenson, Alan & Janice Wise.

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 CSO 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

CSO 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.

Our most popular post in November was a St. Andrew's Day picture, which had 195 views and 19 interactions! 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 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

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

Have you kept calm when trying to learn Gaelic? No? Don't worry, I've encountered this at times too! If you are using the Duolingo app, I would encourage you to continually go back to your past lessons. This breeds familiarity and helps you understand the basic phrases much



more than you would think. I have said before, using a combination of apps can also help. Mango is very good at providing more of an explanatory lesson, and this can sometimes allow you to see why certain words change based on differing uses.

With Christmas and New Year approaching, we want to give you a few welcoming phrases. If you have been paying attention, you'll notice a few are repeats

The Welcome

Gaelic - Fàilte!
Phonetic - (Faal-cha)
English - Welcome!

Gaelic - Ceud mile fàilte!
Phonetic - (Kee-yd me-la Faal-cha)
English - A hundred thousand welcomes!

The Celebration

Gaelic - Nollaig Chridheil
Phonetic - (nollyk chree-ell)
English - Merry Christmas

Gaelic - Bliadhna mhath ùr
Phonetic - (Blee-un-u va oor)
English - Happy New Year

Other Useful Phrases

Gaelic - Slàinte!
*Phonetic - (slan-ja)**
English - Cheers!

Gaelic - Slàinte mhath
Phonetic - (slan-ja va)
English - Good health

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 : Burleigh Castle
Location : Milnathort, Perth & Kinross
Year Built : 15th/16th Centuries
Clan Affiliation : Balfour



James II awarded the land, upon which the castle stands, to Sir John Balfour in 1446. A three-storey tower house, with defensive wall, was built soon afterwards. The late 16th century saw the construction of an additional tower and barmkin wall to connect the buildings.

1607 saw the rise of the Balfours, when the family had received a peerage the title of Lord Balfour. This occurred after Michael Balfour was appointed Ambassador to the Duke of Tuscany and Lorraine. 1707, saw the return of the yet to be 5th Lord, Robert Balfour, from Europe, after being sent away by the family because of his love for a woman of lower rank. Ignoring his parting words - threatening to kill her husband if she married someone else - the woman wed a local

schoolmaster. Riding to the school, Balfour promptly shot the man, who died twelve days later. He escaped from Edinburgh Tolbooth in 1709, prior to his execution, and four years later gained his title.

Like most lords of the time, he took part in the Jacobite rebellion of 1715. And, like most lords, his title was forfeited to the Crown. The castle was awarded to the Irwin family, before being passed to the Grahams of Kinross. It was not until 1869, that the original forfeiture was overturned with Alexander Bruce becoming the 6th Lord Balfour.

Prior to this, the castle had been the source of stone for the construction of Burleigh House. Burleigh is now listed as a Scheduled Ancient Monument and can be visited anytime. This may be the only time people get given the keys to a castle, as they are stored at a nearby house for any visitors to request and open the locked door to the remains.

Distilleries Of Scotland

Name : Aultmore
Location : Keith, Banffshire
Whisky Region : Speyside
Whisky Type : Single Malt
Website : www.aultmore.com



Primarily built to provide blends for other whiskies, the distillery got its name from the Gaelic *An t-allt mòr*, meaning big burn. This was a reference to the nearby Auchinderran burn, the main water source. Founded in 1895, it was powered by a waterwheel before eventually changing to a steam engine, which ran constantly for 70 years.

WWI saw Aultmore close due to a barley shortage, later bought by Dewar & Sons in 1923. They sold the premises two years later, before bringing the

brand back under their portfolio again in 1998. In the meantime, the distillery was completely rebuilt, with new stills added to increase production. It was 2004, that saw the first official malt come from their stills, after a well received earlier test release.

There are three different malts available – 12, 18, and 21yr old malts – all of which have won either gold or double golds at last years World Spirits Competition in San Francisco.

Even though an official malt only launched 16 years ago, if you were “in the know” with the right people at the local pub, you could ask for a ‘*nip o’ the Buckie Road*’, and would have received a sample of their work. It always pays to know the bartender!

Just For Fun

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

1. What color is the flag of Scotland? **Blue & white**
2. In which region of Scotland would you find the town of St Andrews, the home of golf? **Fife**
3. Prior to being Princes Street Gardens what did this area used to be? **The Nor’ Loch**
4. The Gaelic for whisky is Uisge Beatha. What is its literal meaning? **Water of life**
5. Slains Castle in Aberdeenshire is said to have inspired which tale of horror? **Dracula**

This month, we are giving you some festive teasers!

1. Which decade in the 20th century did Christmas Day become a national holiday in Scotland?
2. In which mountain range do the UK’s only reindeer live?
3. The branch of which tree was traditionally burned to ward off spirits at New Year?
4. What was the coldest temperature recorded in the UK?
5. What do participants do for the New Year’s Day Loony Dook?

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!

Raspberry and Whisky Cheesecake



Here's a simple cheesecake which uses two ingredients for which Scotland is well known - whisky (of course) and raspberries. Two thirds of the raspberries grown in Britain come from Scotland, many of them from Blairgowrie. Instead of raspberries, you can use other soft fruit such as blackcurrants or loganberries. The quantities below should provide six portions of cheesecake. For an American twist, you could also use oreo cookies for the base.

Ingredients for the Base:

*4 ounces butter
8 ounces digestive biscuits (also known as Graham crackers in some parts of the world)
1 tablespoon Scotch whisky*

Ingredients for the Filling:

*8 ounces cream cheese
2 ounces caster sugar (granulated sugar in North America)
10 fluid ounces double cream (Note that 8 fluid ounces = One cup or half a US pint)
1 tablespoon Scotch whisky*

Ingredients for the Topping:

*8 ounces raspberries
2 tablespoons honey
3 fluid ounces (6 tablespoons) Scotch whisky
3 level teaspoons arrowroot*

*1 level teaspoon caster sugar (granulated sugar in North America)
5 fluid ounces whipping cream
1 tablespoon Scotch whisky*

Method:

Melt the butter in a non-stick pan, add the tablespoon of whisky, crush the digestive biscuits (Graham crackers) and add to the pan. Mix well and then press into a greased, loose-bottomed 8-inch cake tin and chill for about half an hour in the refrigerator.

Beat the cream cheese and sugar together. Whip the double cream and whisky until softly stiff and fold into the cream mixture. Spread over the biscuit base and chill.

Soak the raspberries in the honey and whisky for about 30 minutes. Strain the raspberries. You will need about 4 fluid ounces of juice and you may have to top it up with whisky if necessary. Take two ounces of juice and the arrowroot and mix to form a paste. Heat the rest of the juice with the sugar until almost boiling and then stir in the arrowroot paste and continue stirring over a low heat until the glaze is thick. Then stir the raspberries into the glaze and leave until cool.

Spread the raspberries and glaze over the base. Whip the cream mixed with a tablespoon of whisky until softly stiff and then decorate the cheesecake. Finally, sprinkle a tablespoon of malt whisky over the top just before serving.

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!)*