



Editor's Comments

Fàilte mo chàirdean

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

I'm crossing my fingers and hoping that, finally, we can have our first get together of the season. Now that we seem to be free of hurricanes and having power restored to the city, things are going back to normal.

As you can see, due to several factors – hurricanes included – the newsletter has been a bit behind schedule this year so far. Our first meeting is this Sunday, so please make sure you contact anyone you know who doesn't receive the newsletter electronically.

In fact, why not invite someone new to attend. We are always looking to increase numbers, especially for people looking to take an active role in the Society.

If you have any news or items you want included in the newsletter then you can contact me at shawfield27@gmail.com. It can be anything at all – news, entertainment, sport – but should have a Scottish element.

Tapadh Leibh

(Tapa leev - Thank you)

Derek

Scotsman Wins Nobel Prize

This week saw the Swedish Academy of Sciences recognised a Scottish Scientist by awarding him a Joint Nobel Prize for chemistry. David MacMillan, originally from Bellshill, North Lanarkshire, claimed being Scottish helped him win the prize!



As a professor at Princeton University, he developed a new tool for molecular construction in an environmentally friendly manner. The process, known as organocatalysis, uses organic molecules as opposed to creating artificial chemical molecules. In a touch of irony, his co-winner, Benjamin List, was also developing this tool at the same time, but completely independent. This has been a process of 20 years to get this point of acknowledgement. He also received a call from List in the early hours of the day the results were confirmed. At the time he thought this was a prank call!



The moment the winners were revealed

Prof MacMillan has said how this new process has helped to speed up the making of medicines, including the development of drugs used in the treatment of Alzheimer's, heart disease, and cancer. Speaking to the press, he explained how there were two Eureka moments: the first being a theoretical classroom discussion on reactions, the second coming after having witnessed an actual working reaction. Although his work was completed in the US, he still has educational links back in Scotland. David MacMillan was an undergraduate at the University of Glasgow, which can now proudly claim him as the fifth Nobel laureate in Chemistry, with links to this institute of learning.

Congratulations David. All of Scotland is proud of you.

MONTHLY MEETING

Saturday, January 22, 20212

Venue – Southern Yacht Club,
105 N Roadway St, New Orleans, 70124
Time – 6:00-10:30 pm

Program- Robert Burns Dinner

Information – Celebrating the life of Scotland's Bard, Robert Burns.

*2022 program details will be added when confirmed.

New Orleans is getting back to normal after Ida, and the Society is finally opening up the season. The storm has put some kinks in our plans, but we are happy to announce some confirmed dates for our monthly programs.

Please remember that CSoNO Board is following all State and Parish requirements regarding Covid 19. At present, this involves the use of social distancing and the wearing of masks while indoors. We will inform everyone when requirements change.

Sunday, October 10, 2021

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

2221 Chippewa St, New Orleans, 70130

Time – 2:00-4:00pm

Program- CSoNO Fall Party/ Celtic-Scottish Halloween Presentation

Information – Details to be finalized regarding food and beverages

Tuesday, November 9, 2021

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

Time – 6:30-8:30pm

Program- TBD

Information – Details to follow

November, 2021

Venue – TBD

Time – TBD

Program- St Andrew Luncheon

Information – Details to follow

Sunday, December 12, 2021

Venue – TBD

Time – 2:00-4:00pm

Program- CSoNO Christmas Ceildih

Information – Details to follow

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.

Other Events

The **Mississippi Highland Games and Celtic Music Festival** has unfortunately cancelled the event in November. It is hoped they will return in 2022.

Celtic Fest on the Rez will be on October 23-24 2021, at Lakeshore Park on the Reservoir, 1112 North Shore Parkway, Brandon, MS. An adult day ticket costs \$15, although there is a discount if you buy a weekend pass. Children under 12 also get free entry with an adult. At present, the schedule has not been finalized. Keep up-to-date by checking on their website.
<https://celticfestms.org/wp/>

Scottish Heritage Sunday will take place at the normal venue – St. Charles Avenue Presbyterian Church – on Sunday 31st October, with the service starting at 10:30am. Also known as “The Kirkin O The Tartan”, this is considered by many as a church blessing of a clan's tartan. It is hoped that the New Orleans Strathspey and Reel Society will be providing music alongside the piping from our own Bob Grubb. Please be aware that masks are required inside the building at all times.

(Interesting information – The Kirkin O the Tartan got it's name from a sermon given by Rev Peter Marshall in the 1940's. He was the US Chaplain to Congress, and born in Coatbridge, Scotland – the same town as your newsletter editor)

The **Scottish Tartan Festival** returns on April 23 2022, at Scotland Farms, Minden, La. This event has only been recently announced, so there aren't a lot of details. The last festival boasted of having "living history exhibits, cattle herding, Highland games, Gaelic language seminar, bagpipe music, dog show competition, children's area with hayride, Broadsword demonstrations, clan tents, and genealogy." Here's hoping they manage to do the same for this one. You can follow them on Facebook.

<https://www.facebook.com/groups/623828651051771/posts/3923131804454756/>

Yearly Dues

As we begin our new season of the Society, it is time to start reminding members that dues can now be sent in. 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 NO schedule. With many Covid requirements for actual meetings, and the additional costs involved, 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 NO 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 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 masks, 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.

The top post in September came on the 26th, with an article related to a possible Nessie sighting, and garnered 94 views. 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, and in turn grow our numbers.

Time For Gaelic

Fàilte a h uile duine! A bheil thu a` tuigsinn mise? Tha no chan eil? Obh obh, chan eil a h uile duine a` bruidhinn Gàidhlig fileanta.

Tha mi ag ionnsachadh Gàidhlig fhathast, ach tha mi fas nas fhearr. A bheil beagan Gàidhlig agaibh? Tha? Math fhein! Tha Gàidhlig sporsail.



How is your Gaelic coming along? Good enough to read the above text? If not, don't worry, it takes

time. After all, it's been almost two years of consistent daily lessons, but I'm slowly getting there. It's always slower on your own, so don't be put off. As we're approaching Halloween, I thought we could give you some appropriate words and phrases. Are you ready?

Gaelic - 'S e Oidhche Shamhna a th'ann
Phonetic - Shay Uye-chyeh How-nuh a tha-oon
English - It is Halloween

Gaelic - Oidhche Shamhna shona dhut
Phonetic - Uye-chyeh How-nuh haw-nuh yoot
English - Happy Halloween

Gaelic - Chunnaic mi taibshean!
Phonetic - Hoonik me tie-shin
English - I saw ghosts!

Gaelic - Damhan-allaidh! Tha an t-eagalach orm
Phonetic - davan-alley! Ha me ant-ay-gal-och
English - A spider! I am scared

Gaelic - Tha a` bhana-bhuidseach air an sguab
Phonetic - Ha a vana-vootsch-och air an sgo-ab
English - The witch is on a broom

Gaelic - Suiteas! Tha mi toilichte
Phonetic - Sweet-as! Ha me toll-eech-a
English - Candy! I am happy

Gaelic - Cuidich mi! Tha uilebheist an seo
Phonetic - Cood-cheeck me! Ha oola-vay-sht an shaw
English - Help me! A monster is here

Always remember that learning takes time, so don't be upset if you sometimes have a bad day. I've had a year's worth!!

Don't forget to check out these learning apps.



Bluebird | Duolingo | Mango | uTalk

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/>

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 2019, and, with the inclusion of Gaelic in the newsletter, have had to become a teacher too. Who knows, there may be enough people to start a support group!!

Castles Of Scotland

Name: Castle Campbell
Location: Dollar, Clackmannanshire
Year Built: 1430
Clan Affiliation: Campbell



Built in the shadow of Gloom Hill, the castle was originally named after this landmark. Although originally intended for John Stewart, Lord Lorne, it was handed down to Colin Campbell, 1st Earl of Argyll, after marrying Stewart's daughter. Prior to this, only the tower had been constructed. Just one year after Campbell's ownership, Pope Paul II issued a papal bull against Walter Stewart, Campbell's brother-in-law, for his attack on the castle. There may have been some influence on this decree as Campbell was in Rome at the time.

An act of parliament formally gave the castle its current name. This was seen as an attempt at making the castle seem more royal and prestigious. Much like other clans, the Campbells enjoyed a

good fight, with the 2nd and 4th Earls taking part in the battles of Flodden and Haddington respectively. During the Scottish Reformation movement, the 4th Earl also played host to John Knox, as well as Mary, Queen of Scots. After Mary's marriage to Lord Darnley, Campbell rebelled with other Protestant lords, ultimately being defeated and surrendering the castle to Mary.

Retaining the castle after defeat, they did not receive attention until 1590, when James VI showed his displeasure for the captain of the castle, who had released a condemned man.

Continuing with their Protestant support through the years, the 8th Earl led Presbyterian Covenanters against the Roylaists in the 1640's. Following the death of Charles I, the Campbells backed his son, Charles II. Unfortunately, the invasion of England was not supported by the Earl, who then joined Oliver Cromwell's Commonwealth. Following a Royalist attack, the castle was burned over a period of two nights. The Earl was subsequently executed six years later following the Restoration. His family abandoned the castle which has lain empty since then. It is now managed by Historic Scotland and is listed as a Scheduled Ancient Monument.

Distilleries Of Scotland

Name: Benromach
Location: Forres, Morayshire
Whisky Region: Speyside
Whisky Type: Single Malt
Website : www.benromach.com



In its 123 years of existence, Benromach has had an unfortunate life. With construction starting in 1898, Benromach first began the whisky making process two years later. Unfortunately, money

problems forced the distillery to close almost immediately after they had started. A new owner in 1907, saw a new name – Forres – but, like the first owner, the business closed just three years later.

After WWI, the next owner brought the original name back. Once again, production didn't last long, with the doors being closed again in 1931. Another owner arrived a year prior to the onset of WWII, causing more issues, before selling the business on to a conglomerate. This period saw the longest continued production, lasting 30 years before the Benromach was mothballed in 1983 – a victim of overproduction in the industry.

Gordon & MacPhail took over in 1993, and saw HRH Princes Charles attend a grand reopening five years later, following an extensive refit. They now boast a wide product range and have even won gold at the 2014 World Whisky Awards.

Just For Fun

Are our Scottish trivia questions making y'all more knowledgeable? I certainly hope so! Here are the answers for last month.

1. How many islands make up the Orkney Islands?
70
2. What Scottish castle is haunted by the Green Lady?
Crathes Castle
3. Which Scotsman invented the raincoat?
Charles MacIntosh
4. What can you find in the Scottish village of Fortingall that scientists say is about 3,000 years old?
A Yew tree – the oldest in Europe
5. Leanach farmhouse can be seen on which moorland field of battle?
Culloden

And now for this month's questions.

1. What is the largest freshwater loch in Scotland?
2. Robert Bruce was born in 1274 and raised at which Scottish Castle?
3. The town of Melrose is famous for devising which sport?
4. What is the name of the town, on the outskirts of Stirling, that was the site of the battle which saw the Scots defeat the English in 1314?
5. Scotland has two flags - the Saltire or St Andrew's cross (white on blue). What is the other?

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!

Each month we bring you some of Scotland's culinary creations – or thefts! – for your cooking delights.

Dundee Lamb Chops

Thanks to Mrs Keiller of Dundee, who bought a load of surplus oranges and made them into marmalade, Dundee is forever associated with that fruit (and jute and journalism as well as jam). So whenever marmalade is added to a recipe (as here) it immediately becomes "Dundee". This recipe will serve four (unless the chops are very small or the appetites are large).



Ingredients:

Four leg of lamb chops
2.5 fluid ounces (75ml or five tablespoons)
vinegar
Half teaspoon ground ginger
4 tablespoons marmalade - from Keiller's of

Dundee to be authentic!

4 slices orange for garnish

2 ounces (60g or half stick) butter

2½ fluid ounces (75ml) water

Half teaspoon paprika

Salt and pepper

Method:

You will need a frying pan with a heavy base and a close-fitting lid.

First, brown the chops in the butter. Sprinkle the ginger, paprika, salt and pepper over the chops and add water and vinegar. Place a generous tablespoon of marmalade on the top of each chop.

Bring to a slow simmer and cook for 45 minutes on a very low heat. If required, add a little extra water. Serve with a twist of orange on top of the chops and with boiled potatoes and fresh vegetables.

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-dràsta!

(Chee-ree an draasta)

(Bye just now)