



Editor's Comments

Fàilte mo chàirdean

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

We finally met for our first meeting of the year last month, and are looking to see lots of smiles at this month's program now that the mask mandate has been lifted in the State.

Unfortunately, we have seen Highland Games cancellations in several States, including Louisiana. While there are still a few festivals left on the schedule, it does appear that everything will return in full for 2022.

If you are planning on attending this month's program, why not tell a friend or family member about us. We are always on the lookout for new members who could be the future of 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, or be related to a member.

Tapadh Leibh

(Tapa leev - Thank you)

Derek

Vegan Blogger Takes Porridge Making Title

A Dutch Vegan food blogger was the winner of the annual World Porridge Making Championship. Held in Carrbridge in the Highlands, Miriam Groot, 25, took first place with her Oatmeal Arancini – deep fried risotto balls, replacing the rice with oatmeal.

Like last year, the competition was held online due to Covid restrictions but attracted a high calibre of talent. Entries were judged based on appearance, execution, originality, flair, and virtual taste – indicating the dishes judges would most like to try.

This year's event was an exceedingly tight race, with only 6 points separating the top 10 winners, who all received hand crafted spurtles(a traditional Scottish porridge stirring tool) as prizes. These winners came from across the world, coming from Germany, Australia, Canada, England, America, as well as Scotland's own "Hebridean Baker" Coinneach MacLeod, who was a joint runner-up with his Baked Oat Alaska.



Miriam preparing her winning recipe

Carrbridge Community Council representative, Charlie Miller, organiser of the event, said "in spite of having to work in a Covid atmosphere, this year's contest has again proved its international popularity by drawing in contestants from all parts of the globe and introducing us to ingredients, that we may not have heard of otherwise.

Contestants' imagination continues to amaze and this year was no less inventive."



Coinneach MacLeod's Baked Oat Alaska

It's amazing that these talented people were still able to compete despite huge distances separating. Hopefully, they'll all be able to meet in person next year.

MONTHLY MEETING

Our monthly meetings are now back and with the mask mandate lifted, we will now be able to see everyone's smiling faces. Although the mandate has been lifted, we are still erring on the side of caution for the moment, so meetings will still adhere to social distancing.

In addition, we will not be having food set up in the normal fashion, so please make sure to bring your own--likewise for beverages. These measures will change as the season progresses.

Tuesday, November 9, 2021

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

Time – 6:30-8:30pm

Program- Scotland's Flag / The Impact of Scots on the World

Information – Please bring your own food and beverages.

Sunday, December 12, 2021

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

2221 Chippewa St, New Orleans 70130

Time – 2:00-4:00pm

Program- CSoNO Christmas Ceildih

Information – Details to follow

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.

Volunteers are sought to assist with the planning and running of the event. If interested, or you would like more information regarding these roles, please contact Wendy Grubb or Virginia Urquhart.

*2022 program details will be added when 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.

Flowers of the Forest

It has just come to our attention the sad news of the death of long time Society member and former Society President, Hattie Fraser. Hattie's passing came shy of her 97th birthday, November 11th. If you would like to learn more of her life I have left a link to the obituary. As you will see, Hattie certainly was not one to take life easy, being a true advocate for New Orleans, Louisiana, and it's amazing culture.

<https://www.dignitymemorial.com/obituaries/new-orleans-la/hattie-fraser-10398653>

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.

The **Caledonian Society of Baton Rouge** will be hosting a St Andrew luncheon at Houmas House, in Darrow, LA. The event will take place on November 28th, with more details to be announced. Keep an eye on their FaceBook page for further information on time, price, and program.

In addition, the **Caledonian Society of Baton Rouge** also hosts it's own Burns Supper, traditionally held one week after our own. The LSU Rural Life Museum is the venue for this wonderful event. Further details will be announced later for those interested in attending.

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 the new season of the Society kicks into gear, 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 CSOnO 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

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 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.

October's most viewed post was an adorable picture of a puppy in a kilt(10/10/21), which had over 100 views. Who could resist a cute kilt pic? Perhaps the next time it should be a topless Jamie from Outlander? 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

Ceud mile fàilte a chairdean! Ciamar a tha do Gàidhlig? Math no dona? A bheil ag ionnsachadh Gàidhlig math fhèin? A bheil thu a' gabhail spòrsail?

Tha ag ionnsachadh math ach tha e diorbh fhathast. A bheil thu a' tuigsinn mise?



How is your Gaelic coming along? Are you starting to understand of the text above? Let me help you this month by translating what I – hopefully- have written.

Gaelic - *Ceud mile fàilte a chairdean!*
Phonetic - Keyd meel-a faal-cha a khar-gin!
English - A hundred thousand welcomes, friends!

Gaelic - *Ciamar a tha do Gàidhlig?*
Phonetic - Keem-ar a ha doe Gaalik?
English - How is you Gaelic?

Gaelic - *Math no dona?*

Phonetic - Ma no don-a?

English - Good or bad?

Gaelic - *A bheil ag ionnsachadh Gàidhlig math fhèin?*

Phonetic - Aa veel aag e-ins-akh-aa Gaalik ma hay-n

English - Is learning Gaelic excellent?

Gaelic - *A bheil thu a' gabhail spòrsail?*

Phonetic - Aa veel oo a gaval spoor-sal

English - Are you having fun?

Gaelic - *Tha ag ionnsachadh math ach tha e diorbh fhathast.*

Phonetic - Ha aag e-ins-akh-aa ma akh ha ee jee-or-aav haast

English - Learning is good but it is still difficult

Gaelic - *A bheil thu a' tuigsinn mise?*

Phonetic - Aa veel oo a tig-shin mee-sha

English - Are you understanding me?

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 Fraser
Location: Kemnay, Aberdeenshire
Year Built: 15th Century
Clan Affiliation: Fraser



Thomas Fraser was granted the land on which Castle Fraser now sits from James II, who received land in return. This was in 1454, and he wasted no time in building a tower house, which remains as part of the existing building.

The Frasers continued in their ascendancy with Laird Michael commissioning a massive upgrade and expansion in 1570, making it the most elaborate Z-plan castle in the country. The work was finally completed under his son's reign in 1618, including many Catholic motifs in spite of the Reformation movement.

Unfortunately, with more power came more conflict for the Frasers. Andrew, a Covenanter, led a 1638 assault on the Bishop's Palace in Aberdeen. Royalist forces retaliated, but were unable to capture the castle. Just six years later the Marquis of Montrose was successful in capturing and sacking Castle Fraser, known as Muchill-in-Mar at the time. In 1674, Charles Fraser finally cleared the family's debt by transferring the deed to the Earl of Mar, a relative through marriage. Being allowed to remain living here, the Lord was committed to backing the Earl, who held pro-unionist views.

When the Earl supported the Jacobite cause in 1715, Charles was also obliged to follow, resulting in him becoming a fugitive and dying while trying to escape capture, falling from a cliff in Pennan. With no offspring, the castle passed over to his wife's

heirs, eventually coming into ownership of Elyza Fraser, who began another round of refurbishment.

As a spinster, she nominated her nephew, Alexander MacKenzie, to take over, and he adopted the Fraser name. His son, Charles MacKenzie Fraser, who fought for Wellington in the Napoleonic Wars, expanded the estate. Unfortunately, the the castle lay empty and derelict soon after.

Inherited by Thomas Fraser, Privy Chamberlain to the Pope, the estate was put up for sale and purchased by 1st Viscount Cowdray, who's family began restoration of Castle Fraser, until being handed over to the National Trust of Scotland in 1976. As with other castles, this one has a ghost, believed to be Lady Blanche Drummond, murdered in the tower.

Distilleries Of Scotland

Name: Bladnoch
Location: Bladnoch,
Dumfries & Galloway
Whisky Region: Lowland
Whisky Type: Single Malt
Website : www.bladnoch.com



Brothers John and Thomas McClelland turned their little farm into a distillery after receiving a license in 1817. Production at Bladnoch grew, and within 10 years they were producing 44,500 liters of whisky annually. The site was expanded, and by 1887, it covered two acres, with another 50 being used as farmland for the distillery, earning it's nickname "Queen of the Lowlands."

The 1890's brought a rough time for the whisky industry, seeing a reduction in barley production,

the rise of the temperance movement, and a hike in excise duties. Bladnoch, however, survived these trials but finally succumbed in 1905.

An Irish whisky company, Dunville & Co, stepped in and purchased the distillery in 1911, and whisky production continued until 1937. After a derogatory remark about Irish whisky by an industry giant, the owners seem to have taken fright, as Bladnoch was liquidated despite being profitable. The next owner came in and sold all the equipment to a company in Sweden.

Several owners followed, with no luck until the Bell's group came to it's rescue in 1983. Production slowed after Bell's was purchased by Diageo and the site was mothballed in 1993. One year later, two brothers bought the property with an aim of converting the site into holiday homes. A change of heart saw production start up again, despite going against the terms of the sale. This lasted until 2014, when they, like others before them, called in the liquidators.

Australian businessman, David Prior, took over Bladnoch – the first Australian to own a Scottish distillery. In 2016, they released three different malts from existing stock: Samsara, Adele, and Talia. Master distiller, Nick Savage, previously of Grant's and Macallan, joined the team in 2019, so we look forward to what the owners will produce.

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. What is the largest freshwater loch in Scotland?
Loch Lomond
2. Robert Bruce was born in 1274 and raised at which Scottish Castle?
Turnberry Castle
3. The town of Melrose is famous for devising which sport?
Rugby Union Sevens
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?
Bannockburn
5. Scotland has two flags - the Saltire or St Andrew's cross (white on blue). What is the other?
Lion Rampant

And now for this month's teasers.

1. Rothesay is the chief town of which island?
2. What is a slop or hill called in Scotland?
3. Who was the first British Monarch after the Stuarts to 'make peace with the Highlanders again' and to appear in kilt and plaid during a visit to Scotland?
4. In what year is work said to have begun on the Roman emperor Hadrian's wall?
5. In whose reign was the famous Declaration of Arbroath drafted and sent to Pope John XXII?

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.

Chicken in the Heather

Here is a simple recipe using clear heather honey and other flavours to create a tasty roast chicken dish. While heather honey is the best, other clear honey will suffice.



Ingredients:

One whole chicken, minus giblets
3 fluid ounces (90ml or under half a cup) light cooking oil
4 fluid ounces (125g or half cup) clear heather honey - if available. Or use honey of your choice
Salt and pepper (freshly ground black pepper if you have it)
3 ounces (100g) French mustard
Half teaspoon curry powder (yes, curry powder)
One clove chopped garlic

Method:

Place the chicken in an oven-proof casserole dish. Mix all the other ingredients together and pour over the chicken. Cover the dish and cook in a pre-heated oven at 375F/190C/Gas Mark 4 for an hour.

Baste the chicken thoroughly with the juices and sauce and return to the oven for another half hour uncovered. The chicken will brown as a result. Serve with boiled or creamed/mashed 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! Please let us know how these recipes are coming out. We'd be happy to post some member attempts.

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)