



Editor's Comments

Fàilte mo chàirdean

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

Can you believe it's Christmas already? I think it's safe to say that we're all putting 2021 into the same box as 2020. Unfortunately, we don't get any do-overs!

Thankfully, the Caledonian Society has been able to get it's 2021/22 season back on schedule. Our Christmas Ceilidh is in just a few days, while our annual Burns Supper returns after this year's cancellation due to Covid restrictions.

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

St Andrew's Day Marks Historic Anniversary

November 30th marked the 25th anniversary of the return of a highly symbolic artefact. The Stone of Destiny, used traditionally as the coronation seat for the ancient kings of Scotland, made its way home on St Andrew's Day 1996, to it's destination of Edinburgh Castle. Stolen from it's original home in Scone by Edward I in 1296, it has been used for every coronation of British monarchs since then. Queen Elizabeth was the last be to crowned on it in 1953.

Seen as a symbol of Scottish independence, the stone was taken from Westminster Abbey in a daring cross border raid on Christmas day 1950. Despite roadblocks and many searches conducted by the police, the Stone of Destiny was never recovered. It was not until April 1951, that the stone reappeared at Arbroath Abbey, with a saltire flag draped over it.

It was not until 1996, when negotiations finally saw it's "official" return. Then Scottish Secretary Michael Forsyth, was the man behind the stone's return to it's ancestral homeland, an operation which was kept secret for as long as possible until it was being led down the Royal Mile.

This year will see the stone move to Perth, it's original home, in preparation of making it the centerpiece for a newly commissioned museum. Unable to return it to the now ruined Scone Abbey, the £26.5m project is scheduled to open in 2024. Despite it's current location, the Stone of Destiny is still on active duty. When the next coronation of a monarch occurs, the stone will again be placed under the coronation seat at Westminster Abbey. This time, however, it will just be a temporary loan!



Scottish Secretary Michael Forsyth at the Ceremony

MONTHLY MEETING

It was a joy to see everyone's smiling faces at our first meeting since the mask mandate was lifted. While masks are no longer required, people can still use them if they believe that it may be necessary for their health. In addition, we will not be having food set up in the normal fashion for the normal meetings, so please make sure to bring your own--likewise for beverages. These measures will change as the season progresses.

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 – Bring your favorite dessert for sharing. No other food will be on display, but soft drinks will be provided. We ask everyone to wear some tartan, or kilts, if you have some.

In addition, the church will have 21 gift baskets set up as they did last year. Their raffle drawing is December 19th, however Virginia will have tickets available at the ceildih if anyone is interested in buying them. The tickets are 6 for \$5.00. All the baskets have gift cards valued between \$10 and \$25. There are two signed footballs as well as a wide range of other themed baskets with titles like "Everything in Its Place", "It's 5 o'clock somewhere", "Beauty and the Beast", "A camping we will go", to "Guess Who's Coming for Dinner", and "You're My Hero". The church secretary will contact winners from the Society and winners can pick them up from Virginia after the event.

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.

Invitations to the event will be sent out shortly to members. Tickets will be \$60 per person. Please note that seats are limited and will be confirmed on a first come basis.

Volunteers are also 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.

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. We will provide more details when more is known.

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/>

The **Panama City Beach Scottish Festival** takes place on March 8th 2022. Organized by the Celtic Heritage Alliance, the event runs from 9am-5pm. In addition to the Athletic events, which also has classes available, visitors can see a sheep AND duck herding display, rugby sevens, dance demonstrations, genealogy and clan information, in addition to a children's camp. Tickets cost \$20 for

adults, \$7 for ages 6-14, and free entry for anyone younger. A 15% discount is available for those booking early. For more information please visit their website - <https://www.pcbsscottishfestival.com/home>

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).

You don't need to social distance to be social. 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 of a combination meal available from a good old fashioned Scottish chippy. We love our deep fried food! This post was able to reach 80 people, but can reach more if everyone likes, comments, or shares our posts. 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 mìle fàilte a chairdean! Ciamar a tha do Gàidhlig? Math no dona? A bheil ag ionnsachadh Gàidhlig math fhèin? A bheil thu a' gabhail spòrsail?

This was some of last month's Gaelic that I wrote. Below is the translation.

(A hundred thousand welcomes friends! How is your Gaelic? Is learning Gaelic excellent? Are you having fun?)

As Christmas is upon us, what better way to celebrate than by learning a few festive words. Now you will be able to amaze friends and family alike with your mastery of Gaelic. Don't worry if you don't get it quite right – they don't know any better! LOL

*Gaelic - Oidhche Na Nollaig
Phonetic - Oyd-cha Na Noll-ack
English - Christmas Eve*



Gaelic - *Là Na Nollaig*
Phonetic - La Na Noy-lak
English - Christmas Day

Gaelic - *Oidhche Challain*
Phonetic - Oyd-cha Kha-laan
English - Hogmanay

Gaelic - *Là Challain*
Phonetic - Laa Kha-laan
English - New Year's Day

Gaelic - *'S e.....a th'ann*
Phonetic - Sh eh.....a han
English - It is.....
(You can insert any of the previous phrases to create a sentence telling people what day it is)

Gaelic - *Nollaig Chridheil*
Phonetic - Noll-ack Khree-al
English - Merry Christmas

Gaelic - *Bliadhna Mhath Ùr!*
Phonetic - Bleea-nah Vah Oor
English - Happy New Year!

Gaelic - *Tiodhlac*
Phonetic - chi-o-loch
English - A present

Gaelic - *Gual*
Phonetic - Goo-al
English - Coal

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 Menzies
Location: Weem, Perthshire
Year Built: 1488
Clan Affiliation: Menzies



From the ashes of the Place at Weem, came Castle Menzies. Built in 1488, the original Weem Castle was built to replace Comrie Castle, the clan's seat of power. Following a land dispute with the Stewarts of Garth in 1502, the castle was almost completely destroyed after the Stewarts set fire to the building.

It was not until 1571, when both clans came together through marriage, that the renamed castle was rebuilt. It was the newly married Barbara Stewart who was the influence on the castle's new look, which incorporated the old remains as part of the Eastern end. A marriage stone was also built into the entrance by James Menzies, marking his marriage to Barbara.

1598 saw a successful jailbreak of a thief who, along with the man who sprung him from his cell, then found employ with the Murray clan chief, much to the anger of the Menzies. The castle later played host to Bonnie Prince Charlie, who was on his way to Culloden. Only four days later, it

became the garrison for the Duke of Cumberland, who destroyed much of the surrounding orchard, in addition to the garden walls and an office house.

A new wing was added in 1840, while Robert Menzies was reported to have planted over two million trees during this time period as the laird. The last maharajah of the Sikh Empire, Dalip Singh, also resided here for several years following his exile from the Punjab in 1854. The last laird died in 1910, leaving no heirs. As a result, the castle was eventually sold in 1914 for £69,000 (£3,436,400 in today's prices).

The Menzies Clan Society bought the property in 1957, and have spent considerable time and money restoring the castle. Thanks to their work, Castle Menzies is open to the public and hired out for events and weddings.

Distilleries Of Scotland

Name: Blair Athol
Location: Pitlochry,
Perthshire
Whisky Region: Highland
Whisky Type: Single Malt
Website : www.malts.com/en-row/distilleries/blair-athol



Originally named Aldour, after the nearby Allt Dour burn, the distillery was founded in 1798, by John Stewart and Robert Robertson. Unfortunately, the business did not thrive, with the doors being closed not long after opening. The Blair Athol name change came in 1825, after John Robertson bought the business and began production again.

Blair Athol changed hands five times before Peter MacKenzie, founder of the Dufftown distillery, took over in 1886. Unfortunately, economic woes caused the distillery to be mothballed in 1932. Although Arthur Bell & Sons bought the business one year later, it would not be until 1949 before whisky production started back up again. As the Bell's brand grew in prominence, so too did Blair Athol, with capacity doubled in the 1970's.

Guinness took over the reins following their acquisition of Bell's in 1985, and opened up a visitor center two years later. Further takeovers and mergers saw Guinness become Diageo, who has limited the distillery named whisky to their 12yr old Flora and Fauna portfolio, with most of the production used for the Bells brand. Today, the distillery produces almost 3,000,000 liters of alcohol each year.

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. Rothesay is the chief town of which island?
Isle of Bute
2. What is a slope or hill called in Scotland? *A Brae*
3. Who was the first British Monarch after the Stuarts to 'make peace with the Highlanders again' and to appear in kilt and tartan during a visit to Scotland?
George IV
4. In what year is work said to have begun on the Roman emperor Hadrian's wall? *122 AD*
5. In whose reign was the famous Declaration of Arbroath drafted and sent to Pope John XXII?
Robert the Bruce

Now for this month's teasers

1. Which King was killed together with most of his nobles on 9 September 1513, at the battle of Flodden Field?
2. The Western Isles, also known as the Hebrides, didn't come under Scottish control until 1263, when they were ceded to Scotland by which country?
3. In 1040, King Duncan I was slain, and succeeded, by which person who was immortalised by Shakespeare?

4. The city of Aberdeen enjoyed an economic boom in the 1970s and 80s as a result of which industry?
5. Where is the Scott Monument located in Edinburgh?

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.

Treacle Scones

Treacle is known as molasses in some parts of the world and it features in a number of Scottish recipes.



Ingredients:

- 8 oz self-raising flour (all-purpose flour with baking powder in USA)
- 2 oz butter
- 1 oz caster sugar (fine granulated sugar)
- Half a teaspoon of cinnamon
- 2 tablespoons black treacle (molasses) or golden syrup (light corn syrup)

Pinch of salt

Approximately quarter pint of milk

Method:

Sift the flour and salt into a bowl and rub in the butter. Mix in the sugar, cinnamon, treacle or syrup and enough milk to make a soft dough.

Knead this on a floured surface until it is both moist and elastic. Cut into rounds with a 2.5 inch pastry cutter. Grease a baking sheet (cookie sheet) and place the rounds on this.

Brush with a little milk and bake for 10/15 minutes in an oven, pre-heated to 425F/220C/Gas Mark 7 until golden brown.

Allow to cool on a wire rack and serve split in half with butter/jam/preserve/cream or any combination.

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)