



## Editor's Comments

### Fàilte mo chàirdean

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

Did you turn up in tartan to take part in Scottish Heritage Sunday? If you missed out, you still have a chance to celebrate with Scotland celebrating its patron saint, Andrew, on the 30<sup>th</sup> of this month. In case you didn't know, Scotland is just one of several countries who celebrate the Apostle, Andrew, as their saint

This month's program delves into the Gaelic language, and looks at how some parts have transitioned into the English language. You may be surprised to find out that you already speak Gaelic!

All guests are welcome at our events, so don't be shy about bringing friends. What better way to introduce people to Scotland and its heritage than over some food and drink! Is there any better way to get to know someone??

If you have any news or items you want included in the newsletter then you can contact me at [shawfield27@gmail.com](mailto:shawfield27@gmail.com). It can be anything at all, but should have a Scottish element, or be related to a member.

### Tapadh Leibh

(Tapa leev - Thank you)

**Derek**

## New Orleans Celebrates Kirkin' O' The Tartan

St Charles Ave. Presbyterian Church was awash with tartan banners as Scottish Heritage Sunday was celebrated on October 30<sup>th</sup>. The congregation was surrounded by tartan banners fluttering in the breeze, as pipers and drummers performed the well known song "Highland Cathedral", while leading tartan clad attendees in the Procession of the Clans. New CSoNO member, the Rev. Chris Currie, provided the service, while Aberdeen native, Louise Hutchins, performed a reading.



*Kilts of Many Colors welcoming parishioners*

Although seemingly lighthearted, the 'Kirkin' o' the Tartan', as it is better known, has a long history stemming back to the last Jacobite rebellion. After their defeat at Culloden, a different way of life was imposed when George I passed several acts in 1746, aiming at preventing another uprising. For the only time in history, tartan was banned in Scotland. As a result, church goers would hide their outlawed clothing while receiving their blessing in the kirk(church).



*Rev Marshall, giving one of his rousing sermons*

With the repealing of the Dress Act, the hidden tradition died out until being resurrected again in New York in 1941. The Rev. Peter Marshall, originally hailing from Coatbridge, Scotland (*same town as our editor*), delivered a sermon on these very proceedings, looking to instill patriotism in his fellow Scot-Americans, while WWII raged back in Europe. From here, a new legend was born, resulting in the ceremony we see today celebrated all across the US.

Instead of hiding a clan tartan, like our ancestors almost three hundred years ago, we can now proudly walk with our heads held high as we embrace our heritage.

# MONTHLY MEETING

All are welcome to our meetings, so tell a friend or family member and help get them interested in the history and heritage of Scotland.

**Sunday, November 13, 2022**

**Venue** – Jackson Avenue Evangelical Church,  
(Audry Reich Hall-At rear of building)  
2221 Chippewa St, New Orleans, 70130

**Time** – 2:00-4:00 pm

**Program**- Gaelic In The English Language

**Information** – Derek Ewart will be showing how some words have transitioned into everyday English, with most of us being unaware.

\*Please note that the proposed whisky tasting in November has been rescheduled as a result of venue availability. It will now take place in June. Keep an eye out for more details.

**Sunday, December 11, 2022**

**Venue** – Jackson Avenue Evangelical Church,  
(Audry Reich Hall-at rear of building)  
2221 Chippewa St, New Orleans, 70130

**Time** – 2:00-4:00 pm

**Program**- Christmas Ceilidh

**Information** – Details to follow

## Member and Society News

If you have any member news to include in the newsletter, please contact me by email at [shawfield27@gmail.com](mailto:shawfield27@gmail.com).

## Member News

A warm Caledonian welcome to our newest members, Catherine Kinslow and Kevin Thibodeaux. Catherine is originally from Texas and Kevin hails from Lafayette. They found the CSoNO online and are interested in Music (piping and drumming), Dance (both Country and Highland), History (with participation in the field of Genealogy/DNA) and Culture, including travel and crafts. They are affiliated with Clans Dunn,

Duff/MacDuff, Grant and possibly Gordon. It looks like there are many different areas where we can share our common interests, and we eagerly await getting to meet them in person! We're so glad you found us and decided to join our happy group!

## Society News

The Society has been invited to a **St. Andrew's Day** Celebration. This will be taking place at the St. Andrew's Episcopal Church, at 1031 S. Carrollton, New Orleans. The event takes place on November 30<sup>th</sup>, beginning at 7:45am, and will conclude by 9:00am.

## Festivals & Games

The **Mississippi Highlands & Islands Highland Games** returns, after a two year absence, at the Harrison County Fairgrounds on November 12-13. For more information regarding the schedule of events, please visit the following site, <https://www.mshighlandsandislands.com/>

## Events

Interested in learning how to use the traditional Scottish broadsword? Sam Irving, a certified fencing instructor, runs the **Caledonian Broadsword Academy** here in New Orleans. In addition to the broadsword, you will also practice with Singlestick, Rapier, Saber, Longsword, and, ultimately, the steel Broadsword. At present, this is only open to people aged 18 and upwards. Walk ins are not allowed, so please complete the application form on the following website before attending any classes. <https://broadswordno.com/>

The **Scottish Society of Central Louisiana** is hosting a St. Andrew Dinner Dance charity event on November 19<sup>th</sup>, in Alexandria. Tickets are \$75, and more information can be found at the link below, <https://cenlascots.wixsite.com/scottishsociety/charity-events>.

The **Scottish Society of the Louisiana Highlands** and the **Caledonian Society of Baton Rouge** have come together to put on a whisky pairing dinner on

December 3<sup>rd</sup>. Attendees will be served four courses with a specially selected scotch to match each dish. Anyone interested can go here for more information - <https://thescotchsociety.com/>

### Yearly Dues

Thank you to our members who have paid their dues. Your continued support is much appreciated. Our dues have stayed the same for over 20 years and the society depends on your support. If you have not yet done so please renew now.

Family - \$25    Individual - \$20    Student - \$10

If you plan on attending the next meeting, you can bring a check. Alternatively, you can send a payment to Wendy Grubb at Caledonian Society, 8131 Cohn St, New Orleans, 70118. Anyone wishing to confirm their status can also email [wgrubb52@gmail.com](mailto:wgrubb52@gmail.com).

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.

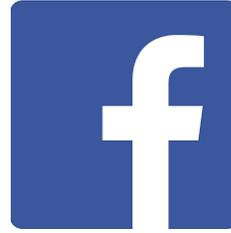
### Newsletter

CSOENO 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 October, was the announcement of the Kirkin' O' the Tartan, held at the St Charles Ave. Presbyterian Church, which pulled in 357 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 Facebook 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

*Ciamar a tha sibh a chàirdean? Gu math? Sgoinneil! Tha mi toilichte. A bheil beagan Gàidhlig agaibh fhathast? Tha no chan eil? Na gabh Dragh. Chan eil mi fileanta, ach mi fhathast ag ionnsachadh.*



How is your gaelic coming along? Are you *ceart gu leòr*, or *aig muir*?(okay, or at sea). At first glance, it can seem daunting and a near impossible task – much like watching a Saints game to the very end! Learning a new language, even if it is old, will always be difficult at first. While I agree that there are some aspects that I may never fully understand, or are even able to pass onto you, there are some key identifiers that may help you understand some sentence structures.

Agam(ag-am) – You should find this at the end of a phrase. It means to have, and is related to the person speaking about themselves. *Tha cota agam* means 'I have a coat'. Variations come from this, based on who has what: *agad* – your air – him, *oirre* – her, *againn* – we, *aca* – they. This changes again though, when you are referring to a person by name,

job title, or position. *Tha cota aig Eilidh*, while literally meaning ‘a coat is at Eilidh’, means ‘Eilidh has a coat’, in this instance. This also has a variation to refer to ownership. *Tha an cota agam* now means ‘my coat’.

Orm(or-am) – Once again, you will find this at the end of a phrase. It means to have on, and is for a person speaking about themselves. *Tha cota orm* means ‘I have a coat on’. Variations, again, come from this, based on who has what: ort – you, aige – him, aice – her, oirnn – we, orra – they.

Another aspect of Gaelic is word arrangement. For example, ‘a big red button’ now becomes *putan mòr dearg*, which in English lists as button, big, red. This also works for certain rooms or buildings. The word ‘house’ is *taigh*. Room is *seomar*. Sleep is *cadail*. Picture is *dealbh*. Small is *beag*. So now we get *taigh-beag* for the toilet(little house), *taigh dealbh* for picture house(cinema), and *seomar cadail*, for sleeping room(bedroom).

Hopefully, these tips start helping you to see more sentence structure in your learning. Another tip. Keep your sentences simple. They will grow in time.

**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/>  
<https://www.youtube.com/c/GaelicwithJason>

Struggling to learn Gaelic? Why not get in touch with me at [shawfield27@gmail.com](mailto:shawfield27@gmail.com) for some support. 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:** Craigmillar Castle  
**Location:** Edinburgh, Lothian  
**Year Built:** Late 14<sup>th</sup> Century  
**Clan Affiliation:** Preston



Starting life as a tower house, Craigmillar was continually improved upon over several centuries, to ultimately become the existing castle, which included a chapel and estate garden.

One of the more interesting features installed by the influential Preston family, came about after the construction of the thick curtain wall. Having to remove the drawbridge to make room for the wall, a 3 foot gap was left in height between the entrance hall and the main door. As a result of this, any attackers breaking through the door found themselves either falling into the gap or coming to an immediate stop. The guardhouse, situated directly above, was awash with ‘murder holes,’ allowing the defenders to either fire arrows into the enemy below, or to pour boiling oil on them.

During the Anglo-Scots wars (AKA The Rough Wooing), English troops occupied and burned the castle in 1544. In what must have been a quick restoration, the Prestons were hosts to Mary, Queen of Scots, just 19 years later. The infamous ‘Craigmillar Bond,’ an agreement to dispose of her husband, Lord Darnley, was created during another stay, three years later. Although unhappy, Mary is regarded to have played no part in this bond. It had been intended that Lord Darnley would be invited to Craigmillar the following year, where the deed was

meant to take place; however, he lodged elsewhere, and was ultimately murdered there instead.

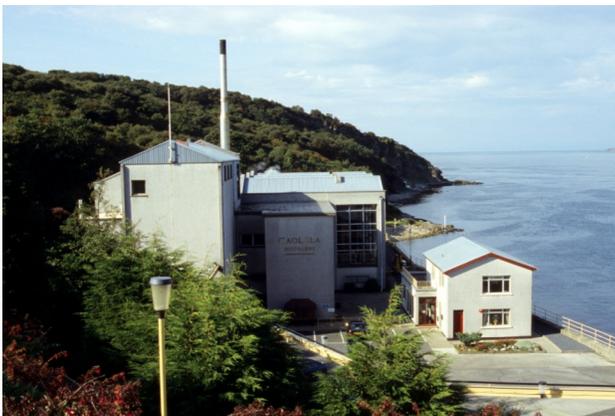
Craigmillar was sold in 1660, to Sir John Gilmour, who set about another series of improvements. Unfortunately, living in castles was not in vogue in the 18<sup>th</sup> century, so the Gilmours moved into nearby Inch House, now known as Gilmerton. As is so often the case, out of sight, out of mind, led to the deterioration of the castle. A visit from Queen Victoria was not enough to see a deserved refurbishment. The estate was transferred into the care of the state in 1946, and is now maintained by Historic Environment Scotland.

Fans of Outlander may recognize Craigmillar being used as Ardsmuir Prison, the place where Jamie was held after being captured following the failed Jacobite rebellion. The castle was also used as a location for the 2018 movie “Outlaw King,” starring Chris Pine as Robert the Bruce.

A visit to the castle is well warranted, as it has many features, ranging from underground passageways, to the amazing view of Edinburgh from the tower house.

### Distilleries Of Scotland

**Name:** Caol Ila  
**Location:** Post Askaig, Islay  
**Whisky Region:** Island  
**Whisky Type:** Single Malt  
**Website :** N/A



Named in Gaelic, after its location in the Sound of Islay, Caol Ila was founded in 1846, by Hector Henderson. His foray into whisky was short lived, with the owner of the Isle of Jura distillery buying

him out in 1853. It only took another eleven years before Caol Ila was sold again, this time to a Glasgow whisky trading company. During this period, the distillery manager was a nephew of the Lagavulin owners, and cousin to the Laphroaig owners – all Johnstons.

Production continued steadily throughout, even when the now sixty-year owners went into liquidation. In 1927, the Distillers Company took a controlling interest before they were bought out just three years later. WWII saw production cease as a result of barley restrictions, the first time the distillery closed.

Production resumed at the end of the war, and in 1972, the original distillery was demolished and a larger building constructed. Whisky began flowing again in 1974, before Diageo took the helm. Rather ironically, the Distillers Company, who took control back in 1927, went on to become the now world famous Diageo. On a rather refreshing note, it appears that every owner in Caol Ila’s history, all made improvements along the way, resulting in a distillery that saw its capacity increase to 6.5m liters per year in 2011.

Most of its life was seen producing whisky for blends in other brands, with Johnnie Walker and Black Bottle being two recipients to benefit. Experimentation on unpeated malts began in 1999, before they released their first 12-yr-old malt in 2002. Since then, they have released more brands with the Caol Ila name, including a 25-yr-old scotch.

For those of you interested, Caol Ila has a lighter color, with more a more gentle peaty taste with flavors of floral and pepper coming through.

### Just For Fun

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

1. What is Scotland's official religion? **Presbyterian**
2. Which member of royalty stayed at the now called “Royal Dunkeld Hotel?” **Queen Victoria**
3. Robert Bruce was born in 1274 and raised at which Scottish Castle? **Turnberry Castle**

4. Overlooking the Eildon Hills in the Borders there is a viewpoint which was a favourite of a famous writer. The viewpoint is therefore named after him, but what is it called? *Scott's View*

5. It is the largest island in the Firth of Clyde and the seventh largest Scottish island. The main settlement is Brodick. The highest elevation is at Goat Fell. What is the island? *Isle of Arran*

Ready for this month's questions?

1. The standing stones of Callanish are on which Scottish island?

2. Where in Scotland would you find "the Arabs?"

3. In which village were kings of Scotland traditionally crowned until the mid-17th century?

4. When in Scotland, what would you do with Stovies?

5. What is the Scottish connection with Moscow, California, Dallas, Houston?

### 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 for your cooking delights. This month is....

## *Ham and Haddie Pie*



*Bacon and smoked haddock (haddies) go very well together in this tasty pie. The quantities are sufficient for four people.*

### **Ingredients:**

12 ounces (375g) smoked haddock

4 ounces (125g or half cup) chopped bacon

8 ounces (250g) tomatoes, sliced

2 ounces (60g or half a stick) grated Scottish cheddar cheese (or similar)

Small quantity butter for frying

1 small onion, chopped

2 ounces (60g or half a cup) breadcrumbs

2-3 tablespoons water

### **Method:**

Heat the oven to 375F (190C or Gas Mark 5).

Grease a medium size ovenproof dish. Melt the butter in a pan and fry the onion until it is soft.

Add the chopped bacon and cook for another 2-3 minutes. Arrange half of the tomato slices in the dish and cover with the onion and bacon mixture.

Put the haddock on top of this and top with the remaining tomato slices. Pour on the water and sprinkle with the breadcrumbs and cheese.

Cover with a lid or kitchen foil and cook for 20 minutes at 375F (190C or Gas Mark 5). Remove the lid or foil and cook for another ten minutes until the topping has turned brown.

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 draa-sta)*

*(Bye just now)*