



Editor's Comments

Fàilte mo chàirdean

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

Can you believe it's 2023 already? In the last few months we celebrated, Scottish Heritage Sunday, St Andrew's Day, and also Hogmanay. Now we prepare to celebrate Scotland's most famous bard, Robert Burns.

If you haven't attended our Burns Supper, I strongly encourage you to reserve a seat. You'll be hearing traditional music and poems, while experiencing the Address to the Haggis, and the Immortal Memory.

We also have our monthly programs, where all guests are welcome, 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. 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

The Connections Between King Cake And Black Bun

While the excitement at the return of king cakes grows, most people do not know the connection between New Orleans favorite carnival pastry and last month's black bun recipe. Today, we all know that getting the baby in your slice means you buy the next king cake, but the origins are actually much different. Introduced by French settlers to Louisiana, the cake was more of a puff pastry filled with an almond flavored custard. Rather than having the plastic baby in today's cakes, which represents the baby Jesus, a bean was baked inside the pastry. The finder of the bean became king for the day, wearing a paper crown supplied with the cake.



The Scottish black bun was originally eaten on Epiphany, which marks the twelfth day of Christmas. This also coincides with the traditional date of king cakes first being sold for the season. The bun actually resembles more of a Christmas cake in regards to it's filling: raisins, almonds, currants, allspice, etc.



As with Louisiana, Scotland received this tradition through the French, via Mary, Queen of Scots returning from France. Like the original king cake, a bean was baked inside with the finder being crowned "king." On one occasion, Mary's childhood

friend found the bean, so Mary quickly dressed her in royal robes and jewels as she received the title "Queen of the Bean."

With Christmas celebrations being banned following the Reformation in 1560, the eating of the black bun was transferred to Hogmanay, allowing the tradition to continue, explaining why we now associate with 'first footing.' I'm sure everyone will be happy to hear that the black bun is normally eaten with a wee, or maybe big, dram of whisky. So just remember, if you find the bean, you don't need to buy a new cake, you are now the king!

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.

Please note that there is no February program due to our Burns Supper and Mardi Gras.

Sunday, January 8, 2023

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- Kilt Making, a presentation followed by Q&A session

Information – Lafayette kilt maker Casey Bevins, will be sharing her knowledge of the traditional kilt making process and all that this entails.

Sunday, March 12, 2023

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- To Be Confirmed

Information – Details to follow

Sunday, April 16, 2023

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- To Be Confirmed

Information – Details to follow

Sunday, May 21, 2023

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- To Be Confirmed

Information – Details to follow

Sunday, June 10, 2023

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- End of Year Party

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.

Festivals & Games

We are in the process of looking to see what Highland Games and festivals will be available next year. This does take time to track down all events that may be in easy traveling distance from New Orleans. Stay tuned for more details when we have them.

Events

Invitations have now been sent out to members for our 2023 Burns Supper. RSVP's should be received by January 17th. Please remember that seats are limited, and go fast. Please don't delay if you want to attend the highlight of our season. If you didn't receive an invite but would like to attend, please contact Wendy Grubb at wgrubb52@gmail.com

The **Caledonian Society of New Orleans** will be hosting a whisky tasting event in the summer, in the Carriage House room of Ormond Plantation, in Destrehan. Scheduled for Saturday June 3rd, the event will run from 4-7 pm, with featured whiskys still to be confirmed. Full details are still being finalized, so look out for updates in the newsletter, or on our Facebook page.

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/>

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.

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

CSOANO 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.

December saw no surprise, with the top post of the month being our Hogmanay post explaining the Scottish Tradition of First Footing, which amassed 205 views. Why not let us know what type of posts you would like to see on our page? Informative, educational, humorous? We want to engage with everyone.

Time For Gaelic

Bliadhna mhath ùr mo chàirdean. A bheil am partaidh mòr agaibh? A bheil an Nollaig a bh'agaibh spòrsail? An robh am biadh blasta? Bha? Sgoinneil! An robh a h uile duine ag òl cus? Cha robh? Is math sin. 'S e La Nam Pog a th'ann an ath mhios. Tha sinn a h uile a ceannaich cairt bho an gaol agaibh. Faigh seoclaid cuideachd.



Did you make a new year's resolution to learn more Gaelic? If so, congratulations. Not only is learning a new language good for the brain, you also help to keep this one alive. Remember that, like anything else, you're not going to suddenly become an expert straight away. Take the time to remember the words you learn through repetition, while moving through something new. Here are some for you to use.

To welcome someone based on the time of day, you would use the following phrases

Madainn mhath – (*Mad-een va*) – Good morning.

Feasgar math – (*Fesker maa*) – Good afternoon. Please note that “Feasgar” can also be used for “evening.”

There are also several options when saying goodbye.

Oidhche mhath – (*oyd-cha va*) – Good night.

Tioraidh – (*cheer-ee*) – Bye.

Tioraidh an dràsta– (*cheer-ee an draa-staa*) – Bye for now.

And, of course, to give a toast you would say

Slàinte – (*Slan - jaa*) – Cheers

or even

Slàinte mhath– (*Slan-jaa vaa*) – Good health

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>

Castles Of Scotland

Name: Crathes Castle
Location: Banchory, Aberdeenshire
Year Built: 1553-1596
Clan Affiliation: Burnett

Although construction of Crathes Castle began in 1553, the Burnett family was awarded the land in 1323, by Robert the Bruce. Their first home was a [crannog](#), a dwelling built on an artificial island, before later generations decided to upgrade and build on land.



Unlike many other families, the Burnetts were lucky enough to have avoided being drawn into the numerous conflicts and turmoil that were common throughout Scotland's history. As a result, the building has remained unscathed for its entire history. The closest Crathes came to being involved in battle was in 1644, during the war of the three kingdoms.

A royalist army, led by the Marquis of Montrose arrived in the area. Montrose, an old friend of Sir Thomas Burnett, asked the laird to peacefully surrender the castle. He did so before the two sat down for dinner together. The following day, Montrose left the castle in the care of Burnett, before his army moved on. Burnett had received papers from both sides declaring that the castle not be attacked. These papers can be seen on display today in the castle.

The 1680's saw expansion for a practical reason: A Burnett marriage to Margaret Arbuthnott, led to 21 children in 22 years, resulting in a three-story wing built on the east side of the castle. Unfortunately, a fire in 1966 saw the wing being demolished, and then replaced with a new two-story wing.

It is also claimed that the Green Lady's Room is haunted. First reported in the 1700's, a female is seen to walk across the room with an infant in her arms. Renovations in the 19th century led to the discovery of a skeleton of a woman and baby under the hearthstone.

During an excavation on the grounds in 2004, a series of pits were found, with experts dating to 10,000 BC. Further analysis nine years later concluded that this was the remains of a lunar calendar, while further dating put the site at 8,000 BC. This makes the find up to five thousand years older than previously recorded sites in Mesopotamia. Does Crathes have further mysteries to reveal? Maybe we'll need to organize a visit.

Distilleries Of Scotland

Name: Clydeside
Location: Glasgow
Whisky Region: Lowland
Whisky Type: Single Malt
Website: <https://www.theclydeside.com/>



Opened by Morrison Glasgow Distillers in 2017, the site has a strong family connection, going back over 150 years. John Morrison, great-grandfather to the distillery's primary owner, Tim, was responsible for the construction of the Queen's Dock and Pump House back in 1863.

Built to control the flow of river traffic, it is now home to Clydeside Distillery. John was also partly responsible for the construction of aqueducts in 1859, bringing water from Loch Katrine to Glasgow and the surrounding area. It is from this very loch that Clydeside sources its water for production.

Whisky came into the family through Stanley Morrison, Tim's father. A prolific whisky broker, he acquired Chivas Brothers, as well as the famous Bowmore distillery.

This passion clearly rubbed off on Tim, who wanted to create the first new distillery in Glasgow for over 100 years, planning to call it the Glasgow Distillery. Unfortunately, after the dock was closed and filled

in with rubble in the 1970's, an excavation issue caused a five-year delay in construction, allowing another distillery to claim the name after it finished building on the outskirts of Glasgow in 2015.

Tim earned his stripes with an apprenticeship at Dalmore distillery, with his brother Brian, before the family company later bought the Auchentoshan distillery. It is clear that the Morrison's are thoroughly versed in the whisky industry, and should contribute greatly in the years to come. Clydeside produced its first single malt in November 2021, so you can look out for it and let us know your thoughts.

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. The Nazi, Rudolph Hess, made a parachute landing in Scotland during WWII. What was the village called near to where Hess landed?

Eaglesham

2. Robert Burns' poem 'Tam O' Shanter' tells of Tam being pursued by a witch called Nannie, what was she nicknamed in the poem?

Cutty Sark

3. There is a small island in Loch Ness. What is it called?

Cherry Island

4. What is "haggis"? (easy enough?)

A traditional Scottish food

5. The Scottish athlete, Eric Henry Liddell's achievements at the Olympic games in Paris in 1924, were celebrated in the film "Chariots of Fire". Where was Liddell born?

China, he was the son of a missionary.

Now for this month's questions.

1. Electric Brae is a tourist attraction in Ayrshire, Scotland. What is it?

2. What unique distinction does the Duke of Atholl hold?

3. September 1885, first round of the Scottish Cup: Aberdonian soccer team, Bon Accord, lost to Arbroath by 36-0, a record for a professional team. What was their excuse?

4. The 'Cobbler', a mountain near Arrochar stands 889m (2891 feet) high. What is its official name?

5. The town of Cullen is on the Moray Firth in Northern Scotland. What is its claim to fame?

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....

Cullen Skink



The name of this rich, tasty soup comes from the fishing village of Cullen, in Morayshire. "Skink" is a soup made originally from a shin of beef. But in this case, the main ingredient is smoked haddock.

Ingredients:

A large smoked haddock (weighing around 2lb)
1 medium onion, finely chopped.
1½ pints (900ml) milk
2 tablespoons butter
8 oz mashed potato
Salt and pepper

1 bay leaf

Chopped parsley

Water

Triangles of toast (as an accompaniment)

Method:

Cover the smoked haddock with water, in a shallow pan, skin side down. Bring to a boil and simmer for 4/5 minutes, turning once.

Take the haddock from the pan and remove the skin and bones. Break up the fish into flakes, return to the stock and add the chopped onion, bay leaf, salt and pepper.

Simmer for another 15 minutes. Strain, remove the bay leaf, but retain the stock and fish. Add the milk to the fish stock and bring back to a boil.

Add enough mashed potato to create the consistency you prefer (don't be afraid to make it rich and thick!). Add the fish and reheat. Check for seasoning.

Just before serving, add the butter in small pieces so that it runs through the soup. Serve with chopped parsley on top, accompanied by triangles of toast.

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)