



Editor's Comments

Fàilte mo chàirdean

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

It was great to shake off our dusty bones last month and kick off the new year for the Society. Discussions were had on how the Society can stay relevant in today's times. The board is happy to hear member suggestions on ensuring that we are a vibrant and active organization. If you have ideas, please let us know.

Friends and family are always welcome, so why not put out an offer to attend. I can assure you that they will be made to feel like a guest of honor. Our next meeting is this Sunday, so don't delay in telling everyone you know about us!

We're always happy to highlight member events and activities, so if you have any news or items you would like 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. If there are other items you would like to see in the newsletter, then please let me know.

Tapadh Leibh

(Tapa leev - Thank you)

Derek

World's Oldest Whisky Up For Sale

A visit to a hidden cellar room in Blair Castle has led to the discovery of the world's oldest surviving whisky. Resident Trustee Bertie Troughton found 40 bottles at the back of a shelf during a routine inspection. As it turns out, these bottles had originally been distilled in 1833, and bottled eight years later, before being re-bottled in 1932.



A selection of the whiskies found

After an initial sampling by the Atholl family and a local whisky expert, the estate archives were used alongside carbon dating to confirm its age. Analysis indicated the grain was a type only grown prior to 1955, which aligned with the 1833 date, in addition, archive records showing a storage date of July 23rd 1834.

This was a time when Queen Victoria regularly visited Blair, as she had a close relationship with the 6th Duchess of Atholl, and in 1844, she and Prince Albert visited the family. Household books stated that whisky was consumed during her stay, while local newspapers recorded her liking of the local whisky – Atholl Brose. Therefore, it is completely reasonable to believe that she would have sampled this very batch.



Victoria & Albert enjoyed a tippie when in Scotland

Whisky experts have expressed surprise that the natural alcoholic strength has been preserved despite the re-bottling a century later. They have also stated that the whisky is typical of the older style, and still has a freshness of taste. In addition to flavors of a medicinal character, it has no pronounced peat or smoke notes.

The auction, run by Whisky Auctioneer, will take place from November 24 to December 4, with 24 of the 40 bottles available. If you are interested in buying any of these bottles, I suggest buying a lottery ticket first!

MONTHLY MEETING

Attendees are welcome to bring along any snacks, finger food, deserts, etc. Soft drinks are provided at all meetings, although you can bring your own.

Sunday, October 8, 2023

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

Time – 2:00-4:00pm

Program- Geology of Scotland

Information – Glenn Raby will present how Scotland became the country it is today, through geological shifts.

Sunday, November 12, 2023

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

Time – 2:00-4:00pm

Program- Heraldry

Information – This months sees Christyn Elliot delve into the topic of heraldry. Find out more about the design, study, and meaning of this subject.

Sunday, December 3, 2023

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

Time – 2:00-4:00pm

Program- Christmas Ceilidh / Potluck

Information – Put on your dancing shoes and bring a festive dish as we celebrate the season.

Member and Society News

If you have any member news to include in the newsletter, please contact me by email at shawfield27@gmail.com. No information is too small, we're happy to hear of our members exploits.

Festivals & Games

The **Northeast Louisiana Celtic Festival** takes place on Saturday, October 7th, at Lazzar Park,

West Monroe. Admission is \$5, with the event running from 10am to 4pm. Attendees will be treated to live music, highland games, as well as a kid zone and plenty of food and drink. Check out <https://www.facebook.com/NELACelticFest>

The **Celtic Fest Mississippi** will be held on October 13-14 in Brandon, MS. In addition to the standard athletic competition, you'll also have the chance to meet a highland cow! Also displaying their skills will be blacksmiths, spinners, and weavers. For more information, please go to, <https://celticfestms.org/wp/>

The **Stone Mountain Highland Games and Scottish Festival** returns for it's 51st event on October 20-22. Held in the historic Stone Mountain Park, attendees will be treated to dancing, piping, and athletic competitions, in addition to various seminars and presentations. This is the highlight of the games calendar, so anyone interested in attending should find out more at the following site, <http://www.smhg.org/index.php>

The **Scottish Highland Games and Celtic Music Festival** will take place on November 11-12, at the Harrison County Fairgrounds, in Gulfport, MS. Tickets for general admission begin at \$10 per day, but there are discounts available for various groups. Visitors will have a wide array of events to choose from, with pipe bands, live music, highland games, clan tents, and a highland dancing display led by our own Society board member Wendy Grubb. Visit <https://www.mshighlandsandislands.com/> for more details.

Events

Irish band **Celtic Thunder** will be visiting New Orleans at the Saenger Theatre on Saturday October 28th. This is one night only and is part of their Odyssey tour. The event starts at 8:00pm, with tickets ranging from \$49 per person. If interested, please go to the Saenger's website.

Scottish Heritage Sunday takes place on Sunday 29th October, at St. Charles Ave Presbyterian Church. A gathering of pipes and drums will begin the day at 10:00am, while the Strathspey & Reel Society will be hoping to play after the service.

Scottish Country dancing will be hosted by Wendy Grubb. The service will be led by guest minister David Renwick, originally from Scotland, while Scottish clan banners will adorn the sanctuary, courtesy of Christyn Elliott. All Caledonians are invited, and those in traditional Scottish attire are invited to join the procession with the pipes and drums.

Scottish Country Dancing classes, hosted by Wendy Grubb, are resuming again at Carrollton United Methodist Church. This is a great way to exercise your brain and your body. The dates in September are the 8th, 22nd, and the 29th, with each class beginning at 7pm. Entrance is via Freret St. For more information call Wendy on 504-957-0251, or email at wgrubb52@gmail.com.

The **Caledonian Society of New Orleans** presents it's 50th Annual Robert Burns Supper on January 27th, 2024. As always, the event will be hosted by the Southern Yacht Club, and will see the traditional events on display. More details will follow, so please check back here in future issues. Note: The Society is looking for volunteers to assist with the organizing of this event, so please contact one of our board members if you are interested.

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

The Society relies on dues and donations to continue to operate. Once again, member fees have not increased for the coming year. The fees are low: Family - \$25, Individuals - \$20, and students - \$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, LA 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

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).



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.

Outwith our notifications on upcoming events, our most popular post of September was a picture of the Northern Lights over the Standing Stones of Stenness in Orkney. 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

*Fàilte mo chàirdean.
Ciamar a tha sibh, an
diugh? A bheil sibh a'
tuigsinn fhathast?
Chan eil? Obh, obh.
Tha mi duilcìh. Bidh i
caran diorbh, ach tha I
spòrsail ag ionnsachad.
Cùm ciuin agus
bruidhinn Gàidhlig
(hint: this is the phrase
seen here)*



How many of you are starting to understand a few basic words, or even a sentence or two? I would love to know. Anyway, just like last month I am going to concentrate on individual words which may help you see the beginnings of sentence construction.

tha- (*ha*) – there is or there are (used at the beginning of a sentence)

ach – (*aakh*) – but

bho- (*vo*) – from

fo(n) – (*faw/fawn*) – under a / under the

gu bheil – (*goo veel*) – that (as in “I think that”)

glè – (*glay*) – very (as in “very good”)

cho – (*khoe*) – so / as (depending on sentence) kh sound would be a soft k

fhathast – (*hast*) – yet / still

a-rithist – (*a ree-isht*) – again

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>

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: Doune Castle
Location: Doune, Perthshire
Year Built: Late 14th Century
Clan Affiliation: Stewart



The iconic Doune Castle rests on what was once a 1st century roman fort, which sat strategically overlooking the Ardoch Burn and River Teith. In fact, the name comes from the Gaelic *dùn*, which means fort. It is more recently believed that Doune Castle was originally constructed in the 13th century, but was severely damaged in the Scottish Wars of Independence. Robert Stewart, Duke of Albany, built the castle we see today.

In 1388, he was appointed Regent of Scotland for both his father, King Robert II, and his brother, King Robert III. As Regent, he governed due to the infirmity of both kings. Therefore, Doune became a royal residence during this time. When new king, James I, was taken captive by the English, the title was given back to him once more. However, four years after Stewart's death, the ransom for the new king was paid, and within one year James I had executed Stewart's son and male heirs for treason. Doune came into royal possession and was used as a retreat for future monarchs and their queens.

The castle found it's way back into Stewart hands when Margaret Tudor, Regent for her young son, James V, married into the family. The title Lord

Doune was created 40 years later before the family married into the Morays. As a result, the lordship title changed to Earl of Moray, and the family remained owners until the 20th century.

Dissenting Presbyterian ministers were held in the castle during James VI's plan for religious change, which was later occupied in 1645, during the Wars of the Three Kingdoms. A battle also took place here a few years later between the troops of Cromwell and Royalist forces. The castle was occupied by Government soldiers during the first two Jacobite rebellions, but was later used by Bonnie Prince Charlie during the final rebellion. John Wetherspoon, one of the signatories of our Declaration of Independence, was held as a prisoner during this time, but escaped with others by tying bed sheets together to form a rope to climb down.

Unfortunately, the castle deteriorated in the 1800's, before the family finally gave the property to Historic Environment Scotland in the last century. Movie and TV buffs will recognize the castle in various roles, including Monty Pythons' *'Holy Grail'*, 1952's *'Ivanhoe'*, *'Games of Thrones'* Winterfell Castle, and more famously as Castle Leoch in *'Outlander'*. Doune Castle is open to the public and can be visited throughout the year.

Distilleries Of Scotland

Name: Dalmunach
Location: Carron, Moray
Whisky Region: Speyside
Whisky Type: Single Malt
Website: N/A



Although construction of the current structure began in 2012, it is actually built on the site of the old Imperial distillery. This was built in 1897, and named in recognition of Queen Victoria's Diamond Jubilee. Owner, Thomas MacKenzie, was building his empire, as he owned the nearby Dailuaine and purchased Talisker soon after.

Unfortunately, as the industry took a huge downturn, MacKenzie chose to mothball Imperial just two years after opening, while keeping his other distilleries open. A new consortium bought the property and reopened after WWI. Once again however, after a merger of companies, Imperial was mothballed just six years later, this time for 30 years.

With new owners the site was refurbished and reopened, and within ten years the distillery was expanded as part of whisky's renaissance in the 1960's. Another mothballing occurred in the 80's, with Imperial being sold by the end of the decade. A reopening in 1991, only lasted seven years before it was mothballed once more. Chivas Brothers took control after parent company, Pernod Ricard, bought owning company, Allied Domecq.

Dalmunach came to life in 2012, after the decision was made to demolish and rebuild rather than go through a costly renovation. It was Chivas Brothers production director, Douglas Cruickshank, who oversaw the construction. It was at Imperial that he first started his whisky career, at age 15. As a result, he felt it crucially important to include some features from his old workplace.

Despite the short history of Dalmunach, it has already released a 4-yr-old single malt, with a fruity flavor and sweeter finish. It is expected though that they will be producing a lot to be used in Chivas Brothers blending process for other malts. With the history of the site, it is certainly hoped that Dalmunach can last longer than its previous incarnation.

Just For Fun

Are our Scottish trivia questions making y'all more knowledgeable? I certainly hope so! Here are the answers to last season's final teasers.

1. Which was the first Highland Regiment to wear tartan?

The Black Watch

2. What famous massacre took place on February 13th, 1692?

Glencoe

3. What is the name of the street that stretches between Edinburgh Castle and Holyrood Palace?

The Royal Mile

4. The venue for the Scottish Grand National Horse Race is located in which port town?

Ayr

5. In Scottish legend, which town is said to appear every 100 years for only one day?

Brigadoon

Here are this month's questions

1. Which king made Edinburgh a royal burgh in the 12th century, allowing Edinburgh to establish its own charter and laws?

2. Who was the Scot that first proposed the notion of "standard time" and kept promoting the concept until it was accepted universally in 1883?

3. The ancient settlement of Skara Brae is thought to date from when?

4. Edinburgh grew around what was once an ancient Roman fort in what neighborhood, home to the earliest known people in the city in 8500 BC?

5. What was the name of Scotland's first new town (i.e., planned community)?

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!

Cauliflower and Cheddar Cheese Soup



As our Louisiana "winter" approaches, everyone's mind turns to soup. This recipe comes from John Webber, tutor at the Nairn Cooking School.

Ingredients for Cauliflower and Cheese Soup (sufficient for four people):

1 medium onion

1 clove garlic

40g (1.5 ounces or one-third US stick) butter

1 large cauliflower

1 tablespoon grain mustard

900 ml boiling water

50 ml double cream

50 g (2oz) grated cheddar cheese (ideally Scottish, Isle of Mull)

Fresh flat leaf parsley to garnish

Method:

Heat the butter in a large pan. Add the onion and the garlic and leave on a medium heat for 2-3 minutes, until they are soft and clear. Whilst the onion and garlic are softening, chop the cauliflower as fine as possible. Add the cauliflower into the onion mix then stir in the boiling water. Bring back to the boil. Reduce the heat and simmer for 45 minutes. Stir the soup well and add the grain mustard and the grated cheese. Adjust seasoning to taste. Blend the soup with the cream with a blender. Garnish with a sprinkle of chopped parsley.

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)