



Editor's Comments

Fàilte mo chàirdean

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

Once again, we reach the end of another season for the Society. A lot has been accomplished in this year, most especially the Tartan Day event, which was an outstanding success. Even now, ideas are being bandied about in regards to how to grow the Society, and how to create more events for our members. If you have any suggestions, please pass them on to us.

Although we don't have any meetings left, the end of year party will see the curtain drop on the season. Don't be afraid to bring friends or family, as they will see us in great spirits, as well as being with spirits!

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

Scottish Parliament Minds It's Own Beeswax

How many times have you been told to mind your own beeswax? Well, for a change, the Scottish Government is actually doing it! However, it's not what you think. Every Act passed by the parliament sees the Great Seal of Scotland being attached to the document. As a result, an ongoing supply of wax is required to create the seal.

Stuart Hood, official beekeeper of the Scottish Parliament, has the responsibility of ensuring there is enough wax to fill the mold which makes the seal. A third generation beekeeper, he follows in the footsteps of his father and grandfather, while passing on his knowledge to daughter Eilidh, who will take over when he is ready to retire. With over a million bees in the hives, found within the parliament grounds, Mr. Hood spends each summer checking on the colony's health and ensuring that the queens are still laying eggs.



The Great Seal



The wax taken from the hives is collected from each honeycomb frame before being purified, and then made into manageable blocks. These are delivered to the office of the National Records of Scotland, which then adds the red dye to create the distinctive wax seal. In addition, the honey is bottled and sold in the parliament shop, which is a highly sought after item. So much so, that members of parliament make a

beeline(pun intended) for the store and buy as much as permitted.

As a tribute to noted beekeeper Willie Smith, who mentored Mr. Hood's father, they always have one white box for the colony. Smith had created this style after WWI, and even passed on the particular strain of bee, which the family has used since the 1950's. So, next time you're in Edinburgh, keep an eye out for Hoods Honey.

MONTHLY MEETING

Attendees are welcome to bring along any snacks, finger foods, desserts, etc. Soft drinks are provided at all meetings, although you can bring your own if you prefer. If you can't bring a snack, bring a friend, although we'd like both!

June, 2024



We ask attendees to bring a favorite dish to the party, as is the custom at these events. Appetizers and entrees are always a big favorite. You may also want to bring your favorite tipples too. We'll supply the fun.

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.

Society News

The new board of the Caledonian Society has been confirmed for the next two years. They are as follows,

President	Wendy Grubb
Vice President	Laurie McConnell
Treasurer	Robert Grubb
Secretary	Gertrude Burkhart
Membership Chair	Christyn Elliott
Historian	Catherine Kinslow
Parliamentarian	Thomas "T" Diemer
Member at Large	Jeannie Mestier
Member at Large	Christopher Freel
Immediate Past President	Virginia Urquhart

Thank you for the commitment you are all making to the Society, and I'm sure everyone would like to welcome the first time board members as we prepare to start the next chapter of the Society's life.

Events

Scottish Country Dancing classes, hosted by Wendy Grubb, take place at Carrollton United Methodist Church. This is a great way to exercise your brain and your body. Classes run every Friday, unless otherwise stated, beginning at 7pm. Entrance is via Freret St. For more information call Wendy on 504-957-0251, or email at wgrubb52@gmail.com.

Have you ever considered learning to play the bagpipes? If so, now is your chance. Pipe band **Kilts of Many Colours** has bagpipe lessons running every Monday, from 6-9pm, at Chafunka Brewing Company at 69069 Sky Brook Rd, Mandeville. Lessons are free. Learn more at, <https://www.facebook.com/events/1325294228348193/1325294718348144/>

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 up. Walk-ins are not allowed so, please complete the application form on the following website before attending any classes. <https://broadswordno.com/>

Daughters of the British Empire has created a chapter here in New Orleans. Eligible Caledonian ladies are invited to join the Edinburgh Chapter. Eligibility for DBE requires British or Commonwealth birth or ancestry, or being married to a man of British or Commonwealth birth or ancestry. Interested ladies should contact Betty Calzada at bcalz75@gmail.com or 504-909-4115.

Yearly Dues

The Society relies on dues and donations to continue to operate. Non-payment will result in a cancellation of membership, meaning you miss out on all advance notice for invitations and ticketed events, such as whisky tastings, Burns Supper, etc. Anyone wishing to confirm their status can also email wgrubb52@gmail.com. Don't miss out, make sure you're up to date with your fees.

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 and receive advance booking opportunities.

Newsletter

CSoNO members receive this 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 like to be on this list, 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.

May's most popular post was a runaway winner, with double the number of views than any other post. What was the post? A humorous meme on learning Gaelic. Why not let us know what type of posts you would like to see on our page. We want to engage with everyone, so please like, comment, and share our posts whenever you see them. That way we can reach more people.

Time For Gaelic

Ciamar a tha sibh an diugh a' chàirdean? Teth, gun teagamh! A bheil mi ceart? Tha gu dearbh! Obh obh, 's e an t samhradh a th' ann a nis.

*(Translation
How are you today friends? Hot, without doubt. Am I right? Yes indeed. Oh dear, it is summer.)*



How did your Gaelic learning go this year? Hopefully, you learned a few words and phrases to help you get by. There has been a discussion on creating a local Gaelic group, allowing for learners to get together and try out basic conversations, or even just a few words here and there. The aim is to allow learners to improve their spoken Gaelic, something that is always lacking when you try learning on your own. Let me know if you are interested, at shawfield27@gmail.com.

Last month, I provided you with some Gaelic proverbs, their translations, and what they mean.

This month, I am listing some quirks of the Gaelic language. I hope that you enjoy them.

a' gabhail na grèine

Translation – Having of the sun

Meaning – Sunbathing

Saor laithean

Translation – Cheap days

Meaning – Vacation

Dà chànanach

Translation – Two languages

Meaning – Bilingual

Muicfheoil

Translation – Pig meat

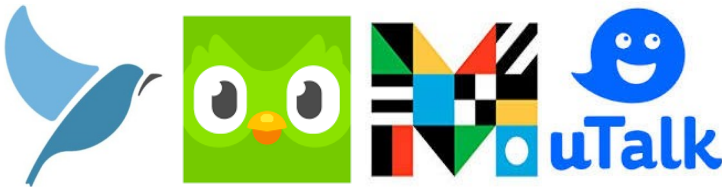
Meaning - Pork

an t-Ogmhios

Translation – The young month

Meaning – June

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: Dunnottar Castle
Location: Stonehaven, Aberdeenshire
Year Built: Possibly 7th Century
Clan Affiliation: Keith

Outwith Edinburgh and Stirling, does Scotland have a more iconic castle than Dunnottar? With what were almost impenetrable defenses, it set an imposing figure on the landscape. The remains we see today are what's left of a site that had fortifications since at least the 7th century. Dunnottar actually comes from the Gaelic *Dùn Fhoithear*, 'fort on the sloping shelf', and was first recorded in the Annals of Ulster, noting sieges in

681AD and 694 AD. A Viking attack in 900AD led to the death of Donald II, king of the Picts, and first King of Alba.



Almost four hundred years later, during the Wars of Independence, William Wallace regained the castle from Edward I's army, and reportedly burned down the chapel with all the English troops inside. Forty years later, Edward III commissioned eight ships to sail to Dunnottar, with the aim of rebuilding the damaged castle to use as a supply base for his military campaign. The Scots, however, recaptured it and then destroyed the defenses. It was deemed in those days better to make a ruin than give the enemy a strategic advantage.

Soon after, the Sutherland clan was awarded the estate, and was granted permission to fortify. The estate quickly passed into the hands of the Keith family through marriage, which saw William Keith complete the tower house construction. Unfortunately, he was excommunicated for building on consecrated grounds, and had to write to the Pope to have this decree lifted.

The Honours of Scotland, used to crown Charles II at Scone Palace in 1651, were deemed unsafe to be returned, as Cromwell's force threatened the land, so were sent to what was considered the safest and most secure location, Dunnottar Castle. A besiegement began, but the wily Scots smuggled the Honours out, so when George Ogilvie surrendered the castle, he was arrested while almost all the castle's property was being removed.

The castle saw much in terms of battles, sieges, and uprisings, with the castle being seized and then sold to the York Buildings Company, which dismantled most of the castle, no doubt for materials. Ownership changed numerous times, until Viscount Cowdray purchased the castle in 1925. It has stayed in the family ever since.

The castle has had numerous visitors in its lifetime, including Mary, Queen of Scots, James IV, and James VI. Dunnottar was also featured in the 1990 movie *Hamlet*, starring Mel Gibson, and was the home of Merida in the animated film *Brave*. The public is also welcome to visit. There were more than 135,000 guests exploring the estate in 2019.

Distilleries Of Scotland

Name: Glasgow
Location: Hillington, Glasgow
Whisky Region: Lowland
Whisky Type: Single Malt
Website: www.glasgowdistillery.com



Although established within the last 15 years, the company became the first independent distillery within the greater Glasgow area since 1902, and the first producer of any malt whisky in Glasgow since 1975. Liam Hughes and Mike Hayward incorporated the name as a tribute to the company of the same name, which began production in 1770, and closed in 1902.

A site was located for the new business in 2013, with the first still being set up one year later. This was then put to use immediately to create a new product, Makar Gin, which became Glasgow's first ever gin—it has won numerous awards. Whisky production began the next year, with the first whisky ready for release in 2018.

An expansion saw Banditti Club Rum being added to the portfolio, while increasing whisky production with more stills. In 2019, the Glasgow 1770 Peated single malt was launched, paying tribute to the old Glasgow Distillery Company, which came into existence in 1770.

The following year saw another product, G52 Botanical Vodka, come to market with two flavors: Fresh Citrus and Rich Coffee. Later that year, the release of its Triple Distilled and Malt Riot, in homage to the 1725 malt tax protests, helped see the company become named Scottish Whisky Distillery of the Year.

With products sold in over 25 countries, and a growing fan base, the future is still looking golden for this relatively young distillery. As you will see, they have made it a feature to tell the story of Glasgow through its portfolio, so next time you raise a glass of their whisky, remember the history that led to this point.

Just For Fun

Are our Scottish trivia questions making y'all more knowledgeable? I certainly hope so! Here are last month's answers.

1. What is the name of the unique lift system, opened in 2002, used to reconnect the Union Canal with the Forth and Clyde Canal?

The Falkirk Wheel

2. "Longrow" is a single malt whisky, and is distilled in Scotland. In which town is it made?

Campbeltown

3. The town of Melrose is famous for devising which sport?

Rugby Union Sevens

4. Abbotsford House, in the Scottish Borders, was once the home of which author?

Sir Walter Scott

5. True or False: Scotland has no 'lakes', only 'lochs'?

False

And now for the last questions of the season. You'll have a few months to get the answers!

1. How many islands make up the Orkney Islands?

2. Which civil engineer was dubbed 'The Colossus of Roads' in the eighteenth century?

3. Which actress, born in Glasgow in 1921, starred opposite Burt Lancaster, Robert Mitchum, Cary Grant and Yul Brynner, to name just a few of her leading men?

4. Where would you find the Royal & Ancient Club?

5. Which hills separate Scotland and England?

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!

Chicken Tikka Masala



Yes, it's Scottish! The Shish Mahal Indian restaurant created a creamy sauce for a patron, who thought his dish was dry, back in the 70's, and the rest is history. The chef even attempted, unsuccessfully, to get the EU to give the dish Protected Designation of Origin status in 2009

Ingredients:

2 tablespoons ghee (clarified butter)
1 onion, finely chopped
4 cloves garlic, minced
1 tablespoon ground cumin
1 teaspoon salt, or more to taste
1 teaspoon ground ginger
1 teaspoon cayenne pepper
½ teaspoon ground cinnamon
¼ teaspoon ground turmeric
1 (14 ounce) can tomato sauce
1 cup heavy whipping cream
1 tablespoon white sugar, or more to taste
2 teaspoons paprika

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves, cut into bite-size pieces
½ teaspoon curry powder

Method:

Heat ghee in a large skillet over medium heat. Add onion; cook and stir until translucent, about 5 minutes. Stir in garlic; cook and stir just until fragrant, about 1 minute.

Stir cumin, 1 teaspoon salt, ginger, cayenne pepper, cinnamon, and turmeric into onion mixture; fry until fragrant, about 2 minutes. Stir tomato sauce into onion and spice mixture; bring to a boil and reduce heat to low. Simmer sauce for 10 minutes, then mix in cream, 1 tablespoon sugar, and paprika.

Bring sauce back to a simmer and cook, stirring often, until sauce is thickened, 10 to 15 minutes. Heat vegetable oil in a separate skillet over medium heat.

Stir chicken into hot oil; add curry powder. Sear chicken until lightly browned but still pink inside, about 3 minutes; stir often.

Transfer chicken and any pan juices into sauce. Simmer chicken in sauce until no longer pink, about 30 minutes; adjust sugar and salt to taste.

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)