



Your 2024-26 Board Members

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Flying Scotsman Still

Remembered 100 years Later

With this year's Olympic Games now at an end, we remember the amazing feat of an unassuming Scotsman at the Paris Games of 1924. Eric Liddell, a successful rugby player as well as a prolific sprinter, was a favorite for the 100m sprint. Prior to leaving for the Games, the event schedule was publicized. Liddell, a devout Christian, was due to run heats on a Sunday. His strong faith would not allow him to run on the Sabbath, a day he saw for religious observance. As a result, he withdrew, to much uproar and disappointment. He chose to enter the 400m instead, despite this being his weaker event.



Winning the 400m

In the hour leading up to the final race, after making it through the heats, he would hear the pipes of the 51st Highland Brigade playing. He was also handed a note with an inspirational message of scripture. As the starting gun fired, he ran a sprint the entire time, rather than the standard paced beginning. Living up to his nickname of "The Flying Scotsman", Eric crossed the finish line in a world record time of 47.6 seconds, a full six meters ahead of his closest competitor. Rather ironically, he was unable to compete in the 4x400 final, as it was on a Sunday. Great Britain came in 3rd. He later competed in this event in a British Empire vs The USA athletic meet. Great Britain took 1st place.



Despite this amazing achievement, Eric Liddell gave all this up to follow his calling as a missionary. He returned to China, where his parents had also served as missionaries when he was born. With the onset of WWII, he sent his family home to Scotland while he still continued his work. With the Japanese overwhelming the Chinese forces, he was sent to an internment camp. Just months before the war ended, he died from malnutrition and an undiagnosed brain tumor. In 1989, his final resting place was found, and a memorial was erected, two years later, made from various Scottish granite. He is most widely remembered from the movie "Chariots of Fire".

Comedy Corner



"Will you people stop banging on the wall?
I can hardly hear myself playing the pipes!"

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!

Sunday, September 8, 2024

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

Time – 2:00-4:00pm

Program- Welcoming Our New Members

Information – We welcome our most recent new members as the Society season kicks off again. If you're a new member, then we encourage you to attend and get to know everyone. This is a pot luck, so we encourage everyone to bring a dish, Scottish if possible. There will also be some country dancing.

Sunday, October 13, 2024

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

Time – 2:00-4:00pm

Program- Halloween

Information – TBC

Sunday, November 10, 2024

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

Time – 2:00-4:00pm

Program- Teas

Information – Laurie McConnell will be giving a presentation on the history of tea, as a prelude to our Christmas party.

Saturday, December 7, 2024

Venue – English Tea Room,
734 E Rutland St, Covington, 70433

Time – TBC

Program- Christmas Tea

Information – After a long hiatus, the Society returns to the English Tea Room for its Christmas party. More information will be available at the September meeting from Virginia Urquhart.

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 **Krewe of Erin Celtic Heritage Festival** occurs on September 21st & 22nd, at Kiwanis Park, Ponchatoula. In addition to food, music, and dancing, there will also be a wild game cookoff, with proceeds going to several veterans organizations. Children also have their fun zone, which includes inflatable axe throwing. Find out more at <https://www.kreweoferin.com/home>

The **Northeast Louisiana Celtic Festival** takes place on Saturday, October 5th, at Lazzarre 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 11-13 in Brandon, MS. In addition to the standard athletic competitions, you'll also have the chance to meet a highland cow! Separate tasting sessions for whisky, mead, and tea, are available for an additional fee. Also displaying their skills will be blacksmiths, spinners, and weavers. For more information, please go to, <https://celticfestms.org/wp/>

The **Houston Highland Games & Celtic Festival** will be in Humble, TX, on October 12th. Open from 9am-6pm, tickets are \$10 per person for ages 13+. Attendees will experience athletics, piping, dancing, entertainment, with food being available. Find out more at <https://houstonhighlandgames.com/>

The **Stone Mountain Highland Games and Scottish Festival** returns for its 52nd event on October 18-20. Held in the historic Stone Mountain Park, attendees will be treated to dancing, piping, and

athletic competitions, in addition to various seminars and presentations. There will also be a tartan forest and tartan museum. 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

Scottish Country Dancing classes, hosted by Wendy Grubb, start back up again 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 Chafunkta 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

Members can now pay their dues online! Just go to our website and click on the membership tab. You'll see the section in the bottom righthand corner. 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 go to <http://www.caledoniansocietyofneworleans.com/>. The site also has a very useful resources page, where you will find almost everything you could think of needing.



Have you checked out our other social media pages? We're now on Instagram and Tiktok! If not, then you're in the minority. You can find us by looking for "Caledonian Society of New Orleans," and hit the like or follow button.

Our most popular Facebook post of summer was a humorous Scottish take on 4th of July, which had a whopping 947 views! Our runner up, which would have easily won at any other time, was an article on the Scottish clan system, garnering 595 views. 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

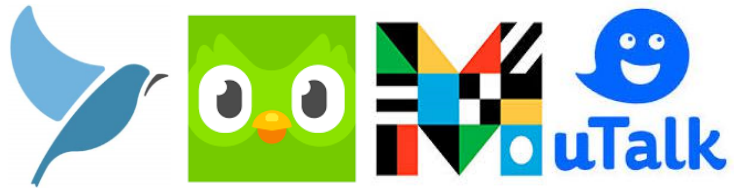
*Fàilte mo chairdean!
Ciamar a bha sibh, an t-samhradh seo? Obh obh, bha i teth an seo.
An do dh'ionnsaich Gàidlig sibh? Tha mi an dochus gu bheil thu ag radh ionnsaich.*



How did your Gaelic learning go over the summer? Don't worry if it seems like you're lost at sea, just slow down and concentrate on perfecting your current vocabulary. Going too fast can make it seem like you aren't making progress. Just look back at what you have learnt and you'll see a long trail back.

There is still talk of trying to get a Gaelic group together, with the aim of improving our overall skills. It's tough learning alone, as I know too well, so this would provide an opportunity to practice what you learn amongst other likeminded learners. Let me know if you are interested, at shawfield27@gmail.com.

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: Dunskey Castle
Location: Portpatrick, Wigtownshire
Year Built: Possibly 12th Century
Clan Affiliation: Comyn(Cumming)



Although official records, from 1882, comment on the castle being "erected around 1100", there does not seem to be any information on who and when the original structure was built. We do know that John Comyn had received a lead mining license from Edward I of England, so it is believed that he improved the fortifications of what was already there.

It appears that Comyn didn't keep it for long as, siding with the English king against Robert the Bruce, the castle changed hands according to who was ruling in the area at the time. Stability was brought when The Bruce granted land rights to the Adairs in 1326.

The current castle that we see today, was built in 1510, after retaliation for the murder of the Dionysius of Hamilton. Another priest was also tortured and forced to sign away the local abbey lands.

The rights to Dunskey moved to the Montgomery family, through marriage in 1620, with the new laird, Hugh, beginning improvements. Spiraling debt led to the castle being sold in 1660, to a local minister. Unfortunately, by 1684, the castle was a ruin, succumbing to the harsh weather conditions, leaving the cost to repair out of reach for most people.

Despite its short history, Dunskey has more than its fair share of hauntings and evil spirits. Locals told a traveller, in 1789, that a local minister had a "bickering with Satan himself", forcing the evil one to flee. Another tale tells of a poor Irish minstrel who, making fun of his ruthless master one too many times, was thrown in the dungeon and left to starve. Finding a secret tunnel, the minstrel followed it before looking up into the sky above. Unfortunately, the walls were steep and slick, thus preventing him from escaping and, as such, lived out his short days in view of freedom, but unable to attain it.

Distilleries Of Scotland

Name: GlenAllachie
Location: Aberlour, Moray
Whisky Region: Speyside
Whisky Type: Single Malt
Website: <https://theglenallachie.com/>



GlenAllachie came to life as a direct result of the 1960's whisky boom that had taken place in America. A relative newcomer to the whisky business, the distillery was built by Scottish & Newcastle Breweries in 1967, primarily to provide

blends for other portfolio brand names. 1985 saw it being sold to Invergordon Distillers, who mothballed the site just two years later.

Pernod Ricard purchased GlenAllachie in 1989, and brought everything back to life, once again producing blends for the more famous malts. A rare single malt bottling occurred after Chivas Brothers came under the Pernod Ricard family, producing the 16-year-old Cask Strength Edition, although it's primary function was still blending.

In 2017, an independent group, headed by former Benriach Distillery Managing Director, Billy Walker, bought the property, and began the transformation of producing malts in its own right. The next year saw a first time launch of a core range of single malts at the site. The following year saw them open a brand new visitor center, which now includes a whisky bar. In 2021, they were awarded Best Malt for their 10-year-old Cask Strength malt. This year saw a label change, removing the old look with one that matched the flavor in the bottle. They now look forward to expanding the portfolio and their global reach.

Just For Fun

Are our Scottish trivia questions making y'all more knowledgeable? I certainly hope so! You had three months to get the answers. Did you get them right?

1. How many islands make up the Orkney Islands?
70
2. Which civil engineer was dubbed 'The Colossus of Roads' in the eighteenth century? **Thomas Telford**
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?
Deborah Kerr
4. Where would you find the Royal & Ancient Club?
St. Andrews
5. Which hills separate Scotland and England?
The Cheviots

Are you ready for this month's teasers?

1. Which Scottish band sent a "Letter from America" in 1987?
2. Which city was once renowned for "Jute, jam and journalism"?
3. What burn (creek) runs through the old golf course at St. Andrews?

4. Marti Pellow was the lead singer for which Scottish band?
5. Which fictional doctor had his surgery at Arden House in Tannochbrae?

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!

Date and Walnut Loaf



This is a popular cake in tea rooms around Scotland which provide "home baking". The ingredients below will make a large loaf - you can divide into two smaller cake tins and bake for a slightly shorter time.

Ingredients:

¾ cup of boiling water

One cup of cooking dates, de-stoned and chopped

One teaspoon baking soda/bicarbonate of soda

4 ounces/125g/one stick margarine or butter

4 ounces/125g/¾ cup sugar

One egg

½ lb/250g/two cups all-purpose flour

Half a cup broken walnuts

Few drops vanilla essence / extract

Method:

Pour the boiling water over the dates and baking soda and allow to stand.

Beat the margarine or butter and sugar together, then add the egg, and then the flour, and mix well.

Stir in the dates and the liquid, add the walnuts and a few drops of vanilla essence and mix well.

Bake in a greased and lined loaf tin in a pre-heated oven for an hour at 325F/170C/Gas Mark 3. Bake for approximately 60 minutes or until a toothpick comes out clean.

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.

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.

Tioraidh an-dràsta!

(Chee-ree an draa-sta)

(Bye just now)