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Hidden Street Turns Up In National Library

The last thing anyone expects to find on a visit to the library is a forgotten street, but this is exactly what happened in the National Library of Scotland. Known more for storing important documents on Scotland's history, and for hosting various exhibitions, the library's former Library Director, Bill Jackson, has revealed what was uncovered in the 1990's, after a hatch, hidden behind filing cabinets, was broken open.



After crawling through, staff found a door which opened up to a hidden history of an old Edinburgh. Libberton's Wynd, in the Cowgate area of the city, was demolished in the 1830's, in order to build the George IV Bridge, which helped link the Royal Mile to New Town. In later years, The National Library was constructed atop the bridge, with its lower floors reaching the Cowgate area below. The first expedition into The Void, as staff call it, led Jackson to discover rotting furniture, shoes, ledgers, and a slate urinal, sitting within the chambers underneath the bridge's arches.



A crowd assembled for a hanging

Lawnmarket was the area where the city's executions took place, and Libberton's Wynd was the route people took to witness these public hangings, one of which was of body snatcher William Burke. Taverns were also a common feature, with the Mermaid being the most popular among them. Considered a drinking house of much respectability, this dingy and dark property could only hold fourteen people. It's smallest room, known as The Coffin, was barely larger than a box, but was the preferred seat of Robert Burns.

Other poets and artists also frequented the premises, as well as lawyers and judges. Lights have now been fitted at one end of the corridor, which runs with a steep gradient for several hundred feet. At present, the only time members of the public can see this is during the annual Doors Open Day, held at the end of September, so if you're in the city at this time, you might want to experience the atmosphere of Edinburgh's Old Town.



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!

Saturday, December 7, 2024



Please ensure that you have reserved your booking for this event, as places are limited.

The programs for 2025 are still being confirmed, so please ensure you check back here next month for our remaining schedule.

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

Teddy Bear Outreach 2024 – As we all know, the board approved the continuation of last year's outreach to the Police and Justice Foundation who provides teddy bears to the New Orleans Police Department. Officers carry them in their patrol cars to comfort children caught in crisis situations.

For ease of participating in this worthwhile cause we are offering a second "shopping" option. (It became apparent last year that our bears hibernate early).



1. Our Current collection

Cash donations will now be accepted at our last meetings of 2024, and a member has volunteered to purchase them in bulk at a discount.

Thank you in advance for your participation.

Cultarlann Inbhir Nis, a new Gaelic cultural center in Inverness, has its Ambassador to Scottish People in the US, Carole Watt-Kiehl, visiting New Orleans in early December. Her aim is to connect with organizations and individuals who have a shared interest in supporting this group's growth and expansion. Carole has been invited to our Christmas Tea, and we look forward to being great Southern hosts and hostesses.

Matt Sheen, a friend of the Society, is currently researching for a book on local Halloween traditions. He is attempting to focus on those with a Scottish or Irish background. Anyone able to help him, can contact Matt by email at thegreatandterrible@gmail.com.

Festivals & Games

A Games schedule will be ready for next month, so look out for events across the South over the coming months.

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 Bob Grubb at rgrubb6@gmail.com. Don't miss out, make sure you're up to date with your dues.

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? If not, then you're in the minority. We're now on Instagram and TikTok! You can find us by looking for "Caledonian Society of New Orleans," and hit the like or follow button.



November was a quiet month for posting on Facebook, but our biggest one was on Thanksgiving, reaching 86 viewers. 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 tha sibh, an diugh?
A bheil sibh deiseil airson ag ionnsachadh? Tha
mi an dochas. Dèan do dhìcheall!*



As we approach the end of the year, most people start thinking about New Years resolutions. Instead of trying, and failing, to go to the gym, or even giving up alcohol (sacraligious!), why not commit to learning Gaelic for a full year? You don't need to be a master, but concentrate on a few

words or phrases every month. Who knows, you might be surprised at what you learn. We're approaching Christmas, so here are some festive phrases for you.

Nollaig Chrìdheil – *naw-like kree-isle* – Merry Christmas

Bliadhna Mhath Ùr – *blee-a-na va oor* – Happy New Year

Bodach-Sneachda – *Baw-doch Shnekh-aa* – Snowman

Bodach Na Nollaig – *baw-doch na naw-like* – Santa Claus

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>

We are trying to create a casual Gaelic group, with the aim of improving our overall skills. It's tough learning alone, so this would provide an opportunity

to practice what you learn amongst other like-minded learners. Let me know if you are interested, at shawfield27@gmail.com.

Castles Of Scotland

Name: Duntulm Castle
Location: Duntulm, Isle of Skye
Year Built: 14th Century
Clan Affiliation: MacLeod



Today's ruins of Duntulm lay atop what was once an Iron Age broch (A hollow, circular stone fort), used to defend against the Norse invaders who, rather ironically, occupied the island and used these same structures for their own defense. The castle was constructed in the 14th century, by the MacLeods, during their long feud with the MacDonalds.

It wasn't until the early 17th century that the region came under the full control of the MacDonalds of Sleat, whose clan chief was a direct descendant of Somerled, Lord of the Isles. An official charter was signed which required Donald MacDonald to repair Duntulm, as it had seen much damage during the various skirmishes. The clan also made this their seat of power on the island. During their years of residence, the clan chiefs continued to improve and make additions to the castle.

The MacDonalds, like all Scots (*soccer and rugby fans will testify to this!*), made a habit of choosing the losing side, and had backed the first and second Jacobite rebellions, but did not lose their estate as a result of their participation. Before the third uprising had even been thought of, they vacated the castle in 1732, and used the stones of Duntulm to build their new residence of Armadale Castle (now Monkstadt House) in Sleat.

Some people believe that the castle was abandoned at this time as a result of a nursemaid who accidentally dropped a wriggling child from one of the tower windows, sending the toddler crashing onto the rocks below. As a result, Alexander MacDonald, clan chief and child's father, had the nursemaid placed in a small dinghy, which was set adrift to the sea. The father could not bear to stay in the residence anymore, so had a new castle constructed.

Another reason given is that the family could no longer put up with the ghosts running around, one of which was Donald Gorm, who haunted the wine cellars and helped himself to the inventory. Even in death, Scots like to partake in an indulgence or two!

In addition to Donald Gorm, the ghost of the aforementioned nursemaid is said to wander the castle screaming and wailing. She also has company, with the ghost of one of the MacLeod women, who had married a MacDonald. She lost an eye, which led to her husband sending her back to her family on a one-eyed horse, with a one-eyed servant. Finally, Hugh MacDonald also makes his presence known. He had attempted to overthrow a rightful clan chief and failed. As a result, he was imprisoned in the castle jail with only ham to eat, and was even deprived of water. He became a raving madman, and died in the jail.

Distilleries Of Scotland

Name: Glendronach
Location: Forgue, Aberdeenshire
Whisky Region: Highland
Whisky Type: Single Malt, Blends
Website: <https://www.glendronachdistillery.com/>

Founded in 1826, by a group of local farmers led by James Allardice, Glendronach was only the second premises to officially apply for a whisky distillation license. Success came quickly, with the newly made whisky being sold in London, soon after production began. Unfortunately, a fire destroyed the property in 1837, which ultimately led Allardice to bankruptcy five years later.

Walter Scott, of the Teaninich distillery and not the author, bought the property in 1852, and rebuilt the estate. Just ten years later, the Highlands saw Glendronach become the largest duty paying

distillery. This was a testament to Scott's vision and faith in the brand. It wasn't until Scott's death in 1887, before new owners took over. 1920, saw a major shift with Capt. Charles Grant, son of William Grant of the Glenfiddich distillery, purchasing the site. This led to another stable 40-year period before William Teacher & Sons, bought the brand in 1960. They immediately added a second set of stills, doubling the distillery's capacity, and a decade later opened a visitor center.



Soon after, Allied Distillers acquired the brand, and included two 12-year-old products in the company's 1991 Caledonian Malts Collection. At the time, these whiskeys were considered to be at the height of innovation, as one was aged in old sherry casks, with the other in old bourbon casks, something not done on a mass scale at the time. Despite the forward-thinking approach, they were never truly accepted by the public, although if launched today they would most likely be a hit.

Glendronach was mothballed five years later, with production restarting six years after the doors had closed. In 2005, there was a temporary shutdown while the traditional coal fires, used to heat the stills and one of the last in use, were converted to internal steam heating. During this time, Allied Distillers were absorbed into the Pernod Ricard group, which placed Glendronach into the Chivas Brothers division.

The BenRiach group acquired the brand soon after, before Brown-Forman purchased the company in 2016. Sherry casks still play an important role for Glendronach, with 15, 18, and 21-year-old malts now being produced for the world market. They also use Oloroso casks to make their 31- and 33-year-old malts. If you're in the area, why not visit this historically listed building and sample its wares?

Just For Fun

Are our Scottish trivia questions making y'all more knowledgeable? I certainly hope so! How did you do with last month's teasers?

1. Which Scottish sprinter claimed the gold medal in the 100m at the 1980 Olympics? *Allan Wells*
2. Which Scottish actor has played television roles as diverse as Giacomo Casanova, Doctor Who, and Alec Hardy? *David Tennant*
3. Which Scottish football club reached the semi-final of the first ever European Cup competition in season 1955-1956? *Hibernian*
4. What Scottish title is held by the heir apparent to the throne of the United Kingdom? *Duke of Rothesay*
5. When is St. Andrew's Day? *November 30th*

How will you get on with these?

1. What is the highest point on the Isle of Arran?
2. In the movie "The Highlander", what was Connor McLeod's favorite tippie?
3. The Up Helly Aa festival in Shetland sees the burning of a model of what kind of ship?
4. Which King of Scotland went on to unite the crowns of Scotland and England?
5. Which renowned reference work was first published in Edinburgh in the eighteenth century?

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!

Cranachan

This is a popular Scottish dessert a/k/a Cream Crowdie.

Ingredients:

- 3 oz (half cup) pinhead or coarse oatmeal
- Half pint double cream (heavy cream)
- 1 tbsp. honey, to taste (liquid, not granular)
- 1 tablespoon Drambuie or Scotch (optional)

2 cups or 12 oz. fresh raspberries

3 tsp sugar



Method:

Toast the oatmeal in a frying pan until lightly browned. Whisk the cream to firm peaks and mix in the oatmeal, honey and Drambuie or Scotch (alternatively, use a few drops vanilla essence or other flavoring of your choice). Save a few raspberries for garnish, and with a fork, slightly mash together the remaining raspberries with the sugar. Alternate the raspberries and the cream in tall glasses. Or use vanilla ice cream instead of cream.

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)

