



## Your 2024-26 Board Members

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## Important Orkney Site To Be Buried

After twenty years of excavations and investigations, what may be Britain's most important Neolithic site is set to be covered up. Orkney's Ness of Brodgar, located in a narrow stretch of land, has been the center of two decades of study for many archeologists, with numerous structures having been found during this period. Now though, the site is to be buried as a conservation effort, in an attempt to preserve the site from erosion.

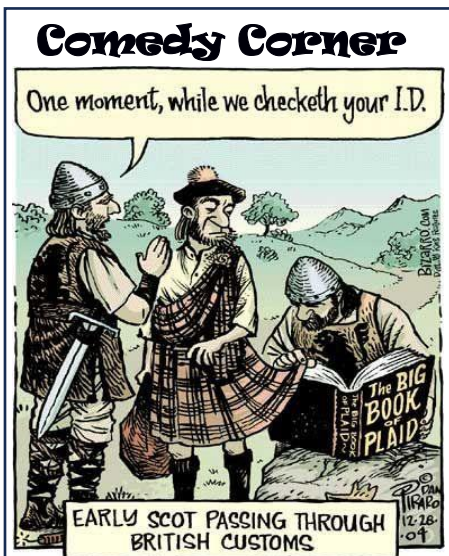


Believed to have been constructed as early as 3500BC, the buildings were created using quarried stones, unlike the nearby Skara Brae, which used hard beach stones. As a result, the elements were more likely to make an irreversible impact on the site. With the option of erecting a protective cover being ruled out due to the financial costs and construction issues, the only option left was to cover up the Ness. Nick Card, director of the excavation, found it hard to see the project come to end, saying "it's emotional because the Ness team we built up every summer for the past 10 to 15 years has become an extended family."



Since the dig first began, back in 2004, awareness and intrigue has increased, resulting in 20,000 tourists visiting the site this year. Open days, and daily talks were a regular feature during the summers, providing people with an education on Orcadian history.

Although the Ness of Brodgar will be hidden from view, but hopefully not from history, there are many other important sites to be seen in Orkney: Skara Brae, Maeshowe, The Nap of Howar, and The Ring of Brodgar, to name a few. All we can do is pray and hope that the next uncovering of this globally important site will not be too long in the future.



# 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!

Please note that there is no January meeting due to the Burns Supper event, and no April meeting due our Tartan Day exhibition.

**Sunday, February 16, 2025**  
(Date amended due to Superbowl  
on original meeting date)

**Venue** – Jackson Avenue Evangelical Church,  
(Audry Reich Hall-at rear of building)  
2221 Chippewa St, New Orleans, 70130  
**Time** – 2:00-4:00pm  
**Program**- TBC  
**Information** – TBC

**Sunday, March 9, 2025**

**Venue** – Jackson Avenue Evangelical Church,  
(Audry Reich Hall-at rear of building)  
2221 Chippewa St, New Orleans, 70130  
**Time** – 2:00-4:00pm  
**Program**- TBC  
**Information** – TBC

**Sunday, May 18, 025**

**Venue** – Jackson Avenue Evangelical Church,  
(Audry Reich Hall-at rear of building)  
2221 Chippewa St, New Orleans, 70130  
**Time** – 2:00-4:00pm  
**Program**- TBC  
**Information** – TBC

**June, 2025 (Date TBC)**

**Venue** – Jackson Avenue Evangelical Church,  
(Audry Reich Hall-at rear of building)  
2221 Chippewa St, New Orleans, 70130  
**Time** – 2:00-4:00pm  
**Program**- End Of Year Party

## Member and Society News

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

## Member News

Two of our members have recently undergone surgeries for non-emergency conditions. We wish **Trudy Burkart** (leg nerve) and **John Urquhart** (eye) a speedy recovery and look forward to seeing you soon at our meetings.

**William Alber**, who had served on the last board, has several reasons to celebrate. Not only did he marry his fiancé, Jumananonee Kalas, in November, but he also received his Master's Degree in Industrial Engineering from LSU. In addition to this news, William will be appearing as part of the chorus of Opera Lafayette, at the St. Louis Cathedral on January 23<sup>rd</sup>. The troupe will be performing a long lost opera, penned by fourth generation free-born Creole Edmond Dédé, a New Orleans native born in 1827. Dédé was an accomplished composer and musician, who had studied in Paris as a young man. *Morgiane*, a four-act opera, languished in a manuscript for over 130 years before it saw the light of day. William, among many others, will be a part of history, as the opera premieres here in New Orleans, before moving to New York City and Washington DC. If you want to attend here, or at one of the other locations, visit <https://operalafayette.org/restore>

## Flowers of the Forest

It is with a sad and heavy heart that we have to inform everyone of the passing of longtime Society member, **Andy Weir**. After joining the Society in 1987, with his wife, Nancy, he played an active role in the organization for many years. In addition, he was also a long-time president for the St. Andrew Society of Louisiana, instrumental in organizing many events, including many fabulous whisky tastings.

Although born in Philadelphia, in 1943, Andy's mother was from Scotland, ensuring he grew up proud of his heritage. This pride could always be seen at the annual Burns Nights, where he could have

been mistaken for a laird or clan chief, such was his presence.

Always kind and generous, he worked tirelessly in the community to expand the awareness of Scotland's history and achievements, traits that are so hard to find these days. After retiring from his law career, he also kindly donated many prints and pictures, depicting Scottish scenes and various tartans, to the Society. Andy, you will be sorely missed by your Caledonian brethren. God has a new angel in heaven.

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The Society has just recently found out about the death of former member **Noël Williams**, who passed away December 2023, at the age of 93. An enthusiastic, dedicated part of the communities she served, Noël had been a member, as well as having held various positions, of numerous organizations, including the New Orleans Town Gardeners, the Women of Trinity, and the Caledonian Society.

In 1985, she and her husband moved to Pass Christian, MS, where she began serving on the board of the Pass Christian Historical Society, as well as being a member of the Pass Christian Yacht Club.

Like everyone on the Gulf Coast, their home was destroyed during Katrina, but her resilience allowed her to rebuild. This quality was used by many to describe Noël. She was devoted to keeping all family members, who were across the globe, united as one, and it is fitting she was surrounded by the ones she loved the most.

### Society News

**Teddy Bear Outreach 2024** – For the second year the Society donated teddy bears to the Police and Justice Foundation. Thank you to all who participated in this outreach effort.

Going forward, your Board will welcome suggestions from Society members of established charities that are worthy of our interest, as the bear donations are generously supported by many other groups.

There is great need in our area for community involvement. Please share your ideas at our regular meetings or contact us via our web page. Thank you.

Carole Watt-Kiehl, the US Ambassador for **Cultarlann Inbhir Nis**, a new Gaelic cultural center in

Inverness, met with the Society to discuss the centers' plans and goals at our Christmas

Tea, and also at a

later meeting. We are certainly interested in creating a lasting partnership, and call on everyone to visit their website.



*Pic 1 Carole(l) at the Christmas Tea*

### Festivals & Games

The 31<sup>st</sup> **Panama City Beach Highland Festival** will be held on Feb 28<sup>th</sup> and March 1<sup>st</sup>, in Panama City, FL. In addition to the athletic events, there will be live music, a kids corner, and a whisky tasting. More details will be available soon. For more details visit <https://pcbscottishfestival.com/>

**Celtic Bayou Festival** takes place in Lafayette this coming March. At present, details are not yet available. Their website is shown below.

[www.celticbayoufestival.com/](http://www.celticbayoufestival.com/)

Miller Quarters Park, in Minden, is the location for this year's **Scottish Tartan Festival**. Events begin at 10:15am on Saturday April 12<sup>th</sup>, which include live music, a haggis eating contest, as well as Highland Games. There are also child friendly stations, giving something for all the family. More information can be found by going to <https://www.scottishtartanfestival.com/>

The **Dunedin Highland Games & Festival** takes place on April 5-6th, at Dunedin, FL. This two day event begins at 5:30pm on Friday and ends at 8:00pm Saturday. General admission tickets are \$20 in advance, with children under 12 going free with an accompanying adult. VIP ticket options are also available. Please check out their website for details. <https://www.dunedinsafoundation.com/highland-games/>

The Blairville Scottish Festival has outgrown its old location and is now the **Georgia Mountain Scottish**

**Festival & Highland Games**, relocating to Hiawassee, GA. Running on June 6-7<sup>th</sup>, ticket prices vary per day, but you can purchase a two-day pass at a reduced price if you plan on being there both days. There is a wide range of events being offered to attendees. Check out their website for more information. <https://blairsvillescottishfestival.com/>

### 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](mailto: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/>

### 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](mailto: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.



A post showing pictures of our Christmas Tea was the runaway winner for December, with a whopping 757 views and 327 engagements!

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

*Bliadhna Mhath Ùr mo chàirdean! Ciamar a tha sibh, an diugh? A bheil rùn na Bliadhna Ùire agaibh? Ionnsaich sibh Gàidhlig ma thà! Bidh i spòrsail. Siùd an diugh!*

*Cha bhi sibh duilich*

Happy New Year my friends! How are you today? Do you have a New Year's resolution? You can learn Gaelic then! It will be fun. Start today! You won't be sorry!



In case you don't know, this is a translation of what was written in Gaelic. The hardest part of learning is actually beginning. Why not spend five minutes a day learning few basic words? Who knows where you might be in a year? We have a few basic level Gaelic speakers in the Society, and by basic I mean BASIC, at least for me, so it's never too late to start. After all, they say learning a language is good for the brain. Are you ready to learn? Use an app or find a book, or even try speaking it with myself. Keep Scotland's culture alive.

**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](mailto:shawfield27@gmail.com).

## Castles Of Scotland

**Name:** Dunvegan Castle  
**Location:** Dunvegan, Isle of Skye  
**Year Built:** Mid 13<sup>th</sup> Century  
**Clan Affiliation:** MacLeod



Dunvegan is believed to have been built by Leod Olafson, a descendant of the Norwegian king Harald Hardrada, who was killed during a failed invasion attempt of England, in 1066, which was just weeks before William the Conqueror succeeded. Leod, from whom the clan gets its name, came to own the land through marriage to the heiress to the Macraids, the Norse rulers of Skye. The Battle of Largs was a defeat for the Norwegian king, which saw the Norse speaking families switch to becoming Gaelic speaking clans. While improvements and expansions were taking place over the years, the MacLeods picked their battles carefully, which might explain why they have retained possession of Dunvegan for all these years. They fought alongside Robert the Bruce during the Wars of Independence, as well as the 1411 battle of Harlaw, where MacDomnaill, Lord of the Isles, proved victorious.

A visit by James V in 1540, led to a royal link through the years, culminating in the battle of Worcester in 1651, where Oliver Cromwell defeated the mainly Scottish Royalist forces of Britain's King Charles II. The aftermath saw many surviving Scottish soldiers, including men from Dunvegan, being sold into slavery in New England, Bermuda, and the West Indies, as labor for the English landowners. Cromwell, however, did not seize any of the MacLeod lands.

When the Jacobite uprising of 1745 took place, the MacLeod Clan refused to aid Bonnie Prince Charlie unless he had substantial assistance from the French. As a result, they did not participate, so were not subject to any forfeiture of their estates. This has

ensured that 29 clan chiefs, as of today, have ruled over the land. In fact, the latest chief caused controversy when he put the surrounding Cuillin Hills up for sale in 2000, looking for £10m to help repair the property.

The castle also hosts several interesting family heirlooms: Dunvegan Cup, Rory Mor Horn, and the Fairy Flag. Created in 1493, in Ireland, the Dunvegan Cup is a ceremonial cup adorned with silver plates, and is believed to have been gifted to the clan as a result of their assistance to their Irish cousins. There is also a myth that fairies presented the cup to the MacLeods.

The Rory Mor Horn, named after the 15<sup>th</sup> chief, is a drinking horn that was first created by Malcolm, the 3<sup>rd</sup> clan chief. The story goes that, on his way back home from a secret tryst with the wife of the chief of the Campbells, he encountered a huge bull, which he fought, killed, and then broke off a horn. It was made into a drinking horn, and the clan crest was changed to include the head of the bull. Since then, it has been required that every clan chief must drink the contents of the horn to prove his manhood--the horn can hold two pints,

The Fairy Flag has many different stories relating to its origin. The first is that it was given as a parting gift at the nearby Fairy Bridge to a clan chief who had married a fairy, believing her to be a mortal woman at the time. She was only allowed to stay with him for 20 years before returning to Fairyland. Another myth is that the flag was a gift presented to an infant clan chief. When draped over a bed, it ensured the marriage was fruitful, and was also used to charm the fish out of the nearby loch. The flag was also considered a good luck charm, and this belief was so strong that local men, who had been called up for service during WWII, carried pictures of the flag with them. The last major story is that it was presented to a clan chief by the wife of the Fairy King. The flag could be unfurled only three times, but each time would result in a great MacLeod victory in battle.

### Distilleries Of Scotland

**Name:** Glendullan  
**Location:** Dufftown, Moray  
**Whisky Region:** Speyside  
**Whisky Type:** Single Malt, Blends

Glendullan is one of six currently active distilleries in Dufftown, a town with a population of just under 1,600. There are also three more which are closed at present, making it the busiest whisky town in the world. The business was founded in 1897, by William Williams, who also had a distribution deal with the nearby Glenfiddich distillery.



King Edward VII was such a fan of this new whisky that, in 1902, he had it supplied to him on a regular basis through a Royal Request. A new company was formed in 1919, when Williams merged with Greenlees Brothers, but just six years later, they merged with powerhouse Distillers Company Ltd.

The distillery closed, like many, during WWII, as a result of barley shortages and rationing, before opening again in 1947. A large renovation was undertaken in 1962, with two new stills and a new steam heating system being installed. Ten years later, a new six-still distillery, incorporating the new "Waterloo Street" production system was built alongside the original distillery. Both distilleries ran together until 1985, when the original Glendullan was closed and dismantled.

Diageo took ownership in 1997, following an acquisition, and then released their Singleton of Glendullan malt, ten years later, exclusively to the US market. In 2014, a bioplant was built in order to use the byproducts as a way of lowering energy costs. 2023, saw Diageo launch various aged malts, so you whisky connoisseurs can keep an eye out.

### 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. What is the highest point on the Isle of Arran?  
*Goat Fell*
2. In the movie "The Highlander", what was Connor McLeod's favorite tipple?  
*Glenmorangie*

3. The Up Helly Aa festival in Shetland sees the burning of a model of what kind of ship?

*Viking Longship*

4. Which King of Scotland went on to unite the crowns of Scotland and England? *James VI*

5. Which renowned reference work was first published in Edinburgh in the eighteenth century?

*Encyclopedia Britannica*

Here are this month's questions.

1. Which Scottish band had a number one hit on the US Billboard chart in 1975 with the instrumental "Pick up the Pieces"?

2. Which Scot became the first British player to win the Augusta Masters in 1988?

3. What name did Bonnie Prince Charlie use when he went on the run, disguised as a woman?

4. What is the name of the hill that overlooks the Palace of Holyrood House?

5. What is Scotland's fastest flowing river?

### 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!

## *Haggis Bon Bons*



*With Burns Night approaching, what better way to celebrate than putting a twist on the normal haggis dish. You'll love these!*

### **Ingredients:**

400g haggis (we are providing the recipe that Wendy Grubb uses for our Burns Night haggis)

3 eggs

1/2 cup flour

1/2 cup breadcrumbs (plain or golden)

1 tsp smoked paprika \*optional

2 tbsps parmesan cheese \*optional

Vegetable oil for frying

### **Method:**

Break up haggis in a bowl. Beat one egg separately and then add to the haggis mix and stir it together.

Put the flour in a bowl and season with salt and pepper. Beat the remaining 2 eggs in another bowl. Put the breadcrumbs in a third bowl with the smoked paprika and parmesan cheese if you're using it.

Roll the haggis into balls around 1 inch in diameter, and place in the flour bowl. It helps if you have slightly wet hands. Ensure they are coated before placing them in the egg mixture. Finally, move them to the breadcrumb bowl and coat them evenly.

You can cook immediately or place in the fridge until you're ready to cook. This can also help set the coating a little more. Use a deep fat fryer, or a saucepan filled with around 3/4-1 inch of vegetable oil and heated to about 335F. Fry for around 2-3 minutes until golden, ensuring you turn them if they are sticking out of the oil a little.

# Wendy Grubb's Haggis Recipe

*Wendy explained that this recipe is very variable—it all depends on the flavor, or lack of flavor, in the meat. More flavorful meat may need less seasoning. After mixing, she takes a small bit, cooks in microwave, and tastes, then adjusts ingredients. Wendy's recipe serves 100, but has been reduced for a smaller quantity.*

## Serves around 100

2 ½ lb.  
2 ½ lb  
4 lb.  
2-3 large containers  
(about a quart each)  
2-3 Tbsp.  
2-3 Tbsp.  
1-4 tsp.  
5+ Tbsp.  
1/2 - 2/3 pkg.  
2 - 3 Tbsp.

## Serves around 10

1/4 lb.  
1/4 lb.  
.40 lb  
1-2 cups  
  
1 tsp  
1 tsp.  
1/2 tsp.  
apx. 2 tsp.  
apx. 2 oz.  
1 tsp.

## Ingredient

Ground Lamb  
Ground chuck (well marbled)  
Calf liver (preferably fresh) (cooked, then ground)  
Creole Seasoning mix  
  
Salt (to taste)  
Black Pepper (to taste)  
Hot Sauce, such of Crystal or Louisiana (to taste)  
Worcestershire Sauce (to taste)  
Rolled Oats, toasted  
Onion and Garlic juice if needed

May add finely chopped green pepper, garlic and onion

## **Method:**

Try to have the butcher grind the lamb and chuck roast together. If not then freeze the meat for a couple of hours before grinding. During grinding, you might need to put some ice cubes through the grinder for large batches. She uses her grinder attachment to her Kitchen Aid, but takes a bit of time and effort. Boil the liver and reserve the water. Grind the cooked and cooled liver in a food processor or grinder. Toast the oats in a 275-300 degree oven until golden in color. Use a cookie sheet and stir often.

For full recipe, use two very large bowls, and divide everything in half and mix. Season each half, cook a little bit in the microwave and adjust to taste. She usually starts with the smallest amounts of seasonings, and adds as needed. Again, variations are based on the flavors of the meats. Put in a large roasting pan and bake in a 325-350 degree oven for 1 – 1 ½ hours depending on the size. Use the reserved the liver water to keep it moist--stir small amounts into the haggis several times during cooking. If it seems to be browning too quickly, she covers with foil.

## **Presentation Haggis:**

Wendy explained that she has struggled over the years with the presentation haggis. Originally, she sewed it into tripe and steamed it. She didn't like the look, but had difficulty with any pastry she tried. Recently, after watching Paul Hollywood, she decided to try Hot Water Pastry since it can stand up to meat pies and not fall apart. A springform pan works well.

*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](mailto: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)*