



Your 2024-26 Board Members

President

Wendy Grubb

Vice President

Laurie McConnell

Treasurer

Robert Grubb

Secretary

Gertrude Burkhart

Membership Chair

Robert Grubb

Historian

Catherine Kinslow

Parliamentarian

Thomas "T" Diemer

Members at Large

Jeannie Mestier

Christopher Freel

Immediate Past President

Virginia Urquhart

Scotland's Part In The NFL

Last year I wrote about how the Philadelphia Eagles, appearing in this year's Superbowl here in New Orleans, used a Scottish rugby coach to create the almost unstoppable 'Brotherly Shove', but did you know that Scotland's connection doesn't end there? The New York Giants are home to the league's only Scottish born players: punter Jamie Gillan, and kicker Graham Gano

Gillan, nicknamed "The Scottish Hammer", is originally from Forres, Morayshire, and moved to Maryland in 2013, when his father was stationed there with Britain's Royal Air Force. Jamie tried his hand at American Football, and in just two years his prowess as a kicker earned him a scholarship from Arkansas-Pine Bluff, where he took on kicking and punting duties. Although undrafted, he was sought after by 20 NFL teams.



One tryout saw him kicking the air out of three footballs. Cleveland ended up being his preferred choice as a result of the Browns special teams coach having a similar military history to his father, and the GM coming from Leonardtown, MD, the same place his family had moved to in 2013. Gillan was later picked up by the Giants as a punter. He has shown his talents, with monster punts, and by kicking several Field Goals (FGs) after injuries to the team's kicker.

Gano was born on a US base in Arbroath, to a Scottish mother and US Navy father. In high school, he made the All-American first team before attending Florida State University. His senior year saw him complete over 90% of his FGs, while also performing punting duties. In college, he made several All American first team lists, while holding FSU records for single season 50+ yard FGs, as well as kicking percentage. He also received MVP in the 2008 Champs Sports Bowl. Despite this, he went undrafted, but was signed, then cut by the Ravens. He then played in the UFL with Las Vegas. His success here saw him signed by the Redskins, where he broke their kicking record, with a 59-yard completion, in 2011. After later being cut, he excelled in Carolina, making the Pro Bowl team twice, as well as tying the Saints, Tom Dempsey's, 63-yd record. Injuries saw him being cut before the 2020 season, but signed with the Giants. Since then, he has cemented his place on the team, breaking several Giants records, and missing only four field goals in his five years with the team.



Comedy Corner



The first, and last appearance of the mini-kilt.

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 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 – TBC
Time – TBC
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. No information is too small. We're happy to hear of our members' exploits.

Festivals & Games

The 31st **Panama City Beach Highland Festival** will be held on Feb 28th and March 1st, 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 on March 14-15th. Attendees will be treated to a wide range of music, as well as food and drink. For more information, go to 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 12th, 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 4:30pm 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 6-7th, 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://blairvillescottishfestival.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.

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. 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.

Needless to say, January's most popular post was on our Burns Night Dinner, with 690 views. The runner up was an article on haggis now being allowed to be imported into the US.

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

Halò mo chàirdean! Nach eil sibh a' tuigsinn fhathast? A bheil sibh ag ionnsachadh? Chan eil i furasta ach tha i sporsail. Cha bhi sibh duilich.

Have you starting learning Gaelic yet? Not only does it help to keep this language alive, it's also a great way to keep your brain active. There's never a bad time to start, so why not try today?

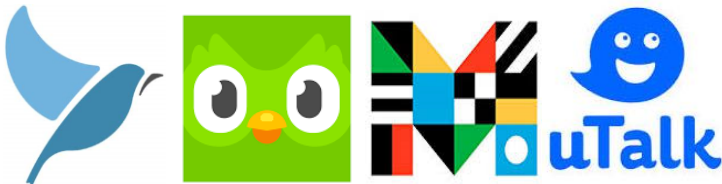
If you don't already know, you may already be using Gaelic words in your day-to-day life. The word 'galore' comes from 'gu leor', meaning plenty, while the word 'bard' is the Gaelic word for 'poet'. Another surprise is that 'smashing' originated from 'Is math sin', meaning 'that is good'. Even 'ceilidh' has been directly taken from the language. 'Shindig' is another word, which means 'skip around,' and we use today to mean a fun get together.



years ago, while the first documented mention of a castle was during the reign of Malcolm III (1058-1093), making the castle over 960 years old. It was Malcolm's youngest son who built the chapel just over 30 years after the death of his father and mother, St. Margaret, dedicating it to her memory.



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: Edinburgh Castle
Location: Edinburgh, Lothian
Year Built: Mid-13th Century
Clan Affiliation: N/A

Today's Edinburgh Castle is just the latest in a long history of defensive structures, which sits atop a volcanic crag. The earliest chronicles describe Ebraucus, a legendary king who lived just over 3,000

In the years that followed, the castle grew in significance and, as such, received more attention. During the Wars of Independence, Edinburgh changed hands numerous times, through an untold number of sieges. After retaking the castle in 1314, Robert the Bruce had it slighted, a standard practice of the time which called for damaging the defenses to prevent another enemy occupation. The Second War of Independence saw Edward III of England, recapture and refortify the castle, which he held for six years, until a daring raid in 1341, saw a Scottish group, disguised as merchants, block the entrance with a heavily laden cart, thus preventing the gates from closing. A larger force then attacked and killed all 100 English troops. A treaty in 1357, brought an end to the war and saw David II begin improvements and strengthening the defenses.

Another English invasion, this time by Henry IV, led to the castle being put under siege again, but a lack of supplies quickly ended this attempt. Turbulent times saw William Crichton, in an attempt to gain the Regency of Scotland, have the opposing Douglas family's young Earl and his younger brother executed on false charges, after having invited them to the tower for dinner. This led to another siege, this time by Douglas supporters.

Edinburgh Castle soon took on a more imposing role, with increased armaments arriving, including the world-famous Mons Meg, one of the largest caliber cannons in the world, as well as having set up a foundry to create their own artillery. Refortifications continued through this period, until the 'Lang Siege'

of 1571-1573. This occurred after Mary, Queen of Scots' marriage to James Hepburn, the man suspected of murdering her previous husband, which led to an uprising among the people. Eventually the castle was handed over to Regent Morton, who set about repairing and reinforcing the defenses.

The 17th and 18th centuries saw further sieges, with the Covenanters capturing the castle twice during the Bishops Wars, followed by Oliver Cromwell during the Wars of the Three Kingdoms. When Charles II was restored to the throne, he installed a full-time standing army in Edinburgh Castle, which remained until 1923. During this timeframe, it was also used to house prisoners from various wars, including the American Revolution.

The first Jacobite rebellion saw the Jacobites almost take the castle, however, sentries loyal to the cause had created a rope ladder that was too short, thus preventing the men from scaling the walls. The last uprising saw Edinburgh taken, but Charles Stuart was unable to breach the castle. In fact, he had to call off the attack when the castle's heavy cannons began firing on the Jacobite positions.

Sir Walter Scott, in 1818, successfully rediscovered the Honours of Scotland, after gaining approval to search the property. More building work followed, adding new towers as well as restoring the chapel and Great Hall. Today, it is known for its annual Military Tattoos, as well as the firing of the famous one o' clock gun.

Distilleries Of Scotland

Name: Glen Elgin
Location: Fogwatt, Moray
Whisky Region: Speyside
Whisky Type: Single Malt, Blends

Glen Elgin was unfortunate to have been built in 1898, right at the tail end of whisky's boom. The architect, Charles Doig, had predicted this would be the last Speyside distillery to be built for 50 years. It turned out to be 60 years before the next one was constructed. Owners William Simpson and James Carle were beset with issues, leading to a two-year wait before production began.

Five months later, the building closed, leading to an auction of the business in 1901. The new owners were just as unsuccessful, with Glen Elgin seeing

another shutdown until JJ Blanche & Co took over in 1906, and restarted production. The death of Blanche in 1930, saw the property being sold to DCL, who then used the whisky in its White Horse blend. This was a popular blend, with the US 467th Bombardment Group, drinking it during crew debriefings, in addition to the NY Yankees manager, Joe McCarthy, being a fan. In fact, when he had a bit too much, people referred to him as "riding the white horse".

As production soared, the decision was made, in the 1960's, to demolish the old distillery and create a more modern building, thus eliminating all paraffin use and trebling capacity. The early 90's saw production cease for three years in order to replace all six stills. Two years later, the company merged with Guinness Plc, ultimately becoming Diageo.

Since then, the company has increased its malt portfolio, starting from a 6-yr old and going to 19-yr, while there are still limited editions that can be purchased. If you can afford the \$1,850 price tag, they also have a 32-yr old special release from 2003.

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 band had a number one hit on the US Billboard chart in 1975 with the instrumental "Pick up the Pieces"? *Average White Band*
2. Which Scot became the first British player to win the Augusta Masters in 1988? *Sandy Lyle*
3. What name did Bonnie Prince Charlie use when he went on the run, disguised as a woman? *Betty Burke*
4. What is the name of the hill that overlooks the Palace of Holyrood House? *Arthur's Seat*
5. What is Scotland's fastest flowing river? *Spey*

Now for this month's questions.

1. In which National Park would you find Aviemore?
2. Dundee gets its nickname of the City of Discovery from whose flagship?
3. The picturesque village of Luss stands on the banks of which famous loch?
4. Which Scot became the first Briton to become World Rally Champion in 1995?

5. Sir Alexander Fleming accidentally discovered what substance in 1928?

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!

Dornoch Dreams



While it is debated if these buns originated in Dornoch, it's agreed they do taste delicious!

Ingredients:

2 ounces (50g or US half stick) butter or margarine
4 ounces (125g or one US cup) plain (all-purpose) flour
6 fluid ounces (175ml or $\frac{3}{4}$ cup) water
3 eggs
12 ounces (375g) raspberries (whole or lightly crushed)
4 ounces (125g or $\frac{1}{2}$ US cup) clear honey
2 tablespoons (30/35ml) Drambuie
Half pint (300ml or one and a quarter cups) double (whipping or heavy) cream, whipped
Confectioners/powdered sugar for decoration

Method:

Place the butter (or margarine) and water in a saucepan and heat until the fat has melted. Remove from the heat and stir in the flour. Beat until the mixture forms a ball (and leaves the edges of the pan cleanly). Beat the eggs and slowly add them, a little at a time, beating well between each addition.

Spoon the pastry mixture into a large piping bag with a plain nozzle and pipe 12 round cakes onto a lightly greased baking sheet (cookie sheet). Bake in the center of a preheated oven at 400F/200C/Gas Mark 6 for 20/30 minutes until golden brown.

Remove from the oven, pierce to allow the steam to escape and then leave to cool.

Mix the raspberries and honey. Stir the Drambuie into the whipped cream. Split the buns and fill with the raspberries and cream. Dust with the powdered sugar and serve immediately.

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)