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Comedy Corner



RAF Clears Tunnock's Teacakes to Fly Again

The Tunnock's teacake is a Scottish treat enjoyed all across the world, but, 60 years ago, it was put on the No-Fly list by the UK's Royal Air Force. During the height of the Cold War, this snack was a favorite of the crew of nuclear bombers whenever they were flying training missions, helping them keep hunger at bay. In 1965, during one of these missions, an unwrapped teacake exploded following an emergency depressurizing event, leaving marshmallow and chocolate all over the crew, the cockpit, and their instruments. This accident resulted in a ban on all military flights, which has only now just been lifted.



The famous Tunnock's Teacakes

Prior to the removal of the ban, the RAF Centre of Aerospace Medicine conducted experiments using an altitude chamber. Initially, the teacakes



Setting up the experiment

were lifted to a height of 8,000ft, using a rate of 4,000ft per minute, before being rapidly decompressed at 25,000ft within three seconds. Although the teacakes expanded and the chocolate cracked, while the marshmallow puffed up, there was no explosion, leaving the way for no-fly designation to be lifted.

An instructor at the centre, Dr Oliver Bird, suggested some advice for pilots stating that "the snacks are kept frozen and in their foil wrappings until pilots are ready to consume them." Fergus Loudon, sales director of Tunnock's, was happy to hear of the good news, saying "I'm glad to hear that they (pilots) can now enjoy them, like everybody else, with official approval."

The teacake has come a long way since its creation in 1956, with costumes being created to be used during the opening ceremony of the 2014 Commonwealth Games in Glasgow, while scientists launched a teacake into space in 2017, reaching a height of 121,414ft.

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, June 7, 2025

Venue – The Bond's Home,
49 Stilt St., New Orleans, 70124

Time – 3:30pm

Program- End of Year Party

Information – Celebrate the end of another CSO NO season as Mona Bond welcomes you into her home once again. As always, this is a pot luck event, so please bring a favorite dish. The Society will be providing soft drinks, plates, utensils, and paper napkins. Our event is also open to friends of members, so why not invite a friend along?

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 Blairville Scottish Festival has outgrown its old location and is now the **Georgia Mountain Scottish Festival & Highland Games**, relocating to Hiawasse, 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://blairsvillescottishfestival.com/>

The **53rd Stone Mountain Highland Games and Scottish Festival** takes place October 17-19, 2025, at Stone Mountain, Georgia. This is considered one of the largest highland games in the US, and hosts a wide range of options for visitors: seminars and talks, piping and athletic competitions, live music,

children's activities, ceilidh, and exhibit stands. Further information can also be found on their page, <https://www.smhg.org/index.php>.

CelticFest Mississippi will be at "Bobby Cleveland Park at Lakeshore", Brandon, MS, from October 11-12th, 2025. There will be a wide range of events for attendees, including the 2025 Scottish Masters World Championship for heavy athletics. The musical lineup also includes Scottish band Albannach. More information can be found at, <https://celticfestms.org/wp/>.

The Harrison County Fairgrounds in Gulfport, MS, is the home of the **Scottish Highland Games & Celtic Music Festival**. Now entering its 40th year, the event offers all kinds of activities, including a cultural tent, clan information, Irish dancing, jousting, as well as the typical highland games events. If interested, please find more information at, <https://www.mshighlandsandislands.com/>

Events

The Society is looking into hosting a **Whisky Tasting** event. The main proposal is for September, but may change based on venue options and availability. If you wish to assist in coordinating this event, then please call Bob Grubb on 504-957-0248.

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**, offers bagpipe lessons running every Monday, from 6-9 p.m., 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

CSO NO 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.

Our Pub Night pictures post was the most popular in our May posts. We had 190 views, so it looks like a pub night is a good idea. Let us know if you want to have more of these events.

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!
An robh a h-uile duine
aig an oidhche taigh
seinne anns an
Cèitean? Bha i sporsail!
A bheil sibh bi ann aig
am partaidh deireadh na
bliadhna? Tha e an t-
seachdain-sa. Bidh
deoch agus biadh
againn. Na caill mach.*



It's the end of another season, so I hope that you have picked up a few words this year. Just remember that any native speaker will be happy to help someone attempt to speak in their own tongue, and this goes for any language and any country. All you have to start with is a simple hello, thank you, and goodbye, so why not challenge yourself to welcome members when the new season starts again? Let's sign off with some more Gaelic proverbs.

Nuair a bhios clann timcheall, cuimhnich

Noo-aar a vee-osh kla-awn chee-mee-kal, koo-neech
When there are children around, remember

An rud a chì na big, 's e a nì na big

An rood a khee na beek, shay a nee na beek
what the little ones see, the little ones will do

Agus 's e droch rud a th' ann an cus bruidhinn

Ag-oos shay drokh rood a ha awn an koos breen

And talking too much is not a good thing

Am fear a ghlèidheas a theanga, glèidhidh e a charaid

Am feer a glay-as a heng-a, glay-ee a har-itch

He who holds his tongue will keep his friend

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: Fa'side Castle
Location: Tranent, East Lothian
Year Built: 14th/15th Century
Clan Affiliation: Possibly variant of Forsyth



Also known as Fawside, or Falside, this castle was first built by the Fawsydes of that Ilk, which generally means “of that land”, as other Fawsydes would have been located nearby. The land had been purchased from the Seton family in 1371, but it took over a hundred years before construction began.

Prior to the Battle of Pinkie Cleugh in 1547, the English burned the castle, killing all who were still inside. Pinkie Cleugh was actually the last pitched battle prior to the 1707 Act of the Union, and was a catastrophic defeat for the Scottish forces, with over 6,000 soldiers losing their lives. It is said that a victim of this atrocity still haunts the great hall, a woman who appears every anniversary of the event.

Twenty years later, Mary, Queen of Scots, left this location before the Battle of Carberry Hill took place. This was part of the Marian Civil War, which began after Scottish lords objected to Mary's rule.

Fa'side was rebuilt before the century ended, with an oak bed being built for the lady of the house. The bed survives today at a nearby museum. In 1620, the castle was the meeting place for a secret meeting of landowners, who agreed on setting higher costs for the coal produced at their mines. The Privy Council of Scotland found their actions illegal, with the lairds being fined £2,000 and imprisoned in Edinburgh Castle.

The family sold the castle to a merchant eleven years later but, over time, the property deteriorated to a ruinous state by the 19th century. The situation was so bad that the castle was ready to be demolished in the 1970's until Thomas Moodie Craig bought and restored the property to what we see today.

The estate has been sold several times and is once again for sale, with an asking price of £1,300,000, which includes two cottages and a B&B business. You can check out the interior at the following site, <https://search.savills.com/en/property-detail/gbedrseds100218>

Distilleries Of Scotland

Name: Glenglassaugh
Location: Portsoy, Banffshire
Whisky Region: Highland
Whisky Type: Single Malt, Blends
Website: www.glenglassaugh.com

The story of Glenglassaugh is a rollercoaster ride of emotions, with some highs and many lows. Colonel James Moir founded the distillery, named after the nearby Glassaugh Springs, in 1875, to meet the growing demand at his thriving grocery store

business. Very quickly, Glenglassaugh built a reputation as a high-quality brand.



Unfortunately, his death in 1892, led to the sale of the business to Highland Distillers. The whisky crash of the late 19th century took its toll, and the once thriving business closed its doors in 1907. While other mothballed distilleries reopened, Glenglassaugh was another matter, only coming back into production in 1960 – a full 53 years after closing.

The company remodeled and upgraded the site in order to increase production. However, the doors were closed once again in 1986, when the whisky industry saw another downturn. Due to the unique qualities of Glenglassaugh, it proved to be a difficult brand to use as part of the company's blended portfolio.

Its own particular flavor made it a poor blending partner. Rather ironically, if the single malt market had been around at this time, Glenglassaugh could have had a very different story to tell.

A successful offer for the site in 2008, saw the Scaent Group take control and begin a rapid refurbishment to bring the distillery up to date. Two new products hit the market the next year, listed as 'spirits without ageing', both with ABV's of around 50%. The Benriach Distillery Group then purchased Glenglassaugh in 2013, releasing older inventory on a selective basis.

Brown-Forman, through an acquisition of Benriach, become the new owners and set about creating an award-winning portfolio. In 2023, their Glenglassaugh Sandend malt, one of three whiskies launched that year, was named whisky of the year.

Like many businesses across the world that suffered financially over the last several years, Brown-

Forman announced in January of this year that it was laying off staff, with production being shared with Benriach, its sister distillery. The site has now shut down until late 2025, hopefully. This latest contraction in demand has once again put a threat of closure over many distilleries. We can only pray that Glenglassaugh will survive.

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. How many children did Jean Armour have with the poet Robert Burns? *Nine*
2. How many people make up a jury in a criminal trial in Scotland? *Fifteen*
3. Which Scottish king wrote a book on witchcraft entitled "Daemonology"? *James VI*
4. Who was the manager of Scotland at the 1978 World Cup in Argentina? *Ally McLeod*
5. Which Scottish actor appeared in the original Star Wars movie as well as "Local Hero"? *Denis Lawson*

And now, for the last questions of the season.

1. There are a few bridges spanning the Forth, but do you know which is the nearest to the mouth of the river?
2. The Roman Empire built Hadrian's Wall in AD 122. In AD 142, Roman Emperor Antoninus Pius started construction of what lesser-known wall?
3. When David II died in 1371 he was succeeded by Robert II. What was their relationship?
4. At Newtonmore, not far from Aviemore, is an indoor water, light and music show. What is it called?
5. Which river are you crossing when you use the Friarton Bridge?

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! So why not talk about the next dish that you'll be making, like this one below?

Finnan Haddie



References to smoked fish in Scotland go back to the 16th century. In the late 19th century, as fast transportation by train became available, the fishing village of Findon (pronounced "Finnan") began producing lightly smoked and delicately flavoured haddock (haddies) which were of a finer texture than other smoked fish. They were an immediate success and variations on these tasty fish have become very popular.

Ingredients:

One pound (500g) smoked haddock
One large onion, thinly sliced
14oz (400ml or one and two thirds of a cup) milk
½ teaspoon cracked pepper
1½ teaspoons mustard powder
1oz (30g or ¼ stick) butter, softened
2 teaspoons plain flour
1 finely chopped spring onion
Some finely chopped parsley

Method:

Place the thinly sliced onion in the base of a large pan. Cut the smoked haddock into pieces about ½" to an inch wide and spread over the onion.

Mix the milk, pepper and mustard and pour over the fish. Bring to the boil slowly, reduce the heat to low and simmer covered for five minutes. Then uncover and simmer for another five minutes.

Remove the fish from the pan with a slotted spoon to allow the juices to run off and place in a warm serving dish. Continue to simmer the mixture in the pan for another five minutes, stirring frequently.

Mix the warm butter and flour and add to the pan along with the finely chopped spring onion. Stir over a low heat until the mixture comes to a slow boil and thickens slightly. Pour over the fish and serve with some finely chopped parsley.

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)

