

Volume 54, Number 02

### Thistle 'n Dixie

www.caledoniansocietyofneworleans.com

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October 2025

# **Your 2024-26 Board Members**

**President**Wendy Grubb

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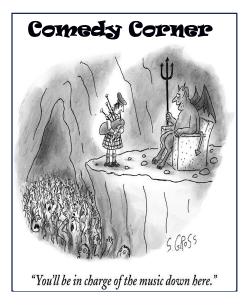
Membership Chair Robert Grubb

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# 12-yr Old Whisky Goes Down The Drain

What do you think would make a grown man cry? The birth of his first child? Holding a grandchild in his arms? Looking into the eyes of his loving wife after 50 years? Well, just two weeks ago it was seeing

whisky literally going down the drain. While many of us believe that we are just the intermediaries between drinking and seeing our product go down the toilet, this time the middleman was missed out.



John Dewar & Sons, a subsidiary of Bacardi Ltd, experienced a glitch at their HQ, causing a mechanical

fault which saw \$270,000 worth of it's 12-yr reserve diverted into the factory drainage system, flowing out into the River Clyde and making many fish happy! The error occurred during the process that involves



The guilty party!

transferring the whisky from one section of the building to another. An anonymous insider said "The machinery is so high-tech, it's mind-boggling how this has been able to happen....this sort of thing is unheard of, especially since the machines are so advanced."

As a result of what is considered highly flammable, the Scottish Environmental Protection Agency has been called in to assess any potential damage to the river's ecosystem. At present, they are awaiting a report from Dewar's and will enforce any regulatory actions as required, but it appears that no harm has been caused by this accident

I know what you're thinking, should I move home to be beside the River Clyde and refill my liquor cabinet? Unfortunately, it's not that easy. It is understood that the whisky would have undergone the same process as any waste, meaning that it would undergo a purification treatment before being released. That means good news for the Clyde and its tributaries, and is testament to the procedures put in place by whisky companies when having to release the necessary byproducts into rivers and oceans. Now you know why they call it the water of life!

# MONTHLY MEETING

Attendees are welcome to bring along any snacks, finger foods, desserts, etc. A limited selection of soft drinks is also 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, October 12, 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- Quiz Afternoon

**Information** – Derek Ewart will be the quizmaster checking your Scottish knowledge. The winners of each round will win a prize, as well as the overall winner. We have three rounds for you: general knowledge, food & drink, entertainment.

#### Sunday, November 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- Movie Afternoon

Information – Pick up your popcorn and a drink, and grab a seat as we watch a classic Scottish movie. Members voted, and the winner is "Whisky Galore." Find out more about the movie by going to <a href="https://www.imdb.com/title/tt0042040/">https://www.imdb.com/title/tt0042040/</a>

#### Saturday, December 14, 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-** Christmas Party/Toys for Tots Appeal **Information** – In addition to our Christmas pot luck party--please bring a festive dish--we are also calling for donations to help this deserving cause. More information will be available soon on how we are coordinating this drive.

#### **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

CelticFest Mississippi will be at "Bobby Cleveland Park at Lakeshore," Brandon, MS, from October 11-12<sup>th</sup>, 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, <a href="https://celticfestms.org/wp/">https://celticfestms.org/wp/</a>.

The 53<sup>rd</sup> 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.

The Harrison County Fairgrounds in Gulfport, MS, is the home of the **Scottish Highland Games & Celtic Music Festival**. Taking place on Nov 8-9, it now enters it's 40<sup>th</sup> 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 in attending, please find more information at https://www.mshighlandsandislands.com/

#### **Events**

The Caledonian Society of New Orleans will be hosting its 52<sup>nd</sup> Annual Burns Supper at the Southern Yacht Club, on January 24<sup>th</sup> 2026. Members receive priority for tickets for this event, which will be \$70 per person. Invitations to members will be sent prior to remaining seats being open to all others.

**Scottish Heritage Sunday** takes place on Sunday 25<sup>th</sup> October, at St. Charles Ave Presbyterian Church. A gathering of pipes and drums will begin the day at 10:00am. All Caledonians are invited, and

those in traditional Scottish attire are invited to join the procession, which starts at 10:30am, with the pipes and drums. If you plan on being part of the procession, please arrive no later than 10:15am.

The Caledonian Society of Baton Rouge has several events lined up in the coming months for you to attend. In addition to the annual Burns Supper, being held on Jan 17, 2026, at LSU Rural Life Museum, they will also be hosting a St. Andrews Luncheon/Supper in November. Finally, their 50<sup>th</sup> Anniversary Tartan Ball/Celebration is also in the process of being organized. More information should be available in next month's newsletter. Keep an eye on this section.

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, <a href="https://www.facebook.com/events/13252942283481">https://www.facebook.com/events/13252942283481</a> 93/1325294718348144/

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**

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. Annual dues are just \$20 per person, and \$25 for a family. You can pay by check, cash, or online at our website, www.CaledonianSocietyofNewOrleans.com

Anyone wishing to confirm their status can also email Bob Grubb at <a href="mailto:rgrubb6@gmail.com">rgrubb6@gmail.com</a>. 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. 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/.



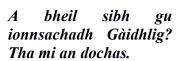
The site also has a very useful resources page, where you will find almost everything you could think of needing. Have you checked out our other social media pages? If not, then you're in the minority. We're now on Instagram and TikTok! You can find us by looking for "Caledonian Society of New Orleans," and hit the like or follow button.

Last month saw a tie in the most viewed post, with the 24<sup>th</sup>, posting about Scottish Cuisine, and the 25<sup>th</sup>, about Scottish DNA, having the exact same number of 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, a' chairdean! Ciamar a tha sibh andiugh? A bheil sibh toilitchte gun robh an-tuisge bh' ann? Than a gharradh again a' coimhead math!





How is your Gaelic learning going? Good? Bad? I forgot? The language is having a renaissance in Scotland at the moment. More Gaelic schools are opening, while lessons are being offered in our old tongue. It's never too late to start, so why not get your brain working by trying to master some basic words? Trust me, you'll make a native speaker back home happy if you can say a few words. Who knows, they may even buy you a pint!

Am bu toil leat? – Am boo toll let – Would you like? Leann – Le-yoon – Beer Fìon – Fee-in – Wine Bracaist – Bra-kashd - Breakfast Uighean – Oo-yan – Eggs Beaucoin – Bay-coin - Bacon Aran greddan – Aa-ran gred-an – Toast

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.learngaelic.net/

https://www.fluentin3months.com/scottish-gaelic/

https://go-gaelic.scot/

https://www.youtube.com/c/GaelicwithJason

#### **Castles Of Scotland**

Name: Fyvie Castle

**Location:** Turriff, Aberdeenshire

Year Built: 1211

Clan Affiliation: Multiples!!



While it is believed that the Lindsays owned the land upon which the castle was built, it appears to have been constructed by William the Lion, during his reign as King of Alba, from 1165 to 1214. During his monarchy, William held court here, as did his successor, Alexander II, in addition to Robert the Bruce. Even England's Edward I stayed here in 1296, during the Wars of Independence.

Fyvie stayed in royal possession until Robert III passed the rights to his cousin, James Lindsay. Following the Battle of Otterburn, the king transferred the estate to Henry Preston, thus obtaining the ransom rights of the captured English commander, Henry Percy. As can be imagined, this caused quite a stir, with the Prestons only taking control twelve years later.

A marriage into the Preston family saw the Meldrums take control in 1433. The castle changed hands in 1596, this time to Alexander Seton, a highly influential character in Scotland at the time. It is regarded that his refurbishments led to the look of Fyvie castle as it stands today.

A minor battle took place in 1644, which saw Royalist troops fend off an attack from Covenanter forces during the Wars of the Three Kingdoms. Less than fifty years later, the Setons saw the estate forfeited in 1689, after supporting the first failed Jacobite rebellion. The lands were given to the Gordons in 1733, following over forty years being held as property of the crown.

The castle was purchased in 1885, by Alexander Leith, a local who had made his fortune in the US in the steel industry. His acquired wealth allowed him to adorn the interior with all manner of fine items. Leith's descendants sold Fyvie to the National Trust Scotland in 1984, who oversees the operations and maintenance to this day.

Several ghosts are said to walk the halls. The first is the 'Grey Lady', whose skeleton was found in a sealed room in the 1920's. Stange occurrences increased until her body was returned to the room where her remains were found. The 'Green Lady' has also left her mark, literally, on the window ledge of a master bedroom. It is rumored that her husband starved her to death before quickly remarrying in 1601. On the newly married couple's wedding night, the bride was terrified after hearing sighing and moaning outside their window. The groom assured her it was the wind, but in the morning the name of his recently deceased former wife was etched into the ledge outside.

The castle also has a curse, known as the 'Weeping Stones Curse'. Several versions of the story exist, but they all agree that a prophetic man called "Thomas the Rhymer" stated that unless three stones, which had fallen into the nearby river, were reunited, then no first-born son would inherit the castle. This has apparently come true, according to local records.

#### **Distilleries Of Scotland**

Name: Glen Grant Location: Rothes, Speyside

Whisky Region: Speyside Whisky Type: Single Malt

Website: www.theglengrant.com



It was 1839 when the Grant brothers decided to start an official whisky distillery. John, though considered a respectable land owner, was thought to have been producing the water of life illicitly prior to this, while his brother, James, was an upstanding member of the community, who went on to become the mayor of Elgin.

Coming together for this project, they both understood the importance of distribution. Although they were situated at the mouth of the River Spey, the brothers ventured into creating a railway line which would help send their whisky across the country. It appears that innovation was just part of their process, as they also introduced electric lighting into the building.

When James died, his son, known as "The Major," took over. Just as forward-looking as his predecessors, he not only designed the stills but also installed purifier pipes, which would help add to creating the famous look and flavor of their product. He later added another distillery, called No. 2, in order to increase production capacity, but this only stayed open for 5 years. It was reopened in the 1960's, but didn't last long before being mothballed and then demolished.

Ahead of his time, The Major also actively exported the brand, long before this was common, with Grant whisky being found in Africa, Australia, and the US, all in the 19<sup>th</sup> century. His death in 1931, led to a grandson taking over the business, and in 1952, they merged with The Glenlivet to create one company.

A merger occurred in 1970, with Hill Thompson, before Seagrams then bought the business just seven years later. Pernod Ricard purchased the company in 2001, before then selling to Gruppo Campari in 2006, who then revamped the brand, and also brought Grant to the Italian market. The distillery now features on Scotland's "Malt Whisky Trail", and is open to visitors. On an interesting side note, master distiller Dennis Malcolm, was born on the distillery grounds in 1946, so the whisky business is in his blood. 2021 saw him celebrate 60 years in the industry.

#### **Just For Fun**

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

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

Viking longship

- 2. Where would you find the Royal & Ancient Club? **St. Andrews**
- 3. Which Scottish band sang a "Letter from America" in 1987? *The Proclaimers*
- 4. Which island is sometimes referred to as "Scotland in miniature"? *Arran*
- 5. What is Scotland's fastest flowing river? **Spey**

Now for this month's questions.

- 1. McCaig's Tower overlooks which Scottish town?
- 2. In which year was the Battle of Bannockburn?
- 3. What is the famous tweed cloth handwoven by islanders at their homes in the Outer Hebrides?
- 4. Who is regarded as the first king of a united Scotland?
- 5. What is sometimes called the Stone of Destiny, and often referred to in England as The Coronation Stone?

#### 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?

## Gaelic Fruits



Here is a great way to provide afterdinner sweets, using fruit, chocolate and whisky. What a perfect combination!

#### Ingredients:

4 ounces (125g) plain chocolate
4 ounces (125g) milk chocolate
4 ounces (125g) white chocolate
6 tablespoons Scotch whisky
Assorted fresh fruit - strawberries, seedless
grapes, cherries (de-stoned or glacé), pieces of
apple and pineapple.

#### Method:

Break up the chocolate into separate heatproof bowls and melt over a pan of hot water.

Don't let the chocolate get too hot - and take care especially with the white chocolate as it is the most difficult to melt. Allow the melted chocolate to cool slightly.

Add two tablespoons of whisky to each bowl of chocolate and stir slightly. Dip the fruits into the whisky and chocolate mixture and arrange carefully on a large plate or dish. Make sure that none of the fruits touch each other. Chill before serving so that the chocolate is set.

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 <a href="mailto:shawfield27@gmail.com">shawfield27@gmail.com</a>. 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)

