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Church Saved Thanks To Clan Descendants Donations

A historic church has been spared an ignominious end after a local couple started a fundraiser two years after the Church of Scotland had closed its doors. Andrew and Kirsteen Mitchell started a fundraiser to save Applegarth Church, in which they contributed an initial £15,000 donation, and were shocked to find their goal was surpassed in just 48 hours. The Michells had put out an appeal to the descendants of Clan Jardine, as this was their spiritual home of worship.



The call to preserve the building, as well as its history, was heard across the world, with £70,000 being raised almost immediately. Kirsteen explained that they had been able to construct a mailing list thanks to them having converted the neighboring manse into luxury accommodation. Many descendants had stayed with them while visiting the area. As a result, an SOS list had inadvertently been prepared in advance, and the Jardines rose to the call.



this was some Godly intervention.

In addition, other families who have visited the graveyard to find their ancestors had contributed, including a family of Beatties, from Canada. Perhaps you could say that

It is thought that a church has been on this site since 600AD, with the infamous Jardine Border Reivers, of the 13th through 15th centuries, having worshipped here. A ceremony was held on November 30th, which saw clan chief, Sir William Jardine, in attendance as well as guests from the United States as well as South Africa. During the ceremony, a blessing was given as the keys were handed over to the newly registered charity Friends of Applegarth Church. The charity will now oversee its future, with the aim of hosting weddings and funerals, as well as other events. We pray that the church will remain for many more years.

Comedy Corner



*Around again, mister Hopkins, but this time
with a little less joie de vivre...*

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! Please note that a February meeting will not take place due to Mardi Gras, and the restriction of access to the venue.

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 / Second Harvest

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. We have had to change our Toys for Tots appeal as it ended last week. Instead, we are asking members to bring non-perishable items to our meeting, which will then be delivered to Second Harvest for redistribution.

Sunday, January 11, 2026

Venue – Jackson Avenue Evangelical Church,
(Audry Reich Hall-At rear of building)
2221 Chippewa St, New Orleans, 70130

Time – 2:00-4:00pm

Program- All About Burns

Information – Learn more about Scotland's Famous Bard, Robert Burns. Find out all you need to know in preparation for our Annual Burns Supper that takes place later that month. Check our Events section to find out more about this event.

Sunday, March 8, 2026

Venue – Jackson Avenue Evangelical Church,
(Audry Reich Hall-At rear of building)
2221 Chippewa St, New Orleans, 70130

Time – 2:00-4:00pm

Program- To Be Confirmed

Information – To Be Confirmed

Saturday, April 4, 2026

Venue – Port Orleans Brewing Co.

4124 Tchoupitoulas St, New Orleans, LA 70115

Time – 2:00-6:00pm

Program- Pub Night

Information – Join us as we swap tales and engage in fun and laughter over a drink or three, while celebrating our Scottish heritage. We encourage attendees to wear something Scottish in order to pique the interest of fellow pub goers. A separate area will be available for our group, so it should be easy to find us!

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 **Panama City Beach Highland Festival**, Florida's longest running, and largest Scottish festival, takes place on March 6-7, in Panama City, FL. In addition to the athletic events, there will be live music, a Wee Bairns area, and a ticketed whisky tasting. You can find more information by visiting <https://pcbsscottishfestival.com/>

Events

The **Caledonian Society of New Orleans** will be hosting its 52nd Annual Burns Supper at the Southern Yacht Club, on January 24th 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.

The **Caledonian Society of Baton Rouge** will have its annual Burns Supper on Jan 17, 2026, at the LSU Rural Life Museum, Baton Rouge. The event begins at 6:30pm, with ticket prices still to be confirmed. Look out for more information.

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 Singletick, 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 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. 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.

Our most popular post of November was a runaway winner, with 190 views! This Nov 28th post showed a picture of 8 unmissable Scottish road trips. 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

Nollaig Chridheil a' chairdean! 'S e An Dùbhlachd an ann, agus tha i a' fàs fuar! A bheil sibh blàth ann an taigh agaibh? Dh'fhaodadh gheibh thu geansaidh mar tiodhlach. Tha mi an dòchas gum bi sibh modhail!



Christmas is here, and what better way to celebrate than by learning some useful Gaelic words to use not only at this time of year, but also around the dinner

table. I'm sure that your Christmas meal will have a few differences than the traditional Scottish one.

Bodach na Nolliaig - *Baw-dach naa Naw-ly-ike* - Santa Claus

Cairt Nollaig - *Car-sht Naw-ly-ike* - Christmas card

Oidhche na Nollaig - *Oy-cha na Naw-ly-ike* - Christmas Eve

Là na Nollaig - *Laa na Naw-ly-ike*

- Christmas Day

Nollaig Chridheil - *Naw-ly-ike Chree-ell* - Merry Christmas

Bannag - *Ban-ak* - Christmas present

Bliadhna Mhath Ùr - *Blee-ann-aa vaa oor* - Happy New Year

Far a-nall an/am - *farth an-aa-owl an/am* - pass the....

Coileach-Frangach - *Kul-ach frang-gach* - turkey

Muileag - *moo-lake* - cranberry

Hama - *ham-aa* - ham

Fion - *fee-on* - wine

Buntàta pronn - *boon-taa-ta prawn* - mashed potatoes

Pàidh cnò-pheacain - *paa-ee K-no fey-caan- pecan* pie

You might notice that I am using *sibh* instead of *thu*, as this denotes either a formal use/an elder, or for multiple people, rather than an individual. The word *agaibh* is one of several ways of saying "have", as this also varies depending on if you are talking to or about someone, as well as the same rule above.

A bheil is the starting phrase meaning "are you", while the *ag* lets you see that a person is doing something. In this case, *ag* is used for a word that begins with a vowel, while you use an *a* when the word starts with a consonant.

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:	Glenbuchat Castle
Location:	Kildrummy, Aberdeenshire
Year Built:	1590
Clan Affiliation:	Gordon



Glenbuchat is the ultimate wedding present, having been built to celebrate the betrothal of Helen Carnegie to John Gordon of Cairnbarrow. It has been that stones from the nearby Kildrummy Castle were used to make the new family home. An inscription on the stone above the entrance confirms the castle's purpose, along with the motto "nothing on earth remains bot faime", or "nothing lasts without good repute".

This z-plan castle saw action almost immediately during the battle of Glenlivet (no, it was not about whisky!), which saw forces led by George Gordon defeat King James VI's army, led by Archibald Campbell, in 1594. Unfortunately for Gordon, the King subdued the rebellion and used the castle as a garrison. Glenbuchat returned to the family, with records from 1663, showing Patrick Gordon as the laird.

The Gordons ended up on the losing side again when, in 1715, Brigadier-General John Gordon supported the Jacobite cause, which saw John Erskine, an architect of one of several uprisings at the time, visit Gordon while on his way to his troops' muster point.

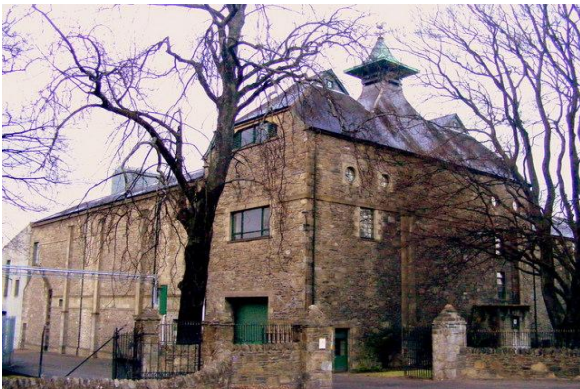
This time, the family did not lose the castle, but had to sell the land in 1738, upon which it then fell into disrepair.

Seven years later, John Gordon fought once more, this time for the final Jacobite uprising of 1745. He successfully led the attack on Ruthven Barracks at the age of 70, before surviving the massacre at Culloden. He was chased by the Crown, but fled to Norway, disguising himself as a beggar, before later dying in France.

In 1901, former local member of parliament, James Barclay, purchased the site and attempted restorative work, but his grandson then placed the site in State care in 1946. Two years later, the Deeside Field Club bought the surrounding parkland before passing this to the State, thereby ensuring the castle and its estate would be preserved.

Distilleries Of Scotland

Name: Glen Keith
Location: Keith, Moray
Whisky Region: Speyside
Whisky Type: Single Malt



Glen Keith is what you would call a baby boomer, being born in 1957. Strangely enough, it was also the first distillery to be founded in Scotland in the 20th Century. Sam Bronfman, responsible for the distillery's construction, was the founder of Distillers Corporation Ltd in Canada in 1924, and four years later purchased Seagram. During this time, he took full advantage of the US prohibition laws of the time, somehow exporting his products legally according to Canadian and US laws.

As demand increased over the years, he had to also increase the supply. He therefore converted a grain

mill behind his Strathisla distillery to create Glen Keith. In addition to supplying whisky for their Chivas Regal brand, he also used this as an experimental site, being the first to use gas-fired direct heating, as well as trialing a wheat mash. It was also the first to use computerized threshing. The ability to experiment with different peat variants and yeast strains was due to the fact that the stills were all of differing shapes and sizes, allowing much flexibility in whisky production.

Glen Keith was unavailable as its own brand, except for independent bottlers, until 1994, when it released its Heritage Collection portfolio. With the over expansion of the whisky market in the late 90's, Glen Keith was mothballed in 1999, becoming superfluous to the company. Two years later, Pernod-Ricard bought the site, but it wasn't until 2012, before a full refurbishment took place, including the original wooden washbacks, vessels used in the fermentation stage, being replaced.

The distillery reopened in June 2013, with production capacity having been almost doubled, from 3.5 million liters to 6 million. To this day, the experimental site still remains,

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. Can you translate the Scottish Gaelic phrase 'Failte gu Alba'? **Welcome to Scotland**
2. What name is used to describe the succession of streets forming the main thoroughfare of the Old Town of Edinburgh? **The Royal Mile**
3. What is Scotland's largest native wild land mammal? **Red Deer**
4. What is the name given to Scottish mountains above 3000 feet? **Munros**
5. Where is the National Wallace Monument? **Stirling**

Are you ready for this month's questions?

1. Which Scot became the first Briton to become World Rally Champion in 1995?
2. What grain is used to make Scotch Broth soup?
3. Scotland has two flags - the Saltire, or St Andrew's cross (white on blue), and the ... (yellow and red)?

4. In which year was the first ever recorded LAND sighting of the loch Ness monster?
5. Law dictates that Scotch Whisky must be matured for a minimum of how many years in Scotland to earn the name?

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?

Melting Moments



Here is a fancy cake which would have been eaten at many an afternoon tea. It has also been served at Christmas.

Ingredients:

3oz butter

2oz caster sugar

Teaspoon grated lemon rind

4oz cornflour

Level teaspoon baking powder

One egg

Icing sugar/Confectioners Sugar

Method:

Cream the butter (margarine will do) and

sugar until light and fluffy, and add the lemon rind. Sieve the cornflour and baking powder together.

Break the egg into a bowl and beat with a fork. Add a small amount (about a tablespoon) of egg and a similar amount of cornflour alternately to the creamed butter and sugar, beating well between each addition.

Place about a dozen paper cake cases in a baking tin and add a teaspoonful of mixture to each case (use the back of another spoon to push it off). Place in a pre-heated oven at 375F/180C and bake 10 minutes until firm and golden (don't let them get beyond a golden colour).

Allow the cakes to cool on a rack and then add a dusting of the icing sugar.

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)

