



## Your 2024-26 Board Members

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## Scotland Sees Two Languages Officially Recognized

While many people already feel that we Scots speak a different language, a recently passed piece of legislation now confirms it! The Scottish Languages Act came into force on St Andrews Day (Nov 30<sup>th</sup>), after being voted on by Members of the Scottish Parliament in June.

In addition to recognizing the languages, the Act will establish teaching standards for Gaelic, as well as commissioning research into the use of Gaelic and Scots, and giving parents the power to request Gaelic schools in their area.

Although most of the Scottish population uses Scots mixed in with English without a second thought, it is primarily Gaelic that has seen a struggle to survive, with some of the worst attacks in recent years coming from Scots themselves.

The last failed Jacobite rebellion saw various legislative acts put in place, with one targeting the use of Gaelic. This helped erode the language, while the Scottish Education Act of 1872 removed Gaelic from the classroom, leaving English as the sole language to be used.

- 1891: 254,415    • 1971: 88,892
- 1901: 230,806    • 1981: 79,397
- 1911: 202,398    • 1991: 65,978
- 1921: 158,779    • 2001: 58,652
- 1931: 136,135    • 2011: 57,600
- 1951: 95,447    • 2022: 69,701
- 1961: 80,978

Despite pushback from native non-speakers, Gaelic has started a new renaissance, with more schools now incorporating lessons in the 'mother tongue', and more people learning the language.

### 4 Census of Gaelic Speakers

Speaking of the new act, Deputy First Minister Kate Forbes said "This is a historic milestone which acknowledges the vital place these languages hold in Scotland's culture and heritage". She further went on to say that the Scottish Government has already allocated £35.7m for initiatives in 2026.

Our heritage is important to each and every one of us, regardless of where we may originally come from, and while we can all wax lyrical about our history, it's crucial to engage in activities that truly keep the culture alive. Why not do your bit by learning Gaelic?

**Hawd yer wheesht**

*1 Scots - Be quiet*

**Faillte**

*2 Gaelic- Welcome*

**Peely  
Walley**

*3 Scots - Pale*

## **Comedy Corner**



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

**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 this 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](mailto: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/>

The **Celtic Bayou Festival** is being held in Lafayette, and will run from March 14<sup>th</sup>-15<sup>th</sup>. Musicians from Scotland, Ireland, and France will be performing, as well as local artists. Adults can attend a whisky tasting, Baileys & Guinness cook offs, while children will have their own play area. Tickets go on sale Feb 25<sup>th</sup>, and anyone interested can visit their website, at <https://www.celticbayoufestival.com/>.

The 24th Annual **Scottish Tartan Festival** takes place in Minden, LA, on May 2<sup>nd</sup>. There are no details yet in regards to the event. More information, when it becomes available, can be found at <https://www.scottishtartanfestival.com/>.

## Events

**NOLA Project**, a local theatre company, is hosting a Burns Night on January 10<sup>th</sup>, at 6pm. Admission is free, but a donation of \$22 is suggested. The Scottish Country dancers, run by Wendy Grubb, will be involved in providing a brief demonstration before leading ceilidh dancing with attendees. Caledonian members are invited to attend and add some Scottish flavor to the evening. More information can be found at <https://www.nolaproject.com/burnsnight>.

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.

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 being \$10 per person, or \$40 per family. Attendees are requested to bring a main dish, side, or dessert. RSVP's are required by Jan 10<sup>th</sup>.

**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**, offers bagpipe lessons running every Monday, from 6-9 p.m., at Chafunkta Brewing Company at 69069 Sky Brook Rd., Mandeville. Lessons are free.

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](http://www.CaledonianSocietyofNewOrleans.com).

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. 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 runaway winning December post was the announcement of our sister organization's (CSBR) Burns Night information. I assume a lot of you are going! 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! Ciamar a tha sibh an diugh? A bheil sibh gu math a mhìos seo? A bheil i uine gu ag ionnsachadh Gaidhlig, tha? Càit a bheil tòisich an-dràsta? Bidh i inntenneach. 'S urrainn dhut e!*



It's now official, Gaelic has now been recognized as an official language of Scotland. With that in mind, now is the perfect time to start your learning journey. In fact, this could be your New Year's Resolution. There is a great Gaelic phrase which, in English, says that broken Gaelic is better than no Gaelic. This essentially means that people would rather hear you badly mispronounce a word or two than to hear nothing. Let's start you off with some basic greetings and phrases.



**Halò** – *Haa-low* - Hello

**Ciamar a tha thu?** – *Keem-er a ha oo* - How are you?

**Tha mi gu math** – *Ha me goo ma* - I am well

**Agus thu?** – *ag-oos oo?* - And you?

**Cò ris a tha an t-side coltach?** –

*Ko reesh aa ha an sheed-sha kol-akh* – What is the weather like?

**Tha i teth agus tìr** – *Ha ee chay ag-oos cheer* – It is hot and dry

**Cò às a tha thu?** – *Ko aas a ha oo* – Where are you from?

**Tha mi à Òlan Nuadh** – *Ha me aa Owe-lan Nu-aa* I am from New Orleans (I hope this is right!)

**Tha mi à Alba, ach tha mi a fuirich ann an Òlan Nuadh**

– *Ha me aa Alaba, akh ha me a foo-reekh ow-in an Owe-lan Nu-aa.*

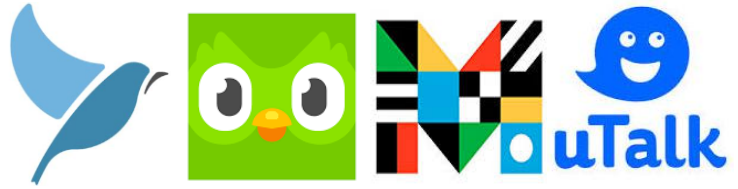
**An do leat a fuirich an seo?** – *An doe let a foo-reekh an shaw?* – Do you like living here?

**Tha, tha i spòrsail agus tha am biadh blasta** – *Ha, ha ee spo-ar-saal ag-oos ha am bee-ag blast-a* – Yes, it is fun and the food is tasty.

I should point out that, as someone who is still learning the language, there may be some grammatical and phonetic errors here, but people should hopefully understand you.

You may have also noticed that some letters do not sound as you may think. The letter C has no S sound, while the I sounds like E. Letter combinations also sound different based on their location in a word. Just remember that this is not English, which means you have to untrain your brain for Gaelic

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

<b>Name:</b>	<b>Gylen Castle</b>
<b>Location:</b>	<b>Kerrera, Argyll &amp; Bute</b>
<b>Year Built:</b>	<b>1582</b>
<b>Clan Affiliation:</b>	<b>MacDougall</b>



Gylen is a Gaelic name, meaning “castle of fountains”, which provides a perfect example of what time and erosion does to the land, as there is no running water at the site today. Built in 1582 by the clan MacDougall, the castle was built as a secondary defense on the island of Kerrera, in an effort to defend the waterways from attack, after having built the nearby Dunollie Castle at Oban.

Unfortunately, Gylen was a short-lived stronghold for the MacDougalls. While they say to the winners go the spoils, then it is also true that to the losers go the ruins. In the midst of the Wars of the Three Kingdoms, Covenanters, led by General David Leslie, besieged and then burned the castle in 1647.

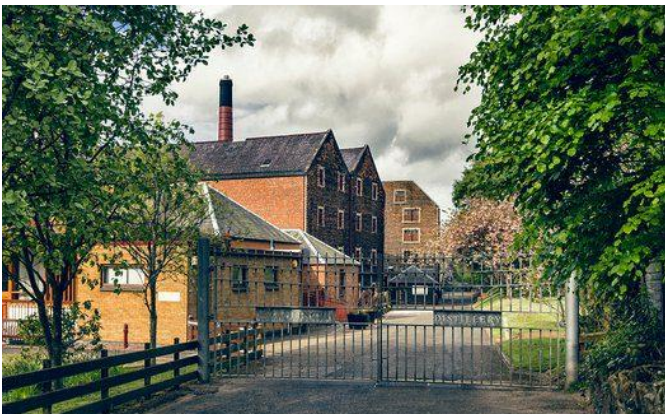
From known accounts, Leslie's reputation as a brutal man would have went before him. There are several recorded episodes of him killing surrendered soldiers as well as massacring men, women and children while serving in Ireland, after quarter had been given.

It was at this time that the famed Brooch of Lorn, claimed to have belonged to Robert the Bruce, and taken by the MacDougalls after a failed attack on him, was removed from its home at Gylen Castle. Unfortunately, the castle was never occupied after the castle was burned, and was left as a ruin, thus ending its history within 100 years of being built.

Conservation efforts took place in 2006, after receiving a grant from Historic Scotland, and donations from worldwide members of the MacDougall clan, which has strengthened the structure, allowing for visitors to now step inside the castle.

### **Distilleries Of Scotland**

**Name:** Glenkinchie  
**Location:** Pencaitland, East Lothian  
**Whisky Region:** Lowland  
**Whisky Type:** Single Malt



Brothers John and George Rate were responsible for creating Glenkinchie in 1837, which seems to have been a renaming of the Milton distillery, which they had built twelve years earlier. The kinchie name is believed to be an anglicization of the De Quincey name, who were the original landowners at one time.

Mounting losses led to bankruptcy, which saw the business being sold in 1853, to a local farmer, who promptly converted it into a sawmill.

The site was purchased in 1880, and saw the return of whisky production the following year, under the stewardship of Maj. James Grey. Just prior to WWI, Glenkinchie came together with four other distilleries to form the Scottish Malt Distillers Company. A decade later saw the group being bought by Distiller's Company Ltd, one of the big whisky players of the day.

Rather remarkably, Glenkinchie had continued to operate through WWI, and did so again through WWII. The site continued to develop over time, which also saw inhouse maltings end in 1969, with the malting floor being converted into a museum of malt whisky. On display in the museum is a scale model of a working distillery, which had been created for the 1925 British Empire Exhibition.

It was not until Guinness took over (later becoming Diageo) that its own single malt production began, starting in 1998, resulting in the release of a 12 and 20-yr old in 2007. Diageo allocated £150m, to spend on improving tourism experiences across Scotland, which saw one of Glenkinchie's warehouses being converted into a multi-level facility, which now includes a welcome lounge, shop, bar and cocktail-making classroom, tasting room, as well as a 'cask draw experience'. If you're in Scotland, this may be the place to go.

### **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. Which Scot became the first Briton to become World Rally Champion in 1995? **Colin McRae**
2. What grain is used to make Scotch Broth soup? **Barley**
3. Scotland has two flags - the Saltire, or St Andrew's cross (white on blue), and the ... (yellow and red)? **Lion Rampant**
4. In which year was the first ever recorded LAND sighting of the loch Ness monster? **1933**
5. Law dictates that Scotch Whisky must be matured for a minimum of how many years in Scotland to earn the name? **3 years**

Here are the questions for this month.

1. What was the first Highland Regiment to wear tartan?

2. The standing stones of Callanish are on which Scottish island?
3. There is a small island in Loch Ness. What is it called?
4. On which street is the Scott Monument located in Edinburgh?
5. Andrew Carnegie is associated with which Fife town?

### 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?

## ***Dunesslin Pudding***

*Originating from the Scottish Women's Rural Institutes' Cookery Book, published in 1938, this is a traditional Scottish dessert resembling a custard, known for its dense, sponge-like texture and rich consistency. This pudding seems to be so good that nobody has taken a picture of it!*

### **Ingredients:**

**4 tablespoons jam (preserve) or stewed fruit**  
**2 medium eggs, well beaten**  
**2 ounces (50g or half a cup) flour**  
**1 ounce (25g or 2 tablespoons) white sugar**  
**1 ounce (25g or quarter stick) butter**  
**Half pint (300ml or slightly under one and a quarter cups) milk**  
**A squeeze of lemon juice or vanilla**

### **Method:**

**Slightly butter the inside of a 2-pint (1 litre) pudding dish and place the jam/preserve or fruit in the foot.**

**Mix the flour and sugar in a thick saucepan over heat and gradually add the milk, stirring well. Cut the butter into small pieces, add to the mixture and stir until it boils and becomes thick.**

**Allow to cool slightly, add the lemon or vanilla and the well-beaten eggs. Beat until smooth and then pour evenly over the jam/preserve or fruit. Brown in a pre-heated moderate oven at 350F/180C/Gas Mark 4, for about 20 minutes. Serve hot.**

*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)*

