

Thistle 'n Dixie

www.caledoniansocietyofneworleans.com



Volume 52, Number 09

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Editor's Comments

Fàilte mo chàirdean

(Faal-cha mow harsh-din / Welcome. my friends)

Did you make it to our Tartan Day event last month? It was a resounding success, with over 150 having attended. It is fair to say that we were all bowled over by the interest in all things Scottish. Needless to say, we will be looking at making this an annual event.

Each year, we always look for new members, it's the only way the Society can thrive and grow. If you haven't been to a meeting recently, why not plan this month, or our end of year party. If you know anyone with a Scottish background, or just someone who may be interested, why not invite them to one of our monthly meetings. Guests are always welcome, so invite away!

If you have any news or items you would like included in the newsletter, then you can contact me at <u>shawfield27@gmail.com</u>. 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.

Tapadh Leibh (Tapa leev - Thank you)

<u>Distillery Creates First</u> <u>Scottish 'Tequila'</u>

A Mexican born Scot has done what no other distillery in Scotland has ever done: created the first tequila to be 100% distilled in the country. Andrew Clark Hutchison created Dark Art Distillery just three years ago, after spending almost three

decades working in the finance industry.

After developing two award winning gins, he turned his head back to Mexico, where he and his brother were born while their Scottish parents lived in Mexico City from the late 1950's to 1967. Working alongside Gerard Macluskey, the distillery's master distiller, for a whole year to finally develop Véspero. Their tequila is bottled in the dark sky area of the Galloway Forest.



There is, however, a downside for this new

product. In the same way that Scotch can only come from Scotland, the same is true for tequila and Mexico. As such, it can only be called an agave spirit. Mr Hutchison explains that "As the spirit was not distilled in Mexico we cannot call it tequila as Mexico owns all the rights of provenance; however, we use only organic 100% blue weber agave, yeast and water to make Véspero."



Gerard Macluskey, hard at work

Mr. Macluskey, the master distiller. said "This is something different, certainly, and I'm very proud of being at the forefront of doing something that hasn't been done before in Scotland. We've had trials with leading mixologists, and the reactions have been great."

Once again, Scotland has shown that innovation shines through with this new venture, firmly putting the Solway town of Kirkcudbright back on the map. Now, instead of a wee dram, we can take a wee shot. Don't forget your salt and lime!



Attendees are welcome to bring along any snacks, finger food, desserts, etc. Soft drinks are 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, May 19, 2024

Venue – Jackson Avenue Evangelical Church, (Audry Reich Hall-at rear of building)
2221 Chippewa St, New Orleans, 70130
Time – 2:00-4:00pm
Program- Jacobite Women Who Supported Bonnie
Prince Charlie / Annual General Meeting
Information – This will be an interactive presentation on female historical figures during
Charles Stuart's failed rebellion.



We ask attendees to bring a favorite dish to the party. We'll supply the fun!

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.

<u>Festivals & Games</u>

Blairsville, GA, is the venue for the **Blairsville Scottish Festival**, being held on June 8th & 9th. This two-day event will feature highland games, entertainment, pipes & drums, demonstrations, as well as having activities for children. Tickets range from \$10-\$25, depending on the day and weekend discounts, while children under 10 are free. See more at https://blairsvillescottishfestival.com/

Events

Northshore Traditional Music Society is hosting the Shamrock Soiree, at Abita Springs Town Hall, on Saturday, May 25th, at 4pm. Renowned Irish fiddler, Gerry O'Connor, will be the headline act, while ably supported by local musicians. In addition to live music, attendees can experience

authentic Irish food, take part in dancing and a ceilidh, as well as listen to a post party jam session. General admission is \$25. Anyone interested should go to <u>tinyurl.com/shamrocksoiree</u>, or scan the QR code, seen here.



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 Sam Irving, a certified Scottish broadsword? 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/

Daughters of the British Empire has created a chapter here in New Orleans. Eligible Caledonian ladies are invited to join the Edinburgh Chapter. Eligibility for DBE requires British or Commonwealth birth or ancestry, or being married to a man of British or Commonwealth birth or ancestry. Interested ladies should contact Betty Calzada at <u>bcalz75@gmail.com</u> or 504-909-4115.

Yearly Dues

The Society relies on dues and donations to continue to operate. Once again, member fees did not increase this year. The fees are low: Family - \$25, Individuals - \$20, and students - \$10. If you plan on attending the next meeting, you can bring a check. Alternatively, you can send a payment to Wendy Grubb at Caledonian Society, 8131 Cohn St., New Orleans, LA 70118. Anyone wishing to confirm their status can also email wgrubb52@gmail.com.

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.

<u>Newsletter</u>

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 click on, or copy and paste the following link: http://www.caledoniansocietyofneworleans.com/.

The site also has a very useful resources page, where you will find almost everything you could think of needing. This has links that can help you with ancestry, heraldry, and even learning more about Scottish Gaelic(gaa-lik).



Have you checked out our Facebook page? If not, then you're in the minority. You can find us by looking for "Caledonian Society of New Orleans," and hit the like button to follow us.

Our top post in April was a close run thing. The winner was a Friday Funny post on the state of Scottish roads, which are remarkably similar to those in New Orleans. Why not let us know what type of posts you would like to see on our page? Informative, educational, humorous? We want to engage with everyone, so please like, comment, and share our posts. That way, we can reach more people.

<u>Time For Gaelic</u>

'S e An Cèitean a th'ann, agus tha an t sìde a' fàs nas blàithe. Bidh i teth a dh'aithghearrachd. Mo chreach. A bheil Gàidhlig mhath agaibh fhathast? An robh sibh aig a' Fhèis Jazz? An tpil leibh cèol? No, a bheil i ro àrdfhuaimneach?



How is your Gaelic journey going? I'm sure you're like me, and have taken a few wrong turns. Of course, sometimes I've taken way too many by trying to get through lessons rather than absorb the content. Don't worry about making mistakes, just sit back and enjoy the travel.

Last month, I gave you some words that have funny literal translations. This month, it's time to provide you with some Gaelic proverbs, their translation, and what they mean.

Innsidh na geòidh as t-fhoghar e

Translation - The geese will tell it in Autumn. Meaning – All will be revealed in due course Èist ri gaoth nam beann gus an traogh na huisgeachan

Translation – Listen to the wind upon the hill till the waters abate

Meaning – Keep a low profile until trouble passes. *Chuir sin an clamhan gobhlach am measg nan cearc*

Translation - That put the red kite among the hens Meaning – That put the cat among the pigeons

Tha fios aig an luch nach 'eil an cat a's tigh

Translation – The mouse knows the cat isn't coming Meaning. The mice will play when the cat's away *tha a' ghrian air cùlaibh gach sgothan* Translation – The sun is behind each boat Meaning – Every cloud has a silver lining

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, <u>https://www.learngaelic.net/</u> <u>https://www.fluentin3months.com/scottish-gaelic/</u> <u>https://go-gaelic.scot/</u> <u>https://www.youtube.com/c/GaelicwithJason</u>

If you have tried learning Gaelic and are struggling, then why not get in touch with me at <u>shawfield27@gmail.com</u>. I have been learning (or trying to learn, lol!) since November 2019, and, with the inclusion of Gaelic in the newsletter, have had to become a teacher too. Who knows, there may be enough people to start a support group!!

Castles Of Scotland

Name:Dundonald CastleLocation:Dundonald, South AyrshireYear Built:Mid 12th CenturyClan Affiliation:Stewart



The castle that we now see today is the remains of the third stone castle built on this site, although a fort existed here from at least as long ago as the 9th century. Vitrified rocks were found on the land, indicating an incredibly intense fire around 1000 AD, turning the stone to a glass-like state.

It was an Anglo-Norman baron, Walter FitzAlan, holding the office of Steward of Scotland, a title given to those running the affairs of the royal household, who had the first castle constructed. The ascension of his standing in the country, no doubt, led him to build a mainly wooden structure.

Four generations later, Alexander Stewart, the last name, no doubt, having coming from the Steward title being handed down, created the first stone castle on the site. At the time, it would have been considered one of the finest residences in the land. Unfortunately, the Wars of Independence took their toll, and Dundonald was demolished by Robert the Bruce, in order to prevent the enemy from taking control.

The final reincarnation took place when Robert Stewart took the Scottish throne in 1731, now becoming Robert II. A section of the old tower was incorporated in the new construction, while the existing water well also survived. The new Dundonald was three floors high, with two feasting halls, while stables, bakehouses, and breweries were also built to support the new king's residence. He even had a chapel built in dedication to Saint Inan. A later extension was added, which included private chambers and a prison.

The Cathcarts took possession in 1482, but then sold the estate to the Wallaces of Craigie. Robert Boyd was granted ownership by King James V, but he was unable to evict the Wallaces after several attempts, so control of the castle remained with them. The family sold Dundonald nearly 100 years later, after accumulating too much debt. Unfortunately, they were no longer using the castle as a residence, having used its stones to help construct their newer residence at Auchens House.

The Cochranes, proud owners of a derelict castle, maintained possession until 1953, when it was given to the state, which then spurred reconstruction work. Legends abound about Dundonald, with one story claiming that the castle is linked, by tunnel, to the nearby Stane and Seagate castles, as well as the Wallaces' Auchens House.

Distilleries Of Scotland

Name:	Fettercairn
Location:	Fettercairn, Aberdeenshire
Whisky Region:	Highland
Whisky Type:	Single Malt
Website:	www.fettercairnwhisky.com



Alexander Ramsay had Fettercairn built on his estate in 1824, with an aim to make the best whisky around. Therefore, he recruited men who had been operating illicit stills, knowing they had the knowledge and expertise he needed. Just five years later, financial problems led to him selling the estate to John Gladstone. John's son, William, later became Prime Minister and had a hand in passing various whisky related acts, while also reforming legislation and taxation of scotch. The Gladstones, however, never actually ran the distillery, instead, renting the land out to tenants. 1887 saw a devastating fire, resulting in a three year closure, but resulted in an extensive refurbishment.

The family sold the estate in 1923, to Ross & Coulter, who mothballed the distillery three years later, before selling to Associated Scottish Distilleries (ASD) in 1939. They quickly set about turning the lights back on and getting the stills working again. When ASD ceased trading in 1954, Fettercairn was again sold. The whisky industry saw a surge in demand due to its increased popularity in the US and Japan, resulting in the owners increasing the number of stills from two to four.

The 70's saw uncertainty, with various owners coming and going, but Whyte & Mackay kept the distillery going as the 80's proved a difficult time for the industry. When the company was bought out, the holding company decided to market their malt whisky as a luxury item, adding a 24, 30, and 40-year old range. Six years ago, they increased the portfolio, by relaunching the brand with a new logo and 12- and 50-year-old products. The visitor center, first opened in 1989, has recently received a refurbishment, and offer tours and various tastings.

Just For Fun

Are our Scottish trivia questions making y'all more knowledgeable? I certainly hope so! Here are last month's answers.

 In which year did James VI of Scotland inherit the English throne as James I of England? 1603
 Where does The West Highland Way begin and end? Milngavie & Fort William
 Which Fife town was once famous for the manufacture of linoleum? Kirkcaldy
 Where did the poet Robert Burns intend on migrating to in 1786? West Indies
 In which year was the first ever recorded land sighting of the Loch Ness monster? 1933 And now for this month's teasers.

1. What is the name of the unique lift system, opened in 2002, used to reconnect the Union Canal with the Forth and Clyde Canal?

2. "Longrow" is a single malt whisky, and is distilled in Scotland. In which town is it made?

3. The town of Melrose is famous for devising which sport?

4. Abbotsford House, in the Scottish Borders, was once the home of which author?

5. True or False: Scotland has no 'lakes', only 'lochs'?

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!

Whisky Truffle Balls



How do you make something Scottish? Add whisky of course! This recipe has been adapted by a CSoNO member (the editor's wife, Myra Ewart), from "The Best of Traditional Scottish Cooking," It was a hit at the last meeting. The recipe should make 25-30 truffles.

Ingredients:

7 oz. dark chocolate, chopped into small pieces
2/3 cup heavy cream
3 Tbsp. malt whisky
1 cup + 2 Tbsp. confectioner's sugar
Apx. ¼ cup cocoa powder, for coating

Method:

Melt the chocolate in a bowl in the microwave. Start with a minute, stir, microwave again for 20second increments stirring after each. When almost melted, stir until chocolate is totally melted. Set aside to cool

Whip the cream until firm peaks form, add the sugar and mix until thoroughly blended. Stir in the whisky and melted chocolate, and place in the refrigerator for 30-45 minutes.

Place apx. ¼ cup of cocoa powder in a bowl. It is also helpful to coat hands with the cocoa powder. Use a small scoop to drop truffle size balls of mixture into cocoa powder. These will be fairly soft, so very gently roll them around one at a time in the powder. Remove and lightly shape into round balls, and place on a serving dish.

These will store in the refrigerator for at least a week, if they last that long! If you prefer them soft, rather than firm, remove from the refrigerator at least 30 minutes before serving.

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.

Tioraidh an-dràsta!

(Chee-ree an draa-sta) (*Bye just now*)