



Thistle 'n Dixie

www.caledoniansocietyofneworleans.com



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Editor's Comments

Madainn mhath,

(maden va - welcome)

Happy New Year, or should we say "*Bliadhna Mhath Ùr*" (*bliana va ur*)!!

Due to some technical issues, this month's newsletter is a little late getting out – broken laptop, delayed replacement and failed backups! However, I hope it was worth the wait.

It's that time of the year when we celebrate Scotland's great bard, Robert Burns. Preparations are taking place throughout the world, and Louisiana is no exception. Our own Burns Night takes place on the 19th, with the Baton Rouge chapter celebrating the following week.

Tapadh Leibh

(Tapadh leat - Thank you)

Derek

Upcoming CSoNO Scheduled Meetings / Events

Saturday, January 19 2019 – Burns Supper

Venue Southern Yacht Club, 105 North Roadway Dr, New Orleans, LA 70124

Time – 7:00pm.

The CsoNO's 45th Burns Supper is as popular as ever. There will be music, poetry recitals, and our famous "Address To A Haggis"! Enjoy the festivities as we give an immortal memory of Burns and toast to the lads and lassies.

Please remember that this is a cash bar and we encourage traditional Highland dress. RSVP's have already been sent out, so anyone missing out will have to rely on cancellations. Please pass your name on to the board if you want to be put on a list

Our meetings for February, March, April and May are tentatively at the Christ Anglican Catholic Church. Programs for these meetings are still to be finalised. If you want to present a topic or have any suggestions for our programs, please contact Virginia.

Member and Society News

Prayers are asked for our long time member and dancer Joy Lee who was admitted to Touro over the holidays to treat an infection. Joy had previously been diagnosed with Alzheimers and we also ask for prayers for the family also.

Daughter of Society member Dr. Amy Sandridge and step-daughter of Mr. William Renaudin, Isis Greer, is in her final year at Glenalmond College in Perth, Scotland. She will have a leaving ceremony in June and then expects to have a gap year before attending university in the United Kingdom. We wish her all the best.

In addition to this, Isis' sister Michael Greer, is in her first year at the City University of New York where she is employed as a Research Assistant and pursuing her PhD in Philosophy. Michael's interest is primarily in continental philosophy. Congratulations!

If you have any member news to include in the newsletter, please let Christyn Elliott know at her e-mail address or home phone number so that she can pass the information on to myself for the next newsletter.

Dues Are Due!!

Have you remembered to pay your dues? Family membership is only \$25, while single membership is \$20, and full-time college students below the age of 26 may join for \$10. Send dues to Treasurer Wendy Grubb at 8131 Cohn St., New Orleans, LA 70118.

Membership Directory, Newsletter and Website

Please continue to notify Christyn Elliott of any directory information changes. **This directory is for our use only**, so please do not share it with any other people or organizations!

CSoNO members receive the newsletter by e-mail or post. A complimentary e-mail newsletter is sent to interested non-members. If you know some-one who would like to receive it please send their contact information to Derek Ewart for inclusion in the courtesy e-mail group.

Newsletter, Website & Facebook

CSoNO members receive the 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 be interested in receiving our newsletter by e-mail, please send their information for inclusion in the courtesy e-mail group. All mass e-mails are sent to recipients "bcc" for privacy.

The Society also has a website with many links and gallery pictures for everything Scottish! In case you haven't seen the site yet, then all you need to do is just 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)



Did you also know we have a Facebook page? Why not check it out? You can find us by looking for "Caledonian Society Of New Orleans", and hit the like button to follow us.

Upcoming Events

Scottish Country Dancing

The New Orleans Scottish Country Dance Group holds its classes on Friday evenings from 7:00 PM until 8:30pm at Carrollton United Methodist Church

on the corner of S. Carrollton and Freret – enter by Freret St. side door. For information, please call or text 504.957.0251.

Pipes and Drums of New Orleans (P&DofNO) is the oldest pipe band in south Louisiana. Operating under P&DofNO as the performing band is the Kilts of Many Colours.

Other Events

The **Caledonian Society Of Baton Rouge** will be hosting their Burns Supper on Saturday 26th January. This year's festivities will be at the LSU Rural Life Museum, 4560 Essen Lane, Baton Rouge. Cocktails begin at 6:30pm with dinner starting at 7:00pm. Cost is \$40.00 per family or \$20 per single person over age 12.

The **CSBR Scottish Cultural Study Coterie** will begin monthly meetings in January 2019. These will be the 4th Wednesday of every month until May. The time and location is still to be announced.

The **Caledonian Broadsword Academy of Baton Rouge** holds lessons every Tuesday evening at 7:00 at the Broadmoor Presbyterian Church Gym. It is an active group in the Baton Rouge area that is dedicated to the study and practice of Scottish martial arts, particularly the Basket hilt broadsword, historically known as the Claymore (or "great sword"). Please look at their website <http://www.csbr.org/claymorepage.htm> or you can also check out their Facebook Page at <https://www.facebook.com/groups/318868152937/>

The **Celtic Fest Mississippi** takes place on March 29 & 30, 2019 at the Mississippi Agriculture & Forestry Museum. Just west of I-55 at 1150 Lakeland Dr., Jackson, Mississippi - Celtic Music, Story Telling, & Dance. See: <http://celticfestms.org/> for more details

The Highland Games of Louisiana will take place on March 30-31, 2019 and will be held at the Lamar Dixon Expo Center. Not only will the CSoNO have a presence there with a tent, but we will also be sponsoring the Caber Toss and two piping champions. If you are attending the games and are interested in volunteering, then please contact one of our committee members. Find out more

information about the event by going to their website <https://www.lahgcf.com>, or check out their Facebook page at the following - <https://www.facebook.com/groups/lahgcf.friends/>

April 12, 13, 14, 2019 will see the **Arkansas Scottish Festival** take place at Lyon College, Batesville, Arkansas. If interested, please check out their website for more information. See: <https://www.lyon.edu/arkansas-scottish-festival>

Just For Fun

Before we give you some new questions to test your knowledge, here are the answers to last month's quiz.

1. Law dictates that Scotch Whisky must be matured for a minimum of how many years in Scotland to earn the name? **3 years**
2. Which 1810 poem by Sir Walter Scott was set in the Trossachs region of Scotland?
The Lady Of The Lake
3. Where did Germany surrender it's naval fleet after signing the Armistice in 1918? (Hint – we posted this on Facebook) ***Scotland's Firth of Forth***
4. Can you name the 19th-century Skye Terrier who became famous for spending 14 years guarding the grave of his owner? ***Greyfriars Bobby***
- 5.



Name this castle. (extra points for knowing it's other name) ***Doune Castle (Castle Leoch from Outlander)***

Here are this month's questions.

1. What part of traditional male Scottish Highland dress is a pouch that derives its name from the Scottish Gaelic for 'purse'?
2. In which Scottish castle was Princess Margaret born?

3. *The Wealth of Nations* is considered to be the magnum opus of which Scottish economist?
4. Can you translate the Scottish Gaelic phrase 'Failte gu Alba'?
5. Which famous castle, one of the most visited in Scotland, sits on the shores of Loch Ness?

I'm Fixin' To

When you live in Louisiana we know that a favorite topic is either eating, talking about eating, or talking about eating while eating! With Burns Night fast approaching, we decided to give you a slightly different version of the traditional haggis recipe.

Haggis Millefeuille with bashed neeps and champit tatties, candied tomatoes, black pudding mousse, crisp rosti and malt whisky jus.

This is not the standard haggis meal (though bashed neeps and champit tatties - chopped up turnip/swede and mashed/creamed potatoes - are the usual accompaniment). Instead, it is a special recipe from the kitchens of the Turnberry Hotel. The ingredients are sufficient for four people and assumes that you have haggis and black pudding available.

Ingredients for the tomatoes:

- 4 plum tomatoes
- 25 g (1 oz) sugar
- 5 g sea salt
- 5 g mixed herbs
- 1 clove of garlic, finely chopped

Ingredients for the malt whisky jus:

- 60g (2 oz or ½ stick) butter
- 50g (2 oz) chopped vegetables (eg carrot, leek, onion, celery)
- 60 ml (4 tablespoons) malt whisky
- 1 litre (1½ pints) brown stock (beef)
- salt and pepper

Ingredients for the crisp rosti:

- 60 ml (4 tablespoons) olive oil
- 180g (6 oz) shredded raw potato
- salt and pepper

Ingredients for the black pudding mousse:

300g black pudding
65g skinless breast of chicken

Main Ingredients:

375g (12 oz) hot haggis
180g (6 oz) turnip puree
180g (6 oz) potato puree
25 g (1 oz) leek, finely chopped, deep-fried

Method for the tomatoes:

Slice tomatoes and place in 4 interleaving circles approximately 10cm in diameter on an oven tray lined with silicone paper. Mix sugar, sea salt, mixed herbs and chopped garlic together. Sprinkle mixture evenly over circles of tomatoes. Place in preheated oven (150C /gas mark 2) for 30 minutes. Remove and allow to cool.

Method for the malt whisky jus:

melt half butter in thick bottomed pan. Add chopped vegetables and cook gently for 2-3 minutes. Add malt whisky and flambé. Add brown stock and reduce by two-thirds. Remove from heat, season and whisk in remaining butter. Keep warm without boiling.

Method for the crisp rosti:

To make 12 rosti, 3 per serving, heat olive oil in a small 10cm diameter saucepan. Season raw shredded potato with salt and pepper, and place a thin layer covering bottom of pan. Cook and colour rosti for few minutes then turn over with palette knife and colour other side. Repeat. If rosti needs more cooking place on roasting tray and finish cooking in a hot oven.

Method for the black pudding mousse:

Pass black pudding and chicken breast through food processor for 4-5 minutes, making sure paste is smooth. Wrap mousse in clingfilm then in tinfoil to form a sausage shape. Secure with string. Steam over boiling water for 25 minutes until mousse is fully cooked. Reserve in hot place until assembly

To serve:

Place a round pastry cutter in middle of serving plate and press a layer of haggis into cutter. Place one of the rosti potatoes on top of haggis. Place on ring of candied tomatoes on rosti. Place pastry cutter on to tomato and press a layer of potato puree into cutter. Place another layer of rosti, potato and tomato ring on top of potato. Place pastry cutter on top of next tomato and press a layer of turnip into cutter. Place another rosti potato and tomato ring on top of turnip.

Top tomato with black pudding mousse - your dish will be tower shaped.

Drizzle malt whisky jus around plate and garnish with deep fried leek.

We hope you have enjoyed this month's newsletter. If you have any suggestions on what you would like to see, then please send me an email to shawfield27@gmail.com.

gus an ath mhios

(goos en a vee-us)

(until next month!)



Our Heelan Coo picture was just too cute to replace for this month!!