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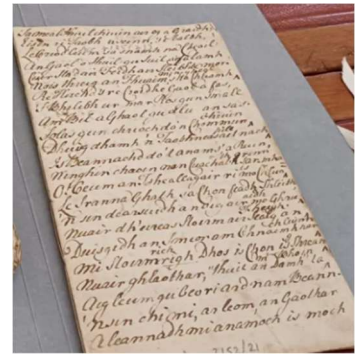
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Missing Manuscripts Found Again After 60 Years

Dozens of Gaelic manuscripts, thought lost, have been discovered after an absence of around 60 years. These documents were considered so important at the time that police were called in to investigate their disappearance. Unfortunately, there were no leads, and the manuscripts were considered gone for good. They did not appear again until a professor at the University of Glasgow, made the discovery during his work

Rob Ó Maolalaigh was researching personal papers that had been collected by two different Reverends in the 18th and 19th centuries, Donald MacNicol and Alexander Irvine, when he found the missing documents. Contained within these manuscripts are a Gaelic diary written in Scotland and Barbados, letters and sermons both in English and Gaelic, poetry, including some works from famous Jacobite poet Alasdair Mac Mhaighstir Alasdair, as well as numerous songs from over 200 years ago.

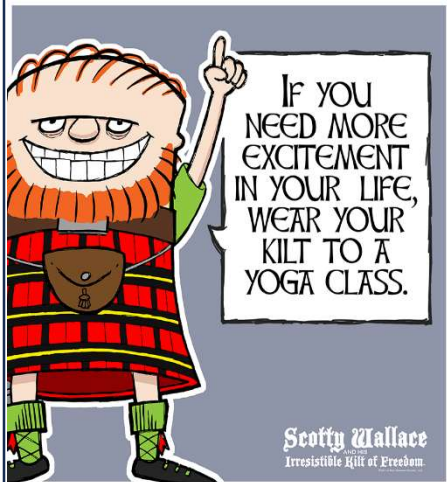


Prof Ó Maolalaigh explained how the loss at the time had a terrible effect on Gaelic studies, causing a "hiatus in Gaelic scholarship". He also mentioned that many important Gaelic manuscripts had been lost over time, whether at sea while traveling, or by other means.

It is unknown what actually happened 60 years ago and how they turned up in this collection, but Chris Cassells, head of archives and manuscript collections at the National Library of Scotland, was more than happy to see this important body of work resurface. He said "It was a significant loss, it left a gap in existing collections, and it's had a really detrimental impact on a generation of scholars who haven't been able to access that material."

A rediscovery like this cannot be understated, as this will open up a new era of research and gain a greater understanding of our Gaelic past.

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 both!

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. If you have any leftover Halloween candy, why not bring it along? Members voted, and the winner is “Whisky Galore.” Find out more about the movie by going to <https://www.imdb.com/title/tt0042040/>

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.

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.

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 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 its 40th 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 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 is hosting a St. Andrew's Day gathering on November 29th, 2025. Running from 2-5pm, the event will take place at Sugarfield Spirits, in Gonzales, LA. More information will follow.

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 biggest post in October was a recipe for making Bannocks, which posted on October 21st. I'd be interested in knowing if any of y'all tried making them. 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 an-diugh? An robh sibh Oidhche Shamhna mhath agaibh? an d' fhuair sibh seoclaid gu leòr? Obh obh, tha mi reamhar a-nis! A bheil sibh ag ionnsachadh Gàidhlig? Tha mi an dochas.*



This month I am translating what was just written. Use this as a way to identify certain repetitions and uses of words.

"Welcome, friends! How are you today? Did you have a Happy Halloween? Did you get plenty of

chocolate? Oh dear, I am fat now! Are you learning Gaelic? I am hopeful."

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: Glamis Castle
Location: Glamis, Angus
Year Built: Mid to Late 14th Century
Clan Affiliation: Lyon



Known best for its use in Shakespeare's *MacBeth*, Glamis Castle has a storied past that goes beyond

what you may have heard of in the famous play. Prior to there being a castle, the site was once home to a Royal hunting lodge, which witnessed the murder of Malcolm II, in 1034, killed while fighting a group of bandits. It was over 300 years later before a castle was constructed, when the land was granted to John Lyon by Royal decree. The structure we see today came about from a rebuilding in the early 15th century.

In December 1528, Janet Lyon, wife of the recently deceased Lord Glamis, was charged with treason, accused of bringing supporters of the Earl of Angus, her brother, who was feuding with King James V, to Edinburgh. She then saw a charge of poisoning her husband being added to her alleged crimes, before also being accused of witchcraft. She was burned at the stake in 1537, which then saw the king seize the estate and use it for himself.

Six years later, after the king died, the property was returned to John Lyon, Janet's son, who had also been sentenced at the time, but was too young to receive the death penalty. Twenty years later saw him play host to Mary, Queen of Scots. Rather ironically, Mary suffered the same fate as Janet Lyon, when Elizabeth I, Mary's cousin, accused her of treason, before being executed. During his ownership, the castle also went under extensive modifications.

During the short-lived Commonwealth of England, Scotland, and Ireland, from 1649-1660, government troops were garrisoned here, but left the castle uninhabitable upon their departure. Lengthy renovations were undertaken, with the work only finishing in 1689.

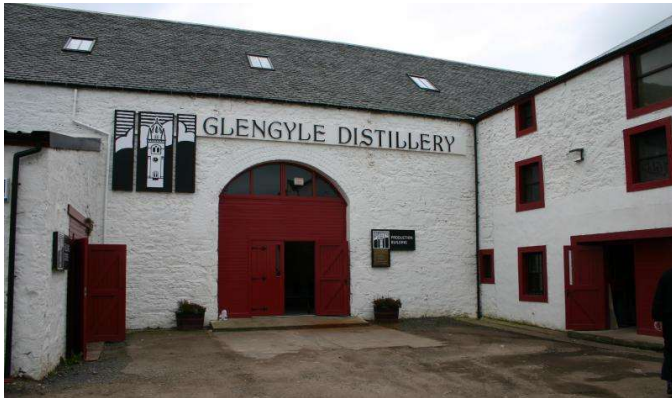
The 1715, Jacobite uprising saw the castle's lord killed during the Battle of Sheriffmuir. His son, Charles, played host to James Stuart, The Old Pretender, and some of his supporters before fleeing the country. It is claimed that he healed various people by touch, a sign to the Jacobites that he was the rightful king.

The marriage of John Lyon and Mary Eleanor Bowes, led to a changing of the crest, with John taking on the name Bowes-Lyon, no doubt a result of his wife being heiress to her father's numerous estates. Elizabeth Bowes-Lyon was born here in 1900, and assisted while Glamis became a military

hospital during WWI. She later gave birth to a daughter, who then went on to become Queen Elizabeth II. To this day, the Bowes-Lyon family still owns the estate.

Distilleries Of Scotland

Name: Glengyle
Location: Campbeltown, Argyll & Bute
Whisky Region: Campbeltown
Whisky Type: Single Malt
www.kilkerran.scot/the-glengyle-distillery/



Glengyle was founded in 1872, by William Mitchell, one of several brothers who were all running various distilleries. Just one year after opening, a storm passed through which tore the roof off the building. Prior to him starting this new venture, William previously had a part ownership with his brother John, in the Springbank distillery, but an argument saw his ties end, which led him to assisting another brother at the Rieclachan distillery.

A post WWI recession saw William selling the business, but the new owners did not fare any better, and closed the distillery in 1925, just six years after its acquisition. At this point, the remaining stock was sold at auction, while the building was purchased and used as a rifle range. In 1940, Bloch Bros acquired the property as well as the Glen Scotia distillery, with plans to reopen being suggested.

The Second World War saw the plans being pushed back, before the effects of a second post war recession ultimately led to another sale in 1957, to Campbell Henderson. His plan was not whisky, but to use the buildings as warehouses and offices for the Kintyre Farmers Cooperation.

As the millennium was approaching, Campbeltown was under threat of losing its whisky region status by the Scotch Whisky Association, as a result of only two active distilleries being in the area. With the help of the Springbank distillery chairman, the great-great-nephew of William Mitchell set about reviving Glengyle, thereby making the case for Campbeltown's status as a whisky region to remain.

The work paid off and Glengyle opened in 2000; however, due to Bloch Bros buying the brand name when they bought the distillery in 1940, the new owners were unable to brand their whisky with the distillery name. Instead, they were bottled as Kilkerran, the original Gaelic name of Campbeltown: *Ceann Loch Cille Chiarain*. Their first release came in 2009, followed by their 12yr-old in 2016. Since then, there have been several new additions to their portfolio. Here's hoping to a bright future to the Mitchell family.

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. McCaig's Tower overlooks which Scottish town?
Oban
2. In which year was the Battle of Bannockburn?
1314
3. What is the famous tweed cloth handwoven by islanders at their homes in the Outer Hebrides?
Harris Tweed
4. Who is regarded as the first king of a united Scotland?
Kenneth MacAlpin
5. What is sometimes called the Stone of Destiny, and often referred to in England as The Coronation Stone?
The Stone of Scone

Here are this month's questions.

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

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?

Marmalade Cake



Mrs Janet Keiller made marmalade for the first time in Dundee in 1797 when her husband bought a cargo of oranges that were going cheap, after a Spanish ship had been forced into the harbour in a storm. So it is not surprising that marmalade features in a number of Scottish recipes. Here is one for a marmalade cake.

Ingredients:

8 oz self-raising flour (One cup all-purpose flour with baking powder)

Pinch of salt

4 oz margarine (4 rounded tablespoons)

3 oz caster sugar (Three rounded tablespoons granulated sugar)

1 teaspoon orange rind, finely grated, divided

2 beaten eggs

2 tablespoons orange marmalade

2 tablespoons milk

1 drop vanilla essence (vanilla extract)

Method:

Sift the flour and salt into a bowl and rub in the margarine until the mixture looks like fine breadcrumbs. Stir in the sugar, half the orange rind and then add the eggs, marmalade, milk and vanilla. Mix well to achieve the consistency of thick batter. Grease a 6 inch round cake tin and bake in the centre of a pre-heated oven at 350F/175C/Gas Mark 4 for around 40 minutes until golden brown. Check with a skewer until it comes out clean. Allow to cool for a few minutes before you turn out on a wire rack to cool.

May serve with powdered sugar, glaze or icing. Sprinkle the rest of the orange rind on top.

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)

