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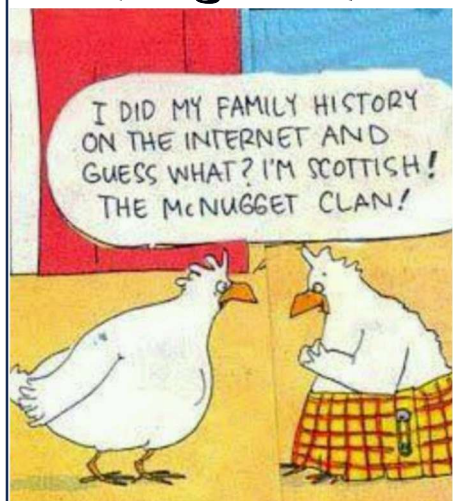
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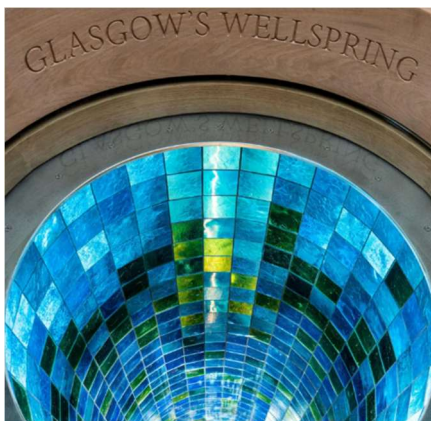


Church Well Shines Again After Excavation

An almost forgotten well contained within the walls of Glasgow Cathedral has been given a facelift after efforts to bring its significance back into public knowledge. Prof. Stephen Driscoll, of Glasgow University, lead the archaeological team that brought the well back to life in October. The excavation effort involved collecting coins that had been dropped, clearing debris, and then ensuring that the water ran clear. This is the first time this wherhas been done in two centuries.



Joanna Kessel was one of the Aproxima Creative Collective group which helped turn the well into a major piece of art by using mosaic tiles from the Orsoni Venezia 1888 furnace in Italy. She explained how the team actually used the back of these gold leaf tiles, as these had the required blue and green colors to help create a visually stunning display. It turned out that the backs are not intentionally colored, so Joanna had to travel to Italy, then work her way through crates of tiles in order to find just the right colors for the project.



It is important to bear in mind that this was more than an art project: it represents a place of great spiritual significance. St Mungo, founder and patron saint of Glasgow, performed baptisms here, in what is the waters of the Molendinar Burn, which sits below. He had originally built a monastic cell on the site, which would later become Glasgow, and was buried in 614AD, in the church he had created. When the first cathedral was consecrated in 1136, it was done over his burial site.

A re-dedication ceremony took place in December, and was celebrated with several musical concerts. Glasgow's Lord Provost(mayor), said the following, "This remarkable project not only honours our past but also breathes new life into a site of profound significance in our city's story." If you're in Glasgow, I highly recommend visiting the cathedral.

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, 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!

Sunday, April 12, 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- AGM, With Program To Be Confirmed
Information – AGM will include nomination of new officers for the 2026-2028 board. Only paid-up members are eligible to vote. If interested in serving on the board, please contact Wendy Grubb. Program Information will follow.

Sunday, May 17, 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- Presentation of New Officers, with Program to be confirmed
Information – To Be Confirmed

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 Bairs 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 14th-15th. 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 25th, 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 2nd. 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

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.

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.

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.

Unsurprisingly, our series of pictures from this year's Burns Night was a clear winner, with over 1,100 views! 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? 'S e seusan càrnabhail a th'ann! An dhol sibh pairèid? An gabh sibh paidirean? An d'ith cèic-rìgh? Tha i blasta!*

It's Carnival season, but don't forget that Valentines Day is just

around the corner. So, with that in mind, I thought you might like to learn some phrases to help celebrate that special day. Why say it with flowers when you can say it in Gaelic?

S' e Là nam Pòg a th'ann—

Shey Laa nam poge a ha-owe-n —

It is Valentines Day.



an tusa mo leannan Là nam Pòg? –

An too-sa mow lan-an laa nam poge -

Be my valentine?

Pòg mi – Poge me – Kiss me

Tha goal agam ort – Ha goo-al ag-gam orsht –

I love you.

Flùraichean agus suiteas –

Flew-ray-khan ag-oos sue-weet-as –

Flowers and candy

Dinnear fo solas coinneal–

Jeen-ee-ar foe sole-as Koin-yal –

Dinner by candlelight

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.

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.learn Gaelic.net/>

<https://www.fluentin3months.com/scottish-gaelic/>

<https://go-gaelic.scot/>

<https://www.youtube.com/c/GaelicwithJason>

Castles Of Scotland

Name: Hailes Castle
Location: East Linton, East Lothian
Year Built: 1240
Clan Affiliation: Gourlay

Overlooking the River Tyne, Hailes Castle was originally a fortified tower house, built in 1240, by Hugo de Gourlay. It is believed to be the oldest stonework structure still in existence in Scotland.

The Wars of Independence saw the de Gourlays back the English; however, Robert the Bruce stripped them of their title after his decisive victory at the Battle of Bannockburn, passing it to Adam de

Hepburn. Over time, the Hepburns improved the castle, adding two different towers in addition to a curtain wall, creating an impressive defensive structure. This helped to hold off two sieges by Henry “Hotspur” Percy, in 1400, and 1402. The lord of the castle met a different fate, as his ruthless adversary had him killed rather than ransomed after his capture during a battle.



Archibald Dunbar, whose father had helped defend the castle from Percy, was now on the other side, and successfully attacked Hailes in 1443, killing anyone he found within the castle walls. The castle did remain in Hepburn hands; however, tragedy befell the family when Patrick Hepburn was killed during the Battle of Flodden in 1513.

During the period of Scottish history known as “The Rough Wooing”, the family initially held off an attack by the English, who were trying to force a young Mary, Queen of Scots, to marry King Henry VIII’s son. The castle was finally taken two years later, before being recaptured by Scottish forces. The iron gate was removed, thus making an English occupation impossible without this defensive feature.

Just twenty years later, James Hepburn was said to have forced Mary to take his hand in marriage soon after the death of her second husband, in which Hepburn was believed to have played a part. As a result of these actions, Mary lost her crown and Hepburn died in exile, after losing his title.

Hailes Castle, now in different hands, was damaged by Oliver Cromwell’s troops during the Wars of the Three Kingdoms. Several transfers of ownership, over the following years, saw it slowly degrade, before being used as a granary in the 19th century. Historic Environment Scotland took over stewardship in 1926. It is free to visit, for anyone wanting to check out this once magnificent castle.

Distilleries Of Scotland

Name: Glenlivet
Location: Ballindalloch, Moray
Whisky Region: Speyside
Whisky Type: Single Malt



When the 1823 Excise Act was passed, many illicit stills became legal by applying for a whisky license. Glenlivet, owned by George Smith, was the first to “create” a distillery under this legislation. His whisky was already held in such regard, despite being illegal, that King George IV requested a tippie in 1822, two years before Glenlivet was legally founded.

The smuggling business was a lucrative operation at that time, and numerous “new” distilleries were burned to the ground by these gangs. Smith knew the dangers, so carried a pair of pistols with him, just in case his former smuggling associates were to accost him.

His determination made Glenlivet a success, with production unable to keep up with demand. In 1840, he bought a farm and converted it into another distillery, and then purchased three more five years later. One of these sites burned down, while another had water issues, so this led to these locations being closed and a larger distillery being constructed.

Despite this increase in operations, the demand still outweighed the production capacity. Such was the popularity, at the time, that even Charles Dickens was recommending that his friends should try the ‘old Glenlivet.’

While we call this region Speyside today, it was known as Glenlivet since the smuggling days of whisky runners. This led to such consternation about

the use of the name by any competitor, that George’s son, John Gordon, now running the business, sued over the use of the name. A compromise meant that Gordon could call his whisky “The Glenlivet”, while other distilleries had to hyphenate their names.

A fire almost destroyed the entire business, but John Gordon saw this as an opportunity to expand, ultimately adding two new stills. When prohibition laws ended in the US, Glenlivet’s first large customer was the Pullman Train Company, which served miniature bottles on the railroad cars.

Glenlivet survived the Great Depression, but was mothballed during WWII. Upon the end of the war, production began again in earnest, with exports to the US bringing production back to pre-war levels in just two years, despite the rationing that was still in effect in Britain.

A series of mergers began in 1952, culminating in Seagram purchasing the brand in 1978. This company was later divided in 2001, following a joint bid by Diageo and Pernod Ricard, with the latter being given ownership of Glenlivet. Six years later, The Glenlivet was the best-selling malt in the US. Such is its fame that distillery seeds were sent to the International Space Station, with the purpose of testing extreme temperatures. The seeds came back to earth one year later, and were planted to produce a crop of barley for experimentation. We’ll be waiting to see if this whisky is out of this world!

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. What was the first Highland Regiment to wear tartan?
The Black Watch
2. The standing stones of Callanish are on which Scottish island?
Lewis
3. There is a small island in Loch Ness. What is it called?
Cherry Island
4. On which street is the Scott Monument located in Edinburgh?
Princes St
5. Andrew Carnegie is associated with which Fife town?
Dunfermline

Here are your questions for this month.

1. Which castle is said to be Scotland's most haunted?
2. What object was returned to Edinburgh in 1996 as a symbolic gesture of goodwill between the English and Scots?
3. What is the par of St. Andrews Old Golf Course?
4. Where can alleged relics of St Valentine be found in Scotland?
5. Which river forms part of the border between Scotland and England?

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?

Sultana Cake

Although they are known as sultanas in Scotland, these are really just seedless white raisins. This recipe makes a moist cake which keeps well in a tin.



Ingredients:

- 8 ounces sultanas (seedless white raisins)**
- 4 ounces butter or firm margarine (cut up into small pieces)**
- 6 ounces sugar**
- 2 small eggs (beaten)**

A few drops of almond essence

6 ounces self raising flour (known also as all-purpose flour with baking powder)

Pinch of salt

2 ounces chopped nuts (optional)

Method:

Cover the sultanas in water and let them soak over-night. Bring the water and sultanas to the boil and then strain off the water. Mix in the butter or margarine while the sultanas are still hot. Mix in the sugar, beaten eggs and almond essence. Sift in the flour and salt and then add in the chopped nuts (if desired). Mix well.

Grease an 8" round baking tin, or a loaf pan, and line the bottom with greased, greaseproof paper (vegetable parchment or waxed paper). Pour in the cake mixture and smooth the top. Bake in a moderate oven at 180C/350F/Gas Mark 4 for 30 minutes. Reduce the heat to 150C/300F/Gas Mark 2 until the centre is firm to the touch. Empty cake from the baking tin and store in an air-tight container.

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)

