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Sporrans Make It To The FIFA World Cup

For those of you who don't know, the 23rd FIFA World Cup is being hosted by America, Canada, and Mexico this year, meaning fans from 45 different countries, as well as the three host nations will be descending upon the North American continent this summer. Among the teams participating is Scotland, who last made it to the Finals in 1998. As you can imagine, Scottish fans are, to say the least, ecstatic, and have been quickly purchasing tickets for all their games, taking place in Boston and Miami.



1 Tartan Army Celebrating

Anyone familiar with the Tartan Army, Scotland's dedicated supporters who have won many awards at major events for their spirit and attitude, knows that the first thing being packed in the suitcase is the obligatory kilt and sporran.

Unfortunately, the sporran was deemed by officials to be too large under strict stadium and tournament rules. The Scottish Football Association stepped in and began talks with FIFA, the governing body, to ensure that our national dress would be accepted. Thankfully, FIFA relented, and have agreed and will allow Scotland fans to wear our national dress at every game following a standard search, which means no smuggling in of a wee flask of whisky!

In a strange twist to the story, the Scotland team, itself, will not be wearing kilts, as it was revealed that they will be dressed in tailor made suits, although they stepped out in kilts when they last qualified, (seen left).



The event starts on June 11th, and will see Scotland play Haiti, Morocco, and the mighty Brazil. We have never made it past the initial group stages, but with the tournament increased in size, the chances of making it to the next round are substantially better. Fox is televising the whole tournament, so you can also watch the US compete.

Comedy Corner



WHAT'S THAT SPECIAL SCOTTISH WORD FOR WHEN IT'S COLD GREY, GLOOMY AND RAINING?

"SUMMER"

west highland way

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!

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- The Life of Sir Harry Lauder

Information – T Diemer will give a presentation of one of Scotland's best known music hall and vaudeville performers, who achieved worldwide fame in the late 19th and early 20th centuries.

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- To Be Confirmed

Information – Trudy Burkhart will be giving a talk on an unconfirmed topic. More details will be in next month's edition.

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- AGM/Scottish Singalong

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. Following the AGM, members will be led in a musical singalong.

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 Bairns area, and a ticketed whisky tasting. You can find more information by visiting <https://pcbscottishfestival.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/>.

The 2nd **Georgia Mountain Scottish Festival** takes place in Hiawassee, on June 6th & 7th. The festival was previously known as the Blairsville Scottish Festival, and had been running for 20 years. The change in location led to a change in name, but

everything else remains the same. Attendees will see the highland games as well as pipes and drums competitions. Children also have their own activities, while live music will keep everyone entertained. Weaponry displays and workshops will also be a feature. Anyone interested can get further details at <https://gamtnscottishfestival.org/>

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.

February's most popular post was on the 13th, with a story on the 1692 Glencoe Massacre. 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? Tha i blàth ach chan eil i teth.
A bheil sibh ag ionnsachadh Gàidhlig fhathast?
Na gabh drabh, tha i sporsail! Tòisich le aon facal. Slàinte mhath!*

Well, we went from carnival season to Lent, and people have been wondering what to give up or abstain from. If you're having difficulty with your own temptation, why not distract yourself by learning some Gaelic? Not only could it help you through this season, but learning a language is also good for the brain. Don't expect to know it quickly, but treat it as a slow meandering journey as you pick up a word here and there. With that in mind, here are a few for you to remember



An Carghas – *an car-ag-as* – Lent
Ceathrad latha – *ke-rid laa* – forty days
'S e Dihaoine a th'ann –
Sh eh ji-hoon-ya a ha-awen - It is Friday
Tha mi ag ithe iasg – *ha me ag-eeth-uh ee-ask* –
 I am eating fish
Chan eil, chan eil mi ag òl fion –
Han yee-l, han yee-l me ag owe-l fee-on –
 No, I am not drinking wine.
Math fhèin! – *ma hane!* – excellent!

As you can see, I made a theme of Lent for these ones, so you can practice these until April 2nd!

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: Hermitage Castle
Location: Newcastleton, Roxburghshire
Year Built: 1240
Clan Affiliation: Douglas



Built by Nicholas de Soulis in 1240, Hermitage Castle likely got its name from the French *l'armitage*, meaning guard house, which is how the castle began its life. In just eighty years, the Soulis family had to forfeit their property as a result of the activities of William de Soulis.

Two stories exist about why the family lost their rights, with the first being that he had plotted the murder of Robert the Bruce, and was imprisoned and died at Dumbarton Castle. The other claims that he had been kidnapping children to practice witchcraft, and could not be killed by ordinary means. Eventually, the townspeople rebelled, threw him into a boiling cauldron of molten lead, thereby ending his reign of terror.

The estate had been passed to the Grahams of Abercorn, before coming under William Douglas in 1338, through marriage. During his lairdship, he also imprisoned Alexander Ramsay, his rival for the title of Sheriff, and starved him to death. Rather ironically, he was murdered by his grandson, whom William had attempted to block his claim for the family title.

In 1360, William Dacre was given charge of the castle, and immediately upgraded Hermitage, converting it into a full stone castle. Upon his death, the castle returned to another William Douglas, who had played an integral part in Dacre's untimely exit from this earth. He reinforced the castle, making the walls higher and building over the courtyard. His grandson then added the four corner towers in 1390, completing its present-day look.

Questions over loyalty led James IV to relinquish the title from the Douglas family in 1492, passing the title to the Hepburns. In 1566, Mary, Queen of Scots, visited James Hepburn after he was wounded in a skirmish. Hepburn became Mary's third husband, after the murder of Lord Darnley, in a rapid ceremony which immediately led to suspicions about his role in the death. As more evidence and testimony came out, he was exiled to Denmark where he remained the rest of his life.

Following the forfeiture of the estate, the castle changed hands several times over the years, until resting with the Scotts of Buccleuch. Hermitage slowly fell into disrepair, and it was not until the 19th century when the Duke of Buccleuch began some basic repairs on the structure. The castle was transferred in 1930, to Historic Environment Scotland, which has overseen the site since then. In addition to the castle, anyone visiting will still be able to see the remains of a chapel and burial ground situated just west of the main building.

Distilleries Of Scotland

Name: Glenlossie
Location: Elgin, Morayshire
Whisky Region: Speyside
Whisky Type: Blends, Single Malt



Built in 1876, Glenlossie was founded by several people: London blender John Hopkins, Alexander Allan, H.M.S. Mackay, and John Duff, known at the time as a great whisky entrepreneur. Duff ran the site, and was instrumental in creating a respected brand, and a quality product. Another advantage they had was the nearby railway line, which made it readily available to whisky blenders across the country.

After twenty years at the helm, Duff stepped away, pursuing other ventures in South Africa and the US,

but these ultimately failed in part to an anti-British bias at the time. Success continued at Glenlossie, resulting in DCL purchasing the distillery in 1919. Ten years later, a large fire resulted in extensive rebuilding work, before the brand was positioned under the company's Haig portfolio.

Two stills were added in 1962, bringing the total to six, thus ensuring Glenlossie stayed at the forefront of being a major supplier for blended whiskies. Nine years later, a second distillery, Mannochmore, was built on the same site, with both operating alternate twelve-month periods, using the same staff, until 2008, when they both went into fulltime production, and dedicated staff was hired for each distillery.

The first "official" bottling took place in 1990, with the Glenlossie 10-yr old being released under new owners, Diageo, Flora & Fauna series. In regards to its taste and smell, Glenlossie is known for its light, floral, and malty profile, with notes of honey, green orchard fruit, and fresh grass, enhanced by purifier pipes that contribute to a smooth, oily texture. At present, no new bottlings are planned, but the distillery remains a powerhouse in the blended whisky arena.

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 castle is said to be Scotland's most haunted?
Glamis Castle
2. What object was returned to Edinburgh in 1996 as a symbolic gesture of goodwill between the English and Scots?
Stone of Destiny
3. What is the par of St. Andrews Old Golf Course?
Par 72
4. Where can alleged relics of St. Valentine be found in Scotland?
In Blessed John Duns Scotus' Church in the Gorbals area of Glasgow
5. Which river forms part of the border between Scotland and England?
River Tweed

Here are the questions for this month.

1. The Glasgow School of Art building is often considered the masterpiece of which famous architect?

2. Which loch is the largest inland stretch of water in Great Britain by surface area?
3. Which Scottish city hosts the 'International Festival of Music and Drama', every August?
4. What Scottish title was given to Prince William and Kate Middleton once they married?
5. What town was granted city status in 2002 and is now known as "The Capital of The Highlands"?

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?

Scottish Coconut Ice

Contrary to its name, this Scottish delicacy contains no ice. In actual fact, this sweet treat has a soft and chewy texture, with distinctive pink and white layers.



Ingredients:

- 1 cup Milk (preferably whole milk)**
- 2½ cups Caster Sugar (*Superfine Sugar*)**
- 2 cups Desiccated Coconut**
- 2-3 drops of red food coloring**

Method:

Line a 20x20cm baking tin with greaseproof paper and set aside. In a large pan, add the milk & sugar and warm over a low heat, stirring occasionally until the sugar granules have dissolved.

Add the coconut. Bring the mixture to a boil and stir continuously for 10-15 minutes. Once the mixture becomes thick, sticky and clings to itself, it is time to remove it from the heat.

Spoon half the mixture into the prepared pan, press flat with spatula or hands. Add a drop or two of red food colouring to the rest of mixture to get the pink tint. Once cooled enough, use hands to kneed for even colour. Place over the white mixture, pressing till evenly spread.

Refrigerate for 2 hours, or ideally overnight. Once set, cut into individual squares or slices.

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)

