



## Your 2024-26 Board Members

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Wendy Grubb

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## Tartan Army Takes Over Boston For World Cup

The FIFA World Cup, soccer's biggest sporting event, kicked off last Thursday. Scotland, one of 48 teams competing, qualified for the tournament for the first time in 28 years. The country also holds the unwanted record of making it eight times to the finals without making it past the group stages. This year, Scotland played Haiti on Saturday, and came away with a 1-0 win, their first in the World Cup since 1992.



*Celebrating the win.*

The Tartan Army, Scotland's loyal travelling supporters, have once again shown why we claim "No Scotland, no party!" With two of their games being played at the home of the New England Patriots, thousands of Scots have followed their team and taken Boston by storm. Bagpipes have been heard throughout the city as the fans celebrate being in the World Cup once again.



*Pipes at Fenway, with specially made Scottish Red Sox jerseys*

Gillette Stadium is not the only sporting venue where the Tartan Army has made an impact. Led by a pipe and drum band, thousands of fans attended a Boston Red Sox game, out-singing the home supporters when The Proclaimers' "I'm Gonna Be (500 Miles)" was played during the game. Commentators were amazed as the fans continued to sing long after the stadium DJ had stopped the song ending the break. <https://www.facebook.com/reel/945150705221752>. A win in their second game, would take Scotland through to the next round which, would no doubt, result in celebrations of seismic proportion.

Scotland's next match takes place this Friday(19<sup>th</sup>) at 5pm (CT), against Morocco, who made the semi-finals at the last World Cup. heads to Miami to take on the mighty Brazil at 5pm (CT), on Wednesday 24<sup>th</sup>. Fox has viewing rights to the tournament, but you can head to Finn McCools if you want the genuine experience.

## 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 you to bring both!

**Saturday, June 20, 2026**

**Venue** – The Bonds' Home,  
49 Stilt St., New Orleans, 70124

**Time** – Starts at 3pm

**Program**– End of Year Party

**Information** – The Bonds' again open their doors for us as we celebrate the end of another season of the Society. We encourage attendees to please bring a favorite dish as this is a potluck event. Members are welcome to bring friends.

## Member and Society News

If you have any member news to include in the newsletter, please contact me by email at [shawfield27@gmail.com](mailto:shawfield27@gmail.com). No information is too small. We're happy to hear of our members' exploits.

## New Board Members for 2026-2028

Following the May meeting, which included the Society's AGM, the following people have been confirmed in the positions below. Their new terms will run from September 2026 to June 2028.

President: Wendy Grubb  
Vice-President: Laurie McConnell  
Secretary: Rosemary Pic  
Treasurer: Christyn Elliott  
Historian: Rick McConnell  
Parliamentarian: Glenn Raby  
Members at Large: Debora Hadeen, Dina Roudeze  
Immediate Past Acting President: Virginia Urquhart

The new board has also asked for anyone interested in being part of the Burns Night committee, or assisting on the night to please contact Wendy.

## Festivals & Games

The 54<sup>th</sup> Stone Mountain Highland Games return to Stone Mountain Park, GA, on October 16-18. This is generally considered the biggest Highland games in the US, so you might consider visiting this year. The event hosts a wide range of options for visitors: seminars and talks, piping and athletic competitions, live music, children's activities, ceilidh, and exhibit stands. Further information can also be found on their page, <https://www.smhg.org/>.

**CelticFest Mississippi** takes place at Bobby Cleveland Park, Brandon, MS, October 10-11. As always, there will be a wide range of events for attendees, including the heavy athletics, as well as whisky and mead tastings. The musical lineup also includes all-Scottish band Albannach. More information can be found at, <https://celticfestms.org/wp/>.

The **Northeast Louisiana Celtic Festival** takes place on Saturday, October 3<sup>rd</sup>, at Lazzarre Park, West Monroe. The one-day event includes live music, cultural demonstrations, family-friendly activities, and more. You can get more information at <https://www.facebook.com/NELACelticFest>.

## 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](mailto: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.

## 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](http://www.CaledonianSocietyofNewOrleans.com).

Anyone wishing to confirm their status can also email Bob Grubb at [rgrubb6@gmail.com](mailto: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. In addition to Facebook, we also have Instagram and TikTok accounts. You can find us by looking for "Caledonian Society of New Orleans."

A post on May 12<sup>th</sup>, explaining about the quaich, a ceremonial cup used in Scottish weddings, was our biggest post last month. Perhaps some of our viewers are planning a wedding???

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! 'S e deireadh na ràith a th'ann. Ciamar a bha a' bhliadhna agaibh? An robh i math? Tha mi an dochas gun iannsaich sibh beagan Gàidhlig. Cleachd Gàidhlig anns an t-samhradh. Practas a' deanamh foirfichte!*

*Translation: Welcome, my friends! It is the end of the season. How was your year? Was it good? I am hopeful that you were learning a little Gaelic. Use Gaelic in the summer. Practice makes perfect!*

Did your Gaelic improve any this year? Don't worry if you only learned a few words, it's better to know something than nothing! Just remember, as with any language, it takes time to learn to read and write, and longer still to speak. I am going to end the year with some words that may be used a bit more commonly, and which may stand out when you are looking at Gaelic sentences.



#### **Dè tha dol?**

*Jay ha doll?*

What's going on?

#### **A bheil i/a bheil thu?**

*A veel ee/a vee loo?*

Is it/are you?

#### **A-rithist**

*aa-ree-isht*

again

#### **fhathast**

*haast*

still/yet (as in – I am still here/not reached yet)

#### **Tha fios agam/Chan eil fios agam**

*Ha fee-os ak-am/ch-an yeel fee-os ak-am*

I know/ I do not know

**Gabh mo leisgeul?**

*Gav mo leesh-gal?*

Excuse me?

**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:** Inverness Castle  
**Location:** Inverness, Inverness-shire  
**Year Built:** 1836  
**Clan Affiliation:** N/A



The castle we see today is just the latest in a long line of fortifications that have sat overlooking the River Ness. While this castle was built relatively recently, in castle terms, the first defensive structure on this land dates back to the 400's, when the Pictish Kings used Inverness as the capital. It has been said that when St. Columba visited here, he was denied entry, but after knocking, the gates opened up on their own. The king was so impressed that everyone converted to Christianity.

A fire destroyed the structure in the 700's, and it wasn't until 1070, that Malcolm III had the first castle constructed. The first Scottish war of independence saw the castle switch hands numerous times between the Scots and the English forces, until Robert I (The Bruce), had the entire battlements razed to the ground to prevent losing it again.

In 1428, James I ordered all highland clan chiefs to the castle under parley, but had them all arrested, with several being executed on the grounds. This led to Alexander, Lord of the Isles, bringing a force of 10,000 men, who promptly destroyed the town but failed to take the castle. A 1491, raid by a confederation of clans saw Inverness Castle being captured for a time, before repairs on the towers began seven years later.

James IV appointed Alexander Gordon hereditary keeper of the castle, and it was his son who had a new castle and tower built, completing it in 1538. When Mary, Queen of Scots, came to visit in 1562, she was refused entry, spurring a furious reaction from surrounding clans who quickly claimed the castle.

The man who had refused her entry, one of the powerful Gordon clan, was hanged for his offense. George Munro, who had assisted Mary in her travels, was subsequently made keeper of the castle. Mary then changed keepers several times over three years, before ultimately, returning the title back to the Gordon family.

Inverness saw several sieges over the next 200 years, culminating in the Jacobites capturing it in 1746. Charles Stuart ordered the castle to be razed to the ground to prevent it falling back into the hands of the Crown. The ruins lay untouched until the 1830's, when it was determined the town needed a new town hall and prison.

The courthouse oversaw a guilty verdict for several men involved in the Crofters War in 1882, an incident stemming from a push for profits by landlords on the crofters. Although found guilty, none were sentenced to prison.

In 2020, the court moved to a purpose-built building, leaving the way for a £47M project to convert the castle into a visitor attraction. The castle officially opened in February 2026, with 450,000 people expected to visit the site each year.

## Distilleries Of Scotland

**Name:** Glen Ord  
**Location:** Muir of Ord, Easter Ross  
**Whisky Region:** Highland  
**Whisky Type:** Single Malt



Glen Ord can be found in a area of Scotland known as the Black Isle, a peninsula close to Inverness. The region was once home to Ferintosh, a four-unit distillery that covered three acres, producing more whisky than all other distilleries combined, and ran from 1689 until 1786. Needless to say, the Black Isle already had a reputation for creating quality whisky when Glen Ord came along.

Founded in 1838, by Thomas MacKenzie, the property was leased out several times until bankruptcy hit in 1847. Even though the whisky license lapsed, Glen Ord operated illegally until a new buyer was found in 1855. When the new owner died in 1870, Glen Ord had benefitted from being exported throughout the British colonies, including Singapore and South Africa. His widow remarried seven years later and her new husband, himself related to the founding MacKenzie, took over the reins.

More buildings were added during the expansion phase, but were lost to fire soon afterwards. Following his death in 1896, the distillery was sold, before Dewars bought the brand in 1923, adding its single malt to their blended whiskies. A series of mergers followed, with DCL, who later became Diageo, taking over the distillery.

WWII saw Glen Ord close, with production starting back in 1946. Refurbishments and updates took place over the next 20 years, with mechanical floor maltings being built next door. These were designed to assist in the malting stage for seven other

distilleries. Today it is still used for all the northern locations in Diageo's portfolio.

The 1980's, saw the first release of a single malt, but the use of various names led to confusion among the public. Diageo ended this problem by promoting it as Singleton of Glen Ord. Biobed Modular Plant technology, used to treat wastewater, was implemented in 2001, becoming the first distillery in the UK to adopt this system.

The first Glen Ord 12-year-old malt launches in 2002, followed by the Singleton version in 2006. The Singleton 15-year-old is released in 2010 to the Taiwan market, as part of their push into Asia. An increase in demand also saw still capacity increase fourfold to 10 million liters of pure alcohol, making it one of the largest in Scotland.

The site has a visitor center, as well as a museum, and offers guided tours. Glen Ord is also listed as a stop for anyone driving the North Coast 500 route.

### 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. At the Highland Games, in the tossing the caber event what type of tree is a caber usually made from?  
*Larch*
2. Which cluster of houses making up Northern Europe's best-preserved Neolithic village has been called the 'Scottish Pompeii'?  
*Skara Brae*
3. What is the name of Scotland's highest mountain?  
*Ben Nevis*
4. On which Scottish Island did George Orwell write his novel 1984?  
*Jura*
5. What famous whisky, known and consumed worldwide, is produced in Ayrshire?  
*Johnnie Walker*

Here are this season's final teasers.

1. What is Scotland's national animal?
2. Which soft drink is often described with tongue in cheek as 'Scotland's other national drink'?
3. Slains Castle in Aberdeenshire is said to have inspired which tale of horror?
4. Which body of water lies along the east coast of Scottish Borders

5. Where did William Wallace win a surprise victory over the English in 1297?

### 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?

## *Mince & Tattie Casserole*



*Mince and tatties is a staple dish throughout Scotland, and can be most definitely classed as comfort food and a reminder of home for all ex-pats. This recipe adds a new twist to an old recipe.*

### **Ingredients:**

**2 lbs. new potatoes, quartered**  
**3 tbsp olive oil (divided)**  
**salt and pepper to taste**  
**2 onions, grated**  
**3 carrots, grated**  
**2 celery sticks, finely chopped**  
**1 ¼ lbs beef mince (ground beef)**

**4 tbsp flour**

**18.5 fluid ounces of beef stock**

**3 tbsp Worcestershire sauce**

**Handful chopped fresh flat leaf parsley**

### **Method:**

**Heat the oven to 400 degrees. Spread the potatoes over a large baking sheet, toss with 2 tbsp of the olive oil, salt and pepper, then roast on a high shelf in the oven for 25-30 minutes until golden.**

**Meanwhile, heat the remaining oil in an ovenproof casserole or dish, then fry the onions with the carrots, celery and beef mince till beef is brown. Stir in the flour, then the stock and Worcestershire sauce and salt and pepper to taste. Cook, uncovered, on middle shelf in the oven for 15-20 minutes.**

**Remove the potatoes and the mince mix from the oven. Toss the potatoes with the parsley, scatter over the mince and serve.**

*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](mailto: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)*

