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CSoNO Presidential Address

Caledonians and friends,

As you may remember, new officers were elected in May and will officially take office at our first meeting in September. I want to offer my thanks to everyone who stepped up and took on these positions for the next two years. This group recently met to plan for the coming year.

Programs have been set for the coming meetings. September will be our Welcome Back, with an opportunity to meet new members. To give a brief overview: October: Honours of Scotland and Order of the Thistle, November: Mark of the Scot – this is a reading so you may be asked to read parts (please talk to Christyn about volunteering), December: Christmas Party (ideas welcome, as we are still planning), January: Burns Night (Christyn is chair and volunteers are needed). February: we plan to have a Pub Night, details to follow, March: Laurie will be presenting the history of and memorials to those murdered as witches in Scotland, April: Guess the Tartan – we are still finalizing this one but will have a program relating to Tartan Day, May: AGM, program - TBC.

We are also looking at some other opportunities for special interest groups within the society, such as a movie group, etc. Your input is welcomed. An updated directory is being prepared for the membership. If you have moved or made other changes over the past year, please let us know so that we can update our information.

We hope that by already having meeting topics announced we can encourage members and guests to attend meetings. I personally believe that we need to find ways to attract younger members. This is particularly important for the Society to continue. I know quite a few people were very interested in things Scottish during the World Cup so please share your thoughts.

Scottish Dancing has resumed on Friday evenings at Carrollton United Methodist Church. The group is open to new members, no experience required. This past Friday in addition to regulars, we had five Tulane students join us. I hope they continue to come.

I am looking forward to seeing you on September 13th, at 2pm, and sharing summer stories. I hope you have all had a relaxing summer. We spent quite a bit of time at home but did travel to Houston to celebrate our granddaughter's 5th birthday. Our grandchildren are now 3, 5, and 7. How time flies. They are all very interesting individuals and fun.

Looking forward to seeing you all on the 13th.

Wendy Grubb

Comedy Corner



"He's Scottish and a devoted pipe-player!"

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, September 13, 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- Welcoming Our New Members

Information – We welcome our most recent new members as the Society season kicks off again. If you're a new member, then we encourage you to attend and get to know everyone. This is a pot luck, so we encourage everyone to bring a dish, Scottish if possible.

Sunday, October 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- Honours of Scotland/Order of the Thistle

Information – Find out more about Scotland's very own crown jewels, and learn about the order of chivalry that dates back to 1687.

Sunday, November 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- Mark of the Scot

Information – Christyn Elliott will be leading the program, which will include several readings. If you are interested in volunteering then you can get in touch with

Saturday, December 13, 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- Christmas Party

Information – Details 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 **54th 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 3rd, 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.

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 by PayPal via our website, www.CaledonianSocietyofNewOrleans.com.

Checks can be either brought to the meeting or mailed to Christyn Elliott, PO Box 4, Bush, LA 70431.

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

CSO NO 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."

Our most popular post of the summer was the set of pictures from our end of year party, with over 700 views! Our runner up was the July 30th post asking for your favorite Scottish word for being drunk. 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 air ais mo chairdean! mo chairdean! 'S e ràith ùr a th'ann. An d'iannsaich sibh Gàidhlig sas bith? Ttòisich ag iannsachadh an-diugh. Tha e math airson an eanchaill. Dè tha a' stad oirbh? Dall ort!

Translation: Welcome back my friends! It is a new season. Did you learn any Gaelic? Start learning today. It is good for the brain. What is stopping you? Go for it!

As we start start back with a new year, I have to ask if you've started learning Gaelic. As I've said before, no language is easy to learn straight away. It takes time and effort to make progress, but don't be disheartened if you aren't picking everything up. There is

a wonderful Gaelic phrase that basically translates into "better to have broken Gaelic than dead Gaelic." Just start off by learning the most common words,



and then you can add to your repertoire. Let's start off with some animals that can be used in a daily practise. Identifying can sometimes make it easier to remember.

Luch

Lookh(as in loch)

Mouse

Cat

Kat

Cat (easy, right?)

Cù

Ku

Dog(

Bò

Bow

Cow(yes, a highland coo is a bò!)

Eun

Ee-an

Bird

Iasg

Ee-ask

Fish

Eun

Ee-an

Bird

Crùbag ghorm

Krew-bak hor-m

Blue crab (one for New Orleans natives)

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: Inverlochy Castle

Location: Fort William, Lochaber

Year Built: 1280

Clan Affiliation: Comyn



Built around 1280 by John “The Black” Comyn, Inverlochy sits upon an old Pictish city believed to have been destroyed by the Vikings. As rival to Robert the Bruce for the disputed Scottish crown, there were tensions between both camps, ultimately leading to what was described as a naval battle in 1297, on the nearby River Lochy, resulting in two sunken ships. Comyn’s claim to the throne came to an abrupt end after his murder in the Church of the Grey Friars, Dumfries, by Robert the Bruce, who was later crowned the same year.

The Comyn’s dominance in the north had come to an end, culminating in their lands being divided by the McDonalds and Campbells. Less than 30 years after being constructed, Inverlochy began its slow path to decline, with no efforts being made to maintain the castle.

The Battle of Inverlochy took place nearby in 1431, after Alexander of Islay, Lord of the Isles had been imprisoned by James I. Alexander’s cousin led an army against James’ troops, led by the Earl of Mar, and made short work of them, killing over 900 of the king’s men, compared to only 30 of his own.

Alexander Gordon, 3rd Earl of Huntly, was granted the castle in 1505, by James IV, and tasked with

restoring the building in order to be used as a royal garrison. The 2nd Battle of Inverlochy took place in 1645, during the War of the Three Kingdoms. Another lopsided victory was recorded, this time by the Royalist troops over the Covenanter army, who lost over 1,500 men compared to 250 of the King's forces.

James Scarlet purchased the estate in the 1800's, and built a nearby mansion, which is now the Inverlochy Castle Hotel, and made some superficial work on the castle itself in 1873, prior to Queen Victoria visiting. Soon after, the castle was passed to the state, and is now overseen by Historic Environment Scotland. In a sign of the times, Inverlochy was subject to two separate acts of vandalism earlier this year, which has delayed plans to improve visitor access.

This castle is quite unusual, almost rare, as there has been no real alteration of the structure since it was first constructed. Where else could you see an 800yr old building that hasn't changed?

Distilleries Of Scotland

Name: Glenrothes
Location: Rothes, Moray
Whisky Region: Speyside
Whisky Type: Single Malt



Several investors came together in 1878, to form James Stuart & Co, which oversaw the conversion of an old sawmill into a distillery. The collapse of the City of Glasgow bank almost ended the venture before the building was completed. The majority of the group were linked to the Caledonian Bank, which saw operations suspended after the collapse. As a result, the partnership was dissolved, with a company being formed from several of the original investors. This meant that Glenrothes was able to open in 1879, allowing production to begin.

In 1884, the distillery was permitted to use the Glenlivet name following a legal battle from several regional producers. It subsequently became known as Glenrothes-Glenlivet, a name which was used until the 1970's, when brand identities became more important.

A fire fifteen years later actually allowed another two stills to be added during the refurbishment. An explosion in 1903, almost destroyed Glenrothes again, with another rebuild required. 1922, saw a second fire which resulted in 2,500 barrels worth of whisky flow through the town's river. It has been suggested that these incidents were a result of overproof whisky-alcohol that is higher than 100 proof, and sometimes reaching 140 proof, but becomes increasingly more volatile.

Glenrothes was hit with another fire in 1962, and once again it allowed expansion during the reconstruction, timed perfectly for the 1960's boom for whisky. More stills are added two times in the eighties, while 2010, sees the brand, not the distillery sold to Berry Bros & Rudd, before the company, now known as Edrington, buys the brand back in 2017, realigning it once again to the distillery.

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 is Scotland's national animal? **Unicorn**
2. Which soft drink is often described with tongue in cheek as 'Scotland's other national drink'? **Irn Bru**
3. Slains Castle in Aberdeenshire is said to have inspired which tale of horror? **Dracula**
4. Which body of water lies along the east coast of Scottish Borders? **North Sea**
5. Where did William Wallace win a surprise victory over the English in 1297? **Battle of Stirling Bridge**

Here are the questions for your first month back.

1. Which king ruled Scotland from 1040 to his death in battle in 1057?
2. Which comic song written by Andy Stewart is about a Scotsman who wears a kilt rather than trousers?
3. What color is the flag of Scotland?

4. The Edinburgh Festival Fringe is held in which month each year?
5. What was the name of the rock that the ancient kings of Scotland sat on to be crowned?

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 Tablet

If there is one thing the Scots know how to make, it's sugary snacks! This has been a favorite in Scotland since it was first made in the early 18th century, with just sugar and cream. Nowadays we have a wide varieties of tablet, but today we present the basic recipe.



Ingredients:

900g granulated white sugar (4.5 cups or 2lb.)
250ml of full-fat milk (1 cup)
1 tin of sweetened condensed milk (397g tin)
85g butter (6 tbsp)

Method:

Slowly dissolve the sugar, milk, and butter until it's smooth. This can be done in a pot on the stove but it's also easy to do this step in the microwave as this lowers the risk of burning.

Put in a microwave-safe bowl and blast for 90 seconds at a time on a low or defrost setting. It'll take approximately 6 times in the microwave for it to melt into a smooth mixture.

Pour this mixture into a large pot on the stove. If you're using an electric stovetop you can use a trivet to stop the mixture burning.

Add the condensed milk and bring it up to a boil (stir continuously to stop it catching on the bottom of the pan)

Briskly simmer for about 20 minutes until the mixture darkens to a caramel colour, stirring continuously

Take off the heat, quickly beat the mixture and pour it into a buttered swiss roll tin

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)

