



MANOR & CASTLE NEWSLETTER

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Manor & Castle Newsletter

Special points of interest:

- Chairperson's Comments
- Councillor's Comment's
- Local information

Chairman's Comments

Hello everyone and welcome to the March Newsletter. The winter is almost past and it's good to see the brighter mornings and the lighter evenings making us all hope for nice weather very soon

NEW ACCOMMODATION

It's interesting to note the plans for new student accommodation on Stag Road which will certainly change things around the Bayhead area. It will be a building for a 49 bedroom student accommodation block for the Lews Castle College. The 45 en-suite bedrooms are proposed for the site of the former bakery at Stag Road, Bayhead, Stornoway. Accommodation will be arranged in clusters of six bedroom flats plus four studios.

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Roddy Nicolson

Councillor's Report

The days seem to be getting better but it is always remarked to me how quickly the months seem to fly by. Here's hoping we have a well-deserved stretch of good weather.

The Easter Sale of Work will be taking place on Saturday 19th March at the new venue of **LEWIS RETIREMENT CENTRE**— starting at 11:30am. The homebaking is top quality and I, along with others, will be happily stocking up!

We had our community skips a few weeks ago which were well used by Manor residents who were doing their spring cleaning! I hope to arrange skips to be put in Bain Square and Kennedy Terrace at the end of August/start of September.

Work on Columbia Place Play Park will commence this month with HHP, FES and the council working to do some much needed work on a very popular play area for our children.

I will be having a surgery on the day of our meetings from 6-7pm at the Grianan Centre so if you have any issues or concerns, please come and see me.

This month saw the retiral of Iain Macaulay, Director of Social and Community Services after thirty years at the Comhairle—we wish him all the best in his retirement.

Councillor Gordon Murray



Comhairle director retires after 30 years service

Iain Macaulay, director of Social and Community Services retired on Friday 11th March. Iain started working at the Comhairle in 1986 in Uist and after ten years in the Southern Isles moved to the Stornoway HQ in 1996.

In 2008, Iain became the Director of Social and Community Services. This department has quite a wide range of responsibilities and challenges such as Community Care & Criminal Justice, Sport and Health, Learning and Development. With such a diverse directorate, Iain always excelled in his role and had a real passion for care and making a difference in people's lives.

Iain was the first Chief Social Work Officer in the Comhairle.

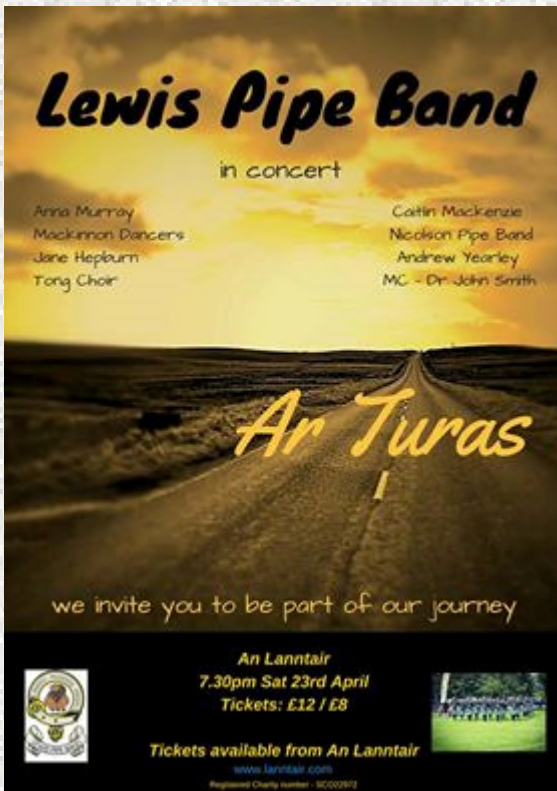
As the Director and Chief Social Worker, Iain's door was always open and he was approachable and sensitive with any issues that would come his way. His nature was one that made him highly valued by councillors, staff and the community and the attendance to his presentation showed that.

The Association would like to wish Iain and Anne all the best and a long and lovely retirement.



Dog fouling Campaign

Comhairle nan Eilean Siar have launched a campaign to try and address the terrible dog fouling that is afflicting the town area. Manor park does not escape dog fouling and people have complained about many piles of dog dirt in the middle of busy pavements. This is a real problem as not only is it hygienic but if children were to fall into it or touch it, the repercussion for the child could be blindness. The council are asking for as much information and if you have any information on those who do not scoop up their dogs mess, please contact the council. There are fines for owners who allow their dogs to mess without cleaning up afterwards.



Comhairle nan Eilean Siar to participate in World Earth Hour 2016

For the seventh year running, the Comhairle will participate in World Earth Hour. Last year more than 10 million people in the UK, 172 countries and 7,000 towns and cities, took part in the world's largest participation event. Some of the world's most recognisable landmarks including Big Ben, The Sydney Opera House and the Eiffel Tower switched off for Earth Hour. Scotland celebrated the hour with schools, individuals, organisations, community groups and iconic buildings joining the big switch-off. **At 8.30pm on Saturday 19th March 2016**, the Comhairle will switch off the lights at the War Memorial on the outskirts of Stornoway.

In 2011, Scotland became the first country in the world to have all its local authorities participating in Earth Hour, something that was applauded globally. This record has, and will again be maintained this year, with all local authorities committed to taking part.

World Earth Hour is not only for local authorities; thousands of people in Scotland will be switching off their own lights in a huge, symbolic show of support for action on climate change and a more sustainable future. So whether you spend your time reflecting under the stars or even playing your favourite board games using candlelight, Earth Hour is a moment to say you'll do your bit to protect our planet

COOKS CORNER

Irish Brownies—St Patrick's Day sweet!

Ingredients

- 1 cup all-purpose flour
- 1/2 cup dark cocoa
- 2 1/2 cups dark chocolate chips
- 1 cup butter
- 2 tablespoons Irish whiskey
- 4 large eggs
- 1 1/2 cups granulated sugar
- 1/2 teaspoon salt

Makes 16 bars

You will need: 1 (9- x 9-inch) baking pan, buttered and lined with parchment paper

Storage: These brownies will keep in an airtight container for up to one week or in the freezer for up to three months.

Method:

1. Preheat the oven to 350°F.
2. On a large piece of parchment paper, sift the flour and cocoa. Set aside.
3. In a double boiler, or a small heatproof bowl set over a pot of simmering water, melt 2 cups of the chocolate chips and the butter, and whisk to combine. Remove from the heat and allow to cool slightly before whisking in the whiskey (that's fun to say!). Set aside.
4. In a stand mixer fitted with a paddle attachment, beat the eggs, sugar and salt until very pale yellow.
5. With the mixer running on low speed, add the melted chocolate and beat to combine. Scrape down the sides of the bowl. Add the dry ingredients and beat again until well combined.
6. Remove the bowl from the mixer and fold in the remaining 1/2 cup of chocolate chips.



7. Pour the batter into the prepared pan and bake for 25 minutes, or until the brownies are firm to the touch.

