



# MANOR & CASTLE NEWSLETTER

ISSUE 156

DECEMBER 2016



## 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 December Newsletter. An early blast of winter came in November and as stated in last month's newsletter try and do all you can to save money on energy related matters.



### Inside this issue:

- History of Manor 2
- CAB information 3
- Cook's Corner 4

I want to look at Attendance Allowance as some of you may be eligible or you may know of someone who could qualify for this benefit and thereby maximise their income.

#### What is Attendance Allowance?

You need to be 65 or over to claim Attendance Allowance. You also need to have a disability or illness that makes it hard for you to look after yourself. Lots of people are entitled to Attendance Allowance but don't know enough about it to claim. You could get £55.10 or £82.30 a week - the amount you get will depend on how much help you need. You can spend the money however you like - it could help you stay independent in your own home for longer.

Attendance Allowance isn't means tested so it doesn't matter what other money you get. It doesn't matter how much you have in savings either - there's no limit. It won't affect your state pension and you can claim it if you're still working and earning money. You'll need to complete a long claim form when you apply for Attendance Allowance. It might seem daunting at first but help is available from your nearest Citizens Advice so don't let the form put you off applying.

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## Councillor's Report

I can't believe we are approaching the end of 2016—the years seem to fly by quicker than before.

Santa visited Manor last Saturday giving out goodies to the young children at his usual stop of—Bain Square and Manor Drive—great attendance and hopefully sweets will be kept for Christmas. Thanks to Steven Clinton again this year for being Santa's helper!!

We have provisionally booked the senior citizens trip on the basis that we manage to hit our target fundraising bagpacking this Christmas. The trip will be leaving for Hallmark Hotel, Dyce, Aberdeenshire, on Tuesday 4 April and coming back Saturday morning 8 April 2017. This is dependant on our bagpacking and we need everyone to help— bagpacking is an arduous task so please try and get someone else in to take your place if the two hours are too much.

Our **senior citizens lunch** has been booked for the **Caladh Inn on Wednesday 11th January at midday**. Please put it in your diaries!

The Post Office that was formerly accommodated in the Trading Post has been the subject of much speculation with regards to its future. At the last Manor and Castle Residents Association meeting, I read out a letter that invited comments for the ongoing consultation—comments are to be sent to [comments@postoffice.co.uk](mailto:comments@postoffice.co.uk). The move to the top of the Cearns and also down to Newton does not consider the residents of Manor who have no car or are unable to walk long distances. Given the footfall of the post office in its current location, I feel that more should have been done to try and approach other places where it could be accommodated.

The offroad parking project was put to the HHP board last month and the board decided that they would do another round of consultations with HHP residents. This should end in mid-January where we hope that the work will start soon after.

Councillor Gordon Murray

## **The History of Manor Park—Part 2** (Malcolm Macdonald)

### **MACAULAY ROAD**

1945 completion of the east side of all apart from Odd Numbers 1-3 which were not occupied until 1952.

Odd Numbers: 1 - John A Macleod, 1a - Allan Morrison, 3 - Norman Macdonald, 3a - Malcolm Montgomery, 5 - James Cruickshanks, 7 - Murdo Kerr, 9 - Robert P Barr, 11 - Ewen Macdonald, 13 - Frank Thompson, 15 Donald Morrison, 17 - Norman Mackenzie, 19 - Alex J Lehury, 21 - Angus Macmillan, 23 - Norman Macaulay, 25 - John Mackay, 27 - John Munro, 29 - Mrs Jean Macleod, 31 - Herbert Morris, 33 - John A Maciver, 35 - Malcolm Macaulay, 37 - Annie Morrison, 39 - Mrs Gormelia Maciver, 41 - Angus Maciver, 43 - William Bell.

### **QUEENSLAND ROAD**

1946 completion.

Odd Numbers: 1 - Donald Mackenzie, 3 - Donald Macrae, 5 - Alexander Macleod, 7 - Peter O'Brien.

Even Numbers: 2 - John Macdonald, 4 - Mrs Georgina Maclelland, 6 - John Macdonald, 8 - Robert Munro.

### **MORISON AVENUE**

The street was first inhabited in 1946 and odd numbers 21 to 31 were added in 1948. Even numbers 34-40, and 33 to 51 were added in 1949 with even numbers 42-52 completing the street housing in 1950. The house numbers are listed with the tenant afterwards.

Odd Numbers: 1 - Donald Maclean, 3 - Neil Murray, 5 - Duncan Montgomery, 7 - Donald Macdonald, 9 - Mrs Bella Macdonald, 11 - Malcolm Macdonald, 13 - Miss MM Macleod, 15 Mrs Catherine Macleod, 17 - Donald Macdonald, 19 - Miss M. Montgomery, 21 - Mrs Sybil Macinnes, 23 - John Campbell, 25 - William Bruce, 27 - Alex Mackay, 29 - Murdo Graham, 31 - Angus Macaulay, 33 - Malcolm Smith, 35 - John Macaulay, 37 - Donald Matheson, 39 - Ian Munro, 41 - William Macdonald, 43 - Neil Macaskill, 45 - John Mackenzie, 47 - William Macdonald, 49 - Colin A Macleod, 51 - Robert Macmurdo.

Even Numbers: 2 - John Macneill, 4 - Norman Macdonald, 6 - George Porter, 8 - John Mackenzie, 10 - Donald Macleod, 12 - Donald Maciver, 14 - Mrs Mary Macdonald, 16 - Mrs EM Innes, 18 - Mrs Annie Mackenzie, 20 - Malcolm Macleod, 22 - Mrs Isabella Macleod, 24 - Murdo Macleod, 26 - John Greaves, 28 - Mrs Catherine Graham, 30 - William G Ross, 32 - John A Mackenzie, 34 - Alex J Martin, 36 - Andrew Findlay, 38 - James Anderson, 40 - Donald J Macaulay, 42 - Kenneth Macleod, 44 - John Nicolson, 46 - John Macleod, 48 - Norman Macleod, 50 - Angus Macleod, 52 - Norman Maciver.

In the next issue Bain Square, Macleod Road and Portona Drive will be covered.

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## **If you're about to turn 65**

If you're 64 and thinking about applying for Attendance Allowance when you're 65, you might be better off claiming PIP before your 65th birthday - you might be able to get more money. If you claim PIP and get it, the amount you get will depend on your circumstances and how your disability or illness affects you.

## **How you can spend your Attendance Allowance**

You can spend your Attendance Allowance however you like - it's up to you. Lots of people spend it on something that makes life a bit easier, for example:

- paying for taxis
- helping towards bills

paying for a cleaner or gardener

### **Examples of how people spend their money**

Betty is 79 and has arthritis in her knee and hip and also has a heart condition. She says: "I use some of my Attendance Allowance to visit my friend, Nancy, who lives a few miles away. I used to get 2 buses and it took an hour and exhausted me but my Attendance Allowance means I can get a taxi there in 10 minutes. I also get a taxi to go to appointments, like the doctor or a consultant, or even the hairdresser. I still have enough money to pay for a cleaner once a week. It's made a huge difference to my life."

David is 82 and has dementia. He says: "I struggle to make ends meet on my pension so I use my Attendance Allowance to help with bills. It means I don't have to worry about having the heating on if I'm cold. The money also means I can see more of my grandchildren. They mean the world to me and it would be difficult to see them without the extra money as I can't get public transport on my own."

Next steps

[Check if you're entitled to Attendance Allowance](#)

[Extra benefits and help you can get on Attendance Allowance](#)

[Contact the Lewis CAB on 705727](#)

## **PAYING MORE TO BE POOR**

A new report by Citizens Advice Scotland shows that those on a low income can find themselves particularly susceptible to financial detriment. One such manifestation of this is when those on a low income pay more for goods and services due to their weaker position in consumer markets. This is known as the "poverty premium" and new research has been carried out examining the common causes and manifestations of the poverty premium in energy, telecommunications, credit, loans and insurance in Scotland and the impact it has on low income consumers. Based on the findings of this research recommendations are being made regarding the ways in which government, regulators, consumer organisations, businesses and other stakeholders could work together to reduce the burden of the poverty premium on low income consumers in Scotland.

### **Car smoking ban**

From 5 December 2016 it will be against the law in Scotland to smoke in a car if there is a child present. A 'child' is defined as anyone under the age of 18.

The ban applies to private motor vehicles in public places. It does not apply if the vehicle is designed to be used as living accommodation, such as a mobile home, and the smoking takes place while the vehicle is parked and being used as living accommodation.

If you are found to be smoking in a car with a child present (and the living accommodation exception doesn't apply), you could be given a fixed penalty either by the police or by a local authority officer. The fixed penalty will be for £100. If you pay the penalty within 29 days then you will not be prosecuted. If you do not pay the penalty, you could be prosecuted and, if found guilty, you could be given a fine of up to £1,000. It has been against the law in England and Wales to smoke in a car if a child is present since October 2015.

## **NEW YEAR**

Thanking you all for your support to our Association over the past year and wishing you all, best wishes for 2017.

Roddy Nicolson

# COOKS CORNER

## Traditional Christmas pudding with brandy butter

### Ingredients

#### For the pudding

450g/1lb [dried mixed fruit](#) (use a mixture of sultanas, raisins, and snipped apricots)

1 small cooking [apple](#), peeled, cored and roughly chopped, 1 [orange](#), finely grated rind and juice

3 tbsp [brandy](#), sherry, or rum, plus extra for flaming, 75g/3oz [butter](#), softened, plus extra for greasing

100g/3½oz light muscovado [sugar](#), 2 free-range [eggs](#), 100g/4oz [self-raising flour](#), 1 tsp [mixed spice](#)

40g/1½oz fresh white [breadcrumbs](#), 40g/1½oz whole shelled [almonds](#), roughly chopped

#### For the brandy butter

100g/3½oz unsalted [butter](#), softened, 225g/8oz [icing sugar](#), sieved, 3 tbsp [brandy](#), rum or cognac

#### To serve

4 tbsp [brandy](#) or rum

### Method

1. Measure the sultanas, raisins, apricots and apple into a bowl with the orange juice. Add the measured brandy (rum or sherry), stir and leave to marinate for about one hour.
2. Put the measured butter, sugar and grated orange rind into a large bowl and cream together with a wooden spoon or a hand-held whisk until light and fluffy. Gradually beat in the eggs, adding a little of the measured flour if the mixture starts to curdle.
3. Sift together the flour and mixed spice, then fold into the creamed mixture with the breadcrumbs and the nuts. Add the soaked dried fruits with their soaking liquid and stir well.
4. Generously butter a 1.4 litre/2½ pint pudding basin. Cut a small disc of foil or baking parchment and press into the base of the basin.
5. Spoon into the prepared pudding basin and press the mixture down with the back of a spoon. Cover the pudding with a layer of baking parchment paper and foil, both pleated across the middle to allow for expansion. Tie securely with string and trim off excess paper and foil with scissors.
6. To steam, put the pudding in the top of a steamer filled with simmering water, cover with a lid and steam for eight hours, topping up the water as necessary.
7. To boil the pudding, put a metal jam jar lid, or metal pan lid, into the base of a large pan to act as a trivet. Place a long, doubled strip of foil in the pan, between the trivet and the pudding basin, ensuring the ends of the strip reach up and hang over the edges of the pan. This will help you to lift the heavy pudding basin out of the pan of hot water when it has finished cooking.
8. Lower the pudding onto the trivet and pour in enough boiling water to come half way up the side of the bowl. Cover with a lid, bring the water back to the boil, then simmer for about seven hours, until the pudding is a glorious deep brown colour, topping up the water as necessary.
9. For the brandy butter, place the butter into a mixing bowl and cream with a wooden spoon until light and fluffy – or for speed use an electric hand-held mixer. Beat in the sieved icing sugar until smooth, then add brandy, rum or cognac, to taste. Spoon into a serving dish, cover and set aside in the fridge.
10. When cooked through, remove the pudding from the pan and cool completely. Discard the paper and foil and replace with fresh. Store in a cool, dry place.
11. To serve, on Christmas Day, steam or boil the pudding for about two hours to reheat. Turn the pudding onto a serving plate. To flame, warm the brandy or rum in a small pan, pour it over the hot pudding and set light to it. Serve with brandy butter



### DIARY DATES

**BAGPACKING 22–23RD DECEMBER 2016**

**SENIOR CITIZENS CHRISTMAS LUNCH 11 JANUARY 2017**

## December's speakers

**The Energy Advisory Service**

**(TEAS)**