



# MANOR & CASTLE NEWSLETTER

ISSUE 174

JANUARY 2019



## Manor & Castle Newsletter

### Special points of interest:

- Chairperson's Comments
- Councillor's Comment's recipe

### Chairman's Comments

Welcome to the January meeting and Newsletter. A Happy New Year to all and hope 2019 brings Health and Wealth to all. We are fortunate so far

with the weather it has been an unusually mild winter so far hopefully this continues for the remainder of winter.



### Inside this issue:

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The annual Christmas meal held last week was a success again with lovely food and service from Caladh Inn. Entertainment from School children and of course from Tosh followed, was well received and appreciated.

Plans are well underway for our annual senior citizens trip to the mainland. This year we are going to stay in a hotel some of you may remember from a past trip, The Kings Manor hotel in Portobello, a Confirmed booking has been made and all that's left to do now is to firm up the numbers.

This can be done at the regular meeting on 15<sup>th</sup> January where final list of names will be made and fees can be paid.

The coach is already confirmed. Any points of interest that anybody would like to visit please bring up with Gordon or any com-

I want to wish you and your families all the best for 2019 and a happy new year!

The Comhairle was off for over a week which gave everyone enough time to charge their batteries and think about the coming year and also the past.

No event in the past has influenced the island and its way of life than the tragic events down at the Beasts of Holm when the Iolaire sank with losses of 201 men. As the events and commemorations became more frequent, I thought about my own knowledge of the Iolaire and how as a young boy almost stumbled across the tragedy when my uncle lent me the Sea Sorrow book produced by the Gazette. It was never taught in the schools and seemed to have been removed from the national history. With such losses in such a desperately cruel way, one can understand why this was never brought up especially when those left with families had to struggle on in the most difficult financial circumstances.

I was fortunate to be a torch bearer representing one of the lost walking from the harbour to the Sports centre through a very quiet and respectful town which was packed with people on the 31st December. The lights made the number real and as I sat through the Iolaire Remembered event watching the pained songs, poems and powerful psalm-singing, I felt that this event was being addressed and respected appropriately.

On New Years Day, I went down to the Iolaire monument for the service which was a beautiful day. Again, a perfectly pitched ceremony that was special given the service simultaneously taking place on the ferry.

On the whole, the marking of the 100 years was respectful and hit the right tone and most importantly, brought generations , young and old together. I am sure the whole period would have been seared into the minds of the children who did such a great job in all the activities surrounding the commemorations.

In the next few weeks, the discussion at the Comhairle will be on budgets. A number of tough decisions will have to be made and I have started working with other members of our group to protect those services that are most valued by the public.

And nationally, we have Brexit. This is a very confusing and desperate time with lots of calls for all different things. My own view is that resolution only comes with elections and that if Scotland returns a majority of SNP MPs , then Independence should be declared. After Scotland becomes Independent, another election should be held which will define our future path and also our relationship with Europe. These should all be in Scotland's hands and not a collegiate with the rest of the UK.

Iolaire torchlight  
procession through  
the town



## Margaret Ferguson—Gallery

Margaret Ferguson kindly visited the Manor and Castle Community Association to exhibit some of her work and the Association donated some ward funds to help with her costs.

Her exhibition over the holidays was a resounding success and was well attended. Those who attended were blown away with the quality of Margaret's work and the sensitivity that shone through her portraits.



### Councillor Surgeries 2019

Wednesday 6:30-7:30pm **13<sup>th</sup> February 2019**

(Grianan Centre)

Wednesday 6:30-7:30pm **15<sup>th</sup> May 2019** (Marybank Mission House)

Wednesday 6:30-7:30pm **11<sup>th</sup> September** (Cearns Community Centre)

Wednesday 6:30-7:30pm **13<sup>th</sup> November** (Laxdale Hall)

# COOKS CORNER

## Frozen Fruity Yoghurt

### Ingredients

- 1 ripe banana
- 400 g ripe seasonal fruit, such as mangos, plums, pears, blueberries
- runny honey , to taste
- 500 g natural yoghurt
- 150 g raspberries

### Method

1. Discard any stalks from all the fruit, and peel, if necessary, then cut into bite-sized chunks.
2. Place the chopped fruit onto a tray in one even layer, then pop into the freezer for 2 hours, or until frozen.
3. If serving in glasses, rather than ice cream cones, place 6 small glasses in the freezer to get extra cold.
4. When you're ready to go, place the honey and yoghurt into a food processor and blitz to combine.
5. Add the frozen fruit to the processor, then blitz again until smooth.
6. Remove the glasses from the freezer (if using). Divide the raspberries between the glasses or ice cream cones, then spoon the frozen yoghurt over the top. Serve straight away – keep any leftovers in an airtight container and freeze for another day.

