



ISSUE 176

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MANOR & CASTLE NEWSLETTER



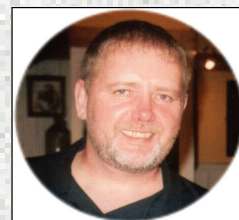
Manor & Castle Newsletter

Special points of interest:

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

Chairman's Comments

Welcome to the April meeting and Newsletter.



For those who were fortunate to attend the annual spring trip I'm sure you will agree a good time was had by all. The coach driver John provided us with an excellent service throughout and was very attentive to the needs of all. The trips we ended up going on were varied and very interesting from Gretna to Dumfries on the first day to Dundee to visit the Victoria and Albert museum and the discovery ship.

Off course no trip would be complete without a shopping trip and there was a few, especially the retail outlet in Livingston. I hope everyone enjoyed it as much as I did, being my first trip. The hotel did us proud with excellent rooms and lovely food. I have sent a letter to both the Hotel and the Coach company with thanks from us all.

Hope to see you all at the meeting to reminisce and maybe start planning the next trip whether at home or away.

Thanks to you all for making the trip a success.

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Good to see the days stretching and the weather improving though still a little cold.

I was happy to hear reports that the Manor and Castle Trip 2019 had gone well. I have to reiterate my points made at the AGM last month about the great work done by Dolene and Eric to make sure this trip happened. Well done Eric and Dolene!



There has been no council meetings since the last newsletter so no update on decisions.

I have written to the Stornoway Trust with an idea to set up a Gruffalo trail in the castle Grounds which I think would be

great for young families!



There is also a Peppa Pig Muddy Puddle walk May 4th at Bayhead Play Park at 11am—please come along to raise money for Save the Children and meet Peppa Pig and co!

Maybury Gardens	Installation of Christmas tree in Bain Square	£70.83	21-May-18
Technical Services	Emptying of dog bins	£194.00	20-Jun-18
Cearns Community Association	Cearns Resource Centre Improvements	£250.00	22-Jun-18
Laxdale School Fund	School Fun Day	£200.00	22-Jun-18
Education and Children's Services	Manor & Castle Children's summer trip	£400.00	01-Aug-18
Hebridean Castle Trading	Assist with various student projects	£200.00	02-Aug-18
Western Isles District Scout Council	Trip to Austria	£200.00	30-Aug-18
Stornoway & District Round Table	2018 Carnival	£150.00	30-Aug-18
Handyman Service	Grass cutting and fence repair at Torquil Terrace	£150.00	17-Sep-18
Education & Children's Services	Cearns BBQ and Gala evening	£150.00	11-Oct-18
Laxdale School Fund	Poppy Appeal working group	£100.00	31-Oct-18
A Campbell Electrical Services	Christmas Lights at Bain Square	£228.07	11-Jan-19
Samaritans of the Western Isles	Support of group	£100.00	18-Jan-19
Manor & Castle Ward Community Association	Old folks trip & Christmas Dinner	£2,000.00	18-Jan-19
Sandwick Community Council	Iolaire Exhibition Sandwick Hall	£50.00	18-Jan-19
Stornoway Primary P7 trip	P7 school trip April 2019	£100.00	22-Feb-19
Lewis & Harris Piping Society	Towards workshops for pupils in Lewis &	£200.00	22-Feb-19
Technical Services	Assaye Place Resurfacing work	£3,000.00	18-Mar-19



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.

