



MANOR & CASTLE NEWSLETTER

ISSUE 176

JUNE 2019



Manor & Castle Newsletter

Special points of interest:

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

Chairman's Comments

Welcome to the June meeting and Newsletter.



This will be the last meeting and newsletter until after our summer break. We will resume as usual on 17th September.

It's a shame about the recent and present inclement weather, more like autumn than summer, hoping for an improvement for the holiday season. We are hoping to put on a trip for the children as we did last year, hopefully we can get enough interest. Last year proved very successful and we hope we can repeat that this year.

We now have another community policewoman (Gillian Buchanan) allocated to us and I believe will be attending meetings when she can (depending on shift rotation) If you have any concerns please get in touch with her or any of the committee. Look forward to seeing you all at the forthcoming meeting.

Have a good Summer.

Eric

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As the weather doesn't seem to be able to make its mind up at the moment, its amazing how quickly we are approaching the summer of 2019. Time just seems to fly by.

There was good use of the Community Skip that was at Bain Square on the 1st June where many residents took the opportunity to get rid of some of their household waste. I hope to arrange the skip for the end of August but will advise once organised.



The interconnector was in the news again with the announcement that Ofgem would rather a small capacity of 450mW rather than the preferred 600mw that has been suggested. This is a great opportunity for the Comhairle on behalf of the people of the Western Isles to build their own turbines and so all the income generated could be distributed to all households in the Western Isles. We need to harness the resources to ensure that advances in technology makes all our lives better rather than the few.

A report on the benefits of a Multi-Use Games Area (MUGA) for Stornoway Primary has been requested by myself and Councillor Charlie Nicolson. This would bring huge benefits to the primary given that the recent school sports has been cancelled four times due to weather which had not been too bad but rendered the pitch unplayable.

We are looking for names so that we can go on a Youth Trip like last year where we went up to Ness. Please let us know if you know children who would like to come—all children must be accompanied by one adult.

Councillor Gordon Murray

Coastguards honoured

I was fortunate to be at the commendation ceremony at the airport last week to witness seven extremely brave coastguards receiving recognition for their bravery in saving an elderly gentleman on St Kilda.



We are served so well by these volunteers who often face very difficult challenges. Delighted to see their bravery and commitment recognised.



Online Facebook Q&A session from 7- 8:30pm on Thursday 20th June 2019.

Councillor Gordon Murray is hosting a Facebook Q & A session “I am looking forward to participating in this Facebook Q&A session which will hopefully give the people of the Western Isles the opportunity to ask questions which are relevant to them.

“There are several topical issues at the moment, from transport to renewables, education to infrastructure and I look forward to covering these on the night.

““It is expected to be a busy evening, therefore can we please remind the public to send in their questions as soon as possible and by 8pm on Thursday 20th June, at the very latest.

“This will allow me to answer as many questions as possible before the session ends at 8:30pm.”

Questions can be submitted on the Facebook event which can be found

COOKS CORNER

Epic Summer Salad

Ingredients

- 400g black beans, drained
- 2 large handfuls baby spinach leaves, roughly chopped
- 500g heritage tomatoes, chopped into large chunks
- ½ cucumber, halved lengthways, seeds scooped out and sliced on an angle
- 1 mango, peeled and chopped into chunks
- 1 large red onion, halved and finely sliced
- 6-8 [radishes](#), sliced
- 2 [avocados](#), peeled and sliced
- 100g [feta](#), crumbled

For the dressing

large bunch [mint](#)

small bunch coriander /small bunch [basil](#) /1 fat green [chilli](#),
deseeded and chopped / 1 small garlic clove/ 100ml extra vir-
gin olive oil or rapeseed oil/ [limes](#), zested and juiced 2 tbsp
white wine vinegar /2 tsp [honey](#)

Method

Make the dressing by blending all of the ingredients in a [food processor](#) (or very finely chop them), saving a few herb leaves for the salad. You can make the dressing up to 24 hrs before serving. Scatter the beans and spinach over a large platter. Arrange the tomatoes, cucumber, mango, onion and radishes on top and gently toss together with your hands. Top the salad with the avocados, feta and herbs, and serve the dressing on the side.



**COMHAIRLE MEETINGS FROM
TUESDAY 18TH – 26TH JUNE
LISTEN IN AUDIO ON THE COUNCIL WEBSITE**