



ISSUE 177

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MANOR & CASTLE NEWSLETTER



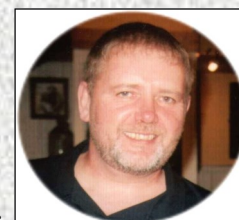
Manor & Castle Newsletter

Special points of interest:

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

Chairman's Comments

Welcome to the September meeting and Newsletter.



Welcome back everyone, I hope you all managed to enjoy some of the summer weather this year. August has been a bit of a wash out, seems more like winter already with gales and rain becoming more frequent.

The planned trip for the children did not go ahead due to an apparent lack of response from parents, this was disappointing after all the hard work done by Sharon and Mary to organize transport and food etc. Hopefully we can get something organized around Christmas time for them.

If we are to go on a senior citizens trip next spring we need to start fund raising as soon as possible, I have managed to get 2 back packing days in the Co-op 30th and 31st Dec, we must take full advantage of these days to bolster our funds.

Any help from friends and family would be a great help.

It was mentioned earlier to combine the trip with Newton ward, I think this is the way to go as we will have 2 sources of funding, hopefully we can get this organized with them.

I also attended several meetings over the summer with Community Energy Scotland and Third sector Hebrides with regards to Manor/Castle and Cearn forming a joint venture in the Stornoway wind farm project. More info at the meeting. Hope to see you all there.

Regards, Eric

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I hope you all had a good holiday and are back into the routine after the break. I was away in China for most of the holiday and although we had a great time its always good come home.



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The issue of Bethesda funding has continued and is still not resolved. I have put out a number of press releases supporting what Bethesda need to keep the hospice going and that is that the Integrated Joint Board (IJB) agree to a baseline of 50% of the hospice costs and that the health Board pay the monies that they should have paid to Bethesda over the last eleven years which amount to around £580,000. There is no need for me to go inot the value the community place on Bethesda and I am urging those who are to make the decisions on future funding to do the right thing.

The Stornoway primary school is still without adequate play areas and the request from myself and Cllr Charlie Nicolson for a report on a MUGA will hopefully be discussed at the September series of meetings. A MUGA is a multi-use games area, which would be all-weather and which is certainly needed at the Primary.

Concerns were raised with me about the Nicolson Institute and the food queues at lunch time where children seemed to be waiting for longer than they should. I raised this directly with Bernard Chisholm who has promised a report on the issue.

I have had numerous complaints about speeding over the last while and one of the things that seem to help alleviate the problem are the signs which tell you what speed you are going at. The Comhairle are buying mobile ones that can move from location to location and I am looking to see ones at Willowglen Road and Tong Road this month.

Finally, I would like to offer my condolences to the family of Joan Maciver, Bain Square , who sadly passed away last month. As a councillor, I meet many people who I would never get the chance to get to know so well. Joan was one of these delightful people who, along with Murdo, were stalwarts of the association until only a few years ago. Joan and Murdo were welcoming faces at the meetings they attended and always added something to our trips everytime they were able to go. I offer my sympathy to Murdo and family at this difficult time.

Councillor Gordon Murray

Volunteers for Backpacking

Please help our fundraising by volunteering or getting someone in your place to backpack

Funding for:

**Senior Citizens Trip
Senior Citizens dinner
Children's events**



18 SEPTEMBER 2019

#SCOTTISHHOUSINGDAY

SCOTTISHHOUSINGDAY.CO.UK

Scottish Housing day is a national event which is being held on 18th September. The purpose of the day is to raise awareness of housing options in Scotland. This year's theme focuses on Housing as a human right. Scottish Housing day brings the local housing sector together to showcase options available to the residents of the Outer Hebrides. Tighean Innse Gall (TIG) alongside partners Comhairle Nan Eilean Siar (CNES), Hebridean Housing Partnership (HHP) and Western Isles Foyer want to ensure residents of the Outer Hebrides understand their housing options and safeguard their rights as tenants.

Representatives from each organisation will be available at the **Stornoway Library from 12pm to 3pm on the 18th of September.** They will be able to answer questions and offer advice. It is hoped that the drop in session will improve understanding of the various housing services available.

The Comhairle works closely with HHP and other partners to deliver affordable homes throughout the Outer Hebrides to encourage population retention and the sustainability of our communities. Good quality housing and housing services play an essential role in the social, economic and physical well-being of Outer Hebrides residents. The Comhairle's Homelessness Service and Empty Homes Project will be represented on the day.

Western Isles Foyer's objective is to help young people to secure a safe place to live, that they can call home and aim to support them feel more socially included, valued, respected and access to opportunities to help them reach their potential. The Foyer work in close partnership with the Comhairle, HHP, TIG and other agencies to make sure young people can access housing services relevant to their needs and circumstances.

For more information contact- Holly Magee, Customer Service & Marketing Officer, TIG: 01851 706121

<http://www.scottishhousingday.co.uk/>

follow @scothousingday on Twitter

COOKS CORNER

Butternut ricotta tart with fiery rocket salad

Ingredients

1 butternut squash (about 600g),
peeled and cut into 2cm cubes
2 tbsp olive oil
320g sheet ready-rolled puff pastry
250g tub ricotta
a few sage leaves, finely chopped
good grating of nutmeg
zest and juice ½ lemon
70g bag of rocket
1 red chilli, deseeded and finely
chopped
25g pine nut

Method

1. Heat oven to 220C/200C fan/gas 7. Put the squash on a baking tray. Toss in half the oil, season and spread out into a single layer (you may need 2 baking trays). Roast for 30-35 mins or until tender.
- 2.
3. Meanwhile, place a large rectangle of baking parchment on a baking tray. Unroll the pastry and lay it on top. Score a 1cm border with the tip of a knife and prick the inside part all over with a fork. Bake in the oven for 15 mins.
- 4.
5. Mix the ricotta, sage, nutmeg, lemon zest and plenty of seasoning in a bowl. Once the pastry and squash are cooked, remove from the oven. Gently press the centre of the pastry case down with the back of a spoon. Spread the ricotta mix into the centre. Lay on squash Bake for a further 10-15 mins until the pastry is golden and crisp. Mix the lemon juice, rocket, chilli, pine nuts and 1 tbsp oil. Scatter half over the tart and serve the rest on the side.

