

Lairg Magazine

LAIRG & DISTRICT COMMUNITY INITIATIVES



Contents:

Page 2 - Lairg Helping Hands Fund

Page 3 - Quiz/Lairg Gala Week

Page 4 - Lairg Primary School

**Page 5 - Lemon & Elderflower
Traybake Recipe**

**Page 6 - Lairg Community Centre/
Quiz Answers**

**Page 7 - Lairg & District Learning
Centre News**

Page 8 - Lochview Rural Training

Page 9 - Scottish Snippets pt.1

**Page 10 - Scottish Snippet pt.2/
Lairg Crofter Show**

Exciting News..... The LDCI has now secured all the funds needed for the new equipment in the Ferrycroft Playpark. Please see next months magazine for an article on the way ahead with this project.

LAIRG



HELPING HAND FUND

IT'S OKAY TO NEED SUPPORT

Lairg & District Community Initiatives' Helping Hand Fund provides one off financial support to households in Lairg Community Council area who are struggling financially.

Grants of up to £250 are available to households who need help to pay an energy bill, or purchase an energy efficient white good - or provide assistance towards the costs of heating system repairs.

Confidential support is provided by our colleagues at the Kyle of Sutherland Development Trust.

Contact Fiona:

fiona@kyleofsutherland.co.uk

01863 766190

**Lairg &
District
Community
Initiatives**





1. In the Bible, which King ordered the death of all young boys born in Bethlehem?
 2. Which actor played the part of Harry Potter in the film series?
 3. Which Scottish singer is starting her final tour, at the age of 75?
 4. Which line on the London Underground opened in 1863 and is the oldest underground in the world?
 5. What name is given to the Prime Minister of Ireland?
 6. What is the name of the bridge recently struck by the container ship MV Dali, ending in the bridge's collapse?
 7. What is a pomelo?
 8. Who was the Greek god of wine?
 9. James I (1603) to Anne (1714) were the first and last Monarchs of which royal house?
 10. What is the name of the malfunctioning computer system at the heart of the Post Office scandal?
-

Lairg Gala Week

6th to 13th July



WELCOME to Lairg Gala Weeks 30th Anniversary. Another year has passed, and the Gala Week is fast approaching. The usual warm welcome is extended out to everyone in the village and beyond who supports the

Gala Week not only by attending our events but to those of you who support the 200 Club on a yearly basis. The 200 Club raises funds which are not only put back into the organization for the next Gala but also generously distributed into the Community e.g., Hub, Pantomime, Senior Citizens Party etc. The Gala Week Committee would like to thank everyone involved, helpers, those who advertise in our program and sponsor events in our Gala. We hope that this year will follow on from the great successes of our previous years and look forward to seeing you all.

Our 2024 Gala Queen will be crowned this year by Eilidh Matheson, her attendants will be Karmen Vinni and Christina Graham



On Friday 26th April, 11 Lairg pupils headed down to Bonar Bridge Golf Club to take part in the annual Cross Country Competition.

The weather forecast was hail, rain, snow and sun so we hoped for the latter!

All East Sutherland Schools took part with guests from Gledfield and North West Sutherland Schools joining in.

This year saw the introduction of the P45 competition. In previous years only P67 took part in the race. Those children who wanted to take part took part in trials which were held on different days.

The top 3 children for boys and girls were put forward for the team.

We were delighted with our teams and the effort they put in and have high hopes for the future of running within the school. If you are interested, Lairg is always looking for volunteers to help train the children. Contact the school if you think you have time to develop this next year.

Lairg Girls got second place in the small school's competition and the boys kept the trophy taking first place in the small schools for the second year running.

Ingredients

- 250g lemon curd, plus extra to decorate
- 250g butter, softened
- 250g caster sugar
- 2 lemons, zested
- 4 eggs
- 100g self-raising flour
- 150g ground almonds

For the pastry

- 200g plain flour, plus extra for dusting
- 125g cold unsalted butter, cut into cubes
- 1 tbsp caster sugar
- 1 lemon, zested
- 1 egg yolk

For the icing

- 200g icing sugar
- 2 lemons juiced (use the zested lemons above)
- 2 tbsp elderflower cordial

Method

1. First, make the pastry. Tip the flour, butter, sugar and lemon zest into a food processor and blitz until the mixture resembles fine breadcrumbs. Tip in the egg yolk and ½-1 tbsp cold water and blitz again to bring everything together into a dough. If the dough isn't coming together, add more cold water, ½ tsp at a time, and blitz again. Roll the pastry out on a lightly floured surface to a 3mm thickness, then use it to line the base of a loose-bottomed traybake or brownie tin. Transfer to the fridge and chill for 20 mins.
2. Heat the oven to 200C/180C fan/gas 6. Line the chilled pastry case with baking parchment and baking beans, then bake for 15 mins. Remove the parchment and beans and bake for 5 mins more until the pastry is lightly golden. Leave to cool for a few minutes before spreading over the lemon curd, leaving a 2cm border around the edges (it will spread out when the cake batter is poured over). Turn the oven down to 180C/160C fan/gas 4.
3. Beat the butter, sugar and lemon zest together using an electric whisk or in a stand mixer until pale, light and fluffy, about 8 mins. Beat in the eggs, one at a time along with 1 tbsp of the flour, then fold in the remaining flour and the ground almonds. Carefully spoon the batter over the lemon curd and gently spread out using the back of the spoon, then bake for 35-40 mins until a skewer inserted into the middle comes out clean. Leave to cool in the tin completely, then carefully remove to a board.
4. To make the icing, combine the icing sugar, lemon juice and elderflower cordial until loose enough to drizzle over the sponge, then swirl over extra lemon curd, if you like.

Cut into squares and serve. Will keep in an airtight tin for up to three days.

It has been another busy month here at the Community Centre, where is the time going? We had another busy, well attended market and are already working on the next one which is due to be held on Monday May 20th 13.30 to 16.00. There will be, as always, an abundance of local talent with traders selling locally produced foodstuff, plants that are grown here on the outskirts of Lairg so they are very hardy, a variety of unique and sometimes quirky, handmade items. Why not come along to our next market and see for yourself what is on offer. There are things such as goats' cheese from Jumping Goats Dairy, Clyth Charcuterie, Seafield Game, The Highland Patisserie, Knockdhu Plants, painted slates sold to raise money for Parkinsons, the Mouse Mum, Tie Dye Emporium, Roshina Readings, Spellbound Caithness, Taylor Wood Craft, Braw Scotland to name but a few. There is literally something for everyone.

Shop local and support small local enterprises!

In addition to the market we have a variety of regular bookings such as Tai Chi, Pilates, Lairg Art Group, Schoolhouse Crafters, Toddlers, Whist, Bowling, Highlife Highland fitness classes, various classes organised by the nearby Learning Centre and the monthly Quiz night. We also have rooms available for one off meetings, consultations, exhibitions and celebrations etc.

A full schedule is posted weekly, usually on a Friday, to our Facebook page and also on the noticeboards around the building so you can see the events that are happening in the hall each week. If you want to make a booking or need any more information please just let me know.

Don't forget that we have Ping Pong and Badminton equipment for use in the Hall should you want to make use of it.

For those of you who may not know we also have the local library housed within our building which is always made good use of. Please check their social media pages for opening times.

As always, we are looking for volunteers to keep the centre thriving as a hub for community activity. If you feel you could assist in any way, or would like more information please let me know by email

lairgcommunitycentre@gmail.com, on 01549 402843 (the office is only manned part time) or by messenger. We are also on Facebook and the market has both Facebook and is on Instagram.... but I am an Instagram dinosaur to be fair.

LDCI Quiz Answers

- | | | |
|----------------------|------------------------------|-------------|
| 1. Herod | 5. Taoiseach | 8. Dionysus |
| 2. Daniel Radcliff | 6. Baltimore's Francis Scott | 9. Stuart |
| 3. Lulu | Key Bridge | 10. Horizon |
| 4. Metropolitan line | 7. A citrus fruit | |



Spring has sprung, our days are starting to get longer, flowers are beginning to bloom, and the warmer weather allows us to spend more time enjoying the outdoors.

But it also brings new beginnings, and the Learning Centre are celebrating Spring by welcoming 2 new members of staff.

With the departure of our previous Manager Aileen who has left us to journey on as the new Learning and Community Engagement Officer for the Clyne Heritage Society in Brora!

We welcome Sarah Forrest who has previously managed the Learning Centre's Seasons of Change project, funded by Keep Scotland Beautiful's Climate Challenge Fund. She has extensive experience in the arts, education and community learning, with 20 years at the BBC as a researcher in the Arts and Science Central Research Unit and Tutor Liaison, Quality Assurance Officer at Middlesex University on a BSc programme.

Also welcoming Heather Bruce into the role of Project Officer with the Highland Community Waste Partnership!

Heather is taking over the role from Jo Henderson who has departed from the Learning Centre to work with Tykes in Golspie.

Heather was the founder of The Rusty Coo Gift & Eco Shop and the Lairg Community Markets in Lairg. Both were set up as a way of promoting local exchange and encouraging more traffic through our beautiful area.

Having dedicated the last 5 years to these causes, she also sought to promote the use of eco-friendly products in the area, thus reducing waste and enabling locals to try eco products that may have been out of their reach previously. She also makes children's clothing for a living and has been teaching others to sew through the Learning Centre.

So while we are sad to see Aileen and Jo leave we hope they enjoy their new roles.

But don't worry we'll still see them around the Centre as Jo will be continuing to run the Maker Space Session on Tuesday and Aileen will be running some Singing workshops for us in the future!



To keep updated of our workshops please follow our Eventbrite page



Our students have had a very productive Saturday. Aurora our wonderful tutor has shown how to turn willow into these wonderful obelisks. The creativity never ceased to amaze me. Aurora will be running more workshops including our coiled basket later in May.



FOLLOWING THE MATHESON CONNECTION
PART TWO

By Jonathan Brett Young – West Shinness



In 1840 Matheson bought Achany House in Sutherland and this was eventually passed on to another nephew. It was a Matheson home until 1948 when it became an agricultural college, then a hotel and is now in private ownership.

In 1844 James Matheson acquired the Isle of Lewis where he built Lews Castle. His wealth allowed him to make many improvements to the island.

Following the potato famine it became obvious that the main cause of destitution was overcrowding of land which could not sustain an increasing population. Matheson offered local people free or assisted passages, with all their debts cancelled. Many took advantage of the offer, and to his credit he assisted 2,337 people to emigrate, mainly to Canada.

In 1847 he bought the village of Ullapool from the British Fishery Commissioners for £5,250. Ullapool remained part of the Matheson estate for nearly 100 years. James Matheson was elected a fellow of the Royal Society in 1846 and awarded a Baronetcy in 1851 in recognition of his work in providing the inhabitants of the island of Lewis with food during the severe famine of 1845-46 and subsequently. He was elected Member of Parliament for Ashburton from 1843 to 1852 and for Ross and Cromarty from 1852 to 1868. He was Lord-Lieutenant of Ross-shire from 1866 to 1878. For many years Matheson was also chairman of the Peninsular and Orient Steamship Navigation Co.

Continued on next page...

Today Jardine Matheson Holdings Ltd is a multinational conglomerate incorporated in Bermuda with headquarters in Hong Kong.

The company has interests in property, retailing, luxury hotels, motor vehicles, engineering and construction, transport services and restaurants. It employs 425,000 people worldwide. The gross revenue in 2022 was \$US 114,758 m .

As the 228th anniversary of Matheson's birth approaches, one can only conjecture how much pride he would have felt that a trading company, or Hong, that he and a friend founded all those years ago in Asia, had prospered and grown to such an extent.

Sir James Matheson died on 31 December 1878 at Mentone in France and is buried in the family mausoleum in the Lairg burial-ground.

This lovely setting overlooks Little Loch Shin, just five miles from his place of birth in Shinness.

For James Matheson, the wheel had turned full circle.



The 2024 show will be held on the 24th of August.

We are very excited to announce to you all our main attraction for this years show

'MOBILE BIKE EVENTS'

Mobile Bike Events are the UK's leading BMX stunt team!

Their amazing portable ramps enable them to perform breath taking shows all over the UK and Europe. With a dedicated team of professional athletes consisting of World Champions, British Champions, Guinness World Record Holders, and Red Bull athletes you're guaranteed 100% satisfaction.

They will be performing their famous BMX show on show day and will also be hosting 'Action Wheels' on the Sunday after show day! This will be an available to ages from 2 years old to Adults to come along and have a go and learn some new tricks!

Thank you for reading issue 66 of the Lairg Magazine! If you would like to submit something to the magazine, please send it to: zoe@lairglearningcentre.org.uk

Phone: 01549 402050 or write to us at: Schoolhouse, Main Street, Lairg, IV27 4DD