

# Lairg Magazine

LAIRG & DISTRICT COMMUNITY INITIATIVES



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## Lairg Housing Project

Lairg & District Community Initiatives (LDCI) are really pleased to announce that the project to build new housing on the former Sutherland Arms site is moving forward; we are working with Albyn Housing and the Scottish Government to deliver this transformational project for the community.

Why has the project changed its name from 'The Care And Well Being Project'?

This is the name that all the agencies we have been working with call it, so to stop any confusion we will be calling it this from now on.

(More on page 2).

## Lairg Health Walks

The next Health walk will take place next Thursday - on the 27th April 2023. We will meet at the Ferrycroft Visitor Centre Carpark at 10.30am, go for a walk and then have refreshments afterwards.

You can just turn up on the day but if you wish to let us know that you are coming you can email: [projectofficer@lairinitiative.co.uk](mailto:projectofficer@lairinitiative.co.uk) or call 07961 372427.



## Recipe for under a Fiver



### Toad in the Hole

#### Ingredients:

115g plain flour £0.08  
 Large pinch of salt  
 Black pepper  
 4 large eggs £1.20  
 300mls milk £0.47  
 8 pork sausages £2.50  
 2 tbsp Dijon mustard £0.35  
 2 tbsp vegetable oil  
 Total cost - £4.60

#### Method:

To make the batter, sift the flour into a large bowl. Add the salt and pepper. Make a well in the centre of the flour and crack in the eggs. Gradually beat the eggs into the flour then slowly beat in the milk until the batter is the consistency of double cream. Preheat the oven to 200C/400F/Gas 6.

Heat a large pan and cook the sausages over a medium heat until golden-brown, brush the sausages with the mustard. Set aside. Put vegetable oil into an ovenproof dish and heat in the oven. Add the sausages to the hot dish and pour in the batter. Immediately return the dish to the oven and cook for 35-40 minutes until well-risen and golden-brown.

## Lairg Housing Project (continued... )

As LDCI has previously said, updates regarding the project will be given in this magazine and at the Lairg Community Council meeting.

As you may have noticed, trees have recently been felled on the site in order to prepare the land for the contractors. Board members have been working really hard to remove and store as much of the wood from the felled trees for the community to have once it is seasoned, chopped and split. We will be working with all the local services (Health Centre, Churches, Fire Brigade, and CAB)) to ensure that members of the community who could benefit from the wood receive it.

Please see the back page for details on the first Community Engagement event.



# QUIZ TIME!

1. Which former Conservative 'Chancellor of the Exchequer' from the 1980's died recently, at the age of 91?
2. Who wrote the novel 'Gulliver's Travels'?
3. Alnilam is one of the three distinct stars forming the belt of which constellation?
4. King Charles visited Germany for the first time as monarch in March, but which country cancelled what was to be the first on his trip?
5. Who played the original 'Phantom' in the West End musical 'Phantom of the Opera'?
6. Which famous graffiti artist is believed to come from Bristol?
7. What is the Chinese Zodiac sign for this year, 2023?
8. How many time zones are there in Russia?
9. Stamford Bridge is the home venue for which Football Club?
10. Where in Scotland was the 50th Scottish National Surfing Championship competition held?



Highland Journal - Artwork of the month... 'Osprey' by Jan Blackwell

The children in P1-3 in Lairg had a busy term after the new year! For our topic 'learning about dinosaurs' the children made fossils using a salt dough and coffee mixture and some dinosaur skeletons. Once they had dried, we used hammers to crack them open to see imprint left behind in the baked mixture by the skeletons. The children had great fun!



The children also got to decorate and eat dinosaur-shaped cakes.



For science week, we had a visit from Oliver who is based at the Dingwall Newton Rooms. The children learned about aerodynamics and made their own rockets to test out on an air powered rocket launcher. One of our rockets reached a top speed of 73mph!



## Lairg Helping Hand Fund

In 2021 LDCI received an award from the Robertson Trust to provide Helping Hand grants of up to £250 to households who struggle to pay their energy bills. This funding has now been fully allocated, with 24 households receiving support over the past two years. We recently received another award from the Highland Council's Cost of Living Fund, so we have a small pot of funding still available for people who meet the eligibility criteria. Grants will be allocated on a first come first served basis. We do hope to secure further funding in the future, but applicants should be aware that there may be a period in which support will not be available. To apply to the fund please check the eligibility criteria on our website at: <https://www.lairginitiative.co.uk/helping-hand-fund> or call the Project Officer on 07961 372 427. All enquiries are confidential.

## LDCI Quiz Answers

- |                      |                     |            |
|----------------------|---------------------|------------|
| 1. Lord Nigel Lawson | 5. Michael Crawford | 9. Chelsea |
| 2. Jonathan Swift    | 6. Banksy           | 10. Thurso |
| 3. Orion             | 7. Rabbit           |            |
| 4. France            | 8. 11               |            |

## The Crofters' Coronation Celebration!

Lairg Crofters' Show would like to invite everyone to celebrate King Charles III Coronation Day on Saturday the 6th May with two different events that you can choose from - or even better you can come to both! First of all join us for an afternoon tea fit for the Royals from 2-4pm! There will be a prize for the best hat worn for the occasion! In the evening we are excited to be hosting our own Coronation Celebration with the crowning of our very own local Queen. See the adverts below for more details.

To purchase tickets email: [lairgcroftersshow@hotmail.com](mailto:lairgcroftersshow@hotmail.com) or private message Karin Ross on Facebook. For the night time celebration, tickets will also be available to purchase from Iona's Hairdressers on Main St.

In other news - we have a brand new website! It has been specially designed to make interaction between competitors and visitors to Show Day as seamless as possible. On the website you will find a wide range of information about the Lairg Crofters Show, along with all the entry forms available for download to compete - whether that be the dog show, piping competition, livestock classes etc. The Industrial tent schedule is also available for you to see!

Check it out at: <https://lairgcroftersshow.co.uk/>

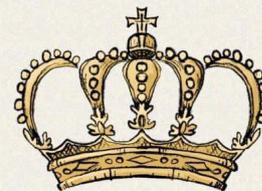
*Join Lairg crofters show  
for afternoon tea,*



*In Celebration of  
The Kings  
Coronation*

Lairg Community Hall from  
2pm-4pm on the 6th of May.  
Adults £5 Children £3

Prize for the best hat worn for  
the occasion!



## Crofters Coronation Celebration!

Come and join us in the Lairg  
Community Centre on the 6th  
of May at 7pm till late!

*Music by the Martin  
Samuels Duo!*

*Cocktails!*

*Announce our new  
local QUEEN!*

*Squares! Food! Silent  
Disco!*

*Fully Licensed!*

*Over 18's only!*

*Tickets will be £15 a head and  
dress to impress!*

*Contact Karin Ross or email  
[lairgcroftersshow@hotmail.com](mailto:lairgcroftersshow@hotmail.com)  
for booking or any further info!*

## Save the Dates Alert!

We are super excited to be advertising the return of Sutherland Village Halls 'Big Coffee Morning' at Lairg Community Centre on Saturday 17th June, 10am till 1pm. Drop by any time for some refreshment and a chance to find out what's happening at our wonderful Community Centre.



\*Monday 15th May\*  
1.30pm till 4pm

Lairg Community Centre holds Lairg Community Market for all your handcrafted items and local produce brought to you from near and far, with no obligation to purchase, simply come along to support your local community, have a cuppa and a blether whilst browsing the wide variety of stalls we are so grateful, lucky and proud to offer you. Our amazing stall holders work and travel each time to bring the best products to Lairg, we invite our customers to come along to have a browse and see what might take your eye. Rest assured, there is always plenty on offer!

If you or someone you know would be interested in holding a stall at one of our markets, or would simply like to find out more information, please do get in touch with Ros our administrator: [lairgcommunitycentre@gmail.com](mailto:lairgcommunitycentre@gmail.com) or call 01549 402 843.

## Seedlings for Sutherland

The [Sutherland Community Partnership Food Resilience Sub-Group](#) and [Planet Sutherland \(Scotland\)](#) have come together to start a Sutherland Wide growing project, Seedlings for Sutherland.

The project is very simple and just asks local gardeners to sow a little extra fruit/veg seedlings and then donate them, either to a local community growing project as seedlings, or as fully grown produce to their local Community food larder.

LDCI will be happy to accept any donations which we will then distribute to the local community.

Please contact [projectofficer@lairginitiative.co.uk](mailto:projectofficer@lairginitiative.co.uk) if you would like to donate any of your surplus home grown produce.

## Seedlings for Sutherland

Help Sutherland by growing a little extra.

Do you have space in your garden for a little extra?  
Would you like to easily support your community?  
Then why not consider sowing, growing and donating!



**Sow...Grow...**

1. Alongside your usual planting, please sow an extra row or tub, of fruit or vegetables.



**Donate!**

2. There are 2 ways to donate;
  - Donate your seedlings, clearly labelled, to a local growing project.
  - Donate your fully grown produce to a local larder



We have larders and community projects across Sutherland ready, and hoping for your donations.

email: [sutherlandcommunitypartnership@gmail.com](mailto:sutherlandcommunitypartnership@gmail.com)  
for further details.





## What's On 17<sup>th</sup> April – 13<sup>th</sup> May?



### **Saturday 22<sup>nd</sup> April : Let's Get Growing 10pm – 1pm LDLC fortnightly**

A comprehensive fortnightly series of practical gardening workshops to enable growing flowers, herbs and edibles covering what to grow, where and when, and working with the seasons and wildlife in your Highland garden. You can drop in to as many of these sessions as you like.

### **Saturday 22<sup>nd</sup> April : Earth Day : Reusable Textiles Workshop 10pm – 2pm LDLC**

Join us to learn how to make some reusable textile products – face pads, nappies, kitchen roll.

### **Monday 24<sup>th</sup> April : Arts for Wellbeing 1.30pm – 3.30pm LDLC 4 week course**

Do you have art materials and are not sure how to use them? Would you like to learn and get creative? Then this series of sessions is for you.

Our art tutor, Anne Little will be on hand to help and encourage you with watercolours, pastels, acrylic, pencils, felt tips - there is so much you can do with them, just bring along what you have. The sessions are aimed at bringing like-minded people together in a relaxed environment where they can get creative, have fun, make friends and enhance their wellbeing.

### **Tuesday 25<sup>th</sup> April : Cook Together! 4pm – 5.30pm Lairg Community Centre 8 Week course**

Family Cooking sessions open to children of all ages and their Parent/Carers. These sessions are free and provide a change to learn new skills, try new recipes, have fun and enjoy your tasty new creations! Come to every session or drop in when you can.

### **Wednesdays 26<sup>th</sup> April : Bake & Blether 11am – 1pm Lairg Community Centre 6 week drop in**

Bake & Blether is a new session for people to come together in a safe environment in the community to bake and chat. Our tutor Yvonne will guide you through some recipes for sweet and savoury baked goods that you can enjoy along with a cuppa in the session or take away to enjoy at home. You'll learn new skills and recipes as well as having the chance to share hints, tips and recipes. Whether you're already an accomplished baker or have no previous baking experience, this session is open to all to attend. You can attend all 6 sessions or drop in as you please.

### **Tuesday 2<sup>nd</sup> May: 4 Week Woodworking 10am – 1pm LDLC**

During this four week programme in The Cabin you will develop your woodworking skills and build items to take home. You will learn to use a variety of tools including a drill, sander, and jigsaw. Using recycled and reclaimed wood, our tutor will walk you through the steps to crafting items such as a plant box. You'll learn how to measure and cut wood accurately and safely; as well as sanding, planing, drilling and sawing. You'll have the opportunity to decide what you'd like to make within these sessions.

### **Thursday 4<sup>th</sup> May: 4 Week Woodworking 10am – 1pm LDLC**

As above but on Thursdays.

### **Saturday 13<sup>th</sup> May: Make Your Own Tote Bag 10am – 2pm LDLC**

In this session you'll learn how to make a tote bag. Simple totes cut back on the use of plastic; they're reusable, washable, and sturdy. If you're looking for an eco-friendly bag that will also make your shopping more comfortable, tote bags are just what you need. Plus you can personalise them or give them as a gift!

If you would like to participate in one of our online classes but require support to get online or a device and internet access to attend please get in touch.

Our programme of classes is updated on a regular basis via Eventbrite which you can find by searching **Lairg & District Learning Centre** or scanning this QR code or contact us on 01549 402050 or [admin@lairglearningcentre.org.uk](mailto:admin@lairglearningcentre.org.uk).



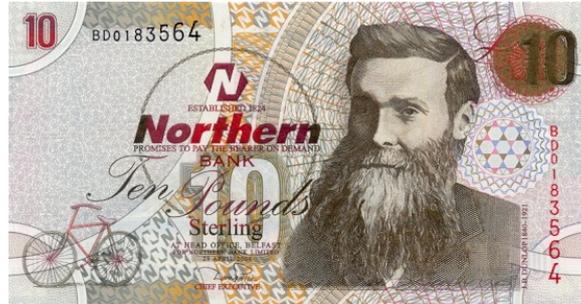
**Scottish Snippet: John Boyd Dunlop. Featured on the £10 note issued in April 2004.**

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## John Boyd Dunlop

Patented a Pneumatic Tyre

Born in North Ayrshire 1840, died October 1921



*He founded the company that bears his name, Dunlop Tyres.*

Dunlop was born on a farm at Dreghorn in Ayrshire, on the outskirts of Irvine. He studied veterinary science at the Royal School of Veterinary Studies in Edinburgh. Dunlop went on to practice as a vet in Edinburgh before moving to Belfast to take up a post there in 1867.

Dunlop Tyres began production of pneumatic tyres at a factory in Dublin. In 1890, Dunlop's patent was challenged by Robert William Thomson, a Scottish inventor who had patented the idea of a pneumatic tyre in France in 1846 and in the USA in 1847. Thomson's approach to producing tyres had been different and more expensive, and Dunlop was able to continue to manufacture tyres of his own design. In 1891 Dunlop Tyres began production from its vast factory known as Fort Dunlop at Erdington near Birmingham.



Dunlop Tyre and wheel 1888  
Picture: National Museums Scotland

In 1896, Dunlop transferred control of the patent and the company to William Harvey Du Cros. In return he was given 1500 shares in the new company, which still bore his name, and he retired to Dublin. Within a decade Dunlop Tyres had expanded dramatically into a multi-national company as demand for tyres exploded with the advent of the internal combustion engine.

John Boyd Dunlop died in Dublin on 23 October 1921, and although he was not the inventor of the pneumatic tyre, just about everyone on earth has heard his name. Philip Strauss invented the combination tyre and air-filled inner tube in 1911 so that pneumatic tyres could be used on automobiles with success.

# Community Housing Development Engagement Afternoon

Come along to a Community Engagement Afternoon with Albyn Housing and Lairg & District Community Initiatives regarding the 8 new houses that will be built on the former Sutherland Arms site.



## Drop in session:

Lairg Community Centre - in the Conservatory  
Date: Monday 24th April 2023  
Time: From 12.30 - 2.30 pm



**Lairg &  
District  
Community  
Initiatives**



**Foundation  
Scotland**

Thank you for reading issue 59 of the Lairg Magazine! If you would like to submit something to the magazine, please send it to: [projectofficer@lairginitiative.co.uk](mailto:projectofficer@lairginitiative.co.uk).

Phone: 07961 372 427 or write to us at: Schoolhouse, Main Street, Lairg, IV27 4DD