

LAIRG MAGAZINE



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Welcome to Issue 16 of the Lairg Magazine! We are looking for stories, recipes, film/book reviews and craft/activity ideas to put in to our magazine. Please email Jodie at : projectofficer@lairginitiative.co.uk or call Chair of LDCI Kaye: 07500453301 or Vice Chair Norman: 07742025719.

Lairg &
District
Community
Initiatives

Lairg Cemetery Clean Up

VOLUNTEERS REQUIRED!

- Saturday 11th July
- Meet at the cemetery gate at 10am
- Please bring your own gardening equipment/ gloves

PLEASE ADHERE TO THE SCOTTISH GOVERNMENT RULES REGARDING SOCIALISING OUTDOORS DURING THE COVID-19 PANDEMIC.



For more information, please get in touch at projectofficer@lairginitiative.co.uk

Thank you to Costcutters for supplying refuse bags!

****Please bring edging tools with you to the cemetery clean up****

Lairg Activity Packs

Through funding from Lairg Community Council and Lairg & District Community Initiatives, all pupils in Lairg Primary and Nursery were gifted an activity pack to keep them busy over the school holidays. It was a great success and the pupils love them. Good luck on completing the challenges and don't forget there are prizes for the best ones!



Lairg Garden Character Gnomes

Gnome must be homemade and at least 3FT (915mm) tall.

To register your Gnome text "Gnome", Your Name and Address to 07759502344 by Friday 31st July or post a picture to our Facebook Page

The winner to be announced by Saturday 7th August on our Facebook page

£50 First Prize

Yellow Split Pea and Bacon Soup

1 tbsp butter
 115 g / 4 oz smoked back bacon, chopped
 1 large onion, chopped
 1 carrot, chopped
 1 celery stick, chopped
 75 g / 3 oz yellow split peas
 1.2 ltrs / 2 pints of chicken stock
 Salt and pepper
 2 thick slices of bread, buttered

Recipe of the Week!

Heat the butter in a pan and add the chopped bacon. Cook until the fat runs. Stir in the onion, carrot and celery. Sauté for 2-3 minutes. Add the split peas and the stock. Bring to the boil, cover and simmer for 45-60 minutes (stirring occasionally)

Meanwhile preheat the oven to 180°C / 350°F / Gas Mark 4 and bake the buttered bread on a baking sheet for 20 minutes, until crisp and brown, then cut into cubes.

Season the soup to taste and serve with croutons scattered onto the top of the soup.

Recipe from Caroline Wright

1. Which actor played George VI in the Oscar winning film "The Kings Speech"?
2. In geometry what is the name of the high point relative to the base called?
3. The Hindi God Ganesha is usually portrayed with how many arms?
4. What colour is Coventy Street on a standard monopoly board?
5. The Spanish dish patatas bravas consists of potatoes in a spicy sauce with what flavour?
6. What was the name of Rigsby's cat in Rising Damp?
7. In 1938, who became the 44th US Ambassador to the UK and soon lost it over remarks such as "democracy is finished in England"?
8. Which Beatles song contains these lyrics – "But now these days are gone I'm not so self-assured"?
9. What is the only Portuguese speaking country in South America?
10. Captain Hastings is the friend of which Agatha Christie Detective?
11. What Canadian province has voted twice against independence?
12. The badge of what county cricket club features a white rose with eleven petals?
13. What name has been used by Popes 8 times - the last in 1623 to 1644?
14. People who suffer from Spectrophobia have a morbid fear of which common object?
15. How many MPs sit in the house of commons?
16. Who wrote "The Picture of Dorian Gray"?
17. What year did Kate and William get married?
18. Who played the witch-wife in the TV series Bewitched?
19. Who was a controversial black activist assassinated in New York in 1965?
20. What are the surnames of Romeo and Juliet?

Part One – The Wedding of Alex and Pamela Dawson where the wife and husband spent the first week of their honeymoon with all the wedding guests.

28th January 1978, Saturday

It was a very severe snowstorm which last around two days. At this time two individuals sadly died when they were travelling down from Thurso and got stuck in snow drifts on the Ord of Caithness where they froze to death in their cars.

My brother went to Kinlochbervie and picked the guests up and took them to Lairg. I took the guests to the Drumossie hotel in Inverness. On the way into Lairg, way beyond Shinness, there was a hell of a lot of snow. The snow to begin with was very wet and heavy which brought down a lot of telegraph poles, the first encountered on the road, the men on the bus went out on two occasions, got their backs to the wires and pushed them back far enough to let the bus pass. (The mail bus from Durness was not far behind and it was driven by Michael Mather who was alone. He was completely stuck with the first pole he came to and he was there in his bus for the rest of that day and all of that night, and the whole of Sunday as well. When the weather eased on the Monday, he walked to West Shinness, the nearest house was quite a few miles. He was completely exhausted, could not speak and couldn't go much further, he was lucky to be alive. Goodness knows how but they got into Lairg. I was waiting in Lairg for the guests and off to Drumossie we went. They arrived at the Drumossie hotel after a horrendous journey. They had a good meal and then they had the reception where the band was playing. Very shortly after the dance started the power went off and the band had to stop as all their instruments were electric. The only entertainment was by the guests themselves and it turned out to be a great night. The passengers in the bus, all thought they were going home to Kinlochbervie after the wedding, but it was not to be.

Sunday

Sunday arrived and the party carried on, luckily the food was cooked by gas and we were all well fed. They charged us £3 for a room, breakfast and dinner. The wedding guests and I were the only people in the Drumossie at this time including some staff and the band who could not get home for a couple of days. The wet snow packed so hard; it was like concrete. Snow ploughs could not move it, they got a blower plough but the telephone wires tangled around the machinery and that was that. It was diggers and bull dozers who eventually managed to open the road between Lairg and Laxford.

Tuesday

On the Tuesday, the bar man said, 'that is one hell of a crowd you have here'. He said all through winter, the hotel had music every Sunday and folk came from all over. The Sunday the guests were there, the barman said that the usual's could not get in, but the bar takings were more than 3 times up than normal. In the group there was a guy named Tattie. Tattie was a real character; he was also a very kind-hearted gentlemen. Tattie and I are now best friends since this event. The guests went to the wedding in their wedding outfits and since they were stuck and had not planned to stay, they had no other clothes to wear during this week.

Someone got in touch with the council wondering could they get help, two men arrived later in the week and told me there was no reason why the guests were still there and told me I could go round by Stoer and Drumbeg, and Kylesku as the road was clear. I replied to the guy 'on you go and try take the bus round and if you can you're a better man than me'. There are two corners the bus would not go round and it would not get on or off the Kylesku ferry.

At the same time as this happening, there were American school kids stuck in Aviemore where the roads were all blocked – they were taken back by helicopter while we were all stuck with nothing but the clothes we were wearing and no help from any department.

Wednesday

The best thing happened today, the beer lorry arrived, and it got stuck so we told the driver to just leave the lorry there!

Thursday

There was a squad from a Television company arrived and they heard about us all stuck here and wanted to film it. The manageress showed them round the hotel and took them downstairs into the lounge and one wall was more or less all glass. They were getting ready to film. Tattie jumped in 'well it was never known for me to be sat in a bar without a glass, so everyone then got a drink – whether it was from the Television company or the bar. Tattie then said, a while after, 'I'm still in the bar with an empty glass this is serious stuff'. So, they all got a second round. One night, one of the ladies went to the toilet, where she found Tattie lying in the bath with his head between the two taps and could not wake him up. The ladies went and got a mattress and put it on top of a sleeping Tattie to stop him dying of the cold.

Friday

The bus kept sliding in the car park from the house, but I eventually managed to get the guests out of Drumossie down to inverness. The guests did not want to leave until they knew they could get all the way home as nothing was open along the way. I had spoken to Lairg County Road Department and on the Friday we were guaranteed to get home, so we left on the Saturday.

Saturday

We left on the Saturday and when we got to Lairg there was a Snow Plough ready to escort us up to Kinlochbervie. The drivers were John Christie and Donnie Macleod. They came in front of me in Lairg to the bottom of Kinloch Brae. They pulled in and I stopped to see what was bothering them, they said the road was clear to Kinlochbervie and then I encouraged them to come in the bus up to Kinlochbervie where we were greeted with a cup of tea. The three of us headed back down and they got into the snow plough to make sure I got home.

4th February is when they got home.

To be continued!

Written by Donnie Macdonald

LDCI Quiz Answers

- | | | |
|--------------------------------|---------------|--------------------------|
| 1. Colin Firth | 8. Help | 16. Oscar Wilde |
| 2. Apex | 9. Brazil | 17. 2011 (29th April) |
| 3. 4 | 10. Poirot | 18. Elizabeth Montgomery |
| 4. Yellow | 11. Quebec | 19. Malcolm X |
| 5. Tomato | 12. Yorkshire | 20. Montague and Capulet |
| 6. Vienna | 13. Urban | |
| 7. Joseph P Kennedy (JFKs dad) | 14. Mirrors | |
| | 15. 650 | |

How did you do?

1-5/20

Poor

5-10/20

Okay

10-15/20

Good

15-10/20

Excellent

We would like your help with naming the people in the photos and possibly tell us what year they were taken. Please email

projectofficer@lairinitiative.co.uk or write to us at Schoolhouse, Main Street, Lairg, IV27 4DD



Thank you to Doreen Mackay for sending in these photographs.

“Wait ‘til I serve the meatballs”

One of my favourite films is the 1960 film “The Apartment” directed by Billy Wilder. It has the perfect ingredients. For starters there’s the wonderful Jack Lemmon who plays a lowly insurance clerk, CC “Bud” Baxter, working in a large impersonal New York firm. In exchange for promises of hikes up the corporate ladder, Baxter curries favour with his philandering bosses by lending them his West Side apartment for their romantic trysts. Bud carries a torch for Fran Kubelik, the sweet and pixie like Shirley MacLaine, who operates the lift in the high-rise office block. The plot thickens when the Bud realises Fran is one of the ladies being taken to the apartment for romantic trysts by his married boss.

In one scene Bud cooks spaghetti for Fran, singing along he cheerily drains the spaghetti in a tennis racket as Fran pops her head around the kitchen door and exclaims “Hey you’re pretty good with that racket, to which he replies. “*You should see my backhand. Wait until you see me serve the meatballs!* I won’t spoil the ending, but Fran’s reply to Bud’s,” *You hear what I said, Miss Kubelik? I absolutely adore you*” has to be one of the best in cinema.

As Lairg and District Learning Centre is closed due to Covid-19 we can’t deliver any of our popular cooking workshops just now. Instead we’re happy to share a recipe by our tutor chef James McMahon. He doesn’t drain spaghetti through a tennis racket, not whilst working in The Pier at least, but he does have a great recipe for spaghetti bolognese. A great tip is to double the recipe which can be used as a base for other meals, or frozen for a future meal. Cooking once eating twice is a great way to save time, money and food! James rightly pointed out that making your own spaghetti is quite a challenge, so has shared his recipe for linguine

For the pasta

4 large eggs (room temperature)
2 1/2 cups flour “00” flour.
2 tablespoon olive oil
1 teaspoon salt
Pinch of white pepper

For the Bolognese

2 tbsp olive oil	2 x carrots grated
400g x mince	1 x tablespoon tomato paste
1 x onion diced	2 x 400g tin chopped tomatoes
3 x sprigs fresh oregano (or 2table- spoons dried if fresh is not available)	300ml beef stock (cube or fresh)
3 x garlic cloves, finely chopped	salt and pepper

Add all ingredients to the bowl of a food processor & pulse for about 10 seconds, or until the mixture reaches a crumbly texture.

Remove the dough and form it into a ball with your hands, then place the dough on a lightly-floured cutting board. Knead the dough for 1-2 minutes until it is smooth and elastic. (If the dough seems wet or sticky, just add in some extra flour. You want it to be pretty dry)

Form the dough into a ball with your hands and wrap it tightly in plastic wrap. Let the dough rest at room temperature for 30 minutes. Use immediately or refrigerate for up to 2 days.

Split the pasta into 2 or 3 pieces to make it easier to work with. Put through a pasta machine if you have but if not-

Roll out a piece of the pasta on a floured surface with a rolling pin to approximately 2-3mm and then slice into 2-3mm strands (it doesn’t have to be exact but the thicker it is the longer it takes to cook) lightly dust with flour and gently separate into portion piles, repeat as necessary

Cook the pasta in a large pot of generously-salted boiling water & keep it moving to stop it sticking together until it is al dente, usually between 2-7 minutes depending on the thickness of your pasta. Drain and serve.

Heat a large saucepan over a medium heat & cook the mince, be careful not to burn the mince. It just needs to be a dark brown colour. Once browned, transfer the mince to a bowl and set aside.

Add the oil to the saucepan you browned the mince in and turn the heat to medium. Add the onions and a pinch of salt and fry gently for 5-6 minutes, or until softened and translucent. Add the garlic, oregano and cook for another 2 minutes. Add the tomato paste, grated carrot then pour the mince and any juices in the bowl back into the saucepan.

Add the tomatoes to the pan and stir well to mix. Pour in the stock, bring to a simmer and then reduce the temperature to simmer gently for 45 minutes, or until the sauce is thick and rich. Taste and adjust the seasoning as necessary.

CONNECT THE DOTS



CONNECT THE DOTS TO MAKE THREE THINGS TO COLOR.

Thank you for reading issue 16 of the Lairg Magazine! If you would like to put something in the magazine, please send it to the details below. We are very much open to ideas and suggestions, so please get in touch by emailing projectofficer@lairginitiative.co.uk. Phone for Chair Kaye: 07500453301, Vice Chair Norman: 07742025719 or write to us at Schoolhouse, Main Street, Lairg, IV27 4DD