

Lairg Magazine

LAIRG & DISTRICT COMMUNITY INITIATIVES



'Ernie the Valais Blacknose' - by Cara Cameron

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Christmas Carol Singing

Come and join the carol singing!

Friday 17th December

6.30 pm Primary School entrance

7.00 pm Approx Ord Place car park

7.30 pm Approx Lochside car park



Recipe of the week

Raspberry Cranachan

Ingredients:

65g Medium or coarse oatmeal
40g sugar
250g of frozen raspberries
350ml double cream
3 tablespoons malt whisky
1 tablespoon honey

Method:

Mix the oatmeal and the sugar, spread over a baking tray and toast in the oven for 5-10 mins at 180°C. Be careful not to burn the oats. Add the honey and whisky to the double cream and whisk to a soft peak. In a separate bowl, mash the raspberries with a fork and add stir half into the cream mixture along with the toasted oatmeal. Spoon into serving bowls or glasses and top with some mashed raspberry. Ideally, chill for 2-3 hours before serving.



Recipe from Nikki Jennings

Would you like to *Keep fit & Socialise?*

THINK NATURE HEALTH WALKS

Lairg Health Walks



Walking can lift your mood and make you feel happier!



Date: Tues 14th December
at 10.30am

Meet at: Ferrycroft Car park

With the option to go for refreshments afterwards!



LAIRG & DISTRICT
COMMUNITY INITIATIVES

For more info contact:

Kirstin Langlois
T: 07961372427
E: projectofficer@lairginitiative.co.uk

LAIRG



HELPING HAND FUND

IT'S OKAY TO NEED SUPPORT

The Helping Hand Fund provides one off financial support to households in Lairg Community Council area who are living in need.

Grants of up to £250 are available to households who require support towards energy costs, purchase of energy efficient white goods or help towards the costs of heating system repairs.

Confidential support is provided by local Citizen Advice Bureaus and the Lairg & District Community Initiatives Project Officer.

Contact Kirstin:

projectofficer@lairginitiative.co.uk
07961 372427

Lairg &
District
Community
Initiatives





1. C-3PO is a robot in which film franchise?
2. What is the literal definition of the word Karaoke?
3. Which university has a part called Brasenose College?
4. In which year was Sense and Sensibility, written by Jane Austin, published? 1806, 1811 or 1818
5. What sporting item did Pickles the dog find in March 1966, after it had been stolen?
6. Apart from the 6 main characters in the TV series Friends, which made the most appearances?
7. Which Christmas No 1, in 2004, was the last Number 1 with 'Christmas' in its title?
8. What is defined in the Whitworth System?
9. Which angel informed Mary she was with child?
10. What kind of insect can be a carpenter, weaver, driver, army, pharaoh and fire?
11. In 1963, which actor played the first Dr Who?
12. Which golfer was known as 'The Golden Bear'?
13. Originally known as 'friction lights', what is John Walker's invention of 1827 now called?
14. What is the capital of Iceland?
15. What are you interested in if you like speleology?
16. A copper flame is denoted by what colour?
17. Made famous by a song sung by Bing Crosby and the Andrews Sisters, where would 'Mele Kalikimaka' mean Happy Christmas?
18. What is the name of the waters that separate the Outer Hebrides islands from the Northwest Scottish Mainland?
19. Which large director, screenwriter, producer and actor once said "My doctor told me to stop having intimate dinners for four, unless there are three other people"
20. Io is the 4th moon of which planet?

Christmas, the time we must stick to tradition,
To be “ready on time” has to be our ambition.
There’s so much to do – Oh how will we cope?
“Remind me to buy Aunty Mary nice soap!”

We’d better have turkey – it’s that time of year,
And there’s so many of them, they’re not very dear!

“Stuffing! – I think sage and onion is probably best,

I’ve used it for years , and it beats all the rest”
And we better have sausages to put in with the bird
“The wee chipolatas – just you take my word!”

Remember the veggies, the sprouts and the peas,

The carrots and onions, we’ll eat them with ease.

And Christmas pudding, – “Oh did you make your cake?

I made mine in October, they take ages to bake!”

Whatever we do we must have a tree,
A nice looking conifer the neighbours can see!
We’ll cover it all with tinsel and lights
With an angel or star on top – by rights!

“Oh no ! Did you know it’s the last day for posting?

I just dread to think what these cards are all costing.”

And then there’s the service at midnight you know

It feels more like Christmas whenever we go.

And it isn’t for long – and the mince pies are good

“Well it wouldn’t be Christmas without all the food!”

And during the night Santa Claus does his stuff,

Let’s hope that he’s bringing the children enough.

“Christmas is really for children you know,
I think it began with a child long ago
I’m not very sure - but that’s what they say,
He was born in a manger and laid in some hay.”

Away in a manger no crib for a bed,
The little Lord Jesus lay down his sweet head.

And now on His birthday, it’s just an excuse

To “drink and be merry”, forgetting the truth.

That Christ came among us – purely from love

He gave up his throne set in Heaven above.

He brought us a gift to which none can compare

And it’s ours for the taking – if only we dare!

He brought us Salvation, through death on a cross

Not gift wrapped in tinsel or glitter and gloss.

No paper hat adorned His head

A crown of thorns He wore instead.

The tree where He died, had no baubles or lights

Only Christ’s broken body it held in its sights.

So now when you’re sitting around your tree,

Remember that child who in death set you free.

And while pulling your parcels and ribbons apart,

Tear back the wrappings around your heart

And say to that baby who lay in the manger,

“Come into my life, be no longer a stranger.”

Anonymous, Lairg

Lochview Rural Training opened its doors on the 9th July 2021 after successful funding support from HIE and Firstport to help get the now Charity up and running.

The doors opened with a 6 week croft holiday club which delivered informal fun learning that encouraged youths aged 7-11 to come along and learn about the variety of croft animals, learn about the resources we have on the croft and how these can be used to make crafts and most importantly to meet other young people after a difficult year in Covid.

Thanks to the Rotary Club, Westminster Foundation and Lairg Windfarm the training centre now operates a weekly young crofters club and offers support for young people wanting to learn or be involved in the rural sector.

The training centre is currently working with around 30 youths from Sutherland but also with youths from much further afield.

In October the training centre opened its doors to adults and by working in partnership with other organisations including Lairg & District Learning Centre and the Scottish Crofting Federation we have delivered a mixed range of training from Fencing to how to start a meat box scheme with the aim of encouraging people to support local food production.

In the five months we have been operating the support we have received is amazing and we are already working on a mixed program of training courses for 2022.

We are really keen to be working with the schools in the area to promote STEM activities and positive pathways into employment.

During the School holidays and at weekends we also run additional courses for both adults and Children.

During November and the beginning of December we ran Christmas craft workshops for 8-13 year olds. They made rustic Christmas Cards, Wooden Reindeers and hand carved wooden Christmas tree decorations.

Into 2022 we are hoping to expand our training with a 4 week introduction to needle felting course supported by Lairg & District Learning Centre and introduce Saturday morning meet and feed sessions for younger members of the community.



Lairg & District Community Initiatives

**Please donate
Non-perishable food**

**Please drop off your donations in the boxes:
outside the Lairg Learning Centre, in the
Library or to Kaye & Carl at Cairnmuir,
Gruids before the 21st Dec**

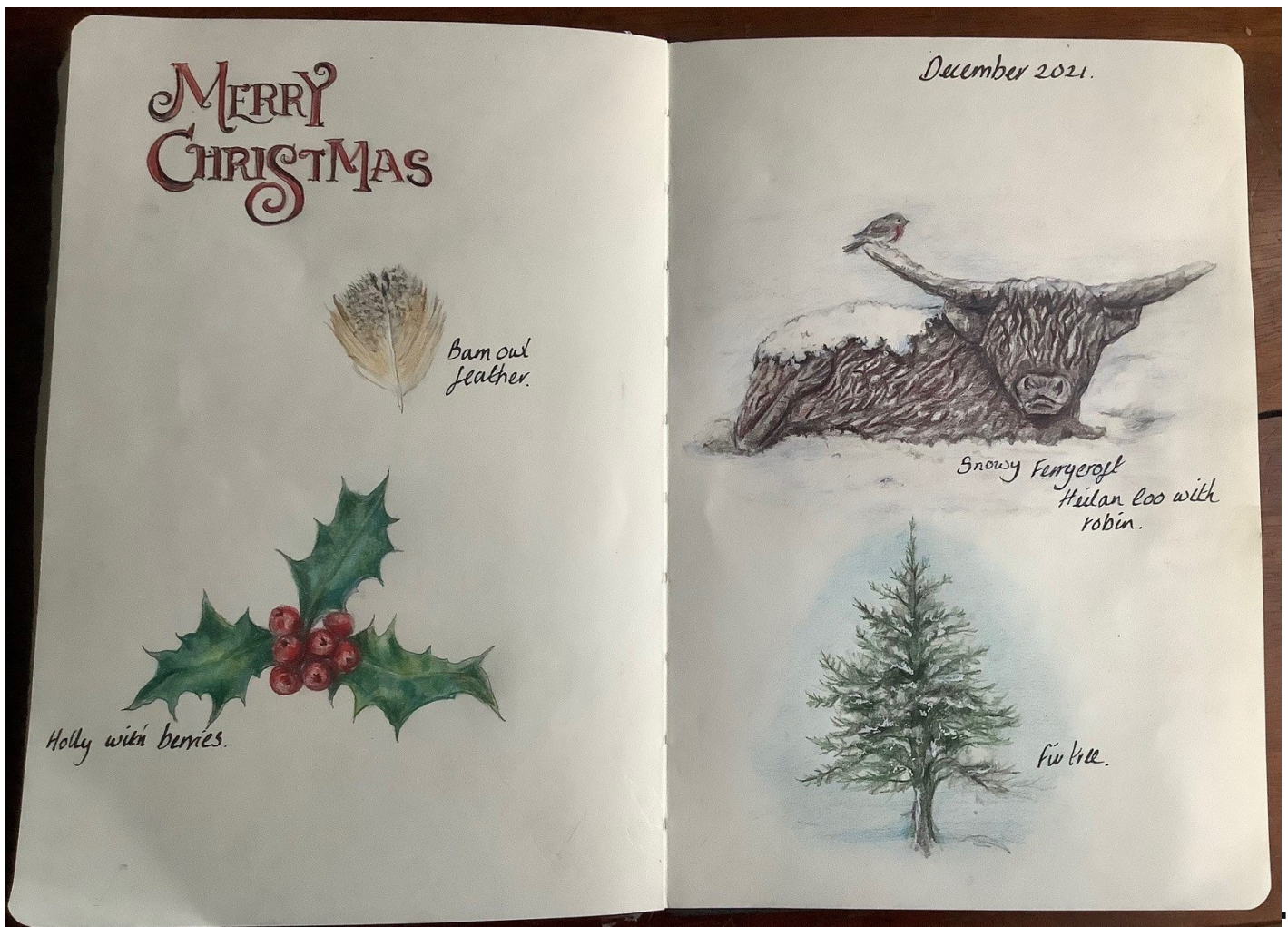
Christmas Food Larder

Please donate non-perishable food items to the (LDCI) Food Larder drop. As part of our ongoing food deliveries, supported by KOSDT, we would like to ask the residents of Lairg if they would donate non-perishables to be included in our Christmas delivery before the 21st Dec.

Items can either be left in the box outside the Lairg Learning Centre, in the Library during opening hours, or dropped off to Kaye and Carl at Cairnmuir, Riverside, Gruids. Anyone who wishes to support the initiative but cannot drop food off is able to make a monetary donation, please contact 07961 372 427 to organise.

Thank you to local artist Jan Blackwell for allowing us to print excerpts of her illustrations and notes from her own journal. Here is December's diary entry. Jan is working on putting the journal into print form. If you would like to see more of her work you can follow her on Facebook and Instagram. See:

www.facebook.com/janblackwellhighlandjournal/ and www.instagram.com/highland_journal_art/



LDCI Quiz Answers

- | | | |
|---|-----------------------|------------------|
| 1. Star Wars | 8. Screw thread sizes | 15. Caves |
| 2. Empty Orchestra | 9. Gabriel | 16. Blue |
| 3. Oxford | 10. Ant | 17. Hawaii |
| 4. 1811 | 11. William Hartnell | 18. The Minch |
| 5. The World Cup | 12. Jack Nicklaus | 19. Orson Welles |
| 6. Gunther | 13. Matches | 20. Jupiter |
| 7. 'Do they know it's Christmas' by Band Aid 20 | 14. Reykjavik | |

How did you do?

1-5/20

Poor

5-10/20

Okay

10-15/20

Good

15-10/20

Excellent



Hasn't it been lovely to see the seasons change – from our beautiful autumn and now into a bit of a bright and crisp winter. Here's hoping we don't have any deluges and that these storms pass by us without too much issue. Winter tends to be a time for reflection in the long dark nights, still hampered of course by Covid. It's great that some activities have restarted, but many are still concerned about getting out and mixing with folks. I'm certainly looking forward to the new year where we can reboot and refresh all of our plans, and build more outdoor events.

Climate Change is on the Agenda of every meeting I attend now. Is that the same for you? If not, there are two things you could do:

- join the pledge put forth by Planet Sutherland at the Highland Council Climate Change Conference – to use the opportunity of the AOCB part of meetings as Any Other Climate Business;
- or you could invite us along to your meeting to introduce the topic and let you know what's going on across the Highlands and Islands. Highlands Adapts are the North HI Climate Hub are storming ahead with plans and the Future Communities HI network is growing too.

All groups are welcome to attend our Future Communities HI meetings where we catch up on each others work and devise collaborative plans, which include:

- growing and buying more local food. This is being supported by the Highland Council Growing Our Future initiative which will make it easier to find land to grow food;
- looking at our home energy consumption and what we can do to have warmer homes and lower bills; we held a Home Energy Scotland event recently and this is being followed by a talk on how to retrofit older homes;
- communities, crofts and farms and business working together to increase fruit and veg production to support and build our local food resilience. This is additionally supported through the Highland Good Food Partnership and Community Supported Agriculture UK;
- and of course, planting more trees and orchards.



And on a final note: all are welcome to join our AGM on Mon 13th Dec at 1pm where we will also look at our future plans and have an open climate conversation.

Please book here - <https://ps-agm-13dec21.eventbrite.co.uk/>

Please do join us to find out more at:

www.planetsutherland.com/join-us/ or www.facebook.com/groups/PlanetSutherland

or email: anna@planetsutherland.com with any questions, thoughts or ideas.

Wishing everyone a Happy & Healthy Christmas and looking forward to our rebooted Carbon Cafes in the New Year.

The 25th of November marked 20 years since the Lairg & District Learning Centre was set up. We feel incredibly proud to have been serving the Sutherland community for 20 years, and have held classes ranging from Italian to Beginner's Excel to Foraging! To show how far the centre has come, and where we are heading, we have asked some people to share their thoughts on the centre.



“The Lairg & District Learning Centre has come on leaps and bounds from the early days. It is excellent to meet new people and to find new challenges. The staff always go the extra mile, I love it!” Marj Mackenzie, Student.

“I have found that so many people have fond memories of the centre, whether it through attending a social crafting group, being helped with their employability or digital skills, or having a great time at one of the classes or workshops. It is clear to see, the Lairg & District Learning Centre has had a positive impact on many people in Sutherland.” Natalie Dunbar, Digital Marketing Assistant.

“The pandemic has changed how we work- we’ve been able to grow and evolve in ways we had never imagined. Introducing online learning has helped us reach students from across the world! The money we make from these classes goes back into subsidising spaces for Sutherland residents, ensuring income is not a barrier to learning. It’s an exciting time and we can’t wait to welcome our students, current and new, to our learning.” Rhionna Mackay, Manager.

“2022 is Scotland’s Year of Stories, a year in which stories inspired by, created in or written in Scotland will be showcased. Whether we write them, read them share them or inherit them, the magic of words can transport us to different worlds, inspire us and teach us. The Learning Centre will be running some exciting workshops and events to capture your imagination and celebrate our unique area and heritage!” Sarah Forrest, Project Manager, Seasons of Change

And finally, thank you! We appreciate everyone who has helped at the centre, from the tutors, funders and volunteers that allow our learning to take place, the community that has supported us, and of course, all of our students. We cannot wait to see what the next years will bring for the Lairg & District Learning Centre.

In the image above: Lino Printing with Louise Worthy from our Project *Seasons of Change*. This project helps students enhance their understanding of climate change through classes, workshops and events. Since April 2020, the project has worked with over 800 students.

Please Stay in Touch:

Join our mailing list: <http://eepurl.com/c5fpKv>

Follow us on Eventbrite: www.eventbrite.co.uk/o/lairg-amp-district-learning-centre-30464311808

Facebook: @LairgLC

There is a stone plaque to the Tayberry on the riverbank of the River Tay, Perth, to acknowledge the breeding of this soft fruit berry by Derek Jennings of Dundee.

---oOo---

Derek L. Jennings

Fruit Breeder

During the 1880s James Harvey Logan, a Superior Court Judge, from Santa Cruz, California noticed that raspberries and blackberries had been cross pollinated by bees. This accidental cross produced a new variety of berries which he named Loganberries.

Derek L. Jennings of Dundee, Scotland took over the role of a Bee and cultivated a shrub in the genus *Rubus* of the family Rosaceae which he called 'Tayberry' and patented in 1979. The Tayberry was named after the River Tay, Perth, Scotland.



Tayberry Stone Plaque
Pictures by Nikki Jennings

Derek Jennings retired from the Scottish Horticultural Research Institute, Invergowrie, Scotland. He then set up his own breeding company, Medway Fruits, in Kent where he made crosses until he was 80 and bred the raspberry varieties, 'Joan J', 'Joan Irene', 'Joan Squire' (all named for his wife Joan) and a blackberry 'Helen'.

A Fruit Breeders description of the Tayberry:

It has a unique flavour, distinct from the other raspberry/blackberry hybrids that I have tasted. It is sweet with a balance of acid, juicy with floral, elderflower notes in the flavour which sets it apart. The shelf life is very poor and it is best eaten fresh straight from the plant and isn't grown commercially for this reason.

In the UK, some pick-your-own growers still have Tayberry in their plots and it is grown to provide fruit for wine and jam. Tayberry is very popular in the US and there are plenty of jams and jellies available across there, the labelling referring to the river and the Tay Bridge.



The Tayberry Stone Plaque can be seen from North Inch entrance towards the Railway Bridge.

Information was given for this article by Nikki Jennings, Hutton Research Institute. Please see page 2 for Nikki's Cranachan recipe.

WORD SCRAMBLE!

SKOICOE _____

ASTAN ULCSA _____

OTH COOLTHACE _____

GLIHES SELBL _____

LOCARS _____

LIMSOTTEE _____

BIGGEEDARRN _____

SHLITG _____

EONGGG _____

VAINTYIT _____

PURHOLD _____

YADNC NECA _____

MOWNANS _____

BEEEDRCM _____

GLANE _____

TINCKGOS _____

landeelu.com

If you would like to win a prize - unscramble the words then email a photo of the page to projectofficer@lairginitiative.co.uk or send it by post to the address below - all entries will be put in a hat and a prize winner picked at random. Deadline: 6th January 2022.

This magazine is funded by:



Thank you for reading issue 42 of the Lairg Magazine! If you would like to submit something to the magazine, please send it to: projectofficer@lairginitiative.co.uk.

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