PAIRC NEWSLETTER

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September 2024



The Pairc Estate - September 2024

Autumn is here! This month has seen some interesting updates and several exciting events planned for the next few weeks, including Co-Chomunn na Pairc's AGM, Lochs Agricultural Society Bingo Fundraiser, an open day from the Kinloch Historical Society, and more.

The Pairc Trust has updates regarding events planned for Community Land Festival 2024, 4G signal news, and conference news from our staff.

Lochs Agricultural SocietyBingo Fundraiser - Friday 27th
September

The **Hebridean Baker** at **Ravenspoint** - Saturday 26th October

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If there is anything that you would would like to submit to the newsletter, or if you would like to receive a copy digitally via email, please contact info@pairctrust.co.uk



Crofting Corner

The Trust would like to remind Pairc crofters to please settle their croft rents for this year if they have not already done so.

In addition, we urge Pairc crofters to make use of the Stornoway abattoir this season as demonstrating demand for their services will ensure that this important facility will remain viable for future use.

Monthly Highlights

- The Pairc Trust would like to remind residents that applications for the Youth Enablement Award 2024 are open.
 Funding of up to £500 per applicant is available for the purposes of personal & professional development, entrepreneurship, and more: https://www.pairctrust.co.uk/youth-enablement-award/
- We have established that O2 and Vodafone now provide good signal across much of the Estate, so if you do not receive a good EE signal we recommend testing them. If you are still in a 'not-spot' after that, please email info@pairctrust.co.uk to see how we can help.



Emma, our Estate Manager, and Ralph, our Projects attended Manager, Development Trust Association (DTAS) 2024 Scotland annual conference in Glasgow at the end of was excellent August. an opportunity for them to network with members of other charitable trusts, and gain insight into challenges and opportunities in the community ownership sector.

Community Highlights

Community Land Festival 2024 on Saturday 26th October - further information will be announced in next months newsletter! The Hebridean Baker, Coinneach MacLeod, will also be at Ravenspoint at 3pm on Saturday 26th October as part of his book tour for the launch of his new cookbook 'The Scottish Cookbook'. There will be a Q&A and he will also be signing copies of his new book!



- The 21st Angus MacLeod Lecture -'The Life of Angus 'Ease' Macleod' - will be held on Friday 1st November at Sgoil na Pairc, Gravir. Elizabeth, Angus' daughter, will discuss both her father's journey from his birth Calbost to his as career businessman and champion of the crofting community, and the factors which drove him to collect and record the history of his people. The lecture is jointly organised by the Islands Book Trust and Pairc Historical Society in conjunction with Angus' family. Attendance is free and refreshments will be provided. Further details will be announced closer to the date. For any enquiries, please contact John Randall via email at: john673randall@btinternet.com
- The Lochs Agricultural Society are holding a family friendly bingo night on Friday 27th September from 6:30pm at the Lochs Showground, in order to raise money for the showground improvements. The cost is £10 for a book of 10 games, with a special £2 where contestants will have a chance to win £100. There will also be a licensed bar, raffle and ice cream!
- The Kinloch Historical Society is taking part in Doors Open Days 2024 on Saturday 21st September, where entry to their museum will be free to all. Exhibitions include emigration from Kinloch, social & military history, Clan Mackenzie, archaeology, and more. The museum is open 10am 4pm, and the cafe 10:30am 3:30pm.



Traditional Healing Event

The talk given by Jess Woods on 'Tradititional Healing Practices of the Highlands and Islands' held at The Resource Centre on 23rd August was a great success. Many species of relevant plants and other relevant exhibits were available with informative labels after Jess's talk. It was great to see a wide community turnout!

• 14th September saw the official launch of the MFV Trust SY200 at Marvig. Duncan Kennedy, the owner and skipper, fitted out the vessel from scratch, and his brother Murdo, of Marvig Boatyard fabricated the steelwork. Local residents were treated to a BBQ after the launch to celebrate this great achievement well done to all involved!





CCnP AGM 2024

Co-Chomunn na Pairc are holding their AGM on Thursday 26th September at 7:30pm at Ravenspoint. Non-members are welcome to attend and membership forms will available on the night. Anyone passionate about the success of Ravenspoint is encouraged to put themselves forward for nomination as a Director.

then please get in touch with your intention to be considered by the board as a director. We would encourage members with skills in community tourism and energy efficiency to consider putting themselves forward for



If you would like to join the meeting via Microsoft Teams please email accounts@ravenspoint.net by Monday 18th September for further details



accounts@ravenspoint.net

7:30PM (

- 01851 880236
- The next Pairc Health Walk is on Saturday 21st September at 11am. Everyone is welcome, the meeting point is at Cromore picnic site (///legwork.masterpiece.design).
- The Pairc Craft Club which takes place at The Resource Centre weekly will be starting up again soon! Further information will be made available shortly.
- Sgoil na Pairc are hosting Macmillan Coffee Morning in aid of Macmillan Cancer Support between 10-11am on Thursday September. Hot drinks and baking will be available with donations taken at the door.



Congratulations to Alan and Mairi Wilson, Kershader, who got married in August.



Brian Gray, Calbost, beat the poor summer with a bumper crop from his polytunnel although his figs still suffered from the chill!

What's on in Pairc?

Join our **WhatsApp community group** to keep up to date with local events, news, freecycling, and other highlights. Scan the QR code to join and contribute!

We would also like to make the community aware of the **South Lochs Freecycl**e Facebook page which is all about reusing and keeping items out of landfills: https://www.facebook.com/groups/1394913374770883



Monthly Highlights

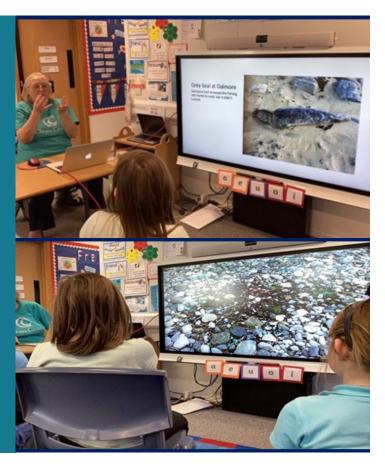
- Ravenspoint Christmas Craft Fair will be held on Friday 29th November and Saturday 30th November. If you are interested in having a stall please contact Ravenspoint. More information to follow shortly!
- The Kinloch Café run a weekly Warm
 Hub on Fridays from 12pm 2pm. All
 are welcome to attend for soup and
 sandwiches, and the cafe is dog
 friendly.
- With the football season over, Lochs FC finished mid-table in 5th place after a final 3-2 victory over Carloway on Saturday 14th September their best result for a few years and well-deserved! The clubs player of the year event will be announced in due course. The U16 team beat Point 9-2 on 12th September and have 2 games left to play. The U14 season also ended with a 3-2 win over Ness FC.
- The Kenny Macmillan Memorial Cup
 Over-30s vs Under-30s charity match
 takes place at Creagan Dubh Pitch,
 Leurbost on Saturday 5th October.
 Kick-off is at 2pm, and a buffet and
 raffle will be held at the Rangers Club
 – all proceeds will be donated to
 charity.

Sgoil na Pairc

Janet from Clean Coast Outer Hebrides came to talk to the pupils at **Pairc School** about the 'Dangers of Marine Litter to wildlife.'

They learned a lot about Janet's work and the animals she has helped to save, and were able to ask her plenty of questions. In particular, they were very interested in the sample of whale baleen that Janet had brought.

Following on from her talk, they have planned to do a Beach Clean with Janet in the next few weeks.



Pairc School Oceans Project

The pupils at Pairc School have been working on an 'Under the Sea'/'Oceans' project since the start of the new school year. They have kindly shared what they have been learning about with us.

Grace Denny, P7

At the start of the term we started our Oceans/Under the Sea project to learn more about the oceans and seas. We all get to choose our own sea or ocean animal to write facts and make a fact file about the animals we chose. We've learnt a lot of facts that we probably didn't know about the oceans and seas, like the different layers of the oceans.

These are: The Sunlit layer, which is the lightest part of the ocean; The Twilight layer, the second lightest zone; The Midnight Layer, the middle zone; The Abyss, the second darkest zone; and the Trenches, the deepest and darkest zone in the ocean.

The Mariana Trench is the deepest part ocean in the Pacific Ocean which is 10,935 meters (35,876 feet). You can even fit Mount Everest into the Mariana Trench with space left.

Unihoc Skills

Leisha Jones, P5

On Tuesday 10th September Jenna came to our school and she did PE with us. Jenna is an Active School Coordinator and we played something called Unihoc. You have to put two hands on the hockey stick to use it and you can't lift the stick higher than your waist. You can hit the ball with both sides of the stick.

We played a game called 'Queen of the ring' where you have to hit each other's ball out of the ring, it was so intense.



Leya Jones, P6

We have been learning about the Blue Whale. So we estimated the size of the Blue Whale. Most of us estimated where 30 metres was. We then measured it out in our car park. It is 29 meters, the length of six or more elephants. We coloured it inin blue, purple and green. It was almost

the whole parking lot, it was huge! We made lines on the whale. It was so realistic. We drew details on the body of the whale, an eyeball, blowholes, and two fins. The Blue Whale is known to be the biggest animal on Earth.



Rights Respecting Schools

The UK Committee for UNICEF works with schools in the UK to create safe and inspiring places to learn, where children are respected, their talents are nurtured and they are able to thrive.

Their Rights Respecting Schools Award embeds these values in daily school life and gives children the best chance to lead happy, healthy lives and to be responsible, active citizens.

The pupils of Pairc School are involved in working towards the Award, and have shared some work they have done around it.





POLYTUNNEL UPDATE

The school has a polytunnel that has lots of plants and vegetables, and we even eat some of them.

Skye P4



Foraging Safely

Remember, when foraging:

- Check with medical professional before consuming anything to ensure it is not contraindicated with any medicines you may be taking.
- If you're not 100% sure you've picked the right thing, NEVER consume.
- Take only what you intend to use, leaving the rest for nature.

Rowan Jelly

Jill Ireland

aucuparia), are stunning this Hopefully we may get the opportunity to simple, but good, recipe: see them in their true glory on those beautiful blue-sky days.

Inedible red and orange berries are common at this time of year, but thankfully the rowan tree is distinctive the best identifying feature is the leaves, which are:

- serrated, compound leaves, and
- have 5-6 opposite leaves on a stem,
- with a terminal leaf at the end.

The berries form large clusters that become red or orange between August and November. The best time to harvest them is usually in early October, although some suggest waiting until the first frosts

as this enhances their flavour. Freezing for 24 hours also has the same effect.

The berries are not edible raw but cooking and sweetening them makes The beautiful berries on the rowan tree, delicious jellies and sauces used to also known as mountain ash (Sorbus accompany meat, poultry game, and year. cheese. Country Life (October 2015) has a

- 1.Boil 2lb (0.91kg) rowan berries until mushy.
- 2.Use a muslin to sieve the berries, reserving their red juice. This can be left hanging over a bowl overnight to maximise the juice extracted.
- 3. For every pint (0.571) of juice you have, add ~11b (0.45kg) sugar. Adjust the amount of sugar according to your taste.
- 4. Gradually bring the mixture to a boil until it reaches setting point (assess this as you would any other jam/jelly).
- 5. Pour into sterilised jars and refrigerate once opened.