

PAIRC NEWSLETTER

PAIRCTRUST.CO.UK



October 2024



Loch Erisort from the Kershader roadside.

The Pairc Estate – October 2024

As the temperatures cool and the night's draw in we are happy to bring you updates from around the Estate. We are pleased to welcome Zsolt Szalay to our Board of Directors as a Co-Opted Director, and also to share our plans for this year's Community Land Festival celebrations.

We also have news regarding the organisation of the Christmas Craft Fair at Ravenspoint, information from Islands Book Trust regarding the annual Angus Macleod Lecture, and many other updates and events.

Top News

**Community Land Festival
Celebration & The Hebridean
Baker at Ravenspoint** -
Saturday 26th October

**'Made in Pairc' Christmas
Craft Fair at Ravenspoint** -
29th and 30th November

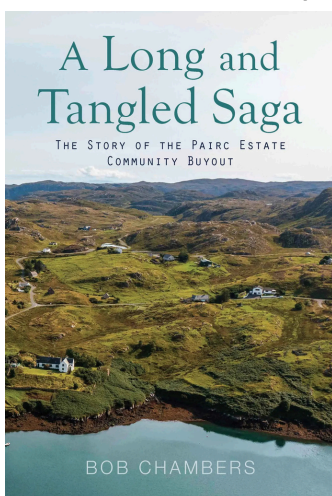
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If there is anything that you would like to submit to the newsletter, or if you would like to receive a copy digitally via email, please contact info@pairctrust.co.uk

Community Land Festival

Community groups from all over Scotland are celebrating the excitement and optimism of community empowerment as part of Community Land Festival which takes place over the next fortnight.

The Pairc Estate buyout was a landmark case in the history of land reform in Scotland. A 13-year struggle culminated in the eventual successful outcome and has undoubtedly led to many lessons being learnt which continue to benefit other communities. Many of these challenges have been documented in a book about the buyout written by Dr Bob Chambers – *A Long and Tangled Saga*. David Cameron, former Chairman of Community Land Scotland, commented “This book is an inspiring account of what can be achieved by a community who had the tenacity, the belief, and the desire to make life better for themselves. It should encourage people everywhere in Scotland and beyond.”



The Pairc Trust is among dozens of community-owned projects highlighting the aspirations and benefits of local empowerment. The Pairc Trust are excited to host a walk and talk in the small village of Calbost in partnership with Pairc Historical Society. The walk will be family friendly and at a leisurely pace, with specific areas and points of interest e.g. the black house ruins, identified and their historical significance discussed. After the walk, the community will be invited to attend Ravenspoint Centre for a community BBQ. We will also have Hebridean Baker from Cromore joining Ravenspoint at 3pm on his book tour for the launch of his new cookbook, 'The Scottish Cookbook'.

Angus McDowall, Chairman of the Pairc Trust commented “The ownership of the Pairc Estate has brought in many benefits to our community over the last 9 years and the single most important benefit is that local people decide what takes place on our Estate. Earlier this year, the Pairc Newsletter was started; this helps to keep the community informed with all that is happening on the Estate and beyond. The Trust has a few exciting projects that we hope to roll out to the community in the coming months. Housing is a very high priority with Pairc Trust as this will hopefully encourage families into the area.”

The Community Land Festival is organised by Community Land Scotland and is a follow-on from Community Land Week. Such was the level of demand from the burgeoning number of enthusiastic community groups that Community Land Week was extended to a fortnight and has now developed to a Festival. For the first time this year, aspiring community buyouts groups can participate in the celebrations and highlight their ambitions for their area.

‘There has been a general sense of gloom about the economy and the cost of living,’ says Meg Taintor, Assistant Development Manager at Community Land Scotland. ‘We do think that community-level ownership and development are a very direct and practical way to improve life for local areas. Local people know what is best for their community and the process of taking

control and empowerment often brings optimism and aspiration to communities.’

Donnie Morrison, Chairman of the Pairc Historical Society commented “Community ownership has certainly brought a new energy into the Pairc District. It is hard to imagine what our community would be like today had we not taken control of our own destiny. New housing initiatives and plans to develop localised community benefit projects all take time to develop but its very encouraging seeing these plans being progressed.”



Community Land Festival
18 October - 3 November

Pairc Community Festival
SAT 26 OCT

10:30: Calbost Walk
with Pairc Historical Society
Meet at barn on the Calbost/Gravir road

13:30: Community BBQ
Ravenspoint Centre

15:00: Hebridean Baker Book Tour
Ravenspoint Centre

More info:
<https://bit.ly/ThePaircTrust>

COMMUNITY LAND SCOTLAND
FEARANN COIMHEARSNACHD NA H-ALBA

Linn an fhearainn
100 Years of
Community Ownership

Scottish Government
Riaghaltas na h-Alba
gov.scot



Credit: Pairc Historical Society

Crofting Corner

NR Fell Mobile Sheep Dipping were present in Pairc last month as they made their rounds of Lewis & Harris, providing a vital service in helping to control scab and other sheep parasites. If any Pairc crofters missed out we recommend contacting your Grazings Clerk and the **Lewis & Harris Sheep Producers Association** - the dipper will be visiting the Isles again in **November**.

Gravir Cemetery Funding

The Pairc Trust are delighted to award £1,000 to **Gravir Cemetery Committee** from the **Pairc Trust Community Benefit Fund** in collaboration with MOWI Scotland. The funding will be used to purchase two recycled plastic picnic benches for the cemetery for individuals and families to use when visiting the cemetery. The Trust is pleased to be able to support the Cemetery Committee with their purchase.



Murdo Morrison, Gravir Cemetery Committee; Stewart Davidson, MOWI Scotland; Emma Mackenzie, Pairc Trust

The Pairc Trust Board of Directors

The Pairc Trust is run by a volunteer Board of Directors which can be seen below. We would like to welcome Zsolt Szalay as our newest co-opted Director onto the board.

Angus McDowall, Chair

**John Murdo Matheson,
Vice-Chair**

Ken Kennedy, Treasurer

Joe Wilson

Donald Nicolson

Iain Norman Macleod

Chris Coles

Jenny McLaughlin

Zsolt Szalay

I would like to thank everyone for the opportunity to be Director of the Pairc Trust and to put my efforts to good use.

My care for nature and its relations to our community came from an early age when I finished my forestry and wildlife management certification in Hungary. I have spent the following decades working with public and private organizations to ensure the preservation and development of local floral and faunal environments.

I always aim to expand my own boundaries, so I have decided to draw up a new "playground" for myself. I moved to Scotland in 2011 where I had the chance to care for a private estate, allowing me to learn the ins-and-outs of the local area (as I intend to do here).

My latest, and final, hopping between islands happened in 2020, when I was lucky enough to move to the Isle of Lewis and start working as Ground Operations Manager for the Stornoway Trust. Since then, I think I quickly assimilated to the islanders' way of life, I moved to Gravir and acquired a Croft.

I look forward to meeting and working with members of the community, and I am excited to see what changes and opportunities this can bring for all of us while preserving the local culture and traditions.

Community Highlights

The **Hebridean Baker**, Coinneach MacLeod, will 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!



- In partnership with **Comunn Eachdraidh na Pàirc** and the **Islands Book Trust**, The **21st Angus 'Ease' Macleod Lecture** will be held at **7:30pm** on **Friday 1st November**, at **Sgoil na Pàirc**. To mark the 'coming of age' of the lecture series, this year's lecture will be given by Angus's daughter Elizabeth. Her subject will be '**The Life of Angus 'Ease' Macleod**'. This year's lecture is kindly sponsored by Pairc Trust. Entrance is free and all are welcome. It promises to be a memorable social and historically significant occasion. Refreshments will be available. To help gauge numbers for the event, please email john673randall@btinternet.com / liz17263@yahoo.co.uk
- The **Islands Book Trust** announced three new part-time members of staff: **Claudia Albrecht** is employed as their Publications, Events and Publicity Co-ordinator; **Ben Sheppard** joined as Business and IT Co-ordinator; and **Karen Roach** is working as their Member and Customer Service Co-ordinator.
- The **Kinloch Historical Society** are running a series of '**Eil Cuimhne Agad...?**' (Do you remember...?) events on Thursday afternoons **2pm - 4pm** from **24th October - 28th November**. Everyone is welcome to attend and share their memories and stories of Kinloch and its people, as well as hot drinks and biscuits.

Ravenspoint

Christmas Craft Fair

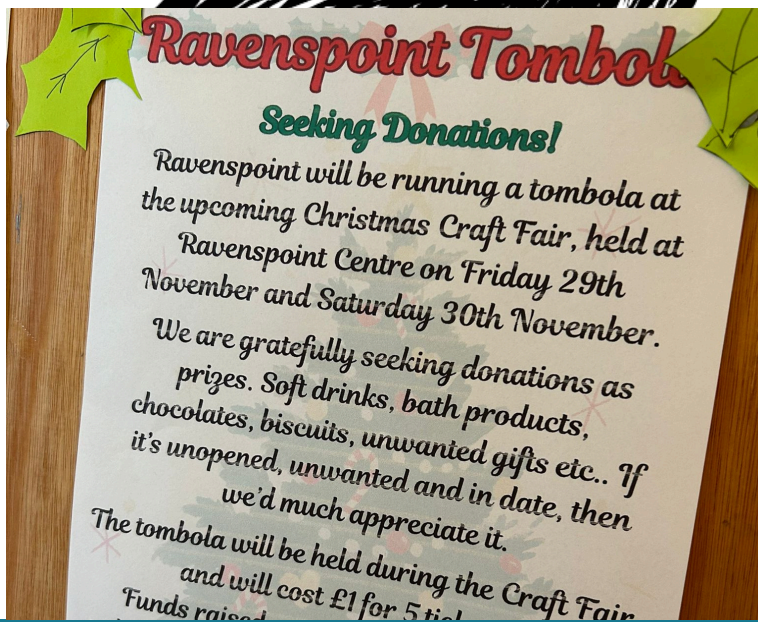
29-30 November 2024 11am-4pm

Call for 'Made in Pairc' exhibitors

To reserve a table for one or both days, please contact Jill Ireland:

07377 077151 or

Irelandjill60@gmail.com



Ravenspoint Christmas Craft Fair

Planning is underway for this year's 'Made in Pairc' Christmas Craft Fair, which will be held on Friday & Saturday 29th-30th November across Ravenspoint and the Resource Centre! The aim of the fair is to raise money for Ravenspoint. Ravenspoint are collecting items for a tombola and raffle - any donations can be dropped off in the shop.

The committee organising the event is keen to attract as many local crafters and makers as possible, so if you are a Pairc resident with arts, crafts, and/or other items that you are interested in selling then please contact Jill Ireland via email (irelandjill60@gmail.com) or phone (07377 077151) to reserve a table. Reservations will be taken on a first-come-first-served basis.

Last year's craft fair was a huge success, with creators from across the Estate showcasing their creations, and we hope that this year provides the same festive atmosphere!



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 Freecycle** Facebook page which is all about reusing and keeping items out of landfills:

<https://www.facebook.com/groups/1394913374770883>

- The next Pairc Health Walk is on **Saturday 19th October** at **midday**. Everyone is welcome, the meeting point is at Lon Ban in Lemreway (<http://interrupt.wealth.calm>).

- The **Pairc Craft Club** which takes place at **The Resource Centre** has now restarted on a weekly basis, running from **1 - 3pm** on **Tuesdays**. All are welcome to join.

- 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.



The bingo night at the **Lochs Showground** was a huge hit, with great numbers of people turning up to enjoy David McLaughlin's bingo calling (and fabulous sequined jacket), a raffle, drinks, sweet treats, and even braving ice creams in the chill! The money raised at the event will be put towards maintenance of the showground, with another raffle planned for Bonfire Night.

Sgoil na Pairc

Sgoil na Pairc's Macmillan Coffee Morning held on Thursday 26th September was a great success, with £440 pounds raised for charity.

The pupils have shared their experiences of the day, as well as more information from their Oceans project, and a visit to a Science Skills Scotland workshop on space at Sgoil nan Loch.



Credit: Sgoil na Pairc

Macmillan Coffee Morning

Callie, P6

MacMillan Coffee Morning was held on 26th September. For the coffee morning we cooked some chocolate rice crispy cakes. We started off by cutting the chocolate, melting it, cutting up the Mars bars, melting them with butter. Then we put the chocolate with the Rice Krispies, and we drizzled it on top and mixed it. Then we put it into shape, and we got milk chocolate, and we put it on top and we did a pattern. We helped Mrs. Nicholson and Mrs. Finnegan set up the tables by putting covers on them and napkins,

spoons, cups, saucers, plates and food. We got the chairs ready, we set up bowls. And then we went down to the class to get ready.

When people started arriving, Grace and Olivia were to sit with the donations box and welcome them in. Then we put the kettles on asking for teas and coffees and started serving. Everybody was enjoying their food and cakes. And then I swapped with Olivia while she did some serving, then me and Grace swapped and Skye, then Mia swapped with me, and we were all serving. And then it was time to see who won the lemon drizzle cake. And Jerry from Harris won it. People made cookies and cakes and sponges. There were normal cookies that were Cookie

Beach Clean

Leya, P6

On Monday 22nd September we did a beach clean-up with Janet Marshall and Katie from Clean Coast Hebrides. We walked there all the way from the school. We did the beach clean at the rocky beach in Gravir. We looked all over the place, and it was very dirty. We found a lot of glass and wire and Grace found a big pile of fabric like a carpet; it was very heavy. We did it all afternoon and we managed to get over 20kg of rubbish .



Credit: Sgoil na Pairc

Smores, there was coconut and lemon cake Sponge and Malteser cheesecake. So, we served some more people. And then they decided to take them home. And that was Coffee Morning. We made £440 for MacMillan Cancer. Thank you to all who supported this good cause.



Credit: Sgoil na Pairc

Learning About Coral

Grace, P7

On Tuesday 7th October 2024 a lady called Jill Ireland came to our school to teach us about coral. Lobsters, clams, seahorses, sponges, sea turtles and fish are some of the many different species that live in coral. Unfortunately, climate change and warm water is causing coral bleaching. Coral bleaching is when coral is left bleached and vulnerable. Without algae, coral loses its major source of food turning white or very pale, and more susceptible to diseases.

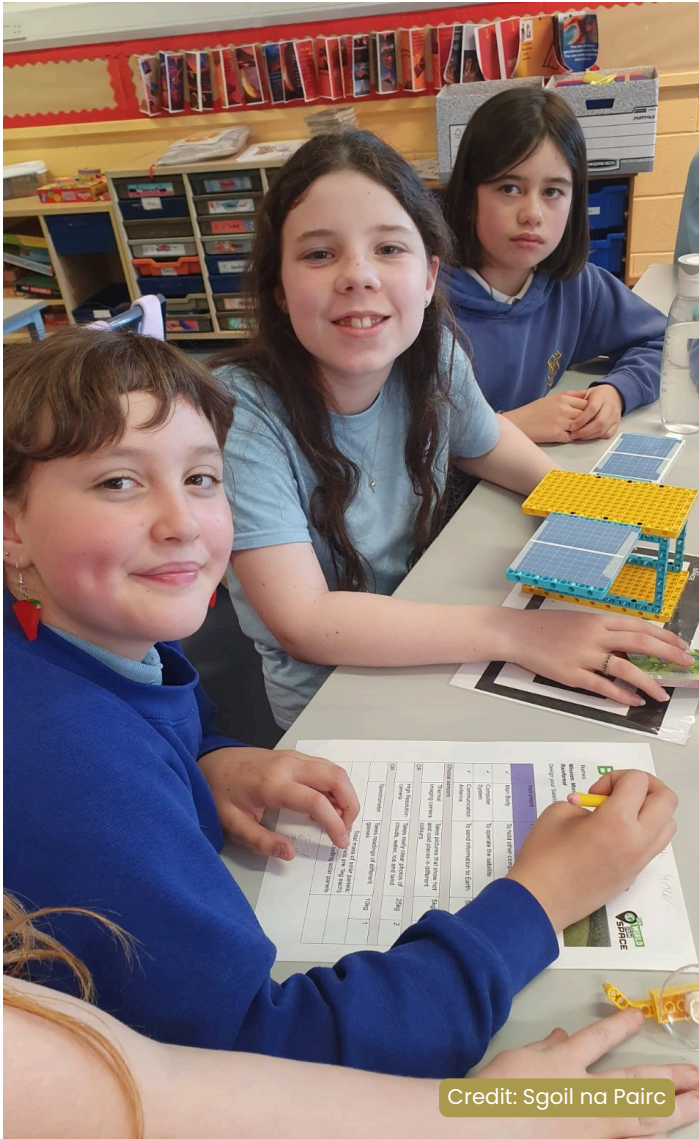
Jill showed us what a dead sea potato looks like and she gave us a description of



Coral bleaching: before/after

Sea potato

what an alive one looks like. An alive sea potato looks white, covered in beige spines, which give them a furry appearance and have tube 'feet' that they use to feed on dead animals and plants. When they die their empty shells can be found washed up on beaches and have a whiteish, brittle appearance.



Credit: Sgoil na Pairc

Science fair





P6 and P7
went to
Sgoil nan
Loch.

At Sgoil nan Loch we went to a science workshop! Science Skills Scotland came and taught us about space.



By Olivia P6

They put us into separate groups and we got to build a cool space satellite out of Lego that had to be 60kg or under and we had a lot of fun!



Japanese Rose, *Rosa rugosa*

Foraging Safely

Remember, when foraging:

- Check with a 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.

Rosehip Syrup

Jill Ireland

Rosehips have been used for centuries but became centre stage during WW2, as fruits were scarce, providing essential Vitamin C in the diet. The rosehip is the fruit of the rose. Any rosehips are edible, although the tastiest fruits are said to be from the wild dog rose (*Rosa canina*). The most common rose in Pairc is the Japanese Rose (*Rosa rugosa*), with their pink and white heavily scented blooms during the summer months and savage thorns that run the length of the stem.

I use a very simple recipe from River Cottage, using 1kg rosehips, 500g white granulated sugar and 1.25 litres of water. The syrup can be diluted to use as a cordial, or served undiluted on pancakes, waffles, yoghurt and ice-cream:

1. Add the fruits and water to a large saucepan and bring to the boil, then simmer for 15 minutes.
2. Use a double layer of muslin to strain the cooked hips. Leave the pulp for half an hour to ensure the maximum amount of juice is extracted.
3. Strain the juice again to ensure that the seeds and small hairs inside the hips, which can cause stomach upset, are removed.
4. Add the juice into a saucepan. For every 500ml, add 325g sugar.
5. Slowly bring the juice and sugar to the boil and stir until the sugar has dissolved. Boil for 3 minutes, skimming off any scum that may form.
6. Decant immediately into sterilised bottles and seal. Label the bottles once cooled.
7. Use within 4 months and refrigerate once opened.