



# AN LIANAG

IUCHAR/JULY 2024

## Energising our Community Hub

An Crùbh Community Hub will take an important step towards becoming more ecologically and financially viable after hearing that it has secured funding to install a 35 KW solar PV system, with 15 KW battery storage. After a lot of hard work, Camuscross & Duisdale Initiative (CDI) heard last month that its application to the Let's Do Carbon Neutral Communities Buildings for just over £55,000 (which represents 80% of the costs of installing the system) had been successful.

CDI also received the very welcome news that almost £14,000, representing the 20% of match funding which it had successfully crowdfunded for last year, has been unexpectedly covered by the SSE Community Fund. The architect fees and £1,000 planning fees will use up a small part of the crowdfunded monies, and CDI also plans to install a solar diverter, which will use any excess generated solar energy to heat the water, thus reducing the amount of wood chip needed for that purpose, especially during the busiest summer season, when the sun generates the most power.

The development of this solar PV system will reduce electricity bills, which were over £27,000 last year, by almost 50%. The project will therefore also make a substantial contribution to making An Crùbh more financially sustainable during a time of rapidly increasing costs.

Some of the crowdfunded monies have already been used to improve the boiler efficiency and the balance can now be used to develop further measures to increase the ecological viability of the charity and An Crùbh. This unexpected windfall from SSE means that the Rapid EV charger can be repaired, after being offline since last summer. It also means that an exciting new project to create a growing area and community garden can be developed. New tumbling composters and other measures are also being investigated to increase sustainability and reduce waste. *Continued on page 3...*



## Wedding Bells

Congratulations to Eilidh Robertson (daughter of Margaret) and her husband Tom Richard who were married at Talla Duisdale on 6 April. The two met whilst at university and now work at the same law firm. Mealaibh ur naidheachd!



## Drive Carefully

The school summer holidays have now begun and it is the hope of many parents in the village that their children can spend more of their time playing outside. We would kindly ask drivers to take extra care when driving through the village, particularly as the grass verges are now so high it is harder to see children. Thank you.

## Charity Cafe

A charity cafe was held at An Crubh on the 29th of April and a total of £1,098 was raised. What an amazing amount! Pictured on the left are some of the women who were there to help on the day. Thanks also to those who couldn't make it but were able to support in other ways.



## Lachie Strummer



### Deflation

I remember in my youth being in a rubber dinghy with a Seagull outboard on the stern.

It was a gloriously hot summer's day. So hot, in fact, that the rubber dinghy started to swell alarmingly due to the air inside heating up and expanding.

Today's inflatables have pressure release valves but in August 1969 our rubber dinghy didn't.

It was time to take action so we duly released some of the air by opening the valves.

Everything in the world was now fine. On the way back, however, things took a turn for the worse.

The sun disappeared behind some thick dark clouds and the temperature dropped dramatically.

So too did the air pressure in the rubber dinghy due to the remaining air contracting.

Rather than sailing over the waves we slithered over each one like a snake.

We made it home safely but on future trips we always took an air pump.

### Daft Question

Dealing with the travelling public has some memorable moments.

A year or two ago a guy and his wife arrived at Armadale unbooked and asked if there was space on the 10.30 sailing.

'I'm afraid not sir, the 10.30 is full but we'll get you on the 13.00', I told him. He then responded, 'The 13.00? What time does that leave?'

### Another daft question

Recently I was approached by an English bloke who seemed a trifle concerned.

'I just wanted to know if tomorrow's 10.30 sailing is going to be on time?'

I managed to restrain myself from telling him I'm not the blinking Brahan Seer!

### Ice

In my seafaring days I was on a Glasgow registered ship, a bulk carrier. We took a cargo of pig iron from Australia to China. It was Winter in China and the harbour was frozen.

We were prone to having 'a few beers' in the evenings after work.

In those less environmentally friendly times it was customary to dispose of empty beer cans 'over the side'.

We should have remembered about the ice.

Next morning there was a Ferrero Roche mountain of beer cans right beside the ship.

The Chinese harbour authorities were none too impressed as you can imagine. Neither was our skipper.

We duly set about retrieving as many cans as possible with buckets on ropes and a major diplomatic incident was avoided.

### Green light

I was recently reminded of a story from my old friend and box player, the late Allan Sutherland, with whom I played many's a gig over the years.

Allan was in Inverness and waiting on the pavement to cross Academy Street. There was an American tourist who he briefly got chatting to.

The lights changed and the green man came on for pedestrians to cross.

There was also that beeping sound at the same moment.

The American said to Allan, 'What's with that beeping sound?'

Allan replied, 'That's so blind people know the lights have changed.'

The American responded, 'Hey man, back in the States we don't allow blind people to drive!'

## Meal do Naidheachd Kylie!



Congratulations to Kylie MacKenzie (nee MacDonald) who married Derek at a ceremony on the Isle of Harris on the 4th of April. Here is the happy couple with Mamaidh Mòrag, brother Crisdean, and sister Shannon - don't they all look great!

Kylie moved to Lewis after graduating from Sabhal Mòr Ostaig and is now a Gaelic Medium Teacher at Stornoway Primary School. We hope they have many happy years together.

It was also lovely to see Shannon back in Camuscross for a short visit in the Spring. She surprised her mum when she returned home early, for her sister's wedding. Shannon has spent the last year working as a horse trainer in New Zealand, a dream job for her!



### FROM THE ARCHIVES

Two of Eilean Iarmain's favourite characters - Ceit Mhòr (Katie Cook) and Morag Cook, singing and dancing and preparing meals, back in the mid-1990s.

A few books could be written with the stories of good times with this pair, who are sadly no longer with us.

Sàr-Ghàidheil dha-rìreabh.  
(C) Nicola Thomson

If you have an old photo you'd like to share send it in to Flòraidh.



## AILISH

**We are excited to let you know that Ailish Culbertson will be supporting Sandi Thom at an event on the 1st of August in Làs, Portree.**

As well as performing some covers, Ailish will showcase some of her own original music. Ailish explains:

“Having looked up to the likes of Sandi Thom and Amy Macdonald growing up, this is so exciting for me and I’m really looking forward to sharing some of my own songwriting with people too.

“It’s great to see the Skye music scene coming back to life and it’s even more encouraging that bigger artists are recognising the value of intimate venue performances.”

### SkyeFugees

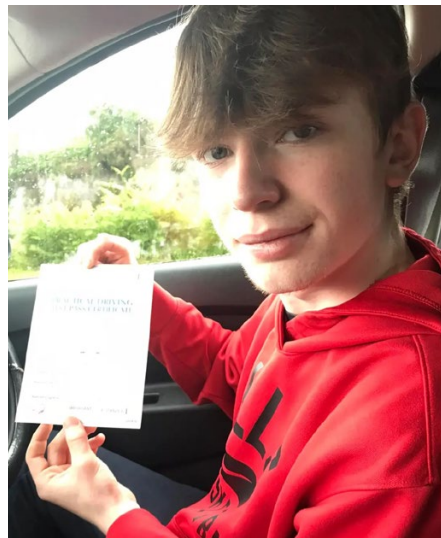
Fhuair SkyeFugees (Gwen, Angie NicIllebhàighe agus Marlene Nicdhomhnaill) fiachachadh stàill a ghabhail aig là mòr Skye Week ann am Port Rìgh bho chionn ghoirid. Le taic bho ghniomhachasan ionadail agus daoine bhon choimhearsnachd chur iad air dòigh hamper mìorbhuileach a bha làn rudan tarraingeach!

Roghnaich iad airgead a thogail airson MAP, Medical Aid for Palestinians leis a’ chruinneachadh seo. Chaidh ticeadan a reic aig bùth Armadail, aig £5 gach striop agus chaidh a tharraing air 28.06.24.

Tha iad taingeil dhan a h-uile duine a bha cho fialaidh cur ris a raffle. #gaolisgràdh

SkyeFugees (Gwen, Angie MacGillivray and Marlene Macdonald) were invited to have a community stall at the Skye Week Gala Day on Saturday 1st June in Portree. It was a sunny and successful day seeing lots of faces - new and known! Thanks to the kindness of our community they gathered a fair amount of goodies for a raffle, including enough to fill a sizeable

### Congratulations Thomas!



Many congratulations to Thomas Hunter who passed his driving test in June.

hamper. They were fundraising for MAP Medical Aid for Palestinians and sold tickets at Armadale Stores. The raffle was drawn on 28.06.24.

They are very grateful to the individuals and local businesses who so generously donated to the raffle. #sentwithlove

### Energising our Community Hub cont.

The acting chair of CDI, Donnie MacKinnon said: “The news about 100% funding for our solar system couldn’t come at a better time. Without the generosity of our supporters during the crowdfunder last autumn, we wouldn’t have been able to apply to the fund to make the solar PV project happen. And now, with the generous offer from SSE to cover the 20% we thought we would have to cover using the crowdfunding monies, we can now make An Crùbh even more sustainable.”

“We are very grateful to Robbie Murray of Camuscross for all the hard work he has put into getting us to this stage with the solar PV project. His skills and knowledge and generous offer of many hours of volunteer time finding suppliers, getting quotes, organising planning and liaising with Susan Walker, who did the funding application, is what has got us to this stage.”

It is hoped that work on the solar PV system will commence in August, once planning permission is secured. It is later than CDI had hoped but will still mean that there will be useful electricity generation from the late summer and autumn sun. Work on the other sustainability projects using the crowdfunded monies will include applying for matching funding for the growing project to give it more impact and make the funding go further. Look out for further news as the projects develop.



## TORMENTIL | BÀRR A' BHRAONAIN

On sheltered banks in the township, we can still see a few cushions of little four-petalled yellow flowers hanging on from the spring. This is tormentil, Gaelic braonan (little drop or nutlet), referring to its roots; bàrr a' bhraonain is used for its flowers. In his praise of the local Ardnamurchan burn Allt an t-Siùcair, the major Gaelic poet Alasdair mac Mhaighstir Alasdair describes 'Barra-bhraonan 's an t-sail-chuachag 'nan dos an uachdar t' fheòir' ('Tormentil and violet in budding clusters on your grass'). Not to be outdone, Duncan Bàn Macintyre gives a special place in his nature poem Coire a' Cheathaich to 'Min-fheur chaorach is barra-bhraonan' ('Tender sheepgrass and tormentil flowers'). The English name derives originally from Latin tormentum, probably referring to how people would use an infusion of tormentil root in milk as a powerful astringent to assuage the torment or twisting pain in the bowels brought on by diarrhoea or even dysentery.

Tormentil's thick root, or more accurately rhizome, is rich in tannins. Before modern chemical treatments

were readily available, tormentil roots would be laboriously collected using a tool like a hoe, then boiled in a large cauldron and used for tanning hides into leather or, especially later, for preserving fishing nets and sails. This was especially important in treeless places such as the Outer Hebrides, where the plant was known to fishermen as cairt-làir, the equivalent of its Shetland name eart-bark (earth bark).

In more challenging times, tormentil roots were dug up during the winter, boiled, dried, ground, and made into a bread which would stave off hunger pangs. Shepherds and children were particularly keen on them as a kind of indigenous, appetite-suppressing chewing gum. We have the phrase 'Crochaidh mi a' bhachlag mur am faigh mi am braonan' ('I'll hang up the hook of my shepherd's crook unless I get tormentil root'). One dialect term for the plant is braonan-bachlaig, 'the nutlet of the hook', suggesting that some shepherds would use the head of their crook to dig up the roots. Others would use a small knife: in the folktale Ridire Ghrianaig, 'the Knight of Greenock',

when an ogre threatens the hero, a helpful raven tells him 'Cuir do làmh fo bhun mo sgèithe deise 's gheobh thu corc bheag bhiorach ann a bhios agam a' buain nam braonan, 's thoir an ceann dheth' ('Put your hand under my right wing and you'll find a little sharp knife I use to cut tormentil roots. Cut his head off with it'). The joke is that the hero is able to sever the giant's head with a tiny (magic) penknife.

*Bodach nam Bileag*



**GUR MATH THÈID LEIBH!** Tha Aonghas, Edward, Caillean John agus Lexy a-nist deiseil ann am Bun-sgoil Shlèite, agus às dèidh nan laithean-saora bidh iad a' dèanamh air Port Rìgh. Tha sinn a' guidhe gach soirbheachas dhaibh leis a' cheum mhòr seo. Primary school came to an end for these four Camuscross and Duisdale kids last week. We'd like to wish them all the best as they begin High School in Portree after the Summer holidays. [Pictured here at their P7 leavers' assembly.]

# Lambing 2024

My name is Johnny MacKenzie and I am 10. I live at No. 9 with my family. I am the 6th generation of my family to stay in this house and croft.

This year our lambing started on the 15th of April. The pet sheep 'Big Ma' started things off with a set of twins. We have been very lucky this year and things have mostly gone well.

Lambing is an exciting time of year but there are late nights and early mornings. We have had one lamb that was unwell but my mum and granny helped it to get better. We have also had a sheep that was unwell and then she died. Her lambs are in on David's croft and need to be bottle fed now. You have to feed lambs at least three times a day. It is a lot of work.

When a lamb is born there are lots of jobs to be done - iodine, numbers and spot on, a few other things too.

The lambing finished on the 10th of

May. We had 40 lambs which is a lot for us. There were 16 sets of twins and 8 singles.

The work does not finish once all the lambs are born. You have to check that they are feeding properly and that they are clean, you have to keep them alive, the mothers too.

Most of the lambs are on the hill now, Ard Ghunel. They will stay there until the ewes are brought in for shearing. Later on they will head off to the mart in September.

From here the process starts all over again with the tup coming in November.

It is a lot of work, but my Granny says that it is good for you!

J.A. MacKenzie.

Photos: Top - Donald (Dòmhnall Iseabail) and Peggy Nicolson, outside their home, where Johnny now lives.

Bottom - Robbie and Sanna Murray enjoy visiting the new lambs, with Ceit Logan.



## FÀILTE DHACHAIGH A CHALUIM | WELCOME HOME



Little did Calum MacKinnon know, when he left for New Zealand back in 2019, that he'd be away all these years! Stuck in New Zealand during lockdown, he went on to spend an incredible few years on the other side of the world, visiting NZ, Australia, Bali, the Phillipines and most recently Thailand. He was joined by Sinead Gorman for some of his travels too.

But there's no place like home, and mum Marie, and sisters Christie and Molly were delighted when he returned home at the end of May.

But with the travel bug fully embedded,



he's off again, currently taking in the sites of Berlin and more European cities planned. He hopes to work here during the summer, before his next big trip, this time across the Atlantic, to Canada.

So if you see him, you'd best try and catch up quickly, before he heads back to the airport! Sin thu fhèin a Chaluum - living the dream 'ille!

Calum is pictured here with mum Marie on his return home and during his first few days in Australia, doing what any of us would do, getting up close and personal with a Koala!

The community was saddened to hear of the death of Sandra Curren, daughter of John and the late Elizabeth Curren, who died aged 64 earlier this year.

Sandra suffered with Crohn's disease for most of her life.

## Whist at An Crùbh 2023-24



The Sleat Whist Group held its whist nights at An Crùbh last winter. Members enjoyed meeting again face to face after the pandemic to have a game of whist with old friends. They were delighted to welcome some new faces too. As well as enjoying the whist and the craic, they raised a total of £1,650 for local charities. The chosen charities for this year were the RNLI, MacMillan Cancer Support, Skye and Lochalsh Young Carers, South Skye Community Nurses and Camuscross & Duisdale Initiative.

Whist nights will start again in October and everyone is welcome, especially beginners. Look out for details nearer the time.

Congratulations to Gordon and Angie Gee of Rowanbank Bed and Breakfast who got married on Friday 29th June.



## “DAD, IS THAT A WALL?” by Charles Culbertson

During Lockdown we all got the benefit of long walks and fresh air, but I didn't imagine a walk that I had done countless times as a child would have taken me on the journey it did!

Whilst on a walk one afternoon during lockdown in Camus Cross the family and I were on my old stomping ground at the back of Ard Ghunel. Around the top of Port a' Ghoire one of the children pointed to some stones protruding out of the heather and asked the question "Dad, is that a wall?" From that day I've been on a bit of a quest to find out more about the landscape we live in and look after.

At first sight, I thought it had been some sort of building but I had no prior knowledge or expertise in classifying or recording things such as this so I set about trying to find someone more qualified to look over the site. I was very fortunate to have been having a conversation about dùns with Coinneach MacIlleathain at the beginning of

the year and he very kindly agreed to come and look at it and give his professional opinion. As a result, it is now recorded on the Highland Council's Archaeology website the Highland Historic Environment Record. <https://her.highland.gov.uk/Monument/MHG63222>.

The Gaelic word dùn (pronounced doon) means 'fort, castle, fortified hill'.

Looking at the photo of the wall got me wondering how many more dùns there were in our local area. We all know of the magnificent brochs in Glenelg and Dùn Beag in Bracadale but how many are there in Sleat? Well, at my last count there are 27!

I have made a Google Earth project out of all the information I have gathered and it has had lots of interest from around the island and beyond. I've had requests to do a similar project for Skye which is almost complete and I have around 128 Dùns for the whole island.

<https://earth.google.com/earth/d/1cTdYABCSRJQVQHxjckYLTP-LU0iQNb?usp=sharing>

Over the course of this project, I have used websites such as the National Library of Scotland (<https://maps.nls.uk/index.html>), Highland Historic Environment Record (<https://her.highland.gov.uk/>) and Canmore (<https://canmore.org.uk/>).

I've used books as well and I'm very grateful to Greg MacThòmais at the Sabhal Mor Ostaig Library for all his help in sourcing some of these, and I've found a few others online and in bookshops too. We are very lucky to have so many folk in the village with an interest in local history and the land and who are willing to share their expertise and get involved. I'll be looking at some other sites over the next few weeks so keep an eye on the links above for any changes and new dùns being added. If you know of any dùns not yet recorded, get in touch!

2024-05-13 07:30  
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00:00 03:07

BEST MATCHES

|  |                        |   |
|--|------------------------|---|
|  | Willow Warbler         | ✓ |
|  | Eurasian Blackbird     | ✓ |
|  | Common Cuckoo          | ✓ |
|  | Eurasian Collared-Dove | ✓ |
|  | Eurasian Oystercatcher | ✓ |

## MERLIN BIRD ID APP

Camuscross and Duisdale has a fantastic range of resident and migratory birds. Many of us have discovered the Merlin Bird ID App, that makes identifying birdcalls simple and immediate. Once you download the app, press record and the app begins identifying the birdcalls in realtime. The app is free and works virtually anywhere in the world - download from Google Play or the App Store.

One bird that was particularly vocal in the Spring was the Willow Warbler. Willow Warblers are migratory birds, breeding in Europe and migrating to southern Africa for the winter. Our thanks to Mille Ann for her lovely illustration here.





# NEWS FROM THE EI

SUMMER 2024



## A Taste of Eilean Iarmain...

We're well into the summer season now and our new menus are going down a storm!

Whether you choose to book a table in our restaurant, eat in the relaxed Bar Am Pràban, or take advantage of the stunning scenery and dine on our waterfront lawn by the pier, you'll have a choice of some wonderful, hearty, Highland inspired dishes.

Our menus reflect the abundance of fresh local produce we have here at Eilean Iarmain, including shellfish and game. Drumfearn mussels and our own Estate venison are always popular choices.

And don't forget - as a local, you can pick up a "local discount card" entitling you to 15% off all food at Hotel Eilean Iarmain and The Inn at Àird a' Bhàsaid. To get your card, simply call into Bùth Eilean Iarmain, with proof of your address, during opening hours (Mon-Fri: 10am -5pm) and we'll take care of the rest!

## Venison for the BBQ

With summer here, if you're planning a barbecue then there's no better than one of our Eilean Iarmain Venison Barbecue Packs. Comprising two burgers, two sausages and two slices of lorne sausage, meat doesn't get more free-range or with less food miles than this!

Available now at Bùth Eilean Iarmain!

## Bùth Eilean Iarmain

The Bùth (shop) is now open weekdays from 10am. As well as the full range of Gaelic Whiskies and Gaelic Gins we stock a lovely range of locally made gifts - and of course ice creams!

If you haven't been in the bùth for a while - pop in - we think you'll be surprised! We're now also stocking HEDGEWITCH Midge Repellent - and Highland Hounds dog accessories. Thigibh a-steach!



## Gallery An Talla Dearg is Now Open

Please check local press or Facebook for opening times.



## New for 2024!

If you're looking for something a little different to try, we've now opened our Clay Pigeon Shooting Experience. Our brand new "all weather" experience is perfect for you. Based at our clay ground, just a few minutes from the hotel, you will receive full instruction and a safety briefing before shooting at a selection of clay targets.

Available for groups of 2 - 6 people, our "try your hand" experience takes approximately 1 hour (for 2 people) and costs just £50 per person.



SCAN TO BOOK



# HOTEL EILEAN IARMAIN

THE ISLE OF SKYE

t: 01471 833 332  
e: [hotel@eileaniarmain.co.uk](mailto:hotel@eileaniarmain.co.uk)  
w: [www.eileaniarmain.co.uk](http://www.eileaniarmain.co.uk)



## MÒD GALORE!

The youngsters from Camuscross and Duisdale were well represented at the local Skye Mòd, held in Portree at the end of May.

The Mòd is a festival that celebrates Scottish Gaelic culture, language, and traditions through junior singing, music, art, and drama competitions.

The Skye Mòd kicked off on the Wednesday with piping and chanter competitions. Seonaidh was the overall winner of the piping, with 3 firsts and a second - meaning he took home three lovely trophies.

The majority of competitions took place on the Friday. Micheal was delighted with his first place in singing. Johnny won first for his short talk and conversation and third for his poem. Aonghas was second for his poem, third for his short talk and conversation and won the Best Overall Artwork. There was also a folk band competition and Millie Ann and her group Hùp Hàb were placed first.

Bàbaidh, Martha, Adam, Dòmhnall Crisdean, Isabelle, Seumas, Maisie, Lexy, Manus, Johnny, and Micheal all took part in the Group Action Song. They did very well in a very competitive field, and were third overall!

On Saturday, Cailean John and Lexy, along with their friend Hamish, competed in the group fiddle. This was their first competitive outing and were placed 3rd out of 7 groups.



# Now is the season for Currants and Berries

Currants and gooseberries, all of the Ribes family, have become difficult to find in the shops these days; you need to grow your own, know someone who does or head to a fruit farm. Their absence from the shops is likely due to the need to cook them as they are quite sour and astringent until sweetened and heated with a little sugar, which I'm sure has made them less marketable than other soft fruits such as strawberries and the relative newcomer to the UK, the blueberry. As a result, they've been relegated from our tables and viewed as rather old fashioned which is a crying shame as they do make delicious puddings, compotes and preserves.

In Scotland the long daylight hours after the spring equinox create the perfect conditions, a short intensive growing season resulting in exceptionally flavoured fruits. I am lucky to be able to reap the benefits of the fruit cage my mother planted, which produces kilos of gooseberries, red, white and black currants each year with very little effort on my part.

Many years ago I did find a few ancient gooseberry bushes hiding on a verge in Camuscross if you fancy a treasure hunt, however, if you can't find any locally Wester Hardmuir Farm, between Nairn and Forres, sells them fresh in season and frozen throughout the year (tip: if you do go there get an ice cream: select your fruit and they pop that into a machine which churns out one of the best ice creams you'll taste!

There's endless recipes to be made with these fruits: combined in various quantities to make a Summer Pudding, turned into delicate jellies to serve with roast meat or to enrich gravies, compotes for filling sponges or spooning over yoghurt or a full (see below), jams of course, and gooseberries make particularly good pickles and chutneys to serve with terrines, strong cheese or mackerel. They work really well with smoked fish, in fact its French name is 'grosielle à maquereaux' - the mackerel redcurrant.

## Pickled Gooseberries

200g gooseberries  
150ml white wine vinegar  
25g caster sugar  
5 peppercorns  
2 teaspoons yellow mustard seeds  
Wash, top and tail the gooseberries then pack into sterilised jars.

Bring the vinegar, sugar and spices to the boil. Leave to cool slightly before pouring over the gooseberries. Leave for at least a week preferably a month before serving.

## Blackcurrant or Gooseberry Fool (serves 6)

*An easy recipe with a delicious tart kick. Rhubarb works well in this type of fool too. Serve with shortbread or the gluten free Italian chewy almond biscuits below.*

400g blackcurrants or gooseberries, destalked  
150-200g caster sugar  
500ml cold double cream

Put the fruit in a saucepan with 2 tablespoons of water, if you are using gooseberries you can add a tablespoon of elderflower cordial as well.

Bring to a simmer and cook for about 8 minutes or until the fruit has collapsed and is juicy.

Stir in 150g sugar and stir until it has dissolved.

Push the fruit through a sieve with a spatula into a bowl, scraping any puree from the underside of the sieve. If the puree is too sharp add more sugar to taste. Allow the puree to cool. In another bowl whip the cream; don't overbeat the cream, you want soft billowy peaks.

Once the puree is cool gently fold all but 6 tablespoons into the cream. Either serve in individual glasses or a single serving dish with the extra puree drizzled on top.

## Ricciarelli (makes 20)

300g ground almonds  
225g caster sugar  
1/2 lemon zested  
2 large egg whites  
1/2 teaspoon vanilla extract  
1/2 teaspoon almond extract Icing sugar

Mix the ground almonds, half the sugar and the lemon zest. Whisk the egg whites until stiff then beat in the remaining sugar.

Fold in the almond mixture along with the vanilla and almond extracts.

Dampen your hands and take half a tablespoon of the mixture and roll it into a ball and then flatten it until about 2cm thick.

Make about 20 of these and place on a baking tray lined with paper with about 2.5cm space between each.

Bake in the oven for about 20-25 minutes or until golden, then cool on the tray. If you press them gently at this stage, you'll get the slightly cracked surface the Italians go for.

Once cooled you can either dust with icing sugar though I tend to put the icing sugar into a bowl and pop the biscuits into the icing sugar to get extra coverage.





AN CRÙBH

## July 2024 - Events at An Crubh

Come along and join in the community events. No booking required unless indicated.

Thursday 4th /7am - 10pm/ Polling Station

Friday 5th / 2pm - 3pm / Line Dancing

Saturday 6th / 2 - 4pm / Table Tennis

Thursday 11th / 6.30 - 7.45pm / Gokul Yoga

Friday 12th / 2pm - 3pm / Line Dancing

Thursday 18th / 6.30 - 7.45pm / Gokul Yoga

Friday 19th / 2pm - 3pm / Line Dancing

Saturday 20th July / 2 - 4pm / Table Tennis

Thursday 25th / 6.30 - 7.45pm / Gokul Yoga

Friday 26th / 2pm - 3pm / Line Dancing

FULL INFO & HOW TO BOOK AT  
[ANCRUBH.COM/EVENTS](http://ANCRUBH.COM/EVENTS)



AN CRÙBH

### USUAL OPENING HOURS

#### Cafe

Wednesday-Sunday 10am-4pm

#### Shop

Monday-Saturday 10am-4:30pm

Sunday 10am-4pm

#### Post Office

Mon-Wed 10am-4.30pm

*\*subject to change at short notice.*



#### Simon Whatmore - New CDI Director

"As a relative new comer to the area (about 6 years) I thought becoming involved in CDI would be a great opportunity to contribute to the community and get to know more people".



#### Lorna Pike - New CDI Director

Lorna was born and brought up in Fort William. A retired lexicographer, she worked in Scots dictionaries in Edinburgh for 21 years. She spent the rest of her career working on the Foundation Project for Faclair na Gàidhlig and in 2007, she moved to Drumfearn.



**Donnie MacKinnon**  
Director and Acting Chair



**Mark Wringe**  
Director



**David Collins**  
Company Secretary



**Claire Wylie**  
Director

## CDI Directors

The voluntary efforts of the CDI Board are greatly appreciated. The Directors would love to hear from you if you'd like to support them or join the Board. Get in touch by emailing

[secretary@camuscrossboard.onmicrosoft.com](mailto:secretary@camuscrossboard.onmicrosoft.com)



**Innes Grant**  
Director and Membership Secretary

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The next edition is due in Autumn 2024, please contact Flòraidh Forrest on [floraidh.forrest@gmail.com](mailto:floraidh.forrest@gmail.com) if you'd like to contribute.

**Local businesses are invited to advertise for a small fee of £10.**

If you are a CDI member, please join our **CDI Facebook group** for sharing news, plans and discussions relating to the community.