

FREE!

Rousay, Egilsay & Wyre Community Newsletter

The Review

February 2017

Produced by: Rousay Community Association

Subscriber: Electronic



Bridge

We are starting weekly Monday evening sessions in the hope that the time might be more convenient for new players.

Whether you are a complete beginner, someone who is returning to the game after a long absence or an experienced player, we would love to see you. The sessions are lighthearted, great fun and help is on hand to get you started if need be.

Monday 6th February

7.30 - 9.30pm

Rousay Community School

Just turn up or for more information, contact:
Doreen, 821223, Joyce, 821377 or Sheena, 821222

What's On

Tuesday, 7th

→ Taversoe InnQUIZition, 8pm

Friday, 10th

→ Service, St. Mary's Chapel, Westness, 11.30am

Sunday, 12th

→ Oriental Buffet, The Taversoe, 12.30pm

Monday, 13th

→ "Your Island, Your Choice", Rousay School, 7pm-8pm

Tuesday, 14th

→ SWI Open Meeting, Rousay School, 8pm

Sunday, 26th

→ Service, Church Centre, 11.30am

Every Monday

→ Coffee Morning, The Crafhub, 11am-1pm
→ Bridge Sessions, Rousay School, 7.30pm - 9.30pm

Every Tuesday

→ Tai Chi, Rousay School, 3.15pm-5.15pm

Every Wednesday

→ Triangle Club, Church Centre, 10am - 2pm
→ Spinning Circle, The Crafhub, 11am - 1pm
→ Art Club, The Crafhub, 3.15pm - 4.30pm

Every Thursday

→ Peedies Club, The Crafhub, 2pm - 3.15pm



Service

Sunday 26th February
Roy Cordukes 11.30am

Everyone welcome

Service



Service at
St Mary's Chapel, Westness,
on Friday 10 February at 11.30 am.

All very welcome.



The next meeting of the SWI will be an Open Meeting at 8pm on Tuesday 14th February at the School, when we look forward to hearing from our own Helen Castle on her trip to Colorado. The competitions will be A Handmade Valentine Card and 3 x Valentine Biscuits. We look forward to seeing you there!



Snooker Club

2017 snooker club

member fees are now due.



To subscribe, or to send in articles for the next edition of the newsletter, please use the following contact details:

Editor: Kayleigh Tipper

E-mail: kayleigh@aroundrousay.co.uk

Telephone: 01856 821360

Write: Howdis Meadow, Rousay, KW17 2PR

Deadline: 27 February 2017 (5pm) - late articles are not guaranteed to be included

Funder logo



From the community
For the community



Taversoe InnQUIZition

Tuesday February 7th 2017 @ 8pm

Free Entry

Snowball Jackpot

Light Snack Supper



Oriental Buffet

CHANGE OF DATE

Sunday February 12th at 12.30

Please give us a call if you would like to book a table.

Taversoe 821 325.



Valentine's Menu

Special Menu to celebrate Valentine's Day.

Available Saturday 11th, Sunday 12th & Tuesday 14th.

Please give us a call if you would like to book a table.

Taversoe 821 325



Winter Opening Hours

Monday & Tuesday - CLOSED*

Wednesday to Friday - 12pm to 2pm & 5pm to 11pm**

Saturday - 12pm to 11pm**

Sunday - 12pm to 10.30pm**

Food served daily from 12pm to 2pm & 5pm till 9pm (Wed-Sat), and 5pm till 7.30pm (Sun)

* The bar will be open on the first Tuesday of the month for the Taversoe InnQUIZition.

** If the bar is empty at 9pm we reserve the right to close early.

Advance Notices for March:

Taversoe InnQUIZition

Tuesday March 7th 2017 @ 8pm

Free Entry

Snowball Jackpot

Light Snack Supper



Food in March

The Olds have decided they need more sun again.

They will be away all month!

If you would like to come in for a meal I would love to see you.

It would be very much appreciated if you could give me a quick call to make a booking so I can prepare and arrange for some help if required.



The Crafthub C.I.C.

February 2017

CRAFTHUB NEWS

The shop is now restocking ready for the new season, so if you have been busy crafting during the dark nights we are ready to display your products. Pop along Monday-Thursday between 11am and 3pm.

Anyone who has an hour to spare and would like to volunteer in the shop over the spring/summer season please pop in for a chat. It does not need to be every week, occasional help is always welcomed.

February Sale

Our Rousay, Egilsay and Wyre 2017 Calendar is now reduced to £5, limited stock available.

WORKSHOPS IN FEBRUARY

Monday Coffee Morning

Every Monday from 11am – 1pm. £2 a session. All welcome.

Spinning Circle

Drop in Spinning Workshops on Wednesdays from 11am – 1pm - £3 a session. Visitors welcome.

Art Club

Children's Art Club every Wednesday, 3.15pm – 4.30pm at the Crafthub.

Peedies Club

Peedies Club for Parents, Carers and Under 5's every Thursday from 2pm – 3.15pm - £2 a session. Visiting families welcome. Please phone in advance if possible.

The Crafthub Opening Hours
From Monday 6th February 2017
Monday - Thursday 11am - 3pm



email : crafthub@btconnect.com
 website : www.crafthuborkney.co.uk

Rousay, Egilsay, Wyre & Gairsay Community Council

Note the new e-mail address:

rewgclerk@gmail.com

Rousay Community Association

Community Rooms must be booked, in advance, for use through the booking clerk on 821 383 / 07522647794.

Failure to book may lead to the room you wish to book being unavailable.

For Sale

Three year old ever green spruce trees.
 Ready to plant now.

Also three year old edible
 Hazelnut trees with flowering Katkins.



Slow Berry bushes.

Contact Trish 821 487



Free to take away

Old moped ideal for spares

Double glazed window 4x4.5ft approx.
 Ideal for shed. 30.00

Contact Trish 821 487



Rousay Tai Chi Chuan

Every Tuesday at the School.

1st hour Energy Exercises at 3:15

2nd hour Tai Chi Form at 4:15

£2.50 per hour,
come for one or both.

All ages and abilities welcome.



Thanks to REW DT for part funding this.



www.facebook.com/orkneytaichi

Rousay Healthy Living Centre Supervised Hours

Mon 7pm-9pm

Tue 7pm-9pm

Thur 7pm-9pm

Sat 4pm-5pm

Buddy System 0830-1700 week days school term.

Fatburn Extreme

Wednesdays 7pm sharp.

Sundays 3pm - subject to change after
the 19th February please see
the Facebook page for more details.
The gym is available for use 15 mins
before and during Fatburn classes.

With the launch of the new Active Life membership (see poster) there is a new pricing structure at the gym. Saver cards have been discontinued, all current cards will be honoured until expiry and the concession rate is also no more.

Applications for Active Life can be made at the Rousay Gym or at the Pickaquoy Centre.

If you choose not take up an Active Life membership you can pay as you go for £4.55. Fatburn Extreme is free for members or £3 pay as you go for non members.

Any questions please contact a member of staff.

If you have any complaints please contact your local Councillor or Head of Leisure Services garry.burton@orkney.gov.uk



ActiveLife

More people, more active, more often

Orkney's NEW Leisure Membership.

Access a huge range of activities across 12 facilities.

- Individual Membership £19.50 per month
- Family Membership £29.50 per month
- Budget Membership available

www.pickaquoy.co.uk
www.orkney.gov.uk

Sign up
here today!



the pickaquoy centre



Interested in attending a physiotherapist without making the trip to the Mainland or maybe you'd benefit from a musculoskeletal assessment or therapeutic massage?

Please complete the short survey by following the link below. (Enter your island of residence in the other comments section)

<https://www.surveymonkey.co.uk/r/Islandphysiosurvey1>

A Message from the New REWDT Chair

Finding myself once again in the role of REW DT Chair, I should like to say to the REW community:

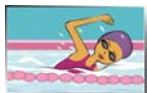
- firstly, that the REW DT board will continue to make decisions on the basis of what they judge to be in the best interests of the community;
We cannot, of course, please everyone all of the time. Should you have any concerns about any of the Trust's policies or decisions, please remember that these are down to the board. So I should be grateful if you would address any concerns that you might have to myself as Chair, or to any Director, and not to the Trust's staff, whose job is to implement what the board has decided.
 - secondly, that Michelle, the Trust's Project Manager [and REWIRED's Turbine Manager] will be convalescing for about 3 months after a major operation scheduled for early February. I'm sure that all members of the REW community will wish to join me; and the REW DT board and staff in wishing Michelle well during this difficult time;
The Trust is doing all that it can to make arrangements to cover the period of Michelle's absence.
 - thirdly, that 2017 will see the 10th anniversary of the forming of REW DT and the 5th anniversary of the Kingarly Hill wind turbine. We are intending to produce, during 2017, a resumé of what's been accomplished during the past 10 years and also to consult widely across the community about what the Trust's priorities should be for the next few years.
- Bryan [Milner]

Brinian Play Park and Allotment Site

It has been reported to the DT that children had been seen playing on Allotment land and very close to the poly-tunnel and sheds. The directors are concerned that the children could have an accident especially if gardening equipment is left out. Please can parents ensure that their children enjoy the Play Park and keep away (if unsupervised) from the Allotment Site. If residents are tending to their allotment plot the Trust is happy for their children to be involved and wish to encourage this, but only if supervised. In addition, the directors would like to remind all visitors to the allotments and Brinian Play Park to take any rubbish home with them when they leave.

Ask us for more information on the following things the Trust offers:

Free swim sessions
Until 31st March 2017



Subsidised rate

AGE Concern Orkney
Here2Help

Free lanterns



Grant Schemes

General Grants, Driving Lessons,
Educational Bursaries, and Wellbeing

Car Club

Contact
us to
join!



Grant Applications and Education Bursaries

For a grant application form, please go to our website or contact the Office.

All applications must be received a minimum of **two weeks** before the planned Board meeting date or training event. This is to allow sufficient time for applications to be processed.

Board meetings planned for 2017:

Saturday 25th March
Saturday 19th August

Wednesday 10th May
Monday 6th November

Wednesday 21st June
Monday 4th December

The Annual General Meeting is planned for Saturday 7th October.

Rousay, Egilsay & Wyre Development Trust *continued...*

Contact Us

Telephone: 01856 821 229

E-mail: info@rewdt.org

Website: www.rewdt.org

Facebook: www.facebook.com/rewdt



Office Drop-In Times: 10am to 12 noon (Monday, Tuesday, Wednesday) - contact to arrange an appointment outwith these times



Free Wi-Fi access is available to use at the Trust Office (plus access to a laptop and printer)

Directors: Bryan Milner (Chair); John Garson (Vice-Chair); Kayleigh Tipper (Treasurer); Hilary Byland; Chris Cox; Diana Compton; Clare Daintith; Mark Hull; Carole Maguire; Brian Noakes; Eric Shortland; Stuart Sailor

Rousay, Egilsay and Wyre Development Trust is a charitable company limited by guarantee.

Co. Reg. No: SC318527 Charity Reg. No: SC040407

Registered Office: The Manse, Rousay, Orkney, KW17 2PR

Surgery Opening Times (Tel.: 821265)

GP present on Monday and Friday mornings, and all day Wednesdays.

Monday	9:00-13:00	
Tuesday		14:00-18:00
Wednesday	9:00-11:00	16:00-18:00
Thursday	11:00-15:00	
Friday	9:00-11:00	16:00-18:00

If you require medical assistance in an emergency, please phone **999**. If you require urgent medical advice, and cannot wait until the surgery is open, please contact the Balfour switchboard on **888000** and ask them to page the Rousay Nurse Practitioner.

Volunteers Wanted

The Surgery staff would like to set up a group to meet regularly with a view to improving health and encouraging weight-loss through dietary and other lifestyle changes.

If this sounds like something that you would be interested in, please contact the surgery on 821265 for more information.

Your Island Your Choice

Community issues, community projects, community decisions

Applications have now been received; you get to vote to decide who gets the funding.

Presentations from the 2 applicants will be held on
Monday 13 February at 7 p.m. to 8 p.m. Rousay Community School

We look forward to seeing you.





Heat Smart Orkney Ltd



DIVERTING UNUSED RENEWABLE ENERGY INTO AFFORDABLE HEATING

The aim of this exciting new venture is to show that, instead of curtailing community wind turbines when the grid reaches capacity, turbines can continue working, and the electrical energy generated can be diverted to secondary heating systems in our homes, causing our primary heating systems to work and cost less!

32 HOUSEHOLDS ON RE&W WHO EXPRESSED INTEREST IN PARTICIPATING IN THE *HEAT SMART ORKNEY PROJECT* HAVE BEEN VISITED BY DIANA, OUR PROJECT OFFICER!

We are now scheduling the **Technical Assessments** for the properties visited by Diana and you will be getting a call from the **Heat Smart Orkney** team to book an appointment.

We may have to rebook some appointments, and apologise for the inconvenience this will cause - please bear with us.

Back in the office.....

Diana, Julie and Kira are forging ahead to meet the '**100 household**' target by '**spreading the word**' to the islands of **Eday, Westray & Papa Westray and some of the North East of West Mainland** that the **Heat Smart Orkney Project** is coming to their area soon!

(If you have friends or relatives in these areas please ask them to contact us to discuss the **Heat Smart Orkney Project** so we can help them to save money on their heating bills.)

And finally.....

To Michelle, our Project Manager - best wishes and get well soon. Look forward to having you back come May/June.

To learn more, please contact us by phone, email, Facebook, or in person and we will post you an information pack:

- Phone us on: **01856 821 277**
- You can contact us via email at: **info@heatsmartorkney.co.uk**
- Feel free to drop by the Manse during our **drop-in times of 10am-12pm Monday-Friday**
- Our website is: **www.rewdt.org/HSO**
- Find us on Facebook: **search Heat Smart Orkney to learn about the progress of the project**

The **Heat Smart Orkney** Team: Kira Hoffmann and Julie Morgan, Project Assistants, and Diana Compton, Project Officer

Heat Smart Orkney is a subsidiary of the REW Development Trust and is partnered with



and funded by the Scottish Government through Local Energy Scotland and its Local Energy Challenge Fund



Stephen Clackson's Letter from School Place

Since the new year started, we councillors have been attending budget seminars on a weekly basis in preparation for the Special Policy & Resources Committee meeting on the 9th February, at which the council budget and council tax rates will be set. Any of you who had a go at the budget simulator last year (still accessible on the OIC website by searching for "simulator") will appreciate the complexity and sensitivity of the task we are confronted with.

The Special General meeting held in private on the 17th January was misreported by some of the media as being about Orkney autonomy and self-determination. In fact, the meeting was called to consider the potential next steps in the *Our Islands Our Future* campaign (which I sit on the working group of). Orkney Islands Council, Shetland Islands Council and Comhairle nan Eilean Siar have been collaborating to find ways to boost their communities' prosperity and sustainability through further devolution of powers and responsibilities to the islands. Our meeting was to look at possible ways to build on the responses in Government Scotland's "Empowering Scotland's Island Communities" and the UK Government's "Framework for the Islands". It was held in private since the matters discussed might form part of our negotiations with the governments.

I went along to a meeting of the Westray Parent Council and enjoyed a chat with Sarah Jones, the new head, who took up her post this month. I also enjoyed some of the delicious pre-meeting homebakes. Thank you to those who provided them.

Other meetings I have attended this month include a meeting of the Fuel Poverty Member/Officer Working Group, a presentation on the proposed Lyness decommissioning facility, a seminar on the Kirkwall Business Improvement District, and an Education, Leisure & Housing pre-agenda meeting.

On the 23rd January I shall be attending the meeting of Stronsay Community Council, and I'll be flying to North Ronaldsay for the day on the 25th.

Finance: This is very topical issue, given the impending council budget-setting. I believe we could learn a lot from ancient institutions, such as the Church of England and the City of London livery companies, who have been actively managing their endowments with great success for centuries. They haven't just handed it all over to fund managers and banks: they own farms, manage estates, develop property, let buildings, and from the income generated are able to make substantial charitable donations and fund schools and almshouses. The future of government financing of local authorities looks bleak. If we are even to maintain the level of services we currently offer, we are going to have to rise to the challenge of generating our own income. Thanks to powers inherited from the *Orkney County Council Act 1974*, OIC already has jurisdiction as a harbour authority (which charges berthing fees to cruise liners), and we financially benefit from the activities of an oil terminal (the oil fund being our "endowment"). We need to build on this, become business savvy, appoint business savvy people, and set up enterprises such as an Orkney power company (to cash in on Orkney's renewable energy resources before others beat us to the bonanza). Incidentally, the Church of England has an ethical investment advisory group—something it is time OIC had.

Annoyingly, the avian 'flu order to confine all poultry indoors has been extended until the end of February. Under the circumstances, as a potentially useful alternative to the more traditional Burns' Night fare, here is my recipe for **turkey haggis**. (It could equally be adapted to other poultry, although a quail haggis would barely qualify as a morsel for a finger buffet!)

Ingredients

- 1 turkey crop
- turkey heart, gizzard, neck, liver, kidneys and any other edible offal you can extract (giblets)
- 2 cups of oatmeal
- a few spoonfuls of turkey fat or dripping
- salt, black pepper, mixed herbs, sage

Method

Remove the turkey's crop, taking care not to cut or tear it and leaving an inch or so of the inlet and outlet tubes attached. Wash the outside of the crop and squeeze and shake out its contents through one of its tubes. Then turn it inside out and wash the inside (which is now outside).

Cut the neck out of the turkey.

Take out the remaining innards and put the gizzard, heart and liver to one side, and also the kidneys, lungs and spleen (if you can find them).

If there is any fat coating the intestines, this can be peeled off for use before disposing of them. Pull off any other lumps of fat from the carcass. Wash the fat under the tap, melt it in a saucepan and bring to the boil before straining.

Carefully cut around the outside edge of the gizzard, without cutting into the inner bag, and pull the two halves apart. The inner bag with its contents of feed and grit can then be peeled away and discarded.

Carefully remove the gall bladder from the liver without breaking it and discard.

Wash all these giblets and gently simmer in lightly salted water along with the neck until everything is tender.

Meanwhile, toast the oatmeal in a medium oven. When ready, fry gently with plenty of turkey fat (or dripping, if you have already roasted the rest of the bird) and add the pepper and herbs according to taste.

When the giblets and neck are tender, remove them from the water (which should be retained), pick the meat off the neck, chop up the giblets and mince it all.

Now mix the mince with the oatmeal, adding the molten fat and cooking water until a firm, moist, yet slightly crumbly consistency is attained.

With the aid of a suitable size funnel (the cut-off top of a plastic lemonade bottle works fine), fill the inside-out crop with this mixture through one of the tubes until it is plump but not overstretched. Knot the tubes together.

Cook in the same way as a conventional haggis.

Cllr Dr Stephen Clackson
West Manse, Sanday
stephen.clackson@orkney.gov.uk

