



## Decision on adverts and subscriptions

If you would like to take out a subscription to the Voice, the cost will be £35 a year for businesses and £20 a year for voluntary organisations. For this, you get six free adverts that would normally cost £10 each – surely the offer of a lifetime! If preferred, you can group that as three double-sized ads or one huge one. In addition, you are guaranteed free and generous editorial coverage of your event or of stories that arise in connection with it, as long as you tell us what you are up to. We don't have a crystal ball! Neither do we have a reporter, so we will need information to work on.

Boxed adverts work on a very simple system. The basic unit is one-sixteenth of a page, costing £10. If you would like double that size, you get an eighth of a page, £20, a quarter at £40 etc. A whole page is yours for a mere £160.

Small ads are even simpler. Anything for sale or wanted can be advertised for just one pound. This gives you two lines of text - 20 words or thereabouts. There's a PayPal system that will ensure the recording and publishing of your ad, both for these lineage small ads and for larger boxed adverts, or if you prefer, you can send a written request and cheque to Voice for Arran, Woodside, Kildonan, KA27 8RP. We can't publish adverts that are not pre-paid, as we have no staff to chase overdue sums.

Already, we are getting more contributions from members of the public. These are immensely welcome. If you have a bit of news to share or an opinion to express, just e-mail us on [info@voiceforarran.com](mailto:info@voiceforarran.com).

## Dorothy Erskine

Many people will be saddened to hear of the death of Dorothy Erskine, pictured here at a Christmas party last year. Dorothy was a talented artist and fashion designer, working during the post-war years when Dior's New Look



was revolutionising the way women could express themselves afresh through the clothes they wore. Her drawing shown here is typical of her incisive line and the underlying wit that went with everything she did.

Dorothy and her sister Joan came to Glasgow in 1941 after their home city of Portsmouth was heavily bombed. Their father was an inspector of shipping on the Clyde, and

although Glasgow itself was blitzed just after they arrived, the girls loved the city and felt immediately at home there. Dorothy studied at Glasgow Art School and found herself a job with a London fashion house. Joan joined her in London and the pair of them ended up working for the Daily Express overseas service, through which Dorothy's drawings appeared world-wide. Joan married Henri Schoup, a fellow journalist, and was from then onwards based in Holland. Dorothy freelanced very successfully and travelled widely, working in Paris and Rome and eventually joining Joan and Henri in Johannesburg after their posting to South Africa. When Henri, with great courage, spoke the truth about the Sharpeville massacre and the jailing of Nelson Mandela,



Dorothy was a talented fashion designer. Here is her idea for a smart maternity outfit that expands to fit the growing figure.

he and Joan were given seven days to leave the country. Dorothy continued to present the 'Singer Sewing Centre of the Air', a radio programme that Joan had initiated, but wrote to her sister describing it as 'a weekly headache.' She took a slow boat

back to Europe and travelled gradually back to Britain from Italy, settling in a flat in Notting Hill Gate.

In 1982 Dorothy and Joan came back to Arran, which they had known during the war years when an uncle in the Navy was billeted with his wife in Hamilton Terrace, Lamlash. Exploring the 'back cottages' behind the Terrace, they spotted a For Sale notice in the window of number 21A. Within a week, Dorothy was the new owner, for the princely sum of £6,000. For several years, it was a holiday retreat for the family, but it eventually became Dorothy's permanent home. Her sister comments, 'It would be very hard indeed to imagine a better place in which to spend the rest of one's life. And that, of course, is what she did.' The sadness is for those left behind, who will miss Dorothy for her talent, her shrewdness and above all, for her irreverent and always delightful wit.

## Artists – chance to win £1,000!

The National Trust for Scotland is calling for artists to create a picture inspired by NTS buildings and gardens, and by the countryside and coastline. The competition is open to both

emerging and established artists. Winners will receive a £1000 prize and the opportunity to exhibit their work. Artists can submit two-dimensional art of all types (drawings in any medium, painting, printmaking, textiles, computer aided design, collage and montage.)

Chief Executive Kate Mavor said: 'The places in our care in Ayrshire are inspiring, dramatic and stunning, so they cannot help but drive you to create something wonderful. This competition is a great opportunity to celebrate this nation and its treasures. It's also a great chance to have your work exhibited worldwide on the Trust's website.'

Entries should be submitted via

[www.nts.org.uk/artcompetition](http://www.nts.org.uk/artcompetition) by 16 August 2010.

This project is part of pARTicipate – a National Trust for Scotland arts programme designed to engage the public in the work of the Trust.

### **Corrie Film Club shows 'Kolya'**

This 1996 Czech film is set in 1988 while the Soviet bloc is beginning to disintegrate. František Louka is a concert cellist loses his job at the Philharmonic orchestra due to having been half-accidentally blacklisted as 'politically unreliable' by the authorities. He ekes out a living by playing for funerals at the Prague crematorium – but then a friend offers him a chance to earn a great deal of money



through a sham marriage to a Russian woman to give her Czech citizenship. She, however, uses her new freedom to join her boyfriend in West Germany – and leaves her Russian-speaking

five-year-old son, Kolya, for the disgruntled musician to look after. Louka and Kolya don't speak each other's languages, but gradually a bond begins to form. This is a beautiful film, sensitively observed within its tough political background, and the child's performance is breath-taking. The showing begins at 8.00pm on Sunday, 18<sup>th</sup> April, in Corrie Hall. All welcome.

### **Katy highlights Tory threat to 'raid the family kitty' ....**

Katy Clark MP, the Labour Parliamentary Prospective Candidate for North Ayrshire and Arran, is strongly opposed to Tory plans to cut Child Tax benefits and axe the Child Trust Fund. She points out that couples bringing home a combined income of £31,000 would see their Child Tax Credits cut under George Osborne's plans. Child Trust Funds would also be taken away from thousands of families. She says: 'In North Ayrshire and Arran, 15,780 families benefit from Child Tax Credit, and 5,627 Child Trust Fund vouchers have been issued since April 2008. There are thousands of families in this constituency who would be badly affected by these plans – families who are already struggling with rising costs.'

### **...and denies any plan to scrap the attendance allowance**

Katy refutes allegations in SNP leaflets that Labour, if re-elected, will scrap the Attendance Allowance and Disability Living Allowance for those over 65 years of age. She says, 'Labour have always made it clear that even if the English

system was changed then these benefits would continue in their current form in Scotland.' She adds that any suggestion to the contrary is 'simply not true.'

Jimmy Miller, North Ayrshire's representative on the Executive of Scotland's Senior Alliance, agrees. Mr Miller said the inaccurate claims 'have caused significant distress to a vulnerable section of the population.' He continued, 'I know that a number of elderly people in North Ayrshire and Arran have been worried by the SNP's claims and have contacted Katy Clark for some reassurances. I am grateful to Ms Clark for clearing this mess up.'

### **Argyll and Bute ask for opinions on Campbeltown development**

We are impressed by the torrent of information sent to us by Argyll and Bute. Much of it does not concern Arran, but Kintyre is our nearest neighbouring mainland, and much of what happens there is of great interest to us. So have a look at this press release, for an example of how a local authority can go about a real, meaningful consultation about how to proceed with a suggested plan. Campbeltown residents, businesses and visitors are being urged to take part in a new survey on the town and its future.

*The initiative is being undertaken as part of the Council's £30m CHORD programme to regenerate the waterfronts of five key towns – Campbeltown, Helensburgh, Oban, Rothesay and Dunoon.*

*The survey, which is happening in each of the towns, will involve postal correspondence, in-street interviews and telephone calls aimed at gathering the views of the widest possible group of individuals.*

*The postal survey has recently been issued by to a random sample of 1,000 Campbeltown residents. This four page survey is designed to gather their views on the quality of the town at present, and identify what they would like to see improved in the future.*

*Responses are being collected in pre-paid envelopes by specialist research company EKOS, which will then report to the council on the main findings. All responses are confidential and no information on individual responses, or details of respondents, will be passed on.*

*The deadline for submission of surveys is May 30. The survey includes a prize draw fund of £100, and all completed surveys with names/addresses will be placed into a draw with three prizes of £50, £30 and £20.*

*An in-street survey is also planned for the end of May to coincide with the Mull of Kintyre half marathon on Sunday May 30. These surveys are targeted at visitors to the town who will be asked by interviewers about their views and perceptions of Campbeltown.*

*Finally, a sample of 30 local businesses (mainly retailers) will be contacted by EKOS and asked to participate in a 20 minute telephone survey. All responses will be confidential and the written report will not identify any business.*

We're rather impressed. It sounds as if Argyll and Bute really know what they're doing.

### **Tick Prevention Week**

As we all know – or should do – tick bites can lead to dangerous diseases. If you Google Tick Prevention Week, a useful and very cheery site will tell you what simple precautions can keep you safe.

If you are involved in outdoor activities which take you into the countryside or parks and gardens with lots of wildlife

(such as squirrels, hedgehogs and deer), you may be at risk of tick bites, so it makes sense to keep an eye open. Normally, a tick bite causes no bother at all, but if a red ring should develop round the site where you have removed a tick from your skin, see a doctor at once.

### Plague of 'super lice' threatens wild salmon

The Caledonian Mercury on 16 February 2010 carried news that salmon farms in Norway have suffered from a huge rise of infestations by sea lice, which are becoming increasingly resistant to pesticides. The lice spread to wild fish, weakening and killing them.

Scottish anglers fear that the super lice will spread to Scotland's fish farms, thus deplete the nation's vulnerable wild stocks. The prospects for wild salmon and trout are "deeply worrying", they say.

Norway is the world's biggest producer of farmed Atlantic salmon, producing around 865,000 tonnes a year. Scotland is second, with about 133,000 tonnes a year. The Scottish government wants to expand production by about a third - a prospect that is greeted with alarm by the Sea Trout Group. The group was set up by the Scottish Anglers National Association and the Salmon and Trout Association in 1997 to campaign for more controls on fish farming. A campaign is now under way to ensure that captive-reared fish are kept in land-based tanks where neither they, their food nor their necessary drugs can interact with wild fish in any way.

To see more, go to [www.robedwards.com](http://www.robedwards.com).

### The Reaper comes in for repair

by John Kinsman

This grand old lady of the seas (pictured) sailed into Anstruther harbour, Fife, on Saturday after undergoing her annual painting and overhaul. Her two huge masts were lifted into place by crane at the town's harbour. The 108-year-old herring drifter *The Reaper*, owned by



the Scottish Fisheries Museum, is the last vessel of her type in Scotland. She is berthed in Anstruther Harbour where visitors can go aboard to sample life of bygone fishing days. She attends sailing and marine events all around the Scottish coast during the summer months.

### Shipyard Milestone

by John Kinsman.

Shipbuilding heritage in Inverclyde will be celebrated in 2011 in a bid to mark a milestone anniversary for the old former Scotts Shipyard.

The McLean Museum will host an exhibition to commemorate the 300<sup>th</sup> birthday of the world's oldest dry-dock. The exhibition will feature old photos, models of ships, vintage newsreels of launches and contributions from former workers. The exhibition will run during the Tall Ships event in June 2011.

Councillor Ronnie Ahfield has been working with a group of former managers of Scotts who were keen to show the importance of the famous shipyard. He said: "I was approached by one of my constituents, who advised me

about the importance of Scotts shipyard to Inverclyde, and the 300<sup>th</sup> anniversary of the oldest dry-dock in the world was approaching fast. I met with the group and very quickly became aware of just how important Scotts had been in terms of the socio-economic development in Inverclyde. I arranged a series of meetings with the appropriate council officials which culminated in the group being given total support."

The group of enthusiasts is also producing a commemorative calendar tracing the history of the ships constructed there, with proceeds going to good causes.

Councillor Ahfield said: "I have documentation from the ancestors of the Scotts family. These will be featured in the exhibition, as will old newsreel footage and photos. I have been working on this for for the last seven months and I am delighted it's happening. I think it is important we do everything we can to celebrate our heritage and I am delighted to have facilitated these events."

### STEP ABOARD WAVERLEY FOR A GREAT DAY OUT



Bookings are now being taken for 2010 sailings aboard the historic ships Waverley and if you book before April 16<sup>th</sup> you can enjoy your day out at last

years prices! Waverley is magnificently restored and was recently nominated by the Sunday Times as a Top 3 Nostalgic Journey in the World.

From June 30 until August 26 sail aboard Paddle Steamer Waverley from Brodick on Wednesdays & Thursdays. Recapture happy memories or create new ones as you visit the seaside at Largs or Dunoon, enjoy a spectacular cruise steaming up Loch Long & Loch Goil to view Carrick Castle or view the magnificent scenery of 'Scotland in Miniature' as you sail along Arran's coastline to Pladda Island & steam round Holy Isle. Don't miss the only Sunday sailing around Holy Isle aboard Waverley on August 8.

Sailing aboard Waverley from Lochranza three days only in 2010 you can enjoy a Sunday Roast with the best views in the World on August 1 & 29 as you steam across the Kilbrannan Sound and up the Kintyre Peninsula to Skipness Point with views of Skipness Castle. On July 18 visit Campbeltown, cruise the Kintyre Peninsula to view Sanda Isle – look out for seals on the shore!

**Captain Andy O'Brian, Waverley's Captain** said: "There is no better way to spend the day than relaxing on deck and watching the spectacular scenery slip by. There is a trip for everyone to enjoy – whether it's a leisurely cruise or trip to the seaside or the chance to view parts of our unique coastline from a different perspective. The ship really tell a story about how past generations enjoyed their leisure time."

Waverley has excellent onboard facilities including a restaurant serving hot and cold snacks, two bars, heated lounges, engine room & paddle wheel viewing gallery and a souvenir shop.

Prices start at £15.95 for Adults and there are discounts for Senior Citizens, Children under 18 half fare & under 5s

travel free. To receive a brochure or book tickets call the Booking Office on 0845 130 4647 or find out more and Book Online at [www.waverleyexcursions.co.uk](http://www.waverleyexcursions.co.uk)

### Season Highlights:

Sunday Roasts with the best views in the World!

July 18 – Cruise Sanda Isles & Mull of Kintyre  
August 1 & 29 – Cruise Skipness Point & Castle  
August 8 – Cruise Pladda Island & Holy Isle

- Ticket prices vary dependant on route, please visit the website or call our booking line below for specific route prices.
- Children under 5 travel free
- Aged 5-17 travel at half fare

Special reductions available for Senior Citizens on many cruises.

Group Booking information – Groups of 10 or more receive a 10% discount on the standard fare. To receive the group discount, parties of 10 and over should book in advance and include a 25% deposit or full payment.

Tickets can be purchased by calling 0845 130 4647. Tickets will be posted to you or, if time is short, be onboard waiting for you to collect from the Purser's Office on the day. Tickets are also available from local Tourist Information Centres or book online at [www.waverleyexcursions.co.uk](http://www.waverleyexcursions.co.uk). Tickets can also be purchased on board on the day of sail, subject to availability on the day.

### Medieval pottery fragments found at Brodick Castle

Archeologists overseeing the installation of new lightning conductors at the National Trust for Scotland Brodick Castle on the Isle of Arran this month have struck lucky.

For the team has found two fragments of green-glazed medieval pottery - one of which probably dates to 13th or 14th century - in a series of trenches dug to earth the new system. "We are absolutely delighted with the find," said Derek Alexander, an archaeologist with the conservation charity. "The

trenches being dug for the new lightning rods were about two metres deep, so there was a fair chance that we'd discover something.

"Brodick Castle was probably built in the late 13th Century, so these items are likely to have been associated with life at the property at that time."

The pieces will be passed to a pottery expert for further analysis.

Photo: One of the trench for the new rods with a fragment of pottery [inset]

### No excuse for dumping batteries now!

by Assja Baumgärtner

All Co-op branches on Arran now provide collection points for used batteries. (Take them to the counter where they sell cigarettes.) Disposing of batteries on landfill sites is now banned, and any retailer who sells more than 32 kg of batteries a year (the equivalent of one 4-pack of AA batteries a day) is obliged to take back used batteries for

recycling. This is in accordance with a European regulation that came into force in February 2010.

Dumping batteries in landfill means that heavy metals such as cadmium and mercury get into the environment, so the new move is a long-overdue one. Householders can now bring spent batteries to the collection points in the Co-op branches or to the drop-off point at the NAC Waste Transfer Station in Brodick. Brodie Pearcey, NAC waste manager for Arran, has approached Arran High School in the hope of setting up a further collection point there. Brodie points out that you *must not put spent batteries in your blue recycling bin*. Keep them separate from household rubbish and take them to the Co-op or any other collection centre.

All types of battery can be recycled, both the ordinary non-rechargeable kind (known as 'primary') and exhausted rechargeable ones ('secondary'.) Button cell batteries used in small devices such as telephones and hearing aids are also acceptable. Britain is a high user of batteries. It's estimated that there are 25 battery driven appliances in the average British household and 680 million batteries are sold every year. And that results in a yearly waste of 30,000 tonnes of old batteries. Until now 29,000 tonnes of these have been thrown away annually and only 1,000 tonnes recycled. The heavy batteries used in cars and industry have a much better recycling rate of up to 90%, but overall, Britain only recycles about 3% of its batteries.

Not unexpectedly, other European countries do much better. Switzerland leads with 62%, then Austria with 60%, Germany 42%, Netherlands 38%. Even the relatively new members do twice as well as we do, with the Czech Republic already achieving 6% and Poland 7%. The new directive requires us to get our battery recycling rate up to 25% by 2012 and 45% by 2016. The department of Environment, Food and Rural Affairs (Defra) estimates that hitting this target could save 12 000 tons of carbon dioxide emissions annually.

### Rechargeable batteries are a good buy

Although rechargeable batteries cost more initially, they work out much cheaper in the long run, as they can be recharged at least 500 times. The new nickel-metal hydride NIMH batteries are even better, and will take up to 1000 recharges. Buying a charger is not expensive, and it's very simple to use. Fully recharging four AA batteries costs between 1 and 3 pence, so switching to the rechargeable kind can save you quite a lot of money. And you can bask in the knowledge that they have up to 32 times less impact on the environment than the use-and-throw-away kind.

### Letters Section

#### Minimum Pricing of Alcohol

Your reader, Jim Henderson of Lamlash, makes a number of important points about minimum pricing in last weeks Voice. However, his view that the Scottish license trade would be damaged by minimum pricing is entirely wrong and indeed the Scottish Licensed Trade Association (SLTA) fully backs SNP proposals for minimum pricing, as does a host of other organisations ranging from the Police, the Health Service, the Churches and a host of children's charities.

First of all, the reason why the SNP wishes to bring in this legislation is not to penalise drinkers but to reduce the

horrendous social cost of over consumption. Over 42,000 people are hospitalised in Scotland every year through alcohol misuse. Fatalities have tripled in 20 years and the majority of serious violent crime in Scotland has alcohol as a direct component as does much social disorder.

Scotland can no longer continue having the eighth highest consumption in the world and Arran is not immune.

Obviously, one of the main reasons for such high levels of consumption is the price at which alcohol is sold. Some cheap ciders and lagers are sold for less than the cost of a mineral water or fruit juice. To suggest that price does not affect consumption is entirely wrong in that, as any economist would point out the higher the price is, the lower the consumption is for any given product.

The reason why the SLTA backs the SNP's proposals and why these would be good for Arran is because most cheap drink is not bought in hotels or public houses but through supermarkets. This enables people to drink higher quantities of alcohol at home or in the street rather than moderately in a social setting.

Hundreds of pubs and other licensed premises in Scotland have closed in recent years due to more and more people buying cheap alcohol and drinking it at home. Therefore, minimum pricing will in fact be good for the licensed trade which its senior body recognises.

The University of Sheffield, which carried out much of the research on this issue made it clear that moderate drinkers will in fact be very modestly affected by such proposals. The reason for this is that those who drink the most are the ones least likely to be discernable with regard to brand and are most likely to buy on the basis of price. Heavy drinkers, according to the University of Sheffield, are estimated to be 15 times more likely to be affected by minimum pricing rather than modest drinkers and this is the target group we wish to reach.

Scotland has to change its relationship with alcohol and the enforcement of existing licensing laws, investment in rehabilitation for those suffering from alcohol misuse, the budget for which has doubled since the SNP has come to power and minimum pricing all have a part to play in ensuring that Scotland changes its relationship with alcohol.

Yours sincerely,

Kenneth J Gibson MSP

### **What is happening to Lamlash Co-op?**

The Co-op website says, 'The Co-operative Group is a unique business democratically run by members to meet their common needs and aspirations. In turn, the strength and commitment of our membership is vital in helping us achieve our goals. So instead of blindly chasing profits like businesses controlled by shareholders, we are able to steer our business in a more responsible direction.'

However, the Lamlash Co-op is gradually being converted to a "convenience" store and many who live in Lamlash and its surrounding area are unhappy with the loss of many products, these being replaced by acres of crisps, instant food and masses of alcohol. It appears that ordering is now done centrally, and it seems the Co-op assumes that since Lamlash is only 4 miles from Brodick, the villagers from the area can traipse to the bigger store. Gone are spring onions, cooking apples, very low fat yoghurt, bread crumbs, some of the dried vegetables for casseroles and soups, a range of fresh fruit and

vegetables and selections of dried herbs.

The Co-op needs to be reminded that Lamlash is the largest village on the island with over 1300 permanent residents, 30% greater than in Brodick. Pensioners account for 1 in 3 households on Arran and many do not drive. Compared to the mainland Arran has more older people - 24% over 65 compared to 18% in North Ayrshire and 16% in Scotland as a whole. On Arran almost 50% of pensioners are 70-80 years old. Further, many still cook from basic ingredients and use ovens, not just microwaves! They do not buy in bulk, so do not want to have to buy 6 onions in the Lamlash store when they want only one. This store used to have two displays of fresh fruit and vegetables; one is now full of fizzy drinks and instant food. Having seen off all the family food shops in Lamlash, and indeed most of the food shops on the island, the strategy seems to be to downgrade the Lamlash store, but increase the profits from it. It is well known that prepared food has a higher profit margin for supermarkets, even though it is also well known that they are bulked up with sugars, salt and fat, which are a less healthy option when compared to home cooked food.

The reality is that the Co-op should be looking to enlarge the Lamlash store since most of the development on the island is taking place in Lamlash and Whiting Bay. 21 new houses have just been approved for Lamlash. The Co-op statement above suggests that it is not purely chasing profits. Traditionally it centred its policies round people - employees, customers and communities. It is known for cutting its food miles and being sensitive to its carbon footprint, but people living in Lamlash see their carbon footprint increasing because they have to drive to Brodick.

Sally Campbell  
Lamlash.

**We know this does not apply to Arran, but perhaps readers might like to join the campaign to stop brutality happening in abattoirs elsewhere.**

Over the last fourteen months, Animal Aid has secretly filmed inside seven British slaughterhouses. Far from meeting a quick, humane death, our film shows animals suffering untold torments as they are kicked, punched, goaded and dragged into the stun room. Once inside, pigs and sheep run around in terrified circles, desperate to escape the electrified tongs. Many are inadequately stunned and may meet the knife while still conscious. In most of the slaughterhouses, the vets – who are charged with ensuring that animal welfare laws are adhered to – are nowhere to be seen.

Animal Aid is calling for CCTV to be installed in all UK slaughterhouses. If workers know that they are being filmed, they are more likely to work humanely and legally. And for those who don't comply with the law, the film will provide evidence for their prosecution. Anyone wishing to help reduce animal suffering by supporting our campaign should contact Animal Aid at [www.stopthebrutality.com](http://www.stopthebrutality.com) or on 01732 364546

Kate Fowler  
Head of Campaigns  
Animal Aid  
The Old Chapel  
Bradford Street  
Tonbridge  
Kent TN9 1AW

## Recipe

### Steak and Kidney Pie

When originally developed, this dish used oysters rather than mushrooms for additional flavour, mushrooms being considerably the more expensive ingredient. Times have changed but the popularity of this filling dish has not. Be sure to cook the filling slowly and thoroughly to allow different flavours to intermingle.

#### INGREDIENTS

Serves 4.

200g (7 oz) plain flour

Salt & pepper

700g (1 1/2lb) braised steak, trimmed and cubed

175g (6oz) ox kidney cored and chopped.

100g (4oz) butter

1-2 garlic cloves skinned and crushed.

1 large onion skinned and chopped.

100g (4oz) mushrooms.

150ml (1/4pint) beef stock

150ml (1/4 pint) brown ale.

1 Bay leaf.

Sprig of fresh thyme or 2.5ml (1/2tsp) dried thyme.

15ml (1tbsp) Worcestershire sauce

15ml (1tbsp) tomato puree

Fresh milk, to glaze

#### METHOD

1. Season 25g (1oz) of flour, and then toss the steak and kidney in the flour, shaking off any excess.

2. Melt 25g (1oz) of the butter in a large saucepan and lightly fry the garlic, onion and mushrooms for 3 minutes. Add the steak, kidney and remaining coating flour and cook for 5 minutes, until lightly brown.

3. Gradually stir in the stock, ale, bay leaf, thyme, Worcestershire and tomato puree. Cover and simmer gently for 1-1/4 hours. Spoon the mixture into a 1.7 litre (3 pint) pie dish.

4. Put the remaining flour and a pinch of salt into a bowl. Rub in the remaining butter until the mixture resembles fine breadcrumbs. Add 60ml (4tbsp) cold water and mix to form dough.

5. Roll out on a lightly floured work surface to 5cm (2inches) wider than the pie dish. Cut a 2.5cm (1inch) wide strip from the outer edge and place on the dampened rim of the dish. Brush the strip with water. Cover with the pastry lid, press lightly to seal the edges. Trim off excess pastry, knot the edges back to seal and crimp. Garnish with pastry leaves, brush with milk and bake at 200 C (400F) mark 6 for 30-45minutes.

## Adverts

BreathWalk, every Monday at 5.15 pm  
Yoga for EveryBody, every Wednesday Kinniel  
Lamlash 10-11.30 am £5 per class if you book  
and pay for a block of six classes £7 per class  
if you prefer to pay & attend on an occasional  
basis contact Ute Locatelli Tel 01770 600307  
email [utelocatelli@hotmail.com](mailto:utelocatelli@hotmail.com)



Arran Viking Longship Sailing from Largs

## What's on this week — from information sent to us.

DATE	DAY	TIME	EVENT	VENUE	COST
15/04/2010	THUR				
16/04/2010	FRID				
17/04/2010	SAT				
18/04/2010	SUN	8pm	CORRIE FILM CLUB KOLYA see <a href="http://www.corriesannox.co.uk">www.corriesannox.co.uk</a>	CORRIE HALL	DON
19/04/2010	MON	5.15pm	BREATH WALK Tel 01770 600307	CLAUCHLANDS POINT	
20/04/2010	TUES				
21/04/2010	WED	10-11.30am	YOGA FOR EVERYBODY Tel 01770 600307	KINNEIL, LAMALSH	£5 FOR 6
		6pm	VIKING LONGSHIP MEETING	FERRY SHELTER CORRIE	
22/04/2010	THUR				
23/04/2010	FRID				
24/04/2010	SAT	10.30am -2pm	FARMERS MARKET	KILMORY HALL	
25/04/2010	SUN				

## For Sale

PRICE	CONDITION	ITEM	CONTACT
Free	Not bad	Ikea futon & mattress—no longer needed	Email: <a href="mailto:margo@arranart.com">margo@arranart.com</a>
£25 ono	Old but in good working order	Electronic Organ, double keyboard, imitative voicings, one-touch chords, rhythms and accompaniment	Email: <a href="mailto:angus.s@online.no">angus.s@online.no</a>
£20	Mint	Exercise trampolene 1metre diameter	Email: <a href="mailto:alison.prince@virgin.net">alison.prince@virgin.net</a>