



Community Growing Project Newsletter

January 2015



As the new Outreach Officer for the Growing Project, I just want to introduce myself, my name is Finlay J. MacLennan, born and brought up in Glasgow. As a Glasgow-Islander I have always considered Lewis to be home and it is a joy to be able to work here. I studied at the University of Strathclyde for a degree in History, and spent the last year working on a Masters in Archaeology at the University of the Highlands and Islands at Lews Castle College. I am looking forward to meeting the people of the community and continuing the work of the project. I hope to move into the area in the near future so look out for me cycling to work. If you wish to contact me about anything I will be in office from Wednesday to Friday, but you can also send me an email at finlay@horshader.com or text on

New Appointment



December Cookery Workshop

In December we held a well-attended cookery workshop hosted by Alasdair MacLeod who showed us how to prepare a variety of canapés and a delicious rack of lamb, just in time for the festive period. The skills shared were greatly received providing interesting recipe ideas and encouraging us to try new things. We were appreciative of the TV live link, set up by Alasdair MacLean and Angus MacDonald from the BBC which allowed the lessons to be shared with a wider audience. To view the news report on the cookery class look up <https://vimeo.com/116054320>

Alasdair's Quiz see Answers overleaf

1. What liquid would you use in a sous vide?
2. What kind of food is matured in the Wokey Hole Caves in Somerset?
3. What are "amuse -bouche"?
4. What does the term "au gratin" mean?
5. Blue Points and Kumamotos are types of what?
6. What is the real name of the "Naked Chef"?
7. What is the name of the world's top restaurant and where is it (2)?
8. If you were eating "boudin noir" what would you be eating?
9. A white German wine with religious connotations?
10. What type of food should always be served?
11. What is the main ingredient in tapenade?
12. Which food product do you associate with Clonakilty in Ireland?
13. The initials of this famous Michelin chef are MPW. Who is he?
14. Bacalao is what kind of food?
15. A cheese made from buffalo milk?
16. Basil leaves, garlic and pine nuts are used in this paste?
17. This small salty Mediterranean fish is used in sauces and as pizza topping?
18. The main ingredient in marzipan?
19. What is salsiccia Italian for?
20. What type of alcoholic drink is Grey Goose?
21. What type of fish, normally found in the Mediterranean, has been caught off the Hebrides recently (2)?
22. What is the name of the yellow spice found in most curries?
23. Which TV chef cooked for many years in Amhuinsuidhe Castle? (Total 25 marks)



New Year, New Season

As New Year begins, so does the hard work sowing seeds for the new harvest. The new improvements to the polycrubs, heating and day lighting will enable us to produce harvest far more regularly. With two polycrubs frost free at 8C and two at a positively tropical 14C encouraging out of season growth. These temperatures are likely to fluctuate due to outside conditions, with high winds causing drafts, but the heating will aim to maintain these temperatures. You can really feel the difference the heating makes, David Murdo reports that on Monday the 19th January the outside temperature was chilly -2C, while he was happy sowing seeds in a comfortable 14C. The first harvest is predicted for April, so keep your eye out for locally grown produce in the near future. David Murdo has been busy planting an apple orchard, depending on the weather he hopes to have our first apple harvest in September. Let's hope for a mild spring and a warm summer and we should see cooking, cider and eating apples available in the near

New Year blows in



We've been battered over the past few weeks with strong winds and altogether poor weather, with widespread damage sustained across the island. The growing project got off fairly lightly with damage limited to the fencing surrounding the area and a few panels in the solar dome being smashed, replacement panels have arrived and are soon to be fitted. Considering the exposed location we were fortunate not to sustain more substantial damage. The polycrubs remained intact, a testament to their durability. We hope that they

Answers 1- Water 2- Cheddar cheese 3- Taster starters of very small portions 4- Covered in cheese then grilled 5- Oysters 6- Jamie Oliver 7- Noma Copenhagen 8- Black pudding 9- Blue Nun 10- "Al dente" Pasta 11- Black olives 12- Black pudding but "awful" 13- Marco Pierre White 14- Salt cod 15- Mozzarella 16- Pesto 17- Anchovies 18- Almonds 19- Sausage 20- Vodka 21- Blue fin tuna 22- Turmeric 23- Rosemary Schrager

Get in Touch

- David Murdo MacKay, Gardener: davidm@horshader.com
- Finlay J. MacLennan, Outreach Officer: finlay@horshader.com; drop in sessions at Horshader Office Fridays 09.00-12.30
- Office: Horshader Community Growing Project, Ionad na Seann Sgoil, Shawbost HS2 9BQ - 01851 710241



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