

Successful Christmas Fayre for CDI



When it comes to local support, you can't beat a Christmas Fayre at An Crùbh! Last Saturday saw another good crowd in attendance, getting a head start on their Christmas buys from a wide range of local stalls which included crafts, jewellery, homemade chutneys, gin, flowers and soap. The CDI fundraising ladies pulled out all the stops as usual, **raising a whopping £1,100 from their baking stall, tombola, raffle, quiz and prize draw.**

The Fayre was part of the wider Christmas in Sleat day, celebrating local shops and produce. There was even a chance for the kids to visit Santa down in Armadale, which was raising funds for the Harris Pump.

There was a really happy vibe about the place, and the cafe at An Crùbh was bustling too, with Iain MacLennan's homemade mince pies providing much needed nourishment!

The Fayre was supported by the Small Halls group who played live music for part of the day, prior to their grand finale gig that night at Sabhal Mòr Ostaig. Fundraising is essential for local initiatives such as An Crubh and CDI's wider activities and the work undertaken by the fundraising group is very much appreciated.

More on CDI's fundraising activities on the back page...



Wedding Bells!



If there was ever news worthy of the front page of An Lianag! **Gus and Hanne** finally got married (after a few years of Brexit-related bureaucracy) in the City Halls in Antwerp. A few Camuscross folk and other Sgitheanaich joined them to celebrate their special day. We look forward to marking their marriage with a good old horo-gheallaidh sometime soon!



Congratulations to **Lucy Hannah and Peter MacCusbaig** who were married at a beautiful ceremony on Peter's family croft in Struan in August. Lucy is from Duisdale and can be seen as a youngster in lots photos taken at early CDI events. Lucy also graduated in October with a BA Childhood Practice that she completed whilst managing our local childcare facility Fàs Mòr (and planning their wedding!)- abair gu bheil sinn moiteil asad Lucy!

We wish both couples many happy years together! Mealaibh ur naidheachd le chèile!



Walking Group

On Wednesday (15/11/2023) we had a beautiful crisp day with stunning light and shadows on the hills from the low winter sun walking up to the Mast above Teangue. We've been rained off a couple of times recently but instead of giving up, we always meet at 1pm on a Wednesday and decide whether to get drenched or partake of the delicious soup and a scone offered at An Crùbh.

We've had some varied walks; we're either up high or down by the water (and sometimes in it!) depending on the tide. One of our favourites is to walk over to the Isle Ornsay Lighthouse but we need to be very careful of the sinking sand and the quickly returning tide. We enjoy the walk along the Old Road by the Black Lochs observing the varied wild flowers - some of us are keen to photograph the specimens found there;



the woodland circular walk at Leitir Fura with long views across the Sound of Sleat, the stunning landscape around Cnoc Castle, the inland walk to the Teange reservoir and the Allt Duisdale reservoir above An Crùbh, along the road to the shore at Drumfearn, through the forestry at Brae Ord or down to Mill Bridge. We walk an average of 2 hours, not too strenuous but keeping us fit at a pace that allows for lots of conversation!

Another favourite is to cross the Common Grazings from Camuscross to An Crùbh along the Committee road and the various paths made by the cows and sheep on the grazings, enjoying the link between the community where we live and An Crùbh our wonderful community building.

Emma Siedle-Collins

Jordan - the trip of a lifetime

Emily MacDonald and Nicola Thomson spent their October holidays in Jordan as part of a Youth Trip with Kilmore Church. They were joined by fellow Slèitich Caramarie and Archie MacCalman and Eubha Campbell.

They spent a couple of days at a youth conference, with teens from Jordan and refugees from Iraq, Syria and Egypt; they had a couple of days visiting the biblical sites around Amman including a visit to the Jordan River and Mount Nebo.

Then they headed south and visited Petra, spent a night in a Bedouin tent

in Wadi Rum desert and finished off floating in the Dead Sea! Amazing experiences, learning about different cultures and making new friends.

They hope to arrange a reciprocal visit in 2024-25. Strath & Sleat Church is twinned with St Paul's Amman, which has a particular ministry for refugees coming into the area. It also provides an elderly women's care home. A big thank you to everyone who contributed to their fundraising campaign. They raised over £5,000 towards their trip. Mòran taing!



Lachie Strummer



Plastic

Been reminiscing recently about an old shipmate from Scalpay known to all aboard as 'Plastic'.

He came into the mess room one morning and asked if anyone knew what date it was.

'There's a newspaper on the table, Plastic', said a shipmate.

Plastic walked over, picked up the paper and said 'This is no use, this is yesterday's!'

Weasel

Went to visit a friend in Duisdale recently. The usual chat ensued at which point I was offered a cup of coffee. 'Milk and two sugars please' A fine cup of coffee it was too. But here's the rub.

After the aforementioned beverage had been consumed I was reliably informed that the coffee beans had passed through the bowels of a weasel! I kind of wished I hadn't been told. No idea about the whereabouts of the weasel.

Three medium sized Pigs

I've had pigs on the croft several times over the years.

They do tend to form an escape committee from the day they arrive. The house they had wasn't built from straw, sticks, or bricks, but made from an old plastic oil tank, the end being cut off with a grinder.

I would often throw a football into their enclosure and they would hone their skills.

Pigs are good footballers. Within three weeks of being given a football one talented porker had mastered the Cruyff Turn. Incredible skill.

Bonnie Tyler

I remember hearing that Bonnie Tyler helped invent a new Sat Nav device. It didn't work very well, though. It kept telling you to turn around and every so often it would start falling apart!

Wildlife in a Camuscross Garden

In the Spring 2009 edition of An Lianag a list of the widlife spotted over the course of a year in the garden of the late Donald and Ellen MacDonald (the parents of Seannaidh Mòr) was printed.

Here is the list again. How many of these have you seen? Maybe we can have a volunteer to keep an eye on their own garden in 2024 and compare the lists.

Birds:

- Woodpeckers
- Waxwings
- Thrushes
- Blackbird
- Sparrows
- Siskins
- RobinsCuckoo
- Cuckoos
- Doves
- PigeonsJackdaws
- Woodcock
- Pheasants
- Sparrowhawk
- Sparrownaw
 Dynamic and
- Buzzard

- Seagulls
- Snipe
- Rooks
- Hoodie Crows
- Great Tits
- Blue Tits
- Coal Tits
- Crested Tits
- Tree Creepers
- Wrens
- Sky LarksGold Finsh
- Bull Finch
 - Bull Finch
- Chaf finch
- Green Finch
- Reed Warblers

- Yellow Hammers
- Swallows House Martins
- Wagtails
- Owls
- OWIS

Mamals Reptiles and Amphibians

- Rabbits
- Shrew
- Water Shrew
- Voles
- Bats
- Sand Lizard
- Frogs and Toads





HECTOR MACKENZIE

The whole community was saddened by the loss of Hector MacKenzie, a friend and neighbour to many. Hector and Sheila were married for 65 years, and they welcomed another great-grandson, just last week. Our thoughts and prayers are with Sheila and all the family.

The funeral takes places on Friday 1st December, in Kilmore church, at 11am.

DAVE BARNES

Our thoughts and prayer are also with Janet Barnes, who recently moved to Camuscross, and whose husband Dave passed away on Mon 20th November.

Photo by Flòraidh Forrest

Corra-ghritheach

Another bird which is a common sight in Camuscross is the **Grey Heron**. This unmistakeably tall bird has long legs, a long beak and grey, black and white feathering. They can stand with their neck stretched out, looking for food, or hunched down with their neck bent over their chest.

Their name in Gaelic is **Corraghritheach** and represents the occasional (corra) screeching (gritheach) noise they make as they take flight. There are often two that can be seen perched on various skerries around the shoreline in Camuscross, like this one which was photographed early on a Sunday morning a few weeks ago on Eilean nan Caorach (Island of Sheep) in Camuscross Bay.

Faireachdainn

le Rody Gorman

Agus an Cèitean ann Agus glasadh an t-sluaigh Fad' air falbh a-nis,

Nach fhairich thu e Gug gùg! Gug gùg! Air siubhal a' bhaile –

Bròg na cuthaige 's fròg na cuthaige, Spòg na cuthaige 's bainne na cuthaige 'S currac na cuthaig' air feadh an àite

'S a' bhradag ud air tighinn Am bàrr is a' goirsinn Hototogisu chall èile

Gug gùg! uair eile Gug gùg! am badeigin Eadar Cnoc an Fhùdair is Àrd Snaosaig

Is na bloighean mu dheireadh Thall is a-bhos De shneachda balbh na cuthaige?

Now that springsummertime-May's here and the greengrey lockdown long gone, can't you hearfeelseesmell it deathseekwalking in the homefarmclanvillage – the bluebells and cowslips and butterworts and violets and lady's smocks and raggedrobins and bird's-foot trefoils and field pansies and cornflowers and louseworts all over tha place and the cuculus canorus – cuckoo! – having creamcroptoparrived and crycalling in some tuftbushplace or other eitherbetweenboth Cnoc an Fhùdair and Ard Snaosaig and the very last tiny bits at long last here and there of the stillsilent lambing snow?

och, an t-sòbhrag is am buidheachan bò-bliochd a nochd o chianaibh mun a' Chruard

Là na Bealltainn a' dol bho riochd

och, the primroses and cowslips that nakedviewappeared not so long ago round Cruard on Mayday losing their shape and form



Eachdraidh Chroitean Chamas Chros/Camuscross Croft History by Greg Thomson

I've recently been combining an interest in genealogy and local history and gathering information from different sources to create as complete a record as possible of all crofting tenants on each of the crofts in Camuscross, from its earliest years as a crofting township until the present day.

The tack or farm of Camuscross was divided into crofts in 1801. The MacDonald Estate rent book has a list of the crofters and those looking for crofts in 1801 but does not indicate which crofters had which crofts until the year 1823. The Archive at the Museum of the Isles at Armadale Castle has a complete record of Camuscross tenants from 1823 until the 1950s.

Due to the number of records involved I'd like to highlight the history of one croft per issue of An Lianag. In this issue I thought it would be fitting to feature 14 Camuscross, where Nicola's family has lived since the 1980s and to show who lived here before us and a little about their lives.

This is definitely a work in progress, therefore if anyone has any amendments or can add to the stories of each croft or if you have any recollections or photographs of the people, homes and crofts, I'd love to hear from you: **gregmacthomais@gmail.com**

14 Camuscross

Clann 'ic Anndrais/The Andersons (1823-1850)

The first crofter for 14 Camuscross of whom we can be certain is Dòmhnall Anderson. He was possibly a relation of Iain (or John) Anderson, a tailor, who petitioned for a croft in 1801. Dòmhnall Anderson was born sometime around the 1760s and was married to Seònaid Kelly. We can only be certain that they had three daughters - Cairistiona, Màiri and Caitrìona. Cairistìona became the second wife of Padraig (or Peter) Martin, an ancestor of many Camuscross people. Dòmhnall died around 1833 and the tenancy of number 14 passed to his son-inlaw, Iain MacNeacail or Nicolson of Drumfearn. Iain was a merchant grocer and later resided with Catrìona in Kyleakin and Harapool.

Clann 'ic Mhathain/The Mathesons (1850-1916)

The croft tenancy was taken up by Dùghall Matheson of Dùisdeil Mhòr in 1850. Dùghall was married to Anna MacKinnon, a daughter of Niall MacKinnon and Raonaid MacInnes of this parish. They had a family of 7: Màiri (1820-1886), Iain (1824-1861), Raonaid (1824-1889), Seònaid (b. 1832), Niall (1832-1901), Teàrlach (b. 1834) and Ruairidh (b. 1837). On Dùghall's death in 1850, the tenancy passed to Niall who was unmarried. Seònaid married Dòmhnall MacLeòid who was the inn-keeper at Isle Ornsay but was widowed at age 33. She took over the tenancy of 14 in 1886. She was listed as a pauper at the time of her death in 1910 with her death certified by the Inspector of Poor in Dùisdeil.

Na Robasdanaich/The Robertsons (1916-1970s)

Iain Mòr Robasdan was a shepherd, born in Glencapistle in 1863. He married Mairead MacInnes of Calligary and they had 5 children: Aonghas (b. 1893), Màiri (1895-1961) who married Dòmhnall MacLeoid of Raasay, Babaidh (1897-1977), Iain (1898-1977) who died in Wandsworth, London, and Alasdair (b. 1900). Iain Mòr took over joint tenancy of number 14 with Seònaid Matheson (see above) in 1905 and sole tenancy in 1916. In the 1921 census, Iain Mòr and his wife, Peigi, son Alasdair, and cousin Eòghann are living at Taigh a' Chìobair, Brae Ord, where Iain Mòr is listed as a shepherd. Bàbaidh was working as a housemaid at Knock House for

Horace Kemble in the same census. Interestingly, according to the estate records, lain Mòr wrote to the estate in 1928 to notify them that he was giving up the croft. However no new tenant is entered in the rent book after this date and the family continued to live at number 14.



Greg with his daughter Babaidh!

Information about the Robertson family told to me by Joan Campbell, 26/1/13:

"S e Bàbaidh Iain Mhòir a bha a' fuireach aig 14 Camas Chros gu na 1970s. Tha cuimhne agam gun deach an taigh air 14 na theine. Tha deagh chuimhne agam air Bàbaidh. Bha mi a' fuireach còmhla ri mo theaghlach aig 16 Camas Chros. B' e Iain Mòr athair Bàbaidh. Bha feusag fhada gheal air. Cha b' urrainn do dh'Iain Mòr a' Bheurla a bhruidhinn. Bha rathad air 14 a chaidh sìos a dh'Eilean Iarmain. Bha lòn air beulaibh an taigh fad na bliadhna, fiù 's as t-samhradh, far am biodh iad a' glanadh na soithichean. Bhiodh cruach-mòna ri taobh an taigh a h-uile bliadhna. Bha taigh-chearc ri taobh an taigh. Bha Bàbaidh math air sgonaichean a dhèanamh! B' e Robasdan a bh' innte is phòs i fear MacAonghais nuair a bha i beagan na bu shine. Bha am fear seo air beagan airgead a chosnadh anns an arm ann an Canada. Chaidh a mholadh gum bu chòir dhaibh pòsadh. Chaochail an duine aice fada mus do chaochail Bàbaidh.

(Translation) "Babbie Iain Mhòir lived at 14 Camuscross until the 1970s. I remember the house at 14 went on fire. I remember Babbie well. I lived with my family at 16 Camuscross. Iain Mòr was Babbie's father. He had a long white beard. Iain Mòr couldn't speak English. There was a road at number 14 that went down to Isle Ornsay. There was a pool of water in front of the house, even in summer, where they would wash the dishes. There would be a peat-stack beside the house every year. There was a hen-house beside the house. Babbie was great at making scones! She was a Robertson and she married a MacInnes when she was a bit older. This man had earned a bit of money in the army in Canada. They were encouraged to get married. Her husband died long before Babbie passed away. Babbie didn't have children."

Further information from Donnie and Iain MacKinnon's 'Table of Crofts in Camuscross circa 1957': "Babbie made ciad bhainne – whey made with the first milk after the calf was born. She put the hens to Corary every summer and so did Willie the Post. There was a wee hen house there and a run. Babbie had very little English."



Henry 'Harry' MacInnes and Babbie Iain Mhòir. Photo kindly provided by Judith MacDonald, 15 Camuscross.



Babbie and Harry's gravestone at Kilmore. Since the photo was taken the graveside has been tidied up.



Greg and family along with neighbours Gus and Coinneach lifting potatoes on no. 14 in 2020



Thai Salad

The ubiquitous flavour of Thai salads - spicy, sour, salty, sweet - are the perfect foil to the calorific excesses of Christmas Day. The dressing should make your mouth pucker slightly though must still be balanced; the sugar should counter the salinity of the fish sauce and acidity of the lime. The amount of chilli is down to how hot you like it and how hot your chillies are, so best to add a little, taste, and go from there.

Meat from just about any bird or roast will work, but you can use prawns, crab, or oily fish instead, though it works just as well as a side salad without the addition of any protein. If you are veggie or vegan or contemplating 'Veganuary' and wish to pad this out, fried tofu, tempeh, noodles are all satisfying additions.

Apart from the dressing the other essential ingredients, at least for me, are the onions, coriander, and peanuts. The rest is entirely down to you... select a few of the ingredients from the list of 'good things to add' and mix up with the dressing for a satisfying salad that really brightens up a winter's day.



The Leftovers

by Dede MacGillivray

If you dread seemingly endless sandwiches filled with cold cuts or can't face another turkey curry, use up leftover meat from the Christmas bird or roast with this vibrant Thai salad. And, for an easy way to use up leftover Christmas cake, pudding or clootie dumpling try this ice cream made using Nigella's 'no-churn method'.

The Dressing

- 1.5 tbsp fish sauce / vegan fish sauce
- 1.5 tbsp sugar / soft dark brown sugar / maple syrup
- 4 tbsp lime juice
- 1/2-2 finely chopped deseeded red chilli (to taste)
- 1-2 clove garlic crushed (optional)

Method: Mix everything together until the sugar is dissolved. Check the balance: it should be both acidic and sweet and can be easily adjusted to taste.

The Key Ingredients:

- Finely sliced red onion / shallot / spring onions
- Chopped coriander (use the stalks too)
- Lightly crushed roast peanuts, cashews, or macadamias

Good things to add:

- Mango / papaya / pineapple
- Cherry tomatoes
- Cucumber
- Shredded red or white cabbage or kale
- Matchstick or grated carrots or beetroot
- Shredded lettuce (the crunchier the better)
- Noodles (refreshed in cold water)
- Chopped mint

Method: in a large salad bowl add the sliced leftover meat from Christmas dinner with the 'key components' along with any of the list of 'good things to add' that you fancy. Then simply toss with the dressing and serve.

Christmas Ice Cream

- 175ml condensed milk
- 300ml double cream
- 1 tbsp vanilla extract
- 3 tbsp brandy or whisky (optional)
- 200g Christmas cake or pudding crumbled

Method: whisk all the ingredients except the cake together until you have soft peaks and it is all billowy and lovely. Then gently stir through the Christmas cake or pudding and freeze for around 6 hours or overnight, then its ready to serve.



NEWS FROM THE EI

WINTER 2023



Bùth Eilean Iarmain

A warm welcome awaits you all year round in our Bùth, tucked away by the old pier at Eilean Iarmain. Whether you'd like to sample our award winning Gaelic Whiskies and Gaelic Gins, or simply browse our selection of gifts, edible treats, books (including signed copies from local authors) and delicious Eilean Iarmain venison we're always happy to see you.

In the run up to Christmas we have a range of gift bags and boxes available - perfect stocking fillers for the discerning loved ones in your life.

Winter Opening Hours: Monday – Thursday 10am – 5pm, Friday 10am – 4.30pm Special Evening Opening for Christmas Shopping: Open til 8pm: Thursday 30th November and Thursday 7th December

EI Venison

What better for a seasonal treat than some free range, sustainable Eilean Iarmain venison.

Available now at the EI Bùth, we have a selection of free range, ethical, sustainable venison for you to enjoy at home.

Take your pick from sausages, burgers, steaks, fillet, small roasts, diced and mince.

Takeaway Food

From Friday, 1st December we'll be offering our Takeaway Menu which includes favourites such as the EI Venison Burger and Fish and Chips - as well as a few new dishes including Nachos with Venison Chilli and Mac'n'Cheese.

You can either call the hotel on 01471 833 332 to order - or call in at the Am Pràban Bar and have a drink while we cook your food.



Celebrate Hogmanay at Eilean Iarmain

Start the evening in the cosy Am Pràban bar - and then join us in An Talla Dearg for a foot stomping Cèilidh followed by the pipes at midnight.

Hotel Eilean Iarmain is taking a break – but only a short one!

As we're sure you'll understand, caring for our wonderful, historic, lochside hotel is a full-time job and following a very busy 2023 (a big thank you to all for your custom), we just need a few weeks to get on top of those essential maintenance projects that we haven't yet had the time to put our attention too. Some of the work will mean there will be limited access to the hotel – and as it's likely to be quite disruptive we just wouldn't be able to deliver the full experience that we know you all love and expect.

So sadly - we need a break. Our last day will be Sunday January 7th and we'll be back with you on Monday March 18th. During that time however, Am Pràban Bar will be open on Friday, Saturday and Sunday evenings so please do call in for a fireside dram.

We'd like to thank you all for your custom and wonderful feedback over the course of 2023 – we really do appreciate it and can't wait to welcome you back in 2024.



t: 01471 833 332 e: hotel@eileaniarmain.co.uk w: www.eileaniarmain.co.uk

We are grateful to Fearann Eilean Iarmain for printing this edition of An Lianag. Tapadh leibh!







Camuscross Youngsters dominate Col. Jock Piping

Each year the Col. Jock competition is held in Viewfield house in Portree to commemorate the late Col. Jock MacDonald who was a great supporter of traditional Gaelic arts in Skye. Competitions are held throughout the day in Gaelic singing, fiddle, clarsach, piping and chanter.

All the 1st places in the piping events came to Camuscross, with

the spoils shared equally between Emily MacDonald and Seonaidh Forrest. Emily took 1st in the under-18 March, Stathspey & Reel and Ceòl Mòr, and 2nd in the u18 Jig. Seonaidh was 1st in the u14 March, Strathspey & Reel and u18 Jig and 2nd in the u18 Ceòl Mòr. Emily was awarded the prize for Skye's best piper on Ceòl Mòr preference. There was also success for Camuscross in the chanter competition with a 3rd place in the beginners' chanter for Johnny MacKenzie.

Well done to all who competed, we're all very proud of you! 'S math a rinn sibh uile!





Film Success for Sleat

Not only are there talented musicians in Camuscross and Duisdale but we also have a wonderful array of talented filmmakers and actors!

A recent film by Bun-sgoil Shlèite pupils, 'Cleachd i no Caill I', featuring Caitlin, Millie Anne and Aonghas in front of camera and Cailean John and Edward behind the scenes, scooped two awards at the Scottish Youth Film Foundation awards in Perth in September.

Theirs is the first Gaelic language film to be awarded a prize at these prestigious awards. You can now watch their film on Youtube, using the following link:

youtube.com/watch?v=PAZuuzpQh70

Trad Award Nomination

Congratulations to Angus MacKenzie and his band of young musicians from Skye, including Camuscross youngsters Alasdair and Seumas Stiùbhart, who have been nominated in the community Project or the Year category in the MG ALBA Scots Trad Music Awards 2023.

Angus developed the project Eilean a' Cheòl (the Musical Isle) through SEALL and as part of Creative Scotland's Culture Collective. The project allowed young people to benefit from collaborating with established local musicians to develop skills, knowledge and performance experience and culminated in the creation of a seventeen piece ceilidh band who toured small halls across the island, including a brilliant night at An Crubh!

Good luck to Angus and the young musicians on the 2nd of December at the ceremony in Dundee!

SMO@50 Community Concert



There will be one final concert to mark the college's 50th anniversary at Sabhal Mòr Ostaig on Friday, 1st of December 2023.

The concert will feature musicians of all ages from the community, including Camuscorss and Duisdale residents Katie Wight, Gwen Culbertson, Emily MacDonald and Decker & Seonaidh Forrest, as well as children from Bun sgoil Shlèite. The concert will begin at 7.30 and tickets can be bought at the door at Àrainn Chaluim Chille (main building).

Tickets: £12/£8, children under 7 free; raffle tickets can be purchased via the SMO website and on the door.



There will also be a fantastic raffle with prizes including:

- Dinner for 2 at Eilean Iarmain
- Dinner for 2 at Kinloch Lodge
- Dinner for 2 at Duisdale HotelBottle of Whisky from Torabhaig
- Distillery
 Bottle of Isle of Skye Gin (Gaelic
- Bottle of Isle of Skye Gin (Gaelic Whiskies)
- 2 Nights in the Penthouse Suite at Sabhal Mòr
- Dinner for 2 at Scorrybreac Restaurant (Michelin Recommended)
- Birch Coffee House and Roastery
 Gift Box
- Copy of Glacadh an t-Solais
- Skye Candles Gift Box

Oidhche Shamhna

Halloween was a busy night in Camuscross with around 25 children visiting houses around the village. There was much excitement as they planned their route to ensure the best return for their efforts (less walking more houses!) The night ended with games and Gaelic traditional stories told by Jo MacDonald and Dòmnaill Uilleam at Abi and Dòmhnaill Uilleam's house. The children were enthralled although exhausted after their efforts!

Mòd Nàiseanta Rìoghail



The Royal National Mod is a national celebration of Gaelic language and culture, which takes place in different places across Scotland annually. This year Johnny and Isabelle MacKenzie competed for the first time in Paisley. Although there were no medals, they gave excellent performances against a big field of competitors. Also taking part this year was Seonaidh Forrest who took home one sliver and two bronze medals in the piping comps.



Congratulations to Catherine Robertson who plays for the Skye Ladies second team and was named 'second team player of the year' at their recent Awards. Catherine is a skilful player, has a great eye for goal and lots of potential. Well done!



CDI Fundraising Group Events by Siusaidh NicNeill

The fundraising group started the year with a Quiz night with 10 teams answering great questions while enjoying delicious food from the café. We hope to do this again in the new year.

The first Charity Café at An Crùbh was held in May raising just over £900. We will certainly have another one next Spring. The car boot went well in September and we ended the year with our biggest fundraiser of the year on November 25 with the Christmas Fayre.

We are also planning to hold the **Galloping Gourmet** (sadly postponed in August) on January 27th. Someone will be in touch to make sure you still want to take part! The Quiz and Dinner evening will be in February, date to be arranged and another charity cafe on a day that An Crubh is normally closed.

Maddy would also like to hold dropin **technology help days** (just for an hour 12-1pm) to help all those of us (that

Crowdfunding Surpasses Target!

On 6th October 2023 **CDI successfully raised £26,473 (+ est. £2890.00 in gift aid) with 115 supporters in 42 days**. The campaign was part of the Aviva Community Fund, which matched individual up to the value of £250. The speed at which the funds were raised was a real boost to the Boards of CDI, An Crùbh and the staff and volunteers, proving how valued An Crùbh is by locals and visitors alike.

Work is now underway to achieve the objectives which included solar panels to reduce the unsustainable energy costs, food growing initiatives and boiler improvement.

CDI Directors

The CDI Board of Directors works behind the scenes, and the time and effort of all those, past and present, is greatly appreciated. The most effective boards should represent their communities and 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 would be me) who have trouble with using smartphones, tablets and lap-tops.

To this end we are looking for tech-savvy volunteers to spend an hour or two in the cafe helping the helpless. Other community run events are **Line Dancing** with Mo MacQuarrie on a Monday afternoon and **Whist** on alternate Tuesdays.

Fundraising goes on permanently with our **50:50 club** run by Elaine Smith. If you're not a member you should be! There is a pay-out every month and the other 50% goes to CDI. **Mary MacDonald's devilishly challenging quizzes** are available in the shop at only £1 per go, and the book stalls constantly drip-feed us with funds.

We are always looking for volunteers to help with fundraising or coming up with ideas. Come along and support your local community and our building.

Christmas with An Crubh and Letterfinlay

An Crubh are now taking orders for Letterfinlay Christmas products. This includes poultry, pork, salmon, beef, venison and much more. Pop into the shop for more information.

Delivery will be on 21st December.







David Collins Company Secretary



Mark Wringe Director



Claire Wylie Director



USUAL OPENING HOURS

Cafe Wednesday-Sunday 11am-4pm Shop

Monday-Saturday 10am-4:30pm Sunday 10am-4pm

*these may change during festive season and winter months - watch out for announcements.



The CDI 50 50 Lottery has been running for nearly 8 years Ticket sales (via standing order) = £6939 Prize money given out = £3086 Monies to CDI = £3853

(some very generous folks have passed their winnings on to CDI – thank you!)

Each month there's approx £45-50 to be won. It's very easy to join – you just need to set up a standing order into our dedicated lottery bank account please contact Elaine Smith for details elainesmith99@btopenworld.com or 01471 833305

CAMUSCROSS & DUISDALE INITIATIVE IS A SCOTTISH GUARANTEE COMPANY (Sc352814) REGISTERED AS A SCOTTISH CHARITY (Sc041149)



Innes Grant Director and Membership Secretary



Madeleine McLeish An Crùbh General Manager

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The next edition is due in Spring 2024, please please contact Flòraidh Forrest on **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.