

Fair Isle Times - Yule Edition 2024



**With festive wishes from the bairns of Fair Isle
Primary School - past, present and future!!!**

Countdown to Christmas!

We have all thoroughly enjoyed our action packed final week of term. Tuesday evening was our very well attended Christmas Variety Performance. Luca and Ander acted, sang, played their instruments and performed gymnasticsthe two shining stars of Fair Isle Primary!

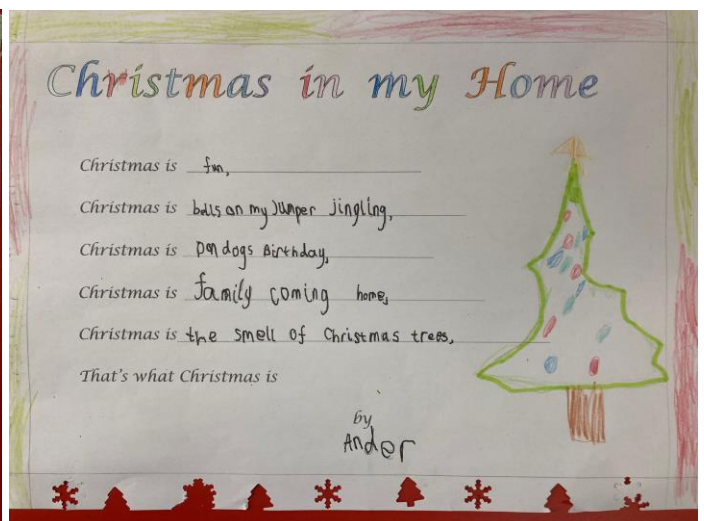
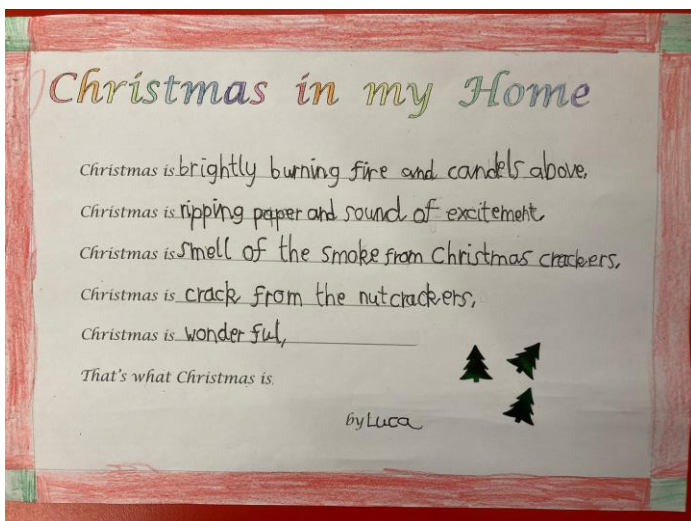
On Wednesday, Eileen very kindly cooked Christmas Dinner for the children and all the staff. Thank you for such a delicious feast Eileen.



We also had our Christmas party on Wednesday. Brodie, who will start nursery in February, threw himself enthusiastically into every game. We were lucky to have Grace and Freyja, just home from High School joining us too.



Luca and Ander had just enough energy left at the end of the week for a final piece of work for the Fair Isle Times.



We would like to say a massive thank you to everyone who has helped us this term and have a very Merry Christmas!

Festive recipes

Here are two of my favourite Christmas recipes: Homemade marzipan and German Stollen (Christmas bread). I've always loved marzipan. When I was little, Mum would let me have a piece to eat while she was icing the Christmas cake. I would make it last for hours! So, you can imagine my delight when I recently discovered I can make my own, and lots of it! And if you think (like me) that marzipan is the best part of Christmas cake, Stollen is the cake (or bread) for you.

Merry Christmas and happy eating!

Naomi, Schoolton and Winchester USA

Homemade Marzipan (Recipe sourced from www.daringgourmet.com)

Prep time: 5 minutes

Total time: 5 minutes

INGREDIENTS

- 1 1/2 cups very finely ground blanched almond flour/meal
- 1 1/2 cups icing sugar
- 2 teaspoons quality pure almond extract
- 1 teaspoon quality food grade rose water
- 1 egg white (vegan: use egg substitute 3+ tablespoons corn syrup)

INSTRUCTIONS

1. Place the almond flour and icing sugar in a food processor and pulse until combined and any lumps are broken up. Add the almond extract and rose water and pulse to combine. Add the egg white and process until a thick dough is formed. If the mass is still too wet and sticky, add more icing sugar and ground almonds. Keep in mind that it will become firmer after it's been refrigerated.
2. Turn the almond marzipan out onto a work surface and knead it a few times. Form it into a log, wrap it up in plastic wrap and refrigerate.
3. Will keep for at least a month in the refrigerator or up to 6 months in the freezer. Bring to room temperature before using in any recipe.
4. Makes 13-14 ounces of marzipan.

Stollen (German Christmas Bread) (Recipe sourced from www.daringgourmet.com)

Prep time: 2 hrs Cook time: 40 mins

Total time: 2hrs 40 mins

INGREDIENTS

For the dough:

- 1 cup lukewarm whole milk
- 3 teaspoons active dry yeast
- 1/2 cup granulated sugar
- 4 cups plain flour (amount will vary depending on how much liquid is in your fruit/nut mixture. Be sure to drain any excess liquid. Add more flour as needed if dough is too wet.)
- 1 large egg
- 2 large egg yolks
- 3/4 cup (6 oz) unsalted butter, at room temperature so it's very soft
- 2 teaspoons quality pure vanilla extract
- zest of one lemon
- 1 teaspoon salt
- 3/4 teaspoon ground cardamom
- 3/4 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 8 ounces marzipan, divided in half (you can make your own, or use shop bought marzipan)

For the fruits & nuts:

- 9 ounces raisins
- 3 ounces candied lemon peel, finely diced

3 ounces candied orange peel, finely diced (see <https://www.daringgourmet.com/how-to-make-candied-orange-and-lemon-peel/> for a recipe, or substitute with mixed peel)
3 ounces blanched slivered or sliced almonds, finely chopped
1/3 cup quality dark rum

For the Glaze & Dusting:

4 ounces unsalted butter, melted
icing sugar for generous dusting

INSTRUCTIONS:

1. Place the raisins, candied citrus peel (or mixed peel) and almonds in a medium bowl and pour the rum over it. Stir to combine. Set aside and let the fruit mixture soak in the rum while the dough rises.
2. Stir the yeast and 2 tablespoons of the sugar into the lukewarm milk and let sit in a warm place for 10-15 minutes until very frothy.
3. Place the flour, remaining sugar, egg, egg yolks, butter, vanilla extract, lemon zest, salt, cardamom, nutmeg and cinnamon in the bowl of a stand mixer fitted with a dough hook. Add the yeast/milk mixture. Use a spoon to stir the mixture until it comes together. Knead the dough on the bread setting for 7-8 minutes. Remove the dough ball, lightly spray the bowl with a little oil, return the dough ball, cover loosely with plastic wrap and place it in a warm place or lightly warmed oven (just barely warm), to rise until nearly doubled in size, at least 1 hour.
4. Punch down the dough and add the soaked fruit/nut mixture to the dough (it should have absorbed all the rum by now but if there is excess liquid, pour it out before adding the mixture to the dough). Using the dough hook, knead the fruit/nut mixture into the dough until combined. If the dough is too wet to handle, add a little bit of flour until the dough pulls away from the sides of the bowl.
5. Turn the dough out onto a floured work surface and cut it in two equal halves. Press or roll each piece into an oval to about 1 inch thickness. Roll each piece of marzipan into a log the length of the oval. Press the marzipan gently into the middle of the dough. Fold the left side of the dough over to cover the marzipan, then fold right side over on top of the left side so that the edge of it sits just left of the middle of the stollen (see <https://www.daringgourmet.com/stollen-german-christmas-bread/#recipe> for pics).
In other words, don't fold the right side all the way over to the left edge of the stollen. Pinch and tuck the top and bottom ends of the stollen to cover the marzipan. Use the bottom edge of your hand to press down along the length of the stollen towards the right of the centre to create a divot and characteristic hump (see <https://www.daringgourmet.com/stollen-german-christmas-bread/#recipe> for pics).
Place the stollen on a lined baking sheet. Cover the stollen loosely with plastic wrap and let them rest in a warm place or lightly warmed oven for 40-60 minutes until puffy. At that point you can pick off any raisins that are sticking out of the dough (they will burn during baking).
6. Towards the end of the last rise, preheat the oven to 180 degrees C and bake the stollen for 30-40 minutes or until golden. Let the stollen sit for 5 minutes, then use a toothpick to poke holes all over them (this will allow the butter to seep in), then generously brush the stollen with the melted butter while they are still warm. Immediately sprinkle with a generous amount of icing sugar, rubbing it into the creases and down the sides. Let the stollen cool completely. You may want to give it another dusting of icing sugar once cooled.
7. The stollen can be sliced and eaten now or wrapped tightly (wrap in plastic wrap then foil) and left to "ripen" in a cool place for 2 weeks. The liquid from the dried fruits will further penetrate the dough for more flavour and moisture. Stollen can also be frozen for longer storage.
8. Makes 2 large or 3 medium stollen.
For eating, I like to warm the slices up for a few seconds in the microwave, it makes the crumb nice and soft.

Thanks to Naomi for the lovely recipes above and to her son Leo for the fantastic cartoon below, a new Maavi in the making I think!!



Life here today is so different from when I was growing up. It is still 'life on the edge', but is now, like the rest of society, based on, for want of a better word, cash - which generally dictates our standards. In my childhood your welfare was completely dependent on what you could secure from what was available here. Even now, because of our lifestyle, we seldom have need of extra exercise or special challenges, whereas elsewhere people have to find ways to stimulate their organised ways of life. Fortunately, our children are still free to roam, which generally is not the case, and so their lives are organised from an early age.

So let me take you back a long time, perhaps seventy years, and describe to you sillock fishing - going to the *craigs*, not for sport, but as a means of getting fresh food for the table.

Depending on the 'ert' of the wind, and the swell, there were often six or more men fishing at the same place, especially Muckle Uri Geo, or Hoose Banx, where there was plenty space. The Springfield and Busta folk fished mostly east by, in the area of Busta Geo, at Skrauveldskin or Sinkyr, or even the Hen's Box. I have been there, not to fish, but to rescue creels, but it was hazardous with nothing secure for hand or foot.

Those men, and us also, often went to the Soonds, the rocks in by the Fless.

Bait was limpits, collected general on the same day, then leepit, which was heated in water just enough to discard the shell. The limpit was then chewed and blown out - '*sprootit oot*', to attract the fish, so you can understand the preference of the limpit being fresh!

We went at sunset, just when the South Light was coming on, but often the fish appeared later, when almost dark, so often, after catching the first sillock, a bit of white bait was taken from its belly, which shone better in the conditions. This no longer mattered to the sillock but was a great asset to the catcher. As I have said, we fished at Muckle Uri Geo and Hoose Banx, but in that area also, on the west side of Hestigeo, at the Mathers Head, and on the south side, at Whiligert and Shalston, which was a long trek home in the dark. I remember being at the Busta Geo, but memory fades as to where exactly we went.

Rather, I remember going to Peerie Ripheiller and the stack of Klingersgeo. There were other 'seats', at Muckle Ripheiller, where Uncle Willie saw a muckle halibut, right below where he was standing. That place, along with Maavie Tongue, were no fit places for a boy!

I was never near Skootherin, which was where Barkland Willie cut his upper leg with his knife, a wound which caused him problems for the rest of his life, and was ultimately the cause of his death. The only fishing area north by was Henry's Heads - a long way from home, but a great adventure for me, at least. The North Pier was not much use, the old lighthouse pier being the only construction there at that time and only having sufficient water at high tide, so I was never there, except more than twenty years later, at what was then the 'new pier' with Florrie and the boys, and where the limpits were already minced and mixed with oatmeal, by which the sillock tastes had surely changed, as well as ours, and the catching was the greater part of the game!

My Grandfather 'Fieldy' went a lot to the craigs - always on his own, and not always to the easiest of places; I remember him coming to Midway in the black dark with a buddie of sillocks that he had caught at Kista, which is down the back of Hoini which is a long trek in itself, before then climbing down to sea level, and then up with his catch. He was the only person who fished there in my time!

Sillock, and occasionally small piltocks were plentiful and we seldom came home empty-handed. I guess this would no longer be the case as piltocks are nearly an endangered species in these waters, such has been the huge quotas given to the Spanish and the French in the Atlantic, far away from their own shores. Atlantic saithe now appear on riviera menus, tempting British tourists who would never choose to consume them on this side of the channel.

But back to my story, where most of the men went to the craigs, especially those from both the Leoghs and Taft, and uncle Jimmy from Schoolton. Although having the tradition of the east side, he fished all over. Less frequent fishers were from Houll, Shirva and Utra, then they would have been young men, I remember them much better when I was grown up and they were much older.

Such is life!

For me then this was fun, but for all the others this fishing was serious stuff, being a source of fresh food. There were no fridges or freezers in those days and there were no planes flying in essential supplies. Our share in the hill was eight sheep, plus four for Vaasetter and Bunes. Some crofts had sixteen, some twenty, and one or two had forty, but these anomalies did not make for a bonanza of fresh food.

Then we would want to be like our fathers and grandfathers before education and the outside world took charge of our lives, but that was the very thing that our parents wanted for us, that our lives should at least have the opportunity to be better than theirs, and that things had to change, so that things like sillock fishing would be for pleasure rather than need.

We could not see that then, but by the time we came back here to live, things had changed and there was a new optimism. There was remuneration for our struggle and subsistence living was passing into stories of characters of yesterday.

But just a thought at the end, with this question: Have we now reached the stage where we no longer have time to appreciate where we live? Or has our population changed so much that things like sillock fishing is no longer a considered option, rather than even a thing of pleasure, as the material world becomes fully in control of even this remote but beautiful place.

When oil came to Shetland, Archie Fisher wrote that '*The handline and the Shetland yool are from a bygone age*', and that was more than forty years ago.

A tin of sardines fae Stackhoull Stores might be the next best thing.

Jimmy

Fair Isle Demonstration and Research MPA end of year update – Katie Cubbon, Fair Isle Demonstration and Research MPA Research Officer

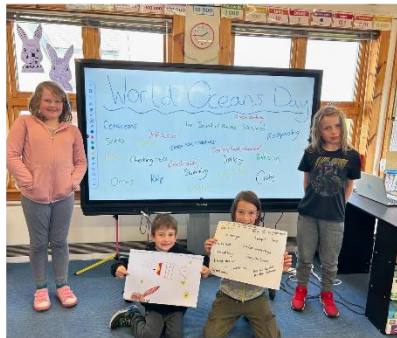
2024 highlights:

It's been a busy year for the Demonstration and Research MPA project with lots of research activity, funding applications, citizen science, engagement and more so I have picked out a few key highlights to share:

- To start off the year Dr Shaun Fraser came into Fair Isle to present the findings of the 2023 Fair Isle inshore fish survey to the community in January
- March saw the launch of the Fair Isle Marine Research Organisation's website: <https://www.fair-isle-marine.org.uk/> here FIMRO share their story and provide updates on DR MPA research activity and outputs. You can also find the Fair Isle DR MPA quarterly newsletters here
- In May, Ellie Owens (NTS) and team successfully fitted GPS tags to 10 shags – these tags have collected information including where they are going to feed and the depth of their dives. This data will be analysed by a PhD student alongside benthic (seabed) data from the Fair Isle inshore fish survey and benthic survey to find out more about why certain areas may be of importance for foraging
- In June FIMRO hosted an MPA weekend in Fair Isle with Emma Steel from Shorewatch coming in to do some marine mammal activities with the school. There was also rock pooling, seaweed pressing, intertidal surveys, Shorewatch training and an evening of marine talks at the hall
- Myself, along with Freyja and Grace Parnaby were at the Shetland Climate Festival in June with a FIMRO/Fair Isle Demonstration and Research MPA stand
- The Fair Isle sea cave survey report was published by NatureScot in July reporting findings from the 2021 surveys of Fair Isle caves
- The third consecutive Fair Isle inshore fish survey took place at the end of July – the team at UHI Shetland were able to utilise new trawl gear and baited remote underwater video devices to expand the survey coverage from previous years. Like previous years, lots of flapper skate were observed
- August saw FIMRO trial their first Passive Acoustic Monitoring device just off from North Haven – these devices will be used to detect and monitor marine mammals around the island
- FIMRO received significant funding from the Coastal Communities Fund (Shetland Islands Council) to employ a research officer for the DR MPA project for a further 3 years (August 2024-August 2027)
- Researchers from UHI Shetland were in Fair Isle in September to conduct surveys of the seabed using hydro-acoustic and drop-down video surveys
- In October I attended the Coastal Communities Network gathering in Millport on behalf of FIMRO and met with other inspiring community groups from around Scotland
- FIMRO received a small grant from the NatureScot Community Biodiversity Monitoring Equipment Fund – this was used to purchase some life jackets and hard drives for storing community data
- In November I attended MASTS conference in Glasgow to hear about the various marine research taking place around the country
- FIMRO had their second organisational capacity building workshop of the year in November with Fauna and Flora community support specialist Peg Shaw
- At the end of November, Dan Harries (Heriot-Watt) and Carol Hume (NatureScot) gave a remote talk to the community sharing findings from the Fair Isle sea cave survey

If you would like to keep up to date with Fair Isle Demonstration and Research MPA project progress you can sign up to the quarterly newsletters via FIMRO's website address above. **Fair Isle Marine WhatsApp group**

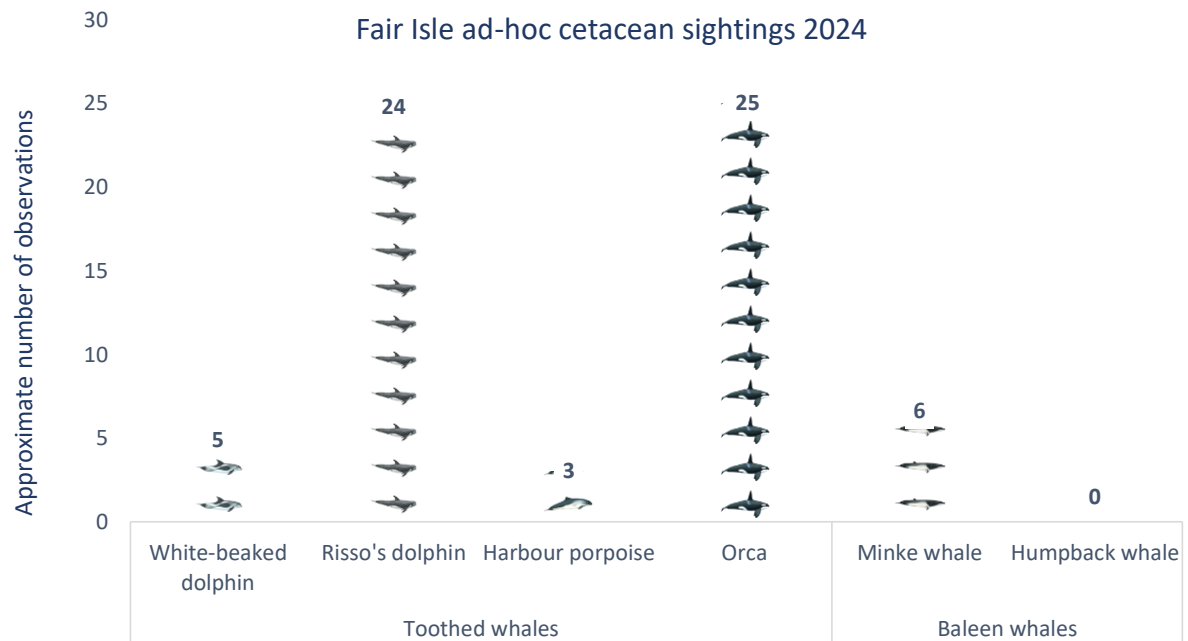
The Fair Isle Marine WhatsApp group has been on the go for more than two years now with 40+ members. This group is a space for the community and visitors to the isle to share their marine finds – this could be animals, plants, bruck or anything interesting found along the coast. Images are encouraged (where possible) as well as the general location found. This helps contribute to the Fair Isle biodiversity records which allows us to monitor changes in biodiversity over time.





Chinaman's hat limpet *Calyptrea chinensis*

Since that start of the group in 2022, over 200 reports have been made with almost 80 different marine species identified in total. In 2024 alone, more than 50 different marine species were reported via the group. This year, a first record for Fair Isle was reported – a Chinaman's hat limpet *Calyptrea chinensis* found at the Haven by David Parnaby, mollusc 122 for Fair Isle.



Fewer cetaceans were reported via the group this year compared to last year except for reports of orca with 25 individuals reported during 2024 compared to 11 the previous year. Other notable finds include a large piece of driftwood believed to have been chewed, most likely by a European beaver, several Loki's candles, lots of jellyfish including numerous lion's mane *Cyanea capillata* towards the end of the summer months, flapper skate swimming at the surface, nudibranchs *Doto* sp. and *Placida* sp. and one very large (20kg) halibut....





1: Large piece of driftwood believed to have bite marks from a European beaver, found by the Parnabys, 2: *Polycera* species of nudibranch found off the Haven pontoon by Jonnie Fisk, 3: Loki's candle found washed up in North Haven by Alex Penn, 4: lion's mane jellyfish in Hesti Geo from Luke Marriner, 5: by-the-wind sailors found by Eileen Thomson at Hestigeo, 6: *Doto* species of nudibranch found by Alex Penn/Jonnie Fisk in Muckle Uri Geo, 7: flapper skate egg cases found by David Parnaby at Leestit, 8: mauve stingers washed ashore in South Haven from Alex Penn, 9: Freyja Parnaby with her beaver-chewed driftwood, 10: Loki's candles found by David Parnaby in North Haven, 11: European squid washed up in North Haven from David Parnaby, 12: Goose barnacles settled on a buoy in South Harbour, Jonnie Fisk

Thank you to everyone who has reported their findings this year, please keep the updates coming! If you don't use WhatsApp, you can also email your image/observation with an approximate location to fairislempa@gmail.com.

Date for the diaries:

- On Wednesday 15th of January Shaun Fraser and Tanya Riley from UHI Shetland will be coming in to give a talk on the research findings from this year's inshore fish survey and benthic survey respectively. 7pm at the hall, all welcome.

Wishing all the FIT readers a very Merry Christmas. Thanks to everyone for their support over the last year, it's been lovely getting to know the island and its folk – looking forward to my next visit in 2025.

Katie x

When thinking of offering some words for Christmas, my thoughts strayed to old memories, and I knew not why:

Little Jack Horner sat in a corner
Eating his Christmas pie.
He put in his thumb
And pulled out a plum,
And said, what a good boy am I

Hopton, Horner, Smyth and Thyme,
When Abbots went out, they came in.

Royal gifts at Balmoral: Princess Di received a

toilet roll holder as a Christmas present.

It is Christmas Day in the workhouse,
And the cold, bare walls are bright
With garlands of green and holly,
And the place is a pleasant sight.
For clean-washed hands and faces
In a long and hungry line
The paupers sit at the tables
For this is the hour they dine.

At Christmas, we hung up socks from the mantel shelf as Father Christmas always came down the chimney. I'm not sure how he would manage modern central heating systems. We gathered on Christmas Eve as a family, and late on, we went out as a group carol singing to the houses of all Chapel members and ended up singing in the local hospital at around midnight. Christmas day began early as Dad had to visit his banana warehouse some 20-odd miles away to check temperatures. Christmas was lots of love, fun, laughter, old stories, presents, and all things shared, and there was a quiet time set aside to reflect upon the meaning of the birth of Jesus. Today, I often ponder over the thought of how different politically our country would be if Jesus' teachings were practised now.

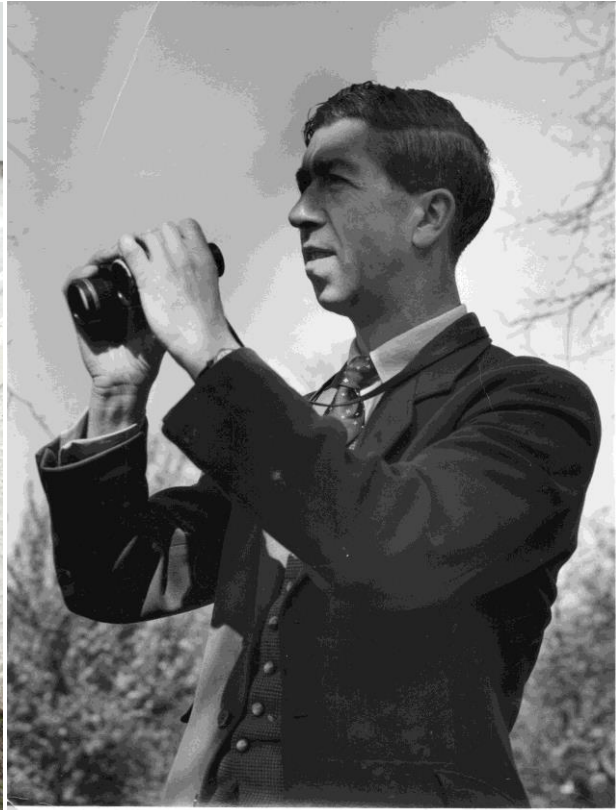
On Fair Isle, I give thanks for having friends and family, and as a community here, life is something very special

John at Utra



Thanks to Fiona at the Post Office for this interesting piece showing the various post marks stamped onto mail from the Fair Isle Post Office over the years. Interesting to see that the current date stamp style has been used since 1957 – how many of us have posted Christmas cards this year which will have had left the isle decorated with the same post mark as the cards our grand or great grandparents would have sent in years gone by...

Thank you to Jane Moore of Sevenoaks, Kent for this lovely piece remembering Ken and Esther Williamson - First Warden and Administrator of Fair Isle Bird Observatory.



I am the widow of Robin Williamson, and thus daughter-in-law of Esther and Ken Williamson – though I never knew Ken, he died long before I met Robin. As you know, Ken was the first director of the Bird Observatory. George Waterston was actually Robin's godfather. While Ken managed the birding, Esther managed the food and accommodation, and I am pretty sure that in those post-war days, her task was the more demanding – ordering a whole season's supplies in one go, for example. Luckily her upbringing in the Faroes made her equal to the challenge of island life. Robin knew Fair Isle from later visits, and he and Esther often reminisced about their friends there.

I have to share one story, which is about the notorious Richard Meinertzhagen. A celebrated good shot, he was often on Fair Isle but banned from bringing guns. One time, rumour had it that a short-toed lark was on the island. The birders scattered to look for it. At the end of the day, comparing notes back at the Observatory, the question was asked: had anyone spotted it? Meinertzhagen, holding up a tiny dangling corpse, said: "Is this it Ken?" (I should make clear that at that time, Meinertzhagen was intimidating and influential, and his frauds were yet to be exposed – so they had to put up with him, with no reflection on anyone.)

More recently, Robin liaised with Nick Riddiford and donated funds for the production of the 'Sea Area Fair Isle' booklet. Very sadly Robin died in 2022 when the project was still in progress. We'd been married 20 years. However, on checking Robin's emails, I saw one from Nick about the booklet. I replied and told him the sad news, and then found myself drawn into helping in a minor way with the final stages of production – which suited me very well, as I have a background in natural history and experience in publishing, and this was a pleasant task in the midst of the many unpleasant tasks that face a widow.

Since then, Nick and I have carried on our friendship with a lively exchange of news and photos about the birdlife in our very different parts of the country and on much else besides. Robin and I had talked about visiting Fair Isle, and I am very much hoping to do that next year.

I attach above a photo of Ken Williamson birding, and one of Robin, Esther and myself in front of Esther's home in Strontian, Argyll, which was her home in later years.

One final thing that will amuse you about Esther. Her Faroese genes meant that she was – or so Robin told me – the only person not sick on the Good Shepherd!

Jane Moore

Can you guess these countries here in anagram form?

Regalia	Inlaced	Also	Reign	Pains
Analog	Rain	Mail	Moan	Tango
Chain	Serial	Acrimonies	Pure	Enemy
Estimator	Laity	Plane	Rabies	

Answers at the back! Good luck! Pat at Stonybrake

Luca's Christmas Jokes

What is green and has wheels?	Grass, we lied about the wheels
What is white and can't climb trees?	A fridge
What's a caveman's fart?	A blast from the past!
How do you stop a bull from charging?	You unplug it
Why don't polar bears eat penguins?	Because they can't get the wrappers off!

Luca (9)

A GOOD READ



Sea Area Fair Isle: is a familiar phrase to all who follow the radio's Shipping Forecasts. It is also the title of a booklet now available for those visiting Fair Isle and from the Orcadian bookshop (14 Albert Street, Kirkwall, Orkney KW15 1HP; tel. 0185687800 or online here: <https://www.orcadian.co.uk/shop/orkney-life-people-places/1453-sea-area-fair-isle.html>)

Andrew and Kathleen Stout would like to wish all our family and friends in da Isle A Very Happy Christmas and Success and Good Health for the New Year

RIDDLES

Q. What does Santa like with his cheese?

A. Christmas crackers.

Q. Two flies stood on Robinson Crusoe's head. What did one say to the other?

A. See you on Friday.

Q. Why is a Christmas pudding like the ocean?

A. Because it's full of currants.

Q. You can take away my first letter, and my second letter. You can take away all my letters and yet I remain the same. What am I?

A. The Postman.

Q. If the green house is on the right side of the road, and the red house is on the left side of the road, where is the white house?

A. In Washington DC.

Q. How does a flea get from one place to another?

A. By itch hiking.

TONGUE TWISTERS

- 1) I'm a critical cricket critic.
- 2) How many cuckoos could a good cook cook, if a cook could cook cuckoos?
- 3) Sheep shouldn't sleep in shaky shacks, should they?
- 4) Lesser leather never weathered lesser wetter weather.
- 5) Many an anemone sees an enemy anemone.



Anagram Solutions:

Algeria	Iceland	Laos	Niger	Spain
Angola	Iran	Mali	Oman	Tonga
China	Israel	Micronesia	Peru	Yemen
East Timor	Italy	Nepal	Serbia	

Thanks to reader Sarah Rowbotham for submitting the following:

THE INVITATION (U A Fanthorpe)

THE FOXES HAVE HOLES... Matt. 8 20

The Gloucestershire foxes' message
To the child beyond our sea:
We'd hear thee was born in a stable.
Us dreams uneasy of thee.

Us knows the pack be after thee
Us knows how that du end,
The chase, the kill, the cheering,
Dying wi'out a friend.

So, lover, us makes this suggestion
To thee and thy fam'ly tu:
Come live wi we under Westridge
Where the huntin folk be few.

Thee'll play wi cubs in the sunshine,
Sleep in our snuggest den,
And feed on – well, us'll see to that –
Forget they beastly men.

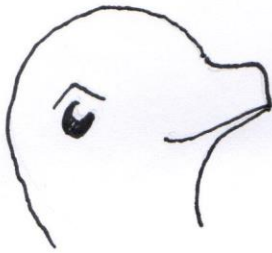
Maybe thee thinks tis too far off,
Our language strange to thee,
But remember us foxes of Westridge
When thou tires of humanity.

As 2024 comes to a close, we would like to wish you all a very happy Christmas and all the best for 2025. As ever, us editors at the Fair Isle Times are indebted to our many fantastic regular (and perhaps *irregular...*) contributors – firstly the bairns and staff of the Fair Isle Primary School - the F I T is nothing without your funny and insightful writing. Huge thanks as ever to our weekly stalwarts: Dave for the weather forecast (always plenty o weather) and Neil for Maavi (who always gives us a funny or thought-provoking piece even when good news is in short supply). Thanks as ever to all of you who provide us with week's dat's awa or other interesting items to include, we are very grateful!

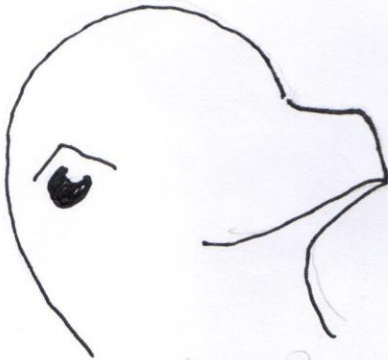
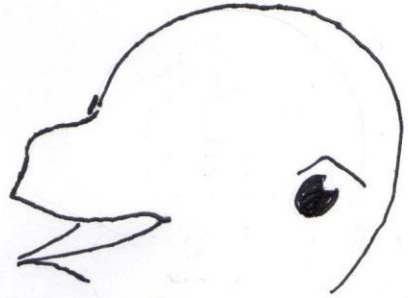
We hope you have enjoyed reading this year and look forward to your company throughout 2025.

Hollie and Eileen

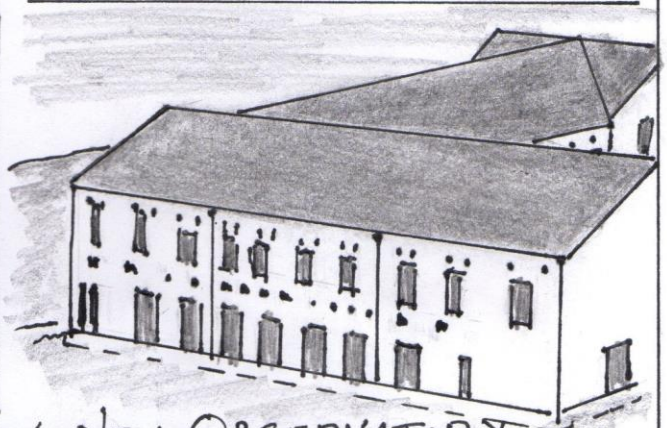
Macvi's Tongue



HIT'S CHRISTMAS TIME WHA' WE WISH HIT TILL



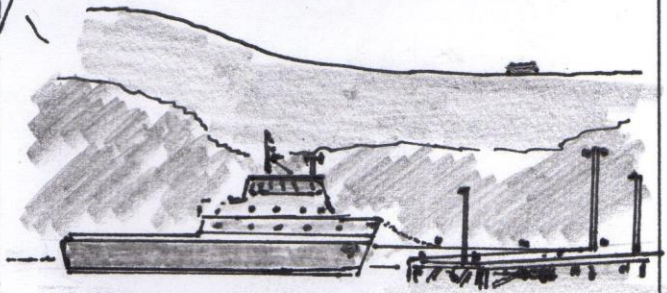
DA EENS BIGGIN DA



NEW OBSERVATORY....



...DA EENS AHINT DA



NEW BOAT....

NA.... TAE

EVERY BODY...!!

A MERRY CHRISTMAS...!!

