

IN & AROUND THE TERRACES

Information and news for Residents

Summer 2014

"The Ceilidh in the Mews"

Save the Date..... Saturday 2nd August 2014

7pm till 11.30pm

CARLTON TERRACE MEWS, EDINBURGH EH7

Adults: Advance Tickets \$9, Tickets on the Gate £10

Under 12yrs go free, 12yrs & over £3

Contact: douglas.green@blueyonder.co.uk



Save the date - 2nd August for 'The Ceilidh in the Mews!'

'The Ceilidh in the Mews' is being extended this year to the whole of the Terraces. It's a great shindig so come and dance a Gay Gordon with your neighbours!

Details - Time: 7pm - 11.30pm, **Place:** Carlton Terrace Mews, **Tickets:** advance £9 /on the gate

£10 / 12yrs and over £3 / 12yrs go free (all proceeds go to charity),

Includes: Matthew MacLennan Ceilidh Band, hog roast & vegetarian BBQ, games and fireworks, **Contact:** douglas.green@blueyonder.co.uk for tickets.



NISSAN LEAF

A car worthy of Edinburgh?

Of all the cars owned by our editor it's the £21k Nissan Leaf that has caused the greatest stir at dinner parties. Forget the Ferraris and Porsches, young and old are drawn to ask "what's it like?, how far does it go?" - to which the answers are "smooth, comfortable, safe and about 70 miles on a full charge of 8 hours".

Whilst the Leaf clearly shares a branch with its cousin the ugly stick, it remains an eminently practical and spacious car and can be harried along at quite a pace (albeit reducing range to less than 60 miles) with reassuring and benign handling, comfy seats and with an eerie silence enabling one to overhear pedestrian conversations. Driving like the local vicar brings its own heavenly rewards - the dashboard highlighting how many trees you have saved.

Free rapid recharging at the two Nissan dealerships takes 40 minutes (to 80% capacity / 55 miles) and as long as you are either a consummate townie, or have a second car for longer excursions, I would recommend one - perhaps a lightly used secondhand one for £13k, with the benefit of an extended warranty and a free servicing package to sweeten the deal. The Leaf has the power to enhance your green credentials and whilst there are currently insufficient charging points - come on Edinburgh Council - the pros still outweigh the cons.

Planning and Traffic

Planning: RRCTA continues to be vigilant on any planning applications affecting residential equilibrium and enjoyment of Terraces life. We will inform residents if and when action is required.

Traffic: Following the reactivation of the Henderson Global strategy for the St. James Quarter, current plans for Picardy Place and the top of Leith Walk are on hold until concrete decisions are made for the junctions, roundabout, tram lines etc. It could take a while so RRCTMA will continue to monitor.

HAPPENINGS ON CALTON HILL



At the last AGM we heard about plans to breathe new life into the UNESCO World Heritage site on Calton Hill. The City Observatory Dome has already been developed as a gallery for Collective - the contemporary, visual arts organisation.

The gallery invites visitors to engage with new contemporary art and has an ambitious programme of exhibitions running this year - see www.collectivegallery.net - for more detail on what will be showing.

They also have an open-air café, MILK, tucked into the space next to the Dome which serves quick, hot food, sandwiches, barista coffee and home baking in 100% compostable packaging.

David Williams, Arts, Strategy and Funding Manager for City of Edinburgh Council, had great news to share on future funding developments for Calton Hill. "If everything goes well, we will be in a position to start Phase II, the full restoration of the site," said David. "We will be creating a permanent home for Collective so their temporary accommodation next to the Dome can be removed."

RRCTA & Collective are jointly hosting an evening reception on Calton Hill, Tuesday 1st July 6-8pm. Come to hear more about the proposed development of the City Observatory complex and meet the team - **RSVP to:** mail@collectivegallery.net

Pet resident - Bramble + Pups



Harry and Thomas Crawley were excited last November when Bramble, their Jack Russell, gave birth to her first litter of five adorable puppies - Brodie, Jem, Pickle, Jake and Hope. She is a fantastic mum - although sadly Hope, the born last, didn't make it.

Bramble and her puppies made themselves at home and loved their 'puppy madness' moments when the kitchen doors were locked and they were given 20 minutes to run riot. There was usually a bit of clearing up to do afterwards!

With the help of Tor, David and the boys, Bramble's family have all grown up and left home, except for two...Pickle stayed making great use of the cat flap, and has perfected the technique of flying through at rocket speed.

Brodie isn't far away either. His new owner is now Charley Mallalieu, our very own resident gardener. When Brodie first left home, Bramble visited Charley's shed every morning just to check up on her first-born! So now we can often see mum, brother and sister playing together in the gardens.

Bramble has time again to hone her singing skills, accompanying Harry on his saxophone - check out *You-Tube*: Bramble sings Baker Street!

We welcome your feedback, ideas and contributions to the newsletter - contact us at rrcta@live.co.uk

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Hello,

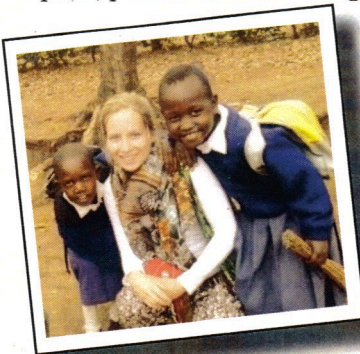
Summer is on its way and the new issue of the Terraces Association Newsletter is hot off the press, keeping you informed of what's happening in and around the Terraces. You will notice that the Associations' name has changed (newsletter footer). The Mews would like to be included within the Association title. The change would need to be officially agreed at the next AGM but we think it's an important addition and would appreciate your thoughts (rrcta@live.co.uk) **In this issue:** Faye Lambley gives a vivid account of her recent charitable adventure, we find out more about developments on Calton Hill, dine at The Gardener's Cottage (TGC) and hear from our latest pet resident.

A Tanzanian Adventure

Faye Lambley of Regent's Terrace recently returned from an adventure of a lifetime where she raised £750 for the Mountain Animal Sanctuary.

It was an amazing four weeks that took Faye from Kilimanjaro to Zanzibar "The furthest I had ever travelled on my own was to Bonaly Country Park on the number 10 bus!" Faye recalls, making her solo trip to Tanzania 'immense and terrifying'.

Her adventure began in Moshi where Faye volunteered at Korongoro School, teaching English to primary school children. She also visited an orphanage entertaining the children with the pens, pencils and colouring books she'd brought with her.



The next stage was a three day safari "one of the most exciting

adventures I could hope for," recounts Faye. "The great Ngorogoro Crater thrived with life including the Big Five - Lion, Elephant, Rhino, Leopard and Buffalo. The Elephants were terrifyingly huge and came within just two feet of our jeep!"

The trip then took her to Zanzibar, famous for its spices. One of her fellow travellers departed at this stage due to the violence that had been reported. But Faye travelled on and her fears did not last long. "As soon as I arrived I met the warmest and most welcoming people," she remembers.

The pinnacle of Faye's adventure was climbing Kilimanjaro. "I didn't quite get to the top, but it was one hell of a ride down in a rickety jeep with the 12 others suffering from altitude sickness!" **"Thank you again to everyone who supported and had faith in me."**



The Gardener's Cottage Feast or Famine?



How does sitting on a communal table in a small room with 18 fellow diners chattering happily sound? The last time the editor "went communal" was at Belgos - a Covent Garden mussel restaurant with a monk theme.

The menu has limited choice, perhaps necessarily so due to the ethos of supplies (at least the plant variety) being sourced from the surrounding garden.

For mains I chose duck in a broth of spelt, radish and spring onion (£16), my partner chose the hake with hay smoked potatoes and green beans (£15). The duck was just about the right side of uncooked but the broth lacked any distinct flavour. The hake, however, was delicate with the dish full of garden freshness.

Portion sizes reflect room size and are on the small side. Service was attentive although less formal than the lunch prices would suggest.

With just the one pudding, a rather fullsome and tasty meringue and ice cream tart, I was left with a creamy Herefordshire cheese and dry beetroot chutney served with 2 brittle crackers - all of which worked well together.

TGC sits uniquely and cutely in its setting (no doubt a key part of its attraction) and we wish it continued success. **1 Royal Terrace Gardens, London Rd**

oven for 25 mins to blind bake, then remove baking beads. Cook for a further 10-15 mins, the case is finished when it's golden brown in colour. **Once the case is ready, add all the filling and bake in the oven for 30 mins or until golden brown on top.**

Summer recipe - Graham's Crowdie & Onion Quiche



A popular dish on The Gardener's Cottage lunch menu, Graham has perfected his quiche recipe, with just the right kind of crispy pastry and a delicious oozy filling.

Short crust:
250g Plain Flour
125g Unsalted Butter (Diced)
2 tbsp Ice Cold Water
2g Fine Salt
3 1/2 cm x 25 cm fluted quiche tin.

Quiche Filling:
2 Whole Eggs & 6 Egg Yolks
750ml Double Cream
150g Crowdie (cream cheese)
2 Large Onions (thinly sliced)
Salt & Pepper
50g Unsalted Butter

Make shortcrust by mixing flour and butter together to create a breadcrumb like texture. Place on a work surface and add water, bringing together with your hands. Cover with clingfilm and rest in the fridge for at least 30 mins. Preheat oven to 170 °C. **While pastry is resting, start the filling by sweating the onions in butter on**

a low heat until soft for 30mins. Stir occasionally and ensure not to colour the onions. Whisk all the other filling ingredients together to create a custard. Roll out the shortcrust until 3mm thick and line the tin. Place clingfilm inside the case and add baking beads. Rest in fridge for a further 30 mins. Put case in pre-heated