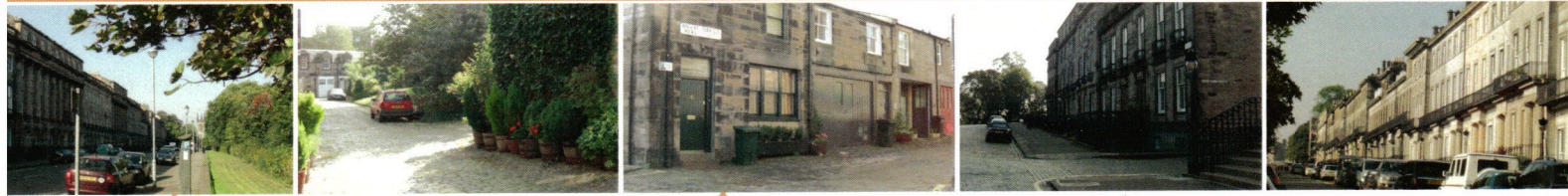


IN & AROUND THE TERRACES

Information and news for Residents

Autumn 2014



Welcome to our Autumnal issue,

Change is on its way, but hasn't the start of the season been glorious? Unfortunately, we can't keep the foliage on the trees or stop the clocks going back, but we can update you on what's happening in and around the Terraces. **In this issue:** we hear about past and present Terrace residents, sip a cocktail at the Balmoral Bar, provide a recipe idea for Christmas and hear the scoop on this summer's Mews Ceilidh from our latest pet resident.

AN INTERVIEW WITH JOHN SPENCELY CBE

'Local Artisan Handyman!' is how chartered architect, arbitrator and town planner John Spencely introduces himself. But we, his neighbours in the Mews and Terraces, know and love him as the witty, generous and kind gentlemanly sailor that he is.

During his 42 year residency in Carlton

Terrace John has chaired both the Garden and Terraces' Committees. Now he can be found most days in his corner Mews workshop. Look carefully and you will notice several of the Mews' house numbers are carved in exquisite pieces of slate and stone - these are all John's beautiful work. With an interest in lettering, particularly that of renowned sculptor and typeface designer, Eric Gill, John's wood and stone carving journey began with the chance purchase of a 'how to' book. His carpentry career began by creating a cradle for his eldest granddaughter!

From then on, every December the tap of John's hammer can be heard as he creates beautiful wooden toys for Santa to deliver to his granddaughters.

During John's career he directed many high profile projects - including the development of the Heriot-Watt University Greenfield site. An invitation, to the 40th Anniversary of the campus development, led to John's largest commission yet, 14 stone-carved plaques recounting the University's history for its Millennium Garden.

John is a keen sailor and this year won 3 silver cups in his 10 metre yacht Peak Flow. He learnt at his father's

helm aged 8 and on occasions recruits his crew from the Mews. We are constantly surprised by his ambidextrous rope control and his affinity with the sea. As he says, on the water, as in life, there is no option but to stand by your own mistakes.

John and his wife Lyn adore the Mews and are thrilled there's a younger generation making it their home. Lyn is our garden fairy! Blink and before you know it bulbs are planted, beds weeded and shrubs pruned. Their contribution to life in the Mews belies John's belief that he has been treated more kindly in his life than he deserves. In truth, John and Lyn's kindness to their friends and neighbours is precious and special. We are privileged to have you both, thank you Mr and Mrs Spencely.

French Royalty - on the Terraces in the 1830's



Painting by Thomas Lawrence, 1825
Source: Early Scottish Maritime Exchange (ESME)

Calton Terrace resident, 15 year old Léo McCormack has written an article for the Scottish Local History journal detailing how members of the French royalty returned to Edinburgh in the 1830's and found their way onto the Terraces!

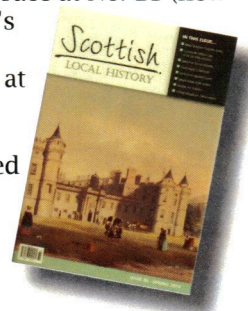
Léo, who is half Scottish / half French, was introduced to this intriguing subject, and mentored by Scottish historian Dr. Eric Graham a resident in Regent Terrace.

The article, "The French Royals' Last Return to Edinburgh", outlines the period of exile in Edinburgh of Charles X, the last Bourbon King of France and Navarre, from 1830 - 1832. Charles and his court, including his grandson Prince Henri, resided at Holyrood Palace, his second period of exile there. However, apartments were not ready for his eldest son Louis Antoine, the Duc d'Angoulême (the last Dauphin of France), and his wife the Duchesse, Marie-Thérèse-Charlotte (daughter of guillotined Louis XVI and Marie Antoinette).

They therefore stayed for some months in the newly completed Regent Terrace at No. 21 (now 22), as also did Prince Henri's mother, the widowed Marie-Caroline, Duchesse de Berry at No. 11 (now 12).

A local legacy is the tree-lined pathway through London Road Gardens, below Royal Terrace, which Charles requested to be laid out to provide a private and secluded walk from Holyrood Palace to St Mary's Catholic Church (now Cathedral).

The former Terraces' resident, pictured, is the notorious Marie-Caroline Ferdinand, Duchesse de Berry, whom Sir Walter Scott called 'that giddy lady'. Her husband, the Duc de Berry was the youngest son of Charles X; he was assassinated by a Bonapartist at the Paris Opera in 1820. Marie-Caroline was a central figure in plotting to restore the Bourbon dynasty.



To read more about this fascinating period of history visit www.slhf.org. Léo's article is featured in the Scottish Local History journal (Issue 88 - Spring 2014) priced at just £6.

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CHRISTMAS STRAWBERRY TRIFLE FROM 21212

To Make Purée: Bring strawberries and syrup to the boil in a pan and reduce to a simmer. When softened, strain off liquid (save), blend strawberries and gradually add liquid until smooth and slightly thick consistency. Pass through fine sieve into bowl and add more liquid if too thick. Pour into a squeeze bottle and refrigerate. **To Make sponge:** Whisk egg whites to stiff peaks and refrigerate. In a fresh bowl, cream egg yolks and sugar, fold in the flour, then egg whites, making sure they are fully incorporated, but not knocking down the mix. Line baking tray with grease proof paper and pour in mix. Spread evenly with spatula. Cook at 165 °c. When cooked place on cooling rack. When fully cooled, cut into circles using round cutters. The size will be dependant on the size of your serving glass. 2 circles per portion. **To Make Anglaise:** In a pan, pour milk and 1 pint of cream add the vanilla pod seeds or essence and place on medium heat. DO NOT BOIL. While liquids come to a simmer, whisk together the egg yolks and sugar in a bowl. When the liquid has reached a simmer, pass it through a fine sieve onto the eggs and whisk until fully incorporated. Place the liquid back the pan and place on a

low heat, whisking continually until thick enough to coat the back of a spoon. Separate into two halves. Add 1 half to a bowl with the chocolate, whisk in and refrigerate. With the other half add half strawberry purée and whisk together. Pour into saucepan and refrigerate.

To Construct: Whisk the remaining pint of cream to soft peaks and fold in white chocolate Anglaise until it's a smooth, thick mousse consistency. Transfer to a piping bag. In the base of a glass, put a small dot of the purée, then a layer of mousse about 1cm thick. Soak 1 disc of sponge in Sherry and put on top of the mousse and using the squeeze bottle, round the edge of the glass, pour a ring of strawberry purée. Sprinkle in 4 halves of dried strawberries and 4x ¼ fresh strawberries on top. Repeat process one more time and finish with one more layer of mousse and a few more dried strawberries, refrigerate before serving. **To Serve:** Heat the strawberry Anglaise until hot. Using a hand-held blender, foam the Anglaise and spoon to the top of the glass. Serve immediately before foam falls.

The Purée

250g Strawberries, 500ml Stock Syrup.

The Sponge

4 Egg Yolks, 2oz Sugar, 2oz Flour, 2 Egg Whites, 100ml Sherry.

The Anglaise

1 Pint of Milk, 2 Pints Double Cream, 1 Vanilla Pod or 1 Cap Vanilla Essence, 8oz Sugar, 12 Egg Yolks, 300g White Chocolate, Strawberry Purée.

Garnish

20 Dried Strawberries, 100g Fresh Strawberries.



Pet resident

- Dog Reporter Jack -

Hello! I am Jack, an Irish/Border terrier and a Carlton Terrace Mews resident.

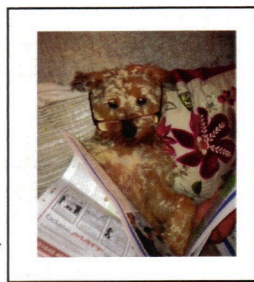
As a Garden's keyholder I've met many of you in the past, during my walkies, but this is the first opportunity I've had to reveal my writing talents!

Wasn't the summer a social whirl? Every August, over the past 10 years, we've hosted 'Ceilidh in the Mews'. All our chums come with their BBQs and enjoy dancing on the lawn - I'm always collard for the Postie's Jig!

This year, after a ruff day, we were blessed with a bone dry evening. We had a new band, with a great pedigree, they were Woofstastic!!! I was one of only a few dogs who took the lead and was allowed a 'back stage pass'! Thanks for the VIP treatment, the BBQ treats kept coming up all night!

The music was a bit loud for my sensitive ears, (louder than when I saw Snoop Dogg live at the Apollo) but everyone seemed to have a great night (many were a bit wobbly on their paws - too many glasses of wine?!)

Hope to see you at the next party - you'd be barking not to come!



Carols in Regent Gardens

Thursday 11 Dec, 6pm, Leibenthal Lawn

Join us in the Gardens to kick off the Christmas season with hearty carol singing, mulled wine and mince pies. If you play an instrument please bring it along. Last year, we had a keyboard and flute to accompany the singing, it really added to the spirit of the event. Contact Claire Tait, 0131 556 7565, or just come along on the night. We have music for everyone.

COCKTAIL HOUR

An Aperitivo evening at the Balmoral Hotel Bar, to launch their new bar bites, was a perfect opportunity to test their mixologists. The cocktail menu was bursting with divine choices, but starting at £11 each, it would just be one, but which one? The smoked salmon appetizer steered my taste buds towards a Lemon Breeze - Tanqueray gin, Limoncello, and a touch of Elderflower cordial topped with Ayala Champagne. It was light and fruity with an intoxicating aroma. I sipped to the sounds of Ellie Goulding, lounged luxuriously in a cosy sofa, before slipping away in search of bigger bites!

UPDATE ON TRAFFIC AND PLANNING

RRCTMA MONITORS THE POTENTIAL IMPACTS ON TERRACE LIFE

Traffic: The plans for Picardy Place and roundabout are part of the St James Quarter development and could happen quickly. It's likely that any application will have a serious effect on access to the Terraces. Further complications could be added by the publication of a Council report regarding the continuation of the Tram network down Leith Walk.

RRCTMA will follow the progress of both developments and keep you informed. (For background information visit www.broughtonspurtle.org.uk news story dated 9/12/2013.

Planning: We are not aware of any current planning applications other than the Alisa Craig Hotel plans on Royal Terrace. We keep an eye on the weekly list published by the Council, but if anyone spots A4 sheets attached to railings, lamp posts etc regarding a planning application please could you inform us at rrcta@live.co.uk.

Pavement Tidy Tip - Please present your recycling/food bins for emptying on the day of collection only, to keep paved areas free from obstacles, and avoid attracting vermin.

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