

Gypsy / Travellers Newsletter



Pictured above is Alexander Cameron who is our longest resident on Dunchologan. Alexander learned the art of weaving traditional willow baskets from his father, who would sell them in between doing seasonal jobs. Alexander now carries this skill on as a hobby. The willow was collected from the canal bank and needs to be steamed and the bark removed, which allows the willow to soften and it can then be weaved. This is a very skilled job which is unfortunately a dying art within the travelling community.

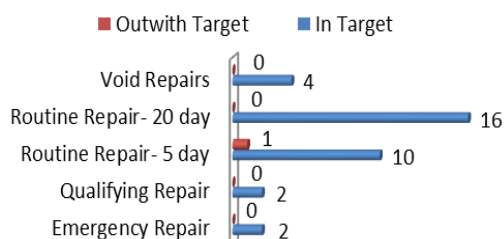
HISTORY OF ARTS AND MUSIC

From early on, the Romani have been connected with singing, dancing, and acting. They have carried on this tradition throughout the centuries to leave behind a great legacy. The list of famous musicians with Romani backgrounds includes Kesha, Neon Hitch, Cher Lloyd, Jerry Mason, and Django Reinhardt. Famous LGBT author Mikey Walsh and *Pilgrim's Progress* author John Bunyan are two of the many Romani who have given us memorable books.

In addition, many famous dancers come from Romani backgrounds. These include Carmen Amaya, who is widely considered the greatest flamenco dancer of all time.



Type of Repairs recorded at Travelling Persons Sites Since 1st April 2015



Annual survey of our Gypsy/Traveller Site Residents

ACHA carries out an annual survey of our Gypsy/Traveller Site residents each year. A member of staff will visit you in January to complete the survey. Please take the time to take part in the survey as all the information given

SITE IMPROVEMENTS CONSULTATION EVENTS

ACHA is currently preparing to submit a bid for the Scottish Government's Capital funding to improve our Travelling persons sites at Dunchologan and Bayview. We have already held consultation events during November and our architects have visited both sites during December. The next consultation events will be held on **18th January 2023 at Rockfield Centre Oban from 3pm to 6pm** and **25th January 2023 at Dalriada House, Lochgilphead from 3pm to 6pm**.

WARM BANKS & COST OF LIVING CRISIS

The Scottish Government has set up a 'One Stop Shop' to help with the cost of living crisis which contains useful information on debt, benefits, and energy advice and is easy to use. The link to it is

<https://costofliving.campaign.gov.scot/>

Warm Places to go and have a cup of tea/soup and some company are in the following places in Oban and Lochgilphead:

MS Centre Campbell Street, Lochgilphead every Monday 12pm - 2pm

Lochgilphead Parish Church every Friday 11am – 2pm

Physio Gym Mid Argyll Hospital every Tuesday 1.30pm to 4pm

NEW GYPSY TRAVELLER WORKING GROUP ESTABLISHED

The Housing Service of Argyll and Bute Council has established a multi-agency working group to support the local Gypsy/Traveller community and encourage and improve partnership working. One of the key aims of the 2019 'Improving the Lives of Scotland's Gypsy/Travellers' national Strategy was for the Gypsy/Travellers community to 'have a seat at the table, are listened to, and have a say in the decisions that affect their lives'. The core purpose of the Working Group is to engage with the community and make this happen in Argyll and Bute.

The first two meetings have been well received and an Action Plan is being developed in conjunction with the Gypsy/Traveller community representatives to take forward identified actions to support the community. The next meeting is scheduled for 19th January 2023.

If you would like to get involved, we would welcome more community participation. To find out more please contact either:

Ali Martin, MECOPP on 0739 883 0408 or by email at: ali@mecopp.org.uk

Douglas Whyte, Housing Services on 01546 604 785 or by email at: douglas.whyte@argyll-bute.gov.uk

CHRISTMAS WORD SEARCH

W	N	H	G	F	R	O	D	S	M
M	B	S	L	L	E	B	N	R	W
R	L	Y	H	C	N	O	E	U	S
E	L	B	A	M	W	D	G	S	J
V	W	R	T	M	I	E	G	F	F
I	D	N	A	C	W	P	D	Y	V
T	L	N	B	T	R	E	E	T	U
S	Z	C	D	Z	H	Q	A	V	L
E	P	R	U	D	O	L	P	H	H
F	V	U	G	O	N	G	G	E	L

WORD LIST

BELLS

CARD

CIDER

EGGNOG

FESTIVE

RUDOLPH

SNOWMAN TREE



CHRISTMAS BISCUITS RECIPE



Ingredients

225g self-raising flour, plus extra for dusting
1 orange, zested
1/2 tsp ground mixed spice
115g golden caster sugar
115g British unsalted butter, cut into cubes
1 medium egg, beaten

For the decoration:

400g icing sugar, plus extra for dusting
1 tsp red gel food colouring
silver pearls (crispy)
gold crunch sprinkles
white chocolate stars
ready to roll green icing
ready to roll red icing

Method

Preheat the oven to gas 4, 180°C, fan 160°C. Line 2 baking sheets with baking paper.

Add the flour, orange zest, mixed spice, sugar and butter to a large bowl. Rub together with your fingertips until the mixture resembles fine breadcrumbs. Add the beaten egg and mix to a stiff dough. Bring together with your hands into a disc, wrap in clingfilm and chill for at least 20 mins.

Roll out the dough on a lightly floured surface to 5mm thick. Cut out a mixture of shapes, such as stars, Christmas trees, snowmen or snowflakes with cutters. Transfer to the prepared baking sheets and chill for 10 mins.

Bake for 10-12 mins (check after 8 mins if your shapes are small) or until pale golden. Transfer the biscuits to a wire rack to cool completely. The biscuits can be eaten plain, dusted with icing sugar, or try some of these colourful decorating ideas below.

For the icing, place half the icing sugar in a bowl, add 3 tbsp water and mix until it forms a thick paste. Place the remaining icing sugar in another bowl, add 3 tbsp water and the red gel food colouring and mix together to make a bold red colour.

Put the red icing in a piping bag with a small plain nozzle (or spoon into a sandwich bag and snip the corner off to make a small hole). Pipe lines around some of the cooled biscuits to make borders or snowflake patterns. Leave to set briefly. To flood the middles, add a spoonful of the white icing inside the borders and allow the icing to spread to the edges. Decorate with silver and gold balls and stars, as you like. Roll out some green and red fondant icing on a surface lightly dusted with icing sugar to 5mm thickness. Cut out shapes and use to decorate the remaining biscuits. Secure the fondant icing with a little runny white icing. Leave to set completely before serving. The finished biscuits will keep for up to a week in an airtight container.

ACHA WELFARE RIGHTS

Our Welfare Rights Service provides a Welfare Rights Officer for each area in Argyll.

For further information on benefits please do not hesitate to contact ACHA'S Welfare Rights Service if you wish to check eligibility.

You can also contact our **Welfare Rights Service** on **0800 028 2755** or email welfarerights@acha.co.uk.

Please visit our website for more details www.acha.co.uk

Energy Advice. Help With Costs

Ali-energy (energy advice) 01631 565183

Help with other costs

Bute Advice Centre (Flexible Food & Fuel Fund) 01700 502 784

www.buteadvice.org.uk

[Argyll and Bute Flexible Food Fund \(argyll-bute.gov.uk\)](http://argyll-bute.gov.uk)

ACHA have warm packs that can help, these packs include a warm blanket, hat, gloves, socks, hot water bottle and thermal mug and some tins of soup.

Staff have them in their cars and vans and we are also keeping a stock in our offices – please collect one or ask our staff for a pack.

SCOTTISH CANT OR SCOTS ROMANI

Scottish Cant is spoken between Scottish Gypsy Travellers or Nacken people. See below some common phrases translated into Scottish Cant

English

How Are you?

I'm good thank you

What is your name?

My name is ...

Are you looking for a cup of tea?

I'm dying for a drop of tea

One, two, three

Scottish Cant

Irr ye weel?

I'm barrie parruka tute

sossi tiro nay?

Miro nay si ...

Irr ye deakin' fur a tasseo char

I'm moudin' fur a toti wichin o' char

Yeck, dui, trin