

Volunteers Wanted

We are looking for volunteers for future projects including a community cinema, fruit and veg co-op and community gardens. If you are interested in volunteering with any of these projects and have a couple of hours to spare, please contact The Hub on 01501 773 669 and ask for Lesley. Alternatively call her on 07429 663 276 or email lesley@fauldhouse.org.uk



What's Available at The Hub

- **Soft Play** for the **Under 5s**
- **Free Internet Access**
- **Colour photocopying** and **laminating**
- **Blackburn, Seafield & District Credit Union** every Friday from 12noon–2pm
- **Awfy Braw** handmade jewellery for sale every Thursday from 9am–12noon
- **Meeting Rooms** available for local/community groups & board meetings
- **Rooms and soft play for hire** for Under 5s parties
- **Breich Valley Information Service** who provide free and confidential advice, including help with completing benefit forms, consumer, debt and money advice

Do you have an Upcoming Event?

If you would like your event to be mentioned in the next newsletter please email newsletter@fauldhouse.org.uk or contact Lesley on 07429 663 276 by 1st March.

Useful Contacts

West Calder Police Station: 01506 871 218
Crimestoppers: 0800 111 555
Safety Advice from the Fire Brigade: 0800 169 0320 or communitysafety@lbfire.org.uk
Partnership Centre: 01501 773 000 or fpc@westlothian.gov.uk
West Lothian Council: 01506 280 000
Breich Valley Information Service: 01501 770 276
Doctors' Surgeries:
Dr Richie & Dr Jones: 01501 773 045
Breich Valley Practice: 01501 773 020
Community Health Reception: 01505 773 046
Dentist: 01501 773 032

Photocopying

Photocopier and laminator available. We can laminate and photocopy full colour up to A3. A4 copies from 10p/copy.

Pop-up Shop

We have a shop front area available for hire at £15 for 3hrs. Whether you are a crafts person or have any other goods/services/business ideas, please contact Lesley at The Hub to discuss possibilities and availability.

Fauldhouse Together

Issue 16, Winter 2011



The latest news on developments in our village, from the FCDT Team

FCDT Wishes You a Happy New Year!

Craft Fair

We held a Christmas Craft Fair on Saturday 3rd December in The Hub.

A number of talented local crafts people took part offering original, handmade products for sale including jewellery, cards, home baking, Christmas wreaths, glass decorations, paintings, hats, bags, handmade doggie treats and wood turned items such as clocks and pens. Thanks to those who braved the cold and wintry conditions to attend and support the event.



DOSH Course

FCDT is hosting a course organised by the West Lothian Credit Union Forum. The course aims to help you through the financial minefield of spending and saving. This course will be **FREE** and will run for for four weeks (10am–12noon) starting on 7th March in The Hub.

DOSH (Debt or Saving Handling) covers aspects of handling personal finances, such as debt, credit, income, managing a bank account, saving, borrowing, budgeting and credit unions. The course is run in a relaxed and informal way and learning is through activities and discussion.

Everyone on the course will also be able to open a credit union savings account and will receive a bonus in the account for each week attended. Creche available but will require one week's notice to arrange. **For further information contact Lesley on 01501 773 699 or Janet on 01506 633 222.**



Join the Fauldhouse Community Development Trust

Membership of the Fauldhouse Community Development Trust costs £1 (life membership). For that you can show your commitment to helping us deliver positive, sustainable improvements to our village. Whether your commitment extends to being simply a paid up supporter of the organisation or you want to get more involved in our activities, your membership is very important to us. Please complete the form and join up today.

I wish to join the Fauldhouse Community Development Trust and enclose my £1 membership fee.

Name: _____ Email: _____

Address: _____
Would you be interested in becoming a volunteer with the Fauldhouse Community Development Trust? _____

Yes/No

Postcode: _____
Would you be happy for us to contact you about any up and coming events? _____

Tel: _____
Yes/No

All the data we hold is gathered and managed in strict accordance with the Data Protection Act 1998. We will not disclose any information supplied by you to any third party organisation.

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Tel: 01501 773 699
Email: info@fauldhouse.org.uk

Mobile/Text: 07429 663 276
Web: www.fauldhouse.org.uk





Fauldhouse Faces

John Brannan (son of Paddy and Margaret) lives in Fauldhouse and owns and runs Brannans Butchers on the Main Street. He has two daughters: Rachel, 15 and Niamh, 12. He spoke recently to Flora Greenhorn Broughton about his life and work. John is from a family of one brother and three sisters.

Flora: I suppose with your father owning the butcher's shop, your career choice was pretty obvious.

John: Yes, as a young schoolboy, I used to work behind the scenes in the shop. Then I did a chefs' catering course at college in Bathgate, followed by a four-year apprenticeship with my dad. I remember the day in 1992 when I took charge of the business. My dad was looking forward to his retirement, and the day of his 65th birthday he came to me with a briefcase, a set of keys, handed them to me and said: "Right John it's all yours now". Since then I've

had a daily routine from 7.15am till about 5.30pm six days per week.

What sort of preparations do you carry out before you open the shop to the public?

I bring out the meat from the fridges, such as sausages, burgers, steaks, etc, and set it out on trays for display in the shop. Meat has also got to be minced ready for sale.

I see you have a very impressive display of sausages. What types do you offer your customers?

We have the usual steak, beef and pork.

I see you have the "flat sausage" or the Lorne sausage to give it the posh name. These are only popular in Scotland and not to be seen in England. What is the difference between the link sausage and the flat sausage?

The flat sausage is a beef sausage but simply has less water in it. The link sausages need the extra water because they have to go through the sausage making machine.

Do you have a special recipe you use?

Well it may not exactly be top secret but we just use a traditional family recipe. We also offer "Italian" flavour which is Italian seasoning added to the mix, a pepper coated mix and we sometimes add onions to the mix for a round flat sausage.

What would you say is the difference between your sausages and those offered by supermarkets?

Supermarkets have to mass produce their sausages whereas ours are hand-made on our own premises.

What is your customers' most popular daily purchase?

Well that's easy. Although we sell loads of sausages and pies, the top winner is steak mince!

Do you have to bid for sides of beef at a meat market? And how long does it take to cut up a whole side of beef?

I don't go to bid at market, but rely on a supplier at Lanark Market. A whole side can take about two hours to cut up, although I don't do any cutting myself.

How does the price of a side of beef now compare with when you started?

In the early 90s it was around £300; now it is nearer £800.

You had a hip operation recently. How did you cope with work after?

My assistant Brian took over with one other helper, and my Dad was around behind the scenes. When I was recovering I knew how to pace myself with the workload, as being a long-term arthritis sufferer I have learned to live and work within certain limits. It is also helpful that the Shotts shop, which my brother James runs, now handles all the heavy preparation work.

What's your view on the changes which have taken place in the village?

Like every place, which has a mix of good and bad points, there are faults but at the same time improvements are appearing.

Do you manage any holiday breaks at all?

I try to have at least two weeks' holiday per year with the girls. We vary our travel between France, Spain, England and Turkey. No particular favourite place.

When you close the shop for the day, how do you relax?

Mostly watch TV. Just popular shows with quite a bit of football.

cont.

Brannan's steak pies are renowned, especially at this time of the year – have you any comment for our readers on this?

Well, our pies are produced in the Shotts shop and, as we have our own bakery there handling rolls etc, the pastry for all pies is hand-made. The best of steak goes into the pies. Sometimes for a special customer request we add either kidney or sausage to the steak. Because of the advantages of the Shotts shop, we can deal swiftly with our steak pie orders whether it is for Gala Day, weddings, Christmas or New Year celebrations.

Pamper Evening

We hosted a Pamper Evening in mid-November in The Hub, 10 Main Street.

Those who came along received massages, crystal therapies and facials from three local therapists. At the end of the evening everyone left looking and feeling very relaxed.

We are thinking of having a similar event again, so keep an eye on future newsletters, our website and Facebook for further information.



New Nursery Opening

Opening in early 2012, Sheephouse Nursery will provide Fauldhouse and the surrounding villages with a local community nursery. Housed in what were previously Farquhar's shops, the nursery will also take in the adjoining house – offering a bright and airy nurturing home-from-home environment over five completely refurbished rooms.

With lots of outdoor space the nursery will have a baby and toddler garden away from the hustle and bustle of the bigger children. A covered terrace will mean that they can get out whatever the weather, while the garden will have a sandpit, outdoor musical instruments and activity space. The older children will have vegetable patches, a play den, a greenhouse and a storytelling circle.

A full complement of passionate and qualified staff will ensure that children experience their highest level of care while an in-house cook will provide home-cooked tasty nutritious meals which change on a daily basis.

As well as a standard nursery day-care service from birth to five years, the nursery will also offer wrap-around with both local school nurseries and an after-school club for children up to Primary 7.

For more information on opening hours, fees and waiting list call Gail on 07867 538670 or email hello@sheephousenursery.co.uk



Remembrance Sunday

Thank you to those who attended the Remembrance Sunday Service on 13th November at the Fauldhouse War Memorial.

There was a wonderful turnout, with over 250 villagers attending the inter-denominational service to honour those who gave their lives in the two World Wars and more recent conflicts.