

The Arran Inquisition



Andrew Keeling

Andrew Keeling is the composer who worked with P7 children on creating their musical show, 'Magic on Arran'. He has written lots of classical stuff but is a rocker at heart, and can't wait to come and live on Arran.

Age?
52

eBay or ArCaS?
I discovered ArCaS before Ebay.

Occupation?
Composer/Flautist/Guitarist/Teacher

If the ferry sank half way would you swim for Arran or Ardrossan?
Glug...glug...I can't swim.

What really gets your goat?
Noisy neighbours.

I would most like to meet...
C.G.Jung, Alfred Wainwright and Judee Sill for scones and tea at Machrie Moor Golfclub tearoom.

How do you like to relax?
The last time I relaxed was in August 1973.

Where wouldn't you live on Arran?
I'd like to live anywhere on Arran.
Period.

The last book I read or CD bought...
Books — Darryl Sharp's The Survival Papers & George Eliot's The Lifted Veil;
CDs — Comsat Angels's My Mind's Eyes and Mahler's Kindertotenlieder.

Global warming means Arran disappears into the firth of Clyde. How would you spend your last few days on Arran?
a) writing a song or two with Alison Prince;
b) a walk up Goat Fell;
c) a walk down Glen Sannox;
d) scones and tea in the Machrie golfclub tearoom followed by a walk on Machrie Moor.

My earliest memory is...
Watching blue fluorescent water swirling under a grid in Denstone, Staffordshire, c. 1958.

I'm happiest when...
Climbing the fells.

The last time I laughed was...
Seeing two astronauts on a roof on the road between Lamlash and Whiting Bay.

The most expensive thing I've bought on Arran (excluding property) is...
A holiday at Blackwaterfoot in 2006.

Brodick Co-op or Ardrossan Asda?
Brodick Co-op.

If I could be anyone else for a day I'd be...
Henry Purcell writing one of his String Fantasias; Jimi Hendrix abandoning Hey Joe and segueing into Sunshine of Your Love on the Lulu Show on 'live' TV in 1966.

What Committee (actual, or fantasy) would you like to be chairperson of?
None. I hate meetings.

Wind turbine: green machines or eyesore?
It all depends on how many.

The last time I danced was...
Former hippies don't dance. They muse over King Crimson's In the Wake of Poseidon, Van der Graaf Generator's H to He Who Am the Only One, T2's It'll All Work Out in Boomland and Judee Sill's Heartfood.

Dream dinner date: what would you eat and who with?
A curry at Cheefy's under the railway arches in Huddersfield with my wife, Sue.

I spend most of my day...
Chalking dots onto music manuscript paper.

The great unanswerable question is...
The sound of one hand clapping.

Would you survive The Arran Inquisition?
E-mail your responses to us at info@arranvoice.com
Postal responses to: The Arran Voice, Pier Buildings, Brodick, Isle of Arran, KA27 8AX

Recipe

By Graeme Atkins

MAYAN HOT CHOCOLATE

If you've never seen the film *Chocolat* (2001), starring Johnny Depp, Dame Judy Dench, Juliette Binoche, and a host of other stars from both sides of the channel, then it's well worth a look.

Set in 1960 in a conservative rural village in France, the story revolves around a mother and daughter who open a chocolate shop just as Lent is starting. The townspeople are soon won over by her exuberance and her delicious chocolates — except for the mayor, who is determined to shut her down.

This film features the 'perfect' hot chocolate — and here's a recipe I found for it using modern ingredients.

Ingredients:

- 1 chilli pepper, cut in half, seeds removed
- 5 cups of whole or non-fat milk
- 1 vanilla bean, split lengthwise
- 1 or 2 cinnamon sticks
- 8 ounces bittersweet chocolate or 3 tablets of Mexican chocolate, cut into 2" pieces
- 2 tablespoons granulated sugar or honey to taste
- 1 tablespoon almonds or hazelnuts, ground extra fine

Method:

Add chili pepper to 2 cups boiling water. Cook until liquid is reduced to 1 cup. Remove chili pepper, strain for stray seeds, and set aside.

In a medium-size saucepan, combine cream or milk, vanilla bean and cinnamon stick. Heat on a medium heat until bubbles appear around the edge. Reduce the heat to low, add chocolate and sugar/honey. Whisk occasionally until chocolate is melted and sugar dissolves.

Turn off the heat, remove vanilla bean and cinnamon stick, stir in ground almonds or hazelnuts. Add chili pepper infusion, a little at a time, making sure the flavor isn't too strong. If chocolate is too thick, thin with a little more milk.

This recipe will make 6 servings, and it can be served hot or cold. It's the perfect start to a dark and damp Autumn morning.



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