

# 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](mailto: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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