

Butcher with name for Black Pudding



Black Pudding dominates the trade of Stornoway butcher, Charles Macleod so much that it may as well have been his middle name! Strangely the middle name of the original Charles Macleod was the most unlikely Menendez. A Gaelic name would have been more expected but the origin was another distant location – Patagonia, in South America.

Early in the 1900's Murdo Macleod from Keose on Lewis travelled to Argentina to work in Patagonia. He was an expert judge and buyer of livestock. He came to be held in such high esteem by the owner of the estancia, Jose Menendez, that when he set off back to the Hebrides, Sen. Menendez asked that his name be given to Murdo's first child.

Murdo and his wife Christina set up home in Ropework Cottage in Stornoway, where their son Charles Menendez Macleod was later born. Charles M. Macleod went to school in Achmore and Stornoway and completed an agricultural degree in Aberdeen.



After war-time service he set up business at Ropework Park, Stornoway in 1947 and the business is now run by his two sons Iain and Charles.

In that fateful week in March 1996 when Stephen Dorrell made the statement to Parliament about the possible link between BSE and nCJD the shop reopened after a Dollar Rae refit.

Thoroughly modernised the shop sells a very wide range of vegetables, cheese, cooked pies and other speciality foods in addition to its main business as a meat supplier.



Situated at the foot of Matheson Road adjacent to the edge of town Co-op superstore Charles Macleod's also benefit from the neighbouring Post Office.

There is ample parking outside and inside the welcome is warm. Back in mid July when your correspondent visited there was great disappointment in a customer's response when assistant Joan (pictured overleaf with Iain) told the lady that Lewis lamb wouldn't be available until the very end of the month.

The island abattoir reopened at the end of July to deal with the vast quantities of lamb that is reared on the island.

Iain explained that his Black Pudding won a Taste award in 2000 from the Guild of Food Writers. He now sells so much of the black stuff that he has two men work night shift throughout the week purely employed to make black pudding.

The secret? Well all that is said is that the Macleod's pride and joy is "fashioned with care from prime ingredients only and is made to a family recipe dating back to first half of the last century."



Back packer solves summertime staff shortage



A chance conversation across the counter ended up an interview when Iain Macleod met Matt Hunter from Roma in Queensland Australia.

Matt only came in to ask for a Leg of Lamb but when quizzed what brought him to Stornoway it transpired that it was a job he was after.

With his Australian girlfriend employed as a locum in the Western Isles Hospital Matt was up for making sausages and the famous Stornoway Black Pudding.

The former Hotel manager in Queensland and Tasmania said that he finds the Scots "very friendly" and describes his work mates as "a good bunch of lads".

This made one wonder how he coped with the famous Scots propensity to down a few drinks. Matt explained:-
"Back home they ask you 'Do you want a drink?' 'What do you drink?' here in Stornoway they just ask me 'Where do I drink?'"

