



2015 August Newsletter

PREMIUM
BEDROOM
INCLUDED



Oban Bay.

WE TAKE YOU TO PLACES
YOU CAN HARDLY IMAGINE



From the potting shed AUGUST 2015

Hello Everyone

It's come round to August time again, and all the countryside is absolutely buzzing with energy. The hillsides and forests are bursting out all over with colour and mellow fruitfulness, and there are rich pickings to be had by all the birds and animals. There has been an extraordinary hatching of birds across the Highlands and a very high birth rate amongst most of the mammals, including deer.

At the seaside there are lots of seal pups and the sea eagles have been quite prolific!! The puffin colony has doubled in size or more. A good run of salmon have returned to the river – times are good!

We are striving manfully with all our building maintenance and the Hotels are looking quite sparkling new. We have also replaced curtains and bedding at The Royal hotel – it looks very nice indeed.

In the gardens we have produced lots of plants and baskets and they are presently in full bloom – looking great. We are spraying, feeding, weeding and grass cutting at a frantic rate – it just does not stop.

All the Tours are working well and we are looking forward to doing new tricks next year. The Concerts have worked well and all entertainers and musicians have been in top form. Angus and Skipinnish have had a hard time filling all their commitments – not helped by getting stuck on the Isle of Tiree due to a ferry cancellation! What an opportunity it was for me to tell 'Tiree' stories!!

I hope you find our Turkey & Tinsel and Festive offers of interest. We look forward to seeing you!!

All the very best from the Head Gardener and all the Team at Highland Heritage!

Best Regards.

Ian Cleaver
MD Highland Heritage Ltd (and Head Gardener)



Big Maggie and the Pig

In the small Highland town of Drumcrian, over a wee dram, the farmers and crofters of the community had gathered together to discuss some important issues concerning future developments in hill farming!

About midway through the meeting, Big Maggie stood up and spoke passionately and at length.

Before Maggie could finish her rant, one of the older farmers got up and said, "What does she know about anything? I would like to ask Big Maggie if she knows how many toes are on a pig!!"

Quick as a flash Big Maggie rounded on him and replied, "Take off your boots and count them". And that was how she met Donald!!

Recipe:

Home Made Curry
Empty the fridge, 'war on waste.' Stop wasting food!

Ingredients:

Leftover cooked meat from the fridge, chopped up 2 onions, jar of curry paste, (or curry base), olive oil, any vegetables nearing sell by date, any fruit at sell by date, eg bananas, apples, pears, plums etc (no citrus or grapes). Any canned fruit, including juice, (not citrus), 1 ham or chicken stock cube

You can cut down on food wastage and have a very healthy meal with this recipe.

Method:

Chop up onions and fry in olive oil, until golden brown.

Add in chopped cooked meat, then curry paste, (or base), a little water if required.

Add in chopped fruit and canned fruit, (including juice).

Add ham or chicken stock cube.

Add in chopped vegetables (not leafed).

Leave to simmer for 60 minutes and eat with microwave rice and chopped banana.

If you keep it for 24 to 48 hours, it will taste even better!