

UNSUNG HEROES

Allow us this opportunity to introduce to you two of the unsung heroes of the Green Park. The two Pauls - Summers on the right and Czekalla on the left - have, between them, looked after the hotel grounds for at least the last two decades.

They initially met through a Perthshire-wide initiative designed to rehabilitate prisoners back into society. We hasten to add that they helped set up and run the scheme, rather than join it as active participants. Alistair's work with Pitlochry in Bloom overlapped with this project, ultimately leading to a serendipitous introduction to the Green Park.

Since then they have quietly gone about their business - sometimes in the unkindest of weather - planting, weeding, brushing, dead-heading, spraying, watering, cutting, leaf collecting and generally keeping the place in good order.

They come to the rescue whenever snow lays its cold hands on the hotel. They can be seen scattering salt and sand from our yellow bins, with thanks owed to them for more than a few cars pushed up Clunie Bridge Road over the years.

Each year they perform a very respectable gymnastic display in cutting the host of hotel hedges, especially the tall evergreens at the rear car park. This involves feats of trimming at heights not for the faint-hearted.

They also display the patience of Job when it comes to leaf clearing. Hardly will they completed a days leaf blowing and collecting, before a colourfully named storm sneaks up behind them to undo all of their hard work.

They are always at hand for a chat with guests. As two of life's naturally outgoing personalities, they are willing to converse on any topic, gardening, or just life in general. That said their default setting is football. With one Paul leaning towards Rangers and the other a heartfelt Aberdeen fan, this is the closest the two of them ever come to dis-harmony.

"They come to the rescue whenever snow lays its cold hands on the hotel."



Ongoing projects for the two of them include developing the four meadow sections, allowed to grow free within the main lawn. Each year the amount of insect wildlife down by the lochside grows as a direct result of their hard work.

The new staff accommodation is now up and running and the boys will soon be reinstating, and hopefully expanding, the herbaceous borders. Graeme in the kitchen is certainly looking forward to this development.

Paul (Summers) has a word for those of you wondering about the Green Park red squirrels and there recent whereabouts. Following advice from Karen and Liz, the hosts of our Scottish Winter Nature Breaks, we now only feed them during the depths of winter so that they don't become lazy in their foraging habits. While the down side of this policy is fewer sightings of squirrels zipping about the place, we can at least take some comfort in the fact that those that we do see are lean and mean and in the peak of health.

So why not take time out to chat to either of our Unsung Heroes next time you are passing. Modest and retiring that they are, your fraternal attention will certainly put a spring into their step!



Graeme Pallister, highheidyin of the Green Park kitchen brigade, offers up the following recipe to those of you with a culinary bent.

Graeme joined us this April and brings with him a wealth of experience and expertise - not least as a previous Scottish Chef of the Year and Restaurant of the Year award winner.

SHETLAND MUSSEL & ALMOND FRICASSEE

Ingredients

1 onion, peeled and finely diced
3 garlic cloves, peeled and finely diced
1 carrot, peeled and finely diced
2 sticks of celery finely diced
100g butter
2 pinches of saffron threads
50ml white wine vinegar
1 glass of white wine
5 mushrooms finely diced
200ml double cream
100g flaked almonds, toasted first
2kg of washed, beards removed Scottish island mussels
4 fillets of sea bass, skin scored lightly with a sharp knife

Method

Place the mussels in an empty pan with a splash of water on a full heat, place a tight fitting lid on top, steam and shake the pan occasionally till mussels are fully open, allow to cool slightly before tipping all the contents carefully through a sieve into a bowl to capture the juices, remove all the mussels from the shell and reserve the stock.

In a pan slowly sweat all the vegetables with 1/2 teaspoon of butter and a little vegetable oil. Use a lid so prevent burning. Shake the pan occasionally, after 20 minutes add the mushrooms and cook till soft, keep stirring occasionally. Add the white vinegar and saffron and reduce fully, add the white wine and reduce by half, add the flaked almonds and the mussel stock and reduce by half, add the double cream and reduce slowly to thicken, season to taste, may not need anything, remove from the heat and fold in the cooked mussels. Either keep warm for serving or chill and fridge before use.

Preheat your grill on full power. When ready to serve, place the seabass fillets onto a lightly oiled tray, skin side up and lightly season with salt and pepper then grill to golden brown.

Place the sea bass on plates and stop with the Mussel stew, sprinkle with extra almonds and serve with a simple green salad and potatoes of your liking.



PITLOCHRY FESTIVAL THEATRE'S SUMMER SEASON LINE UP FOR 2024

News hot off the press from the theatre is that 2024 will include **premières, musicals, opera and two special revivals.**

Main Auditorium productions include revivals of the musicals **Footloose**, co-produced with New Wolsey Theatre and

Beautiful: The Carole King Musical, the world première of Frances Poet's stage adaptation of Jane Austen's **Sense and Sensibility**, co-produced with OVO, and the return of the theatre's award-winning production of **Shirley Valentine**.

The Studio will stage premières of Harry Mould's new play **The Brenda Line**, and a co production with Scotland's Firebrand Theatre Company in association with Dr Kerri Andrews

of **Nan Shepherd: Naked and Unashamed**.

The Outside Amphitheatre

will see the return of Elizabeth Newman's adaptation of Frances Hodgson Burnett's **The Secret Garden**, and a Gaelic and Scots Language version of Purcell's baroque masterpiece, **Dido and Aeneas**.

Please note that the first two of these three venues come without the need to consult the weather forecast!



THE 2024 WINTER SHOW

The hills of Pitlochry will be alive this winter with Rodgers and Hammerstein's much loved musical **The Sound of Music**. Set in 1938 Austria as the forces of Nazism take hold, we follow the irrepressible Maria as she and the von Trapp family inexorably head towards a difficult decision that will change their lives forever. The Sound of Music will run from the 15th of November 2024.

SOCIETY COLUMN



ENGAGEMENTS

Robyn Gallacher, daughter of our very own David and June Ann and a regular to these pages, became engaged to seafaring engineer and son of Dunkeld Ciaran Cassidy.

Ellen Young formalised her trans-Atlantic special relationship with her American beau Robert Forbes. A close family affair, their nuptials were held in nearby Strathardle.



WEDDINGS



John Draghici and Claudia Maria Balaban flew home to tie the knot in their native Draghici. Marius - like all good big brothers - was on hand to make sure things ran smoothly.

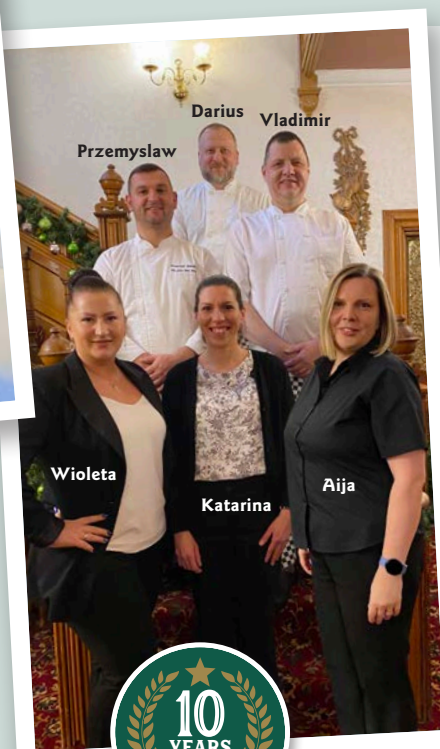
Not to be outdone, Graeme Pallister and Lucie Paluskova took the plunge in Prague. The locals kindly arranged for a highland piper to make Graeme feel at home.



LONG SERVICE AWARDS



Elzbieta Szwedo doubles as both our stalwart Head Housekeeper and easily the best dancer at our annual Christmas staff party.



Daughter Oliwia often pops in to say hello to parents **Przemyslaw** and **Wioleta Sasara**. Two stalwarts of the Green Park.

The ever adaptable **Katarina Seboova** moves between the office, reception and now the kitchen. A great team player.

Aija and **Darius Ziubriene** may debate between themselves which one of them is the boss, but we all know.

Vladimir Ozerskis - chef Vlad is always calm, rarely flustered and ever ready with a smile and joke.



Ashleen Fenwick, one of Pitlochry's finest, became our latest duty manager this year. Well done to her.

The rates quoted are for dinner bed and breakfast, per person per day and they include V.A.T.

2024 Early Spring Rates & 2024 Late Spring Rates

**From early January 2024,
to Thursday the 21st of March 2024**

£139.00 per day for a one to two day stay.
£136.00 per day for a three day stay.
£134.00 per day for four days or more.
£130.00 per day for a weeks stay.

**From Friday the 22nd of March 2024,
to Thursday the 9th of May 2024**

£147.00 per day for a one to two day stay.
£143.00 per day for a three day stay.
£141.00 per day for four days or more.
£138.00 per day for a weeks stay.

2024 Main Season Rates

**From Friday the 10th of May 2024,
to Saturday the 2nd of November 2024**

£169.00 per day for a one day stay.
£167.00 per day for a two to three day stay.
£165.00 per day for four days or more.*
£163.00 per day for a weeks stay.*
£142.00 per day for bed and breakfast.

2024 Autumn Rates

**From Sunday the 3rd of November 2024,
to Saturday the 30th of November 2024**

£158.00 per day for a one to two day stay.
£154.00 per day for a three day stay.
£152.00 per day for four days or more.
£150.00 per day for a weeks stay.

***Included in this tariff is a Complimentary Pitlochry Festival Theatre Show of your choice.
There are no restrictions on the date of use or the part of the auditorium preferred.**



Green Park Booking Form

The Green Park is a non-smoking hotel

NAME					
ADDRESS					
POSTCODE					
TELEPHONE NUMBER			EMAIL		
ARRIVAL DATE	DEPARTURE DATE	TYPE OF ROOM REQUIRED	TWIN	DOUBLE	SINGLE
PLEASE RESERVE THE ABOVE ACCOMMODATION IN MY NAME					
SIGNED			DATE		

If you wish to travel by coach or rail we will provide free transport between Pitlochry Station and the hotel.