



# East Haugh House

Country Hotel & Restaurant  
Scottish Country Sports Hotel 2005 & Runner Up 2006

East Haugh, by Pitlochry, Perthshire PH16 5JS  
Tel: 01796 473121 Fax: 01796 472473  
[www.easthaugh.co.uk](http://www.easthaugh.co.uk) [easthaugh@aol.com](mailto:easthaugh@aol.com)

## Hotel's dream Kitchen Garden

Due to the weather and lack of time, I didn't manage to get my raised beds planted until early July and I thought I had left it too late. I am now, however, absolutely delighted to report that what has happened has been nothing short of phenomenal and this is all thanks to the SEER Rocksoil.

Here's what we saw:

- INCREDIBLE SPEED OF GROWTH of herbs, lettuce, leeks & courgettes. Most were ready for picking a few weeks after planting, and I even had a double crop from my Strawberries!
- ABSOLUTELY NO WEEDS. Previously, I had bought a few tons of top soil and the results had been so bad, & weeds so prevalent, I had to get rid of it all - what a waste of money!
- A READY SUPPLY OF FRESH HERBS FOR OUR CHEFS right at the back door. Craig Somerville, our Head Chef, is out there every day harvesting the crops for our guests - the flavour is superb and all organic which is a real bonus.
- RAISED BEDS PROVED TO BE A GREAT SUCCESS. They require less bending for planting & picking, avoid the rabbits & nobody walks on the soil as they would in a normal garden. There is also good protection from the elements & at any hint of a frost, I can quickly cover with fleece to protect vulnerable plants.

I would always use SEER Rocksoil for any new shrub or flower beds now, because if it does this for your vegetable garden, it will be fantastic for shrubs & flowers - little or no weeding - what a joy! If anyone wants to see for themselves, would be delighted to show you round.

Yes, I have no hesitation whatsoever in saying you have something really exceptional here. It is marvellous to see a mixture of what is a by-product of quarrying and a by-product of gardening being put to good use - every power to your elbow!

Yours sincerely  
Lesley McGown

Personally run by the owners  
Neil & Lesley McGown