



# Lavender Ridge Farms Newsletter

2391 County Rd. 178 Gainesville, TX 76240 940-665-6938 LavenderRidgeFarms.com March 2009

## Cooking With Lavender Class



March 28th 10:30-1:00 will be our next "Cooking With Lavender" class. If you haven't made it to one of our cooking classes before, well what are you waiting for? Come join us and learn how to add the unique taste of lavender to your meals. We had 17 attendees in February and are looking forward to meeting new faces at our next class. Everyone always has a good time and we will share a delicious lunch that you help prepare. The cost is \$25.00 per person and reservations and prepayment must be made by March 25th. Everyone will take home a booklet that includes the recipes for the dishes that we prepare.

## Art Attack! ...and it is FREE!



**Saturday April 18th** from 10-6 is our next **Art Attack!** This is a **FREE** and, yes, we did say free, event for everyone. We will have artist of all types from painting to jewelry selling their wares, good food and performances by North Texas Central College performing arts department as well as other local talent. The drama department will be doing High School Non-Musical. ***I know that it will be a hoot!***

New this year will be **wine tasting** brought to us by **Weinhof Winery** in Forestburg, Tx. specializing in Texas Fruit Wines. Basically, the weekend will just be a great excuse to get together and enjoy good friends and great entertainment. There are plenty of activities to keep adults and kids busy at the festival: Children's art tent, horseshoes, walking tours, wine-tasting, culinary demos, a paper making demo, Frank Buck Zoo information/exhibit table, and of course, all the wonderful entertainment and vendors. Check out the NCTC website for more information:

<http://www.nctc.edu/elearning/courses/dance/mcontrino/ARTATTACK2009.htm>

The **vendor application** is available on our website for those of you interested in becoming a vendor.

## Strawberry Picking Time



The end of April and hopefully a little earlier our strawberries will be ready for picking. We planted 13,500 little plants in October so there will be plenty for everyone to pick. It is a great experience for children as well. We will be celebrating Strawberry Daze from the end of April through first part of May with cooking and jam making demonstrations and other events on weekends. There will be a special children's day on May 2nd with different activities for them to do. Come and enjoy picking fresh ripe strawberries for the family and also enjoy a strawberry dessert in the Café. We will have different strawberry dishes featured in the Café during this time.

## First Annual Lavender Festival



Mark your calendar! May 23-25th, Memorial Day weekend will be our first LAVENDER FESTIVAL. Vendors selling everything from antiques to handmade creations will be set up around the lavender field for shopping, performances on the stage, lots of good food, and of course the lavender will be at it's peak for cutting bouquets. Again anyone interested or if you know someone that would be interested in being a vendor please contact us. You definitely won't want to miss this event!

See Lavender Festival Flyer (in PDF Format) - [Click HERE](#)



## Lavender Plant Availability

Many of you have been asking for lavender plants and we wanted to let you know their availability. Lavender plants will be ready and available for sale **March 20** in gallon containers and 4 inch pots. They will be ready earlier than we reported last month. Some of the lavender varieties that will be available in gallon containers for \$7.50 each and 4 inch pots will be \$3.50 each are Grosso, Provence, Hidcote Blue and Dusseldorf - possibly some Spanish varieties as well.

The farm will have plenty of good Texas perennials, herbs, scented geraniums and others for sale at the same price in gallon containers a little later, most likely mid April.

## Vendors Wanted!

We are extending an invitation to any of you that would like to participate in **Art Attack!** or the **Lavender Festival** as a vendor. If you or anyone you know sells antiques, art, or handcrafted items please feel free to contact us about renting a vendor's spot around the lavender field for each of these celebrations. Email: [info@lavenderridgefarms.com](mailto:info@lavenderridgefarms.com), or telephone 940 665 6938. **Click [HERE](#) for Vender Application Form.**

## Featured Product - Culinary Lavender



If you haven't had **lavender lemonade**, you don't know what your missing! Use our culinary lavender to prepare a delicious and refreshing treat simply by making a tea from culinary lavender and adding it to your favorite prepared lemonade. Our culinary lavender comes from the Provence lavender plant and is preferred by chefs for cooking due to the fact that it has a less comphorous taste than other varieties. Many other delicious items can be prepared with culinary lavender as well. Anything from appetizers to desserts. The culinary lavender comes is a 1 oz. tin and is \$7.00.



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