

WELCOME SPRING!

LRF Calendar of Events

- **March 23-24:** On location at Collin County Master Gardener's Garden Show; McKinney, TX
www.ccmgatx.org/thegardenshow
 - **April 5:** Farm re-opens for the year.
 - **April 6:** Carter County Master Gardener's Garden Show; Ardmore, OK
 - **April 14:** Cooking with Lavender Cooking Demo/Class at the farm. 10:30-1:00.
 - **April 26-28:** Farm Closed. We will be on location at Germanfest in Muenster, TX
www.germanfest.net
 - **May 3-5:** On location at Texoma Birdfest; Hagerman Wildlife Refuge, Sherman, TX
<http://www.fws.gov/refuge/hagerman/#>
 - **May 12:** Happy Mother's Day! Weekend Specials in the Café and Gift Shop to celebrate Mom's Day.
 - **May 24:** Café CLOSED/ Gift Shop Open
 - **May 25-27:** 5th Annual Lavender Festival. Farm opens 9-5 Saturday, Sunday and Monday.
- Schedule your own special event at Lavender Ridge Farms. Call/Email for Availability and Details.

SPRING HAS SPRUNG AT THE FARM!

Lavender Ridge Farms reopens for the 2013 Season Friday, April 5.

Farm Hours:

Friday—Sunday 9:00-5:00

Café Hours:

Friday—Sunday 11:00-3:00

Our Online Store is Open!

Click on the [Online Store](#) link from our website to purchase all of our handmade products. We accept credit cards, Paypal and can ship anywhere in the US.



Ice Follies daffodils blooming

We are excited for the farm to re-open for the year! All is well at Lavender Ridge as we gear up for another season. We will reopen on Friday, April 5th. The farm hours are 9-5 and the café hours are 11-3 (Friday, Saturday, Sunday). We will be stocked with lavender plants and other perennials/herbs for sale as well as the gift shop filled with our handmade products. Although the lavender is not blooming, it's still a great time to get come out to the country, breath some fresh air and enjoy the newness of Spring.

CAFÉ LAVENDER

Have you tried lunch at our café? We serve a variety of items that include lavender as well as non-lavender selections. For those who have never tried a lavender inspired dish, we invite you to try one of ours! Lavender has a unique taste that is

sweet, floral, with citrus notes and is more prevalent in the after-taste. We will have a featured item each weekend, along with our regular menu. We are sure you won't be disappointed with whatever you choose. There is no need

for reservations unless you are bringing a group of 8 or more. Like us on Facebook to find out what the special feature is each week.

Bon Appetit!

Café Column

We love cake at Lavender Ridge...and cake with lavender just makes it even better. We feature this flavorful lavender pound cake in our café on occasion. Enjoy!

LRF Pound Cake

- 2 1/4 c. flour
- 1/2 lb. butter
- 3 eggs
- 1 c. sour cream
- 1/2 tsp. baking soda
- 1 1/2 c. sugar
- 1 tsp. vanilla extract
- 1 1/2 tbs. ground lavender

Mix all ingredients together and beat for 2 minutes. Spray bundt pan with non-stick cooking spray. Pour mixed ingredients into pan. Bake at 325 degrees for 50-55 minutes.



April 26-28, 2013

Festival Hours

- Friday: 12:00PM– Midnight
- Saturday: 10:00AM–Midnight
- Sunday: 10:00AM–8:00PM



www.germanfest.net

Lavender Ridge Farms, Inc.

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GARDENING WITH LAVENDER

April is a great month to introduce lavender to your garden. The gentle weather gives young plants the opportunity to establish a good root system to accommodate the water requirements needed by these young herbs. By following a few rules, you can successfully add lavender to your own garden. The farm will have several varieties of lavender that are hardy for North Texas and will

be available to purchase beginning April 5th. The following varieties will be available in 4" containers: **Royal Velvet, Hidcote, Buena Vista, Provence, and Grosso**

All of these varieties are of equal hardiness as long as the requirements for growing are met. Here are the basics for lavender survival:

- Well drained soil
- Full sun

- Good watering practices
- Organic fertilizer
- Cut back in the winter

Happy Gardening,
Jerry



Successfully add lavender to your own garden with a few basics.

5TH ANNUAL LAVENDER FESTIVAL

The lavender festival is right around the corner! Save the date! May 25-27th from 9:00-5:00. Join us as we will be celebrating all things lavender. This is the first weekend we start cutting lavender. If we do run short

on fresh cut lavender this year due to the drought the last couple of years, we will definitely not be short on good times! Lavender treats, shopping with our 50+ vendors, food, wine tasting and more will all be here for

your enjoyment. We always have a variety of antiques and arts & crafts vendors that create a shopping extravaganza. Interested in being a vendor? Email us for a vendor application and tell us what you would like to sell.

COOKING WITH LAVENDER

Our next Cooking with Lavender class will be held at the farm's café kitchen on Sunday, April 14th from 10:30-1:00. Come to learn how easy it is to use lavender in cooking, enjoy a delicious meal, and have a great time. Seats are available, but limited.

Please email or call to make your reservation



Lavender is an incredible versatile herb for cooking.

by April 7th. The cost is \$30.00 per person and must be prepaid at time of reservation. We will prepare lavender roasted chicken, a lavender pasta dish, lavender vinaigrette for our salad and lavender scented fruit parfait for dessert. A great girlfriends' day outing!