

# THE SUMMER SCOOP

## LRF Calendar of Events



- **July 21** : Wine & Music at the Farm. Winehof Winery on location 12pm-4pm with wine tastings or purchase by the glass or bottle.
- **August 18**: Cooking with Lavender & Herbs Class (10:30am-1:00pm) Reservations required.
- **September 13-15**: On location at Grapefest in Grapevine, TX. Farm CLOSED this weekend.
- **September 22**: Wine & Music at the Farm. Winehof Winery on location 12pm-4pm with wine tastings or purchase by the glass or bottle.



## Fall Festival

- **October 4-6**: Annual Fall Festival & Chili Cook-off (9am-5pm).

Schedule your own special event at Lavender Ridge Farms. Call/Email for Availability and Details.

## SUMMER GARDEN TIPS

Here are a few suggestions for the hotter months of the year:

- Cut back perennials that have finished their flush of blooms. Catmint and Mealy Blue Sage are two that will come back out and give another show before winter. I cut these back 5" from the ground.
- When taller varieties of Lantana stop blooming and start making seed heads, cut it back to about 12" from the ground to encourage blooms into the Fall.
- While watering garden color, especially annuals, remember to fertilize regularly for more blooms.
- Heavy watering to beat the heat also leaches out nutrients from the soil. Replace them by watering with a water soluble fertilizer or a coated pelletized fertilizer such as Osmocote.
- Too keep chives, garlic chives and garlic from spreading in the garden by seed, cut off the blooms just after the flowers wither and do not allow the seeds to form. A perfect plan to keep these invasive guys at bay.
- Monitor your Spring introduced lavender plants for correct moisture. Overwatering is easy to do even in hot weather.



- Lavender does like frequent drinks in the heat, but need to dry out between watering. Check lavender plants for moisture in the morning or late evening. These periods of the day give a true reading of the plants water needs. (Plants monitored in the heat of the day in direct sun can look a little wilted but still not need water.) This is a normal response to the heat during the hottest part of the day.

**Happy Gardening,**

Jerry

## BUZZ OFF!

Did you know that we sell an All Natural Insect Repellent? This stuff is amazing and are overwhelmed with the amount of testimonials from customers that have made the switch from the dangerous commercial products. We combine pure essential oils to make



a safe spray on application for all areas (yes...even your face). Safe for kids too. Our repellent is available in a 4oz. Spray bottle for \$6.00 (online, or on the farm).

*Chili Cooks & Critics  
Wanted!*



Are you an expert chili cook or chili taster? We are hosting our first annual chili cook-off during the Fall Festival this October (10/4-10/6). The chili cook-off is a CASI (Chili Appreciation Society International) Event and all CASI Rules apply.

Visit [www.chili.org](http://www.chili.org) for information on CASI rules/policies. All proceeds from the chili cook-off will go to the Stanford House Senior Activity Center in Gainesville.

Can't cook or would rather just eat chili? Let us know if you would like to volunteer a few hours on Saturday, October 5 to be a tasting judge.

**Like Fresh Peaches?**

Plan on picking your own at the Red River Peach Orchard through August. Pick in the morning and visit our farm for lunch.



<http://www.redriverpeachorchard.com/>

Lavender Ridge Farms, Inc.

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# LAVENDER ON THE BBQ

**Grilled Pineapple Chicken With Lavender Honey Glaze**

Ideal for a summertime meal. This grilled chicken has a sweet kick of honey; plus the pineapple and lavender glaze make every bite amazing.

**Lavender Honey Glaze**

- 2 T butter
- 2 garlic cloves, finely minced
- 1/2 C honey or lavender honey
- 1/3 C fresh lime juice
- 3 T soy sauce
- 1 T culinary lavender
- 1/2 ground ginger

**Chicken**

- 6 boneless skinless chicken breast
- 6 fresh pineapple rings

To make the glaze, in a skillet, heat the butter over medium heat, and sauté the garlic for 1-2 minutes. Whisk in the lime juice, honey, soy sauce, lavender buds and ground ginger. Remove from heat. Divide the glaze in half.

Place the chicken breasts in a covered dish or zipper bag with half of the glaze, allow to marinate, in the refrigerator for at least 1 hour. Set aside the other half for basting when grilling.

Lightly oil grill. Place chicken on grill, and cook for 6-8 minutes per side, basting with glaze every few minutes. Place the pineapple rings on the grill, and baste with the remaining glaze. Cook just until the pineapple develops grill marks, and then turn over. Continue basting with the glaze, and cook the rings for another 3-4 minutes.

Place chicken on a serving plate, and top with the grilled pineapple. Makes approximately 6 servings.

From "The Lavender Gourmet" by Jennifer Vasich, available at Lavender Ridge Farms gift shop or online store.



**Our Online Store is Open 24/7!**

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.



The lavender season is over and we no longer have blooms to cut. Stay tuned for our Fall cutting season where we should have zinnias, sunflowers and more!



**Farm/Gift Shop Hours:**

Friday—Sunday  
9:00-5:00

**Café Hours:**

Friday—Sunday  
11:00-3:00

## LAVENDER RIDGE SUMMER COOKING CLASS

Our next Cooking with Lavender & Herb classes will be held at the farm's café kitchen on Sunday, August 18th from 10:30-1:00. Come and learn how easy it is to use lavender & other herbs in cooking, enjoy a delicious meal, and have a great time. Seats are available, but limited for our cook-

ing classes. Please email or call to make your res-



Get inspired to use lavender in your kitchen!

ervations. The cost is \$30.00 per person and must be prepaid prior to the class (non-refundable). We will prepare a full course meal using lavender and other fresh herbs. We might even throw in a special cocktail recipe. Come and enjoy the day at the farm!