

IT'S FESTIVAL TIME!

LRF Calendar of Events

- **May 12:** Happy Mother's Day! Mom's receive a free dessert with a lunch purchase. We are also offering a 20% discount on all purchases in the gift shop the entire weekend (May 10-12).
- **May 24:** Café **CLOSED**/ Gift Shop Open
- **May 25-27:** 5th Annual Lavender Festival. Farm opens 9-5 Saturday, Sunday and Monday.
- **June 15:** Family Day at the Farm. Free lavender lemonade, and fun for the kids.
- **June TBD:** Wine & Music Sunday (Check on our Facebook page for exact date in a few weeks).
- **July 14:** Cooking with Lavender & Herbs Class. Reservations required.
- **July TBD:** Wine & Music Sunday (Check on our Facebook page for exact date in a few weeks).

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



5TH ANNUAL LAVENDER FESTIVAL

We hope you are planning to attend our 5th Annual Lavender Festival. The festival is three days (May 25th–27th) from 9:00am–5:00pm.

This is our 5th year hosting the festival and it continues to grow every year. The festival is the official kickoff of the lavender cutting season. We supply everything you need to cut your own bunch of fresh lavender.

In addition, we will have over 40 vendors on-site selling their handmade goods, antiques and more. Weinhof

Winery from Muenster, TX will have wine tastings of their handcrafted fruit wines and our neighbors at Aubrey Oaks Alpacas will be on-site showcasing their award winning alpacas as well as selling their fine quality alpaca merchandise. Other vendors include: multiple antique dealers, handcrafted items, baskets, handbags, unique handmade jewelry, handmade jams & jellies and local honey. In addition we will have Smokin' Willies BBQ on-site as well as Nana & Papa's Old Fashioned Kettle Corn. Come out and enjoy the day of lavender, food, shopping and relaxation.



The Festival is our weekend kickoff to cutting fresh lavender bunches.

CAFÉ LAVENDER

Have lunch in our cafe when you visit the farm. Enjoy some of our standard items from our menu including Lavender Honey Chicken Salad, Dilled Potato Salad, Turkey Pesto Wrap or a Hearty Ham and Swiss Sandwich. In addition, we have a variety of delicious lavender inspired

desserts to choose from as well. There is no need for reservations unless you are bringing a group of 8 or more (no reservations taken during the festival weekend). The café will serve "boxed" lunches and desserts during the festival weekend.



Bon Appétit

Cooking Column

A great way to use lavender in cooking is to blend it with butter. Try out this recipe for lavender honey butter. It's delicious on biscuits, scones and rolls.

Lavender Honey Butter

- 1 stick unsalted butter
- 1 TB honey or lavender honey
- 1 TB ground culinary lavender

Allow butter to soften to room temperature. Grind culinary lavender in a spice grinder or clean coffee grinder. Place all ingredients in a food process and pulse until combined. Roll into a log using wax paper, or use a cookie press to make pretty pats. Store in refrigerator for one week, or place in freezer up to a month.

Like Fresh Peaches?

Plan on picking your own at the Red River Peach Orchard this June-August. Pick in the morning and



visit our farm for lunch.
<http://www.redriverpeach>

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GARDENING WITH LAVENDER II

We are always asked "how can I successfully grow lavender in my garden?" Here are some tips and recommendations.

1. Soil Conditions: lavender likes neutral pH to alkaline soil and will tolerate slightly acidic soil. If your soil is acidic, we recommend amending with lime. Soil must also be well drained. If you are planting in clay, break it up and add compost or expanded shale. After the soil is prepared, create a mound before planting...gravity will help drain the soil.

2. Watering: don't water your lavender until you've com-

pleted the highly technical "finger test". Place your finger into the soil next to the original root ball for 10-15 seconds. Pull your finger out and wave it in the air. If you feel any evaporative cooling, do not water. This process is very important for the first year...most people lose their lavender because they over water.

3. Sun Requirements: lavender requires a minimum of 6 hours of sun to perform well and bloom at their peak.

4. Fertilizing: lavender does fine in poor soil conditions as long as it is well drained. If

you want to give your plants a boost, simply place 1/2 inch layer of organic compost around the base of the plant each spring. Definitely avoid giving lavender a high nitrogen fertilizer.

5. Trimming: we recommend trimming your lavender plants annually. This will help keep it at its full blooming capacity. Cut the plants back 1/3 each winter during dormancy to prevent them from splitting or becoming too woody.



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.



Enter discount code **MAYFREESHIP** to receive Free Shipping on all orders over \$40. Offer valid May 6-31.



Farm/Gift Shop Hours:
 Friday-Sunday
 9:00-5:00
Café Hours:
 Friday-Sunday
 11:00-3:00

COOKING WITH LAVENDER & HERBS

Our next Cooking with Lavender class will be held at the farm's café kitchen on Sunday, July 14th from 10:30-1:00. Come to 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. Please email or call to make your reser-



Lavender is an incredible versatile herb for cooking.

vation by July 7th. The cost is \$30.00 per person and must be prepaid at time of reservation. 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 afternoon at the farm!