

# Lavender Ridge Farms,

# HAPPY THANKSGIVING!



## LRF Calendar of Events



Nov 17 *Cooking Class* 10:30 – 1:00 Deadline for reservations is Nov 15. Email us at [info@lavenderridgefarms.com](mailto:info@lavenderridgefarms.com)

Nov 30 *Small business Saturday* Show your support for small businesses everywhere. The gift shop will be open 9-5.

Dec 6-8 *Christmas in The Country* Free linen spray with \$50.00 purchase, refreshments and lavender treats for all as well as free gift wrapping!

Dec 14 *Sanger High School Craft Fair* Come by our booth if you are in the area. This a great craft show with plenty of vendors. Something for everyone!

## Farm Hours

The gift shop will continue to be open through Dec 25 however the café is closed for the year. Our hours are Friday-Sunday 9-5.

Remember, if you can't make it when we are open, you can order through our online store anytime.

## LAVENDER RIDGE FARMS WANTS TO WISH EVERYONE A HAPPY THANKSGIVING!

### Fall and Winter Tips For Your Lavender Plants.

Yes folks, it's that time again. Time for us to remind you that each fall or before the first freeze, prune your lavender plants back by 1/3. In other words if your lavender plant is the size of a basketball trim it back to the size of a volleyball. Trimming them back each year helps to keep the plant from becoming too woody and will help to ensure more blooms next year. Don't worry if you don't have time for this in the fall, you can always give them a nice haircut in the spring!

### Lavender Recipe

The holidays are fast approaching so here is a recipe for you to share with family and friends during the holidays.

#### Lavender Hot Spiced Wine

1 750 ml bottle dry red wine (Weinhof Winery in Muenster, TX has a delicious Merlot)

1 tsp ground lavender buds

1/2 cup sugar

1 cinnamon stick

1-2 whole cloves

Lemon peel or zest from 1/2 lemon

Heat in a large saucepan over medium heat just to a simmer for 5 minutes. Strain and serve. Makes 6-8 servings

### Cooking With Lavender For The Holidays

Join us Sunday, November 17th 10:30-1:00 in the café's kitchen to learn about cooking with lavender and enjoy a delicious holiday meal and holiday treats. No need to bring anything, just your appetite! The cost is \$30.00 per person and payment must be made with reservations. Deadline for reservations is November 15th.

## CHRISTMAS IN THE COUNTRY



### Ready, Set Shop!

On December 6-8th, bundle up and enjoy a day of shopping in the country. The gift shop will be brimming with lavender products to purchase for your gift giving. Again this year customers spending \$50.00 will receive a free linen spray. That's an \$8.00 value! We are adding free gift wrap for everyone this year too. The café will be closed but we will be serving refreshments and lavender treats in the gift shop this weekend as well.