

Lavender Ridge Farms

Newsletter – June-July 2014

Lots O Lavender

There is still plenty of lavender for cutting and we would love to see you! The price for cutting lavender is 8.00 per bunch. A bunch consists of however many stems you can fit into a 6 inch twist tie that we provide, usually about 60-70-stems. There's no need to bring anything, we will provide you with a basket for gathering and scissors for cutting. Remember there's nothing like the smell of fresh cut lavender. Ahhhh!

Family Day at the Farm **Saturday, June 14th**

Saturday, June 14th from 9-5 is Family Day at the Farm. Bring your gang and enjoy some time together in the country. Have lunch in our café or bring a picnic to enjoy under the shade trees. Visit with our ducks, chickens and goats, take a walk or cut lavender. There will be FREE lavender lemonade for young and old alike. Children will receive a free goodie bag to take home, while supply lasts. I can't wait for you to meet our cute critters!

Wine and Music **Sunday, June 22nd and July 20th** **12-4**

Join us under the beautiful oaks to enjoy great music, fine wine and delicious food. Free wine tastings will be available and you may purchase wine by the glass or bottle from Weinhof Winery of Muenster, Texas. Come on... relax!

Cooking With Lavender and Herbs **Sunday, July 13th**

Our next Cooking with Lavender class will be held at the farm's café kitchen on Sunday, July 13th 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 reservation by July 7th. The cost is \$30.00 per person and must be prepaid at time of reservation. We will prepare a full meal using lavender and other fresh herbs. We might even throw in a special cocktail recipe. Come and enjoy the afternoon at the farm!