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Opening hours are
Wednesday - Monday
9am - 5pm
Closed Tuesday

Group bookings on any day are
available by appointment only

ABOUT Us ...

Warratina Lavender Farm

is situated in tranquil surroundings in the Yarra Valley foothills of the beautiful Dandenong Ranges.

Walks can be enjoyed through the fields of lavender and display gardens. See how the plants are commercially grown and explore the beautiful range of products available in the gift shop and enjoy a meal at the Tea Room.

warratinalavender.com.au



WARRATINA LAVENDER NEWS

Welcome to 2012

We had a lovely Christmas period with lots of visitors coming to see the lavender harvest and sample many of our delicious meals at the Lavender Cottage Tea Room!

Harvesting is now completed but some lavender has been left on our bushes for display and photographing.

The lavender drying shed is full of bunches of lavender hanging for drying which is a fantastic sight to see! We are even running informative talks on the harvesting process for group bookings (minimum 6 persons). A small fee applies so please call the office for more information.

Weed control continues on the farm together with mowing and slashing. Our roses look a picture of blooms in the gardens. Come and see!

Annemarie

HOW TO MAKE... *Lavender Oil at Home*

Generally speaking, it is not practical for individual growers to distill their own oil, since large quantities of lavender flowers are required to distill a small quantity of this prized herbal oil.

However, the next section details a simple home lavender oil recipe for making lavender oil using high quality almond or olive oil.

This can be prepared by filling a jar with lavender stems with leaves and flowers that have been lightly crushed.

The high quality almond or olive oil should be poured on top thereafter and this mixture should be allowed to steep for a month.

The jar should be gently shaken daily to ensure that the lavender and oil mix well.

After about a month, the mixture needs to be strained through a strainer and the oil needs to be transferred to a clean covered jar.

Using such a method to make lavender oil, within the confines of one's home, requires no elaborate distilling process and the oil is authentic in its composition; it also serves as massage oil with soothing and rejuvenating properties.

<http://www.all4naturalhealth.com/>

THE PROCESS OF DRYING LAVENDER

Once the lavender is harvested it is moved to the large drying shed where it is hung upside down in small bunches. The drying process takes approximately 2 weeks before the flower buds are ready to be stripped from their stems.

Stripping of the lavender for Warratina's products is currently underway. Many of our products contain dried lavender so, to cater to the demand, a stripping machine is used and then the buds are sifted to clean the lavender.



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DID YOU KNOW?

To stop a nosebleed, put a drop of Lavender oil on a tissue and wrap it around a small chip of ice.

Push the tissue covered ice chip up under the middle of the top lip to the base of the nose and hold as long as comfortable or until the bleeding stops (do not freeze the lip or gum)

DOUBLE-UP AND SAVE!

Lavender Massage Oil Summer Special

Lavender Massage Oil is not only a fantastic way to relieve nasty sunburn, it also helps calm itchy insect bites, plus you can massage into bruises, sprains and chilblains to encourage circulation and reduce pain.

125ml (plastic) \$16.50
150ml (glass) \$17.50
1L (glass) \$90.00

Receive **20% off** your order when you buy 2 or more bottles of any size Lavender Massage Oil!

Summer special ends 1 March 2012. Discount only available with discount code: **SUMMER**

TREATING SUNBURN WITH LAVENDER OIL

If you are caught unprepared and suffer sunburn this summer try this simple remedy – 100ml cold green tea and 20 drops of lavender oil in a spray bottle and apply over body.

An after-sun lotion can also be applied using a base lotion of aloe vera gel, 10 drops of lavender oil and 5 drops of eucalyptus oil. Mix these well and apply to sunburn.



FOR A LIMITED TIME ONLY...

Fresh Lavender is now available!

Harvest time means Warratina's beautiful fresh lavender is available for purchase in sleeved bunches!

This is a seasonal product only and there is limited stock so be quick!

\$9.50 per bunch

Have you found us on Facebook?

We've jumped on the bandwagon and created a fan page for users of the site to see upcoming events on the farm, read all the latest news and receive monthly product discounts to members! Simply search 'Warratina Lavender Farm' and click 'LIKE'

LAVENDER COTTAGE TEA ROOM

Come in and visit our tea room for delicious gourmet platters with regional produce this summer!

Devonshire Scones continue to be the most popular item on our menu!

Our lavender ice-cream is delicious on these hot summer days. Yummo!

Enjoy the ambience and tranquillity away from the daily grind and let your stresses drift away under the pepper-corn trees overlooking the lavender harvest.

Open Wednesday to Sunday from 9am-5pm

