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We are open Wednesday to Sunday from 10am - 5pm and closed Monday & Tuesday (incl. Christmas Day & Good Friday)

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 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 cottage tea rooms.

*Lavender Cottage Tea Rooms*

Open Wednesday to Sunday and Public Holidays from 10am-5pm. For bookings and events please phone (03) 5964 4650 or email enquiries@warratinalavender.com.au

**WARRATINA LAVENDER NEWS**

*Winter Wonderland*

Some people may call me crazy but I love winter. I love the cold fresh air on my face when I go outside first thing in the morning. I love the comfort of an open fire in the evenings. I love feeling a frost crunch under my shoes.

Lavender doesn't seem to mind the cooler months either with some even putting on a beautiful flower display.

As July and August are the best times to move plants, you may want to think about whether your lavender is in the best position your garden has to offer.

As sunlight is vital to lavender they prefer to receive sun for at least three-quarters of the day.

*Annemarie*



**COMING SOON**

Please come and visit us at the following July show:

Sunday 20 July, 2008

*Yering Station Farmers' Market*

38 Melba Hwy, Yarra Glen 3775  
Victoria, Australia  
Open 9.00am- 2.00pm

**COOKING CLASS**

*Lavender Cookies*

Makes 36 biscuits –220°c oven

- 1 cup castor sugar
- 125gm softened butter or margarine
- 1 egg lightly beaten
- 1 tablespoon lemon juice
- 1 teaspoon grated lemon rind
- 1 tablespoon dried lavender (Munstead)
- 2 cups plain flour
- 1 teaspoon baking powder
- Pinch of salt

Cream butter and sugar. Beat in lemon juice, egg, rind and lavender. Sift dried ingredients and combine with mixture to make soft dough. Form dough in a ball and wrap in foil and chill for 30 minutes.

Break off small pieces and form into balls with floured hands. Place on greased trays, leaving space to spread between.

Bake for 10 minutes or until light brown. Cool on wire racks. Serve dusted with icing sugar and decorate serving plate with fresh lavender. Keep in airtight tin.

*Sweet Blooming Lavender - Miller (2003)*

**Bath Pamper Pack**

*The perfect treat for a cold winter*

Can you think of anything better than a long hot bath with no interruptions?

*Spoil yourself!*

This attractive gift box finished with satin ribbon contains a 150ml massage oil, 250ml pump pack of lavender bubble bath PLUS a 200gm lavender bath salts.

**\$37.00 each**



*Come and join us for lunch!*

Home-made soups, gourmet pies, yummy lavender scones and more!

**~ BRAND NEW ~ LAVENDER CANDLES**

*Lavender fragranced soy wax candle*

Presented in its own glass jar, our new candles bow burn for up to 40 hours. The jar also comes with a glass lid to snuff out the wick when used.

**\$19.95 EACH**

