

105 Quayle Road
Wandin Yallock
Victoria, 3139
Melway Ref: 121 F1

Tel: (03) 5964 4650
Fax: (03) 5964 4658

enquiries@warratinalavender.com.au



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 room.

Lavender Cottage Tea Room

Come in and visit our Tea Room for delicious selection of King Island produce this autumn! Open Wednesday to Sunday from 10am-5pm.

We have a beautiful selection of lavender products and gifts for sale including the Ashdene 'Lavender' collection.



WARRATINA LAVENDER NEWS

A Change of Pace...

Now that summer is coming to a close all the picking, drying, stripping and cleaning of the lavender is complete.

Weed control continues especially in view of lush growth after so much rain. A second flowering of the culinary lavenders has occurred presenting rows of purple haze.

Pruning of the lavenders will commence in autumn ready for the winter dormancy as our roses continue to bloom.

I hope to see you soon!

Annemarie



COMING SOON

Please come and visit us at the following shows:

March

- 1-3 Wimmera Field Days, Horsham
Site: Country Life Style

- 12-14 ABC Gardening Expo, Adelaide
Show Grounds, Site D35

- 18-19 South East Field Days,
Lucindale, Site: Life Style
Pavilion

- 24-27 Farm World, Lardner Park,
Warragul, Site: GIP/36

- 30-3 Melbourne International Flower
and Garden Show, Carlton
Gardens, Melbourne, Site: B10

April

- 15-17 ABC Gardening Expo,
Brisbane, Site A08

Foot Soak

Relax with our luxurious lavender and herb infused foot soak. Add 2 teaspoons to foot bath and relax for 10 minutes.

150g gift jar \$17.50 or 500g container \$35.00



AUTUMN SPECIAL! AUTUMN SPECIAL! AUTUMN SPECIAL!

Receive a 10% discount off your bill in the Lavender Cottage Tea Room when you spend over \$50 on food and gifts!



LAVENDER TEA

~ COLLECTION ~

With Mother's Day just around the corner, Warratina's Lavender Tea Collection is the perfect gift for mum or grandma.

Choose from Lavender with Camomile, Herb or Black Tea.

20g bag \$9.00 or 40g gift pack \$17.50

AUTUMN EDITION

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MAR/APR 2011

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IN THE KITCHEN Lavender Macarons

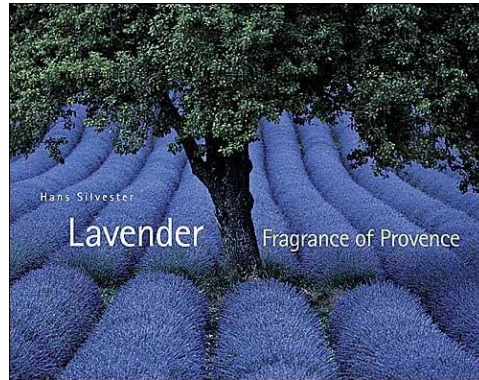
Ingredients

100g egg whites
3g egg white powder
125g almond meal
125g icing sugar
Red and blue food colouring
For the syrup:
150g sugar and 50ml water

Directions

Process the almond meal and icing sugar together. In a mixer, whip half the egg whites to soft peaks. Meanwhile, in a saucepan bring the water and sugar for the syrup to 117C on a candy thermometer. Once ready, slowly add the boiling syrup to the egg whites and continue to whip on medium speed until they are thick and shiny and are completely cooled (about 10 mins). At the final changes of whipping the meringue, add the food colouring to make a lavender colour. Mix the remaining egg whites to the sifted almond mixture and fold into the meringue in four parts.

Pipe macarons on lined baking sheets. Sprinkle with lavender flowers. Double up your baking sheets if you do not have professional grade quality. Let your macarons sit at room temperature for 30-60 mins. Bake at 140C for 15-18 mins. Fill with ganache. Refrigerate to set.



ON THE BOOKSHELF *Lavender: Fragrance of Provence*

By Hans Silvester

As you pick up this book and thumb through its pages, let your mind go and smell the soothing lavender aroma as it wafts over the fields through the rich coloured photographs.



'THE GALLERY'

Lavender Provence Flowers

By Ginette Callaway

LAVENDER LOLLIES

Have you tried our delicious boiled lollies with a soft sweet lavender flavour? An excellent way to relieve a tickly cough or sore throat. Or simply a fantastic treat!

Available in 100gm pack \$6.00

Or 175gm glass jar \$10.50



<http://melangerbaking.com>



WWW.WARRATINALAVENDER.COM.AU