

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 rooms.

Lavender Cottage Tea Room
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

MOTHER'S DAY LUNCHEON

Sunday 9th May

12.00pm – 2.30pm

Spend a special day with your mum (or put in a request to the kids) and enjoy a delicious lunch at Warratina Lavender Farm.

Menu options are available on the our website at www.warratinalavender.com.au

Phone (03) 5964 4650 to book a reservation – seats are limited.



WARRATINA LAVENDER NEWS

A cool change arrives...

You would imagine life on a lavender farm slows down in the cooler weather however... lavenders are now being pruned for their winter dormancy, gardens are being fertilised and cut back ready for Spring and our weed control program is almost completed. All lavender rows, traffic areas, fence lines and garden edges are being maintained along with the enjoyment of keeping the falling Autumn leaves under control in the warm sun. Winter flowering at Warratina includes lavender dentata "Ploughman's Blue" which is coming into flower and looks beautiful – come and have a look!

Annemarie

COMING SOON

Please come and visit us at the following shows:

May

8-23 Patchwork Exhibition, Warratina Lavender Farm

13-16 Mind Body Spirit Festival, Exhibition Centre, Darling Harbour, Sydney Site: G65

June

11-14 Mind Body Spirit Festival, Exhibition Centre, Melbourne Site: F29

20 Farmers Market at Yering Station, Yering

25-27 Mind Body Spirit Festival, RNA Brisbane, Site: E42

The Lavender Cottage Tea Room has a lovely range of products in the gift store or order online www.warratinalavender.com.au



Mother's Day Special

Purchase two or more of our Lavender Skin Care Packs featuring a 125mL Hand and Body Lotion plus a 125mL Massage Oil and receive a **10% discount off your order!**

Buy one for mum and one for nanna, grandma, a special friend... or keep it for yourself!

\$27.95 each or two for \$50.30!

Ploughman's Blue (L. dentata)

Smaller growing plant of bushy to spreading habit with semi-open, grey green foliage. Leaves are darker green and broader than many other cultivars.

Fertile bracts are suffused with violet giving the spike a much darker appearance. Corollas are lavender violet; calyces are green with the upper half violet. Sterile bracts are bright violet blue.

Best grown in a frost-free area as an ornamental plant.



WINTER EDITION

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MAY/JUN 2010

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LAVENDER DREAM BEARS \$22.95 EACH



These adorable bears are filled with lavender and wheat. Great favourite for small children as an incentive to go to bed. Heat for a maximum of 2 minutes in the microwave. Available in mauve, pink and purple corduroy

Patchwork Exhibition

8-23 May

Warratina Lavender Farm

Entry: \$5 per Person

\$4 Concession

Children under 12 years - FREE

Sponsored by 'Foothills Fabric & Threads' of Tecoma - 03 9754 6166
'Missy Moo' of Croydon 03 9725 0065. Entry fee and donations to raise funds for the local CFA.



FROST DAMAGE

If your lavender plants are damaged by frost (young spikes blacken), remove dead spikes by lightly pruning to allow new spikes to form and promote flowering slightly later in the season.

Frost can also cause damage to other parts of the plant, resulting in the browning of stems and leaves. If not too severely affected, the plant will recover to produce new growth in these areas, although it may not return to its normal robust state until summer.

Frost tender plants, such as those in the pterostoechas group, need to be either repropagated over the winter or grown in pots so they can be moved into a sheltered position such as conservatory, glasshouse or verandah when autumn arrives.



Lavender Cupcakes

- 1/2 cup granulated sugar
- 1/4 teaspoon dried lavender flowers
- 1/2 cup butter, at room temperature
- 2 eggs
- 1 cup flour
- 2 tablespoons milk
- 3 sticks unsalted butter, softened
- 1 pound confectioners' sugar, sifted
- 1/2 teaspoon pure vanilla extract

Preheat the oven to 180°C; line a 12 count muffin pan with paper liners. Put the sugar and lavender flowers in a food processor. Process briefly to combine.

Mix lavender sugar into a bowl with your butter and beat together until light and fluffy. Beat the eggs into the butter mixture, one at a time, then sift in the flour and fold gently. Stir in the milk, then fill the muffin cups 2/3 full with your lavender cupcake batter.

Bake for about 15-20 minutes until risen and your cake tester inserted in the center comes out clean, then transfer to a wire rack to cool for about 30 minutes.

For your butter cream frosting: beat butter with a mixer on medium-high speed until pale and creamy, about 2 minutes. Reduce speed to medium. Add sugar, 1/2 cup at a time, beating after each addition, about 5 minutes. Add your vanilla, and beat until butter cream is smooth.

Once your lavender cupcakes have cooled, frost with your butter cream. If you have additional lavender flowers, you can use as a garnish as well.



MOTHER'S DAY LUNCHEON

SUNDAY 9TH MAY

12.00pm – 2.30pm

at Warratina Lavender Farm - 105 Quayle Road, Wandin Yallock 3139

Menu Options:

ENTRÉE

A choice of:

- A trio of Yarra Valley dips served with selected breads & crackers \$8.00
- Homemade chicken & sweet corn soup served with toasted herb bread \$8.00

MAINS

A choice of:

- Home-made lasagne with delicious meat sauce & Yarra Valley herbs served with a crispy garden salad & freshly grated parmesan cheese \$16.50
- Cheese & spinach Quiche in a short pastry base, served with a crispy garden salad \$16.50

DESSERT

A choice of:

- Berry cheese cake served with local raspberry sauce & cream \$7.50
 - Lemon meringue Pie \$7.50

BEVERAGES

- Selection of Yarra Valley wines by glass \$8.00
 - Selection of Teas & Coffee \$3.80

Tea and coffee served with a complimentary lavender short bread bite



BOOKINGS ARE ESSENTIAL

For further enquiries please call Warratina
Lavender Farm on 03 5964 4650 or email
enquiries@warratinalavender.com.au



PATCHWORK EXHIBITION

8 – 23 MAY 2010

Entry fee: \$5 per adult or \$4 concession

Children under 5 FREE

**Entry fee and donations to raise funds for the local
Country Fire Association (CFA)**

Sponsored by

Foothills Fabric & Threads' of Tecoma - 03 9754 6166
and 'Missy Moo' of Croydon - 03 9725 0065



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