



Warratina



AUTUMN EDITION
MAR/APR 2014

Retail Newsletter

Latest News & Events

- With Annemarie Manders

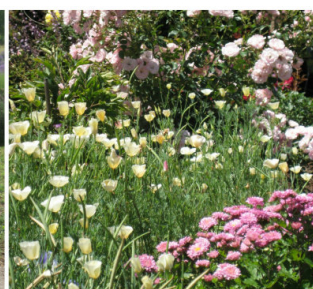


Thank you to everyone who came out to our Lavender Harvest over the summer holidays! We have had a great season and after all the dry weather it is fantastic to be receiving some rain to revitalise the plants!

We have recently commenced cutting back the lavenders in preparation for their winter dormancy period. However we always try and keep a few rows unharvested for visitors to enjoy and take beautiful photos of their visit.

Mowing & slashing of the lawn continues along with the constant weeding and maintenance the farm demands!

As we move into Autumn and the weather begins to cool, we encourage you to keep visiting the farm as there is still so much to see! With regular specials in the Lavender Cottage Tea Room, you can pop in for a hot cuppa, a delicious meal and scrumptious dessert and go for a walk around our tranquil grounds soaking up the aroma from the freshly harvested lavender and rose garden! We hope to see you soon! **Annemarie x**



WARRATINA LAVENDER FARM

Warratina Lavender Farm had its beginnings in 1991 when Annemarie Manders decided on growing lavender for a hobby on a little plot on land which had once been an old cherry orchard. Today the farm has over 10,000 lavender plants and caters to tourists from around the world with warm hospitality and beautiful products.

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 Rooms.

COMING SOON

March

28/2-2: Mind Body Spirit Festival, South Brisbane Convention Centre. Site: D28

21-22 South Eastern Field days at Lucindale S.A. Site: Lions Pavilion

26-30 International Flower & Garden Show, Carlton Gardens, Melbourne Site: B13

May

10-25 Patchwork Quilt Exhibition, Warratina Lavender Farm

CONTACT US

Warratina Lavender Farm is open Wednesday to Monday from 9am to 4pm and closed all day Tuesday. Group bookings on any day are available by appointment

Please contact us on:
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enquiries@warratinalavender.com.au

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Find us on Facebook!

Warratina Lavender Farm has its very own Facebook fan page for users of the site to see upcoming events on the farm, read all the latest news and receive product discounts to members! Simply search 'Warratina Lavender Farm' and click 'LIKE'

www.warratinalavender.com.au

Seasonal Special

Lavender Bath Salts

Relieve tired and aching muscles with our lavender bath salts on a cool autumn evening

SAVE 10% OFF ALL SALTS THIS MARCH!

200g \$14.00 NOW \$12.60

500g \$26.00 NOW \$23.40

1 KG \$47.00 NOW \$42.30



Farm Event

Scone Making Workshop

Learn how to bake our amazing scones!

Perfect for couples or bring a girlfriend along! Min 2 persons, max 3 persons per lesson. Make your own morning tea and take home your results! Cost \$45 pp. Bookings are essential on 5964 4650 or email enquiries@warratinalavender.com.au



Products of the Month

Warratina Lavender Soap Lavender Shoe Stuffers

Beautifully fragrant 100g lavender soap embossed with Warratina's logo name. Individually packaged and perfect for gift giving this Mothers Day!

\$3.50 each

Are your shoes a little on the nose? Grab yourself a pair of our lavender shoe stuffers to fragrant your shoes and help them keep their shape. Available in a range of fabrics including mauve, mauve spots, white spots.

\$26.00 a pair



Behind the Scenes

After the Harvest

Have you ever wondered what we do with all the harvested lavender? Warratina Lavender Farm harvested approximately 3000 bunches of fresh Egerton Blue and Intermedia this season! We also dried 2000 bunches to be sold throughout the year. We then stripped and dried 50kg of Munstead 50kg, 20kg of Egerton Blue, and a massive 170kg Intermedia!

This mammoth effort took a total of five pickers over two weeks for the first harvest (Angustifolia) then another five pickers over 2 weeks for second harvest (Intermedia).

The harvested lavender has many uses; primarily sold to wholesale florists in both fresh and dried bunches. We also have dried lavender in stock for making our retail products to be sold through the shop and shows including heat packs, sachets, pillows, eye pillows and more!



Pinterest

pinterest.com/warratina