

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

Tel: (03) 5964 4650
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enquiries@warratinalavender.com.au



Opening hours are
Wednesday - Monday
10am - 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
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.



**WARRATINA
LAVENDER NEWS**

Spring is in the air...



Spring is coming and already the
daffodils are in full bloom, the birds
are getting busy building their nests,
the flowers are starting to shoot and
there are some early signs of new
growth on some of the lavenders!

There is lots of weeding going on
and hoeing of the gardens to ensure
they are perfect for our beautiful
spring display.

It is a breath-taking time of year at
Warratina and I encourage you to
visit and enjoy the idyllic
surroundings and pop into our
Lavender Cottage Tea Rooms.

We have a gorgeous selection of
new gifts available for some early
Christmas shopping too!



Annemarie

COMING SOON

Please come and visit us at the
following shows:

September

- 3-18 Wood Working Wonders Expo,
sales, displays and
demonstrations, Warratina
Lavender Farm
-
- 8-11 'Springtime Floral Festival'
Gosford, NSW
-
- 15-18 Taste of Melbourne, Royal
Exhibition Building, Site P9
-
- 20-22 Henty Machinery Field Days,
Henty NSW, Lifestyle Marquee
-
- 24-4 Royal Melbourne Show, Grand
Pavilion

October

- 14-15 Wandin Silvan Field Days,
General Interest Marquee
-
- 15-23 'Art Show' with sales to public,
Warratina Lavender Farm

November

- 12-13 Open Garden Weekend,
Warratina Lavender Farm

Goodbye dry winter skin!

**LAVENDER
BODY CARE PACK**

Farewell dry and scaly winter skin with our lovely Lavender
Body Care Gift Pack! Presented in an attractive gift box, the
pack contains 125ml Lavender Liquid Soap and 125ml
Lavender Hand and Body Lotion. Perfect size for travelling!

\$20.00 each



SPRING SPECIAL! SPRING SPECIAL! SPRING SPECIAL!

Buy any **two** Lavender Incense Sticks Sets in a single transaction this spring and receive 50% off the second item!



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MAKE YOUR OWN Lavender Marshmallow

Ingredients

- 4 tablespoons powdered gelatin
- 1 cup (240ml) warm water
- 660g caster sugar
- 1 1/3 cups glucose syrup
- 2/3 cup water, extra
- 3 tablespoons dried edible lavender*
- 200g confectioners' sugar, sifted
- 35g (about 3 tablespoons) corn starch

Directions

Place the gelatin and warm water in the bowl of an electric mixer, stir well to combine and set aside. Place the sugar, glucose and extra water in a saucepan over medium heat.

Bring to the boil and cook without stirring for 5-6 minutes or until soft ball stage (115°C/240°F) on a sugar thermometer.

With the mixer running at high speed, gradually add the hot syrup to the gelatin mixture.

Add the lavender and beat for 10 minutes or until thick and fluffy.

Pour into a lightly greased 25x35cm (10x14in) baking dish lined with non-stick baking paper, cover with lightly greased non-stick baking paper and refrigerate overnight (I used regular baking paper and oiled it very well).

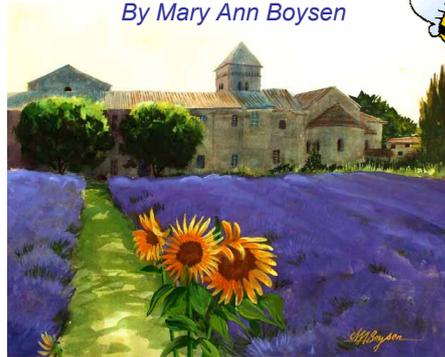
Place the icing sugar and corn starch in a bowl and stir to combine. Turn the marshmallow onto a surface lightly dusted with a little of the icing sugar mixture and carefully remove the paper. Cut into 5cm (2in) squares – to make cutting easier, dip the knife in boiling water and wipe dry between each incision.

Dust with remaining icing sugar mixture and store in an airtight container. Makes 25 - I halved the recipe above, used a 20cm (8in) square pan and got 36 smaller marshmallows.

- technicolorkitcheninenglish.blogspot.com

THE GALLERY

'The Intruders'
By Mary Ann Boysen



In the Tea Rooms... Devonshire Tea

The Lavender Cottage Tea Rooms specialise in Devonshire Tea with delicious home-made lavender scones served with jam and cream and your choice of freshly brewed tea or coffee.

Open Wednesday to Sunday from 9am-5pm. Call 03 5964 4650 to reserve a table.



DID YOU KNOW

Lavender can help you
relax and fall asleep?

It is a proven fact that lavender can help you rest at the end of a busy day and what better way to go to bed than with a Lavender sachet under your pillow?

\$25.00 each



FARMS OF THE YARRA VALLEY

Warratina Lavender Farm has joined forces with local farms to help promote the beautiful Yarra Valley!

Learn all about our farms in Melbourne's beautiful Yarra Valley. Keep posted with all the news about how the season is progressing and tell them what you liked about your visit!

Visit their new website at:
www.farmsoftheyarravalley.com.au/

