



*“Fragrant fields & historic barns in a timeless setting, far away in a nearby place”*

### *Farm Visit and Tours*



*Welcome to  
Lavender Oaks Farm!*

We are so pleased you would like to visit our organic lavender farm set on 60 acres of majestic forest in Chapel Hill, NC. Please see our list of tours if you are bringing a group of 10 or more. We look forward to welcoming you to our lavender family farm.

### *Visiting Our Farm:*

- We are open “By Appointment Only”, unless you are attending one of our Open Farm Days, or Lavender Festivals.
- Our 9 varieties of lavender bloom from late May to Sept/Oct
- Our Farm Shoppe is open year-round, but please check our hours before visiting.
- U-Pick Bundles of Lavender: \$10.00 per bunch (approximately 20 wands of lavender).
- June and July are the best months to see the most varieties in bloom
- We have self-guided tours through our fields during our Open Farm Days
- Please read our list of, “Farm Rules” to make your visit the most enjoyable experience.
- Our farm is handicap accessible, but we do have gravel trails/roads as the main pathways to access our farm and fields. You may drop off anyone in your

party directly next to our main barn which has a concrete pathway leading to our outdoor patio to view the fields.

- We do not have a restaurant on our farm, but you may bring a picnic lunch to enjoy among our fields. Occasionally, we offer lavender inspired treats and non-alcoholic drinks for sampling in our Lavender Oaks Farm Shoppe, so please inquire before you visit to see our latest creations.
- Please help us to maintain our forest and farm by picking up any garbage at the end of your visit and disposing it in our outdoor receptacles. Your goal should be to leave no trace behind of your visit!
- We have two, separate restrooms inside our main barn, both ADA compatible, and both accessible from our outdoor patio.
- We love dogs, but our lavender does not, so unfortunately, please leave your wonderful furry friends at home.
- We are a non-smoking farm, and that applies to outdoors, too!
- We practice sustainable farming, so no chemicals or pesticides are used on our farm.
- We know that sunscreen protection and insect repellent are used frequently in NC, but please refrain from spraying or applying any of these products around our lavender fields. We do sell an organic lavender sunscreen and insect repellent in our Farm Shoppe, and did you know that LAVENDER WATER (Hydrosol) is a wonderful insect and mosquito repellent!
- Please scroll down to read our “Farm Rules!”



## *Tour #1: Lavender Growing in NC*

**Cost: \$10.00 per person (Additional fee for u-pick bundles of lavender)**

A brief talk under our outdoor Pavilion Barn on the building of Lavender Oaks Farm, and our experience planting 4,000 lavender plants in 9 varieties. Visitors will be seated on our picnic tables, and outdoor furniture, and can U-Pick their own lavender (seasonal, May to October), walk among the rows of lavender, follow our 1.75 mile gravel trail throughout our farm and forest, relax in a private rural setting, and visit our Lavender Oaks Farm Shoppe.

Please plan to enjoy additional time on our farm after your tour for a picnic lunch (“Bring Your Own”), or walking around our 60-acre farm, and experiencing our Lavender Oaks Farm Shoppe featuring our lavender products, and local artisan wares.

## *Tour #2: Culinary Lavender Experience with Tasting*

**Cost: \$20.00 per person (Additional fee for u-pick bundles of our lavender)**

- This Tour must have a minimum of 10 guests to schedule
- Groups of 30 or more, please call for more information 919-909-7417
- U-Pick Bundles of Lavender: \$10.00 per bunch
- 20-minute talk/Q&A on growing lavender in NC
- Tasting 3-4 items (small portions) prepared on site with our culinary lavender

A brief talk under our outdoor Pavilion Barn on the building of Lavender Oaks Farm, and our experience planting 4,000 lavender plants in 9 varieties with an emphasis on culinary lavender. Visitors can experience culinary lavender with a tasting of 3-4 seasonally prepared items. Visitors may U-Pick their own lavender (seasonal, May to October), walk among the lavender rows, follow our 1.75 mile gravel trail throughout our farm and forest, relax in a private rural setting, and visit our Lavender Oaks Farm Shoppe.

**Lavender Infused Recipe Tasting:** 3-4 seasonally prepared items using our culinary lavender. Items will vary by season. The tasting portion of this tour is very small portions, and not intended for children/adults with food allergies, or pregnant/nursing mothers. The tasting is a set menu prepared on site, and no substitutions, or requests may be made. Examples include, lavender shortbread cookies, lavender spiced NC pecans, lavender olive oil with dipping bread cubes, lavender aioli with local vegetables, lavender infused lemonade.

Please plan to enjoy additional time on our farm for a picnic lunch (“Bring Your Own”), or walking around our 60-acre farm, and experiencing our Lavender Oaks Farm Shoppe featuring our lavender products, and local artisan wares.

## *Tour # 3: Lavender Lunch and Learn at Lavender Oaks Farm*

**Cost: \$ 30.00 per person, approximate time on farm is 1.5 to 2 hours**

- Workshop must have a minimum of 10 guests to schedule
- Groups of 10-50: \$30.00 per person (U-Pick bundles of lavender additional fee)
- Groups of 50 or more, please call for more information 919-909-7417
- U-Pick Bundles of Lavender: \$10.00 per bunch
- Our 9 varieties bloom from late May to early October
- June and July are the best months to see the most blooms
- 30-minute talk/Q&A on growing lavender in NC
- Culinary Lavender Inspired Lunch served buffet style

We are pleased to offer a “Lavender Lunch & Learn,” featuring a 30-minute talk on Lavender 101, building Lavender Oaks Farm, and planting 4,000 lavender plants, plus the addition of a catered lunch for your group of 10 to 50 guests. Our menu is seasonal and prepared on our farm, so please inquire as to the options available for your visit. We are not able to accommodate special needs diets, food allergies, and pregnant/nursing mothers should consult their doctor regarding lavender in their diet. Lunch is served buffet style either in our main Lavender Barn, on our outdoor patio, or under our Pavilion Barn. Please plan to enjoy additional time on our farm for walking among our lavender fields, on our gravel trails around our 60-acre farm, and experiencing our Lavender Oaks Farm Shoppe featuring our lavender products, and local artisan wares.

**Below is a sample spring/summer menu:**

**Choice of two entrée’s: This is a sample of our seasonal menu items**

**Roasted Chicken Salad on Croissant:** Locally sourced poultry seasoned with our culinary lavender aioli on a La Farm Bakery croissant, side of locally sourced seasonal fresh fruit, and Carolina Kettle North Carolina potato chips, or our homemade lavender infused pickles/pickled vegetables.

**Seasonal Lavender Salad:** Locally sourced field greens, vegetables, lavender/rosemary dressing, side of seasonal fresh fruit, and Carolina Kettle North Carolina potato chips, or our homemade lavender infused pickles/pickled vegetables.

**Dessert:** Lavender Oaks Farm “Welcome Neighbor Cake”

**Beverages:** Non-alcoholic drinks are served, and we provide the cups for these, but you are welcome to bring your own alcoholic beverages to enjoy with your lunch. Our staff is not able to serve your alcohol, so please bring appropriate glassware for your BYOB.

## *Tour # 4: Lavender Growing & Historic Barn Restoration*

**Cost: \$30 per person**

- Workshop must have a minimum of 10 guests to schedule
- Groups of 30 or more, please call for more information 919-909-7417
- U-Pick Bundles of Lavender: \$10.00 per bunch
- 30 minute talk/Q&A on growing lavender in NC
- 30 minute talk/Q&A on Timber Frame Barn Restoration

Brief talk on building Lavender Oaks Farm, and planting 4,000 lavender plants in 9 varieties, plus an introduction to timber frame barn restoration, and our experience relocating and restoring three century old timber frame barns from Ohio and Pennsylvania. Visitors will be able to go inside our main barn, pavilion barn, and learn the history of our barns, and the process to restore them. Please allow approximately one hour for the tour, plus additional time to explore our lavender fields, 60-acre farm, and our Lavender Oaks Farm Shoppe with our lavender products and local artisan wares.

**Add Lunch: \$15.00 per person**

A lavender inspired lunch may be added to this tour. Our menu is seasonal and prepared on our farm, so please inquire as to the options available for your visit. We are not able to accommodate special needs diets, food allergies, and pregnant/nursing mothers should consult their doctor regarding lavender in their diet. Lunch is served buffet style.

**Below is a sample spring/summer menu:**

**Choice of two entrée's: This is a sample of our seasonal menu items**

**Roasted Chicken Salad on Croissant:** Locally sourced poultry seasoned with our culinary lavender aioli on a La Farm Bakery croissant, side of locally sourced seasonal fresh fruit, and Carolina Kettle North Carolina potato chips, or our homemade lavender infused pickles/pickled vegetables.

**Seasonal Lavender Salad:** Locally sourced field greens, vegetables, lavender/rosemary dressing, side of seasonal fresh fruit, and Carolina Kettle North Carolina potato chips, or our homemade lavender infused pickles/pickled vegetables.

**Dessert:** Lavender Oaks Farm, "Welcome Neighbor Cake"

**Beverages:** Non-alcoholic drinks are served, and we provide the cups for these, but you are welcome to bring your own alcoholic beverages to enjoy with your lunch. Our staff is not able to serve your alcohol, so please bring appropriate glassware for your BYOB.

# *Lavender Oaks Farm*

## **“Old Macdonald’s Farm Rules”**

We are so excited to have you visit our farm, and hope you’ll please note the following rules so your visit is both educational and enjoyable!

Please contact us with any questions, 919-909-7417

1. **Lavender Fields:** Our lavender is the highlight of our farm and we want you to get up close and really experience the beauty and sweet aroma of our 9 varieties. Please stay on the pathways between the lavender rows and refrain from stepping on top of the lavender rows/white weed fabric.
2. **Bees and Butterflies:** Lavender Oaks Farm has a variety of wildlife, but our lavender attracts the most beautiful butterflies, dragonflies, and honey bees. Lavender is very relaxing, so the bees are very sleepy as they buzz around the flowers. Please enjoy watching the bees at work to pollinate our lavender, but please do not swat, or bat at our precious bees. Our farm is a wonderful place to view these vital friends at work!
3. **Private Farmhouse:** Lavender Oaks Farm owners, Robert and Karen Macdonald “Mr. and Mrs. Old Macdonald” reside in the private farmhouse adjacent to the barn and field areas. Access to the private residence is prohibited and entrance gates to the home will remain closed during open farm days, events, and all tours.
4. **Agritourism:** Lavender Oaks Farm is part of NC Agritourism and strives to educate, enhance, and enlighten all visitors to our farm.

***Please see the posted signs on our farm with information on the Agritourism safety policy while visiting a NC farm.***

5. **Photography/Video Release:** Lavender Oaks Farm uses live video and still photography to assist with promotion of our farm for Agritourism. All photography and video taken at Lavender Oaks Farm may be used for promotional and Agritourism marketing.
6. **Pond Area:** Lavender Oaks Farm has a large pond on the grounds, and all children must be accompanied by an adult when entering the area surrounding and near our pond. There are fish in our pond, so please do not throw anything into the pond, or enter the pond for any reason.
7. **Sustainable Farming/Keep Our Farm Green:** Lavender Oaks Farm practices sustainable farming techniques and does not use any chemicals, insecticides, or

pesticides on any area of our land. Please help us be good stewards of our land by using the designated containers throughout our farm for all garbage, and recyclables.

8. **Parking:** Please use our large parking area and keep our circle drive area near our barns clear just in case the need arises for emergency vehicles. You may drop off your passengers near the barn, and then proceed to the parking area. There is handicap parking available near the barn, but all cars must have the designated sign or insignia visible on their car.
9. **No Smoking Policy:** Lavender Oaks Farm is a no-smoking farm and that includes all outdoor areas of our 60 acres.
10. **Wildlife:** Our forest is full of many wildlife friends, so please respect their homes, and habitats, and gently watch in wonder if you are lucky to see some of our furry friends wandering around our farm.
11. **No Dogs Allowed:** We love our furry friends, but our lavender does not, so we ask that you please leave your wonderful pets at home!

**Thank you for visiting and creating timeless memories on our historic farm!**

*Best Wishes,*

**Robert and Karen Macdonald**

**Lavender Oaks Farm, LLC**

**3833 Millard Whitley Rd.**

**Chapel Hill, NC 27516**

**919-909-7417**

**[www.lavenderoaks.farm](http://www.lavenderoaks.farm)**

**Instagram: @lavenderoaks**

**Facebook: @lavenderoaksfarmnc**

