



Lavender Day at La Paix



Saturday July 10th 2010

[For photos of Lavender Day 2010 click here](#)

For Lavender Day at Fish Hawk Acres June 25, 2011 click [here](#)

A Day at La Paix Herb Farm celebrating lavender, herbs, wild things and the people who tell you about them.

The Lavender Fair has been changed in 2010 to a day limited to no more than 100 participants who must pre-register by July 3rd, 2010 in order to attend. [Register here](#). \$50. per person.

For photos of Lavender Fair 2009 by Jill Stewart, [click here](#)

[Menu](#)

Nicoise Salad Greens from Fish Hawk Acres with Tuna, Boiled Egg, Baby Green Beans, Olives, Capers, Steamed New Potatoes, Heirloom Tomatoes, Champagne Vinaigrette

Vegan Option: instead of tuna and egg, grilled tofu and artichoke hearts

Artisan Breads

Kalamata Olive Tapenade

Lavender Lemonade Chamomile and Mint Iced Tea

Strawberry Rhubarb Tart with Lavender-Lemon Curd

We have included the workshops and speakers who have been the most popular at the previous seven Lavender Fairs. A light luncheon catered by Chef Dale Hawkins is included in the cost of registration, and is complimentary. Most workshops will be held twice so that all registrants can see all that is offered. Booths will be limited to those of the speakers/presenters and a few long time Lavender Fair favorites. Scroll down for booths.

Please be aware that these workshops and tours take place on an historic homestead in Wild Wonderful West Virginia. This is an outside environment event. The grass paths and grounds are hilly and uneven. The wood walks are on rustic paths, with steep climbs and sometimes participants stray off the paths.

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	Workshop: Natural Aphrodisiacs	with nationally known speaker Maureen Rogers of the Herb Growing and Marketing Network	
	Workshop: Making Lavender Wands and Lavender Soap	with effervescent Melissa Dennison of Garden Treasures	
	Complimentary Luncheon with all Registrations scroll down for menu	Chef Dale Hawkins will return for the 8th year with his delicious fare - this year from his own organic gardens! His booth will feature his produce.	
	Workshop/ Demonstration Distillation & Growing of Lavender	with Myra Bonhage-Hale, MSW Steward La Paix Herb Farm	
	Workshop Medicinal Herbs	with the ever witty, very wise Dot Montgillion of Smoke Camp Craft	
	Workshop: Joyful Sustainable Living How we use 90% less water harvesting rainwater, the secrets to a \$20 or less electric bill.	Justin Wizard writer, international speaker, humorist and innovative gardener. Cut your expenses while living well without draining the earth's precious resources.	 No garbage? Free water? No air conditioning needed?
	Workshop Kryia Yoga, Natural Rhythms, You and the Moon	Eva Ristl	
	Workshop Wild Edibles	Dr. C. David Ahrend, M.S., D.C., CCSP, FIAMA	
	Workshop/Walk The Silver Labyrinth & Dowsing	Kathleen Shannon O'Brien Hale, MEd	
	Guitar, Auto Harp & Dulcimer Music	Jane Birdsong : Jane has played for several art fairs in southern Indiana & Louisville, KY St. James Art Fair, Art on the Green, Harvest Homecoming, etc	
	Wild Mushroom Walk	Bob Maslowski, PhD returns for the 4th time to the Lavender Day	
Menu	Menu Vegan Option: instead of tuna and egg, grilled tofu and artichoke hearts		Menu Artisan Breads Kalamata Olive Tapenade Lavender Lemonade Chamomile and Mint Iced Tea Strawberry Rhubarb Tart with Lavender-Lemon Curd

Workshop Schedule Lavender Day at La Paix 2010

[Register here.](#)

9:30 a.m. to 10:15 a.m.	Wild Edibles David Ahrend - Meet at Full Circle Pavilion	Medicinal Herbs Dot Montgillion at Smoke Camp Booth (front of Big Garden)	
10:30 a.m. to 11:15 a.m.	Making Lavender Wands Melissa Dennison Picnic Area #1	Walking the Labyrinth/Dowsing Kathleen Shannon O'Brien Hale Meet at Full Circle Pavilion	Justin Wizard Joyful Sustainable Living Tina's Booth
11:30 a.m. to 12:15 p.m.	Distillation of Lavender Myra Bonhage-Hale La Paix Shop Patio	Natural Aphrodisiacs, Maureen Rogers Picnic Area #1	
12:15 p.m. to 1 p.m.	Luncheon for all Chef Dale Hawkins	Luncheon for all Chef Dale Hawkins	
1 p.m. to 1:45 p.m.	Dot Montgillion, Medicinal Herbs Smoke Camp Booth	Making Lavender Soap Melissa Dennison	Bob Maslowski, PhD. Wild Edible Mushroom Walk - Meet at Full Circle Pavilion
2 p.m. to 2:45 p.m.	Wild Edibles David Ahrend - Meet at Full Circle Pavilion	Eva Ristl Herbs for the Hair Eva's Booth	
3 p.m. to 3:45 p.m.	Making Lavender Wands Melissa Dennison Picnic Area #1	Justin Wizard Joyful Sustainable Living Tina's and Justin's Booth	
4 p.m. to 4:45 p.m.	Eva Ristl Natural Rhythms, You and the Moon Eva's Booth		

Massage All Day Eleanor (Ellie) Annderie Cronlund-Ahrend, LMT

Booths: Smoke Camp Crafts (herbs, herb plants, books, wise advice), La Paix Herb Farm Shop (herb products for hair and body, books, paintings, greeting cards and more), Denise Poole's candles and collectables, Melissa Dennison's Garden Treasures (herb plants and flowers), Eva Ristl (tinctures, medicinal herb products). Massage with Ellie Annderie Cronlund-Ahrend, LMT., Maureen Roger's Herb Gardening and Marketing Network (CD's, HGMA membership, books and more). [Tina Rappaport](#) (go girl female urinating device) /Justin Wizard. Kay Moondreamer (American Indian inspired crafts). Kathleen Shannon O'Brien Hale, Full Circle Arts, Hand crafted glass jewelry. Bob Maslowski, PhD, Wild Edible Mushroom Walk: shi take logs, Susan Maslowski, Mud River Pottery. Dale Hawkins, Fish Hawk Acres fresh organic produce locally grown. Mike Davis, Shibori West Textiles at [shiboriwest.com](#) for photos and information on my clothes.

[Register here.](#)



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