



### Educational tours & talks: content & costs

All talks cover the following subjects as a basis:

- ⤴ Where, why & how different plant species produce essential oil
- ⤴ Some of the remarkable uses for essential oils
- ⤴ The importance of genuine, pure essential oils
- ⤴ The plant structures that create essential oils in the leaves, flowers, seeds & roots
- ⤴ The factors that affect essential oil price and quality
- ⤴ How we can harness the powerful bioactivity of essential oils for a variety of applications
- ⤴ How essential oils should be stored to preserve quality
- ⤴ How to buy oils wisely in order to get the best out of them
- ⤴ See an essential oil extraction
- ⤴ Learn how essential oil components are analysed using gas chromatography
- ⤴ Harvest some of your own crop and watch it being distilled\*

*\*seasonal dependant on crop June-September*

**Topics or areas can be expanded upon according to your requirements or specific areas of interest. Our aim is to ensure you get the most out of your visit. Please discuss with us on booking and we will be happy to work with you.**

**A certificate of attendance can be provided for each attendee if requested on booking**

#### **Full Day 10am - 4pm**

Inclusive of a homemade buffet lunch in our farmhouse café

**£30 pp inc VAT**

*Without lunch*

**£24pp inc. VAT**

Prices inclusive of refreshments (Tea, coffee, soft drinks) and Certificate of Attendance if requested.  
Minimum of 10 people per group

**Half day** 10am - 1pm or 1pm – 4pm

Inclusive of a homemade buffet lunch in our farmhouse café

**£21pp inc VAT**

*Without lunch*

**£15pp inc. VAT**

Prices inclusive of refreshments (Tea, coffee, soft drinks) and Certificate of Attendance if requested.  
Minimum of 10 people per group

Early evening sessions may also be available – please contact us to discuss possibilities

**Lavender & Chamomile Tour – (2 hours) Available through June only**

Enjoy a guided tour of the aromatic Lavender and Chamomile fields in full bloom.

- ⋄ See the fields before the harvest just as these spectacular crops come in to full bloom
- ⋄ Pick up tips on how to grow lavender successfully
- ⋄ Watch as the lavender flower heads collected fresh in the field are distilled to produce oil in the on farm laboratory\*
- ⋄ Visit the courtyard shops & farm house café

*\*small windows are available each year to participate in the full harvest and to see the full distillation process as it happens, however the timing of this cannot be guaranteed*

**£6pp inc. VAT**

Prices inclusive of refreshments (Tea, coffee, soft drinks)

Minimum of 10 people per group

