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**LAVENDER SEASON IN FULL BLOOM AT FORT HILL FARMS**  
**Opportunity to Stroll Area's Only Lavender Gardens**

**Thompson, Connecticut, June 21, 2010** – Southern New England residents looking for a relaxing and intoxicating daytrip have a short window to enjoy one of the world's most aromatic flowers in full bloom.

The over 1,500 organic lavender plants at Quintessential Gardens are in season at Fort Hill Farms in Thompson, Connecticut. Those who wish to cut their own or just stroll and enjoy the scenery, can walk the grounds at the farm recently voted "Best Place to Go Nowhere" in 2010 by *Yankee Magazine* in part because of its extensive, aromatic lavender beds.

"Starting in June and running into late July the lavender is blossoming in our gardens," says Kristin Orr, co-owner of Fort Hill Farms and the green-thumb jardinière behind Quintessential Gardens. "Lavender has been enjoyed for centuries for its fragrance, as well as its medicinal benefits and, more recently, for its culinary applications. Those who wish to cut their own can bring scissors. We also sell lavender bouquets and cuttings all year round for those who prefer to have someone else do the drying."

Orr chose to cultivate lavender at Fort Hill Farms because she wished to grow a plant that was completely organic, unusual, edible and sustainable. While lavender is one of the world's most popular fragrances, it is also one of the most difficult plants to grow. To thrive, the plant needs ample drainage within a protected, enclosed environment. A 12' high foundation wall from the farm's original cow barn extends over 350' feet and provided Orr with the perfect area for the lavender to thrive.

"This year Fort Hill Farms is also teaming up with *Woodstock Hill Preserves* ([www.woodstockhillpreserves.com](http://www.woodstockhillpreserves.com)) to create a luxurious organic lavender jelly.

This specialty preserve will be on sale at The Creamery and will be offered as part of a unique dessert later this summer when the farm's new creamery opens to the public," adds Orr. "We're very excited about the July opening of The Creamery where we will serve The Farmer's Cow ice cream, made with The Farmer's Cow milk and cream. Our "Quintessential Dessert" will be ice cream with a lavender topping and lavender cookie on the side. This delicate treat is a must-try for any foodie in the area."

Quintessential Gardens at Fort Hill Farms & Gardens is open daily, sunrise to sunset, weather permitting. It is located at 260 Quaddick Rd in Thompson, Connecticut. For more information call (860) 923-3439 or visit [www.FortHillFarms.com](http://www.FortHillFarms.com)

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