

# Spice and Herbal Tour



The Spice and Herbal Tour is one of the most popular excursions in our Garden. We have developed a special Tour with in-depth information not only about spices, but also organically grown herbs and detailed descriptions about their uses in traditional dishes, as cures for ailments and even for dyeing traditional ceremonial. Walking tour at a spice farm

Smell & taste different spices

Learn how they are farmed and used

Taste exotic teas

Get a tasty local lunch at the farm

Buy fresh spices, tea, soaps , cosmetics

This tour is a walking tour in a our farm . While there, you shall see how the spices, herbs and fruits grow and are cultivated. Your tour guide will describe how the crops can be used. You will be smelling and tasting spices, herbs and tropical teas such as lemongrass, pepper cinnamon, chili, cardamom, oranges, mint, dictamus and mountain tea.



After the tour you will enjoy a traditional lunch at the farm. Here is when you can really taste the different ways of using herbs.

On request we can also take you to an essential oil distillery where you can also see live essential oil distillation.

The tour finishes with a stop at our shop selling fresh packaged spices, herbs, cosmetics and soap .



## Session Length

This experience is 7 hours in duration plus free lunching time.

## Participation

Tours are between 6-20 participants.

\*Minimum number of participation 6 people.

Notes: Minimum number of participants 6 people. We can accept different bookings until the minimum number of participants is reached. We can cancel bookings in case the minimum number of participants is not reached.

If an event is cancelled then all participants will be notified within 24 hours of the commencement date for the event and have the option to reschedule to another event or receive a full refund.

Price for the Seminar : 20 € per person

