

# MEDIA RELEASE

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## Emu Bay Lavender – under new ownership

Mother and daughter, Sophie and Eliza Sheridan, as fourth and fifth generation Kangaroo Islanders, are carrying on a fine family business tradition, since purchasing the Emu Bay Lavender business in November 2017.

Sophie Sheridan (nee Turner) is the youngest of eight children of Molly and Ralph Turner, and her siblings, in the main, have stayed on the Island and worked in hospitality and tourism sectors for many years.

So, for Sophie, after a considerable career in catering, food production and customer service, it was a logical step to purchase the Emu Bay Lavender business ... what she hadn't expected was that her own daughter Eliza would become a full partner.

"We took over the business as it came into the busiest time late last year, so we had to hit the ground running, and already our minds are full of lots of ideas to grow the business further," Sophie said.

The lavender farm produces 8,000 bunches annually, and the harvest is from December to February.

Their 51 acres of farm supports two varieties – the culinary one called *Angustifolia* and the craft/soap/pot pourri variety called *Intermedia*.

The two women had plenty of experience in running a café and producing great meals, skills which are being put to excellent use, but they didn't know how to make the more than 30 lavender products, so their first six weeks were spent with previous owners, learning to craft soaps, muscle rubs, massage oils, linen sprays, furniture wax, teas, jellies and mustards, along with the ever-popular honey, and lavender ice cream.

The Emu Bay Lavender café is licensed, and is now open 7 days per week, from 9am to 5pm, serving all day lunches, and specialities utilising their own lavender.

There is indoor and outdoor dining, or you can wander through the lavender, taking in the tranquillity of the setting.

At 21, Eliza has taken a big step in becoming a partner. “I see this as a great opportunity, as I’m seeing the Island growing, with new tourism activities. We can grow the business, and I’d like to look at an on-line store in the future,” Eliza said.

“We have plans to renovate, which we are hoping to do over the winter period, and to extend one of the sheds to cater for tour groups, who will be able to see the entire process of harvesting the lavender through to final products,” she said.

“We are also pleased to offer our premises to include the cellar door for Kangaroo Island Ciders, and owner Graham Jones is assisting us with our distillery as well,” Sophie said.

Commissioner for Kangaroo Island Wendy Campana congratulates the two women. “It is wonderful to see a mother/daughter team taking on this business, and working on expanding and improving it, after only the first few months,” Wendy said.

“I wish them every success and can’t wait to see what they do next.”



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