

THE HOMESTEAD REVIVAL

TA' LAZZRU



Ta' Lazzru Farm

Luqa, Malta

INTROD UCTION

Our farm has been a part of our family's story for over a century, and we're excited to share that tradition to life for you. We blend our long-standing farming heritage with a fresh, modern perspective, creating a welcoming space where learning and fun go hand in hand. We can't wait to share our passion and make your visit truly special!

- Joanne, Founder

talazzrufarm.com



ABOUT US



As a family-owned and women-run business in Luqa, Malta, we take pride in our rich heritage. Established 116 years ago, our farm boasts a historic farmhouse and well-preserved artifacts.

Our vision is to lead in educating youth about farming, modern food practices, and Maltese heritage, while showcasing women's excellence in these roles and paving the way for the future of urban farming.



Joanne Micallef
Founder and Farmer

Rhiannon Micallef
Co-Founder

THE TEAM

OUR CONCEPT

Our approach is centered around hands-on learning, where children can fully engage without the constraints of traditional schooling structures.

We believe they should have the freedom to explore and connect with nature, learning in a way that feels natural and unstructured. This also serves as a much-needed break from technology, allowing them to experience the essence of the world around them.

In doing so, they learn to appreciate the importance of preserving the land and breaking the stigma surrounding farming, understanding its vital role in sustaining our future.



SCHOOL VISITS

FARMING & AGRICULTURE

CONNECTING WITH THE LAND

In this immersive farming experience, children will connect with the land through hands-on activities such as harvesting, planting, and fruit picking. They'll explore the farm during a guided tour and learn about the life of a farmer.

Key Activities

Hands-on Farming: Children will experience firsthand the joy of harvesting, planting, and/or picking fruits on the farm.

Farm Tour: A fun and educational tour around the farm, showing how agriculture is practiced and where food comes from.

Materials Needed

Harvesting tools (if needed)

Animal care supplies (brushes, gloves, etc.)

Pricing

€15 (includes food) / €10 (excluding food) – per child

Takeaways

Each child will leave with a bag filled with fresh produce harvested from the farm, or a plant, along with a deeper appreciation for agriculture and animal care.

FARM TO TABLE

EMBRACE NATURE, CULTIVATE GROWTH

In this hands-on workshop, children will get a chance to fully immerse themselves in the journey of fresh, local food from the farm to the table.

Key Activities

Harvest Fresh Ingredients: Children will pick vegetables, fruits, and herbs, learning about farming and sustainability.

Prepare Their Meal: Children create simple, healthy dishes, fostering creativity and teamwork.

Cook and Enjoy: After cooking, kids enjoy the meal together, experiencing the farm-to-table process.

Materials Provided

Fresh produce (fruits, vegetables, herbs)
Cooking utensils, bowls, and cutting boards
Aprons for the children
Outdoor seating for the meal portion

Pricing

€20 per child

Takeaways

This event is a fantastic way for kids to connect with nature, understand food sourcing, and learn valuable cooking skills. They'll also gain a deeper appreciation for healthy eating and sustainable food practices.

HANDS-ON ARTISANAL

CRAFTING FRESH, HOMEMADE DELIGHTS

A hands-on experience where children will create a variety of homemade artisanal products. Activities include jam making, pasta and sauce creation, handmade pâté, oil infusions, and soap-making. Kids will eat the pasta and sauce on the farm, and take home the other creations!

Key Activities - choose 1

Jam Making: Depending on seasonal produce

Pasta & Sauce: Make fresh pasta and sauce to enjoy at the farm

Tea Making : Crafting of teas and tea infusions.

Materials Needed

Fresh seasonal vegetables and fruits

Jars with lids

Cooking equipment (cutting boards, knives, bowls, etc.)

Gloves and aprons for safety

Pricing

Sauce Preparation: €12

Jam Preparation: €12

Tea-Making: €10

An additional €3 for a farm-fresh ftira served with our home-made ingredients.

Takeaways

Children will take home their creations (except pasta and sauce, which they enjoy on-site).

NATURE'S REMEDIES

UNLOCKING THE POWER OF PLANTS

In this hands-on herbalism workshop, children will explore the world of natural remedies by harvesting fresh herbs and crafting their own herbal concoctions. We'll create infused oils and herbal medicines while learning the health benefits of ingredients like garlic, honey, lemon, chamomile, and more.

Key Activities

Herbal Medicine Creation: Children will make natural remedies such as garlic + honey + lemon for fevers, chamomile for stress relief, and lemon for ear infections.

Tea Infusions: Kids will discover the benefits of various herbal teas, such as honey for boosting the immune system and chamomile for calming nerves.

Materials Needed

Fresh herbs (garlic, chamomile, lemon, etc.)

Honey, jars, and containers for infusions

Supplies for making infused oils

Pricing

€10 per child (excl. food) / €15 per child (incl. food)

Takeaways

Children will take home the herbal concoctions they create and enjoy a memorable, healthful experience.

FARM FRESH BEAUTY

PURE INGREDIENTS, NATURAL GLOW

In this exciting workshop, children will dive into the world of natural cosmetics by creating their own Aloe Vera hair balms and handmade soaps. Using fresh ingredients from the farm, they'll learn the benefits of natural skincare and haircare products.

Key Activities

Aloe Vera Hair Balms: Children will learn how to create their own Aloe Vera hair balms, perfect for moisturizing and nourishing the hair.

Soap Making: A fun, creative session where kids will make their own natural soaps, using farm-sourced herbs and oils to craft unique, personalized bars.

Materials Needed

Fresh Aloe Vera
Ingredients for soap making (herbs, oils, molds, etc.)
Containers for the hair balms and soap bars

Pricing

€15 per child
An additional €3 for a farm-fresh ftira served with our home-made ingredients.

Takeaways

Children will take home the products they create, enjoying natural, handmade cosmetics.

THE ART OF FERMENTATION

RESERVING FLAVOR, CULTIVATING HEALTH

This hands-on, seasonal event immerses children in the world of food preservation, where they'll learn the ancient arts of fermentation, pickling, and fruit canning. The event will vary depending on the seasonal bounty available, offering fresh, locally grown ingredients from the farm.

Key Activities

Farm Tour: Kids explore the farm, meet animals, and harvest fresh produce.

Pickling, Fermentation, or Canning: Choose a process to learn—ferment vegetables, pickle fruits, or can fresh produce.

Hands-On Activity: Children create their own jar of preserved food to take home.

Materials Needed

Fresh seasonal vegetables and fruits

Jars with lids for pickling or canning

Salt, water, sugar, and spices for brining or fermenting

Cooking equipment (cutting boards, knives, bowls, etc.)

Gloves and aprons for safety

Pricing

€15 per child

Takeaways

Kids will take home their own preserved food and learn valuable food preservation techniques. The experience promotes sustainability, teamwork, and a love for healthy, hands-on cooking.

THANK YOU

For bookings, please reach out
to us on any of the below
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