



Lavender Link

Quarterly newsletter for Association members | Issue 68 | Spring 2017

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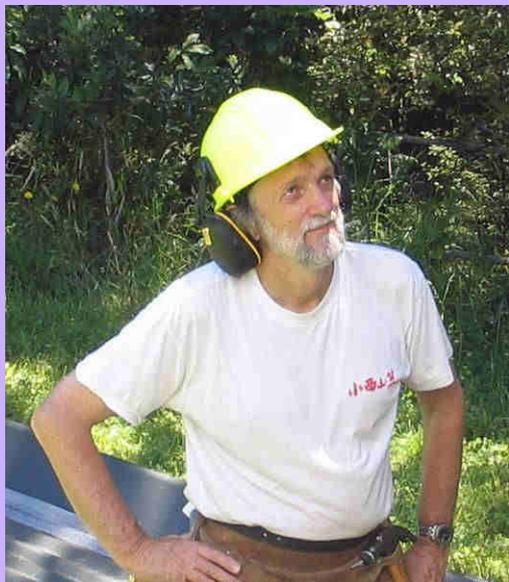
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Lavender Hill’s 1947 flathead V8 truck



Chairman's Chatter



TO RESEARCH, DEVELOP
AND PROMOTE LAVENDER
ESSENTIAL OIL AND
ASSOCIATED PRODUCTS
OF THE HIGHEST QUALITY

Chairpersons Report-Spring 2017

As we approach the busy season I hope at long last all our regions will be starting to dry out and our farms are starting to green up and come into colour. For many of us the winter rain has caused significant damage and much replanting will be required. Also those who were affected by the Kaikoura earthquake, I wish you well and trust the visitors come back once the northern road is open, hopefully in early December.

A big thank you to all who have paid their membership fee and to those who have forgotten please follow up on it. Your subscription gives the resources needed to run the association which includes the Oil awards program, education, research, your advocacy, health & safety, our Library resources and promoting your farms through our website and other publications.

Secretary: This position is still vacant and I put out a call to the membership to think about volunteering. We are not a big organisation so not a lot of time is required. The position involves answering enquires that come through the website. Organising the occasional committee meeting agenda, taking and publishing the minutes and keeping good communications with the chairperson.

Presently I am filling in, which is not ideal, resulting in much fewer meetings and initiatives that we could be pursuing. Please contact me if you can help out. chairperson@lavender.org.nz

Website: It is time to look at your profile in the Lavender Trail and see if it needs updating. New photos and information helps to keep it up to date and fresh. If you do not have a profile then you could be missing out. Telling your story is the most powerful way to advertise your business. To update please email me your photos and article. While you are checking also make sure your categories in your profile are current. You can edit these by logging in to www.Lavender.org.nz and clicking on the person icon on the menu bar. Visible once you have logged in.

We would also like to feature your farm/business on the front page. If you have a video or slide show of your farm and would like it displayed for a few weeks please get in touch. chairperson@lavender.org.nz

Conference: Planning is underway to hold our 2018 Lavender Conference in the Wairarapa (Martinborough) area. A survey was emailed out to the membership to gauge interest and an opportunity to make suggestions on what you would like to see and hear about. Planning the conference is a big undertaking for the conference committee and your input is important to help make this a success.

Advertising: From the October executive meeting it was decided that full members can advertise their business in the Lavender Link, as they presently can on the website, as part of their membership benefits. Associate members can now also advertise on the Website as part of their membership benefits, however a small charge still exists for advertising in the Link. Some details are still to be worked out for the Website adverts. Please contact me if you are interested.

All the best for the coming season
Peter Jemmett
chairperson@lavender.org.nz

From the Editor

Hello everyone

It was good to put some new faces to names at the AGM in September and meet other members.

The Oil Awards winners were also presented, published here on page four.

What a fantastic response I have had this month.

A few members have escaped the wet winter to enjoy summer in the Northern hemisphere, made new friends and explored other places growing lavender.

Others have had challenges and have made new and diverse products based around their lavender businesses.

In the north Spring is well and truly here with our plants in bud. I must admit I thought it would never arrive.

After 2 years in the ground I thought everything would be bigger, but then I'm very impatient.

One thing that has us puzzled —die off of some previously thriving plants.

Any suggestions gratefully received.

With Christmas and the busy part of the year fast approaching I wish every one all the best for the coming season.

Cheers Helen



Bloody Hell its wet!!

It rained and rained and rained
The average fall was well maintained
And when the tracks were simple bogs
It started raining cats and dogs.

After a drought of half an hour
We had a most refreshing shower
And then most curious thing of all

A gentle rain began to fall.

Next day but one was fairly dry
Save for one deluge from the sky
Which wetted the party to the skin
And then at last the Rain set in!

Time to float the boat out
Time to see what's left
Time to plan for smaller crops
of some we'll be bereft
Time to spray for fungus
Time to raise the beds
Time to pipe the water
and take it out instead

The grass is growing mostly
almost better than the weeds
Funny season this one
rubs, oil, blooms, balms or seeds

Roger Jordan

Advertising in the Link is free to full members.

Rates for NZLGA Associate Members:

Full page - \$44.00

Half page - \$27.00

1/4 page - \$17.50

1/8 page - \$ 13.00

Rates for Non-Members:

Full page - \$88.00

Half page - \$54.00

1/4 page - \$34.00

1/8 page - \$26.00

You will be invoiced once your ad appears. Please make sure you include your contact details, and email the ad to:

Helen Mason

helen_am@61@hotmail.com

As the content of The Lavender Link is subscribed, comments made and advice given may not necessarily represent or reflect the policy or opinion of the New Zealand Lavender Growers Association.

Oil Awards 2017

New Zealand Lavender Growers Association Oil Competition Trophies for 2017

Dennis Matthews Memorial Trophy —Best New Zealand Lavandula Angustifolia

Marlborough Lavender Estate (Debra & David Alderton)

Pacific Blue 2015

Eoin Johnson Memorial Trophy - Best New Zealand Lavandula x Intermedia

NZ Alpine Lavender (Blake Foster) Molten Silver 2015

Ken Wilson Memorial Trophy —Best New Zealand Grosso

Ranui Essentials (Tracy Voice) Grosso 2016

Oil Competition Certificates 2017

Angustifolia Awards

Lavender Creek Farm (Susi White) Avice Hill 2016 Silver Violet Intrigue 2017 - Silver

Leafy Hollow Lavender Ltd (Pauline Livesey) Midnight Velvet 2016 - Silver

Penmar Lavender (Trevor & Leonie Rouse) Violet Intrigue 2017 - Silver

Marlborough Lavender Estate (Debra & David Alderton) Pacific Blue 2015 - Silver

NZ Alpine Lavender (Blake Foster) Avice Hill 2015 Silver Violet Intrigue 2015- Silver

Lavande de Lherm (Ian & Suzie Dick) (France) Pacific Blue 2016 Gold Hidcote 2016-Silver

Two Bears Farm (David and Alfreda Algeo) (USA) Hidcote Pink 2017 -Silver

Lavandula x Intermedia Awards

Marlborough Lavender Estate (Debra & David Alderton) Grosso 2015 -Silver

Super 2016 -Silver

Ranui Essentials (Tracy Voice) Grosso 2016 -Silver

Purple Haze Lavender (Sally Engi) Grosso 2015 -Silver

Super 2016 -Silver

NZ Alpine Lavender (Blake Foster) Grosso 2015 -Silver

Molten Silver 2015 -Gold

Echer's Acres (Dennis and Lauri Echer) (USA) Impress Purple 2015 -Silver

Lavande de Lherm (Ian & Suzie Dick) (France) Abrialis 2016 -Silver

Leafy Hollow Lavender Ltd (Pauline Livesey) Jaubert 2017 -Silver

Blends Awards

NZ Alpine Lavender (Blake Foster) (Violet Intrigue + Avice Hil) Blend 2016 -Gold

(Violet Intrigue + Avice Hil+ Pacific Blue) Blend 2016 -Silver

Wanaka Lavender



It has been another 'all hands on deck' winter for the Zeestraten Family in preparation for what may be their busiest season ahead.

To ensure we future proof for larger requirements of oil we have planted 4000 lavender plants and are hoping that we have succeeded in the battle against the rascally rabbits. Each young lavender plant is secured by two bamboo sticks and a surrounding cover to ensure they can develop into a hearty plant, uninterrupted. In addition, we have also done an extended amount of research with regards to frost protection. As a result, we purchased a Tow and Blow which is a portable wind machine. The idea is that when the temperature drops below 1 degree the machine turns on and circulates the air to protect the fragile flowers from frost damage, in turn safeguarding our precious oil. Fingers crossed, our research and hard work will be successful to conserve a large lavender yield for the 2017/18 season.



Lavender Creek in Croatia

Croatian Lavender

In June this year I was fortunate enough to travel to Croatia with my daughter Katie. I searched before leaving as to where the lavender grew and discovered an area off the coast on the Island of Hvar across from Split.

On arriving at Split we went to the information centre and booked the ferry for the next day and we secured an Airbnb accommodation. On line we organised a lavender tour which was for most of the day. With great anticipation we met the driver/tour guide and headed up the steep hill behind the town of Hvar and enjoyed the expertise of his local knowledge.

The area where the lavender was growing had been largely for wine growing. In the 1930's Phyloxera had destroyed the entire grape crop. A very thoughtful farmer decided to go to France and bring back lavender in order to replace their livelihood. The lavender was randomly seeded and the area was mainly terraced with stones removed to form paths for access and donkeys to transport product. It was very much an industry where the family was involved. Lavender is grown completely wild.

Moving ahead today the family structure is no longer there as the work force has moved to the cities. Currently they have a lavender festival which involves tourists harvesting lavender by hand, and music and food is provided for participants. Access is by far the easiest close to the road so the main cutting occurs there. Our visit to the lavender was consequently very short and when our guide tried to show us a distillery in the area the family were not able to find anyone to access the building. I think the lavender being grown was of the Spica variety.

We continued our travelling to a completely abandoned village where we were served a lunch by a local who returned each day in order to run his café leaving again at night for his home. Our guide had perfect English and was very helpful with local knowledge and history. Lavender products were sold in the market stalls in Hvar town.

Susi White



Smelling lavender with tour guide



Stone houses to sleep in overnight among the lavender



Wild lavender on the island of Hvar

Lavender on terraces with stone paths and walls

Lavender Hill

New Lavender Infused Gin from “Lavender Hill”

Jason and Trish Delamore have now owned Lavender Hill in Coatesville, Auckland for just on 2 years. They have been very busy investing in the business, which is a combination of commercial plants (approx. 2000 Grosso and Angustifolia), Auckland’s largest lavender still, a quality stand-alone B&B, olive grove, farm shop and have a busy summer period with tourists coming for day visits.

Part of the business plan has been to create value-added products. An example of this was the creation of a high quality Limoncello from 200 lemon trees on the property. That experience inspired them to look at other options that could leverage their partnership with a local liquor expert. After doing some searching they discovered that Lavender-infused Gin was a ‘real thing’ in other markets and set to creating a high quality Lavender-infused Gin using their Angustifolia plants.

Through a lot of product development and testing they refined what was best to use as the base product (flowers, rubbings, oil or hydrosol) and then more trials were used to land at the best concentration and taste. Creating the Limoncello was relatively easy compared to the Gin.

When dealing with alcohol products, the development time and effort is one thing, but the added challenge is working through the relevant local council and liquor licensing obligations. This was finally achieved a couple of months ago and Lavender Hill now has a full cellar door licence and the ability to sell their products on-line.

In addition to the Gin and Limoncello Lavender Hill has a range of lavender based products and is happy to distil oil from other growers in their still which has also had a number of recent improvements.

The gin (and Limoncello) have received rave reviews and the Lavender-infused Gin also achieved 93/100 and 5 stars in a tasting review by Wine Orbit.

Jason and Trish are happy to expand their markets, so please get in touch with them if you have any queries. info@lavenderhill.co.nz, www.lavenderhill.co.nz, or 021 111 6686



New Friends in Colorado for Herbal Visionz

New Friends in Colorado, our visit to the Lavender Association of Western Colorado.

This July we left our winter and headed off to a small but perfectly formed town called Palisade nestled on the edge of the Colorado River locally known as the Peach Capital of the USA, producing arguably the best tasting peaches you will find and plenty of fresh fruit was for sale at the many roadside stalls, but in the middle of a desert where it was 100 deg Fahrenheit plus every day.

We had been invited to talk about the New Zealand Lavender scene, at their 7th Annual Lavender Festival. Staying at a local B&B we were to meet up with a few lavender folks who had entered oils into the Supreme Oil Awards and had achieved certificates. A meet and greet was held on Thursday evening at Two Bears Farm, just down the road, our hosts Alfreda and David were very generous with their time and along with a few other locals showed us around their neat and tidy well set out lavender plot and the small boiler and distillation unit that had helped to produce their winning oils for them.

In Alfreda's gorgeous little shop, all her own work, she had crammed it full with everything from her paintings depicting Indian family life scenes and her handmade ceramics beautifully painted, her Indian beadwork, and other handicrafts and the usual array of lavender lotions, potions and soaps as well. I could have stayed there all evening just admiring the craftsmanship she had put into each and every item for sale.

One of her ceramics made its way home with us, plus some of her beadwork, and a ceramic painted turtle, they are native to the area whenever there is water.

Alfreda- a very inspiration woman, directly descended from the Lakota Tribe, that had settled in Colorado long before the Europeans came- she was very happy to share about her tribal roots and also took seminars on this in the area. The whole place had a tranquil air of peace and spirituality about it as a result- we both felt extremely welcome to be there and we still had a whole week to explore the other farms.



Two Bears Farm



Alfreda



Distillation unit

Friday was a bus tour, but we chose instead to explore the nearby town Grand Junction and to visit as many folks as we could who were opening in preparation for a self-drive tour on Sunday. We quickly discovered that word had got around the 'New Zealanders' were in the area, and despite trying to be incognito, our accent (who knew we had one?) gave us away and we were welcomed like royalty everywhere we went.

Saturday was the Lavender Festival in the Park, about 100 stalls, (about ¾ of them lavender related but no two the same) and various workshops were set out amongst the shade of the trees.

We were to talk to a group of about 30 people, they were especially interested in our ochai tea harvester as none of them were harvesting by machine, and most farms were small enough to be 'hand picked' by their customers, 'u pick' they called it, we call it 'pick your own', or they used battery operated shears, etc for the main harvest. But some farms were becoming too big to handle picking this way and they liked the video we showed them of the harvester, and Keith explained that your farm must be set out with rows and plant spacing to suit the machine you choose to harvest with prior to purchasing a harvester, or altered to suit it.

Since our talk someone in Oregon has purchased one, and is now travelling around the area, demonstrating how easy they are to use. I think several will be changing their harvesting style as a result.

Sunday was the self-drive tour, most farms had an onsite shop, were set up for tourism and there was invariably a boutique size still on each farm for their own use, a lot were copper alembics but some were also bespoke and engineered in stainless steel. Some were even made out of beer kegs and came in a kitset form.

Mostly their lavender was picked via 'u pick' and was used in a myriad of fresh and dried craftwork, they had a large repertoire of culinary products too, and some of them were delicious and very well made. I for one plan to use our fresh lavender in a lot more culinary ways and also make more use of the fresh product, in wreath making, basket weaving, lavender bottles, lavender dolls, angels and Christmas ornaments. Unlike the Colorado folk we have fresh lavender at Christmas time, so we should use that to our advantage don't you think???

In fact I came home with several recipe books, one of which I had bought before being given another copy of it, so I have donated the second copy to the NZLGA library, there are some lovely summer recipes to try, and as soon as our lavender is flowering I will be making some of them.



Lavender Festival



Candle Stall



Lavender farm in Palisade

Apiti Lavender

Goings on from Apiti lavender

After throwing myself in at the deep end with this new venture and a complete newbie to lavender, I am happy to report that all is looking well for the 20017/18 season.

Having taken over a lavender patch where the majority of the plants are 10 years old or over my plan is to take out the two least productive rows and replace with new whilst making the best out of the remaining rows.

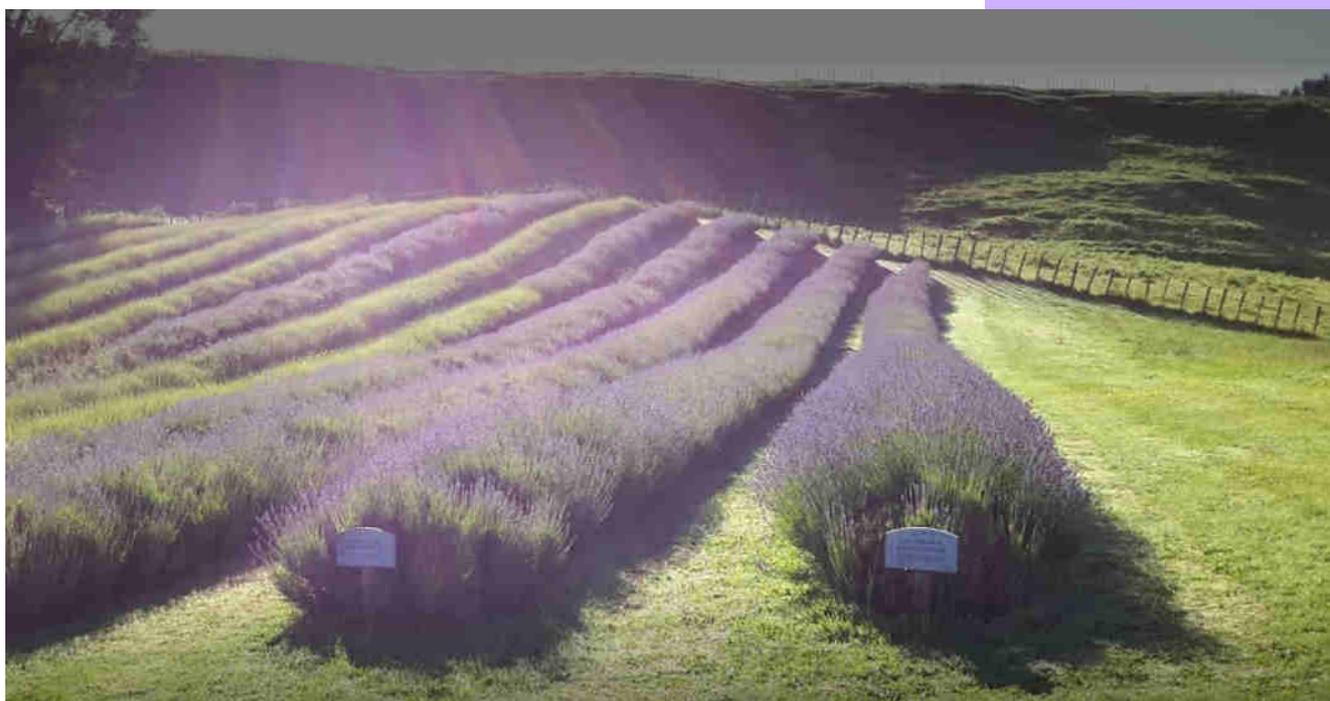
Having survived a busy labour intensive first season with exceptionally high rainfall, very little sunlight hours and a good dump of snow in July I have pruned, plucked and picked my little patch into shape.

With a few tweaks here and there the hard yards will be done. The two new rows, 1 Pacific Blue and 1 Arabian Night survived all of the above very well, they also survived the pesky black rabbit and the neighbour's young bulls who conducted a pitch invasion last month, fortunately no damage done but had thoughts of putting an 'Open for divot stomping' sign out at the end of the lane.

The accommodation, Red-Wood cabin is doing better than I anticipated. With Apiti not being a major tourist destination it does attract trampers and cyclists who require an overnight stay and so with a bit more specific advertising this season should go well. As for the herbs not quite so successful, with the help of said pesky black rabbit and possums most have been eaten off, this is one of the tweaks that need addressing sooner rather than later. "Third time's the charm" . Here's wishing everybody a good season and thanks to the people who got me through the first season, your help and advice was invaluable.

Helma Hughes

Apiti Lavender Farm and Accommodation



DIRECTORY

For sale at cost price

Talcum powder containers
140mm tall
50mm round
\$1.50 each + GST + courier

Tin cans ideal for Herbal Teas
80mm tall
60mm square
\$1.85 each +GST +courier

Contact Susi White
Lavender Creek Farm
123 Settlement Road
Te Horo

lavendercreeksusi@gmail.com
06 3643682



Lavender Oil Needed

Wanaka Lavender Farm is on the lookout for more lavender oil now and in the future.

If you can help please contact

Wanaka Lavender Farm

Phone: 64 03 44363589 or

contact

Stef Zeestraten on 021 2151991

Tim Zeestraten on 021 1696584



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