

# Lavender Link

Quarterly newsletter for Association members

Issue 59

Spring 2014

## Oil Awards



### Oil Award winners—from left:

Leonie Rouse (Penmar Lavender), Tony Culshaw (Central Otago Produce Ltd), Suzi White (Lavender Creek Farm), Sally Engi (Purple Haze Lavender), Joth Hankinson (Central Otago Produce Ltd), Clare Curnow (Lavender Fields), Jenny Holmes (Lavender Boutique), Cate Bacon (Simpatico).

Full oil award results inside.



# Chairman's Chatter



## A very warm welcome to our new members

Carol and Terry Howes  
Canterbury

Sammie Wang  
Hamilton

Sheree Assen  
Motueka

Nicola McLean and Peter O'Carroll  
Christchurch

Debra and David Alderton  
Blenheim

Wayne Whiting and Andrea Cassidy  
Waikato

We had a great turnout for our AGM held at the Brenworth Hotel in Wellington. Twenty-one of us sat down and discussed many topics which I will summarize below.

With Russell and Jan retiring from their positions of Chairperson and Treasurer, a new Chairperson and Treasurer were elected. Your new Association Officers and Executive are:

**Chairperson** - Peter Jemmett

**Vice Chair** – No nomination

**Secretary** – No nomination

**Membership Secretary** - Charlotte Brown

**Treasurer** - Trevor Rouse

**Link Editor** – Co-Opted position - Cindy Jemmett

**Library** – Co-opted position Pauline Livesey

**Executive Members** - Helen Wilson - Blake Foster - Russell Rofe - Mike Alspach

With no nomination for the Secretary's position Charlotte has agreed to take on this roll in addition to the Membership Secretary. Charlotte is also managing the maintenance of the Website. To ease the workload a bit we have appointed Eleanor Hulsman as Minute Secretary.

This year I plan to start a website review, with the aim of making the website more attractive. I would like to add functionality, advertise our farms and businesses, and add more resources and information for our members, along with an automatic email notification when something new has been posted. I am also considering paid advertising in order to help offset the cost of maintaining the website. All options are open for discussion and I would welcome your ideas.

There was lots of discussion about the future of the Association. The aims of the Association, and its role were also up for discussion. These range from marketing, learning, friendship, networking and sharing of knowledge, promoting NZ lavender, research and oil awards. The general consensus was for all of these except for marketing which should be left to the individual lavender businesses. We will however actively assist in promoting opportunities and media exposure for the benefit of the Association members. Most recently this has been done through our Chinese initiative where information from participating farms has been passed to Chinese travel agents through the Chinese Embassy. To date I am aware of one possible contact for a farm visit. If you are aware of any please let us know so we can evaluate this programme effectiveness.

The recent oil competition and awards was once again a great success with 17 Silver, and 1 Gold, along with the trophy awards for best *Lavandula Angustifolia*, awarded to Lavender Creek Farm, Susi White, best *Lavandula x Intermedia*, awarded to Central Otago Produce Joth Hankinson & Tony Culshaw and best Grosso also awarded to Joth Hankinson & Tony Culshaw. It was very pleasing to see the high standard our NZ oils are achieving. This is a great complement to the organising committee and oil judges and they must be applauded for their expertise and dedication.

We had our first teleconference, on 2<sup>nd</sup> Nov, since the AGM. Hot on the topics is the EU declaration that lavender oil is toxic and lavender



products in Europe will require appropriate labeling from 2016. It is reported that European lavender growers will be boycotting this move. Your executive will keep a close eye on these developments as they may eventually affect labeling requirements in NZ. Blake has been researching current requirements in NZ which come under several departments. In NZ our EPA considers lavender to be toxic but not in small quantities thus they have labeled it the lowest toxicity on their classification. So toxicity is all about quantity. Lavender used in cosmetics, food and general products is in very small quantities so is not considered toxic by the EPA's definition so for now it is business as usual.

If you are shipping large quantities of oil you will need a Material Safety Data Sheet (MSDS). We are working on having a generic one for our members to use. When established this will be on the website for you to download.

The organising of our Biannual Lavender Conference for 2015 to be held in the South Island has proved to be difficult for the lower south Island group to get some traction going. With the busy season just about upon us and little time in the New Year to finalize planning, the executive have voted to postpone the conference to 2016.

October 2015 will be the Association's 20<sup>th</sup> year so we may be looking at holding a small function to commemorate this in conjunction with the 2015 AGM.

If you have any concerns, suggestions or just want a chat please drop me a line or call. I would love to hear from you.

[peter@greatbarrierlavender.co.nz](mailto:peter@greatbarrierlavender.co.nz)

or

Ph 09-4442962

Cheers  
Peter

TO RESEARCH, DEVELOP  
AND PROMOTE LAVENDER  
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OF THE HIGHEST QUALITY



# From the Editor

Hello,

I hope you have all been enjoying some fine sunny days as we move towards summer. There's been some lovely ones here, though often in true Wellington fashion, accompanied by a cool breeze.

The garden has been looking good, with the peas we planted not long ago shooting up, and beginning to flower. We wait with anticipation for the delicious results.

Cruise ship season is well underway here, and many passengers are keen to find that handcrafted New Zealand gift to take home. Perhaps that item could be a beautiful New Zealand lavender product.

Best wishes for the summer season,

Cindy.

## Cindy Jemmett

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[c.jemmett@xtra.co.nz](mailto:c.jemmett@xtra.co.nz)



## To Advertise in *The Lavender Link*

### Rates for NZLGA 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  
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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:

**Cindy Jemmett**  
[c.jemmett@xtra.co.nz](mailto:c.jemmett@xtra.co.nz)

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.

# Supreme Oil Award Results

## Oil Competition Trophies 2014

### Dennis Matthews Memorial Trophy Best Lavandula Angustifolia

Lavender Creek Farm (Susi White) Violet Intrigue 2014

### Eoin Johnson Memorial Trophy Best Lavandula x Intermedia

Central Otago Produce (Joth Hankinson & Tony Culshaw) Grosso 2014

### Ken Wilson Memorial Trophy Best Grosso

Central Otago Produce (Joth Hankinson & Tony Culshaw) Grosso 2014

## Oil Competition Certificates 2014

### Angustifolia Awards

Lavender Creek Farm (Susi White)	Violet Intrigue 2014	Gold
	Pacific Blue 2013	Silver
	Pacific Blue 2014	Silver
Simpatico (Cate Bacon)	Avice Hill 2014	Silver
Lavender Boutique (Jenny Holmes)	Avice Hill 2012	Silver
	Avice Hill 2014	Silver

### Lavandula x Intermedia Awards

Central Otago Produce (Joth Hankinson & Tony Culshaw)	Grosso 2014	Silver
Patrelli Estate (Patrick & Eleanor Hulsman)	Grosso 2014	Silver

Lavender Creek Farm (Susi White)	Grosso 2014	Silver
	Super 2013	Silver
Larry & Celia Eklund (USA Entrant)	Super 2013	Silver
Lavender Boutique (Jenny Holmes)	Grosso 2013	Silver
Penmar Lavender (Leone & Trevor Rouse)	Grosso 2013	Silver
Purple Haze Lavender (Sally Engi)	Super 2013	Silver
Lavendyl Lavender Farm (Yan & Corry Zeestraten)	Grosso 2013	Silver
Lavender Fields (Clare Curnow & Kevin Sepie)	Grosso 2012	Silver
	Super 2013	Silver

### Blends Awards

Lavender Boutique (Jenny Holmes)	Blend 2012	Silver
	(Pacific Blue + Grosso)	

## Boutique Toiletries Manufacture

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- Bath
- Special Formula
- “Handmade”

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hear from you!

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Fax: 09 528 7124

Email: [jstaples@actrix.gen.nz](mailto:jstaples@actrix.gen.nz)



# Wanaka Lavender Farm

Corry and Jan Zeestraten  
Lavendyl Farm



On the 1st of November Wanaka Lavender Farm opened its doors for the first time. A few minutes from Wanaka there you can experience ten acres of beautiful lavender fields and display gardens. Enjoy a walk through the flowers, play a garden game, relax over a cup of herbal tea or eat some delicious lavender ice cream. Sample some of the many Lavender products that are produced on site. There is a special wedding garden with white borders of flowers, a plant nursery, animal farm and they hope to build their own outdoor distillery next year.

Our two sons Tim and Stef, (helicopter pilot and prof snowboarder) worked for three years on the 12 ha. farm land to create this beautiful tourist attraction. The location is perfect with permission from the council for the brown tourist signs on the main road.

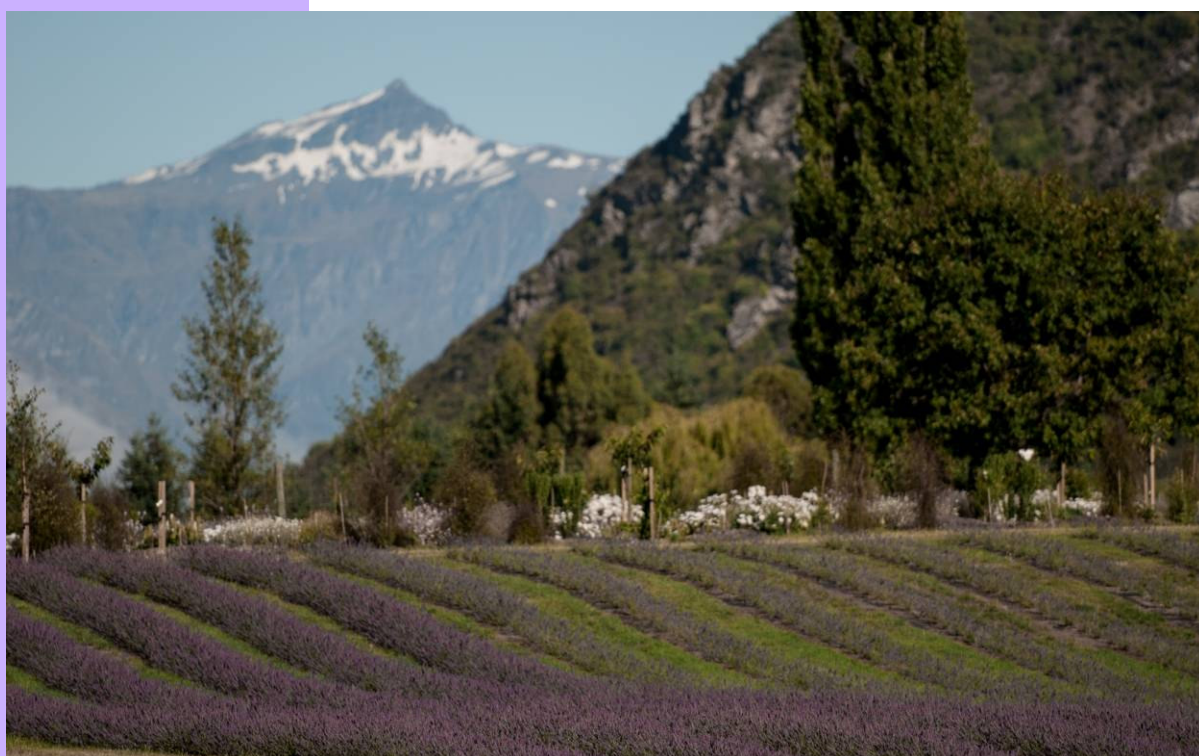
First rabbit control, (fencing around the whole block) then a power line under the ground. They designed the whole garden, building, website, With the help of a builder they have built a country style shop/shed, function room/tearoom, work place. Even the shelving, tables, outdoor furniture you name it is made by the boys.

Jan and I are very proud of our two sons, who worked so hard and what they have achieved so far and they have many more ideas in the future.

Have a look at the website [www.wanakalavenderfarm.com](http://www.wanakalavenderfarm.com) and when you have time..... go and visit.

For everybody a great season, we hope this year to sell our farm in Kaikoura and love to move to Wanaka .

Corry Zeestraten





# Wanaka Lavender Farm





# A visit to Canada

In July we visited two Lavender farms in Canada, close to Montreal.

Blue Lavende one of the largest in Canada. Well set up, with large distillery, cafe shop and a room with video to see the history etc from the farm.

We bought a ticket \$8.00 entry and then it leads you through the shop 2x in and before you leave (clever for the sales)

I could not believe when I heard that they had over 50 staff members! (can they make a profit there?)

The shop was nice with beautiful packaging, but far to large, they had many different tables and shelf's with the same products. And do you need six staff in there?

Then they had outdoor marquees, two where you could have a massage with beautiful views to the lavender fields.

A separate little hut where you could book (also two staff) more marquees for weekends when they have local craft and art. In the cafe we tried Lavender beer (not bad)

The day we were there it was not busy, but in the weekends they can get close to a thousand people.

It is a very short season in Canada with hot summers and cold long winters. They have three different varieties Eng. lavender and mixed in long rows. In winter they cover all the rows with hay against the cold temperature. A lot of extra work!

In a barn they had beautiful display boards with history and info about Lavender.

We visited another small lavender farm, the owner was from Provence, spoke only French.

Nice setting with very old barn where he had his paintings for sale and a small shop with a few lavender products. The distillery was outside attached to the barn.

Always great to visit other farms and see how they work. And you always pick up some new ideas or get some tips.

Cheers Corry

Corry and Jan Zeestraten  
Lavendyl Farm

Dylans Country Cottages

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Corry and Jan Zeestraten  
Lavendyl Farm





## Histoires et anecdotes de la lavande

### Lavender through the ages

**18<sup>e</sup> SIECLE**  
Un grand élan pour se distraire pour la lavande à cette période. En effet, la ville de Vence se trouve à proximité des champs de lavande. Les parfumeurs de la région analysaient du plus au plus subtil la lavande dans leurs créations. D'une plus en plus, la lavande devient un véritable objet de prestige, une marque de distinction. De plus, l'industrie est en constante évolution de produits cosmétiques et de parfums pour la lavande. C'est dans les parfums français que l'on voit la popularité de la lavande en tant que tel.

**18<sup>th</sup> CENTURY**  
During this period, lavender took on a very noble perfume, making it a status symbol. In fact, the city of Vence is close to the lavender fields. The perfumers of the region analyzed the lavender from the most subtle to the most subtle in their creations. More and more, lavender became a real object of prestige, a mark of distinction. Moreover, the industry is constantly evolving with products for cosmetics and perfumes for lavender. It is in French perfumes that we see the popularity of lavender as such.

**« Début du 20<sup>e</sup> siècle la plupart des villages possèdent leur propre distillerie »**  
"By the 20<sup>th</sup> century many villages had their own lavender distillery"

**20<sup>e</sup> SIECLE**  
Au 20<sup>e</sup> siècle, l'industrie de la lavande connaît un véritable essor. En effet, de 1900 à 1950, la distillation des fleurs de lavande se généralise. La plupart des villages possèdent leur propre distillerie. Les villageois recueillent alors leur huile essentielle de lavande pour la vendre aux parfumeurs de la région. L'industrie s'élève à une haute valeur commerciale. Toutefois, dans l'optique de préserver la santé humaine, les distillations se font avec une méthode plus saine, moins dépendante et à moindre coût. Les distillations se font avec une méthode plus saine, moins dépendante et à moindre coût. Les distillations se font avec une méthode plus saine, moins dépendante et à moindre coût.

**APPAREIL LOCOMOBILE A VAPEUR A VASES BASCULANTS**  
Brevet 1887, modèle n. 1, 2, 3, 4  
pour la distillation des Maris, Fraies, etc.

**20<sup>th</sup> CENTURY**  
In the 20<sup>th</sup> century, the lavender industry was booming. From 1900 to 1950, it became very popular to distill lavender flowers and many villages had their own lavender distilleries. Distillations started to be carried out in a healthier way, less dependent and at a lower cost. Distillations were carried out in a healthier way, less dependent and at a lower cost. Distillations were carried out in a healthier way, less dependent and at a lower cost.



# Spring News from Great Barrier Lavender

Peter and Margaret Jemmett  
Great Barrier Lavender



*Product Basket*



*Gift Pack*

It has been a wet winter for our Lavender Farm on Great Barrier Island. Our Grosso have suffered with wet feet with many giving up despite our Trichopel anti-fungal treatment. Our Supers have fared much better with only one slightly affected. Which proves to us the Supers can handle wet clay soil much better than the Grosso's.



*Grosso's not looking too good*

Spring has seen us busy with product making for the Christmas tourist rush. In addition this year we have decided to be a sponsor for the annual Great Barrier Island Garden tour. All participants will receive one of our 30 gram sample moisturizers and two lucky participants will also receive one of our lavender gift packs. We will also have a lavender stall at the morning tea and lunch venue for the Nikau tour. There are four garden tours which pretty well caters for all from the not so fit to the fit. They are described as "Spectacular by Nature" and have proved very popular with people coming from all over NZ. So popular you have to book nearly ten months in advance.

We have also been hard at work renovating our house which has been a rather long project. The big change this year has been installing the new stairs and finishing the Gib boarding for the new main bedroom. Between all this work there has been time out to walk the beach, check out the wild life and restful soaks at the hot pools.

Cheers  
Peter & Margaret

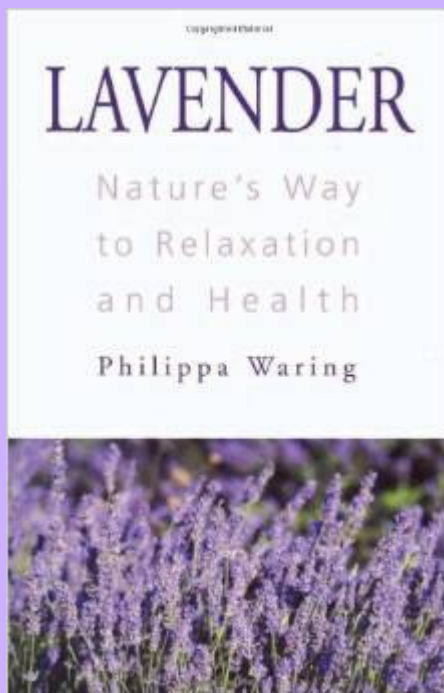


*Medlands Beach*



*Dotterel*

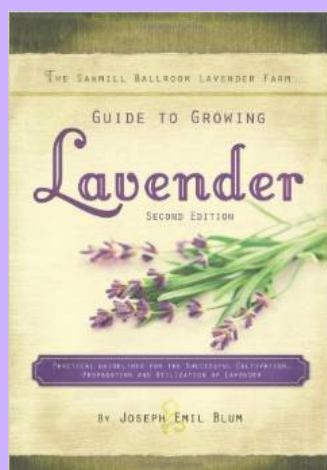
We have some great new books just in (the bits in green are my comments) - Pauline



**Lavender: Nature's way to relaxation and health**  
by Philippa Waring

Revealing the sundry benefits behind one of the most ancient herbal remedies, this study demonstrates the medicinal and therapeutic properties of the lavender plant. Exploring lavender's many uses, this survey outlines how it is used to achieve emotional well-being through its calming, uplifting, and antidepressant qualities, treat a range of injuries and illnesses, and flavour many culinary delights. Detailed instructions on harvesting and processing the plant to extract the valuable oil are provided along with advice on how to store and use it. With a wealth of illustrations and a comprehensive resource section, this guide is essential for utilizing this versatile plant's rejuvenating qualities. Information on growing the various types of lavender as well as its history and folklore are also included.

*An overview of all things 'lavender' from early history and folklore to traditional and contemporary uses. Useful book for a relatively new lavender grower.*



**The Sawmill Ballroom Lavender Farm Guide to Growing Lavender, Second Edition.: Practical Guidelines for the Successful Cultivation, Propagation, and Utilization of Lavender .**

**Paperback – July 16, 2008**

**by Joseph Emil Blum**

This is not another coffee table book about lavender. There is only useful and proven guidelines for the successful growth and production of lavender. If you want a book that will give you hands on, practical, and entertaining insights, one that will become supple and well worn from use: you have it in your hands. Everything in this book comes from decades of experience growing lavender. If you want to, you can set your coffee cup on this when you need to. Very entertaining yet informative book based on the author's personal experiences of growing lavender in Oregon, USA. Well written by an established author – bound to have you smiling as you relate to his anecdotes.

**Making Herbal Hand Creams and Salves: Storey's Country Wisdom Bulletin A-256 (Storey Country Wisdom Bulletin, a-256) Paperback – July 1, 2000**

**by Norma Pasekoff Weinberg**

**Sensational Recipes for Silky-Smooth Hands!**

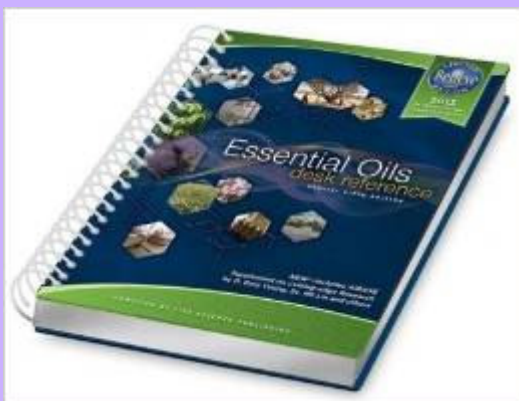
Experience the best moisturizers that nature has to offer! Whether you're an office worker or a stone mason, a gardener or a mechanic, chances are your hands could use some love and attention. Help is



here! In Making Herbal Hand Creams and Salves, you'll find easy-to-follow recipes for more than twenty all-natural lotions and creams designed to hydrate, replenish, and smooth your skin for a beautiful, silky feeling. Author Norma Weinberg also offers expert advice on healing dry, cracked skin; softening calluses; soothing inflamed, sore cuticles; preventing premature skin aging; and removing age spots, as well as essential information on evaluating commercial products.

**Making Hand-Dipped Candles: Storey's Country Wisdom Bulletin A-192 (Storey Country Wisdom Bulletin) Paperback – January 4, 1999 by Betty Oppenheimer**

*Both of the Storey booklets are full of practical, easy to follow recipes and methods that never go out of date.*



**Essential Oils Desk Reference 5th Edition Ring-bound – 2013 by Life Science Publishing**

This brand new edition of the Essential Oils Desk References represents a revolution in how the Essential Oils Desk Reference is used! The new binder-style format is designed to help you access the information you need quickly and effectively. New sections and information can be added quickly and easily without needing to buy a new expensive book. This edition also presents brand new updated content and information.

*A big reference file containing masses of information on just about every essential oil, including many references to lavender. The Reference contains sections on the following areas:*

## **SCIENCE AND RESEARCH**

### **INTRODUCTION**

**Yesterday's wisdom, Tomorrow's Destiny**

**How Essential Oils Work**

**Scientific Research and Documentation**

**The Chemistry of Essential Oils**

**Producing Therapeutic-Grade Essential Oils**

**How to Safely Use Essential Oils**

### **PRODUCT DIRECTORY**

**Single Oils**

**Essential Oil Blends**

**Nutritional Support**

**Ningxia Wolfberry**

**Hormones and Vibrant Health**

**Personal Body Care**

**Healthy Choices for Children**

**Fortifying your Home with Essential Oils**

**Animal Care**

### **APPLICATION**

**Techniques for Essential Oil Application**

### **SPECIAL ISSUES**

**Essential Oils: Spiritual, Mental and Emotional**

**Cleansing and Diet**

**Building Blocks of Health**

**Longevity and Vitality – Special Features**

### **PERSONAL USAGE**

*This is not a book to read from cover to cover but a reference book to dip into. If you are interested in aromatherapy, therapeutic benefits of essential oils in general or a specific oil you will find this book invaluable.*

There is a catalogue of books, research papers, lavender related articles, DVDs and videos in the members' section of the website ([www.lavender.org.nz](http://www.lavender.org.nz)), together with Amazon descriptions of the books available. This is now due for an update as there are a few more resources to be added. I am also working on putting the resources into topic categories so it is easier to find what you are looking for e.g. Marketing, Safety, Culinary

To hire resources contact me at [leafyhollow@yahoo.co.nz](mailto:leafyhollow@yahoo.co.nz) and I will send them out to you with an invoice.

Hire Fee - \$2

Postage in NZ – depends on size of book and whether you are rural delivery

Postage to Australia – Air Mail charges

As a general rule loans will be for a 2 month period. I will send an email reminder when the items are due for return. If you wish to re-new the item that is fine unless someone else is waiting for it.

**If you know of a book that would be of interest to members please contact me.**

Pauline Livesey



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# Shire Downs Lavender

Robert & Pam Tapp  
Shire Downs Lavender



These are some of our Grosso plants that were planted in Sept 2013.

We selectively cut last year but only for buds and sold mainly to soap makers.

This year the plants are booming and we expect to get about 5-6 times as much lavender as last year and we will be steam distilling our first batch of Shire Downs Lavender in the green and sunny Waikato near Matamata. We are keeping the weeds at bay by regular weeding and the use of mulch and a secret manure weapon.

Cheers for now

Robert & Pam Tapp  
Shire Downs Lavender  
Matamata





# Lavender Bread

From Cook, Bake, Love.com  
Discovering Life Through Sweet & Savory

## Love Potion: Pumpkin Lavender Bread

The rumor is that Pumpkin + Lavender is an aphrodisiac. I'm not so sure if it is true, but the rumor definitely got a lot of tasters lining up!

This recipe is super easy. Though my secret was hand making the lavender sugar, the night before.

### Ingredients:

- 3 cups all-purpose flour (I used 1 cup from whole wheat pastry flour)
- 2 cups lavender sugar (recipe below)
- 1 teaspoon salt
- 2 teaspoons baking soda
- 1/2 teaspoon double-acting baking powder
- 2 teaspoons pumpkin pie spice
- 1 15-ounce canned pumpkin
- 2/3 cup extra virgin olive oil
- 3 eggs, slightly beaten
- extra dried lavender sugar crystals, for dusting

### Instructions:

1. Preheat oven to 350° F.
2. Grease well, two 9" by 5" loaf pans.
3. In a large bowl, with fork, mix flour, sugar, salt, baking soda and baking powder.
4. Add remaining ingredients and mix just until blended.
5. Pour batter into pans.
6. Sprinkle some dried lavender and sugar crystals on top
7. Bake about 1 hour or until toothpick inserted in center comes out clean.
8. Cool in pans on wire racks 10 minutes; remove from pans and cool completely on racks.





# Lavender Sugar

## Ingredients:

- 3 Cups of Sugar (1/2 cup separated)
- 1/2 cup of dried Lavender

## Instructions:

1. Place 1/2 cup of sugar and lavender in a mortar and pestle
2. Grind until lavender is combined and aromatic
3. Return lavender to 3 cups of sugar and let it sit at least over night.



## Leafy Hollow

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