

Lavender Link

Quarterly newsletter for Association members

Issue 70

Winter 2018

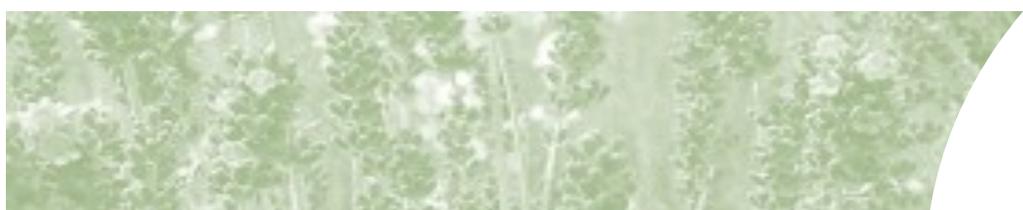
2018 Lavender Conference Agenda 'For the Love of Lavender'

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The Martinborough Hotel



Chairman's Chatter

Chairpersons Report-March 2018



Hello to all and I hope you are now taking a well-earned break after bedding down the lavender for winter and catching up on the maintenance and making new product for the coming season. I know a few are lucky enough to be heading overseas to warmer climates and to visit Lavender farms.

We welcome 4 new members to the association and I wish them all well with their lavender enterprises. Please help and support them wherever you can.

By the time you are reading this link our annual Oil awards will be underway.

The oil awards is the foundation of our association and now recognised around the world with many international entries.

This is a great achievement for our Oil Awards committee and Judges. I do hope that all our members who distil oil or have oil distilled for them take advantage of this program.

Winning an award will help the branding of your products and give you a quality point of difference over others. Remember to tell your story and show off your awards. It is why customers will buy your products.

Our upcoming Lavender conference will be upon us in about 6 weeks. It is looking to be very well attended, but it is not too late to register if you are still thinking about coming. You will find the Conference program in this Link. There should be something of interest for everyone and I am sure you will appreciate the warm atmosphere at the historic Martinborough Hotel.

Our AGM will be held at the Conference venue on the Saturday at 4pm. The main agenda items will be the Election of the executive and presentation of the annual accounts. It is vital that all members take an interest in the running of the association. It is your input that helps guide the executive and to plan for the future.

I have now been in the chair for four years and over this time we have seen our membership grow to 87 (including partner members). We have managed to reduce expenses, rebuild our website and introduce incentives for members to participate in the oil awards program and the bi-annual conference.

For the future I believe we need to look at expanding the functions of the website to include an ecommerce section where members can list and sell Lavender oil. We have had many attempts to develop a working Lavender Oil bank but with limited success. Putting this on the website will centralise it and give it visibility.



TO RESEARCH, DEVELOP
AND PROMOTE LAVENDER
ESSENTIAL OIL AND
ASSOCIATED PRODUCTS

We also need to look at ways to better advertise members services and for outside organisations to have paid advertising.

With many of the original goals of the association now well established it is time to expand our vision and look at ways to lift our profile. Many of our new members have different visions and aspirations and we must look to meet these if the association is to remain relevant to them.

I believe four years is long enough to be in the Chair and so it is my wish to step down at this year's AGM to make way for new blood and a new vision. We will also be looking for a Secretary and Treasurer. The association is in a healthy financial state with excellent resources. A perfect time for members to join the Executive and to bring a new vision to the association.

Cheers

Peter Jemmett

Chairperson@lavender.org.nz

A WARM WELCOME TO OUR NEW MEMBERS

**April Badley from Bombay
Derek Cookson from Bombay
Kaye Hollister from Fielding
Julie and Warwick Hide
from Christchurch**

From the Editor

Hello everyone

Its official! I'm over it! Winter that is.

I'm tired of the damp, the rain, the cold, limited sunlight etc. Going to work in the dark, coming home in the dark. I know, I know, it is winter.

The only light at the end of the tunnel is that spring is that much closer, now we have passed the shortest day.

And with it comes the 2018 Lavender Conference

Friday August 24th-Sunday August 26th you get to spend a weekend in the Wairarapa talking all things lavender staying at the historic Martinborough Hotel with a Michelin starred chef.

I hear very good things about the food, if you are into that sort of thing. The village of Martinborough, famous for its wineries is full of colonial charm and if you had any spare time there a few good shops to browse in too

All of that and a great line up of workshops, guest speakers and of course the oil awards.

I myself will not be attending as family commitments are trumping the conference.

To those who are attending I hope you fare well in the awards and enjoy your time in this pretty corner of the world.

As usual this issue is packed with information.

Cheers Helen

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IS FREE TO FULL
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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
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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:

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.





2018 Lavender Conference

**Friday 24th August - Sunday 26th August
Martinborough Hotel, The Square, Martinborough**

*'For the Love
of Lavender'*

2018 Lavender Conference Agenda *"For the Love of Lavender"*

DAY ONE: FRIDAY 24th August

6pm	Registration, Drinks and Nibbles
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DAY TWO: SATURDAY 25th August

9am	Open with <i>NZGLA Chair and South Wairarapa Mayor Viv Napier</i>
9.30am	<i>Food Forest Organics - Sally Adams, Gayle Wilson, Aaron Donges</i>
10.30	BREAK
11.00	2 x Breakouts (Pick One): <i>Option 1: Product Creation with Marty Girl – Adi McMaster</i> <i>Option 2: Digital Marketing with Helen Payer</i>
12noon	LUNCH
1pm	Personal Journeys from 2 Lavender Growers <i>Lavender Hill – Jason and Trish Delamore</i> <i>Lavender Abbey – Jan and Stuart Abernethy</i>
2pm	Health and Safety discussion with Jennifer Taylor
2.30pm	BREAK
3pm	How can science 'Grow the Love?' with Dr Robert Franich
4pm	New Zealand Lavender Growers Association Annual General Meeting
6.30pm	<i>Pre-Dinner Drinks and Nibbles entertained by 'The Songbirds'</i>
7.15pm	<i>Formal Dinner with Lavender Oil Awards. (Wear any item of purple on the night).</i>

2018 Lavender Conference Agenda *"For the Love of Lavender"*

DAY THREE: SUNDAY 26th August	
8.30	Breakfast
9.30am	All Depart (using own transport)
10.00am	<u>Martinborough Manor</u> (Tastings and Tour) <i>59 Cromarty Drive, Martinborough</i>
11.45am	LUNCH at <u>Ranui Essentials Lavender Farm</u> , Tracy and Eric Voice's journey. Plus, Swap/Buy/Sell items <i>284c Dry River Road, Martinborough (8 kms out of Martinborough)</i>
1.45p	<u>Te Kairanga & Martinborough Vineyard</u> wine tasting and speaker of wine. <i>89 Martins Road, Martinborough</i>
3pm	Farewells and Conference Closes

It is not too late to register if you are still thinking of coming. A registration form can be downloaded from the Website

<http://www.lavender.org.nz/NZLGA-Conference-2018> --> Register Here >

Click on the form to download or email chairperson@lavender.org.nz to have one emailed to you.

Martinborough is about a 1.5 hours' drive or train/bus journey from Wellington.

Travel and accommodation information is also on the registration form.

For any help or further information please contact

Tracy Voice at shop@ranuiessentials.co.nz

or

Peter Jemmett at chairperson@lavender.org.nz

Annual General Meeting

NOTICE OF ANNUAL GENERAL MEETING AND BUSINESS

Notice is hereby given that the Annual General Meeting of members of the New Zealand Lavender Growers' Association Inc to be held at

Martinborough Hotel, Martinborough

(in conjunction with our Lavender Conference)

on

Saturday 25th August 2018 commencing 4:00pm

AGM BUSINESS

Attendees

Apologies and Proxy votes

Minutes of previous Annual General meeting held on Saturday 2nd Sept 2017

Annual Report *(to adopt the Annual Report)*

Financial Statements *(to adopt the financial statements for the year ending 30th June 2018)*

Appointment of Auditor *(to appoint a reviewer)*

Subscriptions

Election of Officers/ Executive Committee

General Business *(all general business to be submitted by remit)*

Remits

Open discussion on what members would like to see from the association.

Conclusion of AGM

This notice of Annual General Meeting and the Business set out above has been drawn up in accordance with the Rules of the Association as they stand as at the date of this Notice.

Oil Competition awards (to be held during the Conference formal Dinner)

A full Agenda and Explanatory Notes will be issued nearer to the date of the meeting.

CALL FOR REMITS

Any items for General business (remits) can be lodged in writing (or by email) to the AGM Secretary, Pauline at

Email: library@lavender.org.nz

Post: 66 Duff Rd, RD2, Waiuku 2682

Kind Regards
Peter Jemmett
NZLGA Chairperson

The Temperature of your Separator

While this topic will be of more direct interest to those of you who operate stills, I think all you growers should have sufficient awareness of how the distillation process works to ask informed questions of your distiller, so that both of you can contribute to getting the best oil quality and yield possible.

An oil separator seems a very simple bit of equipment – basically a drum with one inlet for the condensate and two outlets – one for oil and one for hydrosol or waste water.

Once you have constructed your separator, there are really only two operating parameters that you can change – the condensate flow rate and the temperature of the condensate in the separator. I will talk about separator size and flow rates in another edition since there is a bit more background information to discuss.

It has become widely accepted that the separator temperature should be 45°C as recommended in Tim Denny's book on distillation. For many stills and lavender oils, that will work well. However, I have come across instances of people achieving noticeably better oil yields with higher separator temperatures. After studying more than a dozen very different essential oils in a model separator, I found the behaviours of the different oils were noticeably different. This was confirmed by using a video camera (the things scientists get up to in the laboratory!) to visually track the movement of oil droplets in the separator under different flow rates and at different temperatures. All these findings made me go back over the primary function of the separator and the processes going on inside it.

The primary function is to provide conditions in which the droplets of oil will float upwards in the water and coalesce in a coherent layer on top of the water. Obviously, the oil must be lighter than water for this to happen – that is the density of the oil must be less than that of water. Equally obviously, the greater the difference in density, the faster the oil will float to the surface of the water. This will give you more complete separation which means you will lose less oil in the waste water and get a better oil yield. This raises the question of whether you can improve the separation and oil yield by increasing the difference in density between oil and water. Yes, you can and this is where the operating temperature of the separator comes in.

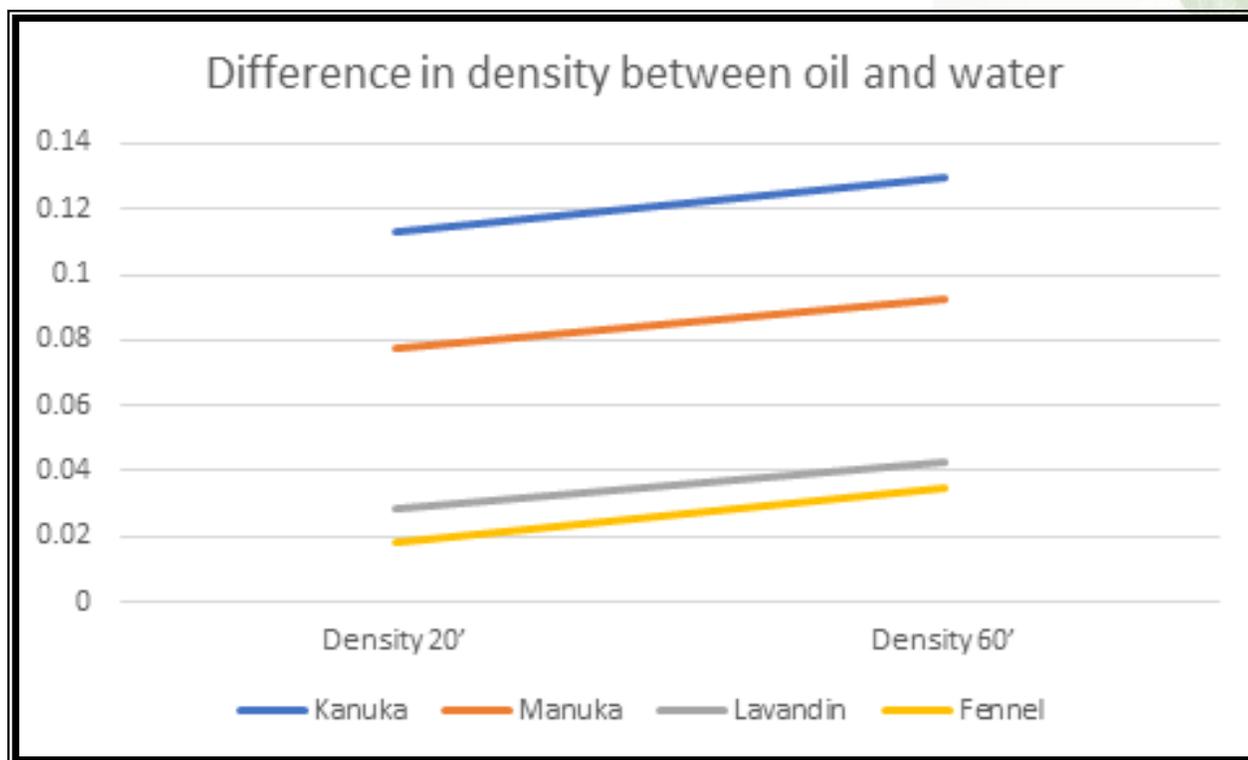
In the table below, I have summarised some of the measurements I made on a wide range of oils. These show that you can indeed reduce the densities of the oil by raising the temperature.

	Density 20°C	Density 60°C	Density difference
Water	0.9981	0.9831	-0.015
Kanuka	0.8849	0.8533	-0.0316
Manuka	0.9206	0.8903	-0.0303
Lavandin	0.9696	0.9407	-0.0289
Fennel	0.9801	0.9484	-0.0317

The Technical Corner-Dr Noel Porter

The most important finding was that, although the density of the water also decreased, it did not decrease as much as the oils. This means that as the temperature rises, the difference in density between the oil and water increases.

The graph uses the same data to illustrate the increase in density difference, which translates directly into increased buoyancy of the oil, faster flotation to the upper water surface and more complete separation. Some oils benefit more than others from the increased temperature and this can be explained by their very different chemical composition. Although lavender oils appear to benefit less than most other oils I measured, distillation experience tells me that the higher operating temperature is worthwhile to ensure the best possible yields.



In response to a question of how to measure the separator temperature, I would insert a pocket and thermometer (eg Teltherm Bi-Metal analogue from Homershams) in a T junction in the waste pipe. If your cooling water for the condenser is coming from a constant pressure source, it should be easy to adjust the flow and mark the control valve to give you the desired temperature each time

The video camera work showed that oil droplets of less than 0.5 mm diameter had comparatively little buoyancy in water at 45°C – the volume of oil in such droplets did not generate enough buoyancy to overcome the viscosity of the water. As the water moves downward in the separator, these small droplets were swept downwards and out with the waste water. Raising the temperature to 60°C increased the density difference of these droplets and made them more buoyant. At the same time, the increased temperature reduced the viscosity of the water, allowing easier upward flotation. These two effects cause more of the small oil droplets to achieve flotation to the oil layer at the top of the separator. Collecting these smaller oil droplets is probably the main contributor to the increases in oil yields obtained at higher temperatures.

The Technical Corner-Dr Noel Porter

These figures are the basis of my recommendation that separators should be run at about 60°C. I have not come across any down side of these higher temperatures. I have found only increased yields. Some people are concerned about oil loss from increased vaporisation but the minute volume of oil lost to cause the apparently higher vapour level will be much less than that gained by the better separation. One other benefit for all distillers to consider is that the higher condensate temperature in the separator is obtained by reducing the flow of cooling water through the condenser. In some cases, the supply of cooling water may be limited in summer so a lower condenser water flow may ease such a problem. It also reduces the volume of hot water to be disposed of. Next time, I will go into matching the size of the separator to the rest of the distillation plant.

Dr Noel Porter



Lavender Distillery for Sale (Offers over \$11k)

We are downsizing our lavender farm and consequently have a distillery for sale, including pressure vessel, 2 pots (capacity 100kg plus each), condenser, separator (all components stainless steel) + copper header tank.

Also available by negotiation is an Anderson Boiler, boiler canopy, crane and crane gantry.

A good setup that works really well and produces award winning lavender oil.

For further details contact Dave or Debbie Ph. 03 572-4410

or email us: marlboroughlavender@xtra.co.nz

Northern Regional Meeting

Minutes of Northern Regional Meeting

28th April 2018 (Barbara and Neville's place, 316 Bellevue Road, RD1, Cambridge)

Present Mike and Marion , Peter and Margaret , Neville and Barbara, Kate and Damian, Tony and Helen, Robert and Pauline.

Apologies Sammie and Ben Wang, Amanda, Roger Jordan, Tricia Henderson, Bindy Gummer, Jason and Trish Delamore

Shared lavender woes

Mike and Marion lost their lavender hedge to a wayward customer with limited reversing skills.

Tony was concerned that a number of his Pacific Blue plants, in Mauku, have completely or partly died. Mike suggested that the problem may be Phytophthora (also known as Root Rot) as a result of the extremely humid conditions during the spring and summer seasons. Recommended that the plants are treated with an aerobic fungus such as Trichopel.

There was a discussion about whether having beehives amongst the lavender or the unusually hot summer led to an early harvest.

A query raised about transplanting mature lavender plants. No-one present had experienced success in this.

Query re sourcing packaging for products. The pros and cons of the following suppliers discussed - Arthur Holmes, CTC Pac, Cospak

Oil Barbara wanted to purchase a litre of Grosso oil. Mike will sort this. Pauline has access to several litres of 2015 Grosso oil @ \$140 per litre if anyone is looking for more (apparently all the older, cheaper oil has gone)

Rubbing Machine Mike is producing these and selling them for \$2000 + GST. Get in touch to place orders.

From the Executive

NZLGA Conference 24, 25, 26 August 2018 to be held at the Martinborough Hotel, Wairarapa. NZLGA have booked the entire hotel. Conference costs reduced to \$150 per person. Rooms cost \$185 per night. Peter reminded us of the conference agenda and gave details of the speakers booked so far.

At this year's AGM the Executive will be looking for a new Chairperson, Treasurer and Secretary

Next Meeting Sunday 22nd July at

Selah Valley Lavender, 1508 Ararimu Road, Paparimu, Auckland

BROWN BOTTLES FOR SALE

50 x2.5 litre brown bottles available for sale.

They have been used once, washed and dried.

The contents have been exported in al cans.

The bottles are available @ \$6.00 each plus GST.

Anyone interested can contact me

@ Hook Bush Lavender,

hookbush@maxnet.co.nz or

phone Russell Rofe 03 6895510.

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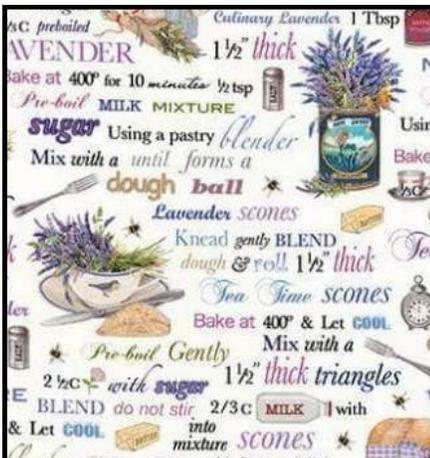
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Email Charlotte Brown info@hvlavender.com or phone 0223257025 for prices.
Samples of use will be available to view at the conference.

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Bulk Oil For Sale

Herbal Visionz Lavender has a large quantity of *Lavandula x intermedia* 'Super' Essential oil for sale by the litre.

Also *Lavandula angustifolia* 'Pacific Blue' by the litre, Wholesale prices for members only.

Contact Charlotte at info@hvlavender.com or 022 325 7025 or talk to her at the Conference in Martinborough.



FOR SALE

RUBBING MACHINE

Orders currently being taken.

If you are interested in having your own machine made please contact Mike Alspach.

Email: mike@ourpatch or Ph: 07 871 9036 Mob 027 496 1983

For Sale
Mature *Angustifolia* 'Pacific Blue' plants

We have a few hundred 5 year old plants we have to remove from their present location. They are pruned and ready to lift.
Would make good replacement plants.
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Will dig up and deliver within a reasonable distance of Auckland
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