

Lavender Link

Quarterly newsletter for Association members

Issue 54

Summer 2013

With the Lavender all in flower, we have some lovely photos submitted by members. It's always nice to hear your stories. More inside...



"Here is a photo taken today when a few hot rod guests arrived for lunch and one managed to get through the arch and got into the lavender patch. Love the colour. Some of the other diners thought it was pretty cool."

- Sally Engi
(Purple Haze Lavender)



"Here is a picture of our Briard, Rene in the lavender while we were out there a couple of days ago."

We are getting ready for our open day on Sunday and the lavender is looking great.

Not harvesting for another 2-3 weeks so just mowing and weeding and keeping tidy for Sunday."

- Jan Abernethy

Conference 2013

Please see this issue of 'The Lavender Link' for a list of available local accommodation and contact details.

Contact owners directly to make a booking. All are located within a short distance of the Conference venue. Pick-up to and from your accommodation can be arranged.



Chairman's Chatter



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

Greetings to you all with very best wishes for your Christmas and harvesting season. As you probably know we normally do our pruning in the spring to avoid the potential of frost damage to young flower heads. This spring and early summer have been so wet that it has not been possible to do this except for our Super which is now coming away again for a late flowering. At one stage we had 15 inches of rain in 2 ½ weeks and a large section of hill fell off, turning our terrace flats into a sea of mud. The lavender has come through largely intact but a crop Tuscan Blue rosemary is going to have to be taken out because of what appears to be root rot.

Lately I have been trying to help find markets for members, and in the process enlisted the support of the principal of Aldwin Paige Ltd in Christchurch to do some scouting around other companies for possible markets for oil and hydrosol. Some of the responses that came back did not make good reading. Manufacturers can access oil at cheaper rates from overseas by buying in bulk, and we have no facility to bulk up our available unsold oil because we are not directly involved in marketing. When approaching research and development companies it is important to know what the parameters are before going too far. Aldwin Paige have Biogrow certification now and with a minimum batch size of 200kg and a price tag for the batch of \$20,000, do not make much headway with most if not all of our members!

With continuing sale of copies of the Porter/McGimpsey book on commercial lavender farming to the members of the West Colorado lavender growers I have formed a relationship with them to the point that they have been invited to our lavender conference next year and they have asked us to begin a mutual sharing of the results of any research that we do. Executive has had a preliminary look at this and is looking for some discussion to take place on this in the North Island regional groups and with members in general. In the past our policy has been very guarded about the sharing of research results, but with advent of international conferences and our growing relationship with TALGA I believe that we are going to have to change this policy in the future. Please feed your responses and questions about this to me by the end of March 2013 so that executive can work on it and have something for AGM. The Conference will certainly have TALGA members coming and possibly some from West Colorado and they will be submitting oils to our competition. Executive is also looking at establishing an international membership category. The West Colorado folk have also asked if they could make some glass pendant oil diffusers for our ladies as a gesture of goodwill.

I hold my breath about the new lavenders from Australia. The ones from Bridestowe and Clive Larkman could reach here for quarantine shortly, but I do not hold out much hope for the cultivars from Charles Sturt University. Short of lodging a complaint with the PBR Authority in Australia there is not much else we can do. The NZ agent for CSU has been appointed sometime ago but the university does not appear to be aware of its responsibilities for having taken out a patent for the cultivars in question.

The work of the oil competition continues. We appear to have broken even on our budgeting but still have to report back to the entrants. We are proposing to report back to entrants a summary of the scoring for all entrants under the headings used, highlighting individual entrants. An additional letter will explain how the different categories of judging have been used.

Executive is having a look at the need for and possibility of having insurance cover for public liability and the value of resources in our library. One quote has been received and another is sought. Regarding public liability every member must have it individually. In the unlikely event of a claim being made against us as an association it could hardly succeed because of our lack of assets.

New books in the library include *500 Formulas for Aromatherapy* by Carol and Davis Schiller, a most useful collection of ideas and recipes with some useful introductory chapters and the new *Weedbusters Weed Control Handbook* for NZ. It has excellent illustrations to assist identification and control of the weeds covered.

I have imported a supply of 150ml hand blown diffuser bottles from Taiwan together with 8x3mmx225mm rattan canes for each one. The cost is around \$1.00 each less than the 100ml ones available from CTC-Pak. I have been experimenting with three formulations of carrier liquid and can advise on these. I have made a few and they are selling well @\$25 each. If you are interested in getting in at the ground floor before a workshop at Conference next year, get in touch.

If you are looking for a course of study towards a qualification in lavender go to coursesdirect.co.nz and have a spare \$1125 plus 6 months available.

Russell.

(p.s. Course details included at the end of this edition of the Link - Ed.)



From the Editor

Hi everyone,

I hope you have all had a lovely Christmas, and are enjoying a good start to the New Year.

I went up to see family in Auckland over Christmas. Dad was busy making sops and deodorants, and experimenting with different combinations of oils and hydrosol. I found myself co-opted into sniffing various combinations, and was surprised by just how different they could be. Overall it was a pleasant, albeit humid, few days.

Back in Wellington the weather has continued hot and sunny, though with the odd bit of wind too of course! The other day (a gloriously sunny Saturday) I popped over to Susi and Vaughn White's for their open day. After seeing all the lovely photos from last year, it was nice to experience the lavender in flower for myself.

We have some lovely photos submitted for this edition too. It's always nice to see what others are doing, and to be able to share that energy and enthusiasm.

Cindy Jemmett

139 Aro Street
Aro Valley
Wellington 6021

04 934 8962
c.jemmett@xtra.co.nz



To Advertise in *The Lavender Link*

Rates for NZLGA Members:

Full page - \$50.00
Half page - \$31.00
1/4 page - \$20.00
1/8 page - \$ 14.00

Rates for Non-Members:

Full page - \$101.00
Half page - \$62.00
1/4 page - \$39.00
1/8 page - \$28.00

**Prices include GST
at 15%.**

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

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.



Welcome to our newest member:

Peter Love
PO Box 1269
Coorparoo
Queensland
Australia

Peter is keen to learn more about growing lavender in New Zealand. He plans to come to New Zealand this year to visit some of our lavender farms so you may receive a call.

Membership Categories

Executive feel that it is time to review our membership categories to reflect interest being shown by the global lavender community.

There are a number of issues to be addressed:

Reciprocal membership of TALGA / NZLGA.

Should there be a separate subscription for each association? Individual or group membership? What rights and privileges should apply?

International membership

What rights and privileges should apply?

Over the next few months I will be putting together some ideas to be discussed with Executive. Your thoughts and input would be greatly appreciated. You can email me on leafyhol-low@yahoo.co.nz

Any proposed changes to membership categories will be presented at the next AGM.

Conference 2013

The conference programme is looking very exciting with something to suit everyone. You will find an amended programme and background information about our guest speakers in this edition of The Link. At present the Organising Committee is working hard to attract sponsorship.

Please get your registrations in as soon as possible. You will have the opportunity to opt for workshops nearer to the conference.

Pauline
(Secretary & Membership Secretary)

Executive Committee 2012 / 13

Chairperson:
Library
Oil Awards

Russell Rofo
501 Upper Hook Rd
RD8
Waimate
03 689 5510

hookbush@maxnet.co.nz

Secretary:
Membership

Pauline Livesey
66 Duff Rd
RD2
Waiuku
09 235 2990

leafyhollow@yahoo.co.nz

Treasurer:

Jan Abernethy
351 Dalefield Rd
RD1
Carterton
06 379 7073

janabernethy@xtra.co.nz

Fran Proffit
2733 State Highway 38
RD5
Wairoa
06 8388709

fran@lakeroadlavender.com

Helen Wilson
31 Colway St.
Ngaio
Wellington
04 479 6882

helenwilson1@xtra.co.nz

Jenny Holmes
16 Tanera Crescent
Brooklyn
Wellington
04 384 7250

tinks2@xtra.co.nz

Blake Foster
PO Box 47
Twizel
03 435 0150

c.blake.foster@gmail.com

Website
Coordinator

Margaret Hamilton
34 Potts Rd
RD1
Levin
06 367 9091

margaret@hamiltonz.net



TRANS TASMAN CONFERENCE 2013

Friday 23rd August – Sunday 25th August
Riverhead and Coatesville, Auckland



RIVERHEAD AND COATESVILLE, AUCKLAND				
TIME SLOTS	FRIDAY 23rd	SATURDAY 24 th Venue: Riverhead Settlers Hall		SUNDAY 25 th Venue: Lavender Hill
8.30 am		<i>Annual General Meeting</i>		Guest Speakers Clive & Di Larkman <i>Varietal Selection & Growing Conditions</i> Followed by Q and A session Pauline Livesey <i>Updated Plant Database</i>
10.30		MORNING TEA		MORNING TEA
11.00		Venue: Riverhead Settlers Hall Guest Speakers Robert & Jennifer Ravens <i>Agri-tourism and Innovation</i>	Workshop 3A <i>Culinary Use of Lavender</i>	Workshop 3B <i>Grow Safe</i>
1.00 pm		LUNCH		LUNCH
2.00 pm		Venue: Lavender Hill Guest Speakers Susi & Vaughan White <i>Local Tourism & Distillation Skills</i>	Workshop 4A <i>Oil Sniff Workshop</i> Led by Dr Noel Porter	Workshop 4B <i>Making Creams & Lotions</i> Led by Gina Roberts
3.15 pm		AFTERNOON TEA		
3.30 pm		Workshop 1 <i>Distilling Demonstration</i> by Alembics Copper Stills	Seminar <i>Distilling by Clonal Type</i> Led by Robert Ravens	4.00 p.m. Close of Conference
4.30 pm		Workshop 2A <i>Distillation Basics</i> Led by Dr Noel Porter	Workshop 2B <i>Making Oil Diffusers</i> Led by Russell Rofe	
5.30 pm		Open Discussion - copper v stainless steel for lavender distillation		
6.30 pm.	Venue: Riverhead Settlers Hall REGISTRATION & Cocktails			
7.00 pm	Conference Opening By Rt. Hon. John Key (to be confirmed)	DINNER Followed by presentation of the OIL AWARDS		

A bit of background information about our Guest Speakers

Robert and Jennifer Ravens are the owners of The Bridestowe Lavender Estate in Nabowla, Tasmania. The 265 acre site is noted for its manicured fields of lavender, beautiful gardens and sophisticated tourist facilities that attract visitors throughout the year. The wonderful story of Bridestowe has been 90 years in the making.

Nowadays, Bridestowe Estate is internationally renowned for its technical and botanical research. Years of selection and continuous improvement have been rewarded with the finest strains of the true French Lavender (*Lavandula angustifolia*). Pure lavender oil from the Estate's distillery is now exported worldwide and is highly prized by leading perfume houses and aromatherapists alike.

The Ravens have recently been awarded the National Australian bank Agribusiness Award for Innovation – a great honour.

Susi and Vaughan White moved to Lavender Creek Farm in 2001. Susi is a registered nurse and, until recently, owned a health food store in Wellington. Her interests are holistic health and healing. She enjoys making products from the lavender oil produced on the farm.

Vaughan is a research scientist and he is very interested in growing organic grapes and wine making.

The five hectares that they live on includes 7000 lavender plants, grapes, olives and coloured sheep. They have an extensive collection of lavender cultivars displayed in the specially designed Heritage Garden. Susi and Vaughan have a calendar of regular events held at Lavender Creek which has become a popular tourist destination. The couple promote NZLGA at every opportunity and have established an enviable reputation for distilling award winning lavender oils.

Clive Larkman has been working in the nursery industry since 1989 after the death of his father, Barry Larkman. He took over the family nursery which was only five years old. At the time he was living and working in the UK and had little knowledge of horticulture and the nursery industry but had an understanding of basic business principles and customer service.

Clive has a degree in Botany and Zoology and a Post Graduate Diploma in Humanities – Philosophy of Science. He is also a Certificated Nurseryman and is a Certified Nursery Professional (Specialist) under the Nursery and Garden Industry of Australia's professional development program.

From 2003 to end of 2005 Clive was a Councillor for the Shire of Yarra Ranges. During this time he sat on many community, council and business bodies where he utilised his business skills and broader experience to further enhance the quality of life in the Yarra Ranges. Clive is representing the Nursery Industry on the Agribusiness Yarra Valley Board, was elected Chair in 2005 and is now chairman of the Victorian Agribusiness Council.

Clive is passionate about the use of plants in the garden, kitchen and home and is often in the nurseries showing people how to use them in their daily lives. He writes for several trade and retail journals, is a regular on Melbourne's 3AW gardening program and was a weekly presenter on The Garden Gurus TV gardening show.

Dr Noel Porter has spent much of his working life as a research scientist at the NZ Institute for Crop and Food Research in Lincoln. He has conducted numerous research projects for NZLGA and written many articles. The book 'Lavender – a growers' guide for commercial growers' written by Gimpsey and Porter is a *must have* book for all serious growers.

Noel is based in Christchurch and, although now retired, he is a very busy person in great demand around the world.

Dr Noel Porter was one of the initiators of the NZLGA Oil Awards and is an avid promoter of NZ lavender oil. He is a life member of the New Zealand Lavender Growers' Association.

GROWSAFE is the brand of the NZ Agrichemical Educational Trust. NZAET is a non-profit organisation formed in 1992 to promote the safe, responsible and effective use of agrichemicals. A member of GROWSAFE will be available to talk to a group or individuals.



NEW ZEALAND LAVENDER GROWERS'
ASSOCIATION
TRANS TASMAN CONFERENCE 2013



Friday 23rd August – Sunday 25th August 2013
Riverhead and Coatesville, Auckland

REGISTRATION FORM
(Please complete one per person)

FULL NAME

ADDRESS

EMAIL

PHONE

CONFERENCE FEE (includes all meals but not accommodation)

NZLGA and TALGA MEMBERS

If payment **before** 1 June 2013

\$180 pp

If payment **after** 1 June 2013

\$200 pp

NON MEMBERS

If payment before 1st June 2013

\$230 pp

If payment after 1st June 2013

\$250 pp

Please note there *may* be an additional Charge for Workshop 2B (Making Oil Diffusers) and Oil Sniff Workshop. This will depend on number of delegates and level of sponsorship procured.

TRADE STAND at Lavender Hill, Coatesville, throughout conference - \$100

TOTAL AMOUNT PAYABLE \$ _____

PAYMENT DETAILS

Cheques are to be made payable to: **NZLGA Conference 2013** and sent to address below

DIRECT CREDIT ACCOUNT; 02 0500 0587725 01

SEND REGISTRATION FORM TO:

Pauline Livesey

66 Duff Road

RD2

Waiuku

2682

leafyhollow@yahoo.co.nz

Phone 09 2352990 (in NZ) 0064 92352990 (outside NZ)

I require transport from Auckland International Airport to the conference venue ☐

I require transport from the conference to Auckland International Airport . ☐

(Flight details will be required by end July 2013)

What's been happening at Leafy Hollow

During the past few months Leafy Hollow Garden has become a popular venue for photography enthusiasts. We're not sure why this has happened but there have been some stunning results and one or two bizarre moments.



L. angustifolia Lavenite Petite (PVR)
Copyright Tim Morris



L. angustifolia Midnight Velvet
(not yet released). Copyright Tim Morris

Yesterday a crew arrived to take 'mock-up' wedding photos for The Heirloom, a company specialising in event planning and décor styling. Here are a few photos of the photo shoot!



The 'groom' needed a lesson on how to put on a tie and the photographer was supplied with lavender oil to ward off the mosquitoes.





Balancing macaroons amid *L. intermedia* Rocky Hall Margaret

Whilst all this was going on around us we were distilling 160kg of *Super*, negotiating a deal to supply oil to a local lady who is setting up a spa facility in Waiuku, and playing host to three groups of overseas visitors (Russia, Indonesia and Phillipines). Fortunately, not every day at Leafy Hollow is so hectic!

Pauline Livesey

Leafy Hollow

GARDEN AND LAVENDER NURSERY

www.lavendergarden.co.nz

Looking for something different?
Been searching for a specific cultivar?



We hold over 250 varieties of Lavender
collected from around the world.



Contact us for a catalogue or advice.

Ph. 09 2352990

leafyhollow@yahoo.co.nz

Plants are mailed throughout New Zealand.

Lavender Still for sale

Ex Takamatua Lavender farm.

We have been using this quality still to produce our fine lavender oil over the last few years.

Purchased by us in 2009, the still has been in storage since and is now reluctantly up for sale.

Low pressure diesel boiler, 35kg basket, produces beautiful oil.



former set up at Takamatua Lavender Farm

More information from:



**AKARO A
ORGANICS**

PO Box 77
Duvauchelle

Banks Peninsula 7545
0272942132

malcolm@akaroaorganics.co.nz

www.akaroaorganics.co.nz

Open Day at Susi & Vaughan's



Weekend of 12th/ 13th January - Open Day at Susi and Vaughan White's farm - Lavender Creek.

Entry is by donation, and is given to support the NZ Epilepsy Foundation.

Clockwise from top left:

A fine sunny day in the blossoming field.

Lavender still steaming from the distillation process.

Susi explains to interested visitors the how the oil is distilled.

- Cindy



Photos from Coatesville Lavender Hill



So far, we have not done any harvesting as we are holding our lavender for as long as possible for wedding photo shoots.

Here are a couple of shots of this year's flowers:

Clockwise from top left:

Lavender and Rosemary on the South Side.

Gorgeous Sunset at Coatesville Lavender Hill.

Pacific Blue in the North Paddock.

- Tricia Henderson

Boutique Toiletries Manufacture

Short or Long-Run Manufacture

SOAPS:

- Guest
- Bath
- Special Formula
- "Handmade"

Special projects viewed
with enthusiasm!

- Bath Salts
- Bath Bombs
- Bath Fizz
- Bath Crystals
- Bubble Bath
- Shower Gels
- Shampoo
- Moisturisers

PLUS:

- Other Chemical
Compounding
- Blending

We'll be pleased to
hear from you!

Jim Staples
Industry Services Limited

4/65 Morrin Road, Mt Wellington, Auckland
P.O. Box 18-081, Glen Innes

Phone: 0274 888 832 - (A/H)09 528 7129
Fax: 09 528 7124

Email: jstaples@actrix.gen.nz

Arriving in style at Purple Haze

“One time we had a helicopter arrive and the lady of honour got out to a surprise birthday complete with all her family.”

- Sally Engi.
(Purple Haze Lavender)



Manakau Village Nurseries

Propagation Specialists

**Suppliers of Quality Lavender and Rosemary Planting Stock to
the Essential Oil / Cut Flower Trade**

Bulk orders are our speciality

We contract-grow to your requirements and freight nationwide

Consultancy available at affordable rates

Contact us for your free catalogue / information sheet now!

MANAKAU VILLAGE NURSERIES LTD

10 Tame Porati St ♦ RD 31 ♦ Manakau, via Levin

Ph. 06 362 6778 ♦ Fax. 06 362 6796

Proprietors: Geoff and Sue Stent e-mail: mvn@paradise.net.nz

Aroma Test Papers

Evaluating the aroma of your oils is fundamental to two major aspects of your business – obtaining high aromatic quality oils and promoting and selling your oils. So, getting a complete impression of your oils' aromatic components and characteristics is essential. Evaluating oils by sniffing an open bottle does not give you that complete impression. The aroma from the headspace in a bottle contains more of the volatile components – the top notes – and will give a biased impression. The aroma and perfume professionals always use test papers for a number of reasons – all of which will benefit the evaluation of your oils.

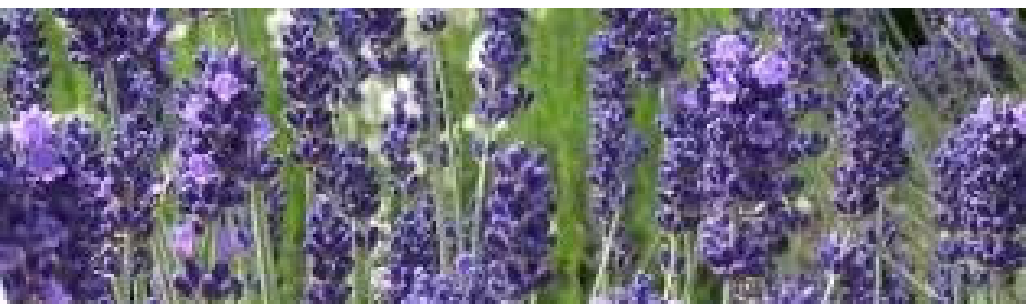
- The test paper offers a greater surface area from which the oil components can evaporate evenly.
- The aroma off the paper will have a more complete set of aroma components.
- By allowing the test paper to “air out” over 30 minutes, you can get a full impression of the whole range of the top, middle and base notes and the lasting qualities of an oil.
- There is no contamination of the oil or the bottle due to handling.
- When comparing oils, it is much easier and quicker to have several papers in your hand at once and run your nose from one paper to another.
- When promoting or selling oils, it looks professional, which make a much better impression on your customers.

We have always used papers for the NZLGA oil competitions because they offer a complete, professional and quick evaluation of oil aroma. How do you evaluate your oils – by a test paper I hope? If not, then I strongly recommend you do.

The reason for this reminder is that the stocks of test papers for the NZLGA oil competitions need to be replenished. A company in Christchurch makes them for me but like any small manufacturing the job, the price drops rapidly as the numbers increase. I will order (probably late January) sufficient papers to keep the competitions going for the next few years, but there is the opportunity to make the order big enough to cater for growers' needs as well. I am happy to increase the order and pass on the papers at cost if members indicate there is a demand for papers for their own use. The price will be around \$10 for 200 plain loose papers, plus post and packaging. I hope you will take this opportunity to improve the quality and presentation of your oils and let me know what sort of annual demand you may have.

Noel Porter

33a Merrin Street
Christchurch 8042
03 3584393
021 0279 0245
the.porters@clear.net.nz



Book Review - *Lavender – 500 lavenders to grow*

Two years ago I purchased my first eBook
“Lavender – 500 lavenders to grow” by Karen Platt
Black Tulip Publishing 2010 UK

The book was written by Karen Platt whose passion for lavender is obvious in the wonderful descriptions and exquisite illustrations. “This book is for the avid gardener, those who love colour and lavender plants. It is not intended to be a guide for any grower, except as a descriptive directory of what is out there. It is a joyous celebration of all that is lavender.....”

I flicked through it straightaway, was initially impressed by the gorgeous photos but didn’t have time to sit and read all 125 pages at my computer. I then forgot all about it until very recently when I was trying to identify an unnamed cultivar here at Leafy Hollow. The big advantage with viewing a book like this online is the size of the photographs and the outstanding standard of the colour. So many traditional printed books contain photographs that give a false impression of the true colour of the cultivar studied. I thought we held a comprehensive lavender collection but this eBook serves to remind us of the New Zealand biosecurity restrictions. 500 cultivars grown in the UK are described in easy to understand, non-technical vocabulary.

An eBook is relatively inexpensive to purchase as there is no hard copy but you do need a computer, internet access and a personal password. You can’t lend it to anyone, and unless you own a small tablet or Kindle, it would make quite awkward bedtime reading! This is essentially a reference book – one to dip into and browse through in short bursts. If it was a ‘real’ book with the same true colour, large photos I would be using it on a regular basis outside in the Nursery with customers. As an eBook I am certainly not using it to best advantage. Guess I should save up for more portable technology.

Pauline Livesey



Venue for NZLGA Conference, 23-25 August 2013

Coatesville Lavender Hill



Lavender beds, olive & lemon grove A-rated kitchen, Member of the NZ Lavender growers association, Olives NZ, B&B book, exec MBA, Uni of Auckland.

Location:

11a Beacon Road, Coatesville, RD3, Albany, Auckland

Contact Details:

Ph: 09 412 5275

Fax: 09 412 5276

Email:

tricia@lavenderhill.co.nz

www.lavenderhill.co.nz

Accommodation at special rates has been arranged at:

Camperdown

445 Coatesville/Riverhead Highway, Coatesville, RD3 Albany, Auckland

Ph: +64 9 415 9009

Contact: Krissy Hempleman

4 Doubles Upstairs in two rooms, 2 bathrooms

1 Double, 1 Queen and 1 Single with 1 bathroom

2 Singles

Krissy can take six couples at \$150 per night per couple, with cooked breakfast



The Meadows Cottage

16 Wake Road, Coatesville, RD3, Albany, Auckland

Ph: +64 9 415 3170

Self catering cottage for two, \$70 per night

Angelika and John de Veer, 446 Coatesville/Riverhead Road, RD3, Albany, Auckland

Ph: +64 9 415 7757, Mob: 021 294 4700

Details to come

Other Accommodation within easy reach (by car):

Auckland's Waitakere Estate

Auckland's Waitakere Estate, Auckland City's Rainforest Retreat is located on a ridge top set in 80 acres of pristine native forest in the Waitakere Ranges Heritage Park. The four star Boutique Hotel's perfect eco setting gives nearby access to magnificent forest walks, rugged West Coast beaches and vineyards. Hotel facilities include 17 accommodation rooms with magnificent bush and city views, a large relaxing lounge bar with log fires, restaurant, extensive gardens and forest walks. With Auckland's Waitakere Estate's close proximity to the airports and city the hotel is an ideal destination for the first or last couple of days around Auckland.

Location:

573 Scenic Drive, Waiatarua, Auckland

Contact:

Phone: (09) 814 9622

Fax: (09) 814 9921

Email: info@waitakereestate.co.nz

www.waitakereestate.co.nz



Brookvale House



We warmly welcome visitors to take a break in the peaceful rural setting of Brookvale House bed and breakfast homestay, just 20 minutes north-west of Auckland city.

Two comfortable rooms (queen size beds) open direct onto the terrace. Enjoy hospitality and tranquility that this unique homestay holiday accommodation provides.

Visitors are welcome to stroll around the English-style country gardens and paddocks, surrounded by mature trees and with an extensive plant collection. Feed the free-range hens (enjoy their eggs for breakfast) or just relax under the oaks with a glass of local wine.

Brookvale House boasts a wealth of facilities for you to enjoy during your stay...

Solar heated swimming pool
Outdoor covered spa pool
Laundry
Extensive gardens
Broadband internet access
Entertainers kitchen
Lounge area with television
Quality accommodation

Accommodation Rates from:-

Single \$110 per night including breakfast

Double \$140 per night including breakfast

Dinner and other meals are available upon request at an additional charge.

Location:

296 Taupaki Road, Kumeu, Auckland
PO Box 336, Kumeu 0841

Contact Details:

Ph: 09 412 8480

Mobile: 021 794 418

Email: john.catt@xtra.co.nz

www.brookvalehouse.co.nz

Duckpond B&B



Separate luxury accommodation set in the grounds of a beautiful old country home and small working farm.

This recently refurbished, charming cottage is private, spacious, contains all the expected modern conveniences and offers pool access in the summer months. Located in the countryside surrounding Kumeu Village, the property is just a stones throw from Gracehill, a short drive from West Auckland's most famous vineyards, Muriwai Beach, Kumeu A & P showgrounds, and Woodhill Sands Equestrian Centre Duckpond B & B offers a relaxed country escape in a truly beautiful setting.

Features: Swimming pool, Free Wi Fi, friendly farm animals, landscaped garden, walks & pond.

Contact:

Jenny & Graham Lawry
70 Pomana Rd, RD1, Kumeu 0891
09 412 2271
0272 754 115
jenny@duckpond.co.nz
www.duckpond.co.nz

East View Bed and Breakfast



Eastview offers you quality bed and breakfast/ homestay style of accommodation,

- 15 min from Auckland City
- Quality accommodation at an affordable price
- Stunning panoramic city/water views

Eastview offers two accommodation areas:

- The Marina Suite is bathed in all-day sun and opens onto the colourful garden. It has two bedrooms, (one queen, one twin) and a private bathroom.
- Rosie's Retreat offers a queen bed and a private bathroom. An inviting sunny lounge is available for your use, with TV, stereo and a log fire for winter evenings.

Your sunny spacious bedrooms offer many additional comforts. Be pampered with crisp sheets, fluffy towels, bathrobes, electric blankets, home baked cookies, tea and coffee facilities, fresh flowers and fruit, and complimentary port. Cot available on request.

Location:

2 Parkside Rd, Hobsonville, Auckland 0618

Contact Details:

Phone: 09 416-9254

Email: eastview@xtra.co.nz

Website: <http://www.eastview.co.nz>

Kaipara House



Lovingly restored 1894 Villa set in an acre of beautiful gardens on the outskirts of historic Helensville. Bed & Breakfast available in the Victorian suite with period decor and furniture. Two private self contained garden units with ensuite and kitchenette with rural or garden views and use of the spa pool.

Location:

2395 Corner SH 16 and Parkhurst Roads
Helensville, Auckland

Contact Details:

Ph: 09 420 9810

Email: stay@kaiparahouse.co.nz

www.kaiparahouse.co.nz

Muriwai Beach Motorcamp

Muriwai Motor Camp is at the closest camp ground to the beach, see gannets flying and people surfing wild west coast waves.

Muriwai is a 50 km long surf beach which also has an excellent all weather 18 hole links golf course, cafe and shop.

The area is renowned for its picnic facilities and other activities including: surfing, rock fishing, beach fishing, mountain biking, kite boarding, paragliding, land sailing or just lying on the beach - and of course the rare and significant gannet colony which is growing in size every year.

The motor camp has powered sites, tent sites alongside shower, laundry and kitchen facilities and is the ideal place to stay whether you have a tent, a caravan or a motor home. The cafe and surfboard hire is a short 2m walk away.

Just 40 minutes drive from Auckland.

Tariff - Power sites are \$28.00 per night includes 2 people. Camp rates are \$14.00 per adult.

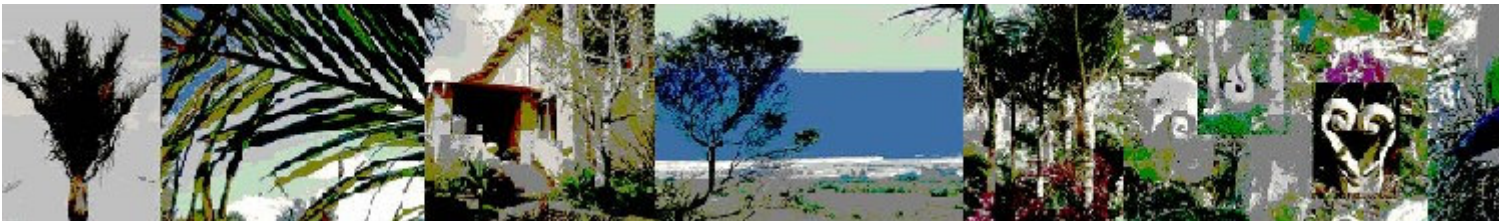
Muriwai Motor Camp

Contact Names Steven Shearing
Street Address 451 Motutara Rd, Muriwai
Postal Address P O Box 263, Kumeu, Auckland

Phone 09 411 9262
Mobile 021 753 370

Email info@muriwaimotorcamp.co.nz
Website www.muriwaimotorcamp.co.nz

Nikau Ridge



Nikau Ridge is set in beautifully landscaped gardens, dotted with Nikau and artwork, surrounded by native bush.

Enjoy Panoramic views overlooking the golf course and Muriwai Beach. Only 40kms from downtown Auckland, this is the perfect place for a relaxing weekend to play golf or enjoy the beach.

Address:
Nikau Ridge
38 Motutara Road
Muriwai

Host:
Matt & Angela Vesey

Phone:
T: 09 411 8882
mob: 021 709 330 or 021 922 578

Email:
nikauridge@gmail.com

Website:
www.muriwaibedandbreakfast.co.nz

Parakai Geothermal Motel

Parakai Geothermal Motel was opened in 2005. It features superior ground floor self-contained motel units which are serviced daily. There are three studio units, and three one-bedroom units, all set in a quiet garden setting.

All units have fully equipped kitchens, modern appliances, comfortable furnishings. Each unit has its own private hot mineral spa pool.

Parakai Geothermal Motel is located directly opposite Aquatic Park Parakai Springs, just five minutes from Helensville and 40 minutes' drive from downtown Auckland City. There are restaurants, takeaways, a supermarket and bars within easy walking distance.

Tariff:

Double - \$130 per night

Extra people - \$25 per person per night

Contact:

Nicolette and David Jones
Parakai Geothermal Motel
151 Parkhurst Road
Parakai

Postal: P.O. Box 61, Helensville, New Zealand

Ph/Fax: +64 9 420 8260

email: geothermal@xtra.co.nz



Set in the tranquil surroundings of an olive grove with panoramic views of the Kumeu valley. The two suites feature comfortable super-king beds, ensuite bathrooms, fireplace and French doors leading out to private decks.

Guests can enjoy a relaxing spa in the large Provencal style courtyard or play petanque overlooking the olive orchard.

Location:

283 Old North Road, Kumeu

Contact Details:

Hosts: Lisa and Luke Cullen

Ph: 09 412 6982

Mob: 021 947 724

Email: the.olives@xtra.co.nz

www.theolives.co.nz



Let us take you back to a time of rural harmony complete with the luxuries of today...

Nestled in picturesque, stream fed countryside, surrounded by vineyards the Vineyard Cottages and Conference Centre compliment each other as an idyllic setting to escape the city, whether it is for a day seminar, conference, product launch, weekend retreat, an intimate wedding, your special occasion or a romantic evening.

Location:

1011 Old North Road, Waimauku

Contact Details:

Ph: 0800 846 800

Email: info@vineyardcottages.co.nz

www.vineyard-cottages.co.nz

Wild at Heart



Boutique French Barn - Studio accomodation. Queen bed or 2 king singles - ensuite. Full kitchen, woodfire. Gourmet breakfast. Set on 1 hectare, beautiful gardens - tennis court, only minutes from village, restaurants, wedding venues. Extra accomodation available on request. Also boutique florist, and shop on site for any wedding requirements, which is open Thur, Fri, Sat 10am-3pm.

Location:

121 Access Road, Kumeu, Auckland

Contact Details:

Ph: 09 412 5475

Email: wildatheart@ihug.co.nz

Web: www.wildatheartflorist.com

Lavender

Statement of Achievement

Duration: 100 hours

Course Code: BHT228

Commercially lavender is grown in France, England, Spain, Italy, USA, Australia, South Africa, New Zealand and Japan. Each region growing species that are best suited to local conditions – many trials have been conducted world-wide to isolate the best species for specific local conditions.

There are a number of practical tasks students will carry out in this course. If students have problems accessing facilities or resources for practical tasks, alternative tasks can be set.

Lesson Structure

There are 10 lessons in this course:

1. Introduction
 - o Classification and identification of lavender, general characteristics of the group, contacts (ie: nurseries, seed, clubs, etc.)
2. Soils, Fertilisers and Nutrition for Lavender
 - o Soil structure, pH, organic matter, ameliorants and organic growing.
3. Cultural Techniques for Lavender Growing
 - o Pruning, water management (mulching, irrigation, drainage, etc.), planting and establishment methods, crop scheduling, no dig gardening.
4. Lavender Propagation
 - o Propagation from cuttings, propagation growth media, other propagation methods,
5. Commercial Alternatives
 - o Managing a Market Garden, standards, mulches, problems and

their control, weed control without chemicals, economic outlook for herbs.

6. Plant Variety Selection and Breeding
 - o Breeding and selecting new varieties, lavender clone selection for essential oils in Tasmania.
7. Building Plant Knowledge
 - o Lavender types and other varieties, advantages and disadvantages of different varieties.
8. Harvesting, Postharvest Treatment and Storage
 - o Harvesting, distillation and oils, post harvest preservation of fresh herbs, drying lavender.
9. Processing and Making Lavender Products
 - o Lavender crafts, using herbs in cooking, selling herb products.
10. Marketing Lavender Produce
 - o How to market your produce, considering your market, market research, selling successfully.

Each lesson culminates in an assignment which is submitted to the school, marked by the school's tutors and returned to you with any relevant suggestions, comments, and if necessary, extra reading.

Aims

- Describe the plant naming system and classification of plants
- Discuss the nature and scope of the Lavender genus.
- Describe the nutritional requirements of the lavender species.
- Explain the cultural requirements of the lavender species.
- Explain propagating techniques specific to lavender
- Describe commercial lavender growing operations.

- Select species appropriate to the climatic and soil conditions of a chosen locality.
- Describe of a variety of lavender species and cultivars.
- Describe the production processes on a lavender farm.
- Describe various lavender products and discuss the way in which they are processed.
- Explain the processes used in the marketing of lavender products.

Activities

- Prepare a collection of 20 different types of lavender in the form of pressed, dried, labelled specimens
- Compile a resource file of contacts relevant to lavender and lavender growing
- Contact a number of lavender related organisations for information on their activities in the industry
- Collect and test at least three different soil samples
- Identify and (optional) manufacture a potting mix suitable for lavender growing
- Collect information on organic and inorganic fertilisers from fertiliser companies
- Research information on machinery used in horticulture by contacting the companies that produce it
- Produce a no dig garden or an organic garden
- Manufacture a propagating mix for lavender cuttings
- Take lavender cuttings for propagation
- Contact a herb nursery to observe their operation
- Research irrigation equipment by contacting irrigation suppliers

Assignments

Students are required to submit assignments at the end of each lesson. These assignments are sent to the relevant tutor for comments and feedback.

Duration

100 hours. Estimated course will take 3-6 months to complete. Course is self paced and students have up to 24 months to complete the course.

Delivery

- Correspondence
- Online

To Enrol

Contact your student advisor or enrol online



Courses Direct™

Leaders In Distance Learning

Frequently Asked Questions

Online Courses - Distance Education Courses

Open University and College Level Courses for distance learning or online learning; adult education, professional development and vocational training.

Q. When can I start my course?

A. Anytime of the year, however do have to keep an eye on our current student : tutor ratio.

Q. If I do a shorter course first can I get credits towards a certificate or diploma later?

A. Yes. We will assess previous studies to give you appropriate credits. Doing it this way will probably take a little longer and cost more in fees though.

Q. Can I pay in instalments?

A. Yes, we provide an interest free payment plan starting at \$25 per week. Terms & Conditions Apply.

Q. Do we get a discount if we enrol in a second course?

A. Yes, you may claim a 15% fee discount when you enrol in your second course after graduation. Terms and conditions apply.

Q. What happens if I have to stop studying for a while?

(eg. Get sick, go on holidays, have a baby).

A. Apply for an extension. It's okay to take a break and start up your study at a later point in time. Just let us know. Payments will still be taken in this time on our payment plan.

Q. Do I need any extra books?

A. You are supplied with all "essential" references. Extra books are always useful though, especially for special projects. Tutors will advise you what to buy if you decide you would like to get any extra books.

Q. How long does a shorter course (ie. 100 hours) take to complete?

A. Commonly no more six months. Some students finish in less than 3.