



6 rows of Culinary Lavender – Violet Intrigue



Layout – Drying Room and Rubbing Room and where Lavender is located.



Drying Room





Inside Drying Room



Rubbing Room and Sieving



Sickle and Container when cutting



Plastic container for storage



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Freezer stored in unusually -5-10

DRYING PROCEDURES for ALCOHOL purposes:

Usually await until the Violet Intrigue is just starting to open flower.

Harvest on a dry day (usually a week of good weather).

- Hand harvest with Sickle, hand bunch at a time and place in a clean container.
- Ensure the drying room is clean
- Place on drying racks for at least a couple of weeks. Important the lavender flower is crunchy dry.
- Place in clean container and move to rubbing room.
- Wash hands, put on new gloves, hair net and hand rub into a clean container
- Once done sieve at least three times to ensure minimal stalks present and no pests visible ie. spiders.
- Place in a dry container, label with date of rubbing and pop in the freezer until ready to distribute.
- Check temperature weekly that is under 5 or 10 degrees.

DISTRIBUTION:

- Use existing container and dispatch via courier with instructions to place in freezer on arrival and best before date year out of harvest.