



Lavender Snippets September 2021

The sun and summer is coming. With the dry and warmer weather our Lavender babies will be coming to life after their winter hibernation. Picture from Whitbourne Lavender.

Website www.lavender.org.nz (Please report any issues to webmaster@lavender.org.nz)

We are still having issues with your User Profile not saving after editing. If you would like to update or add photos please email the text and photos to the Webmaster.

Not on the Lavender trail? You can't be seen if you are not there.

If you are a full member and not on the lavender trail but wish to be, please contact the webmaster at the above email address.

Lavender in New Zealand (our group Facebook page)



This group is for members only of the NZ Lavender Growers Association and affiliates to share lavender information, pictures, recipes, what you are up to in your lavender patch, items for sale or any other lavender related topics. Only members can see who's in the group and what they post. <https://www.facebook.com/groups/387329029014654>

It is very pleasing to see our group growing with now 49 members.

AGM September 2021

Our AGM was well attend with 37 members joining via Zoom.

The following were re-elected to our Executive along with a new member Leann Schlepers.

Chairperson	Peter Jemmett
Vice Chairperson	Lynro van der Nest
Secretary	Tracy Voice
Membership Secretary	Charlotte Brown
Treasurer	Jan Abernethy
Library	Pauline Livesey
Webmaster	Peter Jemmett
Link Editor	Vacant
Oil Awards	Stuart Abernethy
Members	Susi White
	Keith Brown
	Leann Schlepers

There will be much for the team to do this year with the planned establishment of a Quality mark, implementing our food safety template under section 40, adding a manufactures list to our website and planning for our 2022 conference.

Subscriptions - These are now due.

Full membership	\$160.00
Add Partner member to full membership	\$25.00
Associate Member	\$70

For Direct Credit payable to New Zealand Lavender Growers Association

Bank A/c No. 02 0500 0587725 00

Particulars: [Please use applicant's initials and surname]

Reference [#INVnumber]

You can also go online to register your payment. The following link will take you there.

[Renew subscription](#) Select subscription type from the drop down box and click "**Purchase this Membership**". Go back to the subscription type to select additional membership, if applicable. When finished click on the **Cart** (top right on main menu bar) to complete payment details etc. Note: If you are already logged in (you can also log in from here), the payment details will have already been filled in. Check your details are correct, select ☒ **Pay with Internet Banking** then ☒ **Complete Checkout**>. A receipt/Invoice will be emailed to you. Make payment through internet banking.

Oil Awards -

With 100 oils to judge it was a big weekend for our 9 judges. There were 3 golds and 27 silvers awarded with presentations being made via Zoom at the conclusion of the AGM. For the best of the best our cup awards were:

Dennis Matthews Memorial Trophy Best Lavandula Angustifolia New Zealand Alpine Lavender (Blake Foster)
Avice Hill 2020

Eoin Johnson Memorial Trophy Best Lavandula x Intermedia New Zealand Alpine Lavender (Blake Foster)
Molten Silver 2019

Ken Wilson Memorial Trophy Best Grosso Purple Haze Lavender (Sally Engi) Grosso 2019

Congratulations to all award recipients. Full results can be viewed on our website. Click on [Oil Awards](#) from the top menu.

Big thanks to Charlotte for organising the food and to Jan and Stuart for hosting the oil awards.



News from Talga (our Australian Lavender cousins)

Talga's Lavender Enews for September is out and members can download it from the library section under Members Resources/Talga news. Also just received is their annual Lavender Journal publication. You can also find this in our library in the Members Resources/Talga section.

What is happening down on the farm?

Spring Propagation Tips - from Pauline

Well done to all those who managed to keep their autumn cuttings alive during the miserable, dark winter days (I know some of you did because you sent photos!). If it feels like spring at your place it's time to put those autumn babies outside to 'harden off', clean up the propagation area and make room for your spring cuttings. Take cuttings from your strongest plants. The healthier the parent plant the healthier the cuttings will be.

All growers have their preferred way of propagating and as long as it works that's fine. Over the years I've tried many methods. This works at Leafy Hollow:



For *L. angustifolia* cut the top shoots, about 4-5cm long. The stem part needs to be semi-hardwood (not too soft but not too woody). For *L. intermedia* you can usually manage to take longer cuttings.

Hold the top of the cutting, strip the lower leaves from the stem and lightly scratch the exposed stem with your thumbnail.

Dip the ends of the stem in a rooting mix of your choice. Willow water works well for organic growers or ready-made powders/liquids purchased from a local garden or horticulture.



One year I experimented with three methods on the same batch of cuttings

- a) nothing on the cutting – 50% strike rate but very slow*
- b) home-made willow water – 95% strike rate*
- c) hormone rooting powder – 95%+ strike rate in the shortest time*

Put the cuttings into number 3 sand. I put 100 cuttings in each tray of sand to maximize space in the propagation house. The shade cloth is rolled out as the season progresses.



Mist several times a day and wait for the magic to happen.

When the roots begin to appear through the bottom of the tray they are transplanted to 5cm diameter starter pots in a 'lavender' potting mix (mixed to order by our local plantsmith) and put outside. Pinch out the growing tips to encourage the plants to 'bush out'.





By this time next year they will be either in the ground or in 10cm diameter pots on the nursery shelves.

In the NZLGA Library there are several books about general plant propagation but the most readable and pertinent to lavender propagation is

B067 – Sawmill Ballroom Lavender Farm Guide to Growing Lavender – Joseph Emil Blum

An unusual title but very entertaining and informative.

Pauline (Leafy Hollow Lavender Nursery)

Leafy Hollow is a two acre Garden, Gallery and Lavender Nursery located just 45 minutes from Central Auckland. They hold a collection of over 200 cultivars imported from all over the world and run workshops for small groups, entertain large groups with tours and talks and, during the winter months, and get out and about the Auckland area to talk to a range of social groups.



Photo of the month – From Lavender Abbey. Proof that sheep will eat Lavender



Lavender Christmas Cake – curtesy of Charlotte Brown

2-3 Tablespoons of Culinary Lavender Flowers

500g Sultanas 500g Raisins

500g Currants 250g Butter

250g Sugar 1 Tsp Cinnamon

1 Tsp Ginger 1/2 Tsp Cloves 1/2 Tsp Nutmeg 1/2 Tsp Vanilla essence

1/2 Tsp Almond essence

6 Eggs

250g-350g Flour

Juice of an Orange and Rind.

Cream butter and sugar together with orange rind and essences. Slowly add eggs (beaten) then add flour and spices and mix together. Add dried fruit and well sieved lavender, lastly add orange juice.

Bake at 140 - 150deg C for 2 and a half to 3 hours. If you like to add brandy or something else just soak the fruit in it overnight before using. Best made well ahead of time and stored wrapped in paper to mature.

If you require additional information arising from this newsletter please do get in touch.

Our next newsletter will be mid-October. If you would like to contribute please email your articles and photos by 6th October.

Kind Regards

Peter Jemmett

NZLGA Chairperson

nzlg-chair@lavender.org.nz