



Lavender Snippets Newsletter

April

2024

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CHAIRMAN'S CHAT

It is certainly getting a lot cooler in the mornings now, a sure sign that we are well into Autumn and it is time to get those pre-winter jobs completed. Unfortunately, now with the clocks going back we've lost that evening hour, but for many early birds out there, we're getting to enjoy the sunrise once again.

With the harvest season well and truly over, it's an ideal time to look back and see what went well and what could be improved upon before next season. It's also a good time to take the chance to check the tools and machinery used over the summer period before storing them away.

If you have had not the chance to see any of the TALGA/NZLGA Members Webinar Series, they are well worth taking a look at. There have been webinars by Robert Ravens from Bridestowe Lavender Estate, Keith Brown from Harvester Solutions on machinery and experts from The Plant Clinic, Royal Botanic Gardens discussing studies on Phytophthora. The next webinar will be in May and is one of our members taking us through their journey of lavender.

Our biennial Conference will be in Christchurch this August, so it will be great to catch up with everyone once again and also have the opportunity for our newer members to rub shoulders with our seasoned team. We'll be having plenty of specialist speakers including a guest international speaker from Beagle Ridge Herb Farm, Virginia, USA.

At this year's AGM we will be looking for members to join the executive team to help with the running and development of our association. Joining the executive is an ideal way to improve your lavender knowledge and to put forward your ideas on taking our association into the future. If you would like to have an input on the future direction of NZLGA please contact Stuart Abernethy (Chair) nzлга-chair@lavender.org.nz Don't be shy – your Association needs you!

NEW MEMBERS

A big welcome to our new members:

Wendy Galbraith, Ashburton
Lee-Anne Wiggins, Dargaville

NZLGA SUPREME OIL AWARDS AUGUST 2024

Our NZLGA annual oil awards are now open for NZ and International entries.

Close off date for entries is 21st July 2024.

As an incentive for NZLGA members, your first oil entered will only be \$10.00. The benefits are; you might win an award which is excellent for marketing your oils, you will receive feedback from the judges about your oil and you will receive a GC report which can be used to certify your oils and provide additional information.

This year we have a new category for Older Oils which will give growers a chance to enter some of their favorites, or perhaps older stock, to see how they have matured while in storage. Although the Older Oils will not be eligible to win the Trophies, they are still eligible to win Gold and Silver, so if you're curious about how your storage methods have been, this gives you the opportunity to find out.

Registration forms can be downloaded from our website from the "[Oil Awards](#)" menu by clicking on the form shown. You will need to login to have access. Internet banking is presently the only payment option through the website. Use the discount code 'Oil2024' at checkout to obtain your first \$10 entry. The discount is available only to NZLGA members.

You can email your entry form to our Oil Awards coordinator at stuartabernethy@xtra.co.nz but also please include a copy of the form with your oils to ensure correct identification.

Please also make sure when sending your oils, that they are packaging correctly and the lids are tightly fastened to avoid leakage.

NZLGA CONFERENCE 2024

Work is well underway for the upcoming NZLGA Conference to be held at The Distinction Hotel, Christchurch on 30, 31 August & 1 September 2024. Put these dates in your diary now!

Information and registration form at the end of this newsletter.

FARM UPDATES

Lavender Abbey

<https://www.facebook.com/LavenderAbbey>

Members: Stuart & Jan Abernethy

The 2023-2024 Lavender Season

The weather at Lavender Abbey for the 2023-2024 season was exceptional. We had hot days of around 33 degrees and warm balmy evenings, we even got the barbecue out this year. The sun and heat were welcome as we remember the previous wet year that put a damper on the season.

The lovely weather bought a huge amount of visitors to the farm, making it our record year for visitors over the Summer period.

The frost we had on the 4th of November, destroyed the baby flowers that were just popping their heads up. This meant that our lavender flowering was three weeks behind our normal flowering time. Being three weeks late also meant that our flowering season was extended into February, where we would normally see the end of visitor season around Wellington Anniversary Weekend (last week of January).

We were able to harvest the lavender without having to watch the rain forecast. Our crop was up by 100kg, therefore we got a large volume of oil and a good yield. All in all, it made us happy as a leprechaun in the lavender field.

We now have to do the pruning then the lavender will be put to bed for another lavender season.

It's time for us to have a little time out now, bring it on!



FARM UPDATES

FairView Farm – lavender farm, historic homestead and gardens

<https://www.facebook.com/FairViewFarmandGardens>

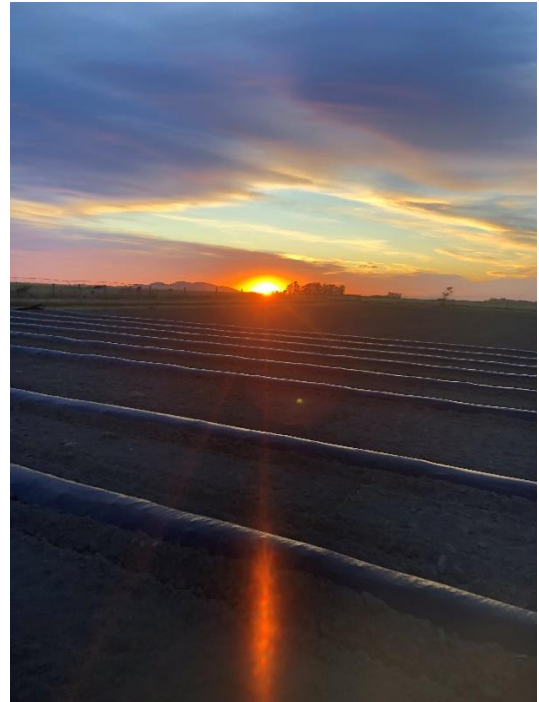
Members: Chris Brown & Gayle Souter-Brown

Our lavender journey

When we purchased the old homestead block in Canterbury, we had little idea what we would do with it, other than ensure our actions fitted with sustainable development practices. We read up on organic accreditation types and requirements, had our soils tested, spoke to Landcare Research scientists about potential crops, battled 25 years of weeds, floods, brutal nor' west gales, searing summer temperatures, winter snow, hard frosts and then a freak hailstorm. Undeterred, or perhaps ignoring all signs to the contrary, we thought lavender might be the crop for us.

We read everything we could, joined the NZLGA, met some lovely growers, asked loads of questions, and started dreaming of purple paddocks. That was two or three years ago. Time is a blurry concept on this development journey.

Our first step was to remove a central fence, giving us access to one large north-facing field. We then dealt to the weeds, applied lime, dealt to the weeds again, applied more lime, and dealt to the weeds again. We worked the soil for the first time in 30 years and found the ubiquitous vintage pottery shards, but sadly no family heirlooms.



As we mapped where the ground can flood, we planned where to plant the lavender.

Buying plugs and small potted plants from Clare Curnow has allowed us to grow them on at home, so they're big enough to withstand the conditions once in the ground. So far, the plants are doing well. We took our first flowers off this year and even managed to sell some. We are a long way off having a purple paddock but, mostly, love the journey we've embarked on. Some days when the to-do list seems longer than available daylight in our lifetimes, it feels ironic that the stress reducing properties of lavender don't work at this planning stage. Slowly but surely though, we are making progress. One day, we might even produce some oil.

FARM UPDATES

Kerry Chadderton

An update on our farm since last season

As reported earlier, we were flooded in the January 2023 event and a number of lavender drowned, and all beds were destroyed.

The weather did not play nice even after that so it wasn't until late August 2023 we were able to begin subsoiling and re-establishing the lavender beds.

The positive to come out of this however, was that it was our first year, not year 3 or 4, and we chose to lay out the beds and drainage differently in order to minimize damage with this sort of event in the future.

By the end of October, we had established 2 new blocks of 45x40 meters, a bit smaller than the 50x50 areas we were using before. This gave us some additional tractor turning area and kept the beds in the higher ground.

After listening to the comments on row spacing at last year's seminar, we ran with 3.5M spacing to easily allow the tractor between rows and for mowing with the ride-on without damaging plants once they are fully mature and in bloom.

The soil was tested and the only amendment was the addition of Dolomite and a truck & trailer load each of lime rock and sand to each of the plots. This seemed like overkill when I ordered it but it disappeared when spread.

The plants are doing very well so think I got this one right. Our home-made machine ran out drip tape under the weed mat and this connects back to our pump house. Needless to say, we never had to turn it on after all the extra effort and cost, but it's in for the long haul.

The plants were replanted in the 1st weekend of November, much later than I had hoped for. However, they all perked up nicely. All flower stems were removed to promote plant growth and a solar electric sheep fence from China was run around the plot to keep out rabbits, hares, etc. It actually worked really well in this regard.

The dog Flynn, soon learned to clear it in a single bound, after a couple of shocks when jumping or watering it. (Quite the yelp, hurts just thinking about the latter one).

We will prepare another 2 plots of similar size in the next two months, ready for more planting this season.

We have started building our still, and worked the design but still need to find a steam source that's affordable and doesn't require certification each year. The mobile gantry is in along with the condenser. Copper coil in a beer keg, coolant water supply is via a glycol chiller which allows for a very compact (& very cold) unit. Fermentation vats will contain the plant matter, just have to weld up the stands for them and make copper cassettes to lift in and out.

Kerry Chadderton (continued)

That's about all at this stage for us, apart from weeding (sigh).

However, a strange thing happened - The Violet Intrigue was hardest hit by the flooding and most looked dead. Planted them anyway and surprisingly most recovered.

On April 6th 2024 I harvested a couple of rows of that variety. None of the others are flowering, but all the VI bloomed in March, so I left it and cut to dry and experiment with.

I cannot understand why this one variety would have bloomed at this time.

Oh, and Flynn has taken up Pukeko hunting, in the waterways next to the lavender.

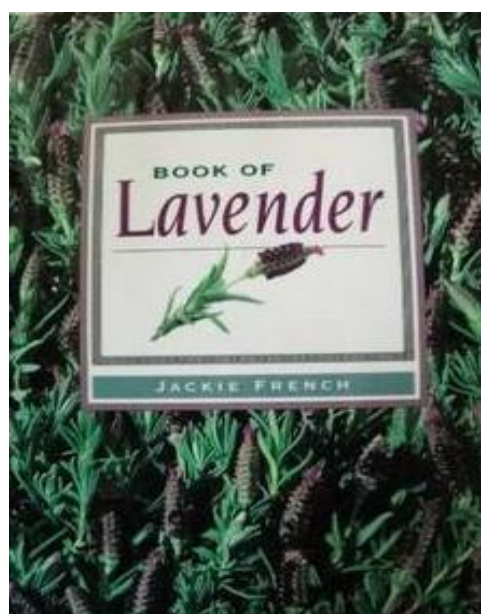
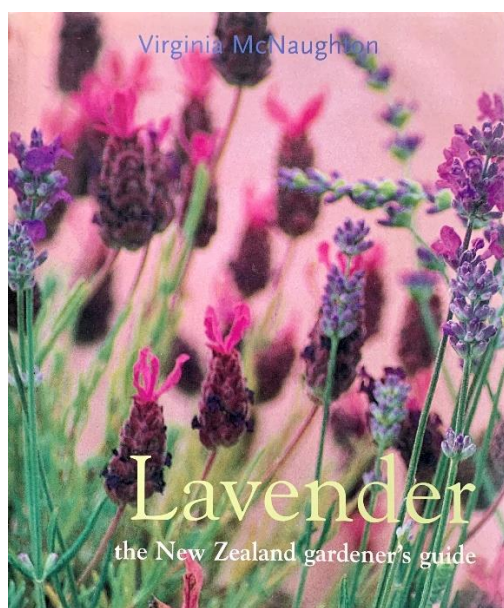
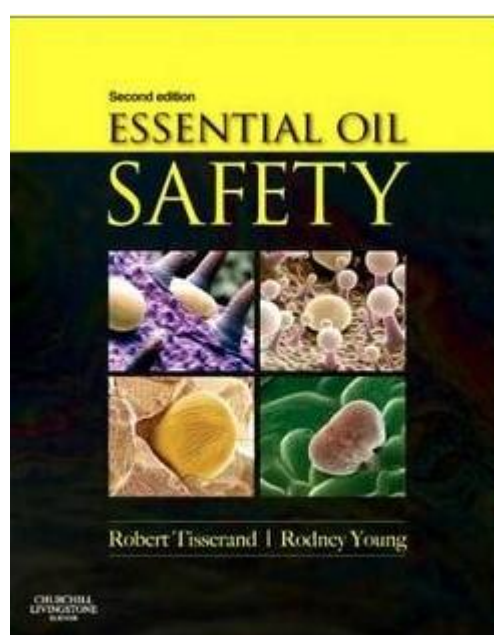
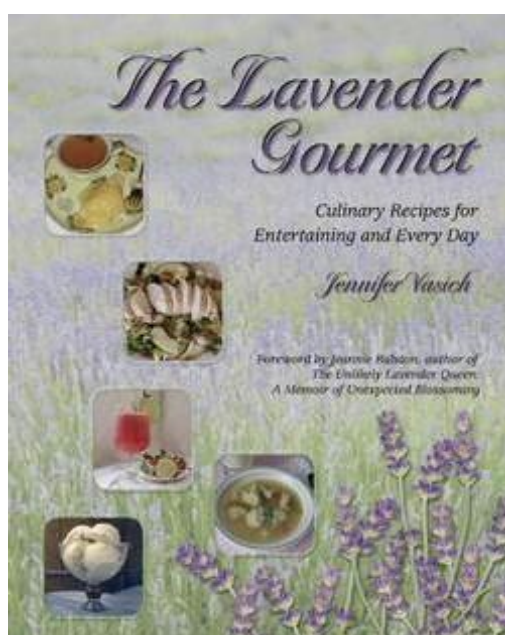
Lots to learn, so the adventure continues.



LIBRARY

There is a large variety of books and reference papers in the NZLGA Library, here are a few examples of what you can order. Library books are delivered free to you, then you just need to pay postage fees to send them back to Pauline.

If you want to order any Library books email: nzlgga-library@lavender.org.nz



FACEBOOK – LAVENDER IN NEW ZEALAND

Lavender in New Zealand (our group Facebook page, 52 members)

This group is for members 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. It is not for people interested in lavender that are not paid members, so please don't invite people to join that are not paid members. TALGA members are welcome to join.

Click on the following link to join <https://www.facebook.com/groups/387329029014654>

WEBSITE

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

If you are not on the Lavender Trail but wish to be please email the Webmaster to be activated. Remember if you are not on you can't be seen. Also, it is a good idea to write a short profile about your farm and business along with some photos from your personal gallery. You can edit your profile description by logging into the members' section of our website. Photos will still need to be emailed to the Webmaster for inclusion.

INTERESTING INFO

Here is the link which Noel Porter talked about at the Seminar in 2023. It's a really interesting read. Just copy and paste this link and click 'Listen now'.

<https://www.rnz.co.nz/national/programmes/sunday/audio/2018902417/michael-leon-startling-research-on-scent-and-brain-function>

LAVENDER SNIPPETS

We wish to thank Trish Delamore for being our Lavender Snippets Editor for the last few years, we appreciate your involvement and all of the time you put into creating the newsletter.

New Editor – Jan Abernethy is looking for someone to help contact members for articles to publish in the monthly Lavender Snippets, if you're interested in helping out contact jan@lavenderabbey.co.nz

If you would like to advertise anything lavender related in the Lavender Snippets, contact Jan.

Contributions from members about what is happening on your farm for our next issue May 2024, will be most welcome. Please send your contributions by the 10th of each month.

TALGA NEWSLETTER

(our Australian Lavender cousins)

The TALGA current newsletter is now available and can be downloaded from the NZLGA website: <https://www.lavender.org.nz> Go to the Library/Members Resources --> Talga News

NZLGA AND TALGA WEBINAR SERIES

In 2024 we continue the collaboration with NZLGA and TALGA with the webinar series.

In March 2024 the webinar was about PHYTOPHTHORA which was really interesting and a topic that I'm sure all lavender farms will either have experienced or may experience in the future.

TALGA invited two soil pathology researchers, Dr Matthew Laurence and Sarah Dunstan from The Plant Clinic, Royal Botanic Gardens, Sydney to talk about their investigations into Phytophthora, a type of water mould that is very prevalent throughout the world and can badly affect lavender farms and natural environments.

They tailored their presentation to lavender in particular and pulled in research data from all over the world to propose strategies to identify, prevent infections and manage inoculated soil as this pathogen is extremely resilient and is present in many forms in all soils.

This YouTube webinar can be viewed here: <https://www.youtube.com/watch?v=rUY3uo4Cpok>

Please note this information is for NZLGA and TALGA members-only and not to be shared outside of the members.

Previous webinars in the series:

Bridestowe Lavender Estate - <https://www.youtube.com/watch?v=PVRiKXiu30I>

Harvester Solutions - <https://www.youtube.com/watch?v=vPsuZYhpa-g>

NEXT WEBINAR MAY 2024

Webinar date 23 May 2024

Dan Zinsli is from beautiful South Taranaki, North Island of New Zealand. Dan and Kylie own three acres where they grow Grosso lavender to distil in their 40litre copper alembic column still.

Dan brings his engineers perspective to distillation which has helped improve his flow distilling over the years.

Lavender is not the only botanical they grow at Mountain Road Estate; they also grow White Sage and other herbs. They produce a small range of artisanal boutique products and have many happy customers. Link to the webinar to follow shortly via email.

RECIPES

I was looking through one of my lavender recipe books and came across this article I had pulled out of the NZ Lifestyle Block magazine in 2016.

'Elsie' is our own Elsie Hall, an NZLGA Life Member.

If anyone has any food or product recipes they would like to share here, please send to Jan for the next Lavender Snippets issue.



The image shows a white cup of tea on a saucer, garnished with lavender flowers. Next to it is a piece of chocolate, also garnished with lavender. The background is a rustic wooden surface.

Lavender MINT TEA

INGREDIENTS
1 tsp fresh lavender flowers
1-2 tbsp fresh mint
1 cup water

METHOD Boil the water, then pour into a cup containing the flowers and mint. Leave for five minutes to steep – don't leave it longer than this as fresh flowers can turn the water bitter if left too long.

ELSIE'S LAVENDER CHOCOLATE

INGREDIENTS
225g Kremelta
1 cup milk powder
1 cup icing sugar
3 tbsp cocoa
2 tsp finely ground culinary lavender
Optional: chopped nuts, chopped fruit

METHOD Sift the dry ingredients three times. Melt the Kremelta gently on a low heat and then increase the heat slowly until the Kremelta is hot. If you wish, add one cup chopped nuts and one cup chopped fruits to dry ingredients, pour in the Kremelta, mix and leave to set (about one hour).

TIP The best fruits to go with lavender include blueberries, pear, apple and orange.

YOUR RECIPES CAN GO HERE

DO YOU HAVE PRODUCT RECIPES TO SHARE?

DO YOU HAVE FOOD RECIPES TO SHARE?

YOUR INPUT IS WELCOME

Have a great month, see you in May 2024.

The New Zealand Lavender Growers Association
invite you to register for the NZLGA Conference 2024

Friday 30th August to Sunday 1st September
Location: Distinction Hotel, 14 Cathedral Square, Christchurch

‘The Transformation Conference - take your business to the next level’

What is Transformation?

To some it may be renewal, a change in direction, to others it may be a step up or the next step in their journey. Maybe we've been incubating thoughts, like a pupa in its cocoon. During this time, we may have been thinking about new ideas, questions, and plans ready to burst forth. If you want to refresh yourself and transform your business, this conference is for you.

Our Keynote Speaker - Malcolm Woolmore of Kiwiflora International Ltd

Our main speaker is a well-known and well-respected figure in both the New Zealand and international ornamental horticulture scene. Kiwiflora International represents NZ plant breeders both locally and globally also functioning as an importer of new plant varieties into NZ through connections with overseas agents and plant breeders. Malcolm will speak on marketing in general and developing new plant varieties.

Our International Speaker - Ellen Reynolds of Beagle Ridge Herb Farm and Environmental Education Centre

Beagle Ridge is a Lavender farm and Education Centre with a focus on pollinators and butterflies. It has become the go-to agri-tourism destination on the East Coast of the USA with visitors from 42 countries discovering the farm, which is hidden in a valley in the Blue Ridge Mountains of Virginia.

What you can expect:

- Friday evening drinks and canapés on the Christchurch iconic heritage tram
- Expert speakers and workshops to take your lavender business to the next level
- Discover the latest trends and innovations in the industry
- Enhance your business knowledge and skills
- Exhibits and demonstrations
- Gala Dinner fun and frivolity
- NZLGA Supreme Oil Awards prize giving
- Connect with lavender growers from New Zealand and around the World
- Sunday field trip to North Canterbury Nursery and Lavender Farms
- Explore the beauty of New Zealand

Friday evening 30 August 4pm - Private tram tour of Christchurch City

Private one-hour tram tour of our beautiful historic Christchurch City with commentary, drinks and canapés. This is included in the registration fee but you must pre-book for catering purposes.

Saturday 31 August 8:30am – 5:00pm – Distinction Hotel

- Registration 8:30am
- Keynote Speaker
- Presentations and Workshops:
 - The NZLGA Food Template
 - Starting your Lavender Farm
 - Gas Chromatography - A step towards quality
 - Value Adding – Continue your journey
 - Essential Oil Assessment and Correct Usage
 - Know your obligations beyond the TGA – Labelling and product presentation
 - And more
- Open Discussion and Networking

Saturday 31 August 7:00pm – 10:00pm

- Gala Dinner 7:00pm
- International Guest Speaker
- Oil Awards Presentation

Sunday 1 September 8:30am – 4:00pm

- Farm Visit – Lavender Fields - <https://www.lavenderfields.co.nz/>
 - Wreath Making Workshop – limited numbers available
- Farm Visit – Herbal Visionz - <https://www.hvlavender.com/>
 - Harvest Machinery Demonstration
 - Junk Journal Making
- Garden Visit – Christchurch Lavender - <https://www.chchlavender.co.nz/>

NZLGA Conference 2024
 Friday 30th August to Sunday 1st September
 Location: Distinction Hotel, 14 Cathedral Square, Christchurch

Registration Form

TICKET CATEGORY	TICKET PRICE
NZLGA Full/Life/Friends Member	\$180
NZLGA Associate Member	\$230
NZLGA Member's Non-financial Partner/Spouse	\$205
TALGA Full Member	\$180
Non-member (not involved in lavender)	\$250
Gala Dinner attendance only	\$90

Attendee 1:		\$
Attendee 2:		\$
	Total	\$

Address 1:	
Address 2:	
City/Post Code:	
Email:	
Phone:	

Please confirm your attendance for each event below:

EVENT	Y/N	Name(s) Attending
Friday Tram Tour		
Saturday Conference		
Gala Dinner		
Sunday Field Trip		
Wreath Making		

We intend to stay at the Distinction Hotel, please send the discount link	Y / N
We will require transport for the Sunday Field Trip	Y / N

Please indicate if you have any dietary requirements	Y/N
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Accommodation at Venue – Distinction Hotel

Distinction Hotel, room per night from \$195 - \$235, does not include breakfast. If you require accommodation at the hotel, please advise on the previous page. We will then forward a link and password for you to book and pay direct at the discounted rate.

There are many other accommodation options in Christchurch, for example:

BreakFree on Cashel, 165 Cashel Street
City Centre Motel, 876 Colombo Street
City Central Motel Apartments, 252 Barbadoes Street
Tuscan Motor Lodge, 74 Bealey Avenue
Fitzgerald Cottage CBD, Sleeps 4
Or Google Search

Travel options:

The nearest Airport is Christchurch.

1. Car hire is available from Christchurch airport.
2. The Distinction Hotel is a 36-minute taxi/uber ride from the airport.

Any questions you may have regarding the conference registration please email nzlga-treasurer@lavender.org.nz.

Please return your registration form together and payment advice to:

Jan Abernethy

Email:

nzlga-treasurer@lavender.org.nz
or post to:

351 Dalefield Rd, RD1, Carterton
5791

Please tick payment option

☐ Direct credit to NZLGA 02-0500-0587725-01 (preferred)
Reference & Details [*Members Initials and Surname*] [Conf 2024]

☐ Credit card payment. We will email you an invoice.

(A 5% transaction fee will apply on credit card payments)