

JULY 2019



# TALGA

ALL THINGS LAVENDER



## TALGA's 24th Conference/AGM

Port Arthur, Tasmania,  
20th – 22nd March 2019  
*"Lavender - past, present and future".*





I am pleased to present to members and friends of TALGA, the 2019 edition of the Lavender Journal. This edition includes the Conference write-up and Grower's stories in the Regional Roundup. Meg Bilney is back with her article on Farm Safety, Wendy Mackay has contributed an article on Aromatherapy, and Jennifer Ravens has written on Culinary Lavender and included recipes for two main dishes.

The reader will find a recurring theme in the Regional Reports written by members and in the reports of Conference presentations and workshops - that of resilience learned from harsh beginnings, and a determination to achieve and a passion to strive for excellence. In the face of change whether it is from climate conditions, population increase, and greater demand for product across the country and overseas, these traits will serve members well. TALGA acknowledges the strengths of its members past and present and looks forward to the challenges of the future.

May you enjoy reading the 2019 Lavender Journal.

*Fiona Glover, Secretary.*



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Since our previous AGM on 23 March 2018 at the 23rd Mini -Conference at Pastoria Lavender we have had the sad passing of one of our founding members and past President Rosemary Holmes and her partner Edythe. The Australian Lavender Growers Association was formed as an incorporated body in 1995. TALGA as it's commonly referred was the brainchild of Rosemary and Edythe from Yuulong Lavender Estate and we owe much to this inspirational duo for their commitment to

TALGA and to the lavender industry in Australia and New Zealand.

I have been busy following up with many new contacts and personally welcomed new members to TALGA; spoken to as many potential members as possible as well as keeping in contact with our existing members. I have been currently working closely with two new Queensland members Terry Morris from Sirromet Winery and the new owners from Kooroomba Lavender Farm & Winery. Anne and I attended the NZ Lavender Growers Conference in Martinborough in August 2018 and were made very welcome by the President Peter Jemmett and members. We enjoyed the conference program, field trip and networking opportunities. I'm delighted that many have attended our Conference here in Port Arthur.

I attended the 2018 EOPAA symposium and AGM and was invited to speak. I am delighted that we have gained a member through that connection.

I have continued a good relationship with ACS Distant Education who are offering a 100hr Lavender course. They are prepared to offer TALGA members a 10% discount on their on-line courses and this has been promoted through E-news

I would like to express my thanks to our retiring Board Member and ALR Coordinator Kaye Kelly for her long support of TALGA and work in establishing the Enewsletter. This means of communication is very much appreciated by members.

My thanks to our Treasurer, Neville for his reliable and methodical efforts and for the time he spends on keeping the budgets and finances under control and in order. To our hardworking Secretary Fiona, my thanks to you for all you do in writing reports, handling of all enquiries and

correspondence, coordinating the oil competition and for the production of the new Lavender Journal. My thanks to our vice-President Neville Henderson and his wife Gillian for hosting our last 23rd Mini Conference and to Christine Hitchin for organising our new labels & bottling.

Last but by no means least, my thanks to Clare and Brendan Dean for hosting our 24th conference here in Port Arthur. A great deal of planning and organisation has gone into this event and we thank them for making it possible. Thanks also to Jens Volkmann who has particularly assisted with assisting in the arranging of our conference field trip and sponsorships for gifts and prizes.

I would like to express my thanks all Board members for your support in working towards making this conference a success and for all your hard work and efforts in supporting me and making TALGA grow.

Gary Young  
President  
21 March 2019

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It is now one year since the 23rd Conference and AGM held at Pastoria Lavender, Vic. For those able to attend it was an interesting and educational day, showcasing equipment from harvesters to distilling, engineered by TALGA's Vice President Neville Henderson.

His wife Gillian and daughter Emma cooked up culinary delights for morning tea, lunch and afternoon tea which kept us well satisfied throughout the day.

Shortly after this event, planning got underway for the 24th Conference to be held at Port Arthur under the guidance of Clare and Brendan Dean, Port Arthur Lavender, and Gary Young, TALGA President.

Here we are today, experiencing another stimulating and rewarding conference.

The Lavender Journal was published in July 2018 and was well received by all members. New members receive a copy of the 2017 and 2018 Journal in their information pack – the Journals make for good reading on many topics of interest of Lavender growers; many things are still relevant today.

I hope you have enjoyed my presentation this morning on the History of Lavender in Australia. It was lovely to revisit the interview with Rosemary Holmes filmed at her home in August 2017. The interview has been uploaded to YouTube and at last count, there have been 155 viewings.

TALGA's website is under reconstruction and there is a development site that I am working on with Kinnear Miller. I had hoped that this could have gone "live" in time for the Conference but it is not quite ready. The Board have decided on new label designs for the Scentimental Product range where the old labels have run out. These products are the Hand & Body Lotion and the Deodorant. Christine and Tony Hitchin have been assisting with the printing of labels. Products will be photographed by Kinnear and uploaded to the development site along with amended pricing. The Australian Made website will also require amending once this information is completed. I expect the new site to go live shortly afterwards and members will be advised of this.

The Lavender Club has 4 members: Anne Bolitho, Vic; Katrina Rosier, NSW; Vonne Toohey, Qld; Terry Morris, Qld.

New members are Renee and Justin Holmes, Otway Lavender Vic; Anna Erasmus, Tamborine Lavender, Qld, Aaron Pollack, Golden Grove Naturals, NSW; Emilie Bell, doTerra, WA; Theresa Matthews, Sirromet Wines, Qld; Samantha Bloch, Kooroomba Lavender, Qld.

The e:news provides monthly news items to members and has grown from one page to many pages. Kaye Kelly, editor, as you know is retiring from the Board at this AGM, and there will be a new editor.

My thanks to Kaye and her contribution in preparing and emailing this out to members.

Correspondence inwards and outwards does take up a large proportion of time for the Secretary, however it is a necessary action and shows TALGA as a responsible organization. I recently took possession of a brandnew laptop provided by TALGA and will be transferring all TALGA files from my own computer to this one. This computer will stay with TALGA and will lessen the number of files on my own!

The Olfactory Oil Competition has been organized this year and judging took place on 3rd February at my home with judges; myself, Neville Henderson and Tony McMeel getting together, and a Skype link to Matt Oxenford in Qld. There were 15 oils entered from our TALGA members and 15 oils from returning US and Canadian entrants. The results of the Competition will be announced this evening. All oils entered were of a very high standard.

The question of where to test plants for suspected Phytophthora has been raised by Peter Bonner, and Jeff Lowien, his agriculture representative at Lismore, Qld. I contacted SCU and they referred Jeff to a research scientist at the University of Qld. Jeff is following up and will advise.

Associate Professor Olufemi Akinsanmi - UQ Researchers  
<<https://researchers.uq.edu.au/researcher/1041>>

IAAMA, Vic has changed its committee and now Julie Gardiner (Oil judge in 2017) is the contact person. (formerly Nicole Cleary). I will update the mailing list with her details.

My thanks go to all Board members who have greatly contributed to the progress of TALGA and whose company I have enjoyed during the year. May I wish Kaye all the best and enjoy some travelling with husband Paul. I am sure I will need to keep in touch whilst the handover takes place. Welcome to our new Board member Kellie Oxenford.

*Fiona Glover,  
18th March, 2019.*



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The word “Aromatherapy” appears in so many places and on so many products that it is not surprising that many people are very confused about what it really means.

Unfortunately there is no legal definition of “Aromatherapy” so sadly this is not likely to change in the near future.

**So what exactly is “Aromatherapy”?**  
**Is it more than just something that smells good?**

The word “aromatherapy” may imply that the therapy is just about the aromas. But more than just pretty smells, aromatherapy utilises the aromatic components of plants for their healing and health benefits.

**Aromatherapy is the practice of using essential oils, volatile plant extracts, to promote and enhance the health of body mind and spirit.**

It is important to remember that the essential oils used in aromatherapy are all *pure plant-based oils*. They do not include synthetic oils or fragrances or other aromatics such as incense and does not include many products on the market that use the word aromatherapy to denote any product that smells good – even if there are no therapeutic benefits. (Look out for more information about essential oils in future blog posts.)

Another feature of aromatherapy is that it is a **holistic therapy** in the sense that the effects can be felt on multiple levels – physical, mental, emotional, spiritual and energetically. This means that aromatherapy can have benefits for everything from physical ailments, to mental and emotional effects and more.

For this reason, aromatherapy sits alongside other modalities very well. So you may see aromatherapists who also practice in massage, naturopathy, nursing, midwifery, kinesiology and many other fields. Or essential oils being incorporated into other modalities by a variety of practitioners. (To use essential oils any practitioner should have appropriate training - many do; but some do not - we'll cover how to tell in a future blog post.)

Aromatherapy, when practiced as a professional modality, is targeted at an individual's particular needs, using the detailed knowledge of the therapist to create a unique treatment program. This may include massage or other body treatments or treatments to be used by the client at home.

Of course aromatherapy can also be practiced on a more basic level at home using essential oils in diffusers, inhalers, or in massage or body oils and skin care products. They can even be used for cleaning and other uses around the home.

**There are many ways of using aromatherapy to enjoy the benefits of essential oils. Look out for future posts with more information about the many ways you can use essential oils.**

Have a question or comment about this article? Please leave your question or feedback below!

*The information in the blog is intended for general use only and does not take into account any individual's particular needs, circumstances or risk factors. If you are uncertain whether the information provided in this blog is appropriate for you, please consult a professional aromatherapist or a health practitioner with specific aromatherapy training.*

Wendy Mackay assisted as judge in the TALGA Olfactory Oil Competitions, 2014, 2015 and 2017”



Wendy Mackay is a Professional Accredited Aromatherapist with over 20 years' experience and is a member and past-President of the International Aromatherapy and Aromatic Medicine Association (IAAMA).

Wendy is the founder and owner of Essence of Wellbeing Aromatherapy & Natural Skin Care products which she operates with her husband David in Mornington on the beautiful Mornington Peninsula in Victoria Australia.

Wendy is passionate about supplying only the best in aromatherapy products and services as well as helping people to use essential oils safely and effectively.

Wendy can be contacted via her website  
[www.essenceofwellbeing.com.au](http://www.essenceofwellbeing.com.au)

The financial report will indicate we are keeping steady with our overall receipts and expenses and working within our budget.

Unfortunately our receipts from Membership will not cover our general expenses and having to rely on using general funds to cover our increasing costs.

Although we increased our Membership Fees by 10% last year resulted in some consolation, but operating costs have risen by more than 10%.

In my budget 2018/19 presented to the Board indicated our face to face meeting would cost more because of the new Board Members from interstate, incurring travelling and other expenses, these will have to be paid from our reserve funds. In saying so we are attempting to communicate by Skype hookup to these meetings to save some of these expenses, but not very successful, emails are another way of communicating, but sometimes brief with no positive remarks or responses.

The detailed breakdown from my calculated report shows the funds that are available, the No 1 A/C incorporating The Lavender Industry Development Fund, assists in our cash flow. Term deposits are there for a safeguard in all accounts.

The Bendigo Bank A/C has been closed and has been transferred to our Commonwealth Bank Term Deposits. This has occurred for obvious reasons.

The Commonwealth Bank Lilydale have been very helpful in managing our accounts and the personal contact that I have developed with the two female administrators, who have assisted me in managing our accounts.

Karen Jones was instrumental in arranging the donation of bank Conference Bags, which was most appreciative.

Our Accountant/ Auditor Kim Brusnahan has been very supportive of TALGA over many years and again not increased his fees.

TALGA has recently purchased a laptop computer for the Secretary, this was to hopefully eliminate the problem overloading of her personal & business computer with the continuous enquiries to the TALGA Secretary.

Fiona as Secretary has been excellent in performing her duties and other arrangements and is a credit to TALGA and I would like to thank her for our working together arrangements.

The Scnt/Coll sales have been very slow, with only a small number of members purchasing the products, these members who have purchased a reasonable amount over the financial year have received a 10% discount on their membership renewal. Incidentally membership renewals are due on 1st April 2019 for the 19/20 period, invoices will be emailed out shortly.

New labelled products are Lavender Moisturising Body Lotion and 75ml Roll On Deodorant, unfortunately cost have increased mainly because we are ordering in smaller quantities and that has eventuated from our low turn over times of products. These new labels are now designed and approved by the TALGA Board and produced by McLaren Vale Lavender. Special thanks to Tony and Christine for their contribution to this exercise.

Other products remain the same at present but will change as quantities are reordered. Unlabeled products are available, but because the product is supplied by TALGA, ingredients and manufacture (TALGA) must be on the new label, otherwise the person selling the product will have to take full responsibility and take out a pub/liab & product insurance.

Looking forward to your continuing support to TALGA.

*Neville Sargeant  
Treasurer*



## FaceBook with Bron

### FACEBOOK REPORT 2019

Our Facebook page continues to grow and gain attention around the world. Our Romanian growers are our biggest viewers to the site. Perhaps keeping a close eye on the competition.

We currently have 415 followers to the page. Many more continue to read the page but choose, for whatever reason, to not "Like" our page.

The growth of the page will depend on the input from our members. I once again encourage the members to comment, share and contribute to our page.

I will look into "posting" some tutorials to assist members in the ways in which they can use our page to help promote their Lavender farm/business.

I have enjoyed the connection to others, that Facebook provides. I have talked about an Instagram account but feel that we need to build our followers before going in that direction.

Catch you on the Net.

*Bronwyn Williams*



[www.facebook.com/The Australian Lavender Growers' Association](https://www.facebook.com/The Australian Lavender Growers' Association)

Lavender has been used as a flavouring in food for many centuries. It is versatile and can be used in many ways and in many foods, however there is an art to using it. Firstly, all lavenders were not created equal and, with one exception, ONLY *L. angustifolia* should ever be used in cooking as all other varieties are too high in camphor to be pleasant in food. The lavender used in cooking should be food safe, that is it should not have been exposed to any chemical sprays during its growth and processing and should have been carefully handled during the drying and storing process to ensure that is free of dust, stones and any other contaminants. Choose the food item you wish to pair with lavender carefully. Is the lavender really going to work with the natural flavour of the food, or is the addition of lavender gratuitous? There are many, many foods which work well with lavender and some that don't, so stick to the ones which are going to give a pleasing outcome. Lavender is equally at home in sweet and savoury dishes but be judicious in the amount used. If you are not sure about how much to use start small and increase the amount next time if you think it was not enough. In products such as lavender shortbread or lavender ice cream the lavender is the star of the dish so the flavour can therefore be dominant. For most other products a more subtle addition which enhances the flavours of the dish but does not dominate is better.

Lavender can be incorporated into a dish in several different ways. For use in cakes and baked goods the lavender "buds" are best ground to a fine powder with either a pestle and mortar or a small electric coffee grinder and then incorporated into the mixture with the sugar or flour. For sauces and ice creams where lumps or graininess is undesirable the best method is to heat the milk or other liquid with the lavender, bringing it to boiling point and allowing the liquid to infuse for an hour or so

before straining to remove the "buds". The lavender flavour will be evenly distributed throughout the product and will be quite subtle. Culinary lavender can also be used effectively as whole "buds" in some baked goods such as scones, or in marinades and toppings. Small bursts of flavour will be released when the "bud" is bitten.

Lavender oil can also be used on cooking, VERY judiciously. It has a much harsher flavour dimension and is much more difficult to use. Oil is used where lavender needs to be the dominant flavour in the end-product such as ice cream, chocolate and confectionary. One tiny drop of lavender oil is usually enough. I have used lavender oil in a lemon sponge pudding because the ground lavender gave the product a rather greyish tone. The end result was good, but I have to admit I preferred the rounder taste of the product with the ground lavender even though the appearance was not so good.

As I mentioned above, lavender can be a stand-alone flavour in foods but it is also a wonderful complement to many other flavours. Natural partners with lavender which give spectacular results are honey, chocolate (especially dark chocolate), berry fruits such as strawberries, raspberries and blueberries, Tea and matcha (the traditional Japanese green tea) are a very interesting combination. Lemon (especially Meyer lemon) and lavender is a marriage made in heaven. Surprisingly so is lavender and pinot noir.

Jennifer Ravens  
Bridestowe Lavender Estate



Bridestowe

### Chicken with French Mustard and Lavender

- 1 kg chicken thighs
- Olive oil and butter
- 4-6 small-medium onions cut into quarters
- 125g bacon, diced
- 1 cup dry white wine
- 2 cups chicken stock
- 2 tablespoons Dijon mustard
- 3 teaspoons culinary lavender
- ½ cup cream
- Salt and pepper
- 2 tablespoons chopped parsley

Heat oil and butter add onions. Cook until the onions soften slightly. Remove and set aside. Brown chicken and bacon. Pour in stock and wine and add mustard, lavender, salt and pepper. Return onions to pan. Bring to boil and cook a few minutes to partially cook the chicken. Strain off sauce and reduce to desired consistency. Add cream. Return chicken to pan, reheat and serve with potatoes or crusty bread and a green vegetable or crisp salad.



### Lamb Shanks in Pinot Noir with Lavender

- 2-4 Lamb shanks, frenched
- ½ bottle pinot noir
- 1 large onion
- 1 carrot
- 1 clove garlic
- 2 tablespoons honey
- 2 teaspoons blackcurrant conserve
- 2 teaspoons culinary lavender
- 2 bay leaves
- Zest of 1 lemon
- Salt and freshly ground black pepper
- Olive oil

Brown lamb shanks in heavy casserole dish. Remove and set aside. Roughly chop the vegetables and brown in the dish. Return lamb shanks to dish. Add all other ingredient with enough water to cover the lamb shanks. Bring to boil, reduce to a simmer and cover with lid. Simmer gently for 2½ to 3 hours. Remove lamb shanks and keep warm. Skim any fat off liquid and reduce to desired consistency. Whizz the sauce in food processor and serve over lamb shanks. Serve with mashed potato, a green vegetable or green salad and the other half of the bottle of pinot noir.





Regional reports from TALGA's ALR's around Australia always make for interesting reading. Thanks to the ALR's Wendy Fuller, Meg Bilney, Bron Williams, Karla Champion, Jenny Thompson, Kellie Oxenford, and myself in Central Vic., who have collected and submitted the following reports and photos.

### CENTRAL/WEST VICTORIA

#### BARKLY LAVENDER & ROSE FARM and CREATIVE DRIED FLOWERS – FIONA GLOVER



New members, Renee & Justin Holmes, Otway Lavender, contacted me in early December to view Lavenders in flower. The flowering season had started. I suggested we meet at Ballarat and view Lavenders at Rosemary Holmes' garden which I knew were in flower and then we could travel out to Newlyn and view Lavenders I had planted on my son's property there.

The two venues would show a wide range of Lavandins and L. angustifolias and be easy to inspect. I also suggested Renee and Justin try their hands at harvesting with a sickle.

We arranged a Saturday just before New Year and off we went. Kathryn Edwards, Winter Creek Lavender, joined us as she too wanted to see and experience harvesting with a sickle. Figure 1 Rosemary's Garden, Ballarat



This was an enjoyable day and the new members appreciated the experience.

Much is learned by seeing and doing!

Some members may know I have recently sold my Lavender and Rose farm at Barkly.

However I have been lucky to plant a much smaller area at Newlyn with new lavenders, and transplant my favourite roses there. Volcanic soil and access to water supply has made a huge difference with the roses blooming all Summer and the lavenders growing stronger than I had experienced at Barkly. One would never know the roots of the roses were so heavily cut last Winter in order to get them out of the ground. Looking forward to seeing the growth in Spring/Summer this year.

My dried flower business has flourished over the last two years as dried flowers have come back into fashion – for weddings and home décor. It's 25 years since I started the business and I'm one of the few remaining that still processes flowers and foliage from the fresh and supplies customers all over Australia. As the saying goes "what is old is new again"!

*Kathryn and Renee at Newlyn harvesting Lavenders*



New labels for the Lavender Moisturiser and Lavender Deodorant have been designed by Christine & Tony Hitchin. TALGA Board has decided to adopt the new look in all product labels as the stock is renewed and new products added.

Hand Sanitiser and Hand cream are two products to be added. These will be announced in the e:news.

Enquiries contact Neville Sargeant e: [yellelectlavender@bigpond.com](mailto:yellelectlavender@bigpond.com) or Fiona Glover [secretary@talga.com.au](mailto:secretary@talga.com.au)





## BENDIGO BOTANIC GARDENS- NATIONAL LAVENDER COLLECTION – KIRSTIE PATERSON

The *Lavandula* collection held at the Bendigo Botanic Gardens was started by Rosemary Holmes, and was handed to the Melbourne Botanic Gardens before finding its permanent home in Bendigo. The collection started with 78 varieties of lavender and has evolved now to hold 81 cultivars with new additions and some losses along the way.

As the collection has been in the ground for 6 years now, we are finding that we need to have a redesign of the Lavender collection area. Some of the plants are looking a little tired and with the new additions to the collection, we are trying to find appropriate areas to house some of them.

This coincides with the horrendous summer season we all had to endure, here in Bendigo we had 2 weeks of continuous weather above 35 degrees. This weather took a toll on some of the *angustifolia* cultivars which meant we lost a few from the collection. *L. angustifolia* 'Oka-Murasaki', 'Irene Doyle', 'Betty's Blue', 'Jean Davis', and 'Little Lottie' are the cultivars we have lost. Luckily these conditions had little effect on the *x intermedia*'s they are thriving.

Some of the new additions we have added to the collection are, *Lavandula angustifolia* 'Elegance Ice', 'Elegance Sky', 'Elegance Purple', 'Little Poppet'; *Lavandula x intermedia* 'Riverina Thomas', 'Riverina Alan', 'Asa Blue', and 'Blanche'; *Lavandula dentata* 'Frenchette' and *Lavandula x heterophylla* 'Antipodes'.



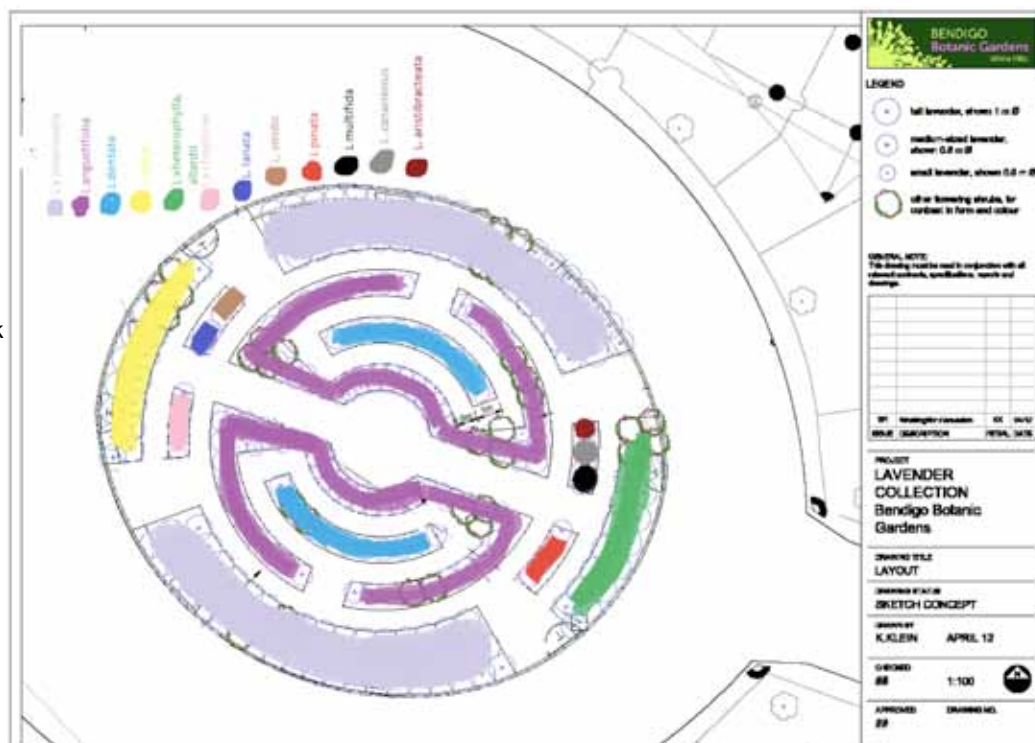
### Our Current Lavender garden design

Our friends group continue to propagate the lavenders for us, to keep the replacement stock fresh and up to date. The excess stock the friends sell in their special plant sales day.

We have had the 'Plant Trust' visit the Bendigo Botanic Gardens to look at the *Lavandula* collection and the Canna Collection held on site.

We are always looking for cultivars that we don't currently hold, so please, if the Lavender Farms breed up new cultivars let us know. We would be extremely interested in getting more. You can never have enough lavender right?

Kirstie Paterson  
Team-Leader Bendigo Botanic Gardens.



### ROYAL MELBOURNE BOTANIC GARDENS VICTORIA, MELBOURNE

#### How Botanic Gardens Respond to Climate Change

At the first lecture for 2019, members of the Victorian Branch of the Australian Garden History Society listened to Dr Tim Entwisle, patron of the Society and Director of the Royal Botanic Gardens Victoria, discuss the problem of Climate Change. Tim outlined some of the facts of climate change including the rise of carbon levels and the ways that plants can play a part in mitigating its effects.

He suggested one word which may be useful to remember:

**RESPECT:** Research Educate Safeguard Plan Engage Collaborate Tenacity.

#### Research

Control growing conditions and keep meticulous records as do botanical gardens. For instance, records show that spring flowers bloom ten days earlier than ten years ago. Work with the community and record observations.

#### Educate

Try to educate people about plants. Connect people with plants and display plants for them.

#### Safeguard

Look after plant collections as well as important individual specimens. Natural areas are just as important as gardens. We need to ensure that genetic variability is maintained.



#### Plan

Ensure that we are planting properly. Plant for the next 10 to 100 years and be adaptive in our decisions on planting. Adapt our gardens to deal with climate change. Measure soil moisture and select plants that are hardier. Nurture delicate plants.

#### Engage

Get involved with your community. Seek out climate change action plans and get involved.

#### Collaborate

We need to work together "The Time For Action Is Now"

#### Tenacity

Remember the adage "Stick To A Rock Like A Limpet" Special thanks to Tim for an inspiring lecture.

*Thanks to Anthony Menhennitt of the AGHS, Vic Branch, who provided this summary.*

### OTWAY LAVENDER – RENEE & JUSTIN HOLMES

#### New Beginnings – Otway Lavender

Our farm has been a cattle farm for over 40 years now and before that it was a dairy, but in recent years the number of Kangaroos has exploded (at last count 480) and the cows are now in competition for food. So, the direction of the farm needed a change. After much research and discussion and a lovely tour of Fiona Glover's operation and a consultation with Clive Larkman an order was placed for over 7000 plants. We rotary tilled the top layer of soil to smooth out the uneven ground from years of cows walking over it and we used a deep ripper to help loosen the compaction without disturbing the layers in the soil too much. We decided to use wood chips as mulch since this would help stop water from evaporating from the soil too quickly in the heat of summer it would also decompose over time and return organic matter the soil. We were very lucky to come across workers on the side of a road in Forrest cutting down trees, we offered to take it off their hands so they delivered us 8 truckloads to our delight.

So far, we have planted about 3/4 of the lavender but have had to take a break because of the rabbits, they have been digging up the plants and nipping them off at the base and just leaving the rest of the plant on the ground. Also, the kangaroos have been nipping the tops off of all our plants some of which had almost grown 2 inches since we started planting in April and are now little stumps. We have found the mulch seems to deter the rabbits so we've been working on mulching everything before we continue



planting and was advised that kangaroos don't like blood and bone so we are going to trial putting some around the plants to deter them and possibly some flashing lights on sensors. We are revising the use of wood chip mulch, as the farm grows applying it will be a challenge on a large scale unless we can adapt some sort of machinery to do it. We are also going to invest in a transplanter attachment for our tractor so we don't have to plant by hand. Though operating it on hillsides will be a challenge. Even through all our difficulties it has been very enjoyable and rewarding so far. We are really looking forward to seeing these plants grow again when spring time arrives and look forward to a future full of lavender.



### PASTORIA LAVENDER – NEVILLE & GILLIAN HENDERSON

Hard to believe it was over a year ago that we had the honour of hosting the TALGA mini conference. We were approaching the 4- year mark for our plantings and looking forward to a mature crop however the weather had other ideas. The winter rains were much lower than normal and spring rains passed us by. In early November frost burnt a lot of the lavender buds and as a result the harvest was impacted. We handpicked to keep the quality high but the volume of dried lavender and oil was lower. Prior to distillation we made improvements to the still by including a reflux control baffle plus adding better seals and insulation.

We believed like many that lavender plants in Victoria could survive without irrigation. However this last summer has proved this theory wrong and the prolonged hot and dry spell resulted in losses to a number of plants. Replanting and installing irrigation are on the list for this year.

*Oil distillation in process, Pastoria Lavender*



### PORTLAND BAY LAVENDER – DAWN BAUDINETTE

An excellent harvest last Summer has been reported by Dawn. With the help of family members, 8 acres of Lavandins and L. angustifolias were harvested with a new harvesting machine bought from New Zealand. Son Brendan built a 200kg capacity still, gas-fired and distilled for her. Dawn now has over 200kgs of dried and stripped L.ang.'Egerton Blue'packed in 2kg lots. This is of high quality and perfect for culinary use. She has bunched lavenders for sale as well.

### TOWER HILL LAVENDER – KAYE KELLY

Kaye writes she is still retailing lavender products. Kaye was thrilled to receive an Honorary Membership to TALGA and will continue to promote and give advice where she can to potential lavender growers especially those on the Bellarine Peninsula, Vic where she now lives with husband Paul. Kaye even grows lavender L. ang.'Egerton Blue'on the nature strip outside her new home.

Other members in Central/West Vic are Gary Jamieson, Carolyn Wakefield Timboon School P-12, Carol White Lavandula Swiss Italian Farm.



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## CENTRAL/WEST VICTORIA

### GLENVALLEY LAVENDER – Cate & Neil Harper

Hello from Glenvalley Lavender in Glengarry which is in Central Gippsland Victoria.

Neil and I started growing Lavender in our gardens over 20 years ago. I always had a real interest in Lavender. I Cate Harper came from a family of Australian Riding Pony and Welsh Pony breeders and my parents bred beef cattle as well. The last year my parents bred ponies was 1996 we had one of their last foals a lovely grey Australian Riding Pony by the name of Karinya Park Master Marcus.

Marcus grew up with our children taking them to many multi champion wins in the show ring. He always held a special place in our hearts. On the 21st February 2015 Marcus was put to sleep due to cancer he is laid to rest on our property and his grave is filled with different varieties of Lavender plants. Every year for his birthday and the anniversary of his death I buy him more plants. This led to me wanting to go right into Lavender growing. I started doing more research into Lavender. I started just purchasing some tubes of Hidcote and Munstead from Bunnings and I planted out a small area to see how it went. I was very pleased and wanted to go bigger. Neil and I then made a trip to Tasmania in October 2016 where visited Bridestowe and Port Arthur Lavender farms. We were really impressed with the way Port Arthur Lavender laid their rows using weedmat. In February 2017 we then visited Warrantina Lavender in the Yarra Valley and had a chat to Anne- Marie who was very helpful. We ordered some Egerton Blue and Munstead through her. A couple of months later we were building our first lot of rows and planting in one of our horse paddocks.

After our first lot of planting I started looking into wholesale nurseries and ordered more Lavender plants. As well as propagating Intermedia and Dentata which I had been doing for quite a few years which I found grew really well. We planted Grosso which I am really happy with. We also planted some more Munstead, Hidcote and Egerton Blue. I have been experimenting with cooking with Lavender as I am an avid cook and enjoy coming up with my own new recipes. We have had two years of harvesting now although this summer wasn't so good drought hit us hard even though we were still getting the water to the plants it was so hot that we lost quite a lot of plants especially the angustifolias. I managed to harvest the Grosso and Intermedia but I only got a quarter of Munstead harvested and none of the Hidcote or Egerton Blue.

We have a Bee-Hive here I was trying to save some for the bees but still a lot of flowers just frizzled in the heat. We enjoyed our trip to Tasmania in March Neil and I both learned a lot. It was great to meet so many people and chat to them about Lavender. Neil and I got a lot out of talking to Clair and Brendan of Port Arthur Lavender we learned a great deal. Also Clive and Di Larkman were very helpful and we came home from Tassie with some more plants. Riverina Thomas, Avic Hill and Swampy. I am about to order some more plants so this will keep us busy over winter. I also run an online fabrics business Rose Thorn Cottage where I sell some lovely Lavender fabrics as well as other fabrics like Australian prints. When we are ready to open the farm to the public I will be able to run the two businesses together. At the moment we are working on getting my shed finished which will be my studio shop.

### BRESHALBI LAVENDER – Alan and Sharon Chandler

Breshalbi farm in Kalimna West, East Gippsland, adjoining the magical Colquhoun forest, is just starting to find its feet under the loving ministrations of its new owners, Alan and Sharon Chandler. The lavender field is our next priority project once we have established irrigation after installing a much needed bore water pump in the wake of the current debilitating drought. ETA of lavender field fully irrigated and prepared for planting is September this year.

*Breshalbi Lavender - the new dam*



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### LARKMAN NURSERIES – Clive Larkman

Clive writes in the April 2019 edition of Tubestock Trader....We have just completed our week of visiting Tasmanian customers and the bi-annual Australian Lavender Growers Conference. This was held at Port Arthur Lavender Farm in Port Arthur. It has been a great week meeting all sorts of growers and farmers and reminds me of the diversity of Australian Horticulture.

Lavender is a romantic herb, which is loved by people all over the world. We have been collecting and breeding lavender for 25 years and have a thorough understanding of the plant. We have been consulting to the farmers for 20 years and have seen the ups and downs of the industry over this time. In the

early days it consisted of mature couples with a redundancy or retirement package and a desire to farm lavender. The same time, they were also looking at emu farms, alpaca breeding and so-on.

Over the last year or two there has been a resurgence in lavender with serious farmers coming to the nursery. People wanting to do 50 plus acres and wholesale the product or produce their own range of cosmetics etc. Interestingly for a plant with 1,000 years of commercialisation there has been virtually no targeted breeding (excluding the ornamentals) for improved yield, quality or appearance. We did some in conjunction with Charles Sturt University in 2003 and these plants are just now finding a place in the industry.

### WARRATINA LAVENDER – Annemarie Manders

Winter has arrived & brought with it much needed rain. Our big project on the farm this Autumn into Winter is under-cutting the lavender bushes to make the spraying of weeds much easier & less risky for the lavender plants.

I have developed house-hold knees despite wearing knee pads. The Summer season was very busy with tourism & giving the public the opportunity to wander through our private gardens. This proved to be very successful & each visitor received a sample of our lavender ice-cream. A great talking point.

Warratina is proud of its new branding. We also have a newly designed website. Enquiries & Tea Room bookings are received via email through our website. The online shop is working well & allowing for another method of purchasing Warratina's range of products.

We continue to run events on the farm giving visitors another reason to visit when the lavender is not in season..  
Our Calendar of Events :

Easter Egg hunt: running over 3 days.

Patchwork Quilt Exhibition 11-26 May: always popular around Mother's Day.

Tea Cosy Competition July 13-21: All proceeds from sales go to cancer research. This year we are also featuring beanies & soft toys.

Wood Working Wonders: 30 August–15 September: The Drying Shed is filled with all items of wood from coffee tables to salad bowls, Christmas decorations etc. Wood turning & wood carving demonstrations occur during the weekends of this Expo  
Art Society Exhibition: 12-20 October. All exhibitors are local artists.

The Tea Room continues to be well patronised with our lavender or plain scones being the favourite feature on the menu. Breakfasts are also more & more requested by our Asian visitors.

Winter Warmers at Warratina: Over winter we feature a winter menu.

Please visit our new website & even better visit us if you can. Warratina features at some of the major shows in Melbourne & Sydney:

- The International Flower & Garden Show (Melbourne)
- The Mind Body Spirit Festival: (Sydney & Melbourne)
- Seymour Alternative farming Expo
- Gippsland Garden Expo
- Henty Field Days
- Melbourne Show

Annemarie is regularly asked to speak to clubs & retirement villages about her lavender story, the uses & properties of lavender.

Let's keep spreading the virtues of lavender.

Other members in East/SE Vic are Alex Braham, Ashcombe Maze; Sally Heeps Serendipity Lavender; Catherine Tynan Lady's Lavender Shop; Bronwyn Williams and Neville Sargeant.



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## NEW SOUTH WALES

Hello from NSW – reports prepared by Wendy Fuller, ALR, NSW.



I begin with a tribute to Christine Williams, a loyal TALGA member, who passed away recently after a long battle with cancer. Christine loved all things lavender and experienced it through growing, harvesting, processing and making products for sale. Her positive attitude and warm, happy, caring demeanor, endeared her to customers who looked forward to her market stalls and visits to Retirement Village venues.

We extend sympathy to Gil and all family members.

### **LITTLE WILLOW LAVENDER at Willow Tree - Sharon and Greg Bailey.**

Congratulations for being runner up winners of the Dawn Baudinette Encouragement Award for Retail at the recent Conference at Port Arthur. So well deserved as these two do not know the meaning of “slow down”.

Positive thoughts and actions lead to more community involvement.

The Liverpool Plains Shire is one of three shires in the state, chosen to investigate and promote small businesses. Special focus is on developing agritourism within the shire, to support the local farming businesses struggling with the drought.

Sharon is a valued delegate at the local, regular meetings. They are currently very excited because the new distilling machinery they have ordered is on its way to Australia.

Greg is maintaining his usual high standards in the plant scene, culling and replanting from his cuttings where and when necessary. Apparently, some kangaroos have no regard for his neat rows and stomp where they please.

Sharon continues to stock her market stalls and shop shelves with interesting items made up from her own ideas.

Through hard work and community involvement Little Willow Lavender is becoming well known and well attended. Great work!

### **THE LAVENDER STATION, Kains Flat, near Mudgee - Ann McDonald.**

Ann now has some recently planted *Angustifolias* and *Intermedias* (Hidcote, Grosso, Super and Seal) thriving and is looking forward to planting more in Spring. This is the beginning of her Lavender Patch at Kains Flat and we hope everything goes well into the future. She still does her stall at Castle Hill markets.

### **GEMINI PARK, Gunnedah, Michelle Riordan.**

There's been very little rain in this area over the past couple of years. Michelle has lost many of her new plantings but is hoping to replant when conditions really improve. Meantime, Michelle is a real ambassador for all things lavender.

Her business is well known and supported in the district as she sells both her own products and those of TALGA.

Michelle is frequently asked to speak at small gatherings for garden groups, etc, and really strives to educate her listeners about the many aspects of lavender. This will often extend to supplying lavender plants which suit particular conditions described by a listener.

Her obvious love of lavender and care about her community make her a real ambassador. Well done, Michelle.

### **BLUE MOUNTAINS LAVENDER FARM, near Little Hartley. Louise and Bruce Bickerton.**

Louise and Bruce are just establishing their “Patch” beginning with 2000 plants of *Angustifolia* “Pacific Blue”, “Avice Hill” and *Intermedias* “Grosso”, “Riverina Thomas.”

Louise has a polytunnel about 10mts x 4 mts and finds this very helpful as she raises new plants from cuttings. At about eight weeks these new plants are used to replace failures in the original plantings. They have adequate water resources from their dams to irrigate if necessary.

Louise has a masterplan for products and distribution, but baby steps at present. She is eagerly looking forward to the next harvest. Kangaroos use the lavender area as a thoroughfare and fences are no deterrent. Thankfully, they don't EAT the plants.

### **LAVANDE DU COIN PERDU, Molong - Sandra Strudwicke.**

Sandra has what may be termed a “Boutique” enterprise, presently only 200 plants, but hoping to get more in the ground later this year. Weather conditions have been trying: very little rain, lots of wind, a mini tornado which lifted weed matting, etc! As much as possible Sandra maintains an organic approach where pesticides and fertilisers are concerned.

Their first batch of oil is aging while the hydrosol biproduct is selling well.

Sandra is presently navigating the legalities of marketing products which contain essential oils. These products have to be listed with the Therapeutic Goods Administration and insurance is underwritten by GIO which advises on requirements.

This is an important aspect when using essential oils in any product, especially soaps, deodorants and candles, as a faulty batch can have serious consequences. So, Sandra is aiming at more plants, which are home grown and harvested with the resulting products being carefully made from buds and oils that are free of synthetic chemicals.

### **PINELEA LAVENDER, New England Tablelands. - Wendy Fuller.**

My patch has been coasting along during these recent dry and trying weather conditions. Some of the old bushes have succumbed to age and are being optimistically replaced by an aging owner. “Just a few more years!”

Because of the hot, dry days in December and January, all my varieties matured much earlier than usual and pretty much all together. Thus, harvesting for optimal quality was not always achieved. However, with the more mature buds, I find the perfume is still just as good so I use them for any products I make which require stuffing, combining with rice and polyfill. The little paperweight owls which I make are now travelling far and wide as tourists buy them from the Uralla Visitor and Information Centre, and my sales with Embroidery Guild members are steady and positive.

My husband has been very helpful with harvesting and pruning, while I awaited the March surgery on my left hip. I am nearly back to my old self. Great!

So now, we hope for good seasons and fragrant harvests in 2019/2020.

Other members in NSW are Ros Christie Zephyr Farm and Ashley Dowell, SCU.



## QUEENSLAND

### HOLMWOOD PRODUCE LAVENDER FARM

– Gary & Anne Young



The extremely hot period in February and much lower than average summer rainfall has resulted in us losing quite a number of plants which have been burnt by those extreme conditions.

We are presently replanting this lavender and taken the opportunity to use weed matting for these beds as we have found that the weed matting used on mounded beds has given us good results in other areas of the field.

We have had a number of visitors to the farm over the recent weeks as the dentata has come into flower and our customers enjoy a visit to our shop and trying some of our lavender scones.

The Lockyer Valley Regional Council continues to offer us good support by having our products for sale at the Lake Apex Visitor Information Centre in Gatton. We were also asked to produce

50 lavender eye pillows for our Mayor to take to Japan as gifts on a visit to our sister city Ageo. The Mayor of Ageo and his delegation are coming for a visit later this month and we have been asked to host them for lunch with a special request for lavender scones to be on the menu.



### LEVEN K LAVENDER – Kellie & Matt Oxenford

Well I have looked back over my Journal articles for the past few years and there is a very consistent theme – DROUGHT! Sorry to say it again but it's as bad as ever! So we have been living in Inglewood now for nearly 20 years and I have to say this is the driest spell since we have lived here. Coolmunda Dam that supplies our irrigation water is down to less than 10%! Our Lucerne has not been irrigated since March and it looks like it will die and replanting will have to happen when it does rain. Some good news our Domestic Water Licence enables me to water the Lavender as required and keep the garden alive. Thank Goodness.

We seem to keep ourselves as busy as ever – the Shed Shop has had a makeover and is looking very swish with a door handmade with recycled materials by Matthew with lots of family input! Amazing the difference some painting and a move around can make!

We thoroughly enjoyed our visit to beautiful Tasmania especially Port Arthur Lavender! Clare & Brendan are to be congratulated on a well-run enterprise while their children are so young and busy! As usual the conference was interesting with plenty of networking opportunities and laughs. We continued on to

Cradle Mountain and enjoyed some walks and some snow and finished off our little holiday with a few days in Hobart! Our involvement in the Discover Farming Festival in the Goondiwindi Region over the month of May has kept things rolling along and included lots of visitors, a group from MND & ME, distilling demonstrations and a woodfired pizza lunch. A new Lavender patch – *Lavandula angustifolia* 'Maillette' was planted in March before we left for Tasmania. Surprisingly the shocking heat did not lead to too many losses although we did water more than usual to help the plants cope.

Our biggest problem now is the wallabies, possums and currawongs & cockatoos (who like to dig up the young plants for the fun!).

Today is our first real cold snap with a light frost. I must say I am looking forward to some cool weather which will be a pleasant change from the incessant heat. The cool weather is an opportunity for us to tackle some pruning in the garden, lavender products to be sewn and made, catching up with friends and neighbours. The cooler months also see an increase in visiting groups for morning or afternoon tea and to enjoy a Queensland winter garden. I am so thankful that my garden is as big an attraction as the lavender and seems to satisfy the lack of lavender flowers for visitors out of season.

### TAMBORINE LAVENDER – Anna Erasmus

I was especially pleased to be told the 2019 conference was being held at Port Arthur in Tasmania as I have a bit of a personal family legacy there. My great great great grandfather was one of a few political prisoners sent there in 1850. He was an Anglo-Irishman politician in Westminster who was one of leaders of the Free Young Irish Movement. He was tried for treason and sent to death, but his sentence was commuted to solitary confinement in Van Dieman's Land. Maria Island was specifically re-opened to house him, however after escaping he was sent to Port Arthur. A stable was converted into a two-room cottage and was named the Smith-O'Brien cottage. He was held in solitary confinement away from the other prisoners.

I arrived at the colony late on the Friday afternoon and went to the

counter explaining my desire to see this particular cottage, even though it was near the end of the day. Not only did they oblige with a much-reduced entry fee, but then offered to drive me most of the way, as it was quite a distance. I was so moved to see where my ancestor had been, standing at a fireplace where he himself would have probably stood. There was also a sample of his handwritten journal he kept for his wife.

I have known of this story for over 30yrs, but this has been the first opportunity to visit Port Arthur. Thank you TALGA for a wonderful opportunity to network and learn so much about the Lavender industry and to be able to visit some of my personal heritage.

*Anna is developing 9 acres of bushland at Tamborine into a lavender farm.*

## NORTH QUEENSLAND

Greetings from **Sea-Breeze Aromatherapy Clinic** on the Sunshine Coast.

Business is developing with regular customers returning for their favourite aromatherapy massage. A new website is now up and running and is one which will hopefully attract more customers to the business –

<http://www.seabreezearomatherapyclinic.com.au>

A new collection of Lavender Pillows with ribbon are available for sale filled with Lavandula x intermedia 'Riverina Thomas' from Pastoria Lavender in Victoria. These were entered in the Jean Sargeant Craft Award 2019 Conference at Stewart's Bay Lodge.

A further highlight for the year was TALGA's 2019 Conference and AGM held at Stewart's Bay Lodge, Port Arthur, attracting members from New Zealand, Queensland, Victoria, Western Australia, South Australia, NSW and Tasmania. The first day of the conference was held on the 21st March 2019 and attracted an interesting range of presentations.

One such presentation was an account of the History of Lavender in Australia given by Fiona Glover. After a delicious morning tea Clive Larkman stepped in for Angus Stewart who

was unable to attend. Clive talked about plant nutrition and the importance of calcium and then on current research in plant breeding with emphasis on essential oils in Australian. All the talks and workshops were most interesting.



Other members in Qld are Tere and Peter Bonner, Aloomba Lavender, Anna & James Tyson, Nardoo Lavender, Theresa Matthews, Sirromet Wines and Lavender Hill, Samantha Bloch Kooroomba Vineyard and Lavender Farm, Helen Griffin Amandine Lavender, Jenny Baker Lavender Essentials.

## SOUTH AUSTRALIA

Reports prepared by Meg Bilney, ALR for SA

### OAKENSTAFF HOMESTEAD

– Meg Bilney



Wild gale force winds bringing heat that burns the leaves on the vegetable and flower gardens and dries the spikes on the lavender bushes seem to have been the norm for the past few months. We had many days, almost too numerous to count of blinding dust storms and hot winds of over 40 degrees [ the doors and windows weren't much use in keeping the house dust proof!]

Peter put up a new fence and drilled post holes that went about 65cms into bone dry soil. But one good thing happened...the little white snails that climb up fence posts and lavender spikes, got killed by the intense heat. So we were happy in that respect!

Then all of a sudden out of nowhere there have been moments of cold winds bringing slashing rain that is gone before the plants and the ground itself are given any benefit.

Surprisingly, the lavender bushes survive when all around our other plants have decided that we might as well give up looking after them and instead buy our fruit and veg., this year.

This general ability of Lavender, especially the intermedias to withstand wind and excessive doses of heat or cold is probably one reason why we all love it so much.

Another reason is that it inspires us to create products with it and research its qualities to an ever-increasing high level.

**McLaren Vale Lavender** is researching many new ways to combine oils from Australian native plants and lavender. Christine Hitchin has written that heavy showers this week, have

gladdened their hearts and inspired lots of weeds to grow! She has been busy in the workshop working on new formulas and keeping up to date with the wealth of new plant materials that continue to enter the market, together with some Australian essential oils, honey myrtle, kunzea and native pine. This sounds really exciting and inspiring research. Her creativity and ability to think outside the square certainly have helped her in the past to produce beautiful products.

Another inspiring report comes from **Brayfield Park Lavender**. Rhona and Allan have soldiered on through health adversities and shifting house and farms to a new exciting venture.

This is their report:

Brayfield Park Lavender launched its first 'off farm' shop in Hahndorf in September 2018 and it has proven to be a great success.

'We love our location and the passing tourist trade has been a real boost to gaining international and interstate exposure for the farm.

Plans are well underway for the farm expansion and we continue to explore export options with trade into Korea and other parts of Asia.

The really extreme heat of summer, where it was consistently over 40 degrees for many days in a row, then followed by a single day of 48 degrees for more than 6 hours tested our plants.

Out of 200 plus tubestock that had been planted out only a few months earlier we were pleased that we lost only 6 plants in total. At the time of writing this we have just received much needed rain, after having received only a few mm over summer'.



Lucy at **Bella Lavender** writes 'Our business has settled into cold weather mode.

We are still maintaining a steady flow of local and tourist visitors. We have recently had quite a few buses visit from Adelaide and interstate.

We have had an influx of online orders throughout May and after a mini tweak to our online marketing everything now seems to be working well'.

Mario and Lucy will be taking a month off in June to visit Western Australia, leaving their son David in charge of the shop.

Bob and Meredith at their farm **Plush Lavender** are hoping the rain will come soon to fill a new tank to be used in their distillation programme.

Their Grosso oil once again won the Anna Tyson Award in the 2019 Olfactory Oil Competition at the Conference.

Congratulations. They are quiet achievers who have had great success from the start with their distillation process.

Eliza at **Emu Bay Lavender** on Kangaroo Island writes 'Hi, Emu Bay is continuing to expand their café side of the business and have recently employed a full-time chef.

Adding breakfast to our menu, our new chef has created some extraordinary lavender dishes.

We have also been lucky enough to get some funding through our Commissioner for some training and business coaching.

Our lavender plants are looking surprisingly good considering the dry weather and thank God we have had some good rain.' Emu Bay Lavender won second place in the Dawn Baudinette Tourism Awards this year.

Thomas and Peter Mahar at **Hahndorf Lavender** have used the latest technology to efficiently run their new lavender business. Exciting times are ahead for them.

New member Kirrilee Foster and husband Cameron, bought property in 2017 near Port Lincoln, and found 600 lavender plants L. x int. 'Grosso' overgrown by grass. Clearing the grass away they became enthusiastic lavender farmers and the property is called **Myola Lavender**. Another 2000 plants have gone in. They eventually plan to distill oil.

South Australia is producing innovative, beautiful lavender products and lovely farms to visit. Watch this space...next year there may be more!

## TASMANIA

### PORT ARTHUR LAVENDER – Clare & Brendan Dean

It was absolutely wonderful to have had the opportunity to host the 2019 Australian Lavender Growers Conference at Port Arthur Lavender. We had the opportunity to showcase what we have been up to down here in recent years, our achievements (and failures) and where we are heading with our business in the future. It was lovely to catch up with old friends and meet some new people in the industry.

One of the many highlights was winning the Dawn Baudinette Tourism Award. It was such a huge honour for us to receive this as Dawn is someone in the industry that we have looked up to in so many ways. Dawn welcomed us to our first conference 10 years ago with such open arms and our confidence in what we were doing was helped along by her support and encouragement along the way.

Things are really moving along for us down here in the South East part of Tasmania. We have completed planting around 12,000 plants with a further 12-14,000 in the pipeline for this spring. We plan on doing this for 3-4 years and build up our capacity to meet the demand we have for our products. Tourism in Tasmania has been very buoyant in the last few years and we have enjoyed expanding our product range with a further 8 new products ear-marked for this year.

In terms of the farm itself, we really need rain. It's been a very long dry summer followed by a very dry Autumn with what now seems like a every increasing dry winter. This is really not a good combination



for the overall farming operations. We did put a bore down last year and got onto some good reserves which is great for the lavender as it means we have a bit more surety around water but for the rest of the farm it's a long way from where we hoped to be at this time of the year. As I write this there is nothing on the long-term rain forecast so it's a matter of battening down the hatches and hoping for relief at some point.

The upside to a hot dry summer and shoulder season is that tourists love travelling when the weather is nice. We experienced increased visitor numbers this year again, up from last year and we have not experienced the winter drop off as yet. Things remain quite steady for us so that's one upshot.

We look forward to another busy and prosperous season ahead and wish everyone the same with their lavender endeavours.



## TASMANIA

### RICHMOND LAVENDER & CHARLES REUBEN ESTATE

– Jens Volkmann

Our lavender last year wasn't a huge success. Instead of increasing production as we anticipated for the 3rd harvest we had a similar crop outcome to the year before. Having solely angustifolia we never crop a huge amount from our 7500 plants. The season was funny last year with a very wet spring and then the sudden disappearance of any moisture whatsoever from December. The wet spring stunned the early growth of our plants in the heavy soil we have.

Unfortunately and fortunately we were so busy with our new cellar door and distillery development that we didn't put a lot of effort in soil analysis and fertiliser programs. The result was the below expectations crop. We anticipate to have more time for the lavender this year again. They are still healthy and our efforts with weed mat and ground preparation are now paying off as we didn't have to use any herbicides anywhere in the 3.5 km of rows and probably won't use any herbicides again in the coming season after manually digging out the last weeds that grew back last season.

The above mentioned new distillery is not for lavender oil and will exclusively be used to produce high quality spirits. With our vineyard and lavender we will specialise in fine spirits made

from fruit like grape, cherry, apple and pear but also lavender infused spirits, gin and whisky. We might consider harvesting a little more dried lavender as a herb for the booming gin industry in the coming season. Oil will still be the main focus for us though.

*The brand new German-made still for producing gin at Charles Reuben Estate*



### BRIDESTOWE LAVENDER - Kim Weston

Bridestowe Lavender has successfully woven social media with several marketing campaigns to boost its profile and place the estate on the international stage.

The farm's official Instagram page has more than 17,000 followers.

Their trademark lavender coloured ice cream and famous violet coloured mascot Bobby Bear is a constant feature on visitors' social media pages.

Recent visits last season, by Google Asia and Japanese Chef Haru Yamashita, have all contributed to the social media success.

Chef Haru Yamashita said he was immediately drawn to the farm. 'I feel the scent and colour of the farm in the air and the wind. I keep that in my head, so when I go back to Tokyo I can recreate the atmosphere.'

The natural beauty of the property, coupled with its unique products – Lavender oil, Lavender flowers and value-added products, has generated so much buzz that the estate expects to draw in 85,000 visitors this year alone.





## WESTERN AUSTRALIA

### YANCHEP LAVENDER

WOW, what a fantastic start to the year for Yanchep Lavender.

We had a Perth Photographer that did some shots here at the farm and they went viral.

We then had loads more photographers here after that, our only request to them was could they share a couple of their best shots with us on social media. "Check out our Instagram / Facebook" This was crazy and went all over the world. We had a Chinese visitor at the gate one morning at 7am, he asked if he could come in with his daughter and take some photo's. He had read about us in a Chinese magazine the day before.

The crop was fantastic and the time spent pruning in May, June & July last year proved to be everything we hoped for when it came to harvesting. For those not aware, we imported a harvester from Bulgaria that fits to the side of the tractor. It has 2 skids that run along the ground to gather the lavender plant up. The skids sit behind the front wheel, so we were finding prior to the pruning of the bushes the front wheel of the tractor was running over half of the bush so the skids could not gather it up. Pruning the very underside of the lavenders eliminated this and we were able to get almost 100% of the bush 100% most of the time.



We then attended TALGA's 24th conference at Port Arthur in Tasmania in March. It was an absolute fantastic conference and venue, commendations to TALGA, Clare & Brendan for being fantastic hosts.

We also, much to our surprise, came away with another 3 awards for our oils. This gives us a total of 4 awards, so just 2 to go.

We do Impress Purple, Vera, Super & Grosso in the intermedia's, and Bee & Egerton Blue in the Angustifolias.

We again left 6 rows of flowers for the bees, we harvested these on the 5th May and the 18th May. Much to our surprise and with the flowers looking very wilted and dark we distilled them anyway. We yielded almost 8lts of oil so about the same as what we got from distilling 6 rows at the end of January. The

sweetness of the oil was crazy so we have sent a sample of each date to SCU for testing, this will be very interesting when we get the results.

We think we are almost done with the City of Wanneroo, hopefully ticking the box for the final drawings of the Restaurant & shop, hoping to open for this season.

So back to pruning and weeding again for Yanchep Lavender, hastily awaiting our beautiful Summer and Lavender Bloom.



Gary & Karla, Yanchep Lavender



Yanchep Lavender Oil Competition certificates

Other members in WA are Bruce Bebbington Lavender Fields of Bridgetown; Emilie Bell DoTerra; Elizabeth Eliot-Lockhart Lavender Valley.

The 24th Conference got off to a lively start with delegates arriving to register at Stewarts Bay Lodge, Port Arthur, on Wednesday afternoon, the 20th March 2019. There were 62 delegates representing lavender farms and businesses from all over Australia and New Zealand. We all enjoyed meeting some new faces and renewing old friendships.

Delegates received a showbag of products as seen in this photo and a Conference booklet.



Registration, meet and greet at Stewarts Bay Lodge, Port Arthur.



Desktop Raffle table with fabulous wines and gifts

Delegates admired the entries on the Craft table organised by Kaye Kelly and the Raffle table was filled with generous donations from local wineries/distilleries, artisan chocolate makers and a gourmet hamper, organised by Clare Dean and Jens Volkmann. Many thanks to Kaye, Clare and Jens – a magnificent effort.

**Conference Day Thursday 21st March** commenced with Welcome to Country spoken by Anne Young and Kelly Spaulding, Mayor of Tasman Council, officially opened the 24th Conference.

### Early Days of Port Arthur

Professor Hamish Maxwell Stewart was opening speaker and provided a stimulating talk on his research at the University of Tasmania on transportation and the convict settlement at Port Arthur which commenced in 1830 and was still operating until 1877.

He described how this penal colony was for men only, 75,000 males went through the penal colony.

It was a very regulated system, detailed records kept for the British government by the staff at Port Arthur. In particular, Prof Hamish has studied the years 1830-1832, and the records of the 331 convicts that were processed at this time. These records described age, height, family members, where born, skills, number of charges, why they were transported, whether they could read and write, what they did whilst at Port Arthur. On average a convict spent 16.4 years at Port Arthur. 20% of inhabitants ran away. Execution was carried out for those who committed a violent crime, whilst others faced punishment, solitary confinement and retraining.

Skilled workers were most valued because they were useful to a new colony, and rewarded with tea and sugar. Unskilled convicts were employed in chain gangs, overseen by other convicts.

There was a hierarchy of employment which started with labouring work in gangs then working one's way up to office work before being released and given a ticket of freedom. All of this documentation has allowed researchers to look at the impact of transportation on the convicts, their families and their descendants. One of the results has been to show that in a regulated system such as this convict settlement where everyone has a task to do and can work towards freedom with good behaviour this assists rehabilitation and reduce the likelihood of reoffending.

In contrast, the prison system of today is expensive and prisoners are not responsible for their own or others welfare whilst in prison. Reoffending is seen to speed up when they are released.

Prof Hamish can be heard on ABC Radio. Here's the link, <https://www.abc.net.au/radio/programs/conversations/conversations-hamish-maxwell-stewart/861154>.





## History of Lavender in Australia: from first plantings to present day

Following on with the theme of history and early days in Australia, Fiona Glover presented an illustrated talk on her search for the introduction of Lavender into Australia and the development of lavender farms up to the present day.

*Lavandula officinalis* or *Lavandula spica* or *Lavandula vera*, as it was variously called in the 18/19 Centuries, was a popular garden plant in England and Europe and well known at this time for its herbal qualities including its use in relief of headaches and sinus congestion, as a moth deterrent, as well as for its perfume.

Although it was not listed amongst the seeds and plants that came out with Governor Phillip's First Fleet it is quite likely to have been brought out as dried flowerbuds amongst linen and clothing of those early colonists.

*Lavandula spica* was listed in the Sydney Royal Botanic Gardens catalogue of 1821 and then amongst the catalogues of nurserymen in Sydney and Dickinson of Hobart, as a pott herb.

Pictures and catalogues of early colonial gardens listed *Lavandula* amongst other ornamentals and natives being grown at the time. Governor La Trobe's Cottage in Melbourne (1830) was one of these and the recreation of this garden when the cottage was moved to its current site, next to the Royal Botanic Gardens, Melbourne (2012) includes lavender plants today.

The oldest garden still intact from its establishment in 1822, Camden Park, NSW listed two cultivars of Lavender, that of *spica* and *stoechas*. From an early engraving pictured in the garden's catalogue, we now know that *Lavandula spica* is what we call *Lavandula angustifolia* today.

A young Englishman Joseph Bosisto, qualified chemist, came out with his family and settled at Richmond, Melbourne and he is recognised as the first to research and extract essential oils from Australian native plants as well as Lavender. *Lavandula angustifolia* 'Bosisto' is named after him. The Bosisto brand is still retained today even though the company has changed owners several times.

The interest in essential oils continued through the 19th century, France being recognised as the producer of the highest quality in lavender oils and lavender water.

Little known perhaps is the fact that in the 1880's – 1890's, the colonial government in Victoria (still a colony of NSW until 1901) through its Department of Agriculture, was encouraging primary producers to cultivate alternative crops such as Lavender for essential oil production. It established its own farm for the purpose of instruction and to generate funds on the sale of oils to France.

The "Government Scent Farm" was created on granite sands at Mt Hooghley, Dunolly, Central Victoria, in 1890 consisting of garden beds, 3 stills, sheds and a dam. It flourished for 10 years producing essential oil of Lavender, Rose, Orange, Boronia and Geranium. At the time it was regarded as an innovative program and farmers from around Australia came to visit and learn. The demise of the Farm came about when the colonial Government

withdrew funding saying it was costing more than it earned. The next large-scale venture into Lavender and Lavender oil came with the formation of Bridestowe Lavender, Tasmania in 1921. Again, a young Englishman with a pharmacy education, brought his wife and family to settle in NE Tasmania. He brought with him a bag of lavender seeds from France. So began the cultivation of Lavender plants with the purpose of producing a high-quality essential oil. This he achieved and his sons carried on the name and became experts in the craft of distillation and careful propagation of plant material from that early stock. Bridestowe Lavender is the oldest and largest lavender farm in Australia and sets the benchmark for excellence in the production of Lavender, Lavender products and Lavender Farm tourism.

In 1983 Rosemary Holmes and Edythe Anderson bought land near Ballarat, Vic with the idea of farming cattle and growing lavender – lavender plants and cattle could look after themselves whilst rosemary and Edythe, both nursing sisters, were working during the week in Melbourne.

Thus began Yuulong Lavender Estate at Mt Egerton, Vic. Rosemary and Edythe retired from nursing and their hobby

farm soon became the main business as the tourists flocked and Yuulong prospered. Yuulong's growing conditions suited Lavender and this was recognised by the Royal Botanic Gardens in Melbourne who asked Yuulong to house the National Collection of Lavenders for them.

The idea of forming an industry group came from Rosemary who could see the popularity

of Lavender to members of the public and so in 1995, The Australian Lavender Growers' Association was formed with Rosemary at the helm. The first international conference for Lavender anywhere in the world was held at Ballarat in 1996.

When Rosemary and Edythe retired and sold Yuulong Lavender Estate, 30 years after it had started, the National Collection of Lavenders was moved to Bendigo Botanic Gardens where it is today.

Since then, lavender farms have been developed across Australia inviting members of the public to visit and experience the sights and scents of lavender in flower. This no doubt has led to a growing interest in the use of culinary lavender as farm cafes showcase lavender recipes.

New varieties of lavender have been produced, especially for the home garden, mainly the *L. stoechas* and *L. pedunculata* types. For the commercial grower the Riverina Lavender series which include *angustifolia*s and *intermedias*, developed at the University of Wagga Wagga, 2009, NSW, for Australian conditions, have shown their worth in flower production and oil as more members trial these and bring them to harvest. Clive Larkman of Larkman Nurseries, is continuing with plant propagation from polyploids to increase the diversity of lavender plants grown in Australia.

Video Link to Rosemary Holmes' interview where she described the formation of TALGA and the National Collection of Lavenders at Yuulong Lavender.

YouTube link for interview with Rosemary Holmes:  
<https://youtu.be/fH7zxRGj67k>



*Lavender Collection, Bendigo*

## Plant Nutrition and the Importance of Calcium

Nurseryman Clive Larkman shared his knowledge of growing Lavenders in the next presentation.

Although Lavenders will grow in soil conditions that other plants can't cope with, such as excess calcium and phosphorous, they must have well-drained soil, plenty of sunlight and low humidity. Calcium makes the plant cell walls strong and is best applied in late Spring. This helps the plant withstand harsh Summers. Calcium has to be dissolved in water for the plant to take up this nutrient thus the soil must be damp and the air dry before the plant can absorb it. Apply Gypsum if the PH of the soil is high. If PH low use Dolomite Lime.



Don't use slow release fertiliser. Apply Dynamic Lifter in Autumn. Lavender plant roots grow sideways, so apply fertiliser out and around the plant, not just at the base. Use Seasol at the rate of 15ml per 10 Litre of water and apply as a tonic over the plant before harsh conditions set in Summer. Note that Lavender is not good at taking in nutrients from its leaves; it has evolved to take in nutrient by its roots.

Rule of thumb when working out quantity of fertiliser to add is to match the amount harvested from the plants and replace with same quantity of fertiliser. For example, if 20 Litres of oil have been produced by the plants, then apply 20kgs of fertiliser over the same plants. Don't add Nitrogen until after harvest. Lavender plants can be transplanted but always do this with care as their roots are very sensitive to being disturbed or broken. Apply Seasol to minimise transplanting shock. Weed matting especially Weed Gunnel is beneficial in the first years when getting plants established. Apply mulch on top. Weed mat will break down. Weed matt does affect the uptake of water and nutrients.

## Current Research into Plant Breeding for the Production of Essential Oils

Angus Stewart was unable to attend the Conference, however his presentation was given by Clive Larkman.

Angus is currently undertaking research at the University of Tasmania on Australian native plants that have been selected for oil production. There are 25,000 plants that are unique to Australia of which the Myrtaceae are the dominant species. Of these, the leaf material of Eucalyptus globulus and Melaleuca

ericifolia have been used to produce essential oil with therapeutic value for many years. More recently the essential oil of Kunzea ambigua has been studied to reveal it has antiinflammatory properties. However it is difficult to propagate. Leptospermum scoparium (Manuka) produces an oil with antimicrobial properties.

Pure Oils of Tasmania is a retail business. Oils have been registered with the TGA for medicinal use. Tasmanian provenance is highly regarded.

Although Lavenders have been in cultivation for over 500 years, there has been very little plant breeding during this time. Plant breeding for essential oil production has boundless potential. It is however, a long process and requires the collecting of thousands of samples. The breeding process can now be speeded up by creating polyploids. (The Riverina Lavenders were created this way).

Future prospects...work with industry partners to trial and commercialize new improved varieties. The Australian public choose their lavender oil on the basis of its scent not its chemical constituents. TALGA as an industry group is in a strong position to share knowledge of its grower members to advance the industry in Australia.

## New Grower's Story: Hahndorf Lavender, SA

Peter and Thomas Mahar established Hahndorf Lavender in 2018 on a family-owned property of 43 acres, in the busy tourist township of Hahndorf, SA. With 1.5million tourists visiting the town every year, the Mahar's wanted to do something that captured that market.

The planning stage involved getting permits for change of use of land (previously cattle farm), obtaining a water licence for irrigation 2 MgLitres.

With Peter's knowledge of working a vineyard and Tom's knowledge of machinery they have been able to adapt equipment to suit their needs, such as a row former with "tunnel" on the back.

No sprays have been used on the property for 15 years, so the farm is organic. Their philosophy is to put back what they take out. Leave ground cover between rows and mulch it. This keeps moisture in the soil. Lime was used after the ground was ripped but no fertilisers.

Weed Gunnel has been used on all rows and a drip system installed for irrigation and fertigation. Hydrasmart. Neverthin. 16,500 'Grosso' lavenders already planted and 30,000 Riverina Alan to be planted in May 19.

They intend to open a shop on the farm once the lavender crop is established.



Peter and Thomas Mahar, Hahndorf Lavender, showing a slide of their lavender plantings



## Trade Stalls

Sally Heeps, **Serendipity Lavender**, Victoria, provided an excellent display of her wide range of Lavender products. Her business offers online shopping and can be found at [www.serendipitylavender.com.au](http://www.serendipitylavender.com.au).



## Herbal Visionz

Charlotte Brown, Herbal Visionz, Amberley, NZ brought swatches of materials with lavender motifs for delegates to browse and buy. Contact Charlotte for more information: [info@hvlavender.com](mailto:info@hvlavender.com)



## McLaren Vale Lavender

Christine Hitchin, McLaren Vale Lavender, SA, displayed her handmade skincare range.

Christine won Your Best Product in the Jean Sargeant Awards, for her Emulint Cracked Skin Balm. Contact [mclarenvale.lavender@bigpond.com](mailto:mclarenvale.lavender@bigpond.com)

Following a delicious lunch at Stewarts Bay Lodge, delegates broke into groups with two workshops running concurrently.

## Workshops

### Crafting with Bronwyn Williams Lavender Flowers

Participants were handed sewing kits including needle already threaded, 6 small circles of material (Petals) and a sachet of dried lavender flowerbuds. Under Bron's expert tuition we folded the circles and using a running stitch along the edge we gathered the circles into petal shapes. The final circle of fabric became the centre of the flower and it was filled with lavender buds. Everything was gathered together and stitched in place. On the reverse we stitched a small piece of felt to cover the raw edges and secured a brooch back to the felt. Sally Heeps, Serendipity Lavender, finished first and modelled her work on her hat...



Thankyou Bron from Kaye and attendees!



### Maximising the use of culinary Lavender – Clare Dean

Some very useful tips for cooks were given by Clare in this workshop.

Favourite culinary Lavenders are L.ang. 'Egerton Blue' and L.ang 'Avice Hill'. Pick Lavender when first flowers open. Make sure it is clean and no stalk. Lavender buds must be dry when being stored. Lavender can be used in a variety of ways. Lavender oil, Lavender hydrosol, ground flowerbuds or whole flowerbuds as an infusion or kept whole.

When making a water-based product, use an infusion of Lavender flowerbuds (tea) then strain and add to the mix. Lavender butter can be made with ground lavender buds and frozen before use. If colouring food try blueberries but note that not all blueberries produce purple colour- some come out pink. Clare has been trialling with lavender in food for several years now.

She enjoys combining flavours such as lavender and peppermint; lavender and vanilla; lavender and coconut; lavender and citrus.

We all tasted samples of delicious milk and dark chocolate, lavender shortbread.....



### Oil distillation workshop, Q & A – Keith Brown

Keith Brown, member of NZLGA and organiser of the NZ Olfactory Oil Competition was invited to attend the TALGA Conference. Here he is pictured discussing the oil distillation process including optimal distillation times depending on quantity of material and the rate of steam produced.



### Marketing Lavender, current and future prospects – Kim Weston

Successful marketing of Bridestowe Lavender and its products has been achieved under the direction of Kim Weston.

Kim provided a power point presentation which included the following points for discussion:

What is your Product? Authenticity and expertise important. Compare with other industry leaders.

Review your Products – global trends, packaging, pursue what brings return

Who wants your Product? Personal use, gifts, mass market

What is your Target Audience? Age, gender, location, income, profession

Evaluate the Return on Investment – review return over 3-5 years

Plan a marketing strategy – print, social media, events  
Social Media marketing – Fb, Instagram, Twitter, Pinterest, YouTube

Lavender and its specific challenges – Product perceptions in the market place, quality of product, using nonlocal product.



### Afternoon tea and Q & A preceeded the AGM

Minutes of the AGM can be found on page 30 -33



## Conference Dinner

Delegates were bussed from Stewarts Bay Lodge to Port Arthur Lavender by Heather Henri who runs a local tourism business "Show you Tasmania".



## Conference Dinner & Awards

Port Arthur Lavender hosted the Conference dinner with Clive Larkman as MC.

Culinary Lavender featured in the gourmet 4-course menu and the red and white wines were donated by Pressing Matters and the sparkling by Nocton Wines.

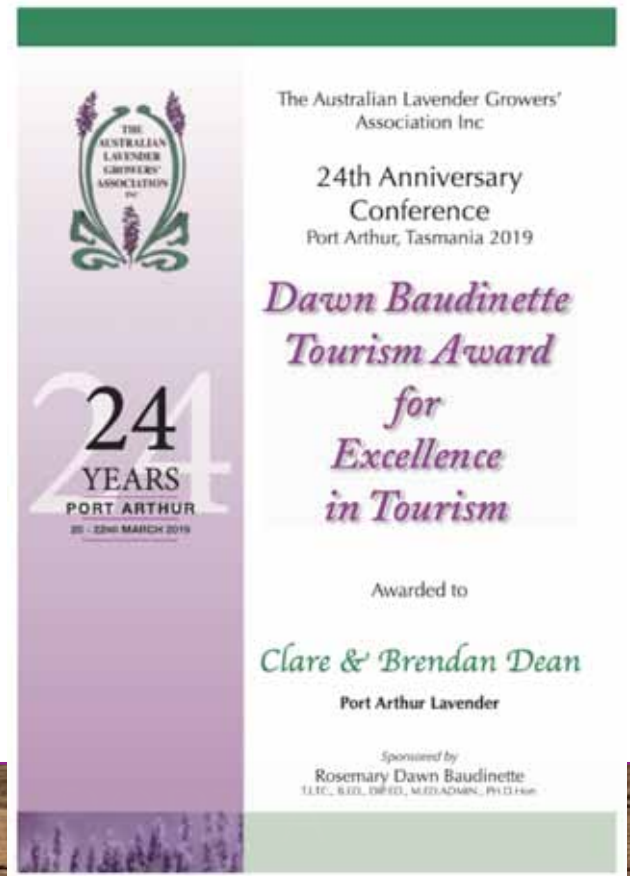
Doing It Scared, a film produced by Catherine Pettman and filmed at the southern tip of Tasmania was screened during the dinner. We were honoured to have Catherine attend the dinner and introduce the film.

## Awards

Dawn Baudinette announced the winner and runners up of her **Dawn Baudinette Award for Excellence in Tourism**.

Port Arthur Lavender won both categories – Agritourism and Retail.

Runners up in the Retail category were Emu Bay Lavender, SA and Little Willow Lavender, NSW.



Sophie Sheridan, Emu Bay Lavender and Dawn Baudinette



Sharon and Greg Bailey, Little Willow Lavender

## Jean Sargeant Craft Awards

Winners of the **Jean Sargeant Craft Award** were announced by Neville Sargeant.

First Award for Lavender product made by member/non-member using Australian Lavender was won by Lisa Britzman, Campo de Flori TAS who created a delightful Lavender Pillow.



Second Award was won by Marlene Wilson, who made a beautiful quilt using TALGA fabric.



**Your Best Product** was awarded to Christine Hitchin, McLaren Vale Lavender for her Emulint Cream Rub and Treatment Oil for dry, cracked skin..



## 2019 Olfactory Oil Competition

Results of the Olfactory Oil competition were announced by Fiona Glover, organiser of this competition. There were 34 entries from Australia, the USA and Canada.

TALGA members with winning results were Yanchep Lavender, WA and Plush Lavender, SA. See writeup on p.

## Life Membership & Honorary Membership Awards

Life membership was awarded to Tere Bonner and Honorary membership to Peter Bonner.

### Tere Bonner

Tere has made a significant contribution over many years since she joined TALGA in 1998, having already established Aloomba Lavender at Liston, near Stanthorpe, Qld, with her husband Peter.

One of the outstanding contributions was in her role as Conference Convenor in 2003, for TALGA's 8th Conference "Lavender- Growing Your Future", which was held at the Civic Centre, Stanthorpe, 26-28th September, 2003. The whole town joined in with the Lavender theme, shops were decorated in purple, there was an overhead banner in the main street and flowers decorated the pavements. The theme of the Conference promoted Lavender agritourism. The highlight was being piped into luncheon at Aloomba Lavender by a Scottish bagpiper.

Shortly after this remarkable Conference, Tere was nominated and duly elected to fill a casual vacancy on the Board. She served the Board for several years, becoming Vice President in 2007.

A new look Lavender Journal was published in 2004 with Tere as the editor. She filled this role ably for the next three years. "Craft with Tere" was a regular column featuring her own delightful recipes in Lavender handiwork.

Twice Tere served as ALR for Qld. In 2001 until 2005 and again, in 2011 until 2014, writing reports for the Journal and promoting Lavender in Qld.

It was Tere that encouraged the Leukaemia Foundation to sell Lavender as a fundraiser, thereby boosting the sales of Lavender for TALGA members.

Tere has given of her time to welcome new member-growers in Qld. Always willing to share her knowledge and experience in all aspects of Lavender with many of us, Tere has proved that "Lavender will grow in Qld" and that agritourism is a viable business there.



## Peter Bonner

Peter Bonner joined TALGA with his wife Tere on 22nd November 1998.

In 2003, with Tere as conference convenor, Peter joined the committee to assist in the organising and running of the 8th TALGA Conference "Lavender- Growing Your Future", Stanthorpe, 26-28th September 2003.

With Peter's farming background, he has contributed with articles and lectures to the TALGA Journal and Conferences. His article "So you want to grow Lavender" is still included as a very readable document in the new member information pack. Peter is now a very experienced lavender grower, but still wants to keep up with the latest research into plants and diseases, harvesting machinery etc.

Peter regularly attends TALGA conferences with Tere.

## Fiona Glover

Life membership was also awarded to Fiona Glover, Secretary. Fiona established her dried flower business in 1994, in Melbourne, and soon realised the many benefits of growing and producing her own dried flowers. This led to the planting of Lavenders and Roses on family property at Barkly, Central Vic. Fiona joined TALGA on 23rd June, 2000.

She had been encouraged to join, by Rosemary Holmes, who had visited her Lavender & Rose Farm at Barkly, earlier that year.

She became a member of the Central Vic Growers' Group under the guidance of Stephanie Stevens who was ALR at the time. Meeting other members encouraged her and partner Rodney, to attend the Stanthorpe Conference in 2003 and then assist with the Hall's Gap Conference, 2004.

Having an interest in oils and producing essential oil of Lavender led her into aromatherapy.

She encouraged TALGA to join as a reciprocal member of IAAMA and this has had benefits to TALGA and the restructuring of the Olfactory Oil competition.

Fiona became ALR for Central Vic after the passing of Stephanie in 2009 and was elected to the Board in 2012 with the position of ASIC representative for TALGA.

The roles of Secretary and Secretariat were combined in 2013 and Fiona has ably held this position.

Her business knowledge and interest in research, oils and the production of the Lavender Journal have all been of benefit to TALGA and its statement of purpose- that of supporting Lavender growers in Australia and promoting excellence in all aspects of the Lavender industry in Australia.

Honorary memberships were awarded to Wendy Fuller, Meg Bilney, Annemarie Manders, James Tyson and Kaye Kelly.

## Wendy Fuller

Wendy joined TALGA on 7th February 1999 and established her lavender business "Pinelea Lavender" at Mt Ousley in NSW. Wendy and Harry also ran a lavender and mixed farming business in Armidale NSW.

Wendy was mainly involved in selling her home-made products and other Lavender products at Local Markets.

Wendy has served as an ALR in her area for many years, keeping in touch with other growers and lavender enthusiasts and reporting back to the ALR Coordinator.

Wendy attended many Conferences, starting off at the Portland Conference in 1999 Wendy is a great supporter of TALGA and is a worthy recipient of this award.

## Meg Bilney

Meg joined TALGA on the 6th May 1997 and over the years has contributed to many aspects of TALGA.

Meg & Peter established a Lavender Farm at Port Vincent, South Australia, which they named "Oakenstaff Homestead". Meg has been a long time ALR representative, connecting with other growers in S.A.

Meg, a trained First Aider, is known to TALGA members, presenting articles for the Lavender Journal on OH&S matters and providing talks and workshops at conferences. Meg is a talented poet and skilfully writes poems dedicated to all aspects of the Association which have been delightful and inspiring to read.

Meg is a worthy recipient of this award.

## Annemarie Manders

Annemarie joined TALGA on 23rd June 1997 and her husband Peter a Charter and Life member formed their lavender business "Warratina Lavender" around this time.

Annemarie was a committee member of the Yarra Valley Lavender Group and participated in all aspects of this Association in its existence.

Annemarie was an excellent presenter at TALGA Conferences with talks on Farm Management and E- Commerce Case Study. Her strive for excellence has achieved a model, modern day lavender farm with a magnificent display of lavender plants, tea rooms & shop, garden display, outside Exhibitors displays, online shopping availability and general Marketing.

The methodical & very neat way the enterprise is conducted is a credit to Annemarie and Peter.

Annemarie served as an ALR in her area for many years, keeping in touch with other growers and lavender enthusiasts and reporting back to ALR Coordinator. Annemarie is a worthy recipient of this award.

## James Tyson

James Tyson joined TALGA with his wife Anna on 28th July 1998.

They had established their own nursery business, Nardoo Lavender, specialising in Lavender and Rosemary plants, at North Tamborine, QLD. They also established a shop. Nardoo Lavender Shop was unique at the time for all things Lavender from soaps to craft and was the best gift shop in the area. Over the years James has accompanied Anna to many TALGA conferences including this 24th Conference at Port Arthur. With camera in hand, James became known as The photographer at these events – photography being a hobby of his to this day. Both James and Anna have supported TALGA over all these years and have always been generous towards it, providing funding for the Scentimental Collection, known as the Lavender Industry Fund.

James' passion now is in antiques and collectables, but somehow he puts up with all us and our lavender passion, and turns up in good humour at Lavender Conferences.

### Kaye Kelly

Kaye joined Talga on 7th February 1999 and formed her lavender business "Tower Hill Lavender" at Warrnambool around the same.

Kaye was a committee member of the South West Lavender Group and participated in all aspects of this Association in its existence.

Kaye served as an ALR in her area for many years, keeping in touch with other growers and lavender enthusiasts and reporting back to ALR Coordinator.

Kaye has served on the TALGA Board for five years and has been involved in all aspects of the association and appointed to the ALR Coordinator in the last few years.

We wish Kaye very well in her retirement from the Board.

### Day 2

Day 2 of the Conference was a bus tour to Pawleena, Terry White's seed cleaning operation, morning tea, visit and tasting at Nonesuch Distillery nearby and barbecue lunch provided by Port Arthur Lavender. The bus took delegates to Lufra Hotel to meet and hear Sally Wise, author of many cookery books, talk about her recent experiences with culinary lavender.



*Lavender fields at Pawleena*



*Morning Tea at Terry White's Shed*

### Raffle

Dawn Baudinette manned the Raffle table and sold many tickets on Wednesday afternoon. Ticket sales continued at the Dinner. As the meal concluded, the Raffle was drawn by Di Larkman, and some very happy faces were seen on those receiving their prizes!

This concluded the evening.

Delegates were bussed or self-drove back to their accommodation.



*Terry White answering questions about his seed cleaning machinery*



*Rex Burdon discussing the virtues of his gin - Nonesuch distillery*

*Sally Wise describing her cooking experiences*



*Return to Port Arthur Lavender and Afternoon Tea*

### Conclusion of Conference



Some delegates continued their travels and journeyed up to Hobart especially to visit the famous Saturday market at Salamanca Place.

Jenny Thompson and myself spotted Gary and Anne Young and a photo was taken by local tourist. We all enjoyed the many stalls, making a few purchases, before travelling on to Launceston.



A pleasant drive from Launceston on Sunday for some 21 delegates who had booked the gourmet lunch & tour at Bridestowe Lavender, Nabowla.

Being greeted on arrival by Robert Ravens serving a glass of bubbly, was the start of a delightful and most interesting visit. We sat down to a lunch specially prepared for us with a lavender theme. I particularly enjoyed the lavender lamingtons!



After lunch Robert and Jennifer Ravens answered questions from delegates before taking us outside to view the lavender fields and areas being opened up for new plantings.



Then we walked down to the Distillery and on to see the newly built storage shed for dried lavender, viewed the machinery shed with its large tractors and harvesters. Finally we were taken into the large office, preparation and despatch centre. All kept very clean and well organised.

Out into the lavender fields themselves. New areas are being opened up for more planting of lavender not far from the famous oak tree.



Robert offered rides in his jeep to those who wanted to explore the more distant fields.

We walked back to the central area for a group photo.



The day concluded with an icecream for many of us and more chatting with Robert and Jennifer before saying final farewells to our lavender friends. Hope to see you again soon!

Fiona Glover  
July 2019

# MINUTES OF ANNUAL GENERAL MEETING 2019

## MINUTES OF ANNUAL GENERAL MEETING OF THE AUSTRALIAN LAVENDER GROWERS' ASSOCIATION, held at Stewarts Bay Lodge, Port Arthur, Tas. 21st March, 2019 at 3.40pm.

The meeting was chaired by President Gary Young, who welcomed all to the Annual General Meeting.

Members signed an attendance register.

Reports from President, Treasurer, Secretary and ALR Liaison Officer were circulated amongst attendees. There were 31 attendees.

Apologies received from Anne-marie and Peter Manders, Meg Bilney, Robert Ravens, Samuel and Robyn Py, Wendy Fuller, Jens Volkman, Clare Dean.

### Confirmation of 2018 AGM Minutes.

**It was moved by Neville Sargeant and seconded by Dawn Baudinette that the minutes of the 2018 AGM be accepted as a true record. Carried.**

### Business Arising

Clearance of stock in Scentimental Collection.

Neville S. reported that all but one remaining box of Moisturiser had been purchased as unlabelled product by Clare Dean of Port Arthur Lavender.

Neville Henderson took the Chair and reported as Returning Officer on the nominations received.

### Elections

Neville Henderson read out a statement of nominations to the Board.

3 positions on the Board become vacant at this time.

2 Nominations had been received from 2 current Board Members up for reelection: Gary Young, Christine Hitchin. Kaye Kelly has declined renomination. Nomination received from Kellie Oxenford.

As there were no other nominations, no election is required and the 3 positions have been filled.

Moved by Neville Henderson, seconded by Fiona Glover.

**Carried**

All 3 members were elected for a 2-year term.

Returning Officer, Neville Henderson, stated that current ALR's are serving a 2-year term. However the position held by Kaye Kelly as ALR Coordinator and ALR Officer for Central Vic needed to be filled. This would be addressed at the special Board meeting to be held at Port Arthur Lavender on Friday 22nd March at 4.30pm where all committee positions are discussed and finalized.

President resumed the Chair and expressed his thanks to the Board over the last year. He is looking forward to growing TALGA to bigger and better things.

(As a result of this Special Board meeting the following officebearers and ALR's were announced. Karla Champion served as independent witness. Neville Henderson and Jens Volkmann were apologies but had indicated their preference prior to the meeting).

President - Gary Young  
VicePresident - Neville Henderson  
Treasurer - Neville Sargeant  
Secretary - Fiona Glover  
ALR Coordinator - Kellie Oxenford  
Scentimental Collection - Christine Hitchin  
General/website - Jens Volkmann

ALR's in 2019 are as follows:

Coordinator - Kellie Oxenford  
Queensland North - Jenny Thompson  
Queensland South - Kellie Oxenford & Gary Young  
New South Wales - Wendy Fuller  
Victoria, East, South East - Bronwyn Williams  
Victoria, Central West - Fiona Glover & Neville Henderson  
Tasmania - Clare Dean  
South Australia - Meg Bilney  
Western Australia - Neville Henderson  
Facebook - Bronwyn Williams

### Reports

#### President

Since our previous AGM on 23 March 2018 at the 23rd Mini -Conference at Pastoria Lavender we have had the sad passing of one of our founding members and past Presidents Rosemary Holmes and her partner Edythe. The Australian Lavender Growers Association was formed as an incorporated body in 1995. TALGA as it is commonly referred was the brainchild of Rosemary and Edythe from Yuulong Lavender Estate and we owe much to this inspirational duo for their commitment to TALGA and to the lavender industry in Australia and New Zealand.

I have been busy following up with many new contacts and personally welcomed new members to TALGA; spoken to as many potential members as possible as well as keeping in contact with our existing members. I have been currently working closely with two new Queensland members Terry Morris from Sirromet Winery and the new owners from Kooroomba Lavender Farm & Winery.

Anne and I attended the NZ Lavender Growers Conference in Martinborough in August 2018 and were made very welcome by the President Peter Jemmett and members. We enjoyed the conference program, field trip and networking opportunities. I'm delighted that many have attended our Conference here in Port Arthur.

I attended the 2018 EOPAA symposium and AGM and was invited to speak. I am delighted that we have gained a member through that connection.

I have continued a good relationship with ACS Distant Education who are offering a 100hr Lavender course. They are prepared to offer TALGA members a 10% discount on their on-line courses and this has been promoted through E-news



# MINUTES OF ANNUAL GENERAL MEETING 2019

I would like to express my thanks to our retiring Board Member and ALR Coordinator Kaye Kelly for her long support of TALGA and work in establishing the Enewsletter. This means of communication is very much appreciated by members.

My thanks to our Treasurer, Neville for his reliable and methodical efforts and for the time he spends on keeping the budgets and finances under control and in order. To our hardworking Secretary Fiona, my thanks to you for all you do in writing reports, handling of all enquiries and correspondence, coordinating the oil competition and for the production of the new Lavender Journal. My thanks to our vice-President Neville Henderson and his wife Gillian for hosting our last 23rd Mini Conference and to Christine Hitchin for organising our new labels & bottling.

Last but by no means least, my thanks to Clare and Brendan Dean for hosting our 24th conference here in Port Arthur. A great deal of planning and organisation has gone into this event and we thank them for making it possible.

Thanks also to Jens Volkmann who has particularly assisted with assisting in the arranging of our conference field trips and sponsorships for gifts and prizes.

I would like to express my thanks all Board members for your support in working towards making this conference a success and for all your hard work and efforts in supporting me and making TALGA grow.

Gary Young

**It was moved by Gary Young, seconded by Clive Larkman that the President's Report be accepted.**

***Carried***

## **Treasurer**

The financial report will indicate we are keeping steady with our overall receipts and expenses and working within our budget.

Unfortunately our receipts from Membership will not cover our general expenses and having to rely on using general funds to cover our increasing costs.

Although we increased our Membership Fees by 10% last year resulted in some consolation, but operating costs have risen by more than 10%.

In my budget 2018/19 presented to the Board indicated our face to face meeting would cost more because of the new Board Members from interstate, incurring travelling and other expenses, these will have to be paid from our reserve funds. In saying so we are attempting to communicate by Skype hookup to these meetings to save some of these expenses, but not very successful, emails are another way of communicating, but sometimes brief with no positive remarks or responses.

The detailed breakdown from my calculated report shows the funds that are available, the No 1 A/C incorporating The Lavender Industry Development Fund, assists in our cash flow. Term deposits are there for a safeguard in all accounts.

The Bendigo Bank A/C has been closed and has been transferred to our Commonwealth Bank Term Deposits. This has occurred for obvious reasons.

The Commonwealth Bank Lilydale have been very helpful in managing our accounts and the personal contact that I have developed with the two female administrators, who have assisted me in managing our accounts.

Karen Jones was instrumental in arranging the donation of bank Conference Bags, which was most appreciated. Our Accountant/Auditor Kim Brusnahan has been very supportive of TALGA over many years and again not increased his fees.

TALGA has recently purchased a laptop computer for the Secretary, this was to hopefully eliminate the problem overloading of her personal & business computer with the continuous enquiries to the TALGA Secretary.

Fiona as Secretary has been excellent in performing her duties and other arrangements and is a credit to TALGA and I would like to thank her for our working together arrangements.

The Scent/Coll sales have been very slow, with only a small number of members purchasing the products, these members who have purchased a reasonable amount over the financial year have received a 10% discount on their membership renewal. Incidentally membership renewals are due on 1st April 2019 for the 19/20 period, invoices will be emailed out shortly.

New labelled products are Lavender Moisturising Body Lotion and 75ml Roll On Deodorant. Costs have increased mainly because we are ordering in smaller quantities and that has eventuated from our low turnover of products. These new labels are now designed and approved by the TALGA Board and produced by McLaren Vale Lavender. Special thanks to Tony and Christine for their contribution to this exercise.

Other products remain the same at present but will change as quantities are reordered. Unlabelled products are available, but because the product is supplied by TALGA, ingredients and manufacture (TALGA) must be on the new label, otherwise the person selling the product will have to take full responsibility and take out a public/liability & product insurance.

Looking forward to your continuing support of TALGA.

**Neville Sargeant moved his report be accepted.  
Seconded by Clive Larkman.**

***Carried***

## **Secretary**

It is now one year since the 23rd Conference and AGM held at Pastoria Lavender, Vic. For those able to attend it was an interesting and educational day, showcasing equipment from harvesters to distilling, engineered by TALGA's Vice President Neville Henderson.

His wife Gillian and daughter Emma cooked up culinary delights for morning tea, lunch and afternoon tea which kept us well satisfied throughout the day.

Shortly after this event, planning got underway for the 24th Conference to be held at Port Arthur under the guidance of

# MINUTES OF ANNUAL GENERAL MEETING 2019

## Secretary cont...

Clare and Brendan Dean, Port Arthur Lavender, and Gary Young, TALGA President.

Here we are today, experiencing another stimulating and rewarding conference.

The Lavender Journal was published in July 2018 and was well received by all members. New members receive a copy of the 2017 and 2018 Journal in their information pack – the Journals make for good reading on many topics of interest of Lavender growers; many things are still relevant today.

I hope you have enjoyed my presentation this morning on the History of Lavender in Australia. It was lovely to revisit the interview with Rosemary Holmes filmed at her home in August 2017. The interview has been uploaded to YouTube and at last count, there have been 155 viewings.

TALGA's website is under reconstruction and there is a development site that I am working on with Kinnear Miller. I had hoped that this could have gone "live" in time for the Conference but it is not quite ready. The Board have decided on new label designs for the Sentimental Product range where the old labels have run out. These products are the Hand & Body Lotion and the Deodorant. Christine and Tony Hitchin have been assisting with the printing of labels. Products will be photographed by Kinnear and uploaded to the development site along with amended pricing. The Australian Made website will also require amending once this information is completed. I expect the new site to go live shortly afterwards and members will be advised of this.

The Lavender Club has 4 members: Anne Bolitho, Vic; Katrina Rosier, NSW; Vonne Toohey, Qld; Terry Morris, Qld. New members are Renee and Justin Holmes, Otway Lavender, Vic; Anna Erasmus, Tamborine Lavender, Qld; Aaron Pollack, Golden Grove Naturals, NSW; Emilie Bell, doTerra, WA; Theresa Matthews, Sirromet Wines, Qld; Samantha Bloch, Kooroomba Lavender, Qld.

The e:news provides monthly news items to members and has grown from one page to many pages. Kaye Kelly, editor, as you know is retiring from the Board at this AGM, and there will be a new editor.

My thanks to Kaye and her contribution in preparing and emailing this out to members.

Correspondence inwards and outwards does take up a large proportion of time for the Secretary, however it is a necessary action and shows TALGA as a responsible organization.

I recently took possession of a brandnew laptop provided by TALGA and will be transferring all TALGA files from my own computer to this one. This computer will stay with TALGA and will lessen the number of files on my own!

The Olfactory Oil Competition has been organized this year and judging took place on 3rd February at my home with judges; myself, Neville Henderson and Tony McMeel getting

together, and a Skype link to Matt Oxenford in Qld. There were 15 oils entered from our TALGA members and 15 oils from returning US and Canadian entrants. The results of the Competition will be announced this evening. All oils entered were of a very high standard.

The question of where to test plants for suspected Phytophthora has been raised by Peter Bonner, and Jeff Lowien, his agriculture representative at Lismore, Qld. I contacted SCU and they referred Jeff to a research scientist at the University of Qld. Jeff is following up and will advise. Associate Professor Olufemi Akinsanmi - UQ Researchers <<https://researchers.uq.edu.au/researcher/1041>>

IAAMA, Vic Branch has changed its committee and now Julie Gardiner (Oil judge in 2017) is the contact person. (formerly Nicole Cleary). I will update the mailing list with her details.

My thanks go to all Board members who have greatly contributed to the progress of TALGA and whose company I have enjoyed during the year. May I wish Kaye all the best and enjoy some travelling with husband Paul.

I am sure I will need to keep in touch whilst the handover takes place.

Welcome to our new Board member Kellie Oxenford.

Fiona Glover

***It was moved by Fiona Glover, seconded by Clive Larkman, that the Secretary's Report be accepted.***

***Carried***



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## ALR Report

It has been a particularly busy year. As ALR Co-ordinator I have had great response from the various Regional and State Area Liaison Representatives. They represent Qld, NSW, SA and Victoria. Tasmania members send their individual reports direct to me, but unfortunately WA does not have a representative at this time and they too have to send their individual reports to me.

As a result of information coming in from the ALR's and Fiona, there is constant information for the monthly E:newsletter.

The E:news has proven to be successful. The intention of the E:news was communication with members, keeping them informed of happenings within TALGA, and to provide a platform for members to be able to communicate with each other – be it in wanting to buy or sell something or share their story. It has been a wonderful tool for keeping everyone updated with information for the 2019 Conference, of which I have had numerous emails confirming this. We have had some wonderful stories from members covering all states represented in lavender growing. A big thank you to Christine Hitchin for her monthly contribution, 'Cuttings from McLaren Vale Lavender.' Always makes for good reading. Not everyone looks to having their farm open to the public and may only sell on-line or at markets - we also want to hear from you and be inspired by your story.

I have enjoyed so many members sharing photos and stories from the beginning of their lavender venture, progress reports and then through to production. The support from those members is what makes a successful E:news. Now that the E:news has become established we need to give more support to our Facebook page ably administered by Bronwyn Williams. As Bron says 'the best part about posting on our page is it's FREE.'

Thank you to Fiona, Gary, Neville S., Neville H., Jens and Christine for their support and friendship while I was a member of the Board. That is something I will truly miss.

Kaye Kelly

**Kaye moved her report be accepted, seconded by Fiona Glover. Carried**

## Facebook Report

TALGA's facebook page continues to grow and gain attention around the world. Rumanian lavender growers are the biggest viewers to the site. Perhaps keeping a close eye on the competition?

There are currently 415 followers to the fb page. Many more continue to read the page but choose, for whatever reason not to "Like" the page.

The growth of the page will depend on the input from our members. I once again, encourage members to comment, share and contribute to the TALGA fb page.

I will look into "posting" some tutorials to assist members in the ways in which they can use our page to help promote their Lavender farm/business.

I have enjoyed the connection to other that fb provides. I have talked about an Instagram account but feel that we need to build our followers before going in that direction.

Catch you on the Net!

Bronwyn Williams

**Bronwyn moved her report be accepted, seconded by Gary Young. Carried**

## General Business

Gary Y invited Peter Jemmett, Chair NZLGA to speak to the meeting.

Peter J. announced that the next Conference of NZLGA was to be in August 2020 at Nelson.

He pointed out that there were many similarities with TALGA. Communication with members can be a problem, noting that younger members have different expectations to older members.

## Vote of thanks to President

Neville H. thanked Gary Y for his great efforts during the year of which travelling to Melbourne for Board meetings made for very long days. He has chaired all meetings with diligence and humour and is a popular President. He is ably supported by the Secretary and Treasurer.

## Vote of thanks to 2018-19 Committee

Gary Y. thanked Clare and Brendan Dean for hosting the 24th Conference at Port Arthur.

Gary Y. thanked all Board members for their commitment and achievements during the year.

Meeting closed at 4.50pm.

## Holmwood Produce Lavender Farm

Lavender crafts and natural skin care products. All hand made using Australian ingredients. Proudly owned by Gary and Anne Young. Tour groups and visitors welcome by appointment.

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Judges scored oil samples according to the following olfactory criteria: positive notes, negative notes, intensity and balance. Scores were given by each judge and the highest sum of scores proved the winning place in that category (or second or third if close). Interestingly judges scored evenly for first place winners even though they were unaware of others' scores.

An equal first place was given in Category 3 even though one oil was 'Grosso' and the other 'Super'. Both were excellent oils in their category.

In Category 4 the oil 'Impress Purple' was an excellent oil and received the highest score in the competition, from all judges. Oils in Category 7, Blends, were judged on popular appeal, ranging from extremely like to extremely dislike.

On the whole the standard of oils was very good in this competition.

Lower scores were attributed not to distillation faults, but to other factors such as plant material, maturity of plants, time of harvest and weather conditions.

### Andrea McFadden, Okanagan Lavender & Herb Farm

LA 18-06 L.ang. 'Royal Velvet' **Category 1**, angustifolias, all cultivars. **First Prize**. Nice floral notes, fresh, a little grassy which affected balance, lasting intensity.

LI 18-11 L. x intermedia 'Grosso'. **Category 3**, Lavandins, medium camphor. Fresh, a little sharp, average intensity. Good example of Grosso.

LI 18-12 L. x intermedia 'Phenomenal'. **Category 3**, Lavandins, medium camphor. **Second Prize**. Fruity, lasting intensity, well balanced.

LB 18-02 L. angustifolia blend 'English/Royal Velvet'. **Category 7**. Not as popular with judges as the next oil blend.

LB 18-03 L. angustifolia blend 'Pacific Blue/No.9/nana atropurpurea' **Category 7**. **First Prize**. A little green but a nice scent which all judges liked.

### Dennis Echer, Echer's Acres

LI 17-07 L. x intermedia 'True Grosso' **Category 3**. **Equal First Prize**, Fresh, robust intensity, well balanced. Excellent example of 'Grosso'.

LI 17-08 L. x intermedia 'Impress Purple' **Category 4**. Fresh notes, weak intensity.

### Bob Plush & Meredith Clarke, Plush Lavender

LA 18-03 L. angustifolia 'Egerton Blue' **Category 6**. Scent faded, dry note, lacking in florals.

LI 18-04 L. x intermedia 'Grosso'. **Category 5**. **Anna Tyson Award Winner**

Fresh, fruity, good intensity. Excellent example of Grosso.

LI 18-05 L. x intermedia 'Riverina Thomas' **Category 3**. Sweet, medium intensity.

### Gary Wood & Karla Champion, Yanchep Lavender

LA 18-04 L. angustifolia 'Bee' **Category 6**. **Rosemary Holmes Award Winner**.

Sweet floral notes, good intensity, balanced, nice scent.

LA 18-05 L. angustifolia 'Egerton Blue' **Category 6**. Some sharp notes, medium intensity.

LI 18-06 L. x intermedia 'Grosso' **Category 5**. Fresh, lively,

good intensity. A nice example of Grosso.

LI 18-08 L. x intermedia 'Super' **Category 3**. **Third Prize**. Fresh, clean, good intensity.

LI 18-09 L. x intermedia 'Vera' **Category 4**. Sweet floral notes, medium intensity.

LI 18-10 L. x intermedia 'Impress Purple' **Category 4**. **First Prize**. Sweet floral notes, good intensity. Judges unanimous, a lovely oil.

### Neville Henderson, Pastoria Lavender

LA 18-01 L. angustifolia ssp angustifolia **Category 6** **Rosemary Holmes Award**

Flat, dry, sharpish, not harmonious.

LA 18-02 L. angustifolia 'Bee' **Category 6**. Fresh, a little acidic or metallic, medium intensity, high note not balanced.

LI 18-01 L. x intermedia 'Impress Purple' **Category 4**. Fresh, light scent, weak intensity.

LI 18-02 L. x intermedia 'Super' **Category 3** **First Prize**. Fresh, lively, good intensity, well balanced, very nice oil.

LI 18-03 L. x intermedia 'Riverina Thomas' **Category 3**. Sweet floral scent, medium intensity, little cooked.

### Dave & Alfreda Algeo, Two Bears Farm

LA18-07 L. angustifolia 'Maillette' **Category 1**. Angustifolias, all cultivars.

Earthy, weak intensity, overcooked.

### Bob & Elaine Korver, Green Acres U-Pick

LA 18-08 L. angustifolia 'Betty's Blue' **Category 1**. **Third Prize**. Sweet floral, medium intensity.

LA 18-09 L. angustifolia 'Twickel Purple'. **Category 1**. Some fresh notes but slightly cooked, medium intensity.

LA 18-10 L. angustifolia 'Royal Velvet' **Category 1**. A little green, average intensity, not balanced.

LA 18-11 L. angustifolia 'Folgate' **Category 1** **Second Prize**.

Sweet warm notes, medium intensity, young?

LI 18-13 L x intermedia 'Super' **Category 3**. Fresh, lively, good intensity. Nice oil.

LI18-14 L x intermedia 'Impress Purple' **Category 4**. Fresh, lively, good intensity. Nice oil.

LI18-15 L x intermedia 'Fat Grosso' **Category 3**. A little cooked at first but this faded. Fresh notes, average intensity, little metallic.

TALGA thanks all competitors from Australia, USA and Canada for entering the 2019 Olfactory Oil Competition.

The four judges involved, namely, Tony McMeel, Neville Henderson, Matt Oxenford and Fiona Glover welcomed the opportunity to assess lavender oils representing a wide variety of lavender cultivars and gain further experience in and knowledge of the qualities of these oils and the craft of distillation.

Report prepared by Fiona Glover, 14th February, 2019.



## Okanagan Lavender & Herb Farm Andrea McFadden

I refuse to become another statistic; Canadian family farms are dying at an alarming rate and less than 5% of our land is arable. With climate change looming on the horizon, we need to stand up and fight for the right to farm our land and work to create models for small farms that are economically viable. My passion is not only to continue to care for this land but to create a sustainable farm model that can be an inspiration to other Canadian family farmers so we can collectively push back the tide of conglomerates and private estates gobbling up Canadian farm land. On my grandfather's land we've created a vertically integrated farm model where we handcraft and sell sustainable skincare and culinary products made from the herbs we cultivate to dry, distill and infuse thus building the ingredients to create our unique proprietary products.

<https://www.okanaganlavender.com>

Okanagan Lavender have entered their oils in TALGA'S Olfactory Oil competitions 2015, 2017 and 2019. Each time they have won prizes for their oils.

They recently entered the Fedex Small Business Awards, Canada, and won Bronze.

Listen to the supporting video on Youtube which describes their Lavender business <https://youtu.be/1Ynkgr4vyvg>



## The Lavender Association of Colorado.

As part of celebrating its 10th anniversary, the Lavender Association of Western Colorado has become the Lavender Association of Colorado (LAC). "It just made sense to become a state-wide organization as we were getting more and more members from the Eastern Slope," said Bob Korver, president of LAC. The group put on its 9th annual lavender festival June 28-30 with approximately 5,000 people attending. It was the biggest festival yet with more than 60 vendors. During the three days there were guided bus tours, seminars, demonstrations, and workshops in addition to the sales in the park in Palisade. The group is planning to add a festival on the Eastern Slope hopefully in 2021. That will make three major lavender festivals in the state that will draw 5-10,000 attendees each. The lavender harvest this year is slower than normal due to a cool, wet spring. *Angustifolias* were in full bloom but *x intermedias* started coming on about a week later. Harvesting on various cultivars will continue until late September.

It is finally feeling like summer here though we had up to two feet of snow at higher elevations two weeks ago. We are so thankful for a rainy, snowy spring as all the moisture has broken a two-year long severe drought. Thank goodness for irrigation.



*Three members of this group again entered TALGA'S Olfactory Oil Competition this year and produced some prizewinning lavender oils. TALGA appreciates their interest in being part of the Olfactory Oil Competition.*

As a result of members' enquiries into the benefits of Lavender essential oil and Hydrosols, a search of the current literature, years 2009 – 2019, as indexed by PubMed, listed the following research papers with an abstract of each. Full texts are available – contact TALGA Secretary for more information.

Denner, S.S. *Lavandula angustifolia* Miller: **English Lavender**. In *Journal of Holistic Nursing Practice*. Jan-Feb 2009 v.23 no.1, p.57-64.

**Abstract:** Folk and traditional therapeutic use of the essential oil of English Lavender for pain, infection, relaxation and sedation dates back centuries. Current research focusing on the inherent synergism of *L. angustifolia* Miller demonstrates great potential for future applications. Today's investigations may provide the key to eradicating degenerative inflammatory disease, infectious disease and carcinogenesis.

Kunicka-Styczynska A. et al. **Antimicrobial activity of Lavender, Tea Tree and Lemon oils in cosmetic preservative systems**. In *Journal of Applied Microbiology*. Dec 2009. V.107 no.6 p. 1903-11.

**Abstract:** The aim of the study was to verify the antimicrobial activity of commercial essential oils: lavender, teatree and lemon as the components of a preservative system in oil in water body milks.

The study found that in all combinations of essential oils with the synthetic preservative, a synergistic effect of the preservative system components was observed, which made it possible to reduce the usable level of the synthetic preservative up to 8.5 times.

Thus the significance and impact of the study is to develop an effective preservative system in cosmetics in which a synthetic chemical preservative is replaced by natural essential oils.

Woronuk, G et al. **Biosynthesis and therapeutic properties of Lavandula essential oil constituents**. In *Planta Medicine* Jan 2011 v.77 no.1 p.7-15.

**Abstract:** Lavenders and their essential oils have been used in alternative medicine for several centuries. The volatile compounds that comprise lavender essential oils, including linalool and linalyl acetate, have demonstrative therapeutic properties, and the relative abundance of these metabolites is greatly influenced by the genetics and environment of the developing plants.

With the rapid progress of molecular biology and the genomic sciences, our understanding of essential oil biosynthesis has greatly improved over the past few decades. At the same time, there is a recent surge of interest in the use of natural remedies, including lavender essential oils, in alternative medicine and aromatherapy.

This article provides a review of recent developments related to the biosynthesis and medicinal properties of lavender essential oils.

Kunicka-Styczynska A et al. **Preservative activity of Lavender hydrosols in moisturising body gels**. In *Letters of Applied Microbiology* Jan 2015. V.60 no.1. p.27-32.

**Abstract:** The study was undertaken to verify the antimicrobial activity of *L. angustifolia* hydrosols in moisturising body gels. The research proved antimicrobial activity of hydrosols obtained from fresh or dried *L. angustifolia* herbs or flowers in moisturizing body gel. The study shows the usefulness of lavender hydrosols as a natural, ecologically friendly component of cosmetics with potential preservative activity in formulations. Hydrosols are commonly regarded as waste in the production of essential oils. The use of lavender hydrosols as a replacement for water phase in cosmetics may not only result in expenses

reduction for chemical stabilizers and preservatives but also in substantial decrease in sewage disposal.

Mori, H M et al. **Wound healing potential of lavender oil by acceleration of granulation and wound contraction through induction of TGF-B in a rat model**. In *BMC Complementary Alternative Medicine* 26 May 2016; 16:144

**Abstract:** Although previous studies have suggested that lavender oil promotes wound healing, no study has examined the molecular mechanisms of its effect.

This study demonstrated that topical application of lavender oil promoted collagen synthesis and differentiation of fibroblasts, accompanied by up-regulation of TGF-B. These data suggest that lavender oil has the potential to promote wound healing in the early phase by acceleration of formation of granulation tissue, tissue remodelling by collagen replacement and wound contraction through up-regulation of TGF-B.

The beneficial effect of lavender oil on wound healing may raise the possibility of new approaches as complementary treatment besides conventional therapy.

Lesage-Meessen, L et al. **Essential oils and distilled straws of lavender and lavandin: a review of current use and potential application in white biotechnology**. In *Journal of Applied Microbiology & Biotechnology* April 2015 v.99 no.8 p. 3375-85.

**Abstract:** The *Lavandula* genus is cultivated worldwide for its essential oils, which find applications in perfumes, cosmetics, food processing and more recently, in aromatherapy products. The chemical composition of lavender and lavandin essential oils, usually produced by steam distillation from the flowering stems, is characterised by the presence of terpenes (linalool and linalyl acetate) and terpenoids (1,8-cineole) which are mainly responsible for their characteristic flavour and their biological and their therapeutic properties. The distilled straws were traditionally used for soil replenishment or converted to a fuel source. They are mineral and carbon-rich plant residues and therefore, a cheap readily available source of valuable substances of industrial interest, especially aroma and antioxidants.

Recent studies have emphasized the possible uses of lavender and lavandin straws in fermentative or enzymatic processes involving various microorganisms, especially filamentous fungi, for the production of antimicrobials, antioxidants and other bioproducts with pharmaceutical and cosmetic activities, opening up new challenging perspectives in white biotechnology applications.

Uritu, C M et al. **Medicinal plants of the family Lamiaceae in pain therapy: a review**

**Abstract:** Recently, numerous side effects of synthetic drugs have lead to using medicinal plants as a reliable source of new therapy. Pain is a global health problem with a high impact on life quality and a huge economic implication, becoming one of the most important enemies in modern medicine. The medicinal use of plants as analgesic or antinociceptive drugs in traditional therapy is estimated to be about 80% of the world population. The Lamiaceae family, one of the most important herbal families, incorporates a wide variety of plants with biological and medical applications. In this study, the analgesic activity, possible active compounds of Lamiaceae genu, and also the possible mechanism of actions of these plants are presented. The data highlighted in this review paper provide valuable scientific information for the specific implications of Lamiaceae plants in pain modulation that might be used for isolation of potentially active compounds from some of these medicinal plants in future and formulation of commercial therapeutic agents.



Maurice and Maxine ran a lavender farm on the outskirts of a small town.

Not many tourists came their way, but the locals always bought Birthday, Easter and Christmas presents for their families from them.

The place was a bit rundown and shabby, but everyone was used to seeing it this way and no one complained or criticised.

They all knew you had to step carefully over a mat that covered a loose couple of floor boards, and you had to sit carefully on some of the chairs when you had your lavender tea and lavender biscuit.

The adults came during school time so the fish pond wasn't covered and a couple of tricycles hadn't been fixed for years but were still parked just inside the door. Maurice had done a First Aid course years ago and had invested in a F/A kit that sat inside the pantry in the house adjoining the shop.

He had never updated his certificate or the contents in the box except for the bandaids.

And as far as doing a Risk Management survey of his business location, why should he?

Too much paperwork gave him a headache and wasted more trees!

But one day the inevitable happened.

A newly appointed CEO of the Local Council and his wife and children came to visit.

The small children spied the trikes, grabbed them and hopped on the seats. Within 6 metres the front wheel fell off one and the child fell onto a watering can left on the path.

The second child's handlebars fell off and deposited the little lad into the fish pond.

The Mum heard their screams and she tripped on the mat and smashed her knee into the loose floorboard, while the CEO sat on a chair to deal with the shocking sight and fell off backwards, gashing his hand on a protruding nail on the back of the chair.

All Maurice could think of was, 'I'll get the bandaids', and Maxine ran past him to get some towels to dry the wet child when Maurice had time to pull him out of the pond.

If you were in a position to counsel Maxine and Maurice, what sort of issues would you discuss with them?

An up to date First aid kit in a conspicuous place in the shop.[ not the house]

And an up to date First aid ticket.

All Insurances up to date.

Make all ponds safe. [ a child can drown in a dog's drink bowl]

Check the safety of everything a visitor or you yourself could hurt yourself on.

Don't cover anything that could cause an accident.

Don't under estimate a child's ability to test everything he sees to the limit.

Regularly walk around your whole farm and shop.

Write down all risks you have identified.

What can happen?

How can it happen?

How likely will it happen?

What will be the consequence if it does?

Identify how you will treat it .

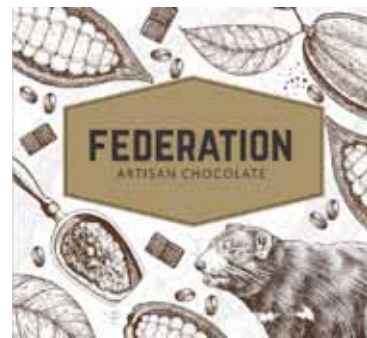
**BE DILIGENT ALWAYS!**



Visit the St Johns Ambulance for a range of fact sheets about safety measures:

<https://www.stjohnsa.com.au/how-we-help/public-access-resources/first-aid-fact-sheets>

## Conference Sponsors



Rabobank





## Raffle Donations

TALGA appreciates the generosity of the following businesses on the Tasman Peninsula, towards its 24th Conference Dinner Raffle, held on Thursday 21st March, 2019 at Port Arthur Lavender.

Bream Creek Wines [www.breamcreekwines.com](http://www.breamcreekwines.com)

**Exclusive wine packs – 3 reds/ 3 whites**

Online only

Federation Artisan Chocolate [www.federationchocolate.com](http://www.federationchocolate.com).

**Chocolate bars, chocolates**

Shop: 3 Victoria Street, Hobart (5 mins from waterfront)

Open 9-5 weekdays; 9-3 weekends

Factory: 2 South Street, Taranna

Open 9-5 weekdays. Check for weekend times. 0362503435

Glaetzer-Dickson Family Winemakers [www.gdfwinemakers.com](http://www.gdfwinemakers.com)

**White and Red wines**

93 Brooker Avenue, Hobart

Open weekends 11-5.

Christine & Tony Hitchin McLarenVale Lavender [www.mclarenvalelavender.com](http://www.mclarenvalelavender.com)

**Lavender whisky**

Nocton Vineyard [www.noctonwine.com.au](http://www.noctonwine.com.au)

**Sparkling white wine**

Online only

Killara Distillery [www.killaradistillery.com](http://www.killaradistillery.com)

**Apothecary Gin**

Online only

Old Kempton Distillery [www.oldkemptondistillery.com.au](http://www.oldkemptondistillery.com.au)

**Lavender malt whisky**

26 Main Street, Kempton 0362593082

7K Distillery [www.7Kdistillery.com.au](http://www.7Kdistillery.com.au)

**Aqua vitae**

Online only

Patrick Sullivan's Distillery [www.sullivanscovedistillery.com](http://www.sullivanscovedistillery.com)

**Sullivan's Cove double cask Brandy**

1/10 Lamb Place, Cambridge

Open 9.30-4pm each day

Pressing Matters [www.pressingmatters.com.au](http://www.pressingmatters.com.au)

**Riesling R9 2016, Pinot 2015**

665 Middle TeaTree Road, TeaTree.

Open for tasting by appointment, 10am-4pm.

Tasmanian Gourmet Gifts

[www.tasmaniangourmetgifts.com.au](http://www.tasmaniangourmetgifts.com.au)

**Hamper**

Online only

Maureen Wilson

### Donations for Delegates Bags

TALGA appreciates and thanks the following people and their businesses who have contributed to the delegates' showbags, and/or assisted in providing services to the Conference.

Commonwealth Bank; Garden City Plastics; Heather Henri, Show You Tasmania; Brian Mitchell MP; Rabo Bank; Sam Bye, Seasol; Chris Minogue, Weed Gunnel; Maurice, Federation Chocolate; Melissa, Tasmania Nonpareil.



THE GOVERNMENT SCENT FARM, DUNOLLY.



## TALGA's Member Associations – Dates of Interest

NZLGA Conference at Martinborough (near Wellington),  
24th-26th August 2018. "For the Love of Lavender"

Aromatica Australia 1st-5th November 2019, Tweed Heads, NSW.



The Australian Lavender  
Growers Association



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