

TALGA NEWSLETTER

FEBRUARY 2023



Update from the Board

Members please note, that entries for the **Dawn Baudinette Tourism Award** and the **Olfactory Oil Awards** close at the end of this month. Entry forms, oils if applicable, and relevant payment must be received by 1st March 2023. Enquiries secretary@talga.com.au or, admin@talga.com.au.

Scentimental Collection will be discontinued

The TALGA Board has reviewed the economic worth of the Scentimental Collection of Lavender products. Sadly, after 13 years of providing these products for members to purchase under the name Scentimental Collection™, the TALGA Board has found it necessary to cease production as it is not fulfilling the original purposes – that of bringing revenue to TALGA and providing members with an opportunity to sell their lavender/oil to TALGA.

These products have been removed from the TALGA website and the Australian Made website.

Sincere thanks to Christine Hitchin of McLaren Vale Lavender who manufactured the Scentimental product range in recent times and introduced new items throughout the years of Covid. They have been excellent products.

Christine is still manufacturing lavender (and other herbal) products under her own label and can be contacted:
mclarenvale.lavender@bigpond.com.

There are quantities of empty bottles/containers and these will be made available to members to purchase at a significant discount.

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**TALGA News Editor
(Karen):**
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- Would you like to share an **update on your farm on the TALGA newsletter**? Send me an email by the 10th of the month, and we'll include your farm update that month. Include your farm name and location.
- Would you like your farm to be **featured on the TALGA Facebook page**? Send me a brief overview and a nice clear photo!

AGM, BOARD ROLES & VOLUNTEERING FOR TALGA

Message from TALGA Secretary

Coming up to the AGM I think it is important that members of TALGA realise that being on the board is a Voluntary role. Board Members give up their time to fulfil TALGA's Vision for a world class, innovative, efficient and reliable Australian Lavender Industry.

There are many roles on the board ie. President, Vice President, Secretary, Treasurer and also varying support roles and sub committees. These cover things like conference, field day, extra admin, Publications, research, education, Membership amongst other duties.

Everyone is busy – the old saying, if you want something done ask a busy person, is always relevant. No one person is busier than anyone else - they may just be busy in a different way. Volunteering in any capacity is always appreciated and everyone's time is valued.

If you are considering taking on a role on the board or supporting a board member with your expertise we would love to hear from you and guide you through the nomination process.

For those of us who have been on the Board it has been a very rewarding experience, learning a lot about Lavender, as well as enjoying friendships made amongst the members across Australia and overseas.

Kellie Oxenford, TALGA Secretary

IT'S COMPETITION TIME – closing at the end of this month

Dawn Baudinette Tourism Award

The Dawn Baudinette Tourism Award recognises and celebrates the diversity, quality and value of the Australian Lavender Industry and the outstanding individuals who promote and support the industry.

Winners of the award have been Nardoo Lavender, QLD, Tower Hill Lavender, VIC., Warratina Lavender, VIC., Bella Lavender, S.A. Holmwood Produce, QLD received an Encouragement Award.

Olfactory Oil Awards

Category 1 TALGA Oil Award *L. angustifolia*, non-cultivar specific. Open to International and national entries. A monetary prize of \$100 and trophy is being sponsored to the First Place and Second Place winners by Larkman Nurseries. A certificate awarded to Third Place winner (if more than 4 entries).

Enquiries secretary@talga.com.au or, admin@talga.com.au.

Welcome new members!

TALGA President, Gary Young, welcomes **Terri and William Collins** (Dalwood, NSW) and **Richard Campbell** (Cowra, NSW) to TALGA. We trust you enjoy the benefits that we offer from industry knowledge, conferences, workshops, networking and enews.



SPEAKER PROGRAMME FOCUS ON PRODUCT VALUE AND VISION PLANNING

Have you decided to come to TALGA Conference 2023? There are so many reasons to attend this Conference in the Blue Mountains, we look forward to an educational and enjoyable event with the lavender industry community.

Our Speaker Programme has been designed around the **Five Elements of Business Success:**

Vision | Singularity | Value | Visibility | Personality

THURSDAY MORNING SESSION SPEAKERS



‘VISION’ – DEE-ANN SECCOMBE PRATHER
Managing Director, Down Under Enterprises

What are your strengths and resources? Everyone has different challenges and opportunities for their business and structured planning will guide and motivate us towards our goal fulfilment.

Dee-Ann will speak about her experience creating a clear vision that gave focus and direction to the development of her family farm to achieve major essential oil export success.



‘SINGULARITY’ - CLARE DEAN, Managing Director
Tasmania Lavender Company and Port Arthur Lavender

What makes your lavender business stand out in the marketplace? Clare Dean will share her experience and perhaps some secrets about the distinctive and exciting brand experience at Port Arthur Lavender and other retail outlet in Richmond, Tasmania.

Tasmanian Lavender Company, owned and run by Clare Dean and husband Brendan, represents a total transformation of a once struggling family farm into a major lavender cropping enterprise with two retail outlets selling a huge range of their handmade lavender products.

During the ten years of product development, Clare has discovered the enormous customer demand for an authentic local lavender experience and she and Brendan deliver the delight by the bucketload. Their visitor centre at Port Arthur now offers a dynamic Tasmanian visitor experience based around value-adding their lavender. Central to this is a functioning essential oil distillery using world best processing practices that enables visitors to connect with the entire paddock-to-plate concept.



'VALUE' – PHILLIP PRATHER, Head of Marketing and Operations, Down Under Enterprises

How does the market value our Aussie lavender essential oil? How to we educate the market to value it more highly? What influences the price of essential oil domestically and overseas?

Phil is the Chairman of ATTIA Ltd, the industry body for Australian Tea Tree Oil and will give an overview of the accreditation process implemented by the Tea Tree Oil industry and the value this has brought to Australian producers.

The question is 'should lavender oil distillers look to this example for our own industry?' (Yes, Phil is the partner of Dee-Ann!)

PHEW! And these are only our speakers for the morning session!

You can see the full details of the Conference in the Brochure attached to this ENews. Or click on this link to book online now: <https://www.trybooking.com/CDKUY>. As always, if you have any questions about the Conference, please contact Louise Bickerton via email talgaevent00@gmail.com or mobile 0409717899.

TALGA is pleased to announce Larkman Nurseries will be our Major Sponsor for 2023, thank you to Clive, DI and Simon for your generous support. Thank you also to other sponsors for 2023 including **Soilcharge, Creative Dried Flowers, Leven K Lavender, Weed Gunnel, Port Arthur Lavender, Omya, Blue Mountains Lavender, Holmwood Produce and Lavender.** If your business would like to become a Conference Sponsor, please contact me with your offer.

THANKS TO OUR 2023 SPONSORS



Leven K Lavender



**BLUE MOUNTAINS
LAVENDER**

Louise Bickerton, TALGA Vice President

2022 Field Day – recording now available!

TALGA is pleased to launch to our membership, an opportunity to view over 3 hours of lavender growing information videos, recorded at the Field Day at Chin Chin Farm in May 2022.

There are four videos of the sessions bundled for pay-per-view at a special TALGA member price of A\$26 (non-members will pay \$35).

1. The Importance of Soil Preparation and Management for Success - Graeme Joyce agronomist and principal of Soilcharge. 56mins
2. All About Plants - a Grower Panel discussion and Q&A - Jan Illingworth from Monaro Country Lavender NSW, Matthew Oxenford from Leven K Lavender QLD, Neville Henderson from Pastoria Lavender VIC, and Stuart Whiteman from Chin Chin Farm VIC hold a panel discussion sharing information and advice about their growing operations, weed challenges, best recommended cultivars for their climate zone and answer delegates questions. 1hr 16mins.
3. Agrifutures and La Trobe Uni Lavender Field Trial update and preliminary results delivered by Sonia Whiteman of Chin Chin Farm. Sonia also shares their experience of soil preparation and nutrition for young lavender and discusses the realities of organic weed control. 24 mins
4. Clive Larkman talks about lavender varieties and cultivation tips 11 mins.

To purchase this bundle, please visit the link below to TALGA Square Online Checkout to pay by credit card or Google/Apple Pay. Once we receive notification of your payment, we will send you an email with the video links for you to view on YouTube (the link works even if you don't have a YouTube account).

LINK TO ONLINE PAYMENT: <https://checkout.square.site/.../APV4SWMKZHLPI2IRHL65K2TP>

The videos were recorded and edited by students of Alice Miller School, VIC under the supervision of their AV teacher so the quality of the video and sound is excellent.

We hope you are excited by this new and innovative way of sharing quality information by TALGA, we are hoping to add to our video library with future webinars and event session recordings like this.

As always, we welcome your comments and feedback!



NEWS FROM MEMBER FARMS

➤ **Blue Mountains Lavender** | Louise Bickerton, NSW

We have been enjoying a reasonably 'normal' summer here in the Blue Mountains with clear sunny warm to hot days and average rainfall – it's such a relief after the last few years of abnormal weather which has affected a lot of our lavender.

Our new tractor is a revelation in terms of reducing the amount of physical labour that needs to be done to cut new rows and rehabilitate lost lavender rows. The ground is firm again and we can move around our small property on wheels without getting bogged!



Back in August, we made the difficult decision to keep the farm closed for visitors this summer as the rain wreaked havoc on our roads and parking area and lavender, however, it became a blessing in disguise as we set up our product stall at many local markets and got to meet our mountain community who were overwhelmingly positive and encouraging about what we do.

Sales at the markets were strong and went a long way to replacing the summer season farm tour income that we rely on from visitors and their direct product purchases. The surviving lavender soaked up the Springtime and December sunshine and produced lush happy flower heads which we have distilled and dried during the first few weeks of January.

Our focus now will be to make our farm look respectable in anticipation of TALGA Conference delegates visiting for the Friday workshops and farm visit. I hope that many of you are intending to come along to this biennial event, it's always so wonderful to meet other lavender growers to share stories and advice – the learning never ends!

Bruce and I are looking forward to welcoming everyone to the Blue Mountains in May.
All the best for now, Louise



➤ **McLaren Vale Lavender** | Christine and Tony Hitchin, McLaren Vale, SA

Cuttings from McLaren Vale Lavender

I'm loving these long hot days of summer now the harvest and pruning is finished. Time for the simple pleasures of gathering in the washing still warm from the sun, and biting into a fresh apricot from the garden, whilst wondering what to do with all the lemons fallen off the tree in the heat.

Time too to enjoy the tennis, although for the last few years I have remained in Adelaide for our own tournament rather than travel to Melbourne for the major one.



Years ago I used to travel to Melbourne and stay at the CWA housed in a gracious mansion called Umina in Toorak, set in serene gardens designed by Edna Walling. The place was always buzzing during the tennis with ladies who would travel, often by train from rural Victoria, down to the city to spend a few days in the comfort of Umina with their friends.

The main rooms of the mansion, are gracious and beautiful, providing the ladies the opportunity of sitting comfortably in the evenings, knitting, chatting, and putting the world to right.

It was like stepping back into another era, however it all came to an end when my daughter found the accommodation not up to standard, and was'nt prepared to "sleep in a spartan, airless nuns room", with the toilet down the passage. Ah well.

Watching the tournament I'm disappointed with Melbourne Park; for goodness sake dress it up with some flowers and greenery, the whole place looks, and is, so sterile and hot. Think of Flemington without the roses, think of Wimbledon overflowing with colour and beauty. And what is in bloom during January in Australia?

Lavender of course. Fill the whole place with masses and masses of blue, with some white and pink ones thrown in, then hand the winner a great big cool, fragrant bunch after slogging it out for hours in that caldron, blokes and all. Think what that could do for our industry.

Happy prosperous new year to everyone, I hope your harvest was bountiful and fragrant.

➤ **Warratina Lavender Farm** | Annemarie Manders, VIC

What a great two months we have had at Warratina with international visitors by the hundreds from all walks of the globe.

We are getting more & more from India & Pakistan. Also many from Singapore, Hong Kong & China starting to dribble in after a long break. To keep them happy we have sacrificed 2 rows of lavender by not harvesting & thereby giving them a photo opportunity.

The Tea House keeps them fed with freshly baked lavender scones & there is always lavender ice-cream available.

The Drying Shed is now empty after completing the processing of all of our lavender. Unfortunately production was well down after a disastrous Spring in 2022. We have lost at least 35% of quantity.

This autumn we will be pulling out a moderate area ready to replant late autumn.

The farm, the tea House & the Lavender Shop provide a destination for visitors wanting to enjoy the gardens & tranquility of our rural area & the Yarra Valley.

Coming up on our calendar of events are:

- Dog Day: 26th March: stalls, demonstrations, Best in Show: online bookings
- Easter egg Hunt 8th & 9th April: online bookings
- Easter Bunny Hunt: 12th -23rd April: school holiday activity. FREE
- Patchwork & Craft Expo: 13th -28th May.



➤ **Pinelea Lavender** | Wendy Fuller, NSW

'PINELEA' LAVENDER and the Confused Harvest.

We arrived at the farm on New England Tablelands south of Armidale, on 8th January. The house was already full with younger family members enjoying the country air and open spaces, so Harry and I parked our Kombi in the yard, popped the top and established "camp".

I expected to see rows of fragrant blue lavender at this stage, but not the case! The season was at least two weeks late because of the cool, overcast weather which had been prevailing. On top of that, we had had a late frost in December, which had cut all but the earliest spikes

The Angustifolias were just ready for harvest. The other bushes looked quite sparse in product, with very little of the Intermedias ready for harvest. I was somewhat downcast about all of this; to the point of thinking that some of the old bushes would have to come out and be replaced. My bushes must have been aware of my misgivings and took action! When I went around them a few days later I found masses of new spikes emerging, as if to make up for losing the earlier crop.

So, the result was two generations of spikes... pre school and close to graduation!

This made the available harvesting quite slow, because we had to cut individual spikes almost, so as to allow the “babies” to mature. Just as well I don't have thousands of plants!

The harvest we managed in January was quite low in volume. Grosso was only just approaching readiness when I cut it at the end of January. We are planning to try to harvest the later crop in another couple of weeks.

So... Mother Nature has her own agenda, and we just have to make our plans work in to suit! Has any other grower had these experiences this season?

Yours in lavender, Wendy Fuller.

Distilling for Hydrosol

Lavender Association of Colorado

Cindy Jones, Ph.D. | Colorado Aromatics & Sagescript Institute

For some, a hydrosol is a by product of distilling for essential oil. In reality, before distilling, you should determine which is your product, hydrosol or essential oil, because they should be distilled differently. There are many reasons, and I will explain one here. Some components of essential oils and hydrosols undergo chemical reactions in the presence of water. These reactions are called hydrolysis. Hydrolysis uses water to break a chemical bond.

One example of this in lavender is the terpene linalyl acetate breaks down into linalool and acetate in a hydrolysis reaction. Linalyl acetate is an ester. Through hydrolysis and rearrangement it is converted into two molecules; linalool and acetate. Linalool is an alcohol. Linalyl acetate is an ester. Esters are more polar and thus less soluble in water. Linalool, an alcohol is less polar and so it is more soluble in water.

Why is this important in distillation?

In an essential oil, we do not want hydrolysis taking place. Higher quality essential oils of lavender are high in linalyl acetate. We want to avoid hydrolysis taking place to preserve high levels of linalyl acetate. However, in a hydrosol, we want more water soluble terpenes such as linalool present, so we do want hydrolysis to take place. Some of these molecules that have a certain amount of solubility in water will move from the essential oil into the hydrosol.

The percentage of linalyl acetate in a lavender essential oil is about 38% whereas the amount in the oil soluble fraction of the hydrosol is close to zero. For linalool, the percentage in lavender essential oil is about 27% whereas in the hydrosol it is higher, about 49% (data from Circle H Institute).

Hydrolysis is promoted by the presence of water. This is why the best hydrosols are made by hydro distillation (plant material completely emerged in water) and the best essential oils are made by steam distillation. Steam distillation typically has a separate vessel that produces steam. That steam is pushed through the plant material, but the plant is not emerged in water.



A recent study compared the constituents of lavender essential oil obtained through hydro distillation to that obtained through steam distillation. Hydro distillation being when lavender is covered with water in the pot portion of the still and brought to a boil. Steam distillation is when no water is covering the lavender in the pot, only steam is pumped into the distillation pot so that lavender does not sit in the water. What was found is that the yield of alcohol components such as linalool was highest in the essential oil obtained through hydro distillation and the total ester content including linalyl acetate was higher in the steam distilled essential oil.

While this study didn't measure hydrosol components, it is reasonable to deduce that the hydro distillation would make a better hydrosol based on the number of more water soluble alcohols found in the essential oil. Many of these alcohols are sure to find their way into the hydrosol portion of the distillate.

Reference

Kiran Babu, G.D., Singh, B., Characteristics variation of lavender oil produced by different hydrodistillation techniques. 2012. Chapter Nat. Pro., Vol. 8 – Quality Control & Standardization. 122. 7.



High Tea, Show Gardens, New Workshops and more!

The Melbourne International Flower and Garden Show, presented by Scotts Osmocote, is a must-do event with all-new flower-filled experiences and an internationally renowned talent line up! Check out some of our show highlights below:

Bigger and better than ever, the Festival's 2023 outdoor program will boast more than **40 enchanting garden** displays across an array of competitions, including Dublin's Peter Donegan who will make his Show debut and returning champion Christian Jenkins.

Inside the Royal Exhibition Building, **Brush & Bubbles** offers booze-sipping wannabe Picassos a creative escape all whilst enjoying a drink of your choice as you learn the steps involved to create your very own display worthy masterpiece! Simply purchase a workshop with your show entry ticket to make the most of your show day experience.

High Tea is Now On Sale! Retire to an exclusive lounge area among the blooms for refreshment and a touch of luxury. Each day, our talented team of chefs will create a beautifully crafted menu, to be paired with a pot of tea, cup of freshly ground coffee or a glass of sparkling wine as you absorb the beauty of the Royal Exhibition Building, Carlton Gardens and exhibits of the Melbourne International Flower and Garden Show.

Early Bird tickets will be closing soon, so don't miss out on our best priced tickets and purchase yours today!

[PURCHASE YOUR EARLY BIRD TICKETS HERE](#)