

# TALGA NEWSLETTER

NOVEMBER 2022



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### ➤ Welcome to a new TALGA member!

TALGA President, Gary Young, welcomes **Andrea James** (Queensland) and **Louise and Kristoff Bakkes** (Tasmania) to TALGA. We trust you enjoy the benefits that we offer from industry knowledge, conferences, workshops, networking and enews.

### ➤ TALGA contact details

Please note the following email contact updates for TALGA

- **Public Officer/Library:** [admin@talga.com.au](mailto:admin@talga.com.au) (Fiona Glover)
- **Secretary:** [secretary@talga.com.au](mailto:secretary@talga.com.au) (Kellie Oxenford)
- **News Editor:** [news@talga.com.au](mailto:news@talga.com.au) (Karen McRae)

Please check that emails from these email addresses do not go to your spam folder. Kindly submit all enews submissions to Karen via [news@talga.com.au](mailto:news@talga.com.au) by the 10<sup>th</sup> of each month.

### ➤ URGENT ATTENTION: Lav Data Project

Grower members (all producers of lavender, including fresh/ dried/ stripped flowers and/or oil) are requested to fill in the Lav Data sheets supplied by LaTrobe University as part of the Optimisation of Lavender Oil project. Funding for this project **runs out at the end of the year**. The website will then be handed over to TALGA to maintain.

We encourage you to make use of this funding opportunity. The Lav Data forms are to be returned to [Liaf@latrobe.edu.au](mailto:Liaf@latrobe.edu.au) who will update the content for TALGA on the LavData website <https://lavdata.org.au>.



Would you like to contribute to future editions of the monthly TALGA newsletter by sharing an update on your farm or sell something?

**NEW!** Would you like to provide an overview of your farm for a feature on our Facebook page?

We'd love to hear from you!  
Email TALGA News Editor (Karen) for more info:  
[news@talga.com.au](mailto:news@talga.com.au)

## TALGA CONFERENCE 2023 - LAUNCH TO MEMBERS!



We are putting the finishing touches on our speaker and workshop programme in preparation for the official launch to TALGA members set for 17 November, exactly 6 months before the Conference date in May next year!

**Very soon, you will receive an invitation email with all the details of delegate fees and how to register online**, the venue and accommodation choices, speaker topics, Friday farm visit workshops and our TALGA Gala Dinner and Awards evening – **keep an eye on your inbox!**

TALGA members get priority treatment with this opportunity to register before the details are released to the public in December 2022.

### What to expect:

- Two full days of expert speakers and topics that will help you plan and grow your lavender business;
- Q&A after every speaker;
- Grower panel discussion on Agritourism and Q&A;
- Advice on value-adding your lavender into products for profit;
- Nose training workshop to develop understanding and appreciation of lavender essential oil fragrance;
- Farm visit tour;
- Product labelling and compliance workshop;
- Best practice guidance for drying lavender and essential oil/hydrosol production and storage;
- Meet other growers, make connections and share information;
- Meet industry suppliers who will provide relevant and helpful product advice.

So get ready for easy online registration with our booking partner Trybooking.com (link to be released in Launch Email) and we encourage you to book early to help us better plan a fabulous Conference!

As always, if you have any questions about the Conference, please contact Louise Bickerton via email [talgaevent00@gmail.com](mailto:talgaevent00@gmail.com) or mobile 0409717899.

All the best for now, Louise B.



## Get-together at Lavandula Swiss Italian Farm in Victoria



The rains forecast for Saturday the 12th November didn't happen, so those eight of us who could make it to Lavandula Swiss Italian Farm in Victoria had a most enjoyable day out.

Parking away from the carpark as the road in had become a weir, we walked across the swing bridge to the old dairy/reception/shop.

Carol explained to us that there was plenty of evidence of recent flooding on the East side of the property, with resultant loss of many lavenders due to being in the path of raging muddy waters.



However, the lavenders beside the entrance Lavandula x intermedia 'Miss Donnington' survived a drenching and were not harmed and were growing well. Such a picturesque spot with beautiful shade trees and there were plenty of roses coming into bloom.

Lunch in the trattoria was very satisfying and the venue was filling up quickly inside and out. We had lots to talk about as we welcomed a prospective TALGA member and his partner, already growing lavender and strawberry gum for essential oil.

After the tour of the 150+ year old stone cottage we went into the well-stocked shop – the scent of lavender and other herbs filled the air. A return visit definitely – the lavenders will be in flower next month! - Fiona Glover

## Catch up at Holmwood in Queensland



We have had beautiful Spring weather with warm days but still quite cool nights and early mornings which makes it perfect for visitors coming to the farm and for getting out and fighting the weeds!!

Yesterday we had a lovely visit from Jennifer and Stuart Creighton of Samford Valley Lavender Farm. It was so nice to have a chat over a cup of tea and lavender scones (of course!!) and to share our experiences of our lavender journeys. We have enjoyed a steady stream of visitors to the farm and have also been making products to stock at the local visitor information centre and gift shop. - Anne Young

## News from Member Farms

### ➤ **Blue Mountains Lavender** | Louise and Bruce Bickerton - Little Hartley, NSW

Blue Mountains Lavender will not be opening to the public this summer season, but will be concentrating on improving drainage and general landscaping as well as looking after the general harvest. We are attending some of the local markets, which in turn, advertises our brand more widely and we also enjoy meeting other traders and trying their produce as well (like the sourdough bread made by an Irish baker). General networking is so valuable.

### ➤ **Little Willow Lavender** | Sharon and Greg Bailey - Little Willow, NSW

We are doing plenty of weeding at Little Willow Lavender and notice that Munstead and Pacific Blue are already shooting away well. Occasionally we lose plants as a result of fox wee. Does anyone else have this problem? Maybe there is a solution out there! We have had good market days within the district and are looking forward to a Yoga Event in the garden fairly soon.

### ➤ **Birramal Estate** | Nicholas Esdaile Watts and Jonathan Strauss - Capertree, NSW

We have some ground nearly prepared for planting within the next few weeks and we are trying to adjust the pH upwards, using Calcipril as a soil improver. We have found useful information about lavender growing on the US Facebook pages as well.

### ➤ **Lavandula Swiss Italian Farm** | Carol White - Shepherds Flat VIC



We have had quite a terrible time with wet weather and flooding at our farm. We will have to replace at least a third of our lavender as it just sat in water for long. We had to use a bulldozer to cut and drain the lower paddock as a last measure! Dieback is obvious now in lots of areas, and we'll have to wait and see, and by next month a true picture of what we will have to replace emerges.





### ➤ **Monaro Country Lavender Co-op** | Jan Illingworth – Bombala, NSW

Next year the Monaro Country Lavender (MCL) Co-op members will celebrate their 30th anniversary as an association and plans are under way for proposed events. With a new membership drive that has our numbers at 11, like many, we are hoping for a drier summer so that the newer members can at last get planting. With plans under way for a 'Trail' in conjunction with other local value-adding agricultural industries, our aim is to encourage longer-stay visitation in our lovely region.

Council organises regular bus tours which include a visit to our Centre where they see a distillation, have a talk on lavender, enjoy a lavender inspired morning tea and then go shopping for our products at the Visitors' Information Centre and later at Pres. Rob & Treas. Karen Cash's gift shop in the old P.O. in Delegate.

Next March we will be the lead-in presentation in a three-day 'Creating From Your Garden' event in Bombala leading up to the Bombala Annual Show, which will have a gardening theme as a feature. So our 'new look' Co-op is looking forward to many more years of enjoying and expanding our passion for lavender.

### ➤ **Bridestowe Estate** | Robert Ravens – Tasmania

We certainly have seen unexpectedly large falls of rain in North East of Tasmania and the Little Forrester River which forms one of our boundaries has certainly flooded low lying river flats.

We have fared surprisingly well, but the water saturation in the soils is causing some really unexpected outcomes. However, in retrospect, it has been our most challenging year ever, with more challenges to come we suspect.

However, on the whole, we are still above water. One of the downsides is that we won't apply our usual applications of nitrogen to our plants as it would simply dissolve and wash away, given more rain is forecast over the weekend. Our major concern now will be rainfall in December and January.



The images included give some idea of the recent impact. The first is the Little Forester river in flood. It's a fair way from the fields but, I have never seen such extensive water flows through our local river. The other image shows a sink hold that opened up (in October). It's been repaired now with forty tonnes of gravel and large boulders being used to stabilise the area. It was on one of our farm's important access roads and it could have swallowed a whole car! It's all part of the challenges at Bridestowe Estate!



The demand for our Culinary Lavender has exploded over recent years and we need sunny, dry days in December to ensure an effective harvest. Also, the thought of all the tourists tracking our red mud everywhere is scary. Still, and on balance, we consider ourselves lucky to still be in business given the tribulations of the past two and a half years.

➤ **Fields of Lavender** | Joanne Brown – Glenhaven , NSW

I am hoping to get my Dentatas out of their pots and into the ground within the next two months. As usual, wet ground has been the big problem.

➤ **Pinelea Lavender** | Wendy Fuller - Mt Ousley, NSW

On my "Pinelea" Lavender scene, action is at a standstill, because I had a fall in August and I have been recovering. I am trying to make some value added items with my dried lavender, such as the Wollongong bicycle race postcard.

Our "Markets Only" members have found that, post Covid, the market scene is gradually improving and hope that there will be increased patronage in the lead up to Christmas. From the general reports,



networking within your own community is of great value. Ideas are shared, products are swapped and generally, good information is added to your store of knowledge; so make the most of “local”.

I have made my booking for the TALGA Conference next May – a lot of hard work goes into these conferences to ensure useful information is shared and members have a good time! I hope you are all keeping this in mind and to see a big group at Katoomba.

## TALGA on Facebook

### TALGA Facebook page

Have you followed **The Australian Lavender Growers Association (TALGA) Facebook page**? Just search “The Australian Lavender Growers Association” and like and follow for regular updates! This Facebook page is public facing and currently has 674 likes and 753 followers.

### TALGA member farms profiles

We would love to share TALGA member farms profiles over the coming months on the TALGA Facebook page. If you would like to share your farm profile or update, send a brief overview of your farm (about 2-3 sentences) and a photo to [news@talga.com.au](mailto:news@talga.com.au) or share a link with us via a Facebook message.



### The Australian Lavender Growers Association

674 likes • 753 followers



### Australian Lavender Growers Group

Private group • 32 members



### TALGA members-only Facebook group

In addition to the TALGA Facebook page (image on the left), we also have a members-only Facebook group (image on the right): “Australian Lavender Growers Group”.

In this group, TALGA members can ask questions about any stages of their lavender farming experience and journey, and others can share their tips, suggestions and pearls of wisdom! We would advise all members to join this group as it is a great opportunity to network with other members! Send an email to Fiona, Kellie, Louise or Karen (contact details on page 1!) for more information on how to join!

## Harvesting Lavender

by Millbrook Lavender Farm, USA

Harvesting any crop is exciting, particularly in the soothing aroma of beautiful purple fields. However, the window of time to harvest lavender at its peak of its quality is short. Not only this can mean very long hours but timely handling of the crop or not, can be the difference between failure and success.

**Timing:** Proper timing of the harvest depends upon the end product. Lavender grown for either fresh-market or dried bundles, should be harvested when the first one or two flowers have bloomed on the stem. If the flowers are in bloom at harvest, the bundles will drop most of the flowers and buds from the stems after drying. If the end product is buds, then lavender should be harvested when approximately one-quarter to one-half of the lavender flowers on the stem are in bloom. If the end product is essential oil, the optimum time to harvest is when approximately half of the flowers on the stem have withered. The oil accumulation is at its maximum, and quality typically at its peak.



**Harvesting for Oil Distillation:** Lavender harvested for essential oil distillation should be harvested with enough stem attached to properly pack the still pot being used. Leaving a good stem length will prevent the flower heads from being packed too tight in the still pot, preventing the stem from freely flowing uniformly through the lavender, thus reducing oil yields. Additionally, the stems also contain some oil.

**Harvesting for Quality:** Lavender must be dry when harvested. Harvesting when wet can cause discolouration, mould in bundled lavender, and can potentially result in chemical changes in the essential oil that can reduce quality. It is also ideal not to harvest when it's very hot, which may cause wilting and oil reduction. The best time for harvest is from mid-morning to early afternoon.

**Yields:** The harvest of dried lavender buds and bundles will vary depending on the variety, however, on average, mature plants should yield between 4 and 6 bundles per plant (bundles averaging about 150 stems per bundle).

*Editor's note: In Australia, typically our bundles contain 100-120 stems, not 150.*



## Buy, Swap, Sell!

### ➤ Scentimental Collection products at reduced prices for TALGA members!



#### **Lavender Castile Hand & Body Wash Refill 500ml**

TALGA members current discounted price: **\$6.00** including gst + postage (40% discount)

This exciting versatile hand & body wash is made with 100% pure virgin olive oil with the addition of lavender essential oil to complement its extraordinary qualities and add fragrance. Traditionally made in Spain's Castile region and now manufactured using pure virgin olive oil grown and pressed right here in Australia. It is free of animal fats, chemicals and synthetic ingredients. As well as being natural, non-toxic and biodegradable, it is less likely for someone to have an allergic reaction to the simple ingredients in TALGA's lavender Castile Hand & Body Wash, compared with cleansers containing more complex or synthetic ingredients. Read more on the TALGA website [here](#).



#### **Lavender Castile Hand & Body Wash 250ml**

TALGA member current discounted price: **\$4.20** including gst + postage (40% discount)

This exciting versatile hand & body wash is made with 100% pure virgin olive oil with the addition of lavender essential oil to complement its extraordinary qualities and add fragrance. Traditionally made in Spain's Castile region and now manufactured using pure virgin olive oil grown and pressed right here in Australia.

It is free of animal fats, chemicals and synthetic ingredients. As well as being natural, non-toxic and biodegradable, it is less likely for someone to have an allergic reaction to the simple ingredients in TALGA's lavender Castile Hand & Body Wash, compared with cleansers containing more complex or synthetic ingredients. Read more on the TALGA website [here](#).



#### **Scentimental Collection Lavender Soap 100g**

TALGA member current discounted price: **\$2.95** including gst + postage

This delicate fine lavender soap, is presented in a lovely box making this the perfect gift. Quality skin care made from Australian grown lavender.

Proudly made in Australia with the finest quality Australian grown lavender essential oil. Read more on the TALGA website [here](#).

## Updates from: AgriFutures

"The **National Mentoring Program** is part of the Helping Regional Communities Prepare for Drought Initiative. We're partnering with the Foundation for Rural Regional Renewal to deliver this Initiative, and we have the National Farmers' Federation supporting the mentoring program as well.

In a nutshell, this program is a new version of the Drought Resilience Leaders Mentoring Program launched last year. Just with a little more focus on building stronger communities and bringing the next generation of rural community leaders to the surface.

To make things even better, we've also extended the program to a year-long mentoring exchange and designed ten learning sessions focusing on self-awareness, communication, listening and leadership skills in the context of drought and climate change.

And we've added a selection interview to the application process to get a more personalised match for our mentoring pairs." Click [here](#) to read more.

AgriFutures Latest News:

- [The AgriFutures Rural Women's Award](#)
- [Native bees: Living up to the buzz](#)
- grow<sup>AG</sup>: [Mixing hedge fund experience and ag know-how to revolutionise trading](#)

Click [here](#) to read more updates from AgriFutures.

## Updates from: Lavender Association of Colorado

The bimonthly Lavender Association of Colorado (LAC) Newsletter, brings us the joys of using lavender, information about Colorado lavender farms and more. Highlights of the latest issue include:

- [Celebrate The Holidays With Lavender](#)
- [Recipe Of The Month - Lavender Apple Pie!](#)
- [Lavender Association Artisan Fair](#)
- [Lavender Farm Opportunity](#)
- [Lavender Products For Sale](#)
- [Public Calendar of Events:](#)

Click [here](#) to read more update from LAC.







## GET YOUR HANDS ON PRESALE TICKETS TO THE 2023 SHOW

The world-renowned **Melbourne International Flower and Garden Show**, presented by Scotts Osmocote, returns to Carlton Gardens and the Royal Exhibition Building. From **Wednesday 29th March until Sunday 2nd April 2023**, the southern hemisphere's largest horticultural event will inspire plant lovers and flower fanatics of all ages, with breathtaking garden and floral displays, hands on workshops, educational talks, roving entertainment and botanical bites.

**PRESALE TICKETS** will go on sale in the coming days **exclusively to our database**. You're signed up to our [newsletter](#) so you'll be the first to know!

Have friends that would be interested? Get them to [sign up to our newsletter](#) to join the #MelbFlowerShow database and get notified of presale tickets as soon as they launch.

HEAD TO OUR WEBSITE FOR MORE INFORMATION ABOUT THE 2023 SHOW

