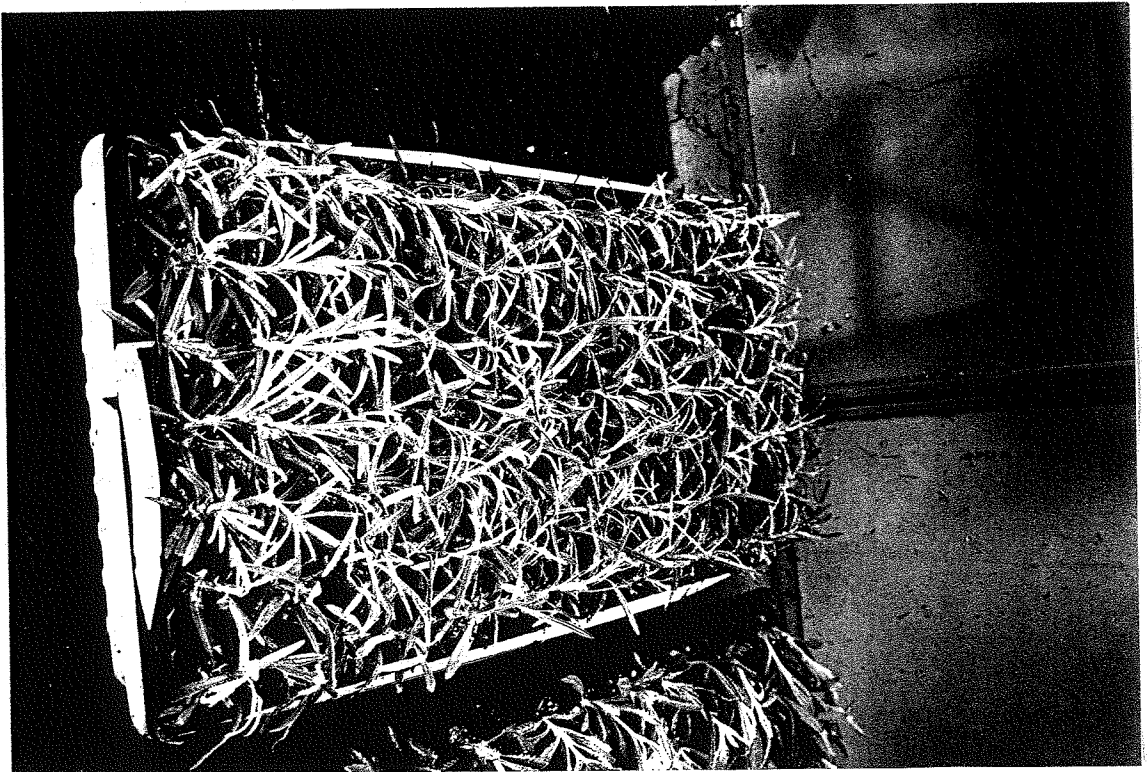




Beds prepared ahead in the Spring for plugs were double-dug after weeding, dolomitic lime (about 5 lbs. per 5' x 10' bed) placed in bottom, covered with black plastic weighted down by rocks. Wisteria in bloom in middle ground of the "Big Garden" at La Paix where all the plugs were planted in 2001.



Boxes of lavandin, lavender and lemon balm plugs arrive from Hillcrest Nursery in Maryland packaged as shown. Like this. Catnip in foreground of pottng bench.

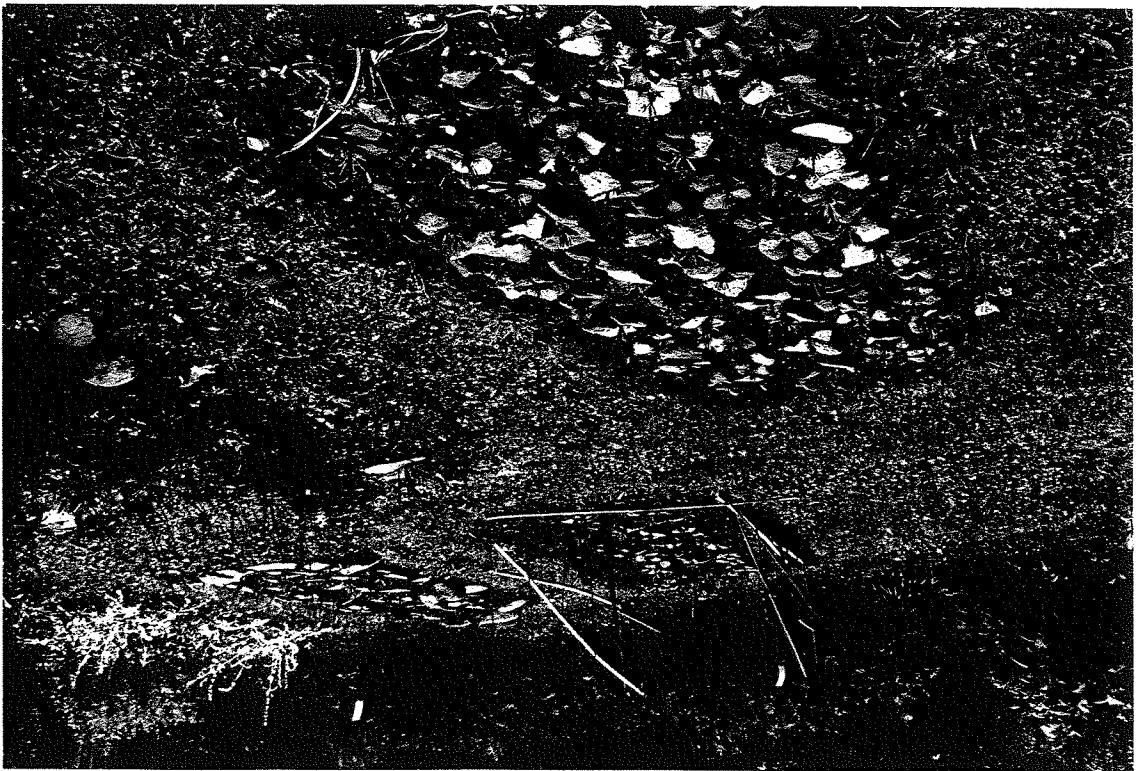


Each flat of lavandin or lavender was labeled. This is how the plugs looked. The type shown here is Dutch Lavandin. Tops were bent over but not harmed. Some plugs were individually wrapped in netting. I saved the plug trays for future propagation.

This is how plugs looked a few weeks after setting out in garden. Signs were made, using the information from Art Tucker's book, The Big Book of Herbs, to describe the various types of lavandin and lavandula. This is Seal, sometimes known as Seal 7 Oaks, Origin, Miss D.C. Hewer, Hitchin, England introduced by the Herb Farm, Kent England, pre-1935. Hardiness to Zone 6, tall, lavender-blue flowers. 41% linalool, 26% 1,8 cineole (eucalyptus-lavender).



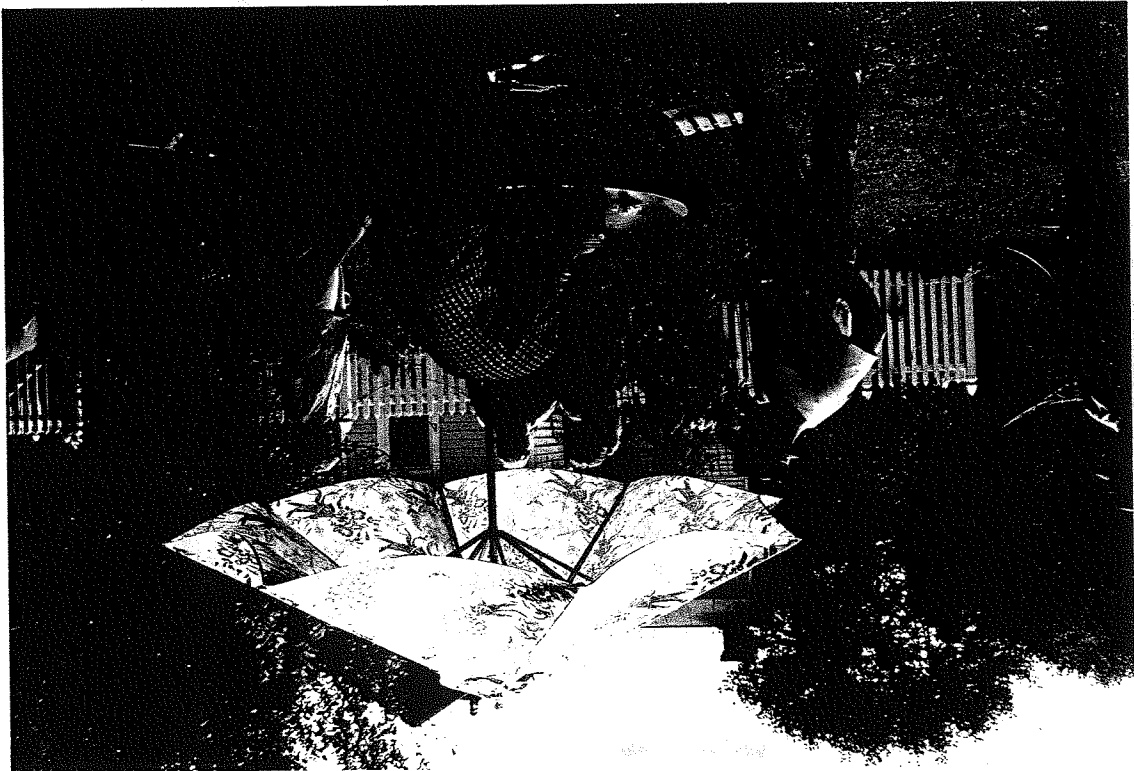
This new planting of plugs shows Crosso in the foreground and in the back two beds. The bamboo set up around the back bed on the left was to deter the dogs from running through that bed to the entrance. Crosso, I found on my trip to Provence, is 80% of the lavandin grown in France today. Also called "Fat Spike" or "Dilly", its origin is the Vaucluse District of France, about 1972. Hardiness to Zone 6, tall, lavender-blue flowers, 29 to 37% linalyl acetate, 27 to 32% linalool.

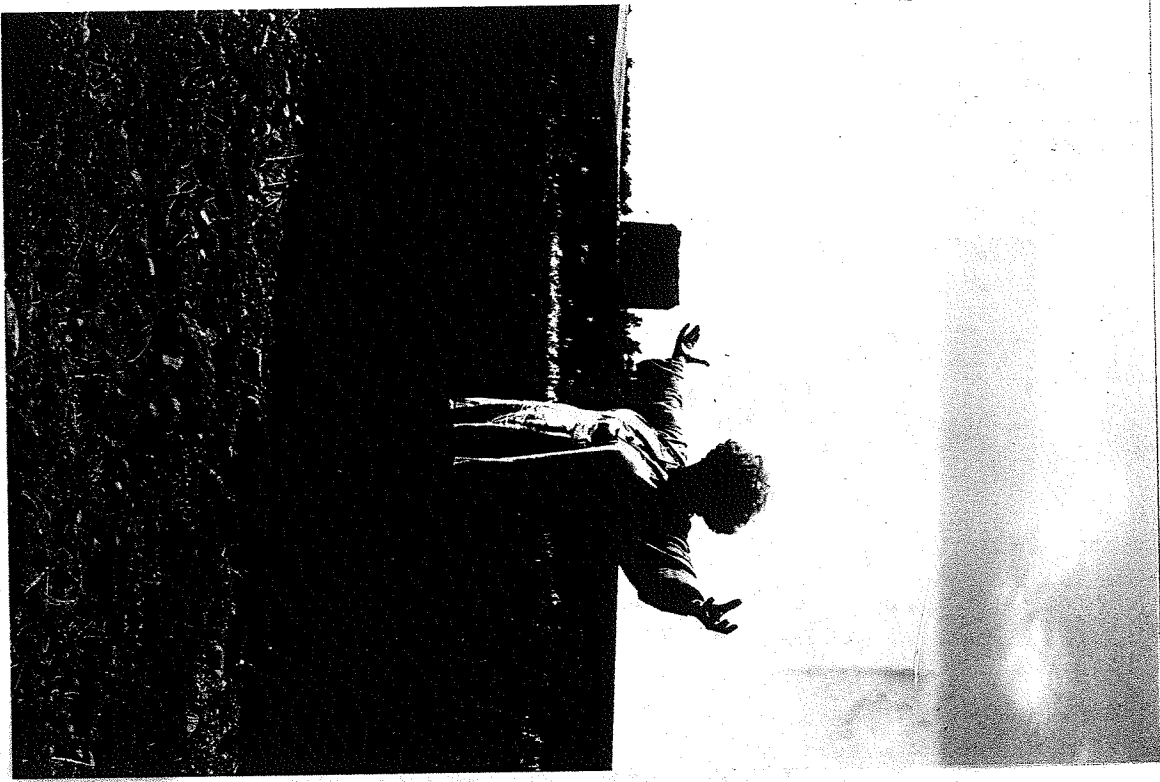


This is how p/a reporter from WBOY-TV, Dmitri, came to view the lavender plantings, La Paix and the propagation of lemon balm supervised by Dot Montgillion in the plaid shirt. Dot is a member of the West Virginia Herb Association, and has been its treasurer for ten years. The event was featured on the News program at WBOY-TV that evening.

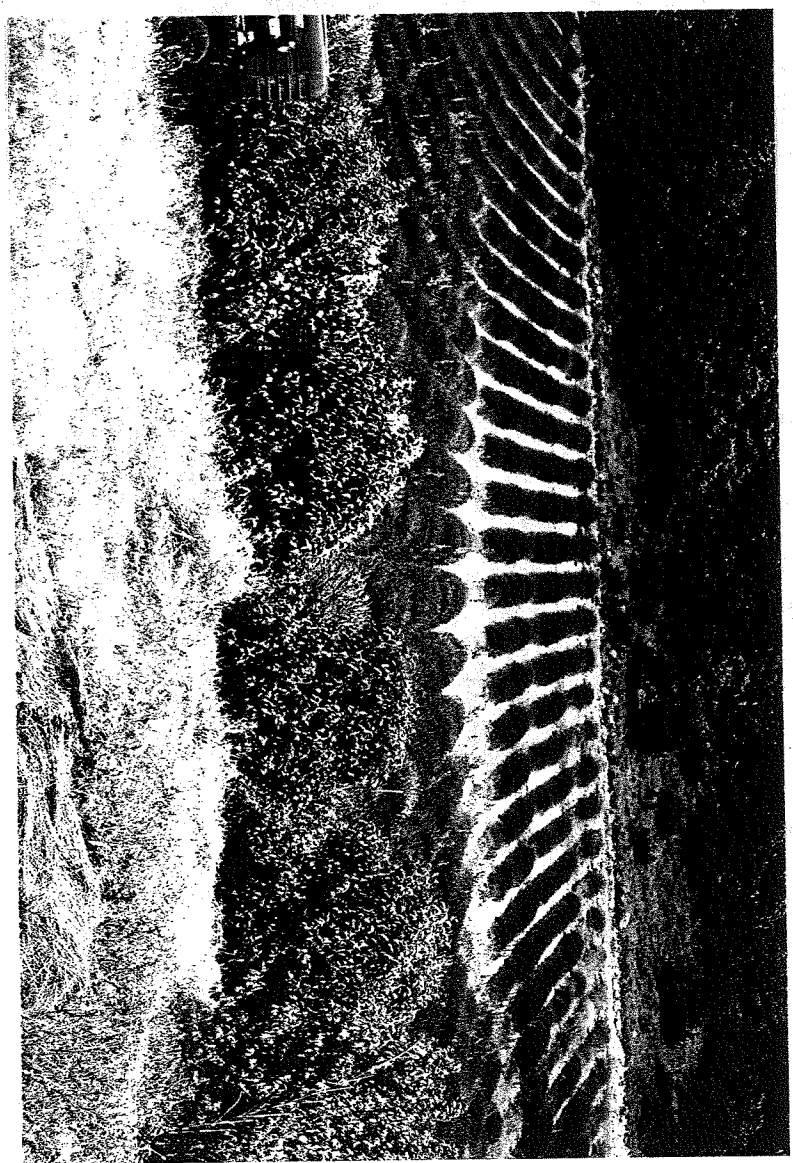


Overview of Lavender/Lemon Balm Grower Meeting in July, 2001. About fourteen potential growers came from all over the state of West Virginia to see the lavender growing at La Paix, hear about the Project, see a distillation, and decide whether to become a part. Eight of these observers became growers in 2001, and two more growers were recruited at the Sustainable Fair 2001 on July 29th. One of those came from Pennsylvania (29 miles north of the W.V. line) and the other from Lewis County, where La Paix Herb Farm is located.





And Myra goes to France and poses in the famous lavender field not knowing she is backlit and bountiful looking! This is the course given by the Australasian College of Herbal Studies which featured chemistry (too much), propagation of essential oil plants and touring the lavender fields and distilleries in Provence, France. Note the rocky soil, flat land and oak trees in the background. Oak is often planted on the boundaries of the lavender



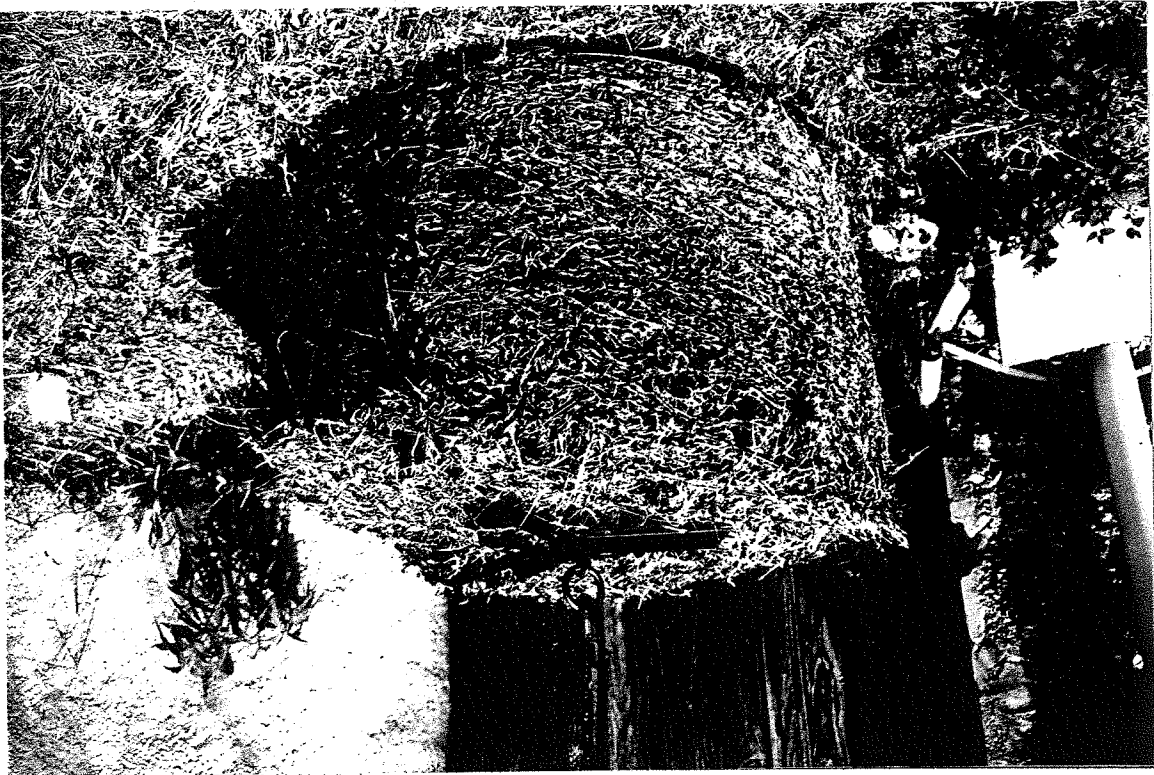
Small organic lavender farm (this is Grosso) in France. Much of the lavender grown in France is kept weed free by spraying herbicides in between the rows. The rows are planted as illustrated to take advantage of a large harvesting machine which harvests three rows at a time. The West Virginia project is emphasizing organic growing and use of various mulches to contain weeds between rows because distilling herbs would make the herbicide and/or pesticide even more powerful and probably dangerous.,

Class members cavort on the floor which is raised above the retort and condenser. Sage is drying in the foreground. One of the owners of the farm and distillery is seen looking down on the left hand side of the photo just to the left of the man in the striped shirt. I consulted Robert Sidel about the possibility of distilling in the winter. He said as long as you could keep the condenser at no less than 135 degrees, you could do it. I will probably put plastic sheeting around the patio which contains my distillery this winter - and still would like to distill yarrow (which is one of the few herbs which needs to be dried thoroughly first). I also would like to try basil, Rosemary and sage, which I have growing or dried now.



This is the building, designed and constructed by the owners of this small organic lavender farm. The boiler is in the left side of the building behind a wall and the steam is piped into the retort shown in the next photo. A spent bail is shown on the crane on the left side in front of the door to the distillery building. Air circulates freely over the sage which is strewn over the concrete floor below the distillery. Most herbs are allowed to dry for a day or so before distillation, and some are also cut up in order to release more essential oil upon distillation.

The shops, streets, homes and shutters of Provence are so artistic and beautiful. It would be lovely if Americans saw beauty in individual shops and stores. It is not expensive, but reflects the values of cleanliness (except for the public toilets which are atrocious and vile) and beauty which lure tourists to Provence. Farmers are now making more money from tourists bouncing through their lavender fields and taking photos - then going to the owner's home which always has a shop - then in selling the lavender itself. Katherine Adam states that growing lavender in the United States is primarily an eco-tourism endeavor - tourists are an inevitable and profitable part of the farmer's profit.

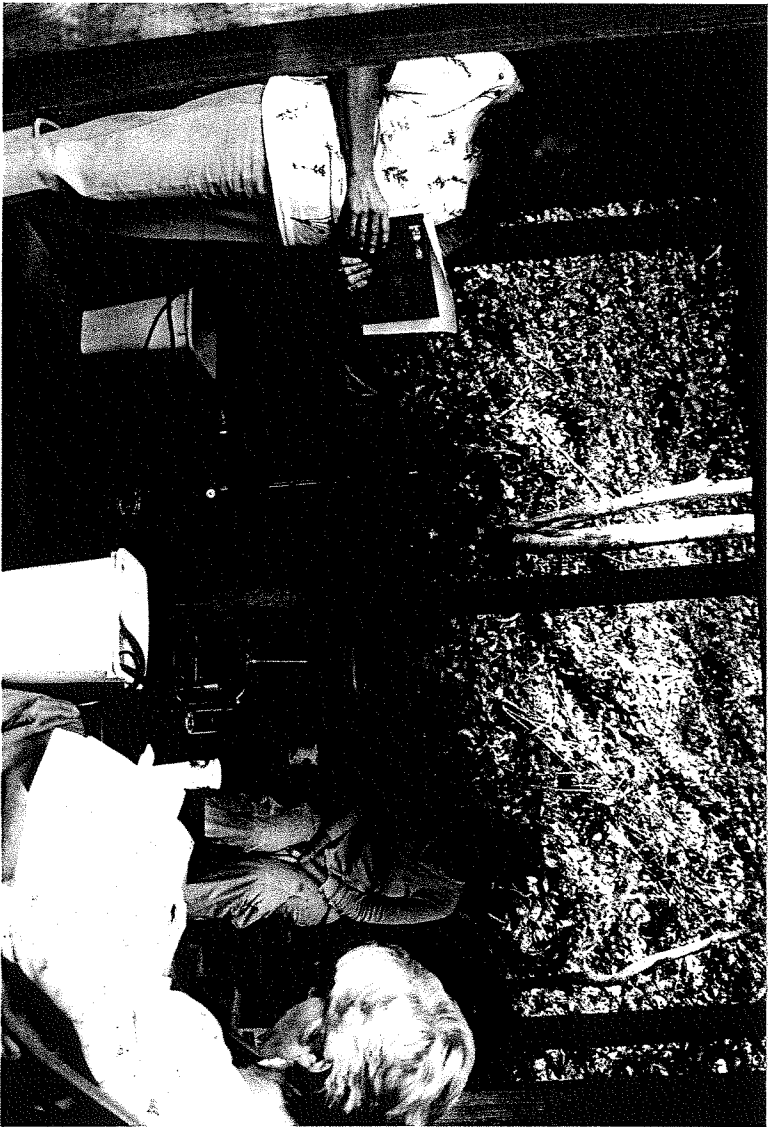


This is a small family distillery - one of the few left in France. Most distilleries are owned by large corporations which dictate what kind of lavender will be processed that year. Farmers often tear up their mature plantings and replant to conform to the corporation's specifications. So this spent bale of lavender is small compared to some which weigh over 3 tons. What to do with the spent material. Well, in France, they are using the spent lavender like we use straw in straw built house. It is more condensed and probably smells really good!

South facing hill (slight hill promotes drainage and is often used in France for planting lavandin). prepared for Spring planting. Newspapers used for cover as there are many daffodils under the soil which will have to be accommodated. They bloom early and die back so that I will be able to place lavandin correctly in the Spring. Hops over greenhouse left foreground. Some tree branches will have to be trimmed.



Former medicinal herb garden prepared for Spring 2002 planting of lavandin. Prepared by weeding, liming, covering with newspapers or cardboard held down by rocks and pulled weeds. Rosemarys in pots now in greenhouse for winter. Background is the Feng Shui garden which may or may not also harbor lavender next Spring. The soil is so rich in this garden it may contain too much bacteria for lavender's good. Very high in all nutrients, pH of 6.5, Organic Matter 12%. Lavender prefers well drained, sunny (at least 8 hours), rocky soil with a pH of 7 or above.



A patio was built to accommodate the distiller after the steam from it hurt some books in the Shop and the water on the floor became a problem. Floor is concrete. Patio is off the east side shop door (left of the distiller.) In France, the set up is similar to this one, although much larger. This photo shows Ann Romance of Green Heron Farms holding Susan Caty's bok on Hydrosols while awaiting the results of her lemon verbena harvest distillation. Cass Nelson-Doooley, August apprentice, waits patiently while Karen, Ann's friend, reads the Popogation Farmer/Grower manual given to the Lavender/Lemon Balm Farmer Growers.



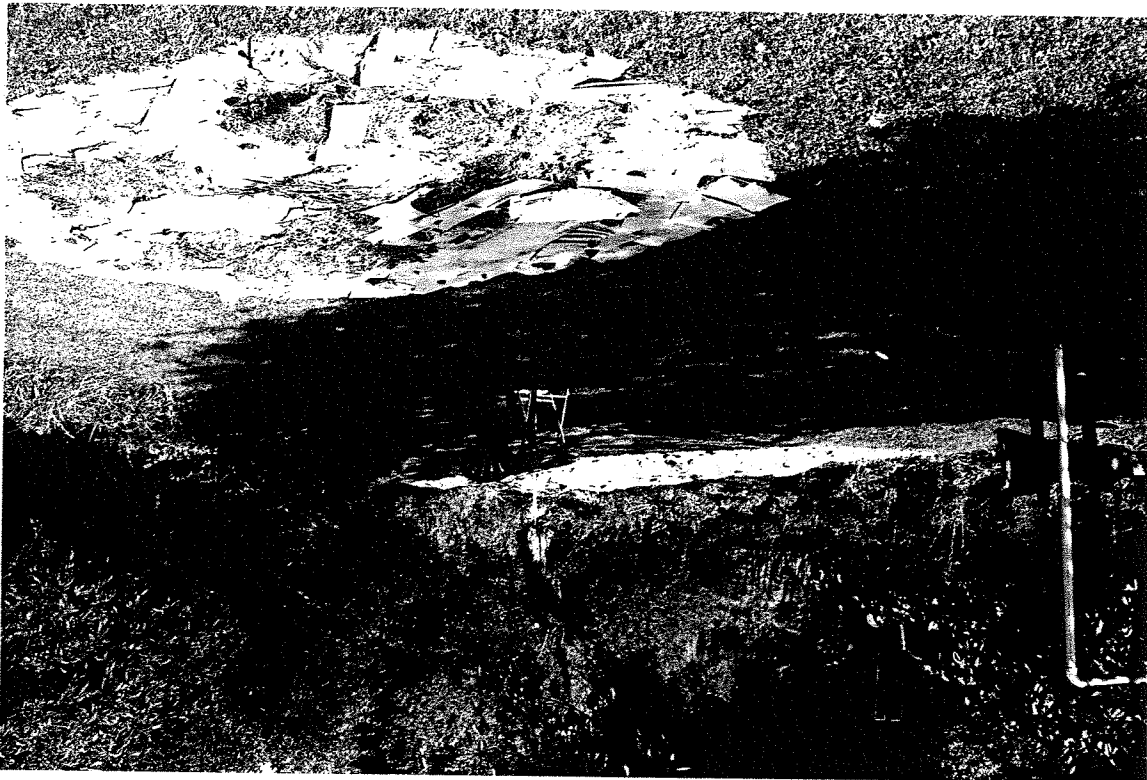


Sad photo of the Maillette plants in foreground. Those showing gray have pithium wilt, according to Art Tucker, who toured gardens on October 6th. This is due to lack of air circulation. It also shows how much more vulnerable lavender is (the Maillette) compared to the lavindins (Grosso, Seal, Dutch, Goodwin Gray etc.). Although the lavendulas have the essential oil prized in perfumery, the lavindins, with their harsher scent, are used in soaps, cleaning agent, and cosmetics.



Plugs grown by October, 2001. In the foreground is Grosso, then Sage and Maillette. Background left is Dutch and Goodwin Creek Gray in front of fence, on the right Goodwin Creek Gray and Seal. To the left of the arbor, the smaller plants are Jean Davis, the only lavender other than Maillette (which has pithium mold) what I am growing. All are crowded and over 400 must be transplanted in Spring when they are still dormant. Curved bamboo with re-may cloth will be placed over half of the beds to determine winter survival needs.

Another two areas prepared for Spring planting. Amount of sun per day studied for weeks before decision made on location as lavender needs a great deal of sun. Cardboard boxes from liquor store flattened to cover and kill grass underneath which was first limed.



Dutch or Fat Spike cuttings becoming plugs in Greenhouse. Started 9-19-2001 (root day), dipped in willow water, planted in potting soil, all 208 plugs (Grosso, Seal, Jean Davis, Dutch and Goodwin Creek Gray) are still living and rooted this date (Nov. 3, 2001). Bottom watered only. In greenhouse with Rosemary, Sweet Marjoram and five mother