

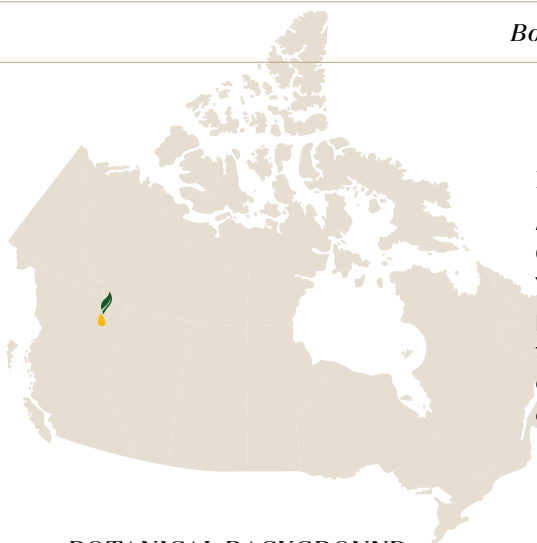
Fort Nelson,  
British Columbia, Canada

# NORTHERN LIGHTS

## FARM AND DISTILLERY

Established 2014

*Botanical sourced from this farm: Black Spruce*



### FARM LOCATION AND BACKGROUND

After extensive scouting and research in 2014, Young Living purchased land in British Columbia, Canada, for the Northern Lights Farm and Distillery. Northern Lights serves as Young Living's main source of Black Spruce essential oil, an important ingredient in many popular Young Living blends. Ever mindful of the care it takes to preserve and protect these beautiful forests, the Northern Lights farm obtained a horticulture license and coordinated with local governments to manage the nearby forests. By thinning out old and dying trees, the farm enables surviving trees to grow and thrive.

### BOTANICAL BACKGROUND

While this farm is located in British Columbia, black spruce is often found much farther to the east in the Adirondack Mountains and in Newfoundland, where it is the official tree of the province. In another seeming contradiction, the tree's Latin name, *Picea mariana*, was inspired by the U.S. state of Maryland, where the species does not actually grow.

A slow-growing evergreen conifer, black spruce has been valuable to a number of indigenous groups, including the Plains people, who used its shoots and inner bark for food, the hardened sap for gum and the wood for tipi poles.

**Northern Lights  
serves as Young  
Living's main  
source of Black  
Spruce essential oil.**

### HARVESTING AND TESTING

Black spruce is one of the most demanding harvests at Young Living's farms, yielding the greatest volume of essential oil at around -20° F (-28 C). At bone-chilling temperatures, farm crews head out into the forest to harvest and chip older black spruce trees as part of the farm's responsible forestry efforts, allowing younger and more robust trees to thrive.

Following harvest and distillation, a sample of essential oil from every truckload of chips goes to the on-site lab for testing, ensuring that every drop contains the optimal profile of beneficial constituents. Northern Lights includes a large laboratory and research centre with a state-of-the-art gas chromatography instrument for testing and documentation. Sample analysis is always completed as part of the distillation process, sometimes at multiple stages of distillation.



## HOW THE FARM GOT ITS START

Black Spruce's uniquely crisp and rich pine aroma makes it a key component of our popular Valor® essential oil blend. Valor has enjoyed such great popularity that beginning in 2013, it became clear to Young Living Founder D. Gary Young that Young Living would need to expand production of Black Spruce—and quickly. He traveled across thousands of acres, from Saskatchewan to Alaska, before discovering a remote, densely forested property with untouched, never-treated soil eight miles outside of Fort Nelson.

Gary purchased the land, set up camp, and broke ground on July 29, 2014, hoping to beat the onset of winter for the construction of the state-of-the-art, on-site distillery. Not only did he and his crew finish construction, but they also cleared land for the new fields that were planted before the ground froze in October that same year.



## DID YOU KNOW?



Gary Young personally designed the efficient, state-of-the-art distillery at Northern Lights. Its design is so innovative that some of its features have been added to existing distilleries, including the Simiane-la-Rotonde Lavender Farm and Distillery in France.



Winter at the farm lasts eight months, with temperatures dropping to -40° F (-40 C).

## LOOKING AFTER THE ENVIRONMENT AND COMMUNITY



**Reforestation of the farm.** Workers at the Northern Lights farm planted 16,000 black spruce trees in 2020 alone, as well as 4,000 lodgepole pines and 1,000 white spruce trees in 2019.

**Making the most of resources.** Spent wood chips are incinerated to produce steam for the distillery's boiler and to generate electricity for the facility, and excess electricity goes to the local energy grid. For any wood chips not used to power the distillery, a nearby pellet plant recycles them into wood pellets, an efficient heating source.

**Helping the community thrive.** The farm joins the annual Christmas parade to support the nearby Fort Nelson Family Development Society, which provides resources to help children and families reach their potential. It also pitches in to support the high school music department through bottle deposit returns and donates prizes to youth sports tournaments.

**Driving economic growth.** The farm hosts the annual Northern Lights Winter Festival, with thousands of people attending. The number of visitors coming to participate in the harvest is growing year after year, bolstering economic growth for Fort Nelson.