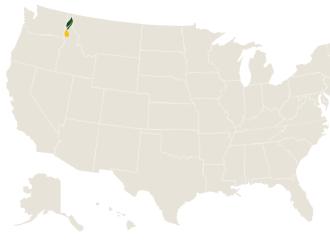
St. Maries, Idaho, USA

ST. MARIES LAVENDER FARM AND DISTILLERY

Established 1992

Botanicals sourced from this farm: Melissa, Lavender, Goldenrod, and Blue Spruce



FARM LOCATION AND BACKGROUND

The St. Maries Lavender Farm and Distillery is where the Young Living farm journey began. In 1992 D. Gary Young brought lavender seeds from Provence, France and planted them on the 200 acres of land that would become this beautiful farm. Today the farm contributes to the production of our famous Lavender essential oil and other botanicals.

BOTANICAL BACKGROUND

There are approximately 30 species of lavender that belong to the mint family and are native to countries that border the Mediterranean, but the St. Maries Lavender Farm and Distillery cultivates only the variety known as true lavender.

A member of the Lamiaceae (mint) family, lemon balm (Melissa officinalis) belongs to a genus that includes five species of perennial herbs native to Europe, central Asia, and Iran. Although Melissa officinalis originated primarily in Southern Europe it is now naturalized around the world, from North America to New Zealand.

Lemon balm's herbal use dates back over 2,000 years. Information about the herb was recorded as far back as 300 BC.

The genus name *Melissa* means "bee" in Greek, and the plant was likely named for its reputed ability to attract bees. First-century Roman naturalist Pliny the Elder wrote that lemon balm planted near beehives would encourage bees to return, and Gerard later claimed that rubbing the leaves on a hive would "causeth the bees to keep together and causeth others to come unto them."



The name
"lavender" comes
from the Latin
verb *lavare*, which
means "to wash,"
due to the Romans
using lavender to
scent their baths.

DISTILLING AND TESTING

As the first of Young Living's farms, the St. Maries Lavender Farm and Distillery started the hands-on studu of botanicals that all farms now use. The farm team conducts multiple soil, water, and plant tissue tests throughout the year to ensure the plants provide the best essential oils possible. There's also a lab located in the distillery with the first gas chromatograph (GC) ever purchased by D. Gary Young. The GC separates an essential oil into its components, making it possible to test the oils as they're extracted in real time.



HOW THE FARM GOT ITS START

Gary first purchased the 160 acres that became the St. Maries Lavender Farm and Distillery in 1992, even before he founded Young Living. After clearing the pine trees from the land, he planted Lavandula angustifolia seeds he had brought to the United States from France. Gary lived on the farm as he established the fields and built the distillery.



DID YOU KNOW?



Both Lavandula angustifolia and Melissa officinalis plants, the main crops at the St. Maries Lavender Farm and Distillery, can thrive and produce high-quality essential oils for 10–12 years.



There are many species of wildlife that call the fields of St. Maries home, including elk, whitetail deer, moose, black bears, raccoons, porcupines, and Columbian ground squirrels.



Since the beginning, Young Living members have always been invited to participate in botanical planting and annual Melissa Harvest. This fulfils one of Gary's dreams to give members the opportunity to work on a farm and fall in love with the land like he had.

LOOKING AFTER THE ENVIRONMENT AND COMMUNITY



Zero-waste initiatives. This farm honours Gary's love for nature by implementing waste recycling and water circulation. Processed plant material is composted and used and floral water—or hydrosol—is recycled and serves as dust control on the farm's interior roads.

Sustainability measures. This farm's firetube boiler was converted to be fueled by propane, which greatly reduced the emissions level, as opposed to previously running off diesel. In addition to these efforts, over 20,000 blue spruce seedlings have been planted at St. Maries, which will support the replenishment of oxygen.

Student outreach and community programs. Local students and high school honours biology programs visit the farm to learn about Seed to Seal®, sustainability, and equitable farming practices. The farm also sponsors local community programs such as the Summer Sunset concert series.