

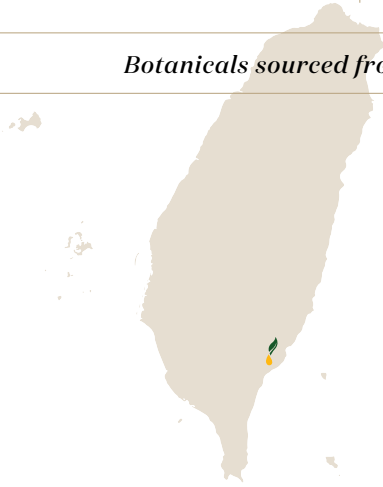
Taitung City, Taiwan

TAIWAN

COOPERATIVE FARM AND DISTILLERY

Partner Since 2012

Botanicals sourced from this cooperative farm: Xiang Mao, Hong Kuai, Jade Lemon, and Camphor Wood



COOPERATIVE FARM LOCATION AND BACKGROUND

With a coastline and mountains over 14,000 feet high (4,260 metres), Taiwan is home to diverse microclimates, giving the island a rich range of biodiversity. Similarly, the cooperative farm and distillery is made up of smaller individual farm operations that focus on different oils, including the oil obtained from the Taiwan red cypress: Hong Kuai. The farms seek to nurture and restore much of Taiwan's unique plant life after a century of deforestation and depletion.

BOTANICAL BACKGROUND

Xiang mao, also known as West Indian lemongrass (*Cymbopogon citratus*), is a hardy grass with a fresh, lemony scent that's celebrated for its culinary and folk uses.

The camphor tree (*Cinnamomum camphora*) grows natively in China and Japan, where it is valued for its essential oil and timber. In fact, centuries ago, the tree was so prized for sacred ceremonial items that the unsanctioned cutting of a camphor tree was punishable by death.

Lemon (*Citrus limon*) originally grew in the low latitudes of Asia and became a popular fruit crop shortly after its introduction to Taiwan. Taiwan has placed a great emphasis on agricultural research, which is how this cooperative farm and distillery began to focus on the unique variety known as jade lemon.

Xiang mao produces its best essential oil when it's grown in the harsh, windy conditions of the farm's mountainside Pacific Ocean shoreline.



DISTILLING AND TESTING

Adding to its collection of unique domesticated plants, the Taiwan Cooperative Farm and Distillery collects wild aromatic plants, propagates them in large greenhouses and cultivates them. To keep up with the production of these high-quality essential oil botanicals, this partner has installed a new, high-capacity steam distiller, funded by the Young Living Partner Farm Grant.

HOW THIS PARTNER GOT ITS START

D. Gary Young began his search for aromatic plants in Taiwan in 2012; in that same year, he met retired professor Dr. Ginn Lee, an agriculturalist and lifelong farmer who also owned a small distillery. Together, Gary and Dr. Lee identified 13 aromatic plants to be distilled for a limited-edition Young Living Exotic Essential Oils Collection. Following this initial partnership, Dr. Lee and his son, Tiger, joined forces with Gary to build the Taiwan Cooperative Farm and Distillery, keeping the Seed to Seal® quality commitment continuously front and centre. This expansion included Young Living's purchase of a 500-litre distiller and a woodchipper to help improve the distillery's efficiency. Today the distillery is also home to an exhibition that shares this story of innovation and partnership with all who visit.



DID YOU KNOW?



A mature hong kuai tree is between 500 and 1,000 years old, and an ancient one is between 2,000 and 4,000 years old.



Hong kuai trees are massive, usually growing to approximately 150 feet (45.72 metres) tall and up to 20 feet (6.096 metres) in diameter. It would take about 15 people, linking hands, to surround some of the more ancient trees.



Due to the unique weather conditions of Taiwan, jade lemons stay green even when they reach maturity, meaning that the essential oil typically released by ripe green fruit stays in the peel until harvesting. With more essential oil in the peel, fresh-picked jade lemons offer a stronger lemon aroma than other varieties.



LOOKING AFTER THE ENVIRONMENT AND COMMUNITY

Empowering the community. This cooperative farm is optimizing a sustainable cultivation model for select botanicals to empower the nearby community with new agricultural opportunities.

Advancing scholarship. In 2000, Dr. Lee won a presidential award recognising his contributions to Taiwan's therapeutic plant database, including his work in investigation, collection, identification, classification, and cultivation.