



July 2024 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



*First harvest at Willamette Valley Lavender
Canby, Oregon*

July 2024

Lavender season is here and our farmers are very busy this year since for many of us, our English lavender harvest is overlapping with our French lavender harvest! So this newsletter will be a bit shorter than usual.

Featured French Lavandin Cultivars (*Lavandula x intermedia*) 'Riverina Thomas' and 'Riverina Alan'

*Chris Mulder
Barn Owl Nursery*



PC: Park Place Perennials

'Riverina Thomas' and 'Riverina Alan' were developed in Australia at the Charles Sturt University's School of Agriculture and Wine Science and Larkman Nurseries and were patented in 2008. They are large, fast growing lavandin cultivars. Both of these lavandins have very long stems and make beautiful fresh and dried bouquets. Their flowering spikes are longer than most other lavandin cultivars and both of these lavandins

Wherever you are, we hope that you are able to visit a lavender farm this season to experience the sights and smells of a lavender field in bloom. There are many events and several PNW lavender festivals to enjoy. Lavender is truly one of Mother Nature's most lovely gifts.

Have a great July!

Blueberry Lavender Lemonade

Recipe and photo by thecoppertable.com



Ingredients

FOR THE LEMONADE

- 1 cup Water
- 1 cup Granulated Sugar
- 1 1/2 cups Lemon Juice
- 5-6 cups additional Water (enough water to yield 2 quarts of lemonade)

FOR THE BLUEBERRY LAVENDER SYRUP

- 1 1/2 cups Blueberries (fresh or frozen)
- 1/2 cup Granulated Sugar
- 1 Tbsp dried Culinary Lavender Buds

would be a great choice for July weddings. The buds dry well and stay on their strong stems when they are used in dried arrangements or bouquets. Though not considered culinary lavenders, the dried stems from these lavandin cultivars make good skewers for savory culinary uses!



PC: Monrovia.com

'Riverina Thomas' (*Lavandula x intermedia*)

Flower Color: dark blue-violet

Stem Length: 2-3 feet

Plant Height: 2-3 feet

'Riverina Thomas' is a mutation of *L. x intermedia* 'Grosso'. It has longer flower spikes on longer thicker stems than 'Grosso'. The plant forms a large compact globular form and flowers slightly earlier in July than 'Grosso'. It has darker blue-violet flowers that yield a high oil content. 'Riverina Thomas' makes very fragrant, lovely fresh and dried bouquets, wreaths, and arrangements. The dried flower buds can be used to fill sachet bags and for other crafts.

Instructions

1. First, make the lemonade.
2. In a small saucepan on medium high heat, add the 1 cup of water and 1 cup of granulated sugar and bring to a simmer. Let it cook for 5 minutes or so, to reduce a little. Remove from heat and set aside.
3. Juice your lemons until you have about 1 1/2 cups of lemon juice.
4. Add the lemon juice to a pitcher that holds at least two quarts.
5. Add the sugar and water mixture to the pitcher and stir.
6. Add enough additional water to the pitcher to equal 2 quarts (or 8 cups).
7. Refrigerate the lemonade while you make the blueberry lavender simple syrup.
8. Now, make the syrup.
9. In a medium sized saucepan over medium heat, add the 1 1/2 cup of blueberries and the 1/2 cup of sugar and the 1 Tbsp of lavender and stir to combine.
10. Cook for about 3 to 5 minutes, until the blueberries begin to burst.
11. Use a potato masher to break up the berries and release the juice.
12. Once the berries are broken up, let the mixture simmer for another 3 to 5 minutes.
13. Place a mesh strainer over a bowl and pour the blueberry mixture into it.
14. Using the potato masher or the back of a spoon, press on the blueberries to squeeze out as much juice as you can.
15. Remove the mesh strainer from the bowl and pour the syrup from the bowl into a container with a lid and refrigerate to cool.
16. Once the syrup and the lemonade are cooled, remove from the fridge and pour four 16 ounce glasses of lemonade.
17. Into each glass, slowly pour in about 1/4 cup of syrup. The syrup will sink to the bottom and create a layered or ombre effect. Enjoy!

Notes:

If you like, you can use smaller glasses to serve more people, just use a little less syrup in each glass. You don't have to do the layered effect, you can just pour the syrup into the pitcher of lemonade and give it a good stir.

Leftover syrup can be used in cocktails or as an ice cream topping.

Featured Farmer:
Down By the River Lavender
Wenatchee, Washington



PC: Larkman Nurseries

'Riverina Alan' **(*Lavandula x intermedia*)**

Flower Color: dark blue-violet

Stem Length: 2-3 feet

Plant Height: 3 feet

'Riverina Alan' is a mutation of *L. x intermedia* 'Seal'. 'Riverina Alan' is a larger plant than 'Seal' with larger leaves and flowers on thicker stems. The plant retains the open form of 'Seal', but flowers slightly earlier in July. It has much larger flower spikes that produce several times more oil per flower. It will grow to around 35-40" high and 35-40" wide. When planted in a row and spaced 4 to 5 feet apart, 'Riverina Alan' will form a tall sturdy hedge or border. The flowers dry well on the stem and make lovely fresh and dried bouquets or arrangements. The dried buds can be used in crafts and to fill sachet bags.

Lavender in the News

On the Lavender Trails

In the July-August 2024 issue of AAA magazine, there is a **nice article** about some of the PNW lavender farms and festivals of the season. Check it out!!

LNW Member
Lavender Farms in

Full Bloom



Beth Hammerberg's husband, Jason, had been growing and selling lavender at his school's plant sale when the couple, both Agriscience teachers, started planting lavender in their yard in 2014. They chose lavender "because it is fire-wise and drought tolerant", says Beth. In 2016, when they started to realize how much lavender they were putting in the ground just to fill their front yard, they decided to try lavender farming. Beth reflects, "lavender farming seemed like a fun and natural fit given our backgrounds and interests." Their 3000 plant farm now consists of several varieties including 'Buena Vista', 'Super', 'Riverina Thomas', 'Pacific Blue', 'White', and 'Munstead'.

Continue reading...



PC: Pace Family Lavender and Hobby Farm, WA.



PC: Thistle and Bloom Lavender, OR.



PC: Lavender Ranch, WA.



PC: Barn Own Nursery, OR.

LNW Member Announcements and Events

SAVE THE DATES!

AUGUST 22, 7:00 - 8:30 pm
LNW Video Member Meeting
Lavender Season Recap and Discussion

OCTOBER 4 - 6

PNW Regional Lavender Farm Tours and LNW Member Meeting Central Oregon

Find Lavender Northwest Members, Events, and Products

There are several places on the Lavender Northwest website where you will find information about our members' lavender farms and businesses in Oregon, Washington, Idaho, and Montana.

When you go to the Lavender Northwest website, you will discover many of the outstanding lavender resources in our Pacific Northwest region and all that our LNW members offer.

You can start your search by clicking **Access Lavender** and then going to:

Find a Member - see LNW Professional Members' Profiles

Lavender Happenings - see the Events our members attend or offer on their farms

Lavender Marketplace - see Members' Products and the Services they offer.

You will find our members' websites and their online stores, the farms and stores that are open to the public, farms that offer u-pick lavender, lavender plants, essential oils, and many more local, culinary and fragrant lavender products. Some of our members are wholesale providers, culinary specialists, and product creators!

Attention All LNW Members: We Need You!

Volunteers are needed to help in LNW work groups.

Please email info@lavender-nw.org to volunteer.

We will contact you with more information and a link to join the online work group meetings.

Become a Member

Have you thought about being a member of Lavender Northwest?

[Join Us!](#)

Visit our website for more information: lavender-nw.org

Stay Connected!

Follow us on [Facebook](#) and [Instagram](#)

Do you have a recipe or photo you'd like to share? Please send it our way. We'd love to include them in the newsletter!

Contact: [Pam Baker](#)

And finally, Dear Readers...

"Let's dance in the sun, wearing wild flowers in our hair."

~ Susan Polis Schutz



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