



August 2024 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



Lavender Distillation at Little Lavender Farm

August 2024

Lavender season is winding down but lavender farmers are still hard at work as there is much to be done to maintain our fields and to use the lavender we have harvested. One of the ways that we use our harvested lavender is essential oil distillation so that the oil can be used in soaps, salves, and many other products throughout the year. If you're curious about distillation, Beth Hammersberg from Down By The River Lavender

French Lavandin (*Lavandula x intermedia*) Late & Long Blooming Varieties

*Chris Mulder
Barn Owl Nursery*



*Lavandula x intermedia
'Fragrant Memories'
PC: Dowerderry Nursery*

Would you like to see lavender flowers bloom longer and enjoy their beauty and fragrance later in the summer? In the Pacific NW, we are fortunate to have several varieties available that bloom longer and later. These include several French lavandins that are harvested later to be distilled for their high yield of essential oils that can be used in many lavender products.

In general, lavandin plants grow fast, form large compact shrubs, and have attractive silver-green foliage all year. They produce long stems with long flower spikes and very

has several **informative videos** that break down the process and give you a peek into this wonderful alchemy.

Another educational opportunity comes through the **OSU Small Farms program**, which offers many informative **events** and **online resources** for small farmers of all kinds! For those of you who have online shops, they even have a **helpful guide** to online marketing.

Enjoy the rest of your summer!

Caramelized Peach and Lavender Scones

Recipe and photo by howsweeteats.com



Ingredients

- 3 large peaches *sliced*
- 2 tablespoons olive oil
- 3 tablespoons brown sugar
- 3 1/4 cups all-purpose flour
- 1/3 cup sugar
- 1 tablespoon culinary lavender, *plus extra for sprinkling*
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

fragrant flowers that start blooming around mid July in the Pacific NW. There are a few varieties that start blooming later in July and will hold their color and scent through most of August, in some of our NW regions.

The late and long blooming lavandin varieties also encourage bees and other beneficial insects to stay in the garden longer, after other flowers have faded.

Most lavandins have an average height of around 24-30", but some of the largest lavandins grow to be 30-40," when they fully mature. They need space to grow well and should be planted at least five feet apart. They can be planted to form a hedge or tall border in a garden or along a driveway. They are impressive plants when grown in mass or in rows in a field and throughout the landscape, and also when they are planted alone to create a focal point in smaller spaces.

Lavandins are a nice choice for very fragrant fresh and dried bouquets for events and weddings. The dried buds stay on the stems and hold their scent and color well. They can also be used for crafts like lavender wands and wreaths.

The dried buds can be used throughout the year to make fragrant gifts and to fill sachets bags. Usually, the flowers and buds of most lavandins are not used for culinary lavender since their camphorous essential oils are strong and they can overpower most foods and beverages. However, their long sturdy dried flowering stems can be used as skewers to garnish a variety of foods. The stems may be burned to impart a subtle, lavender

- 3/4 cups cold unsalted butter, *cut into pieces*
- 2/3 cup buttermilk
- 2 teaspoons vanilla extract
- 1/2 teaspoon lavender extract, *if you want more lavender flavor*
- 1/4 cup heavy cream
- 1/4 cup raw sugar
- 1 to 2 cups powdered sugar

Instructions

Preheat the oven to 400 degrees F. Line a baking sheet with parchment paper. Toss the peaches with the olive oil and brown sugar. Roast for 15 minutes, then toss and roast for 10 minutes more until caramel-y. Remove the peaches and let them cool.

In a large bowl, whisk together the flour, sugar, lavender, baking powder, soda and salt. Add the butter and using your fingers, a fork or a pastry blender mix it together and combine until the butter forms coarse crumbs. I usually take a full 2-3 minutes and do this with my fingers. Add almost all of the peach slices, reserving about 1/3 cup of slices and a little juice. Toss the slices with the flour and butter crumbs.

Make a well in the center and add in buttermilk, vanilla extract and lavender extract (if using it). Mix with a large spoon until a dough forms and comes together – it will be sticky! Just make sure your hands are floured and so is your work surface. Divide the dough in half and pat it into two 6-inch circles on the floured surface or one larger circle. Cut the circles into 6 or 8 wedges. Brush each with some heavy cream, then sprinkle on a bit of raw sugar. Place the scones on a baking sheet and bake for 10 to 12 minutes – or about 15ish minutes for larger scones. Top with the glaze before serving.

To make the glaze, add the remaining peaches and syrupy juice to a food processor. Blend until pureed then pour the mixture into a bowl. Stir in the powdered sugar. You want a syrupy glaze, so you might need to add more sugar 1/4 cup at a time to thicken it. If it becomes too thick, whisk in 1 teaspoon of milk or water.

Featured Farmer:
RavenCroft
 Mulino, Oregon

scented smoke to lightly flavor foods being cooked outside for a barbecue.

Bundles of dried lavender stems can also be burned as kindling in an outdoor or indoor fireplace for a fragrant fire to cozy up to as the nights get cooler.

Here is a list of some of the late and long blooming French lavandins available in the Pacific Northwest.

Lavandula x intermedia cultivars:

- 'Anniversary Bouquet'
- 'Bleu de Collines'
- 'Fragrant Memories'
- 'Fred Boutin'
- 'Gros Bleu'
- 'Grosso'
- 'Jaubert'
- 'Phenomenal'
- 'Scottish Cottage'
- 'Seal'
- 'Sumian'
- 'Super'
- 'Sussex'
- 'Tuscan'
- 'White'



PC: Herzindagi.com

Uses for Lavender Leaves

We all know that lavender buds, bouquets and oil are great for crafts and household products...but did you know that you can also use lavender leaves?

For example, they can be infused in oil, which can then be used for salves, and they can be used in a



Michael Lemmers, owner of RavenCroft, as well as LNW's current president and longtime board member, is also a practicing physician with a private practice in Silverton. We're not sure how he does everything he does and stays sane, but we are always thankful for his scientific mind and insights. He has contributed several really informative articles to the LNW body of literature about lavender essential oil and its components, breaking down and distinguishing facts from fiction. Here's a little bit about him:

How long have you been growing lavender?

I planted my field in 2012 and had a moderate harvest in 2014, followed by my first big harvest in 2015.

What led you to be a lavender farmer?

I purchased the RavenCroft property in 2009 and decided to "grow something" in order to maintain a county tax deferral for farming. I had to spend a couple of years clearing out blackberry and broom, and during that time, came upon the lavender idea after I learned that deer were unlikely to bother it. I developed a relationship with OLA and Sarah Bader (before she closed her business) and these contacts helped me figure out how to prepare and plant the field. Sarah provided all of the initial plants.

[Read more...](#)

soothing bath with other herbs. **[This article](#)** provides more information and instructions for these uses and more!

Lavender in the News

Lavender Distillation

A **[recent article](#)** in the Seattle Times highlights Ivy Cheung, owner of Snofalls Lavender Farm in Washington and her pivot into distillation at the end of her u-pick season a few years ago. The article also quotes LNW president Michael Lemmers, who happens to be this month's featured farmer! (see left)

LNW Member Announcements and Events

SAVE THE DATES

LNW SUMMER QUARTER ONLINE MEMBER MEETING

THURSDAY, AUGUST 22, 7:00 - 8:30 pm

Held online in the comfort of your home or office

Lavender Season Review will focus on the following topics:

- Lavender NW Branding Project
- 2024 Lavender Season Survey

- Members' Discussion on 2024 Season
- October Meeting Information

**LNW AUTUMN QUARTER MEETING
LAVENDER LEARNING ON LOCATION:
CENTRAL OREGON TOUR
OCTOBER 4 - 6**

Tour Five Lavender Farms in Central Oregon

Free and open to anyone who would like to attend!
REGISTRATION IS REQUIRED

Read more about this great opportunity and register:

[LEARN MORE](#)

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...

"Lavender's fragrance is like a dream,
a scent that lingers in the memory long after it's gone."

"As I breathe in the scent of lavender,
I feel my body relax and my mind calm."

~Authors unknown



Lavender Northwest

PO Box 1230

Silverton, OR. 97381

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Email



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