



September 2024 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



Carriage House Lavender, Sherwood, OR

September 2024

It's Autumn! For many lavender farmers in the Pacific Northwest that means harvesting the last flowers from their field and lightly pruning their plants for the last time before winter arrives.

Whether you're a lavender farmer or a home gardener, early autumn is also a great time to plant hardy lavenders, especially if you want to replace old plants or add new lavender varieties to your landscape.

In most regions of the Pacific NW, autumn is a good time to get lavender plants established in the ground. Get a headstart by planning and preparing your space for planting now. Take advantage of the season's cooler days and nights and let the light rain help your lavender plants get established now, before winter arrives.

Double-Blooming Lavenders

*Chris Mulder
Barn Owl Nursery*



*'Buena Vista'
PC: High Country Gardens*

'Buena Vista' (*Lavandula angustifolia*)

Flower Color: Bright Violet Blue

Stem Length: 10-12 inches

Plant Height: 18-24 inches

Introduced by: Dr. Don

Roberts, Premier

Botanicals, Ltd. and

Lavender Lake Farm,

Independence, OR, 1988

Named for: his road,

Buena Vista, which means beautiful view

Best uses: bouquets, crafts, culinary, oil

This popular Pacific NW introduced lavender has an open free-flowing, somewhat floppy growth

Enjoy the bounty of Autumn!

Lavender-Spice Mulled Cider

Recipe and photo: Nancy Baggett



I love the combination of seasonings in this super-fragrant and full-bodied apple cider. It is worth purchasing some lavender buds and a vanilla bean, though you can sub vanilla extract for the piece of bean, if necessary. I call for whole spices because they taste fresher and don't leave residue in the cider, but you if you must, ground spices will certainly suffice. Tip: Yes, I know that cardamom is very pricey, but it imparts a truly enticing aroma in the recipe. Sometimes Indian grocery stores or ethnic spice shops sell it in bulk, so you can purchase a small amount. And note that any that's left over is superb in chai tea or chocolate. Nancy Baggett

Ingredients

- 2 quarts good-quality sweet (not hard) apple cider
- 2 to 3 teaspoons packed light or dark brown sugar, optional
- 4 or 5 nickel-size thin slices of peeled fresh ginger root (or substitute slices of crystallized ginger instead)
- 2 to 3 teaspoons dried culinary lavender buds

habit. The dark buds open to bright violet flowers that are separated on long stems. The plants bloom heavily in June and again in early fall. The flower buds dry well on the stems, if harvested before they are all fully open, and hold their dark color. They are used to make long-lasting dried wreaths and arrangements. The dried buds are used in other lavender crafts, as well as in culinary lavender products. The flowers are also distilled for their essential oil. 'Buena Vista' is widely planted in the fields at many lavender farms in the Pacific NW. **Note:** This cultivar is difficult to propagate.



'Sharon Roberts'
PC: RavenCroit

'Sharon Roberts' (*Lavandula angustifolia*)

Flower Color: Bright Violet Blue

Stem Length: 10-12 inches

Plant Height: 20-24 inches

Introduced by: Nichols Garden Nursery in Albany, OR. The plants came from Dr. Don Roberts, Premier Botanicals, Ltd. and Lavender Lake Farm, 1989
Named for: Nichols' named it for Don's wife, Sharon
Best uses: bouquets, crafts, culinary, oil

- 1 2 3-inch cinnamon sticks, broken in half or thirds crosswise
- 1/2 -inch piece vanilla bean, coarse-chopped or broken into pieces (or 1/2 teaspoon vanilla extract)
- 1 teaspoon whole allspice berries, slightly crushed
- 1/2 teaspoon green cardamom seeds (the small hard seeds removed from cardamom pods)
- 4 whole cloves, slightly crushed
- Small crab apples or orange slices for garnish
- Culinary lavender sprigs for garnish, optional

Instructions

1. In a 4-quart or similar stainless steel, enameled, or other non-reactive saucepan, stir together the cider, sugar, ginger root, lavender, cinnamon, vanilla, allspice, cardamom, and cloves.
2. Heat over medium-high heat just to a simmer, then adjust the heat so the mixture barely simmers, uncovered, for at least 30 minutes and up to 1 hour. If using immediately strain the cider through a very fine mesh sieve and serve, garnished with small crab apples or orange slices, and lavender sprigs if desired.
3. Alternatively, let cool, strain through a fine mesh sieve, then refrigerate, covered, up to 3 days. Reheat the mulled cider until piping hot but not boiling and serve. Makes about 6 1-cup servings, or 1 1/2 quarts (due to the evaporation during simmering).

Pruning Lavender in the Fall

Chris Mulder, Barn Owl Nursery

Early autumn is a good time to lightly prune **hardy** lavender plants and help prepare them for the winter months.

In general, once lavender plants are established in the ground and in containers, they should be well-pruned for the whole life of the plant.

Hard pruning is usually done in the spring, after danger of frost, and in the summer, after harvesting the first flowers.

Depending on the climate, and the regions where the lavender plants are being grown, some hardy English lavenders, *Lavandula angustifolia* varieties, can produce secondary flowers in the late summer and early fall. Lavender plants can benefit from one more light pruning in September and October, before the first frost arrives.

If hardy lavender plants are pruned at this time, they may hold their shape better over the winter months and may grow well for at least 10+ years. Regular pruning of most hardy lavender varieties may also help lavender plants stay healthy and look more attractive over time. The plants may look less woody and produce more foliage and flowers in the following spring and summer seasons. Light pruning in the fall may also help lavender plants hold their shape over the winter, so they have less winter damage, and give them a better chance of

'Sharon Roberts' lavender is similar to 'Buena Vista' with an open growth habit. The plants bloom heavily in June and again in early fall. The buds, flowers, and oil are especially fragrant and have the same uses as 'Buena Vista'.

Read more . . .

Other double-flowering English lavenders (*Lavandula angustifolia*) varieties:
 'Eola' (NW introduced)
 'Pastor's Pride'
 'Premier' (NW introduced)
 'Sachet' (NW introduced)
 'Sarah'
 'Seal Seven Oaks'
 'Two Amys'
 'Two Seasons/Irene Doyle'

The Importance of Pruning

*Chris Mulder,
Barn Owl Nursery*



PC: Pam Baker

In my experience, I have found that pruning lavender plants in the spring and summer, and lightly in September, helps them to look and grow better over a longer period of time. This has worked well for me, but not everyone growing lavender in different locations and conditions in the Pacific NW will prune their lavender plants that often.

Pruning should begin early when lavender plants are

surviving extreme climate changes over a longer period of time.

Seasonal Tip: After harvesting the last lavender flowers from the summer season, take time to cut off any additional faded and flowering stems before the first frost arrives in your region.

Featured Farmer:

B&B Family Farm
Sequim, WA



One day about 11 years ago, Bruce McCloskey was looking for a farm that he could work, along with his wife Bonnie, daughter Kristy, and son-in-law Zion He and

Bonnie had just finished up their time living on a boat and exploring the Alaska coastline, and had fallen in love with the Pacific Northwest in the process. So after deciding that farming was their next adventure, and with Kristy and Zion moving up from San Diego to join them, Bruce set off on his search. There was this one farm with a great barn that he admired, Angel Lavender Farm, but it wasn't for sale, so he kept searching, found a vegetable farm he thought could work, and put in his offer. But one day driving down Old Olympic Highway, and while he was under contract on that vegetable farm, he saw a for sale sign at that lavender farm with the great barn. He stopped, slowly backed up, and knew in that instant that he wouldn't be farming vegetables but would instead be farming lavender.

[Read more...](#)

still young. Younger plants would have a better start if they were not allowed to flower the first year because then all the new growth would go into the foliage, not the flowers This will also help the young lavenders to look less woody and have more foliage at the base of the plants.

English lavenders (*L. angustifolia*) cultivars usually require more pruning to hold their shape than French lavandin (*L. x intermedia*) cultivars, while Spanish lavenders, (*L. stoechas*), require even more pruning. Other fast-growing tender species of lavender that do not survive a winter outside in the Pacific NW usually do not need to be pruned as often if they are only grown outside in the summer months. However, they will flower more during the season if the long flowering stems are cut off as the flowers fade.

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In The News: Agrotourism Update

Oregon Property Owners Association is partnering with family farms around the state on the **Keep Oregon Farming** campaign. This campaign seeks to update regulations to allow for greater flexibility in agritourism activities which could provide farmers with the financial stability they need to thrive during these challenging economic times.

SAVE THE DATES & JOIN US

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](#)

Attention Active Lavender Farmers!

Join the Willamette Valley Agritourism Network email group!

We are committed to only adding active farmers/ranchers who currently offer agricultural tourism or are actively moving in that direction to this network. This email group exists so that farmers can share and learn together. It is a place to post questions, ideas, best practices, opportunities, or concerns. If you are a farmer or rancher and would like to join, please go to <https://beav.es/59V>

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 all LNW work groups. These groups normally meet for one-hour, once a month, on a Thursday evening (online).

Internet Group: We need individuals with some website design and maintenance experience. If you or someone you know has even a little experience with any aspect of website construction and Word Press, we would appreciate help with ongoing website refinements.

Community Group: Members in all LNW regions are needed to help plan LNW meetings and actively participate in educational opportunities for LNW throughout the year. This includes contributing information for the LNW newsletter and social media.

Capacity Group: The LNW Products committee is a sub-committee of the Capacity work group. The LNW Products committee needs members from all LNW regions to participate on the committee.

Branding Group: There is a good deal of exciting work to do as we begin incorporating our branding and promoting of *NW-Grown Lavender* across the region and beyond.

Please email info@lavender-nw.org to volunteer in a work group. 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...

"To be a farmer is to be a student forever, for each day brings something new."

~ John Connell



Lavender Northwest

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