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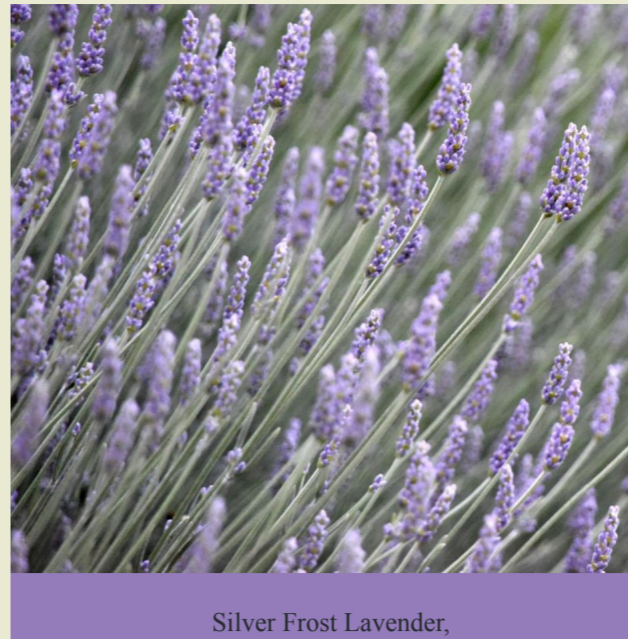
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January 2021 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



Snowy Lavender Field at the English Lavender Farm in Applegate, Oregon



Silver Frost Lavender, PC, Wayward Winds, Newberg Oregon

Featured Lavenders: *Lavandula x chaytorae* cultivars

This group of hybrid lavenders are a cross between *L. angustifolia* subspecies *angustifolia*, English lavenders, & *L. lamata* (Woolly lavender). These lavenders form striking silver mounds year round, with nice winter foliage. These lavenders have the hardiness of their English lavender parent and the attractive silver-grey woolly leaves, stems and buds inherited from Woolly lavender.

The *L. x chaytorae* cultivars grow best in especially well-drained soil in dry sunny locations. They are frost-hardy to 14 degrees F. These lavenders make attractive garden borders or hedges. They are also striking when they are grown as a specimen plant with other perennials for contrast in the garden. The flowers provide a sweet pungent lavender scent and make nice fresh-cut bouquets. The long flowering stems can be made into lavender wands and the dried buds are used for fragrant sachets and crafts.

The first lavender in this group occurred in the 1980s in the United Kingdom as a garden seedling. Since then, other cultivars in this group have been selected in the United Kingdom, the USA, Australia and New Zealand. There are currently around fourteen named cultivars in this group of lavenders.

'Silver Frost' aka 'Kathleen Elizabeth' (*Lavandula x chaytorae* cv.)

Flower Color: Dk. Violet-Purple
Stem Length: 12-15 inches
Plant Height: 18-20 inches

This bushy, compact lavender blooms in late June into July and has very silvery-white woolly foliage. It makes an excellent landscape plant and hedge. The plants produce many flowering stems with a lot of buds on each of the large flowering spikes.

This lavender started as a seedling found in an open-pollinated garden in 1991 at Van Hevelingen Herb Nursery, Newberg, OR. OLA members, Andy and Melissa Van Hevelingen, named this lavender after their daughter, Kathleen Elizabeth.



Lavender Dryer Sachets

Supplies

- Heat sealing tea bags
- Dried lavender buds
- Cotton muslin bag

Directions

- Loosely fill tea bags with lavender buds.
- Iron from the open side of the tea bag closed, leaving the iron on the bag for about 10 seconds.
- Insert tea bag into muslin bag and pull string tight, double knotting, to make sure lavender buds don't escape.
- You can decorate the bags with design stamps or you can easily make your own cute bags with your favorite material.

Provence Potato Soup

from *Discover Cooking with Lavender* by Kathy Gehrt



PC, The Expat Dishion

Ingredients

- 3 slices bacon, cut into 1/4 inch pieces
- 1 large yellow onion, finely chopped
- 1 clove garlic, minced
- 2 carrots, finely chopped
- 2 celery stalks, finely chopped
- 2 tsp herbes de Provence
- 1/2 tsp salt
- 1 tsp ground black pepper
- 4 cups vegetable or chicken stock
- 3 pounds (about 4 cups) russet or Yukon Gold potatoes, peeled and cut into 1/2 inch cubes
- 2 Tbsp chives (optional)

Directions

- Cook bacon in a large saucepan over medium heat for about 5 minutes.
- Saute onions, garlic, carrots, and celery in the bacon fat. Add herbes de Provence, salt, and pepper. Cook until vegetables are soft, about 7 minutes.
- Add stock and bring mixture to a boil.
- Add the potatoes and return to a boil. Allow mixture to cook for 3 minutes, stirring often.
- Reduce heat and let mixture simmer, uncovered, until potatoes are soft and can be easily pierced with a fork, about 20 min.
- Serve in small bowls and garnish with chives, if desired. Enjoy!



PC, The New Potato

Lemon Lavender Bourbon Toddy

from *The Lavender Cookbook* by Sharon Shipley

Ingredients

- 6 c. water
- 3 c. sugar
- 1 tablespoon culinary lavender
- 4 1/2 c. fresh lemon juice
- 2 1/4 c. bourbon
- Cinnamon sticks (garnish)
- Lemon slices (garnish)

Directions

In a large saucepan, mix the water, sugar, and lavender. Bring to a boil over high heat and stir to dissolve the sugar. Cover, remove from the heat and let steep for 5 minutes.

Strain out the lavender and return the liquid to the saucepan. Add the lemon juice and bourbon. Bring just to a simmer over medium heat. Serve in mugs and garnish with cinnamon sticks or lemon slices.

Lavender Creme Fraiche

Makes about 1 cup

Ingredients

- 1 cup heavy cream (not ultrapasteurized)
- 2 tablespoons buttermilk
- 1 teaspoon dried culinary lavender buds, finely ground in a spice grinder

Directions

Combine the cream and buttermilk in a glass bowl.

Cover loosely with plastic wrap and let stand at room temperature (65-70 degrees) for 8-24 hours or until very thick. Stir in the lavender. Cover tightly and refrigerate overnight before using. Store in the refrigerator for up to 10 days.

A Few of our Favorite Lavender Cookbooks:

Cooking with Lavender by Nancy Boggett

Discover Cooking with Lavender by Kathy Gehrt

The Lavender Cookbook by Sharon Shipley

Announcements

January 2021

Happy New Year from Lavender Northwest!

It is the mission of Lavender Northwest to recognize and promote the Northwest as an outstanding region for lavender in the United States.

This year, Lavender Northwest (LNW) will work on expanding its reach and influence to serve the greater northwest. We believe that more lavender growers and producers from our northwest region will join LNW in building a strong and resilient regional organization.

This means that lavender farmers and lavender producers throughout the northwest can join us to serve lavender consumers in Oregon, Washington, Idaho and Montana, and that LNW can help northwest farmers and producers market their farms, events, products, and services.

In addition, LNW will expand the capability of online platforms to offer LNW Professional members' products, (made from northwest-grown lavender), directly to the consumer.

The vision of Lavender Northwest is to promote a spirit of community, collaboration, and mutual support among northwest businesses and services that provide outstanding lavender-based resources, products, education, and farm experiences, thereby showcasing the Northwest as an exceptional lavender resource in the United States.

Membership in LNW is limited to those farmers growing lavender in the northwest and producers using northwest-grown lavender. Lavender cultivars and students of lavender are welcome to participate as Associates of the LNW organization.

We hope this monthly public LNW Newsletter will inspire and inform you about lavender and its many uses, as well as guide you to local lavender farms and businesses to visit online and in person this year!

Lavender Northwest Newsletter Editors,
Pam Baker & Chris Mulder

Lavender Northwest Members (former OLA & WLA Members)

Mark your calendars!

Saturday, January 23, 2021, 4:00-5:30 pm, OLA will host a LNW Zoom Quarterly Member Meeting to fully introduce Lavender Northwest. We hope you will join us!

Important Information for Current OLA Members and New LNW Members

As we transition to Lavender Northwest, our membership levels have changed to just two levels: **Professional and Associate.**

The **Professional** level is for those with direct ties to lavender grown in the Pacific Northwest, either as a grower, primary product supplier (plants, bundles, buds, oils, etc.), or as a product developer featuring northwest-grown lavender.

An **Associate** member supports the efforts of Lavender Northwest to promote awareness and expansion of regional lavender growers and product developers and may have a potential business interest involving northwest-grown lavender.

If you are a **current OLA Grow or Promote With Us member**, it is important that you re-enroll so that our membership lists are accurate -- no payment is needed until the next time your membership is due. Please follow **these step-by-step instructions** to update your information.

Current OLA Relax With Us members do not need to do anything until their renewal date and they get an email message that their OLA membership will expire.

New members, please follow **these step-by-step instructions** to enroll.

Lavender Northwest Member Farms and Shops Open in January

Please call ahead before visiting any farms or shops as hours may have been changed and some are open only by appointment.

Lavender Farms Open for Appointment Only

Barn Owl Nursery - Wilsonville, OR.
Blue Mountain Lavender - Lewden, WA
Eagle Creek Lavender - Eagle Creek, OR.
McKenzie River Lavender - Springfield, OR.
Still Waters Lavender - Redmond, OR.
Sunderland Acres Lavender Farm - Portland, OR.

Lavender Gift Shops Open Year-round

Evening Light Lavender, 5552 S. Wallbridge Rd, Deer Park, WA, **Tues-Fri, 10 am-6 pm**

Lavender Wind, 15 Coveland St. #284, Coupeville, WA, **Daily, 10 am - 5 pm**

Little Lavender Shop, 108 S College St, Newberg, OR, **Winter Hours: Fri and Sat, 11 am - 4 pm (or by appointment)**

Pelindaba Lavender-Ashland, 30 N. Main Street, Ashland, OR, **Daily, 11 am - 5 pm**

Durant at Red Ridge Farms, 5510 NE Broyman Orchards Rd, Dayton, OR, **Daily, 11am - 4pm**

Educational Opportunities

Update on USLGA Conference

Mark your calendars for the first virtual USLGA Conference on **March 19 & 20, 2021** - where the theme will be "Growing a Resilient Lavender Business."

We will gather and share ideas without having to make any travel plans, or worry about the weather or what to wear!

There will be educational workshops, guest speakers, vendor booths, and networking. We are also planning a series of public sessions, "Learn from the Growers."

Lavender growers are like their plants ... resilient, refreshing, strong, and multi-functional! Registration for the conference will be begin in January.

Self-paced Online Course Curriculum for Growers

The **Lavender Curriculum** is an interactive, online program designed to provide a comprehensive and accessible learning experience. This self-paced course was developed in collaboration with land-grant universities, the United States Lavender Growers Association, and USDA's North Central Regional Center for Rural Development. Content was developed with the expertise of lavender growers, a wide-range of scientists, and is supported by a team of 24/7 technical support.

Where: This is a completely on-line course via the Michigan State University's Desire to Learn distance learning service. The course utilizes videos, audio, web resources and interactive content. To complete the course, computer speakers and an up-to-date system is required - check your system qualifications.

Who: This course was specifically developed for beginning lavender growers but the regional diversity, expertise and breadth of topics make the course relevant for even the most seasoned producers.

Cost: \$30 for a dynamic curriculum developed by nationally recognized lavender experts.

For more information and to enroll, visit their [website](#)



Roasted Lavender Spiced Pears with Dried Plums and Almonds

from *The Lavender Cookbook* by Sharon Shipley
Makes 8 servings

Ingredients

- 3/4 cup pineapple juice
- 4 firm but ripe Anjou pears
- 4 tablespoons unsalted butter
- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- 1 vanilla bean, cut in half lengthwise
- 1/2 pound soft pitted dried plums, (prunes) quartered
- 1 tablespoon dried culinary lavender, finely ground in spice grinder
- 1 cup sliced almonds, toasted
- Lavender Creme Fraiche (see recipe on right)

Directions

- Preheat oven to 450 F. Line a rimmed baking sheet with parchment paper.
- Place the pineapple juice in a large bowl. Peel the pears, halve lengthwise, and remove the cores with a melon baller or spoon. Slice each half into 3 wedges. As you work, add the pears to the bowl and toss with the juice.
- Melt the butter in a large skillet over medium heat. Stir in the sugar and cinnamon. Scrape the vanilla seeds into the skillet and add the rest of the bean. Add the plums and lavender. Drain the pears and add to the skillet. Stir to coat well.
- Transfer the mixture to the prepared baking sheet and spread in an even layer. Bake for 15 to 20 minutes or until the pears are just tender. Remove from the oven and gently stir in 3/4 cup of the almonds.
- Divide the fruit among dessert bowls. Spoon on some of the pan juices and sprinkle with the remaining 1/4 cup almonds. Top with spoonfuls of Lavender Creme Fraiche.

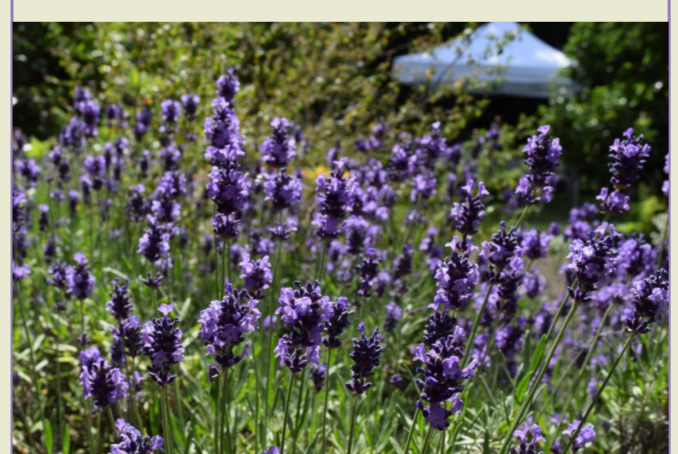
About Lavender Northwest

Lavender Northwest is an organization created for the purpose of showcasing and promoting lavender grown in the Pacific Northwest.

It draws upon established regional expertise in lavender cultivation, preparation of primary lavender products, and incorporation of lavender into value-added products.

Through collaborative promotional opportunities, as well as focused educational efforts, *Lavender Northwest* intends to serve its members by offering extended reach to potential consumers, by expanding technical and business knowledge, and by providing support for interested individuals and developing lavender businesses.

Dedicated to the interests of regional lavender growers and product-makers, the organization is structured as a non-profit corporation and evolved through the cooperation of its progenitors, the *Oregon Lavender Association (OLA)* and the *Washington Lavender Association (WLA)*.



Stay Connected!

Check out our [website](#) for more information on lavender and its many uses!

Be sure to follow us on [Facebook](#) and [Instagram](#) for more ideas!

Be part of the conversation!

Do you have a lavender-related recipe, growing tip, or experience that you'd like to share? Please contact: plbaker@littlavelandfarm.com.

Support Local Farmers And Artisans!

Many of our LNW member farms and businesses have **online shops** where you can find all kinds of amazing lavender products on their websites. Check them out, bring a little cheer into your home, and help support a small business!

- B&B Family Farm
- Blue Mountain Lavender
- Buds, Blossoms & Bouquets
- Buena Vista Lavender
- Butte Creek Lavender
- Carriage House Lavender
- Cascade Lavender
- Country Garden Farm
- Crockett Road Lavender Farm
- Down By The River
- Eagle Creek Lavender
- Growing Miracles Lavender Garden
- Knap Family's Lavender Ranch
- Lavender Ally
- Lavender Fields Forever
- Lavender Wind
- Lavender Valley
- Little Lavender Farm
- McKenzie River Lavender
- Norwood Lavender Farm
- Park Place Perennials
- Pelindaba Lavender/Ashland
- RavenCrest and Life Lavender
- 66 Blooms
- Sunderland Acres Lavender Farm
- The English Lavender Farm
- The Lavender Boutique
- The Lavender Shop
- Victoria's Lavender
- Wayward Winds Lavender

And finally...

"If we had no winter, the spring would not be so pleasant; if we did not sometimes taste of adversity, prosperity would not be so welcome."
-Anne Bradstreet