



October 2021 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



Autumn Leaves with Lavender at Little Lavender Farm, Dundee OR

October 2021

As we say farewell to the warm days of summer and move deeper into autumn and the chilly temperatures that accompany this time, we begin to turn our attention indoors and focus our energy on creating cozy, welcoming spaces. The Scandinavian culture (which knows a thing or two about creating cozy interiors during their long winter months) calls this hygge. There are many ways to add a little hygge to your life – candles, natural materials, and plants are just a few options for creating your own indoor sanctuary. And adding lavender to your decor with wreaths, dried bouquets, lavender burning bundles, or essential oil diffusers can add both beauty and comfort with their calming scent. And fortunately, there are many lavender farmers in the Pacific Northwest who can help you to find just the right lavender touch to your home.

Because there are so many lavender farms and products to choose from the easiest way to see what is available is to visit our website, Lavender-nw.org. Browse through the **Destinations** page, check out **Lavender Now** to find farms and businesses, and check the **Event Calendar** for events this fall and holiday season. Or you can also visit one of the year-round lavender gift shops below:

- Lavender Gift Shops Open Year-round**
- Durant at Red Ridge Farms**, 5510 NE Bryman Orchards Rd, Dayton, OR. **Daily, 10am - 4pm**
- Evening Light Lavender**, 5552 S. Wallbridge Rd, Deer Park, WA. **Tues-Fri, 10 am - 6 pm, Sat, 10 am - 2 pm**
- J Bell Cellars**, 124 Purple Ln, Zillah, WA. **Thurs-Sun, 11 am - 5 pm**
- Lavender Wind**, 15 Cleveland St, #284, Conneville, WA. **Mon-Sat, 10 am - 5 pm, Sun, 12 - 5 pm**
- Little Lavender Shop**, 108 S College St, Newberg, OR. **Hours: Wed-Sun, 11 am - 6 pm**
- Pelindaba Lavender-Ashland**, 30 N. Main Street, Ashland, OR. **Daily, 11 am - 5 pm**
- Pelindaba Lavender-Edmonds**, WA. 102 1/2 5th Ave. N, Edmonds, WA. **Mon-Sat, 11 am - 5 pm, Sun, 12-4 pm**
- Pelindaba Lavender-Friday Harbor**, 45 Hawthorne Ln, Friday Harbor, WA. **Daily, 9:30 am - 5 pm**

Announcements

Lavender Northwest Fall Quarter Member Meeting

Fall Member Meetings are currently scheduled via Zoom due to Covid concerns.

Save the Date:
Saturday, October 23 4:00-6:00 PM

Topics to be covered:
LNW Year-End Financial & Membership Updates
LNW Branding & Group-Buy Products
Regional Breakout Rooms
Marketing Presentation by Dan Callen

Watch your LNW emails for the Zoom link and more details as we get closer to the meeting date.

USLGA 2021 Conference Videos Are Now Available

If you paid for the Virtual Conference in March, you have unlimited access to the videos on the USLGA Learning Center. You should have received a code in your email.

For those who purchased access to the Virtual Conference in March and are a USLGA member, go to the purchase form, log into the USLGA website using your member account, complete the purchase form using your discount code (in a separate email) and you can access the videos.

For those who purchased access to the Virtual Conference in March and are NOT a USLGA member, you will have to create a new non-member account on the USLGA website. Go to the purchase form, create a non-member account (email, password, first and last name), complete the purchase form using your discount code (in a separate email) and you can access the videos.

Free Webinar: Does Lavender Essential Oil Cause Breast Growth in Children?

Presented by the Tisserand Institute
Wednesday, October 20, 2021, 10-11 AM
Some of the questions that will be addressed include:

- Does the evidence for the claim - that Lavender oil has caused pre-pubertal breast growth - stand up to scrutiny?
- How many of the products purported to cause this problem actually contain Lavender oil?
- When exposed to Lavender oil, do pre-pubertal children develop breasts?

To enroll visit the Tisserand Institute's website

Equipment for sale

Debudding Machine and Still
Hello Fellow Lavender NW Members. I have an LCE 2100 lavender debudding machine and a small still manufactured by Mike's Stills for sale. Both pieces of equipment are hardly used. The debudding machine is \$5000 which includes a new set of spare brushes (\$800) and the still which includes everything, including the oil/water separator, etc. (not including the trailer) is \$2000. If you "Google" LCE2100, you can see a video of the debudding equipment in use. The equipment is located in Eagle Creek, Oregon (25 miles SE of Portland). Please contact me for further information: **Bill Jabs, Eagle Creek Lavender 971-235-3804**

Extraction System

Hello Fellow Lavender NW Members. We have the following piece of extraction equipment available for a percentage lease/lease option/sale. The extraction system is a 8' X 30" BIGFOOT processing table, built by Cascadia Dynamix. Meets all professional standards including ASME, ANSI, JB 4735-1997 and other applicable standards. Constructed of commercial grade stainless steel. This unit can extract up to 10 pounds at one time and recover into six different recovery dome vessels depending on quality. Recovery domes include sight glasses. A full 10 pound load takes approximately 90 minutes to process. Easy to operate. Unit has capability of washing material two or three times before recovering extract. Very efficient. Holds five gallons Hexane (preferred for lavender), butane or iso-butane. Also included is Brand new 5 gallon recovery tank that has never been used and has no oil residue inside and three electric steam trays that hold recovery domes for speedy processing. Seller will supply operation manual. System does have an engineer's stamp. Please contact me for further information: **Dawn Powers, 360-821-1239**

Lavender Northwest Annual Fall Member Meeting Part 1 Recap

The Lavender Northwest Annual Fall Member Meeting, Part 1, took place on October 2nd via Zoom video call from 4:30-9pm, moderated by Rick Knapp. It was once again very informative. Below is a brief recap:

Electron results with 53% of the membership voting (41 members) resulted in:
President - Chris Mulder
Vice President - Bruce McCloskey
Secretary - Beth Hammerberg
Treasurer - Michael Lemmers
Past President - Carol Timmenbaum
Members at Large - Terry Pearson, Dan Callen, Joseph Downs, Sarah Richards, Thane Bryantton

Board of Directors current representation is 5 members from Oregon, 5 members from Washington. There are up to 2 additional member-at-large positions available if the Board chooses to fill them. Any members from Idaho or Montana interested in a position should contact the board.

Michael Lemmers presented how to navigate the LNW website and reminded members to update their information and events.

Pam Baker, newsletter editor, called for information to be submitted for the newsletter. Send to pbaker@littlilavenderfarm.com

Panel discussion members:
Deb Davis - Purple Mountain Lavender, Lakeside, MT. [1500 plants]
Michael Lemmers - RavenCrest, Mulino, OR. [1500 plants]
Beth Hammerberg - Down by the River Lavender, Wenatchee, WA. [1k plants]
Sarah Richards - Lavender Wind, Coupeville, WA. [6.5 acres]
Zion Hilliker - B&B Family Farm, Sequim, WA. [14k plants]

Panel discussion topics:

- Agritourism
- Pandemic Adjustments
- Distillation
- Propagation
- Future Development

Featured Farmer: Sagehill Farm by Susan Fahlgren

In 2006 Patricia (Pat) Phillips and her husband Tom, owners of Sagehill Farm, started with just a few 'Munstead' and 'Hidcote' lavender transplants they brought from their previous home. Beginning in 2018, they started planting yearly lavender variety installments to where the property now boasts a half acre of just under 1400 lavender plants. 'Grosso', 'Phenomenal', 'Hidcote Pink', 'Dark Supreme', 'Super', 'Edelweiss' and 'Imperial Gem' provide beautiful blooms from June through September on the hill once covered with sage brush. But that's not all they grow! In addition to the lavender, another half acre of irises, 5 acres of table and wine grapes, 7 acres of pasture grass, 13 acres of corn, and 122 acres of rangland pasture complete the farm. As if that weren't enough, their licensed winery offering Shiraz, Pinot Gris, and Gewurztraminer, which rounds things out for this couple whose main occupations are as real estate agents in Oregon and Idaho.

Visitors to the farm have the opportunity to visit the gift shop and winery. For those unable to visit the farm gift shop, they also offer an online store. Lavender products include farm-distilled essential oil from 'Grosso', 'Phenomenal', and 'Super'. Other lavender products they make and sell include soap, body butter, sachets, hydrosol, linen spray, mosquito bite spray, dog spray, and more. This year marked Sagehill Farm's first foray into hosting a lavender festival. Guests were able to partake in all the farm had to offer, including U-Can, and despite temperatures topping 100 degrees Fahrenheit both days, it was a successful event for the farm. Demonstrations of the lavender cleaning machine and distillation process allowed guests to focus on something other than the oppressive heat, while misters, picnic tables, a food truck, lavender lemonade, lavender cookies, snow cones, and cheesecake provided guests comfort and libations.

The slightly sloped terrain of Sagehill Farm is situated in growing zone 6 at an elevation of 2400 ft. and receives an annual rainfall of 8-10 inches. The high pH soil is a silt loam with hardpan clay down about 18 inches. Pat shared, "we add sulphur through the 1 gallon per hour (drip) irrigation system from the well for the lavender, covered with a heavy permeable ground cloth. So depending on what Mother Nature is doing, I like to irrigate every 2-3 weeks, more when extended heat, in 4 hour sets." Pat's favorite lavender farming tip is to propagate in the spring. "Take a Lavender 101 course, then listen to other growers. The on-line meetings are wonderful, as are the Conference classes," she says, adding, "in other words, be a sponge, get as much input as you can."

During the last 18 months, Pat says she has turned to her lavender plants for a sense of satisfaction, stating, "I can spend a day amongst the plants weeding, caring for them, and not having to worry about Covid and other things." In such uncertain times it is indeed a blessing to have our lavender to turn to, care for, and in return be nurtured.

Sagehill Farm
3657 Van Way, Ontario, Oregon 97914
sagehillfarmoregon.com (541) 889-8401

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).

Be part of the conversation!

Do you have a lavender-related recipe, growing tip, or experience that you'd like to share? Please contact Pam Baker at pbaker@littlilavenderfarm.com

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!

And finally...

"I'm so glad I live in a world where there are Octobers."
-L. M. Montgomery, *Anne of Green Gables*



Visit our website

Featured Lavender



PC: Downderry Nursery
'Olympia'
(*Lavandula x intermedia*)

Flower Color: Deep Blue-Violet
Plant Height: 20 inches
Stem Length: 12-18 inches
Origin: Bred at Downderry Nursery Ltd, UK in 2012
'Olympia' is a product of targeted breeding and is one of the first of a new generation of lavender. Simon Charlesworth, owner of Downderry Nursery had to create a fertile cultivar, and since *L. intermedia* is normally sterile, a fertile intermedia had to be created in the laboratory! *L. x intermedia* cultivars are hybrids between *L. angustifolia* (True Lavender) and *L. latifolia* (Spike Lavender). "Normally they grow about 3 feet high and 5 feet wide, have a strong sharp scent and flower in July to August", explains Charlesworth. 'Olympia' is the result of crossing an *L. angustifolia* and a *L. intermedia*, and results in a lavender that grows shorter, has a sweeter scent, and blooms earlier than other *L. x intermedia* cultivars. As Charlesworth says, "It inherits the stronger blue colour from its *L. angustifolia* parent and the form of its *L. intermedia* parent. It is the best of both worlds. It is a great combination of dense flower heads and intense colour."

Downderry Nursery has won several awards for contributions to horticulture from the Royal Horticultural Society (RHS), as well as several medals. Some of the awards were for Downderry's lavender themed exhibit of 'Olympia' at the RHS Hampton Court Palace Flower Show in 2015.

I planted a row of 'Olympia' in my field from 4" pots in May 2020. The very compact, dome-shaped silver mounds doubled in size this year. In late June, my plants produced a small crop of long stemmed, beautiful blue flowers. I harvested the flowers when most were in the bud stage and dried small bouquets. The dense flower spikes and buds stay on the stems and hold their lovely vibrant blue color very well. The dried flower buds have a sweeter, less camphorous scent, compared to other *L. x intermedia* cultivars. I am using 'Olympia' in dried flower arrangements and to fill a few sachet bags this year. When my plants mature, I hope to have enough flowers to distill some essential oil from this promising new cultivar in the next two years.

Note: Unlike some of the older, damaged *L. x intermedias* in my field, 'Olympia' survived the extreme ice storm in February and the heat domes we had this summer.

Chris Mulder, Barn Owl Nursery

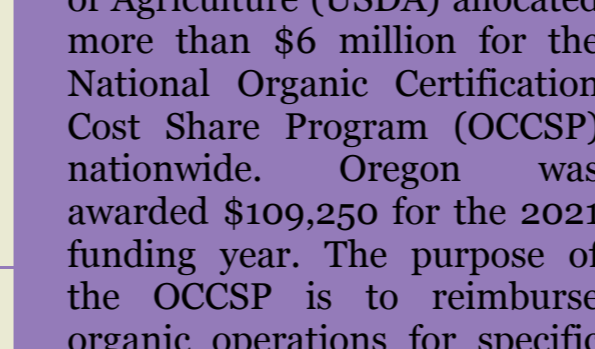
Organic Certification Cost Share Program

The United States Department of Agriculture (USDA) allocated more than \$6 million for the National Organic Certification Cost Share Program (OCCSP) nationwide. Oregon was awarded \$109,250 for the 2021 funding year. The purpose of the OCCSP is to reimburse organic operations for specific organic certification costs.

Completed applications and all necessary documents with proof of payment between October 1, 2020 - September 30, 2021, **must be submitted by November 1, 2021.** Reimbursements will be made on a first-come, first-served basis until all available funds have been disbursed. To find out more, visit the Oregon Department of Agriculture's program [website](#).

Lavender Apple Spice Muffins

Recipe from The Lavender Gourmet by Jennifer Vasich



PC: southernplate.com

Ingredients:

- 1 1/2 cup dried culinary lavender buds
- 2 cups all-purpose flour
- 1 cup oatmeal
- 3/4 cup granulated sugar
- 1 tsp salt
- 1 Tbsp plus 1 tsp baking powder
- 1 1/2 tsp ground cinnamon
- 1 1/2 tsp ground nutmeg
- 1/2 cup vegetable oil
- 1/2 cup applesauce
- 2 eggs, slightly beaten
- 1/2 cup milk
- 2 medium apples, peeled, cored, & diced
- 1/2 cup walnuts, finely chopped (optional)

Directions:

1. Preheat oven to 375 degrees F.

2. Fill 2 muffin pans (12-cup size) with paper liners.

3. In a spice grinder, chop the lavender buds until finely ground, or chop them with a sharp knife. Set aside.

4. In a bowl, mix together the flour, oatmeal, sugar, salt, baking powder, ground lavender buds & spices until well blended.

5. Make a well in the center of the flour mixture & add oil, applesauce, eggs, & milk. Stir until all ingredients are well incorporated.

6. Fold in the diced apples, & walnuts if desired, mix well. Fill the prepared muffin cups 2/3 full with the batter.

7. Bake at 375 degrees for 20-25 minutes, or until a toothpick inserted in the center comes out clean. Cool muffins on a wire rack.

Makes approximately 18 muffins