

November 2021 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



PC: seedlingomania.com

November 2021

Let the holiday festivities begin!

As we begin our preparations for Thanksgiving, this year feels especially meaningful since we can safely gather with friends and family once again. To make your Thanksgiving dinner extra special, we are focusing most of this newsletter on delicious recipes that incorporate lavender.

And once you're ready to start your holiday shopping, there are many wonderful lavender products out there, sure to delight the lavender lover in your life! Because there are so many lavender farms and product choices from the easiest way to see what is available is to visit our website, lavender-nw.org. Browse through the Destinations page and visit lavender-nw.org 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 Breyman Orchards Rd, Dayton, OR. **Daily, 10am - 4pm**

Evening Light Lavender, 5552 S. Wallbridge Rd, Deer Park, WA. **Tues-Sat, 11 am - 6 pm**

J Bell Cellars, 124 Purple Ln, Zillah, WA. **Thurs-Sun, 11 am - 5 pm**

Lavender Wind, 15 Coveland St. #284, Coupeville, WA. **Mon-Sat, 10 am - 5 pm, Sun, Noon - 3 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, 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**

Events

Park Place Perennials Annual Drive-up Market

Mark your calendars for Park Place Perennial's 3rd Annual Holiday Drive-up Market, featuring Park Place Perennial's beautiful lavender products as well as the products of other local businesses. An added bonus: a portion of the proceeds will be donated to *Randall Children's Hospital Family Fund*.

Date: Saturday, November 20th
Time: 10-4
Where: 1870 SW ER Road, West Linn, OR (More details are available in this [flyer](#).)

Upcoming Holiday Events

Keep an eye on the Lavender Northwest **Event Calendar** on the Lavender Northwest website! Many of our Pacific Northwest farms and businesses have yearly holiday events that you don't want to miss! And while our newsletter only comes out monthly, the events calendar will be updated regularly by our Lavender NW farms and businesses!

(And to all of you LNW member businesses out there, don't forget to add your events to the Lavender NW website *Event Calendar* so that we can share your events in the newsletter!)

Announcements

Lavender Northwest Annual Fall Member Meeting, Part 2 Recap

The Lavender Northwest Fall Member Meeting: Part 2, took place on October 23rd via a Zoom video call from 4-6:00pm. It was once again very informative. Below is a brief recap:

1. Terry Pearson gave a membership update.
2. Michael Lemmers provided a financial update.
3. Joseph Downs provided information about group buys and LNW branded products.
4. A regional Group Breakout followed, where members could discuss topics important to their region.
5. Dan Callen provided interesting marketing information.

For a full detailing of the meeting, members can visit the Member Portal on the Lavender Northwest website.



Lavender Apple-Spiced Muffins

Recipe from *The Lavender Gourmet* by Jennifer Vasich

Ingredients:

- 1 tsp dried culinary lavender buds
- 2 cups all-purpose flour
- 1 cup oatmeal
- 2 to 3 Tbs. herbes de Provence
- 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, core'd, & diced
- 2 cup walnuts chopped (optional)

Directions:
Preheat oven to 375 degrees F.

Fill 2 muffin pans (12-cup size) with paper liners. In a spice grinder, chop the lavender buds until finely ground, or chop them with a sharp knife. Set aside.

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

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

Fold in the diced apples, & walnuts if desired, & mix well.

Fill the prepared muffin cups 2/3 full with the batter.

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



Herbes de Provence Roast Turkey

Recipe and photo from williams-somerset.com

Ingredients:

- 1 fresh or thawed frozen turkey, about 16 lb.
- 1 yellow onion, quartered
- 2 celery stalks, cut into 2-inch lengths
- 3 or 4 fresh flat-leaf parsley sprigs
- 2 to 3 Tbs. herbes de Provence
- Salt and freshly ground pepper, to taste
- 4 to 6 Tbs. (1/2 to 3/4 stick) unsalted butter, melted

Directions:
Let the turkey stand at room temperature for 1 hour. Do not leave the turkey at room temperature longer than 1 hour.

Position a rack in the lower third of an oven and preheat to 425°F.

Remove the giblets and neck from the turkey and reserve for making gravy, if desired. Rinse the turkey inside and out with cold water and pat dry with paper towels. Place the onion, celery, parsley and 1 Tbs. of the herbes de Provence in the body cavity, and season with salt and pepper. If desired, truss the turkey with kitchen twine. Brush the turkey with some of the melted butter. Sprinkle with the remaining herbes de Provence and season with salt and pepper.

Place the turkey, breast side down, on a buttered roasting rack in a large roasting pan. Roast for 30 minutes, basting with some of the remaining butter after 15 minutes. Using 2 pairs of tongs or heat-resistant kitchen gloves or mitts, turn the turkey breast side up and reduce the oven temperature to 325°F. Continue roasting, basting with the remaining butter and pan juices every 15 to 20 minutes, until an instant-read thermometer inserted into the thickest part of the breast, away from the bone, registers 165°F, and into the thigh, 175°F. Total roasting time should be 3 to 3 3/4 hours.

Transfer the turkey to a warmed platter, cover loosely with aluminum foil and let rest for about 20 minutes before carving. Serves 12.



Lavender Chamomile Latte

Recipe by *Ram Baker*, Little Lavender Farm

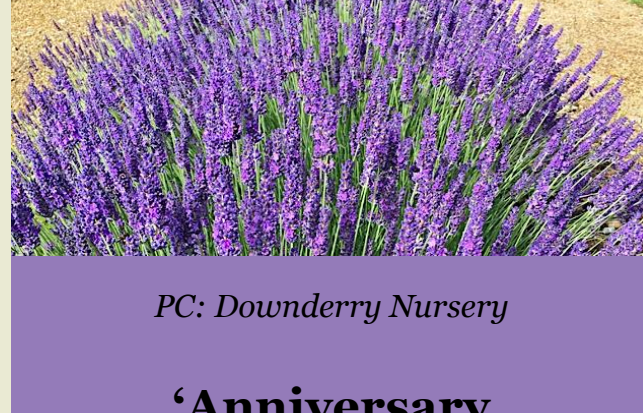
Ingredients:

- 2 cups milk of your choice
- 1 tablespoon dried chamomile buds or two chamomile tea bags
- 2 teaspoons dried culinary lavender buds
- 1-2 teaspoons honey

Instructions:
Heat milk in a small pan until very hot, being careful not to let it boil.

Add the chamomile and lavender to the hot milk. Let steep for 5-10 minutes, then strain the mixture into a mug. Sweeten with honey.

Featured Lavender



PC: Douderrery Nursery

'Anniversary Bouquet'

(Lavandula x intermedia)

Flower Color: Blue-Purple
Plant Height: 30-36 inches
Stem Length: 12-14 inches
Origin: Bred at Douderrery Nursery Ltd, UK

This cultivar was selected for its beautiful fresh cut and dried flowers that hold their exceptional blue-purple color well. The especially long flowering spikes are consistent in length and bloom on straight, sturdy stems.

'Anniversary Bouquet' is a robust growing lavender with grey-green foliage. It forms a tidy, compact mound with an upright growth habit. It can be grown in a row to form a hedge or border, or alone as a specimen plant in the garden.

I planted a row of 'Anniversary Bouquet' from 4 inch pots in my field in May of 2020. The plants grew quickly and wanted to continue blooming from July through August. I continually cut off the long stems before they flowered for the rest of their first summer in the field. This year, with the early hot weather and drought conditions in Oregon, I harvested my first fresh bundles from those plants in early July. I hung all of those bundles to dry quickly inside my drying room.

I am very impressed with the flower color and how well the buds hold their color and stay on the stems when dried. The flowers make beautiful dried bouquets. I am using most of the dried flowers in different containers for long-lasting arrangements, and a few of the dried, fragrant buds to make a lovely, colorful potpourri. I am definitely planting more of this beautiful lavender in my garden next year!

Chris Mulder,
Burn Out Nursery

Lavender In The News: Some Surprising Uses!

A recent newsletter published by **Medical News Today** explores some of the more surprising uses of lavender, including one article about smoking lavender! Further down in the newsletter, the authors also examine other uses of lavender along with links to scientific studies, as well as listing which uses still need more study.

Lavender Pear Moscow Mule

Recipe and Photo by Nicole Callen
Norwood Lavender Farm



Ingredients:

- 2 Shots Pear Vodka
- 1 shot Lavender Simple Syrup
- 3/4 cup ginger beer
- 1/4 lime

Garnish choices:
(1 garnish with all of these)
1 Lavender Cocktail Pick
1 piece ginger candy
1 slice of small pear
1 slice of lime

Directions:
Fill a copper mug or glass with crushed ice, add vodka, lavender simple syrup, 1/4 lime squeezed, and top all with ginger beer. Give a little stir, garnish, and enjoy!



Lavender Spiced Mulled Apple Cider

Recipe and photo from *The Art of Cooking with Lavender* by Nancy Baggett

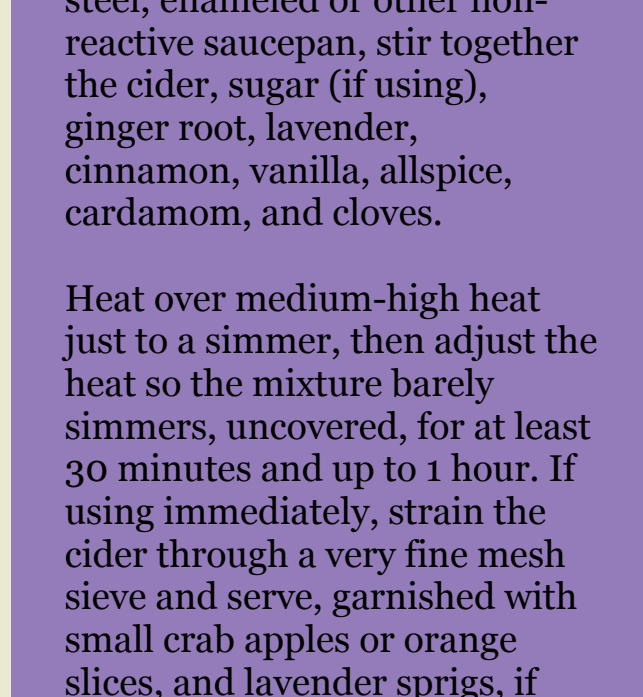
Ingredients:

- 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
- One, 2 or 3-inch cinnamon stick, broken in half or thirds crosswise
- 1/2 inch piece vanilla bean, coarsely 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), slightly crushed
- 4 whole cloves, slightly crushed
- Small crab apples or orange slices for garnish, optional
- Culinary lavender sprigs for garnish, optional

Instructions:
In a 4-quart or similar stainless steel, enameled or other non-reactive saucepan, stir together the cider, sugar (if using), ginger root, lavender, cinnamon, vanilla, allspice, cardamom, and cloves.

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.

Alternatively, for an even more flavorful cider, let cool, then refrigerate, covered, up to 3 days. Then strain out the spices using a fine mesh sieve. Reheat the mulled cider until piping hot, but not boiling, and serve. Makes about 6, 8-ounce servings, or 1 1/2 quarts (due to the evaporation during simmering).



Hasselback Pumpkin with Whipped Lavender Pumpkin Spice Butter

Recipe and photo by Nicole Callen
Norwood Lavender Farm

Whipped Lavender Pumpkin Spice Butter

- 1/2 cup butter, room temperature
- 3 Tbl. Lavender Simple Syrup (or lavender honey)
- 1 tsp pumpkin pie spice
- 1/2 tsp Culinary Lavender buds
- Optional garnish: lavender sprigs or buds, chopped walnuts

In a small mixing bowl combine butter, lavender simple syrup (or honey), pumpkin pie spice and culinary lavender. With a hand held mixer, blend until smooth and set aside.

To prepare the Hasselback Pumpkin

Slice pumpkin into 1/2 inch slices across the top of the pumpkin (open side down on cutting board). Make sure you do not cut all the way through the pumpkin, but stop about 1/2 inch from the bottom.

Place on baking sheet lined with a baking mat or on a greased cookie sheet.

Bake pumpkin for about 20 minutes, remove from oven and with a fork carefully separate each layer. Spread the whipped butter generously between each layer with a knife.

Place pumpkin back into oven for an additional 15-20 minutes, or until pumpkin is tender.

Remove pumpkin from oven and place on serving platter. Drizzle with the melted butter in the pan, or place any leftover whipped butter on top and let it melt. Garnish with culinary lavender sprigs or buds, and chopped walnuts, if desired.

If you have a sweet tooth, drizzle a thin stream of lavender simple syrup over top.

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@littlilavender.com

Become a Member

Did you know that you don't have to be a lavender grower to be a member of Lavender NW.

There are two levels of membership: **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** level 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.

New members enroll on the website Lavender-NW.org

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, Dear Readers...
**"May your stuffing be tasty
May your turkey be plump,
May your potatoes and gravy
Have nary a lump.
May your yams be delicious
And your pies take the prize,
And may your Thanksgiving dinner
Stay off your thighs!"**

Anonymous

