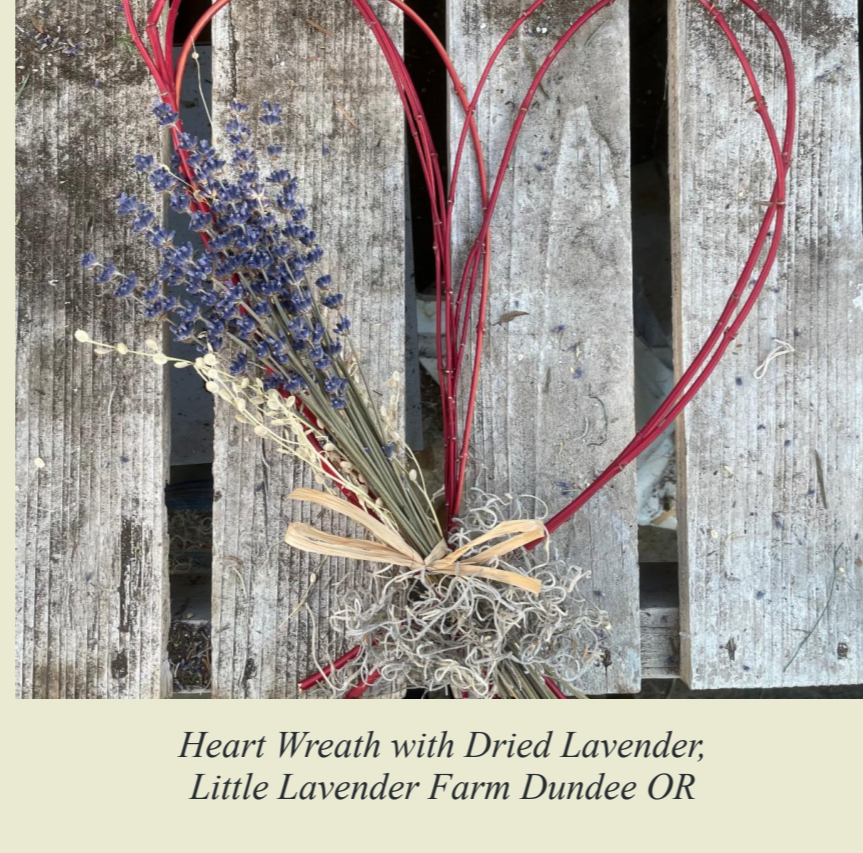


February 2021 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



Heart Wreath with Dried Lavender
Little Lavender Farm Dundee OR

Announcements

February 2021

Important: Updated URL for Website

As part of our transition to Lavender Northwest, our website URL has been changed! Our new website address is <http://www.lavendernw.org>. You will find all of the same information with the same navigation - just at a different address!

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** 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.

If you are a **current OLA member**, it is important that you re-enroll so that our membership lists are accurate - no payment is needed for 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 OLA renewal date when 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 February

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

Lavender Farms Open for Lavender Products By Appointment Only

Barn Owl Nursery - Wilsonville, OR
Blue Mountain Lavender - Lowden, WA
Eagle Creek Lavender - Eagle Creek, OR
Elearch, Lavender of Lost Mountain - Sequim, WA
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, 5522 S. Wallbridge Rd, Deer Park, WA. **Tues-Fri, 10 am - 6 pm**
Fri-Sat, 11 am - 4 pm - **Sun, 11 am - 2 pm**

J Bell Cellars, 124 Purple Ln, Zillah, WA.
Fri-Sat, 11 am - 4 pm - **Sun, 11 am - 2 pm**

Lavender Wind, 15 Coupsville St, 4284 Coupsville, WA. **Mon-Sat, 10 am - 2 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. **Wed-Sun, 11 am - 5 pm**

Pelindaba Lavender-Edmonds, WA. 102 1/2 5th Ave. N. Edmonds, WA. **Tues-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**

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

Educational Opportunities

USLGA Virtual Conference

We are proud to announce that the long-awaited 2021 US Lavender (virtual) Conference is ready to roll!

- 14 Educational Sessions
- Networking and Breakfast Sessions
- After-Hours Regional Meetup
- Exhibit Hall with opportunities to chat directly with exhibitors

We will kick off the conference with Charlotte Smith of 360Marketing presenting her beliefs about "Grow Your Business with Modern Online Marketing Methods". Through powerful modern marketing methods and mindset coaching, Charlotte has helped over 10,000 farmers in the US and around the world learn about building profitable farms and lives.

For those interested in starting a farm, two sessions by Nicole and Dan Cullen will give an in-depth introduction, with breakout discussions and Q&A.

Other topics cover distillation, GC-MS testing of essential oil, lavender festivals and reopening your farm, soap making, bee keeping, and more.

New this year! Discover Lavender - Learn from the Experts. A series of six informational and entertaining presentations from members of USLGA focused on topics for the general public to learn more about lavender. This is included in your registration fee!

Best of all! Sessions will be recorded and you have free unlimited access for 90 days! (Attending live allows you ask questions and interact with the speakers - a valuable experience you won't want to miss.)

To register visit the USLGA website

Self-paced Online Course Growing Lavender - a Curriculum for Growers

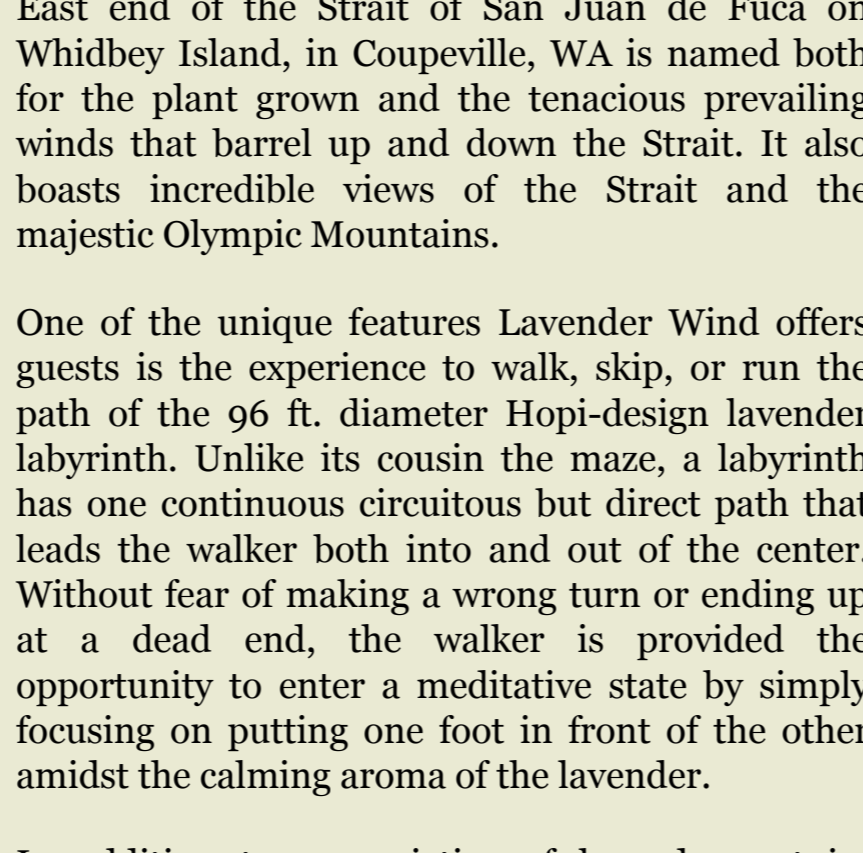
The **Lavender Curriculum** is an interactive, online program designed to provide a comprehensive and accessible learning experience. This self-paced course was developed in collaboration with land-grant universities, the United States Lavender Growers Association, and USDA's North Central Regional Center for Rural Development. Content was developed with the expertise of lavender growers, a wide-range of scientists, and is supported by a team of 247 technical support.

What: 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



Meet the Farmer: Lavender Wind, Coupsville, WA.

Lavender grower, Sarah Richards, whose previous career path was as varied as the types of lavender she now grows, was looking to plant an irrigation-free crop on her newly acquired 5 acres, previously farmed for potatoes. With a penchant for arts and crafts, and having spent a year in France, lavender seemed the right choice to Sarah once it was suggested during a consultation with her local County Extension agent. As a result, Lavender Wind came to life in 2000 when Sarah put 400 lavender plants in the ground - "and then every year she'd plant 100 more." Now I'm farming about 6 acres of lavender on three different properties. "Lavender Wind, located at the East end of the Strait of Sun, Juan de Fuca on Whidbey Island, in Coupsville, WA is named both for the plant grow and the tenuous prevailing winds that barrel up and down the Strait. It also boasts incredible views of the Strait and the majestic Olympic Mountains.

One of the unique features Lavender Wind offers guests is the experience to walk, skip, or run the path of the 95 ft. diameter Hopi-design lavender labyrinth. Unlike its cousin the maze, a labyrinth has one continuous circuitous but direct path that leads the walker both into and out of the center. Without fear of making a wrong turn or ending up at a dead end, the walker is provided the opportunity to enter a meditative state by simply focusing on putting one foot in front of the other amidst the calming aroma of the lavender.

In addition to 17 varieties of lavender, catnip, rosemary, and chamomile are also grown on the farm. Sarah claims no one favorite lavender variety, however she is quick to offer her favorite uses for the lavender she propagates, cultivates, and harvests. Complementing her love of creating and cooking, culinary use tops her list of uses, which is no surprise given the vast array of culinary lavender products available through the farm, online, and in her downtown Coupsville gift shop. Currently Sarah is especially fond of her new lavender cinnamon rolls, which can be purchased in her shop.

Stating she would never be found without it, lavender essential oil also plays a prominent role in her life, using it for both its calming and medicinal properties (for which she makes no formal claims, "just anecdotal experience"). As Sarah says, "I use it a LOT, and I never want to be without it. So, distilling turns into a miraculous alchemical process that turns this sweet smelling flower into, dare I say it, into gold! Or, not gold, but that oil is just amazing." Lavender Wind distills 12 varieties of lavender into essential oil, which is both sold and used in making their handcrafted products.

A founding board member of the US Lavender Growers Association, as well as Lavender Northwest, she remains involved with both organizations and credits them for many wonderful friendships and learning opportunities, encouraging other lavender farmers to consider membership in these organizations as well. "Helping and learning from my colleagues and competitors has been such a wonderful part of the lavender life."

Lavender Wind is located at 2530 Darst Rd, Coupsville, WA. 98239 lavenderwind.com

Lavender Wind's Lavender Brownies (gluten free, or not)

- Ingredients**
- 1 cup (128 grams) Lavender Wind Gluten Free Flour* or 1 cup (128 grams) whole wheat flour for a non-GF version
 - 2/4 cup (86 grams) Cocoa Berry Cocoa Powder - 100% Cocoa - Extra Brine
 - 1/4 teaspoon salt
 - 3/4 cup + 2 tablespoons (300 grams) butter, melted and cooled slightly
 - 1 1/2 cups (300 grams) granulated sugar
 - 1 teaspoon vanilla extract
 - 2 teaspoons lavender extract
 - 3 large eggs, room temperature
 - 2/4 cup (128 grams) semi-sweet mini chocolate chips

Directions

1. Preheat the oven to 350 °F (175 °C) and line an 8" x 8" pan with parchment paper.
2. In a medium mixing bowl, stir together the flour, cocoa powder, and salt. Set aside.
3. In a large mixing bowl, stir together the melted butter or coconut oil, sugar, and vanilla extract. Once combined, add the eggs one at a time, and stir just until combined.
4. Add the dry mixture to the wet and stir just until almost no streaks of flour remain. Do not overmix! Fold in 3/4 cup (128 grams) chocolate chips.
5. Pour the batter into the prepared pan.
6. Bake for about 40 minutes (maybe more). A toothpick inserted into the center will come out wet. A toothpick inserted into the sides will come out with some moist crumbs on it, but not totally raw batter. The brownies will continue to bake as they sit in the pan and will firm up as they cool.
7. Let cool completely and then cover and store at room temperature for up to a day. You can also refrigerate them to give them a fudgier texture.

* Substitute Bob's Red Mill Gluten Free Flour

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).

Lavender Northwest (LNW) Winter Quarter Meeting Recap

The first Lavender Northwest (LNW) Winter Quarter meeting was held virtually on Saturday, January 23, 2021 at 4:00 pm. There were around 43 OLA, WLA and LNW members that attended the Zoom meeting to learn more about Lavender Northwest.

Michael Lemmers, LNW Treasurer, moderated the meeting and gave an excellent introduction about the LNW member structure which includes Professional Members, Grow-up Associates and Business Affiliates that may join LNW to learn more about

Terry Pearson, LNW Membership Chair, reported that currently there were a total of 98 LNW members covering Oregon, Washington, Idaho, and Montana: 58 Professional members (23 of which are Founding Members of LNW), plus 40 Associates, (as well as 27 Business Affiliates).

More information was shared about the Oregon Lavender Destinations website, oregonlavenderdestinations.com, that is being converted into the official Lavender Northwest website: Lavender-NW.org. The website is where the public will find more information about LNW members' businesses and LNW members will find the organization's information in the Member Portal. The Promotional Trifecta on the website includes: Destinations Pages, Product Listings, and Calendar Listings.

Chris Mulder, presented examples of three LNW Branded Group-Buy products that will be available for members to pre-order, once this year. These products will be available for members that have pre-paid for them, before lavender season begins. They include Martiniberry Lavender Seedless Preserves (Jams), Lavender Dark, Milk and White Chocolate Bars, and Lavender Recipe Trifolds. There is one Group-Buy product that is available to order now and throughout the year, while supplies last. They are cute Little Lavender Bars and skins that can be filled with your own fragrant lavender buds and decorated as you wish.

Dan Calben, Marketing Director, presented LNW marketing information about the printed LNW Driving Guides for 2021. The deadline to be included in the guides is February 15. The Driving Guides will also include special product listings and track trail results by QR codes. The Calendar Listings on the website will provide real time relevant entries, use special events and sales.

Announcements & Introductions: Pam Baker, LNW Public Newsletter Coordinator, asked members to contribute lavender-related information and recipes for the monthly LNW Public Newsletter. Submit information directly to Pam at pbaker@littlilavenderfarm.com. Most of the members attending the meeting were introduced before the meeting ended at 5:30 pm.

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, you will be glad to cheer into your home, and help support a small business!

- B&B Family Farm
- Blue Mountain Lavender
- Buds, Blossoms & Bouquets
- Bucena Vista Lavender
- Carriage House Lavender
- Cascade Lavender
- Country Garden Farm
- Crockett Road Lavender Farm
- Durant at Red Ridge Farms
- Down By The River
- Eagle Creek Lavender
- Elearch, Lavender of Lost Mountain
- Growing Miracles Lavender Garden
- Jardin du Soleil Lavender
- Labyrinth Hill Lavender
- Lavender Ally
- Lavender Wind
- Lavender Valley
- Little Lavender Farm
- McKenzie River Lavender
- Norwood Lavender Farm
- Park Place Perennials
- Pelindaba Lavender-Edmunds
- Pelindaba Lavender-Ashland
- Pelindaba Lavender-Friday Harbor
- RavenCrest
- Reka's Acres Lavender
- Still Life Lavender
- 65 Blooms
- Spring Creek Lavender
- Sunderland Acres Lavender Farm
- The English Lavender Farm
- The Lavender Boutique
- The Lavender Shop
- Toledo Lavender
- Victoria's Lavender
- Wayward Winds Lavender

And finally...

Flowers as the beautiful harmony of nature with which she flowers how much she loves us."

-Johann Wolfgang von Goethe

Visit our website: www.lavendernw.org

PO Box 1280
Silverton, OR 97131



PC: by Chuck Nurney, Sequim OR

'Ana Luisa' (Lavandula x chrysantha cv.)

Flower Color: Dark Violet
Stem Length: 12-14 inches
Plant Height: 24-30 inches

This bushy plant is larger than some of the other lavenders in this group. It blooms in late June into July and has very silver-white wooly foliage. It is an excellent landscape plant and can be grown as a hedge. It produces large flower heads on longer stems that dry well for floral bouquets.

This lavender was introduced in 1998 by Van Hevelingen Herb Nursery in Newberg, OR. Andy and Melissa Van Hevelingen named this lavender for their niece, Ana Luisa.

Heart Wreath with Dried Lavender

Submitted by Pam Baker
www.lavenderfarm.com

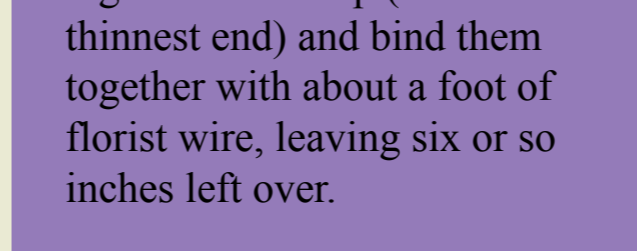
I'm lucky that I have a few red roses in my garden. I cut them to make my Valentine's wreath, but any color will do! It's the shape that makes it beautiful!

- Supplies**
- 4 thin branches from your favorite tree or bush, about 2 feet long.
 - floral wire
 - scissors or pruning shears
 - small bunch of dried lavender
 - Spanish moss (optional)



Directions

1. Gather your 4 branches together at the top (or the thinnest end) and bind them together with about a foot of floral wire, leaving six or so inches left over.
2. Grab two branches from each side and bend down to form a heart, criss crossing the ends.



3. Secure the criss crossed and top branches together using the left over floral wire from step 1. Add a little hot glue or florist glue to make it extra sturdy.

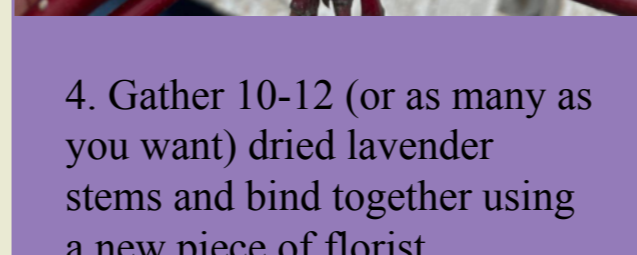


4. Gather 10-12 (or as many as you want) dried lavender stems and bind together using a new piece of florist wire. Secure to the wreath using florist wire and a little bit of glue.

5. Add a bow or some Spanish moss (maybe both!) to give your wreath the perfect finishing touches!

Lavender-Spice Winter Vegetable Medley

In The Art of Cooking with Lavender by Nancy Buggatt



PC: Nancy Buggatt

- Ingredients**
- 1 tablespoon unsalted butter
 - 3/4 teaspoon finely crumbled or coarsely ground dried culinary basil
 - 1/2 teaspoon each ground coriander and curry powder
 - 1/2 teaspoon finely minced peeled fresh gingerroot
 - 1/2 teaspoon fine sea salt, or more to taste
 - 2 tablespoons clover honey or other mild honey
 - 1 1/4 cups baby carrots
 - 1 1/4 cups 3-inch diameter unpeeled whole baby golden potatoes or 1-inch cubes unpeeled baby golden or Red Bliss potatoes
 - 1 cup 3/8-inch long and 1/2-inch thick peeled parsnip or 1/2 inch cubed rutabaga
 - 1 cup 3/8-inch-cubed peeled sweet potato or winter squash (see note)
 - Freshly ground pepper to taste

Directions

Preheat oven to 400 degrees F. Combine the butter, lavender, coriander, curry powder, gingerroot, and salt in a 7 by 11-inch (or similar) glass baking dish. Place in the oven and heat until the butter melts and the spices are heated through, about 5 minutes. Remove from the oven and stir in the honey.

Thoroughly stir the carrots, potatoes, parsnips, and sweet potatoes into the honey-spice mixture. Roast (middle rack) stirring occasionally, for 35-45 minutes, until tender when a large carrot is pierced in the thickest part with a fork. Add more salt and fresh pepper to taste. Serve immediately, or cover and refrigerate for up to 3 days; reheat, covered, in a 325-degree oven for about 15 minutes. Makes 4 or 5 side-dish servings.



PC: The New Peas

Chocolate Lavender Kisses

In Discover Cooking with Lavender by Kathy Gehrt

Meringue is the secret to these sweet, fluffy, lavender-scented cookies. Easy, quick, and delicious, they make a perfect homemade gift.

- Ingredients**
- 4 egg whites, at room temperature
 - 1/4 teaspoon cream of tartar
 - 1 teaspoon pure vanilla extract
 - Pinch of salt
 - 1/2 cup unweirwashed cocoa powder
 - 3/4 cup Lavender sugar (see below)

Instructions

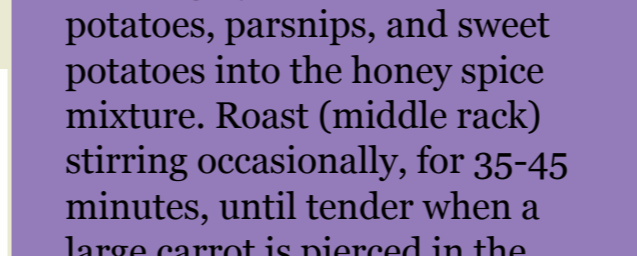
1. Preheat oven to 200 degrees F. With the rack in the center of the oven.
2. Line baking sheets with parchment paper or aluminum foil.
3. In a large mixing bowl, beat egg whites, cream of tartar, vanilla, and salt together until foamy.
4. Stir together the cocoa and 2 tablespoons of the lavender sugar and set aside.
5. Add remaining lavender sugar to the egg white mixture, a tablespoon at a time. Beat well after each addition, making sure the sugar is dissolved. Continue to beat until mixture is glossy and makes stiff peaks.
6. Sift the cocoa/sugar mixture over the meringue. Using a spatula, gently fold in the cocoa mixture, just until it is blended.
7. Spoon the meringue mixture into dry bags fitted with a 1/2 inch star tip.
8. Place 1-inch meringue "kisses" onto the lined cookie sheets. (Alternatively, drop the meringue from a tablespoon onto your baking sheet.)
9. Bake the meringues for 1 1/2 hours. The meringues are done when they are crisp and firm to the touch.
10. Turn off the oven and leave the meringues in the oven for another hour to finish drying.
11. Store, covered tightly, in a dry place.

Lavender Sugar

- Ingredients**
- 1 lb. culinary lavender buds
 - 2 c. granulated sugar

Directions

1. Put lavender buds and 1/4 c of the sugar into spice grinder, clean after grinder or food processor. Blend until mixture is powdery. (about a minute)
2. Add this mixture to the remaining sugar in a container with a tight-fitting lid.
3. Add mixture to the lavender flower can infuse into the sugar.



Stay Connected for more information on lavender and its many uses!

Be sure to follow us on Facebook and Instagram for more ideas!

Become a Member

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

Just go to the Lavender NW website to learn more and sign up!

Be part of the conversation!

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

Visit our website: www.lavendernw.org

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