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March 2021 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!

Spring table centerpiece with lavender.
PC: theletteredcottage.com

March 2021

Spring is almost here! And with it, working in the garden, prepping for Easter, and looking forward to longer, sunnier days. Since Easter comes a little early this year (April 4), this newsletter will offer a few ideas for incorporating lavender into your Easter brunch, Easter gifts, and Spring decor.

Announcements

It's Official!

The Oregon Lavender Association and the Washington Lavender Association have merged and are now officially **Lavender Northwest**!

Please remember that our website URL has been changed! Our new website address is **https://lavender-nw.org/**.

Here is your LNW Board of Directors:

Executive Board

Chris Mulder, President
Barn Owl Nursery - Wilsonville, OR.

Bruce McCloskey, Vice President
B & B Family Farm - Sequim, WA.

Carol Tannenbaum, Immediate Past President
McKenzie River Lavender - Springfield, OR.

Susan Steffes, Secretary
Fleurish Lavender of Lost Mountain - Sequim, WA.

Michael Lemmers, Treasurer
RavenCroft - Mulino, OR.

Members at Large

Dan Callen, Marketing Director
Norwood Lavender Farm - Tualatin, OR.

Joseph Downs, Northern Region Director
Lavender Boutique - East Wenatchee, WA.

Terry Pearson, Membership Director
Cascade Lavender - Madras, OR.

Sarah Richards, USLGA Director
Lavender Wind - Coupeville, WA

Gene Schmidt, Southern Region Director
Still Waters Lavender - Redmond, OR.

Sandra Shuff, Communications Director
Evening Light Lavender - Deer Park, WA.

Don't miss our first official LNW Zoom Member meeting on April 17th at 4:00. Information heading to your email inbox soon!

2021 Willamette Valley Lavender Festival Info

The WVLF is back for 2021! This regional celebration of lavender, art, food, music, and exceptionally-made crafts is a unique and festive event which brings local lavender growers and the community together. This event takes place on July 10 and 11 in Newberg at the Chehalem Cultural Center and is free to the public.

But to make this happen, they need your help! Even a few hours of your time will support this beloved festival, and it is a lot of fun! And an added bonus: your volunteer hours directly benefit Lavender Northwest!

Please call 503-487-6883 Ext 103 or email **volunteer@chehalemculturalcenter.org** to find out about volunteer opportunities for individuals or groups.

To learn more about the festival, visit the **CCC's website**.

Photo Contest Coordinator Needed!

Another beloved summer event is our annual photo contest, but it won't happen unless we get a volunteer to help with coordination! This is a fun and easy way to support Lavender Northwest -- just think of all the beautiful photos you will get to look at this summer! Please contact **Chris Mulder**, if interested!

Lavender Northwest Member Farms and Shops Open in March

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 Lavender Products By Appointment Only

Barn Owl Nursery - Wilsonville, OR.
Blue Mountain Lavender - Lowden, WA
Eagle Creek Lavender - Eagle Creek, OR.
Fleurish 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

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

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

J Bell Cellars, 124 Purple Ln, Zillah, WA. ***Fri-Sat, 11 am - 8 pm, Sun, 11 am - 5 pm***

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

Little Lavender Shop, 108 S College St, Newberg, OR. ***Spring Hours: Thurs-Sun, 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***

Educational Opportunities

USLGA Virtual Conference Mar 19/20

There is still time to register for the full USLGA Virtual Lavender Conference, coming up March 19 and 20. For more information and to register, visit the **USLGA website**.

USLGA Discover Lavender Sessions

If you are unable to participate in the full conference, there is another option! Discover Lavender Sessions, which are part of the USLGA Virtual Conference, are being offered as a stand-alone experience for only $15 each.

Have you ever wanted to learn more about lavender and its many uses? Indulge in an inspiring and fun "learn-all-about" lavender day?

Join experts for a FULL day of several lavender-related workshops, or you can pick just one of your favorites from the Discover Lavender series!

This event is the first of its kind and will take place March 20, 2021. Attendees will be able to choose to attend one or several workshops all about using lavender, including:

- Lavender Primer (101) - Historical highlights, gardening and cooking how-to's, choosing varieties, and lavender joys and benefits
- Making Easy Cocktails and Mocktails with Sorva Lavender Syrup
- Enjoying Lavender for Personal Care, Wellness, and Lifestyle Enhancement
- How to Make a Lavender Wreath or Easy Lavender Bouquet
- Learn to Cook with Lavender - From Field to Kitchen to Table
- Culinary Lavender Interactive Workshop - Tasting, Smelling, and Comparing Lavender Syrups

We hope you'll join us for this day of lavender fun!! Hope to see you there!

REGISTER HERE for Discover Lavender

Meet the Farmer: Crockett Road Lavender Farm, Milton-Freewater, OR.

Tucked in amongst the wineries of Northeastern Oregon lies Crockett Road Lavender Farm, a lovely 15-acre gem growing 20 varieties of lavender. Lush lavender blooms waiting to be collected, with rows of hay bales in the background give a stunning visual contrast for those who have the fortune of visiting the farm during the summer months. The farm, named for its location, can be found just off the major highway between Milton-Freewater, Oregon and Walla Walla, Washington, allowing easy access for visitors from both SE Washington and NE Oregon.

How did Crockett Road Lavender Farm come into being? Three years ago, owners Tom and Louise Binder decided that they wanted to cultivate something unique, attractive, and more profitable on their farm than the alfalfa hay they had been growing. Winding down from their jobs in equipment sales (Tom) and as Director of Medical Services for the hospital in Walla Walla, WA (Louise), *The Lavender Lover's Handbook* by Sarah Berringer Bader inspired Tom and Louise to plant lavender, thinking that lavender farming would be an easy transition in lifestyle.

Tom and Louise are able to work the farm themselves with a little seasonal help from neighbor kids and friends. Listening to other growers and benefiting from their experiences has been paramount to their success, saying "everyone we've met likes to share their experiences and suggestions. The LNW and USLGA organizations have been great resources." One piece of advice that Tom offers is the importance of watching the amount of water delivered to lavender plants. Because some of their lavender bordered their alfalfa hay they lost some lavender plants due to excessive water from the hay fields. But increasing the border areas between the crops and installing drip lines for lavender irrigation remedied the issue.

Now three years later, Tom says, "We are just coming into decent production and continue to increase our plantings and product offerings. We have several varieties planted but Grosso is our favorite. The size, long stems, strong fragrance, and versatility make it ideal for so many uses. It also grows incredibly well. Our favorite uses for lavender are bundles, bud, and arrangements." Offering a wide variety of lavender plants and products for sale, their on-site gift shop also has an on-line presence.

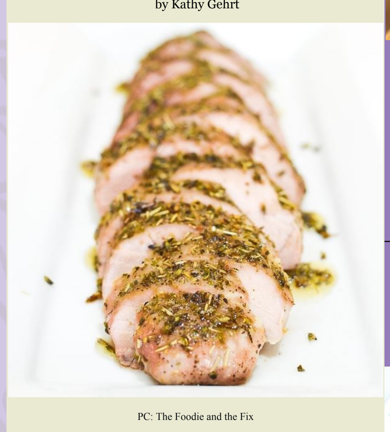
"As a newer lavender farm, we look forward to the future and feel lavender production is a tremendous opportunity, demand is strong/increasing, and the future is bright for all."

Crockett Road Lavender Farm,
53671 W Crockett Road,
Milton-Freewater, OR 97862
Phone: 509-876-6880
Email: **tom@crlavender.com**

Open seasonally. Currently open Saturdays and Sundays, 9AM to 7PM
Order anytime online at: **store.crlavender.com**

Roasted Pork Tenderloin with Garlic and Herb Crust

In *Discover Cooking with Lavender*
by Kathy Gehrt



PC: The Foodie and the Fix

Ingredients

- 2 tablespoons plain dry breadcrumbs
- 2 tablespoons Italian parsley, chopped
- 2 teaspoons culinary lavender buds, finely ground using a spice grinder
- 2 teaspoons extra-virgin olive oil
- 1 garlic clove, minced
- ¼ teaspoon salt
- 1 pound pork tenderloin, trimmed of all fat.

Directions

Preheat oven to 450 degrees F. Spray a roasting pan with nonstick spray.

In a small bowl, combine breadcrumbs, parsley, lavender, olive oil, garlic, and salt.

Rub the pork tenderloin with the breadcrumb mixture. Place pork in the pan and let sit for 30 minutes to come to room temperature.

Roast the pork for 20-25 minutes or until crust is brown ad the pork reaches 160 degrees F. Transfer the roast to a carving board; tent loosely with foil and let it rest for 10 minutes.

Cut into ¼ inch slices and serve with your favorite side dish.

Asparagus with Lavender, Pine Nuts, and Mozzarella Balls

in The Lavender Cookbook by Sharon Shipley

Ingredients

- 2 lbs pencil-thin asparagus
- 1/4 cup extra-virgin olive oil
- 1/4 teaspoon crushed hot pepper flakes
- 2 garlic cloves, minced
- 1/2 cup pine nuts
- 1 teaspoon dried culinary lavender buds, finely ground in a spice grinder
- 1/2 teaspoon sea salt
- 1/8 teaspoon freshly ground black pepper
- 1/2 lb fresh mozzarella balls, quartered
- 1 tablespoon grated lemon zest
- 1 tablespoon fresh lemon juice

Directions

Peel the asparagus stalks and cut off the tough ends. Cook in boiling salted water for 3 minutes. Drain and cover with cold water to stop the cooking. Drain and pat dry with paper towels.

Warm the olive oil in a large skillet over medium heat. Add the pepper flakes and garlic; stir for 1 minute. Add the pine nuts; saute for a few minutes, until the nuts just begin to turn color. Add the asparagus and lavender; saute for 3 minutes, until just heated through. Season with salt and pepper

Transfer to a platter and top with mozzarella; allow the heat from the asparagus to melt the cheese slightly. Sprinkle with lemon zest and drizzle with lemon juice.

PC: Ellen Zagory at UC Davis

Spanish Lavenders - *Lavandula stoechas*

Chris Mulder, Barn Owl Nursery

Lavandula stoechas cultivars are commonly called Spanish lavenders in the United States. The original L. stoechas species came from several species of lavenders that crossed and propagated from seed growing in the wild in Spain, Portugal, France and other Mediterranean countries. Now the species L. stoechas has at least 50 recognized hybrid cultivars that are grown for ornamental purposes. Many of these cultivars have been discovered, propagated and introduced by plant breeders in Australia, New Zealand and other parts of Europe, and more recently in the United States.

These lavenders are prized for their ornamental uses in containers and in the landscape. The plants grow faster and the flowers bloom earlier and longer than most other lavenders. Their large flower heads attract many pollinating insects, especially bees. All Spanish lavenders produce very distinctive compact flower heads topped with two long showy bracts that resemble butterfly wings. The variety of flower colors range from very dark purple to light purple with reddish tones, and there are several striking mixed blue, pink, light yellow and white flowering varieties too.

Some cultivars grow into large shrubs around 3 feet tall and can be planted as a border or grown in half wine barrels. The smallest cultivars grow to heights between 10-18 inches and stay more compact, which makes them suitable to grow in small gardens and pots. There are several cultivars that are hardy in Zone 7 and 8. They grow well in hot, dry locations and are a good choice for drought tolerant gardens that receive full sun. They grow well in areas that do not have heavy frosts or prolonged freezing temperatures. Unlike most other hardy lavenders, Spanish lavenders grow well in humid climates!

Since Spanish lavenders grow quickly, they need to be pruned hard at least once a year. They produce more flowers when they are pruned in the late spring or early summer after the first flowers lose their color. These lavenders also benefit from a second, lighter pruning in the early fall to help prevent the long branches from splitting and breaking off in the winter.

The essential oil from L. stoechas is distilled on a small scale and used in some products, but the pungent camphorous-scented oil is not used to scent most lavender products made in the U.S. Spanish lavender plants are enjoyed for their variety of beautiful flowers which bring long-lasting color into the garden and in containers, early in the spring and later in the summer.

'Otto Quast'
(*Lavandula stoechas*)

Height: 24-30 inches
Flower Color: dark purple with lighter reddish-purple bracts
Stem Length: 2-4 inches

'Otto Quast' is a tall growing compact, bushy plant with dense, green-grey foliage and dark flowers that contrast nicely with their lighter top bracts. The true 'Otto Quast' is hardy in Zones 7-8 and will survive most winters outside.

It was introduced in Northern California in 2000, and it can be found at many nurseries and garden centers.

There can be variations in this lavender when it is grown from seed. It will quickly fill a large barrel and it stands out in a perennial border and will look striking when planted in mass in the landscape.

Spanish Lavender in the Home

In addition to being a wonderful plant for your garden, potted Spanish Lavender makes for a beautiful Spring decoration!

Spring Cleaning in Your Garden

Here are a few things to do in your garden this month:

Prune woody shrubs : To promote new growth, cut away dead wood and branches after danger of frost.

Remove Weeds: Take advantage of the soft ground and remove weeds before they go to seed. Pull by hand or apply an organic weed killer like Bonide Weed Beater.

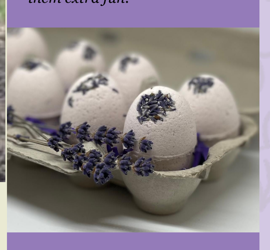
Prevent Weeds: After weeding, apply an organic pre-emergent that prevents weeds from sprouting. Try Bonide, Preen or Safer Brand pre-emergents that use natural corn gluten.

Prevent Slugs: Slugs start appearing in the spring as the weather warms up. To save your plants, apply Sluggo in your garden beds. It is all natural and pet safe.

Easter Egg Bath Bombs

Submitted by Pam Baker
Little Lavender Farm

These cute bath bombs are a fun alternative to candy in Easter baskets! You can leave them in the plastic eggs, or wrap them in tissue paper or cello bags. Of course, this recipe can always be used with other traditional round bath bomb molds, but the eggs just makes them extra fun!



Ingredients:

- 2 cups Baking Soda
- 1 cup Citric Acid
- 1/2 cup epsom salts
- 2 tsp grapeseed oil (or other carrier oil)
- 2 tsp Witch Hazel or lavender hydrosol
- 10-15 drops of Lavender Essential Oil (to your preference)
- Empty plastic Easter eggs

Directions

1. Blend the baking soda, citric acid, and epsom salts in a stand up mixer -- let it go for 8-10 min. This step is really important because if you don't blend well, you end up with a grainy bomb.

2. Once you've blended really well, slowly add the grapeseed oil (or other carrier oil) with the mixer still going at slow speed.

3. Slowly add fragrance oils and blend really well so that the oil is evenly distributed.

4. Now, this is the difficult part. With the mixer going on medium to medium/high speed, drop your witch hazel just a few drops at a time. Let the mixer run at high speed for about a minute. The mixture will start looking almost like snow.

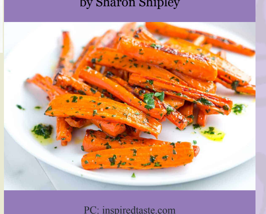
5.Check to see if the mixture sticks together when squished -- if it does, you're ready to quickly start putting it in molds. If you wait too long, the mixture will get hard.

6. To fill the molds, first put a few lavender buds in the bottom and then really cram the mixture in there. The harder you pack the bath bombs, the more dense, heavy, and durable bomb you will get.

7. Wait a half hour to an hour and then tap them out. Let them air dry overnight. Wrap them up or put them in a clean egg carton along with some pretty shredded paper-- and there you have it! The cutest, most relaxing Spring time bath bombs!

Lavender- Lemon Buttered Carrots

From *The Lavender Cookbook*
by Sharon Shipley



PC: inspiredtaste.com

Ingredients

- 2 pounds medium carrots (about 4 or 5)
- 1 cup water
- 1 ½ teaspoons dried culinary 'Provence' lavender buds, finely ground in a spice grinder
- 1 lemon
- 3 tablespoons unsalted butter
- 2 tablespoons extra-virgin olive oil
- 1 garlic clove, minced
- ½ teaspoon fresh lemon thyme or thyme leaves
- 2 tablespoons fresh Italian parsley leaves, chopped
- ½ teaspoon sea salt
- 1/8 teaspoon freshly ground white pepper

Directions

Cut the carrots on the diagonal into ½-inch slices. Place in a medium saucepan with the water and lavender. Cover and cook over medium heat for 15 minutes or until fork tender. Drain all but 1 tablespoon of liquid.

Grate the zest off the lemon. Cut the lemon in half and squeeze the juice from one half into a cup. Cut the remaining half into thin slices.

Heat the butter and oil in a large skillet over medium heat. Add the garlic and saute for 1 minute, until soft but not brown. Add the carrots, the reserved liquid, thyme, lemon zest, lemon juice, and 1 tablespoon of the parsley. Cover and cook over low heat for one minute. Season with the salt and pepper.

Decoratively arrange the lemon slices over the carrots and sprinkle with the remaining parsley.

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:
pbaker@littlelavenderfarm.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!

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.

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 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 OLA renewal date, when they get an email message that their OLA membership will expire.

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

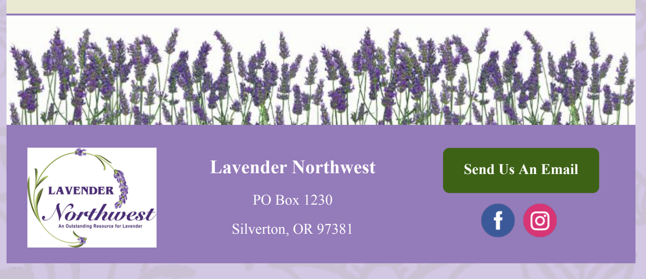
Support Local Farmers And Artisans!

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**
- **Brick Road Flower Farm/NWRain Handcrafted**
- **Buds, Blossoms & Bouquets**
- **Buena 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**
- **Fleurish Lavender of Lost Mountain**
- **Growing Miracles Lavender Garden**
- **Jardin du Soleil Lavender**
- **Labyrinth Hill Lavender**
- **Lavender Ally**
- **Lavender Wind**
- **Lavender Valley Farms**
- **Little Lavender Farm**
- **Longview Lavender Farm**
- **McKenzie River Lavender**
- **Norwood Lavender Farm**
- **Park Place Perennials**
- **Pelindaba Lavender-Ashland**
- **Pelindaba Lavender-Edmonds**
- **Pelindaba Lavender Lavender-Friday Harbor**
- **Purple Mountain Lavender**
- **RavenCroft**
- **Reka's Acres Lavender**
- **2nd Life Lavender**
- **65 Blooms**
- **Spring Creek Lavender**
- **Sunderland Acres Lavender Farm**
- **The English Lavender Farm**
- **The Lavender Boutique**
- **The Lavender Shop**
- **Toledo Lavender**
- **Trinity Gardens**
- **Victoria's Lavender**
- **Wayward Winds Lavender**

And finally...

"Spring shows the power and love of the earth; she can grow magnificent flowers from the dirt."
— Debasish Mridha



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Send Us An Email