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May 2021 Newsletter

Lavender Northwest Invites You **To Enjoy Lavender All Year Round!**



Pelindaba Lavender Farm, San Juan Island, WA

May 2021



This month marks a great transformation in our fields as we move from the greening of our

lavender plants in April to spikes starting to pop up in May, giving the field an almost furry look. By the end of May, we will start to see hints of purple on our L. angustifolia cultivars, with our first harvest happening a few weeks later, usually early June, though this also depends on the area as some parts of the Pacific Northwest see a slightly earlier or later bloom. In any event, we are fast approaching the main event! Soon there will be purple all over!

Events

Park Place Perennials Plant Sale Friday-Saturday, May 21 & 22

Lavender varieties and flowering perennial plants for sale, including flowering plants, unique lavenders, and peonies. In addition, some early blooming varieties of lavender may be blooming in the fields for you to view. Please <u>sign up</u> for a time slot: 11:00-1:00pm and 1:00-3:00pm options.

Lavender Northwest Summer **Quarter Meeting** Our next LNW Zoom meeting will take place in August, date and time to be announced. Stay tuned!

Announcements

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.

LNW 2021 Driving Guides Are Now Available!

Three Lavender NW Driving Guides are now available to pick up in different locations! The Oregon Lavender Guide is available at all Oregon Welcome Centers, including the Portland



PC: <u>Lavender Wind Farm</u>

'Folgate' (Lavandula angustifolia cv.)

<u>Flower Color</u>: Bright Violet Blue Stem Length: 10-12 inches Plant Height: 20-24 inches Origin: Before 1933, Folgate Nursery, Chilvers family in Norfolk, England

Folgate is one of the first English lavenders to bloom early in many locations in the Pacific Northwest. It is known to be particularly hardy in colder climates.

The plant forms a neat, compact green-grey mound and can be grown as a border or low hedge in the landscape.

The flowers are very fragrant and appear to be an iridescent periwinkle blue. They make lovely fresh and dried bouquets. The fresh and dried buds are used as culinary lavender to flavor foods and beverages. The dried buds are used for crafts and to fill sachets.

Lavender Lemon

Bars Recipe and Photos by Pam Baker, <u>Little Lavender Farm</u>



<u>Ingredients</u>

Crust • 1 c white flour

• 1 c wheat flour • ¹/₄ c powdered sugar

- ¹/₄ c lavender sugar
- Filling

Directions

- 4 eggs • 1 c sugar
- 1 c lavender sugar • 6 Tb fresh lemon juice
- 1 Tb grated lemon rind
- $\frac{1}{4}$ c flour
- ¹/₂ tsp baking powder

For the crust: In a large mixing bowl, blend flours and powdered and lavender sugars together. Add butter and mix until a dough forms. Press dough into a lightly greased 9x13 pan. Bake at 350 degrees for 12-15 minutes or until lightly browned.

airport and locations in the Willamette Valley and Central and Southern Oregon. The Western Washington Lavender Guide will be available in the Seattle area, including SeaTac airport and Sequim, WA, as well as some of the islands in Puget Sound. The Eastern Washington & Montana Lavender Guide will be available in Central and Eastern WA. locations and in the Spokane area. Use our LNW driving guides to plan a road trip and discover many beautiful Northwest lavender destinations!

Or you can download your own guide from the Lavender Northwest website!

> Lavender Northwest Member Farms and Shops Open in May

Please visit our new "Lavender Now" page on our website for a list of farms that are currently open! And please call ahead before visiting any farms or shops as hours may have been changed. <u>Some are open only by</u> <u>appointment.</u>

> Lavender Farms Open for **Lavender Products**

Barn Owl Nursery - Wilsonville, OR. **B&B Family Farm_-** Sequim, WA. Blue Mountain Lavender - Lowden, WA. Carriage House Lavender - Sherwood, OR. Eagle Creek Lavender - Eagle Creek, OR. Fleur de Provence Lavender Farm Mead, WA.

Fleurish Lavender of Lost Mountain Sequim, WA.

Jardin du Soleil Lavender - Sequim, WA. Knapp Family Lavender Ranch Elk, WA. McKenzie River Lavender - Springfield, OR. Park Place Perennials - West Linn, OR. Pleasantdale Acres, Inc. - Dayton, OR. **PurpleMountain Lavender** - Lakeside, MT. 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. Hours: Wed-Sun, 11 am - 6 pm

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



Meet the Farmer: Knapp Family Lavender Ranch, Elk, WA.

Submitted by Susan Fahlgren, Fleurish Lavender of Lost Mountain

A little over two years ago, Navy veterans Rick and Paula Knapp were looking to move out of suburbia and discovered a lovely 15-acre property just 35 miles north of Spokane. With an established lavender field nestled in the woods above Chain Lake north of Elk, Washington, the farm was exactly what they were looking for. After making the decision to purchase the property, and assuming their son and daughter-in-law would think they were "off their rocker with this hairbrained idea," the Knapps were surprised to learn that their son and daughter-in-law shared the dream of owning a lavender farm. Once purchased, naming the farm came next. 'Knapp' for the family name. 'Family' for the kids' involvement and future running of the farm. 'Lavender' for the crop they love, grow, harvest, and distill. But without any livestock on the farm, why 'Ranch'? Well, Rick says with the plants needing to be trimmed they think of their lavender like "heads of lavender" and extrapolated that to be similar to "heads of cattle" which they "wrangle" on their 'Ranch.' Put together, they came up with Knapp Family Lavender Ranch, established in 2019.

For the filling: Mix eggs, lavender and regular sugar, lemon juice, lemon rind. Add flour and baking powder and mix well.

Once the crust is done, pour the lemon/lavender filling onto the crust and then bake at 350 degrees for 15-20 minutes longer or until filling is set.

Sprinkle with confectioners sugar, cut into squares and enjoy!

Lavender-Lemon Mojito

Recipe by wearenotmartha.com Photo by Nicole Callen, Norwood Lavender Farm



Ingredients

- 1 cup freshly squeezed lemon juice, from 4-7
- lemons • 1 small bunch mint
- 2 cups water
- 1 cup light rum
- ³/₄ cup lavender simple syrup (see below)
- Instructions
 - In a pitcher, muddle mint leaves with lemon juice until well combined. Add water, rum, and ³/₄ cup chilled lavender simple
 - syrup. Stir. • Pour drink into ice-filled glasses.

Simple Syrup Recipe

<u>Ingredients</u> • 1 c water

• 1 c sugar • 1 TB culinary lavender buds

Directions

- 1. Combine all ingredients in a saucepan and bring to a boil, stirring until the sugar dissolves, about 5 minutes.
- 2. Turn down the heat and let the mixture simmer for another 10 minutes.
- 3. Set aside and let the mixture cool for about $\frac{1}{2}$
- hour. 4. Strain the lavender buds from the mix.
- 5. Syrup can be stored in the refrigerator for up to three weeks.

Lavender Northwest Spring Quarter 2021 **Members Meeting** Recap

Submitted by Susan Fahlgren of Fleurish Lavender of Lost Mountain

Lavender Northwest held its first official Spring Quarter Members' Meeting on April 17, 2021 via ZOOM, as an online virtual meeting. Following welcome and introductions by LNW President, Chris Mulder of Barn Owl Nursery, an educational PowerPoint Olfactory presentation, Education: "Gut Feelings", was presented by Dr. Michael Lemmers of RavenCroft.

Dan Callen of Norwood Lavender Farm, reported the LNW Driving Guides, of which

"I'm a 21+ year Navy veteran and Paula (also a Navy veteran) and I have traveled to some interesting places in the world in our Navy career. We dropped anchor, aka retired from the Navy, in 1996 and I joined the civilian ranks working for the last 20+ years in various high-tech positions. I still have a Day Job, but the Lavender Passion is growing every day. I'm currently a Sales Operations Data analyst for a company called Resideo; a workfrom-home job that works well with our ranch responsibilities," says Rick. They are periodically assisted by family and guests who earn the "coveted purple bandana" by sweating with them in the field. During the harvest season, they have hosted several U-Pick events and have occasionally been vendors at their local Farmers Market.

With several varieties of lavender totaling almost 900 plants, Knapp Family Lavender Ranch currently offers a wonderful selection of dried buds perfect for sachets and culinary applications, as well as lavender oil distilled on the premises, and the resulting hydrosol. Grosso is one of Rick's favorite varieties due to its long, graceful stalks and the quality essential oil he is able to distill from it. His favorite use for lavender comes in the form of liquid libations, Lavender Lemonade, and a Lavender Moscow Mule, both of which he finds quite refreshing on a summer afternoon. (I'll second that and ask if there's anyone else who cares to drink to that with us!)

Currently, visits are by appointment only, but Rick is quick to add, "simply give us a call and I'm sure we can arrange something." Their phone number is (509) 414-9067. They can be found on Facebook.

Lavender and Weddings



PC:brides.com

Wedding season is just around the corner -- and coincidentally, so is lavender season. The perfect match! Lavender is a beautiful addition to any wedding with its many shades of purple, white, and pink and its beautiful scent, the scent of love. Here are just a few ways to incorporate lavender into a wedding:

- As the bride's bouquet
- As the flower girl's bouquet
- Pre-wedding cocktail table centerpiece • To adorn wedding seating
- Reception table centerpieces
- Wedding cake topper
- In a cocktail
- To throw as the new couple depart (instead of rice)
- Wedding favors
- Lavender gifts for wedding party & guests

There are also several LNW farmers who have their farms available as a venue. Check out the Lavender Northwest website for more ideas and for farms to contact for your lavender needs.

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.

60,000 have been printed and distributed, contain new QR Codes for easy mobile viewing. He also gave a report on the LNW website and social media presence and traffic. He reminded everyone to please LIKE, COMMENT, and SHARE the LNW Facebook and Instagram pages.

Chris Mulder relayed that all of the group-buy products (the Marionberry Lavender Seedless Preserves, Lavender Chocolate Bars, and Lavender Recipe Trifolds), would be ready for distribution in the coming weeks.

Michael Lemmers provided an update on the LNW website. He stated that there is a new option for LNW members and businesses to update their personal profile page to allow the public to see which farms are currently open to visitors. It is visible to the public on the LNW website homepage under LAVENDER NOW. He reminded everyone to update their profiles and be certain to click UPDATE to load the new content and be certain to click SAVE.

Under the heading of Individual Brainstorming: Product Promotions, Joseph Downs of Lavender Boutique, and Dan Callen of Norwood Farm, moderated a session on the potential for a LNW website 'PRODUCTS' page which would require building an interface to directly connect consumers with farms selling products under 3 categories: straight up lavender, lavender oils/hydrosols, valueadd products). The page would act as a gateway to a member's own business sales page, but not offer direct sales through the LNW website.

Carol Tannenbaum of McKenzie River Lavender, provided an update on the legal status of the transition from OLA to LNW which has been completed. Terry Pearson of Cascade Lavender, reported total LNW membership is currently 114 members strong, with 76 Professional members and 38 Associate members.

Sarah Richards of Lavender Wind, shared that the USLGA 2021 Virtual Conference in March had 278 attendees. The next in-person USLGA Conference is scheduled to be held in Portland, OR. in 2023. So plan ahead, and plan to attend and help!

Chris Mulder closed the meeting, reminding everyone the remaining LNW Quarterly Members' Meetings would be held in August and October of this year.

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

Dedicated to the interests of regional lavender growers and product-makers, the organization is structured as a nonprofit 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@littlelavenderfarm.com

Stay Connected!

Check out our <u>website</u> for more information on lavender and its many uses! Be sure to follow us on **Facebook** and **Instagram** for more ideas!

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.

Current OLA Relax With Us and Grow 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 enroll on the website Lavender-NW.org

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!

- <u>B&B Family Farm</u>
- Blue Mountain Lavender Brick Road Flower Farm/NWRain Handcrafted
- Buds, Blossoms & Bouquets
- Buena Vista Lavender
- <u>Carriage House Lavender</u>
- <u>Cascade Lavender</u>
- <u>Columbia Plateau Lavender</u>
- Country Garden Farm <u>Crockett Road Lavender Farm</u>
- Durant at Red Ridge Farms
- Down By The River
- <u>Eagle Creek Lavender</u>
- Evening Light Lavender
- Fleur de Provence Lavender Farm Fleurish Lavender of Lost Mountain
- <u>Growing Miracles Lavender Garden</u>
- Jardin du Soleil Lavender
- Jus'Oils
- Labyrinth Hill Lavender
- Lavender Ally Lavender Passion Flower Farm
- Lavender Wind
- Lavender Valley Farms
- Little Lavender Farm
- Longview Lavender Farm
- <u>McKenzie River Lavender</u>
- <u>Norwood Lavender Farm</u> Park Place Perennials
- Pelindaba Lavender-Ashland
- Pelindaba Lavender-Edmonds
- <u>Pelindaba Lavender Lavender-Friday Harbor</u>
- <u>Purple Mountain Lavender</u>
- <u>RavenCroft</u> <u>Reka's Acres Lavender</u>
- <u>2nd Life Lavender</u>
- <u>65 Blooms</u>
- <u>Spring Creek Lavender</u>
- Sunderland Acres Lavender Farm • The English Lavender Farm
- The Lavender Boutique
- <u>Toledo Lavender</u>
- Trinity Gardens
- <u>Victoria's Lavender</u>
- Wayward Winds Lavender

And finally...

"When purple finches sing and soar . . . With vernal gladness running o'er-When joys like these salute the sense . . . Then waiting long hath recompense, And all the world is glad with May."

—John Burroughs

LAVENDER



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Send Us An Email **f** 🞯