



June 2021 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



Bud Break at BeestCraft, Malton, Oregon

June 2021

With lavender bud break (the opening of the first flowers), lavender season is upon us! The *Lavandula angustifolia* cultivars are in bloom with the *Lavandula x intermedia* cultivars a few weeks behind. There are many lavender farms in the Pacific Northwest who are throwing open their doors, inviting you to come for a visit and enjoy all there is to enjoy about lavender. Think lavender ice cream, lavender lemonade, lavender wand and wreath-making, cutting your own lavender bouquets, and lots and lots of gorgeous photos!

There are so many lavender farms to choose from, but for help, visit lavendernw.org and browse through the destinations page, the driving guides, and check out the new [event calendar](#) to find a lavender farm and visit!

Announcements

Lavender Northwest Summer Quarter Meeting

Our next LNW Zoom meeting will take place on Tuesday, August 24, 7:00-8:30 pm. Stay tuned!

Events

Southern Oregon Lavender Trail Lavender Festival Weekends

Seven lavender destinations in Oregon are participating in the 2021 Southern Oregon Lavender Trail Festival weekends this year, taking place Friday - Sunday on the weekends of **June 25-27 & July 16-18**.

For more information, please visit the Southern Oregon Trail [website](#) to download the brochure and map.

Willamette Valley Lavender Festival & Plein Air Art Show

This regional celebration of lavender & art is a unique event which brings regional lavender growers and the community together. This event takes place on **July 10 and 11** in Newberg at the Chehalis Cultural Center (CCC) and is free to the public.

Artists are invited to visit participating lavender farms and paint the lavender when it is blooming. Event runs from July 10-11.

To learn more about the Plein Air Art Show, visit the CCC's website.

LNW 2021 Driving Guides Are Available!

Three Lavender NW Driving Guides are available to pick up in different tourist locations in Oregon and Washington and at participating lavender farms! The **Oregon Lavender Guide** is available at all Oregon Welcome Centers, including the Portland 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 the LNW driving guides to plan a road trip and discover many beautiful Northwest lavender destinations!

You can download your own guide from the Lavender Northwest website!

Lavender Northwest Member Farms and Shops Open in May

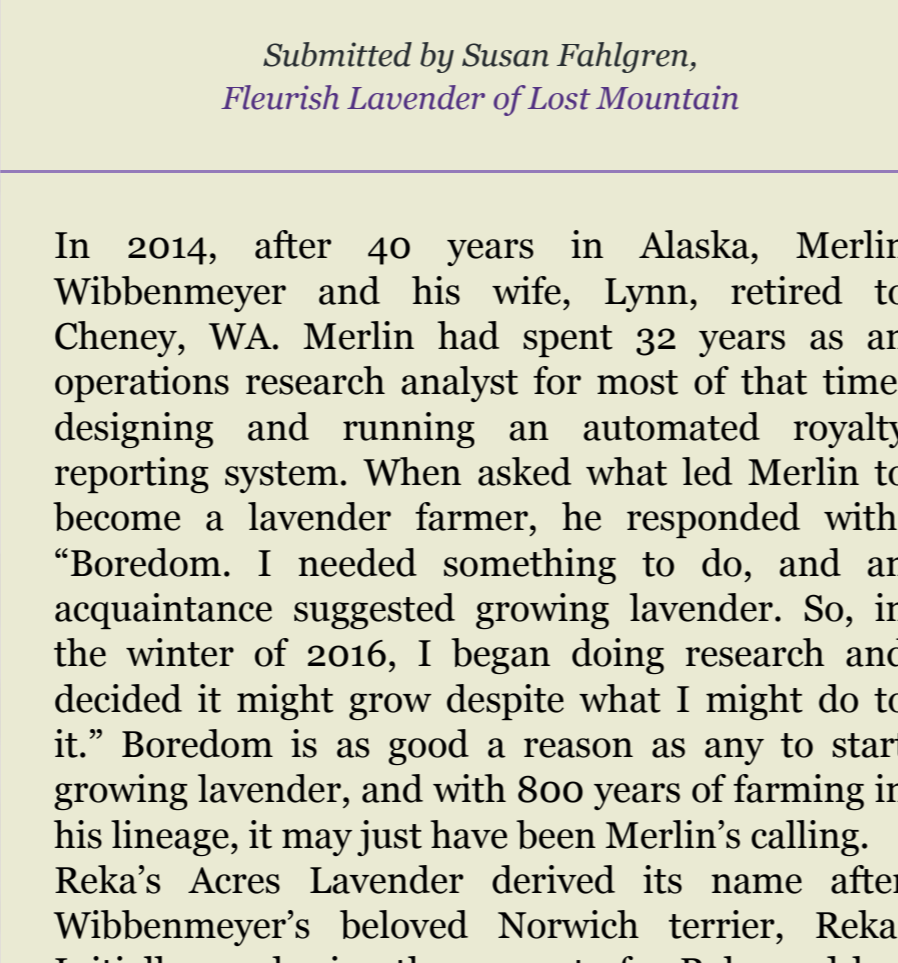
Visit our new "Lavender Now" page on our website for a list of farms that are currently open and please check calendar before visiting any farms or shops, as hours may have been changed. Some are open only by appointment.

Lavender Farms Open for Lavender Products in June

- Barn Owl Nursery - Wilsonville, OR.
- B&B Family Farm - Sequim, WA.
- Blue Mountain Lavender - Loudon, WA.
- Carriage House Lavender - Sherwood, OR.
- Cascade Lavender - Midvale, OR.
- Columbia Plateau Lavender - Moses Lake, WA.
- Crockett Road Lavender Farm - Milton-Freewater, OR.
- Durant at Red Ridge Farms - Dayton, OR.
- Eagle Creek Lavender - Eagle Creek, OR.
- Evening Light Lavender - Deer Park, WA.
- Espressen Valley Lavender Farm - Olympia, WA.
- Fleur de Provence Lavender Farm - Mead, WA.
- Flourish Lavender of Lost Mountain - Sequim, WA.
- Groving Miracles Lavender Garden - Roseburg, OR.
- Jardin du Soleil Lavender - Seppim, WA.
- Knapp Family Lavender Ranch - Elk, WA.
- Lavender Alley - Rogue River, OR.
- Lavender Fields Forever - Jacksonville, OR.
- Lavender Ranch/The Lavender Boutique - East Wenatchee, WA & Crescent Bar/Quincy, WA.
- Lavender Valley Farms - Hood River, OR.
- Lavender Wind - Conville, WA.
- McKenzie River Lavender - Springfield, OR.
- Mountainside Lavender - Hillsboro, OR.
- Park Place Pareniale - West Linn, OR.
- Pelindaba Lavender Farm - Friday Harbor, WA.
- Pleasantville Acres, Inc. - Dayton, OR.
- Purple Mountain Lavender - Lakeside, MT.
- RavenCrest - Multnomah, OR.
- Reka's Acres Lavender Farm - Cheney, WA.
- Still Waters Lavender - Redmond, OR.
- Sunderland Acres Lavender Farm - Portland, OR.
- The English Lavender Farm - Applegate, OR.
- Wayward Winds Lavender Farm - Newberg, OR.

Lavender Gift Shops Open Year-round

- Durant at Red Ridge Farms, 5552 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. **Daily, 11 am - 5 pm**
- Pelindaba Lavender-Edmonds, WA, 102 1/2 9th 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**



Meet the Farmer: Reka's Acres Lavender, Cheney, WA.

Submitted by Susan Fishgrem, Fourth Lavender of Lost Mountain

In 2014, after 40 years in Alaska, Merlin Wibbenmeyer and his wife, Lynn, retired to Cheney, WA. Merlin had spent 32 years as an operations research analyst for most of that time, designing and running an automated royalty reporting system. When asked what led Merlin to become a lavender farmer, he responded with, "Boredom. I needed something to do, and an acquaintance suggested growing lavender. So, in the winter of 2016, I began doing research and decided it might grow despite what I might do to it." Boredom is as good a reason as any to start growing lavender, and with 800 years of farming in his lineage, it may just have been Merlin's calling. Reka's Acres Lavender derived its name after Wibbenmeyer's beloved Norwich terrier, Reka. Initially purchasing the property for Reka and her Dachshund companions, Bela and Winer, to have room to run and explore, the property was always affectionately referred to as Reka's Acres. So in 2017, when the Wibbenmeyers planted the first lavender, it seemed fitting to name the property Reka's Acres Lavender officially.

Over the past four years, Merlin and Lynn, with a bit of help from Merlin's brother, have planted 2200 plants, comprised of 8 lavender varieties. They received support from a neighbor, who helped with hand irrigating before the drip line was installed and another neighbor's help with harvesting when Lynn fractured her elbow, but mostly the work is done by the two of them. Their late summer harvest is hauled to another farm, where it is distilled for the oil and hydrosol. Asked for a lavender growing tip, Merlin offers, "Maybe, don't give up on a plant that looks bad. It might surprise you and come back. My first winter, I had trouble with ground critters that nibbled my plants back to stubs, but nearly all now look like normal three and four-year-old mature plants. I have found lavender to be a tough plant, and as long as the variety is suitable for the climate and the critters leave it alone, it will do well in most cases."

Merlin's favorite variety of lavender is 'Hideout Giant' because it produces large flower spikes and the scent is a strong, lightly sweet aroma. However, he's quick to add 'Royal Velvet' as a close second due to how well it shows, "like an explosion of flower stems [into] blue-purple spikes." Sachets, Merlin says, are his favorite use for lavender as they provide the calming scent without being overbearing, offering a pleasant way to relax after a hectic day. "A tough frustrating day seems to float away on the evening scent of a lavender field," says he, "what a lovely image with which to leave us."

Reka's Acres Lavender Farm, LLC
 4445 S. Mariner Rd, Cheney, WA, 99004
RekasAcresLavender.com 509-559-2539

Herb Flowers for Nature's Pollinators

Chris Mulder, BeestCraft Nursery



PC: Pam Baker

Just like us, the bees, butterflies and other beneficial insects have been waiting anxiously for our lavender flowers to bloom. The early flowering English lavenders, *Lavandula angustifolia* cultivars, usually begin to show their true colors by the second or third week in June. When the flower spikes bloom they reveal many shades of blue, violet and purple flowers, along with a few light pink and white flowers. It is a spectacular sight to see! The air is filled with the fragrance of sweet lavender and our lavender fields and gardens are humming with the activity of pollinators.

Along with many varieties of lavender, there are other colorful and fragrant herb flowers that invite nature's pollinators to linger longer in our gardens and add beauty and fragrance throughout the summer.

In most regions of the Pacific Northwest, the English lavender varieties, (*L. angustifolia* cultivars) bloom first. They start in mid June and usually last until the end of June. The first cultivars to bloom are French Fields' and 'Folgate', followed closely by many other dark and light violet-blue, light pink and white flowering lavenders. By the end of June, the dark purple blue flowers of 'Royal Velvet' and 'Avisé Hill' are blooming. Some *Lavandula angustifolia* cultivars will bloom again in September, like 'Buena Vista' and 'Sharon Roberts'.

The French lavandin varieties, (*L. x intermedia* cultivars) bloom next, starting with Riverina Alan around the first week in July, closely followed by 'Grosso' and many other lighter violet-blue lavender flowers and a few white flowering varieties. Some of the later blooming lavender varieties are 'Gros Bleu', with dark blue flowers, and other brighter blue varieties like 'Bleu de Chilly', and a few medium to light blue cultivars like Dutch', 'Phenomenal' and 'Sussex'. Lavandins are usually finished blooming in most locations by the end of August.

If you plant a mix of several lavender and lavandin cultivars, you may have a longer lavender bloom season in your garden. This will encourage the pollinating insects and birds to linger longer during the summer and reward you with beautiful, fragrant flowers throughout the summer and early fall!

Herbs that like the same growing conditions as lavender can be grown together in the landscape or in containers for a beautiful and colorful landscape. Most herbs, like lavender, will thrive in sunny locations and in soil that drains well.

In addition to helping our pollinators, many lavender and herb flowers are edible and can complement beverages, fresh fruit, green salads, pasta and vegetable dishes. Herb flowers can also be used as a colorful garnish to decorate cakes, cookies and seasonal desserts.

Fresh cut herb flowers can also be combined with lavender, roses and other flowers and foliage to create beautiful, fragrant bouquets and arrangements. Lavender and herb bouquets are a welcome gift and can be used to decorate for parties, special events and weddings.

Lavender and many other herb flowers encourage nature's pollinators to visit our gardens and they are a beautiful, fragrant feast for the senses for all to enjoy.

Here is a list of some of the most popular summer blooming herb flowers.

- Dark Blue/Purple flowers:** Borage, Catmint, Heliotrope, Hyssop, Lavender, Sage, Salvia cultivars
- Light Blue/White flowers:** Anise Hyssop (Agastache), Lavender, Rosemary, Sage, Salvia cultivars
- Red flowers:** Bee Balm, Coneflower (Echinacea), Roses, Salvia cultivars, including Honey Melon Sage, Pineapple Sage, Tangerine Sage
- Pink or Violet flowers:** Alliums, Basil, Chives, Dianthus, Germander, Hyssop, Lavender, Mint, Oregano, Roses, Sage, Salvia cultivars, Scented Geraniums (Pelargonium), Society Garlic (Tulbaghia), Thyme
- White flowers:** Basil, Catnip, Charlie Chives, Hyssop, Lavender, Lemon Balm, Marjoram, Oregano, Roses, Salvia cultivars, Savory, Thyme
- Yellow or Orange flowers:** Calendula, Chamomile, Coneflower (Echinacea), Curry Plant, Fennel, Nasturtium, Roses, Salvia cultivars, Santolina, Yarrow

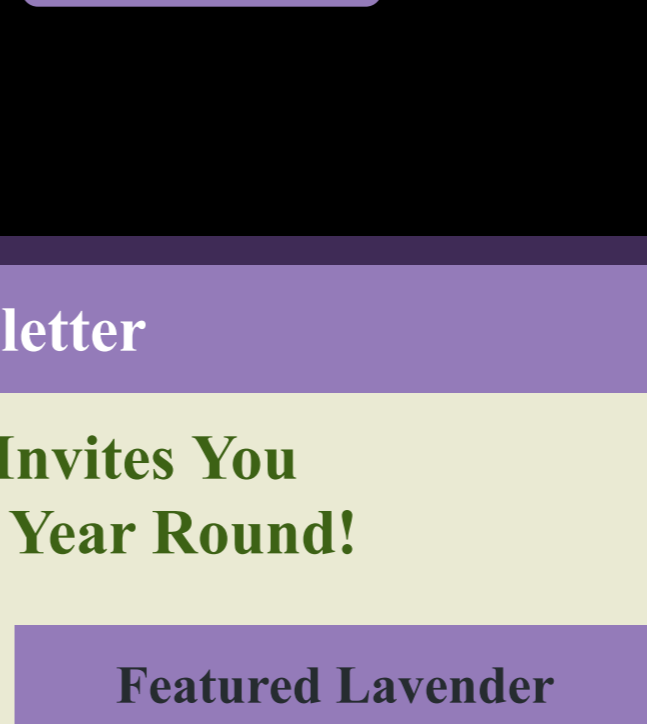
Be part of the conversation!

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

Visit our website



Featured Lavender



PC: Daunderry Nursery, U.K.

'Lullaby Blue' (*Lavandula angustifolia* cultivar)

Flower Color: Bright lavender-blue
Stem Length: 10-12 inches
Plant Height: 15-18 inches

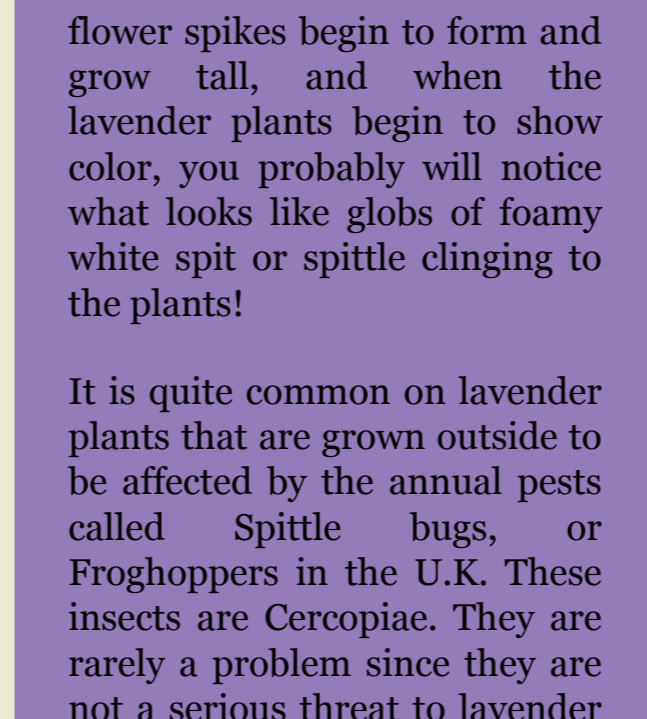
Origin: Peter Carter, Poughmash's Garden & Nursery, mid 1990s Wainuku, North Island, New Zealand

This lavender cultivar is a compact plant with dense, gray-green foliage. The flowers bloom in mid June through early July and have a sweet aroma. 'Lullaby Blue' can be grown in a large pot or barrel, or planted in the garden to form a low hedge.

The long flowering stems make fresh and dried lavender bouquets, and the fresh and dried flower buds can be used as culinary lavender to flavor foods and beverages. The dried buds add a sweet lavender fragrance to crafts and can be used to fill sachet bags.

Organic Spittle Bug Treatments

Submitted by Chris Mulder, BeestCraft Nursery



PC: Hissolands.co.uk

In the late spring and early summer, around the same time as the lavender stems and flower spikes begin to form and grow tall, and when the lavender plants begin to show color, you probably will notice what looks like globs of foamy white spit or spittle clinging to the plant.

It is quite common on lavender plants that are grown outside to be affected by the annual pests called 'Spittle Bugs', or Froghoppers in the U.K. These insects are Corixidae. They are rarely a problem since they are not a serious threat to lavender plants. However, they may cause the foliage on your plants to be slightly distorted. They also take away from the beautiful sight of lavender blooming in your field or garden. The little green insects inside the 'spit' can also be a little messy when you are harvesting your lavender by hand. You may have to shake off the 'spit' and the insects that are hiding within it.

Here are some organic choices for dealing with these pests.

1. Remove them and they will slowly disappear in two or three weeks, causing minimal damage.
2. Spray them off the plants with a light stream of water. However, if you are harvesting your lavender to dry, you will have to wait until the water has dried before you bundle the lavender and hang it to dry.
3. If this pest becomes a real problem, then plants can be washed regularly with a water jet or drenched with soft soap so that it penetrates the 'spit' and reaches the insect inside.

For the soft soap method: Dissolve 3 tablespoons of Fels Napha bar soap in one gallon of hot water. Mix well. Allow it to cool before placing in a spray bottle. Spray the affected areas on your plants, as needed.

Strawberry Orange Lavender Smoothie

Submitted by Chris Mulder



Ingredients

- 1 1/2 c. low fat milk
- 2 tsp. dried, or 4 tsp. fresh culinary lavender buds
- 2 cups fresh strawberries, stemmed, washed, and sliced
- 3/4 cup plain, non-fat Greek yogurt
- 5 Tbsp. fresh-squeezed orange juice
- 5 Tbsp. lavender honey

Optional garnish for each glass: fresh strawberry and orange slice

Directions
 1. In a small, stainless steel saucepan, heat the milk over medium heat just until it begins to bubble. Remove from the heat and add the lavender buds. Allow to steep for 4 minutes. Strain the lavender buds from the milk and discard the buds. Chill the lavender-infused milk for at least 10 minutes.

2. Combine the remaining ingredients in a blender or food processor, and blend until smooth. Add the chilled lavender-infused milk and blend until well mixed. Pour into a glass or ceramic pitcher. Cover and refrigerate until ready to serve.

3. Pour into glasses and garnish with a small strawberry and orange slice on the rim of each glass. Makes approximately four 8-oz. servings.

Recipe from The Lavender, Growers by Dale, et al., adapted by Chris Mulder



PC: Brian Smile

Strawberry Yogurt Lavender Cream

Discover Cooking with Lavender by Kathy Gehrt

Ingredients

- 1 pound fresh strawberries, stemmed and cut into sixths
- 1 tablespoon balsamic vinegar
- 1 tablespoon lavender sugar, (see below)

For Lavender yogurt cream
 1 cup Greek-style yogurt
 1 tablespoons creme fraiche or heavy cream
 1 tablespoon lavender honey, (see below)
 6 fresh sprigs of lavender (for garnish)

Directions
 1. Chill 6 dessert goblets in the refrigerator.
 2. Combine the strawberries, vinegar and lavender sugar; stir gently. Cover tightly with plastic wrap and refrigerate for 30 minutes. Just before serving, combine the yogurt and creme fraiche (or heavy cream) in a bowl and whisk gently, adding 1 tablespoon of lavender honey, or to taste. The mixture will remain quite firm.

3. Spoon the strawberries into goblets and top with the Lavender Yogurt Cream. Garnish each goblet with a sprig of lavender.

Lavender Sugar

Ingredients

- 1 Tablespoon dried culinary lavender buds
- 2 c. granulated sugar

Directions
 1. Put lavender buds and 1/4 of the sugar into spice grinder or clean coffee grinder; blend for about 1 minute, or until the mixture is a soft powder.

2. Add the lavender buds and sugar mixture to the remaining 1 3/4 cup sugar.

3. Place sugar mixture in a container with a tight fitting lid. Allow to sit for three days before using to infuse the sugar with the lavender flavor.

4. As a variation, you can make lavender sugar by layering the lavender buds and sugar in a jar and then straining out the buds when you use the sugar, or place whole dried sprigs of lavender in a jar with sugar.

Lavender-infused Honey

- 1 cup locally-produced mild honey (such as clover, blackberry or alfalfa)
- 1/4 cup dried culinary lavender buds

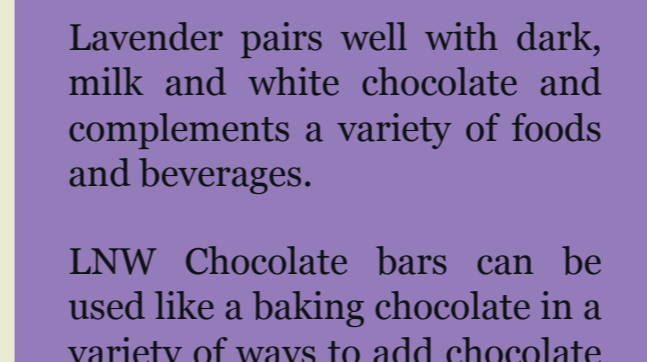
1. Combine honey and dried lavender buds in an 8-ounce jar.

2. Cover the jar and let the honey sit on your kitchen counter for about a week; this allows the lavender to release its honey.

3. Every day for a week, turn the jar upside down to keep the buds submerged in the lavender. They will have a tendency to float to the top, so turning the jar over once a day will keep the buds covered with honey.

4. After a week, remove and discard the lavender buds by filtering honey through a fine strainer (or several layers of cheesecloth) into a clean jar. Cover and store at room temperature.

Chocolate-Dipped Strawberries Using Lavender Northwest Chocolate Bars



PC: Pinterest.com

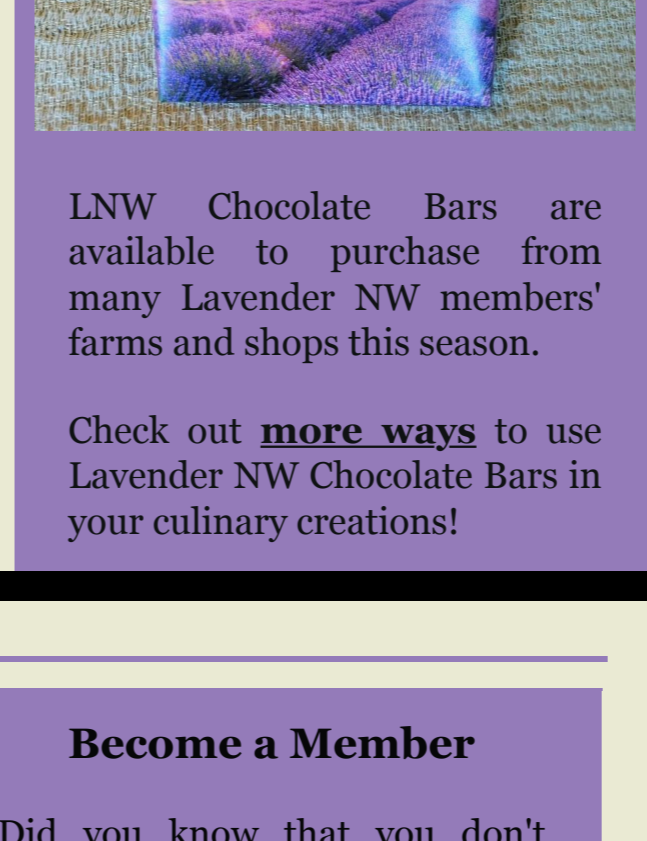
Lavender-infused honey with dark, milk and white chocolate and complements a variety of foods and beverages.

LNW Chocolate Bars can be used like a baking chocolate in a variety of ways to add chocolate with a lavender flavor twist to your favorite seasonal fruits and one easy way to use Lavender NW chocolate bars is to make them! Each bar breaks into eight squares and can be melted quickly over hot water in a double boiler.

Using tongs or a pastry brush, dip or brush on lightly cooled, melted lavender chocolate onto clean, whole fresh strawberries, or other firm berries or large chunks of fresh fruit.

Lay the chocolate dipped fruit out on a plate or cookie sheet lined with waxed or parchment paper to cool and harden the chocolate onto the fruit. Cover and refrigerate chocolate-dipped fruit before serving.

Chocolate dipped strawberries makes a nice garnish on top of cakes and ice cream!



PC: Pinterest.com

LNW Chocolate Bars are available to purchase from many Lavender NW member farms and shops this season.

Check out [more ways](#) to use Lavender NW Chocolate Bars in your culinary creations!

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, preservation 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@lavinordernw.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!

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, 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