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July 2021 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



*Plein Air Painting by **Christine Joy**
at Mountainside Lavender*

July 2021

We're at the peak of lavender season, so it's a very busy month full of festivals and events to celebrate this wonderful plant that we all love! Even some towns are even getting involved! Taste Newberg has created a [Newberg Lavender Trail](#) full of farms, shops and restaurants with lavender products, food and drinks. Many farms all over the Pacific Northwest are also open for u-cut and events like wreath making.

Because there are so many lavender farms to choose from, the easiest way to see a list of all that is available is to visit lavender-nw.org and browse through the destinations page, the driving guides,

Featured Lavender

Riverina Alan and Riverina Thomas were developed in Australia at the Charles Sturt University's School of Agriculture and Wine Science and Larkman Nurseries and were patented in 2008. They are large, fast growing lavandin cultivars. Both of these lavandins have very long stems and make beautiful fresh and dried bouquets. Their flowering spikes are longer than most other lavandin cultivars and both of these lavandins would be a great choice for July weddings. The buds dry well and stay on the strong stems when used in dried arrangements and bouquets, too. Though not considered culinary lavenders, the dried stems from these lavandin cultivars make good skewers for culinary use!



PC: Larkman Nurseries

and check out the new [event calendar](#).

Announcements

Lavender Northwest Summer Quarter Meeting

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

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 weekend of **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 Chehalem Cultural Center (CCC) and is free to the public.

Don't miss the always breathtaking art show, displaying the talent of local area artists that painted local area lavender farms!

To learn more about the Plein Air Art Show and the Festival, 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, locations in the Willamette Valley, and Central and Southern Oregon. The **Western Washington Lavender Guide** is available in the Seattle area, including SeaTac airport and Sequim, WA, as well as some of the islands in Puget Sound.

Riverina Alan PBR (*Lavandula x intermedia*)

Flower Color: dark blue-violet
Stem Length: 2-3 ft
Plant Height: 2-3 ft tall

Riverina Alan is a mutation of *L. x intermedia* 'Seal'.

'Characteristics of *L. x intermedia* 'Riverina Alan' are that it is a larger plant than 'Seal' with larger leaves and flowers. It has thicker stems and it retains the open form of 'Seal', but flowers slightly earlier in July. It is similar to other lavandins but has much larger flower spikes that produce several times more oil per flower. It is also tolerant of moderate frosts. It will grow to about 35-40" high and 35-40" wide. The large flowers hold well in a vase or they can be dried and removed from the stems to use in a potpourri or to fill sachet bags.



PC: Julie Park, Park Place
Perennials

Riverina Thomas PBR (*Lavandula x intermedia*)

Flower Color: dark blue-violet
Stem Length: 2-3 feet
Plant Height: 2-3 feet tall

Riverina Thomas is a mutation of *L.x intermedia* 'Grosso'.

'Riverina Thomas' is a larger plant in the field than 'Grosso' with thicker stems and larger leaves and flowers. It forms a large compact globular form. It

The Eastern Washington & Montana Lavender Guide is 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 July

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. Some are open only by appointment.

Lavender Farms Open for Lavender Products in July

[Barn Owl Nursery](#) - Wilsonville, OR.
[B&B Family Farm](#) - Sequim, WA.
[Blue Mountain Lavender](#) - Lowden, WA.
[Carriage House Lavender](#) - Sherwood, OR.
[Cascade Lavender](#) - Madras, 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.
[Evergreen Valley Lavender Farm](#) - Olympia, WA.
[Fleur de Provence Lavender Farm](#) - Mead, WA.
[Fleurish Lavender of Lost Mountain](#) - Sequim, WA.
[Growing Miracles Lavender Garden](#) - Roseburg, OR.
[Jardin du Soleil Lavender](#) - Sequim, WA.
[Knapp Family Lavender Ranch](#) - Elk, WA.
[Lavender Ally](#) - 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](#) - Coupeville, WA.
[McKenzie River Lavender](#) - Springfield, OR.
[Mountainside Lavender](#) - Hillsboro, OR.
[Park Place Perennials](#) - West Linn, OR.
[Pelindaba Lavender Farm](#) - Friday Harbor, WA.
[Pleasantdale Acres, Inc.](#) - Dayton, OR.
[PurpleMountain Lavender](#) - Lakeside, MT.
[RavenCroft](#) - Mulino, 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.

flowers slightly earlier than 'Grosso' and has larger, darker flower spikes and a very high oil content. Riverina Thomas makes very fragrant, lovely fresh and dried bouquets and arrangements. The dried flower buds make a wonderful potpourri and can be used to fill sachet bags.

Fresh Raspberry Lavender Cobbler

Recipe by Nancy Baggett



PC: kitchenlane.com

Tip: Black raspberries can be hard to find except at farmers' markets (and maybe in the woods!); feel free to substitute blackberries.

Ingredients

- 2/3 to 3/4 cup granulated sugar
- 2 tablespoons cornstarch
- 2 cups red raspberries
- 4 cups black raspberries or blackberries
- 2 cups peeled, pitted (unpeeled) and chopped red or black plums
- 2 to 4 teaspoons lemon juice
- 2 teaspoons fresh lavender "bloomlets" (purple parts only), divided

Dough

- 1 2/3 cups all-purpose white flour

[Wayward Winds Lavender Farm](#) -
Newberg, 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. **Daily, 11 am - 5 pm**

Pelindaba Lavender-Edmonds, WA. 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



Marionberry Lavender Seedless Preserves

Marionberries are a hybrid blackberry, a cross
between the Chehalem and Olallieberry, developed

- 1/3 cup packed light brown sugar
- 1/3 cup granulated sugar
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 6 tablespoons unsalted butter, melted
- 1 large egg, lightly beaten
- Ice cream or whipped cream or plain heavy cream for serving, optional

Directions

1. Preheat oven to 375 degrees F. Lightly coat a 9-inch by 13-inch flat baking dish (or a similar size dish) with nonstick spray. For filling: Thoroughly stir together granulated sugar and cornstarch in a large bowl. Gently stir in the berries, fruit, lemon juice, and a generous half of the fresh lavender "bloomlets" until well blended. (Reserve the remaining lavender for garnish.) Spread mixture evenly in baking dish.
2. For dough: Thoroughly stir together flour, brown and granulated sugars, baking powder, and salt in a medium bowl. Add melted butter to bowl, stirring until incorporated. Add egg, stirring with a fork until mixture is blended and clumped. Sprinkle clumps of dough mixture evenly over fruit.
3. Bake in middle third of oven for 30 to 40 minutes, or until well browned and bubbly. Transfer to wire rack and let cool to barely warm or cooled before serving. Garnish cobbler servings with the remaining lavender bloomlets and ice cream or whipped cream, if desired.

Makes about 10 servings.

Get Nancy's brand new lavender recipe sampler, ***Let's Cook with Lavender!*** Also available at some LNW farms!

in Marion County, Corvallis, Oregon in 1948 by Dr. Gary Waldo. They are considered the “King of the Blackberries!” Oregon growers produce 28 to 33 million pounds of Marionberries each year. Very few Marionberries ever leave the state as Oregonians go crazy for them every July. They are used to make many wonderful products like our Marionberry Lavender Seedless Preserves. Marionberries are described as having a complex, rich and earthy flavor that is both sweet and tart. This unique Marionberry Lavender Jam is a special combination of Oregon grown Marionberries infused with northwest-grown culinary lavender flower buds that are harvested and dried at their peak in July. Our Lavender Northwest members’ farms supply 8 pounds of their dried culinary buds that are infused into the Marionberries and then strained out to create a delicious seedless preserve.

The smooth, flavorful jam is enjoyed as a condiment or addition to both sweet and savory recipes. Here are some favorite uses that will add a unique and delicious lavender flavor twist to your meals.

- ❖ Marionberry Lavender Preserves will complement most fresh fruits. Stir in a small amount with fresh cut seasonal fruits and berries of your choice, to complement the fruit flavors and make a salad or dessert.
- ❖ Use in place of other fruit jams and jellies in your favorite sweet or savory recipes. ❖ Spread on biscuits, croissants, muffins, scones and toast.
- ❖ Swirl into unsweetened Greek yogurt, or into vanilla or lemon flavored yogurt. ❖ Add to your favorite cheesecake, custard or pudding recipe.
- ❖ Spread a thin layer on top of an angel food cake, pound cake or sponge cake.
- ❖ Spread a thin layer on top of one flat shortbread cookie, place another flat shortbread cookie on top to make a layered cookie sandwich, with the jam as filling.
- ❖ Stir in a small spoonful of jam into a scoop of vanilla ice cream or lemon sorbet.
- ❖ Spread a layer of jam over a block of softened cream cheese for an appetizer and serve with plain, unflavored crackers.
- ❖ Use as a condiment, and spread on bread to flavor a chicken, pork or turkey sandwich. Brush a thin layer of jam on cooked chicken, fish, ham or turkey for a flavorful berry glaze.

Available at many LNW farms and shops!



PC: Brian Smale

Blueberry Lavender Lemonade

*Created by the executive wellness
chef and registered dietitians at the
Mayo Clinic Healthy Living
Program.*

Ingredients

- 2 cups water
- 1 package (16 ounces) blueberries
- 1/4 cup granulated sugar
- 1 tablespoon dried culinary lavender buds
- 1 cup lemon juice
- 2 tablespoons Splenda sweetener (or other sugar substitute)
- Cold water

Directions

In a 1-gallon pitcher, add 4 cups of ice and set aside. In a medium saucepan, bring 2 cups of water to a boil. Add the blueberries, sugar and lavender to the pan. Boil for about 5 minutes, until the blueberries have popped and all of the sugar has dissolved.

Strain the blueberry mixture over the pitcher of ice; discard the remaining blueberry mixture. Add the lemon juice and Splenda to the pitcher. Fill to the top with cold water. Mix well.



Materials:

*18 or 22 stems of fresh lavender at least 12 inches long. The longer, the better.

*7 feet of 1/4 inch wide satin or other non-fraying ribbon.

Instructions:

1. Strip the leaves and lateral spikes from the stem. Since the flexibility of the stem is important for successful wand-making, make sure the lavender is fresh. Harvest early in the day, and make sure the flowers are not damp, or the wand will mold.
2. Line up the bottom of the flower spikes and tie them gently together with one end of the ribbon.
3. Turn the bundle upside down and gently bend each stem down around the flower spikes. The stem will bend more easily and be less apt to break if you gently score the stem with your fingernail. When all of the blossoms are "in a cage of stems," pull the long end of the ribbon out of the cage and tuck the short end inside.
4. Line up all of the stems evenly around the blossoms. Don't worry about keeping them evenly spaced at this point; you can adjust the spacing as you weave the ribbon. See figure 2.
5. Start to weave the ribbon under and over two stems at a time. Gently pull on the ribbon to make sure the weave is tight. The most difficult part of this process is in the first two rows of the weaving. On the second row you should be going under the stems that you had gone over on the first row. Each new row of ribbon should be close to the preceding row. See figure 3.
6. Continue weaving until you have covered all the flowers. You can use a stick to push any protruding buds back into the weave or rub them off. Stop weaving and wrap the ribbon around the neck of the wand, at the base of the woven cage, and continue wrapping down the bundle of stems, leaving more space
7. Trim the stems to the same length and continue wrapping the stems until you reach the end. Tie a bow at the end or wrap back up the stem and tie a bow anywhere along the bundle of stems.
8. After about 2 weeks, when the stems have dried and shrunk, unwrap the ribbon from the bundle of stems up to the bottom edge of the woven cage. Tighten the ribbon by using tweezers or a knitting needle to pull the ribbon tight, starting at the top of the wand and following the path you wove. Re-wrap the ribbon around the stem bundle and tie a bow.

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

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

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@littlervenderfarm.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!

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.

A n **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

And finally...

We might think we are nurturing our garden, but of course it's our garden that is really nurturing us.

~Jenny Uglow



Lavender Northwest

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