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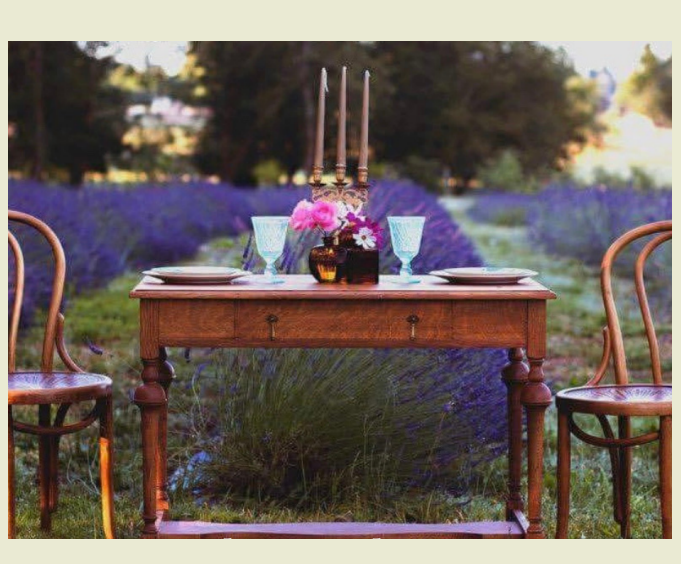
August 2021 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



Norwood Lavender Farm in Tualatin, Oregon

August 2021

We're nearing the end of the lavender bloom season in the Pacific NW. Now is the time we reap the benefits of the lavender harvest. Our work shifts to pruning and shaping our plants, as we continue distilling lavender flowers into essential oil and hydrosol and process the dried flower buds to use in our culiunary and fragrant bath and body products.

Many farms and shops across the Northwest have freshly dried lavender bundles and buds, and hand crafted lavender products to sell. Some farms are open to share those activities with visitors, while other lavender farmers are participating in their local farmer's markets and fairs. Everyone is busy making lavender products to sell through online stores and later at fall and holiday events.

Because there are so many lavender farms and products to choose from, the easiest way to see what is available is to visit our website **lavender-nw.org**. Browse through the **Destinations** page and the **Driving Guides.** Check out **Lavender Now** to find farms and businesses, and the **Event Calendar** for events this summer and fall.

Announcements

Lavender Northwest Summer Quarter Meeting

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

Save the Date for our **Fall Member Meeting, Oct. 2-3.** We are excited to announce that we are planning an **in-person** member meeting this Fall, pending COVID regulations.

USLGA 2021 Conference Videos Are Now Available

If you paid for the Virtual Conference in March, you have unlimited access to the videos on the USLGA Learning Center. You should have received a code in your email.

For those who purchased access to the Virtual Conference in March and are a USLGA member, go to the purchase form, log into the USLGA website using your member account, complete the purchase form using your discount code (in a separate email) and you can access the videos.

For those who purchased access to the Virtual Conference in March and are NOT a USLGA member, you will have to create a new non-member account on the USLGA website. Go to the purchase form, create a non-member account (email, password, first and last name), complete the purchase form using your discount code (in a separate email) and you can access the videos.

August Events

Oregon State Fair, Salem, OR.
August 23 - September 2
The Lavender Thyme Herb Farm with have a booth at the fair in the Artisians' Village this year.

The Lavender Distillation Process

*by Zion Hilliker, **B&B Family Farm***

1. A Brief Overview
So how do I distill lavender essential oil? Have you ever steamed vegetables before? Well if you have, chances are you can distill lavender to extract its essential oils.

Much like baking a beautiful cake, there is a tendency to look at the finished product and think about the beauty of the finished product and ignore the science behind what happened in the oven. I often hear my fellow lavender farmers and distillers refer to essential oil distillation as an art. While there is some creativity involved in the process, distillation must fall within certain parameters to get an ideal product. This is why I would argue distillation is more of a science. Also the distiller has little control over the chemical processes inside the pot once distillation has started. Thus knowing the science is half the battle! So, here we go.

2. Setup
Lavender essential oil distillation happens through a process called steam distillation or sometimes wet steam distillation. Either way the process is very similar. First, you take a pot or kettle and you put a steam tray an inch or two above the bottom of the kettle (depending on the size of the still this could be many inches on a larger still). For our 60L still we sit our steam tray on 1 inch pieces of copper pipe. For our 300L still our steam tray sits about 10 inches from the bottom of the still. Next, fill the kettle with water up to the steam tray line. All of the lavender will now sit on top of this steam tray, the tray will keep the lavender from touching the bottom of the pot and burning.

At this point it is probably becoming more clear why I compare distilling lavender essential oils to steaming vegetables. Now we have our kettle with our steam tray on the bottom and the pot filled with water to the top of our steam tray. (As you can see in the image above, there is still a lot of room left in our kettle). Next is where the lavender comes in.

3. Filling the still with lavender
Prior to setting up our still I will have cut the variety of lavender I am going to distill. For a 60L still I will need about 20-25 lbs of freshly cut lavender. For our 300L still I will need 100-120 lbs of lavender. 20-25 lbs of fresh lavender is anywhere from 6-12 full lavender plants depending on the variety, age, and health of the plant. We cut our lavender short to avoid packing in too much stem. We also cut our lavender much later in the year when the lavender is overly ripe and fully flowered. When the plant is fully flowered is when it has the most amount of essential oil. We pack the lavender in the kettle of the still on top of the steaming tray, trying to avoid pockets of air between the lavender. It is ok to pack the still tight, don't worry about over stuffing the still. We fill the lavender all the way to the top of the pot. Once we have the pot filled up we put the lid of the kettle on and connect the swan neck from the pot to the condenser and turn the heat on under the kettle.

4. The Process
Ok, I promise here is where it gets exciting. Just like steaming vegetables the whole point of the distilling process now is to boil water and turn the water in the bottom of our kettle from a liquid to a gas (steam) so it can rise and pass through our kettle that is now stuffed with lavender. As the steam passes through the lavender the pressure inside the sealed kettle along with the high temperature of the steam causes the bud of the lavender (the calyx) to release its essential oils.

Did you know? The bud of the lavender, not the actual flower, is where most of the oil is held in lavender.

5. Condensing the Steam
The smaller pot that the large kettle connects to is called the condenser. The condenser is where the the pipe holding the steam which contains the water and oil travels to cool off. The pipe coils very gradually down the condenser. The condenser is filled with cool water to cool the pipe containing the steam. This allows the steam to go from its gas state back to a liquid state. The water around the condenser coil heats up during this process so we have the hot water exit out of the valve on the top of the condenser. The hot water is replaced by cold water that enters the bottom of the condenser pot. This allows the condenser to cool the steam gradually. After it cools down and turns back to liquid it drips out the end of the condenser into our separatory funnel.

6. Separating the Oil and Hydrosol
This may seem straight forward but I address it because it is commonly misunderstood. When the oil and water come out of the condenser into the separatory funnel they separate. As most people know oil and water don't mix, so this is nothing special, but what I often hear is oil floats on water because water is heavier, this is false. There are two reasons why the oil floats on the water. First, the dipole-dipole bond between the water molecules is much stronger than any of the reactions happening between the oil and water so the oil will not pull the water bonds apart. Second, water is more dense, not heavier than oil so the water sinks to the bottom. Additionally, the essential oil like all oils, is hydrophobic.

7. Essential Oil Yields
Yields depend on the variety. The species *Lavandula x intermedia*, (lavandins), produce the most oil. 'Grosso', which is the most common variety of lavender, is one of the highest oil producers. We get about 225-300 ml of oil per batch of 'Grosso' from 20-25 lbs. in a 60L still. The species *Lavandula angustifolia*, sometimes referred to as English lavender, is a low producer of oil. Some varieties produce more than others but typically we get 30-120 ml depending on the variety of *L. angustifolia*. English lavenders produce the most desirable essential oil. Lavandins have more camphor in their oil. Camphor is the same scent you find in Vick's Vapor Rub. Don't let this turn you off from 'Grosso' oil however; many people still really enjoy Grosso's scent because it is the most common scent of lavender. 'Grosso' is the smell most people recognize as lavender. The English varieties have a much sweeter smell and are more desired in the aromatherapy arena.

8. What is Hydrosol?
The lavender water that comes out with the oil is now referred to as Hydrosol. If you put the correct amount of water in your still (not too much so you don't water down the hydrosol) you will get another desirable product, lavender hydrosol. **(You can learn more about hydrosol here**). Hydrosol is used for removing makeup, body sprays, deodorants, linen sprays, etc. We use it in our linen spray that we sell here on our farm.

9. Copper Vs. Stainless Steel and other Stills
Why do we use copper for distilling? As Ron Burgundy would say, It's Science. We use copper because it allows us to give you a freshly distilled superior smelling oil. A scent in oil no one really cares for is sulfur. You know that rotten egg or burnt match smell... Yeah we don't like it either. We want to make sure the sulfur smell is taken out of the essential oils, because sulfur is in most plants in small amounts. Fortunately for us Copper molecules have a +2 ionic charge and Sulfate molecules have a -2 ionic charge, so the two elements really like each other and make a beautiful teal green powder called copper sulfate. You can see the greenish teal marks on the side and bottom of my still. It is easily washed away with a little water.

*Note: For additional photos of the distillation process, visit **B & B Family Farm's website***

Featured Lavender

PC: gardengoodsdirect.com

'Big Time Blue'
(Lavandula angustifolia cv.)

Flower Color: Dark Blue-Violet
Stem Length: 12-15 inches
Plant Height: 18-20 inches
Origin: New patented lavender from Armada & Concept Plants

This fast growing lavender starts blooming early in June and will bloom again later in the summer into early fall. What makes this lavender different from other Engish lavender cultivars is its large flowers on long stems and its fast growing strong root system.

This lavender grows well in large pots, in mixed perennial borders and in rock gardens. The plant forms a compact mound with silver-green foliage that is a striking contrast with the dark blue flowers. When it is planted in a row, in the field or in the landscape, it makes a tidy fragrant border or low hedge.

This cultivar is suitable for warm climates and can be grown successfully in USDA zones 5-9, in especially dry climates, if the winter weather stays above -20 degrees F.

The flowers are large and lovely and make nice fragrant, fresh-cut bouquets. The buds dry well on the stem and hold their color for dried arrangements and crafts. The fresh and dried flower buds can be used as culinary lavender for garnish and to flavor foods and beverages.

Organic Certification Cost Share Program

The United States Department of Agriculture (USDA) allocated more than $6 million for the National Organic Certification Cost Share Program (OCCSP) nationwide. Oregon was awarded $109,250 for the 2021 funding year. The purpose of the OCCSP is to reimburse organic operations for specific organic certification costs.

Completed applications and all necessary documents with proof of payment between October 1, 2020 – September 30, 2021, must be submitted by November 1, 2021. Reimbursements will be made on a first-come, first-served basis until all available funds have been disbursed. To find out more, visit the Oregon Department of Agriculture's program **website**.

Lavender Infused Honey

Recipe by Kathy Gehrt

PC: untamedconfections.com

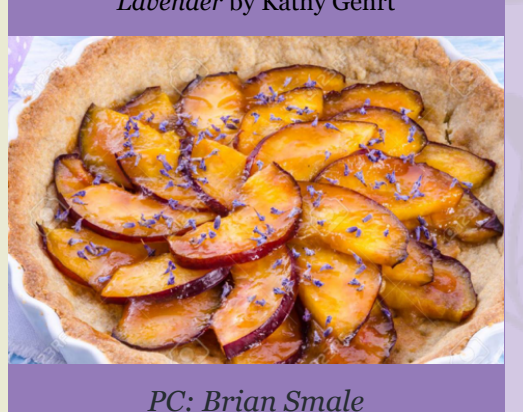
Ingredients

- 1 cup locally-produced mild honey (such as clover, blackberry, or alfalfa)
- ¼ cup dried culinary lavender buds

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

Nectarine Gratin with Lavender Honey

From Discover Cooking with Lavender by Kathy Gehrt



PC: Brian Smale

Ingredients

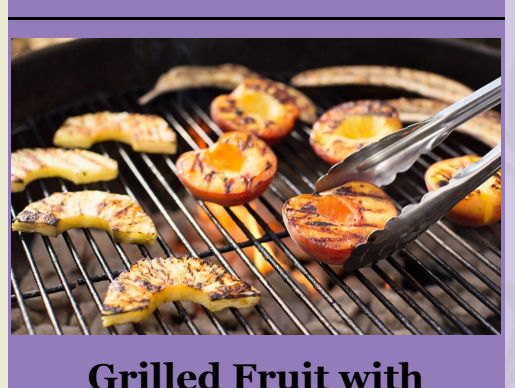
Custard
- 1 cup whole milk
- 2 large egg yolks, at room temperature
- 2 tablespoons Lavender Honey
- 4 teaspoons cornstarch
- 1 teaspoon pure vanilla extract

Fruit and topping
- 4 medium-size fresh nectarines, pitted and cut into ⅛-inch slices
- 2 tablespoons sugar
- ¼ cup hazelnuts, coarsely chopped

Directions

1. Heat milk in a small heavy saucepan over medium heat until steaming; remove from heat.
2. Whisk egg yolks, honey and cornstarch in a medium bowl until smooth.
3. Gradually add the hot milk to the yolk mixture, whisking until blended. Return the mixture to the saucepan and cook over medium heat, whisking constantly, until slightly thickened and starting to bubble gently, about 1 ½ to 2 minutes.
4. Transfer the hot mixture to a clean bowl; whisk in vanilla. Cover loosely and refrigerate until chilled, about 1 hour.
5. To prepare fruit and topping, preheat broiler. Coat an 11 x 7-inch oval gratin dish or 4 individual gratin dishes with cooking spray. Spoon custard evenly into dish or dishes.
6. Arrange nectarines on their sides, slightly overlapping, in a single layer over the custard. Sprinkle sugar and hazelnuts evenly over the nectarines.
7. Broil until nectarines are lightly carmelized, about 5-7 minutes. Serve immediately

Note: Peaches, plums, raspberries, blueberries or blackberries can be substituted for nectarines.



Grilled Fruit with Lavender Honey Glaze

Recipe by Kathy Gehrt

Grilling fruit intensifies its flavor, softens the texture and caramelizes the natural sugars. Lavender honey adds an exotic touch. Consider serving this as a luscious ending to a summer meal.

Ingredients
- ½ cup unsalted butter
- ½ cup lavender honey
- 1 large ripe pineapple, peeled, quartered, cored, and cut into ½ inch thick wedges
- 3 slightly under-ripe bananas, peeled and sliced in half lengthwise.
- 3 ripe but firm peaches, peeled, halved, pitted and cut into quarters
- 1 pint vanilla ice cream (optional)

Directions
1. Combine the butter and lavender honey in a small saucepan to make a glaze. Heat, whisking occasionally, until the butter is melted and the mixture just comes to a simmer.
2. Preheat a gas grill to medium.
3. Brush each piece of fruit with the glaze.
4. Place the fruit on the grill and cook, turning once, until the fruit is heated through, slightly tender and caramelized. This will take about 4 minutes total for the bananas and 6 minutes for the pineapple and peaches. You can also grill the fruit in a grill pan or skillet on your cooktop stove.
5. Serve immediately, with a scoop of ice cream if desired.

Featured Farmer: Nicole Callen Norwood Lavender Farm

by Susan Fahlgren

Struck by the power of lavender during a family herbalist course, Nicole Callen began experimenting with the versatility of the amazing plant we all know and love. "It seemed that this one plant helped with so many common everyday problems", she says, "It changed my life. Lavender has a unique ability to help you relax, feel pampered, beautify gardens, provide culinary creations, fill your senses and home with decor fashion, help in wellness routines, add to wedding decorations, bridal bouquets, and most of all add scent, beauty and usability to add 'ahhhh' in your everyday life!"

Amidst raising 4 daughters and the many volunteer opportunities that arose with their school and sport team involvement, Nicole found time to dabble in her love for culinary lavender exploration. "So many possibilities arise in the kitchen by adding a tsp of lavender to everything," she says. "I have a passion for culinary lavender and my premium favorite would be 'Royal Velvet'. Of course, I have a lot of second choices...but if I could only pick one this would be my choice." Nicole is currently in the final stages of writing a lavender cookbook and offered to share with us her favorite recipe for **Lavender Waffles with Lemon Lavender Curd, blueberries, and whipped cream**.

Nicole and her husband Dan have been growing lavender on their farm in Tualatin, OR. for 8 years. "We eventually came to a spot in our life where we could grow it on a larger scale for others to enjoy too," she relays with joy. Norwood Farm, named after the road on which it sits, now offers wholesale and consulting services in addition to their premium dried lavender and lavender products. While they say it can be hard, confusing, and intimidating starting a lavender farm, they offer to help others break through the confusion as they inspire confidence with planting information, site planning, watering needs, spacing plants, plant varieties, harvesting, cutting, pruning and more! In addition, they look for ways to inspire the everyday use of lavender and want to pass that on as well. While Nicole devotes her time solely to the farm and business, Dan continues to work as a manager at a laser firm and helps, along with their daughters, during harvest and busier times.

Norwood Farm is a founding member of Lavender Northwest, member of the United States Lavender Growers Association, and has been designated as a pesticide-free zone by the Portland Pollinator Partnership. Considered her best lavender growing tip, Nicole offers, "I would have to say that lavender loves you to talk to them. They seem to be great listeners and never seem to argue." When promoted that way, who amongst us wouldn't want a little lavender in their life!

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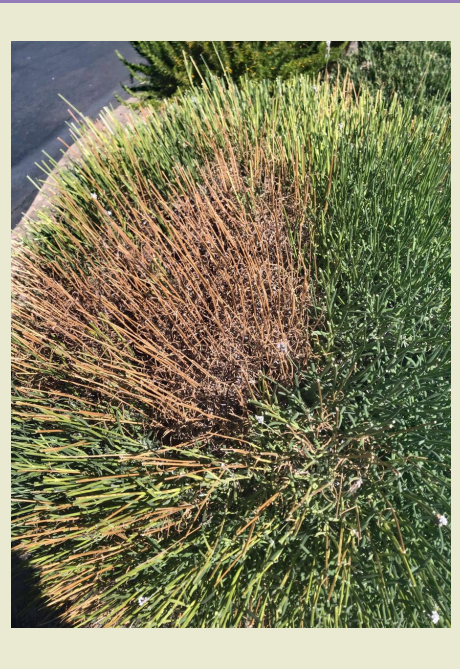

Fire & Ice:
Lavender 2021 in the North Willamette Valley

Michael Lemmers, Proprietor at RavenCroft

I guess I simply expected too much. The Covid-19 pandemic, chaotic politics in Washington, and the near-armageddon of terrifying September wild-fires in Oregon made our notorious 2020 a particularly vexing and stressful year. Was it not reasonable to hope that 2021 would show us a kinder, gentler face, and allow things to swing back toward equilibrium? Apparently, that was indeed asking too much.

The small lavender farm at RavenCroft operates on a lovely property on the east side of the Willamette Valley's northern reach, a few miles south of the Portland metro area, at an altitude around 650 feet. If there is one noteworthy site privilege that benefits the farm, it would be its relative protection from messy and often aggressive winter weather patterns dished up by the Columbia River Gorge. While Covid-quarantined 2020 had actually conjured a respectable lavender season (minus the buying customers who would normally provide a little bit of income for the farm), this 2021 season has been something distinctly different, and it seems to filter down to "fire and ice" — heat and cold, but in reverse order.

February 14, 2021 — in place of a warm snuggle by the fireplace with a luscious box of Valentine chocolates, we were offered the most devastating ice storm in several decades. Survival-mode kicked in as we spent eight days trapped at home with no electricity, water, heat, phone, or internet. Sliding out onto the patio overlooking the lavender field, I could see orderly columns of *Lavandula* soldiers standing rigidly at attention in their glistening, frozen encasements. When we were finally able to get outside and look around, the damage to trees, telephone poles, and some structures was astonishing. But the lavender **mostly** came through. The lavandins took the brunt of the frosty insult, with a 3-5% overall loss of entire plants, particularly those growing in more challenging locations, such as part-shade or patches of particularly poor soil. A few of the assaulted lavandins managed to revive a branch or two, making for rather pathetic-looking remnants destined for replacement. The in-ground *L. angustifolias* were tougher challengers for the ice, surviving almost entirely, except for one notable loss: a solitary 'Opal Rain' specimen that had been doing fairly well, faced execution by icing. Among nursery lavender plants in gallon sized pots, the drop-out rate was higher, for both lavenders and lavandins, particularly among older plants that had really out-grown their ability to thrive in small containers. For me, the biggest surprise related to something that I was dreading — lots of broken lavender limbs and split trunks — but, thankfully, this kind of injury happened to a minimal degree.

Spring 2021 — wow, what a glorious season we enjoyed! Pay-back for our costly winter insult, but with a down-side — less rain than we really needed. Nonetheless, the plants dutifully put on fresh green uniforms and marched headlong into lavender season. Bud-break at RavenCroft occurred June 3rd, featuring early *L. angustifolias* like 'French Fields' and 'Croxton's Wild'. Hungry bees started showing interest, sounding their gentle *buzzing* hymn that goes part and parcel with healthy lavender progress. But then...

Heat Dome - late June 2021 — It was like we all suddenly moved to Arizona in summertime. During a ruthless, record-breaking heat-wave, RavenCroft baked for more than a week with 90+ degrees days, reaching 115 degrees at the apex of the roasting. As much as lavender loves the sun, this scorching was not at all like the pleasant Mediterranean summers of the fatherland. And it left its ugly mark. Primarily causing focal "brown-outs" involving individual or clustered branches of the taller plants (see photos), the heat damage took a few days to show itself clearly. Plants with harsh western exposures suffered disproportionately. In-ground plants (admittedly being watered twice a week) did better than specimen plants in large patio planters (watered daily during the heat). Older plants in gallon pots were mostly wiped out (even with twice daily watering during the really hot days). While "brown-out" sections often proved to represent frank demise of a limb, there were also some brown sections that showed new growth after a couple weeks at the intersection of old wood and now-brown 2021 seasonal growth. The latter will hopefully fill-in the gaps with time.

Beyond direct damage to plants, the heat dome also appears to have adversely affected oil content of the surviving buds, perhaps by interfering with actual biosynthesis of oil components, or perhaps by evaporating off a substantial portion of the pre-packaged essential oil in developed buds. Both *L. angustifolia* and lavandin flower spikes lacked the intensity of fragrance we all admire. The upside to this diminished oil concentration was markedly reduced airway irritation during the harvesting and processing of large quantities of plant material — less coughing, sneezing, and sniffling (less nasal secretions). On the downside, distillation yields were uniformly reduced, in the 70-75% range compared to 2020. Additionally, the oils seem qualitatively different, but they will need some time to settle before showing their real character in the weeks and months ahead. Lastly, potential farm visitors didn't care for the heat either, making for a dismal turnout during our open-farm weekends (most of which were compromised significantly by weather issues).

For those of us attuned to the ugly consequences of climate change that are undeniably upon us, none of these 2021 lavender observations will spark much optimism. Admittedly, this report represents a one-farm experience, and it is entirely possible that others have had better results. While the RavenCroft 2021 lavender season gets an unwelcome thumbs-down rating, other farms may have been more fortunate or found ways to profit despite the challenges. Either way, do consider reporting your own observations to the *Lavender Northwest* news editors. Shared experience is always valuable.

We'll wait and see what the remainder of 2021 brings. Fingers are crossed that we can simply get on with pruning and start a new lavender cycle that has a happier ending. Is that expecting too much? I wouldn't want to make that mistake again.

Lavender Northwest Member Farms and Shops Open in August

Visit our Lavender Farm members' websites to see which farms are open and the lavender products that are available this month. *Please call ahead before visiting any farms or shops, as hours may have been changed.* ***Many are open only by appointment.***

Barn Owl Nursery - Wilsonville, OR.
B&B Family Farm - Sequim, WA.
Carriage House Lavender - Sherwood, OR.
Cascade Lavender - Madras, OR.
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.
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 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.
Park Place Perennials - West Linn, OR.
Pelindaba Lavender Farm - Friday Harbor, WA.
Pleasantdale Acres, Inc. - Dayton, OR.
PurpleMountain Lavender - Lakeside, MT.
RavenCroft - Mulino, 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. ***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

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 Pam Baker at 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.

New members enroll on the website **Lavender-NW.org**

And finally...

"Summer afternoon—summer afternoon; to me those have always been the two most beautiful words in the English language."

– Henry James

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Send Us An Email