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November 2022 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



PC: Little Lavender Farm, Dundee, OR.

November 2022

Though we all strive to practice gratitude all year long, this is the month where we really focus our attentions on the many blessings we have, for the country that we live in as well as the beautiful corner of the world where we all reside. For the family we are born into to as well as the family we create. And for this wonderful community of lavender lovers we are part of, all working to make the world a little more beautiful, one lavender stem at a time.

And this month also ushers in the Holiday season,

White and Pink Flowering Lavenders

Chris Mulder,
Barn Owl Nursery



PC: Barn Owl Nursery

Over the last decade there has been a growing interest in white and pink flowered lavenders. Now, there are over 20 varieties available and seven of them were introduced by growers in the Pacific NW!

Most of these lovely lavenders are *Lavandula angustifolia* cultivars, but there are also three popular long-stemmed lavandins, (*Lavandula x intermedia* cultivars), with white flowers that are available at many Lavender Northwest

whether it be Christmas, Hanukkah, Kwanza or any other tradition that is special to you. That means it's time to start thinking about hostess gifts, secret Santa gifts, Hanukkah gifts, and stocking stuffers, and our lavender farmers have many beautiful products that any recipient will love!

Happy Thanksgiving!

Announcements

USLGA Conference Registration is open!

United States Lavender Conference 2023
Cultivating Connections: Learn, Grow, Refine

January 26 - 28, 2023

Hyatt Regency - Portland, Oregon

Several LNW member experts will be providing education at this conference.

To register, go to the USLGA website:
uslavender.org

LNW Member Marketplace Looking for local lavender products but don't know where to find them? Lavender Northwest has a great feature on the website! It's the online **Lavender Marketplace**, where you can find which farms sell which products. An easy way to find what you need!

Attention All LNW members: Volunteers are needed to help in LNW work groups. Please email info@lavender-nw.org to volunteer. We will contact you to let you know where help is needed throughout the year.

Professional LNW Members: Please update your information on the LNW website for the 2022 Holiday season.

Events & Classes

Be sure to check our **event calendar** for up-to-date information about what's happening in your area!

You will find LNW members at farmers' markets and booths at special Holiday events. Many LNW farmers sell their lavender products online from their websites.

Another great place to find lavender products from local farms and stores is to check our members' listings on the **Destinations Page** on the LNW website.

Find LNW members' farms in Oregon, Washington, Montana and Idaho to see what they are offering for the 2022 Holiday season.

member farms and nurseries.

White and pink flowered lavenders and lavandins add a beautiful contrast when they are grown in rows in a field with other rows of violet-blue flowered Lavandula varieties. More lavender farms in our NW region have planted rows of some of the long-stemmed varieties. When they are in bloom in June and July, they add a dramatic contrast in the fields and they are being harvested to make beautiful fresh cut bouquets and wreaths. The smallest and most compact white and pink flowered lavenders with shorter stems, can be grown in containers. Many of these lavenders have dense foliage and a compact, mounding habit that will create a low growing, tidy garden border. These are hardy lavenders in many NW zones and incorporate nicely into mixed perennial gardens. They offer beauty and scent as well as contrast, and are a nice addition to a sunny, drought tolerant landscape. The white and pink flowers create a bright focal point, especially when they are planted in the garden near perennials with dark colored flowers and foliage.

Fresh cut white and pink lavender flowers add a sweet scent and beauty to mixed floral bouquets and arrangements. They combine well with different types of fresh flowers and foliage. They also add a striking contrast to mixed lavender flower and herb bouquets, swags and wreaths, and are especially popular for weddings.

Fresh and dried white and pink lavender flower spikes and buds may also be used as culinary lavender to garnish and flavor savory and sweet foods and beverages.

The dried white and pink buds also add a wonderful scent to potpourri and sachets and are used in a variety of lavender crafts.

Lavender Pumpkin Pie

Lavender Wind, Coupeville, WA.



PC: lavender&macarons.com

Ingredients:

- 15 oz pumpkin puree
- 2 eggs
- 3.6 oz brown sugar
- 1/2 tsp salt
- 1/2 tsp ground ginger
- 1/4 tsp ground cloves
- 2 tsp culinary lavender buds
- 1 Tbsp dark rum
- 6 oz sweetened condensed milk
- 1 - 9" prepared pie crust

Candied Pecans for decoration:

- 1/4 cup lavender simple syrup
- 1 cup whole pecans

Instructions:

Preheat oven to 400 degrees F.

Prepare Candied Pecans by coating pecans in simple syrup. Roast at 400 degrees for 6 minutes, or until done. Set aside to cool.

Roll crust into a 9" pie pan

Beat the eggs, mix in pumpkin and condensed milk. Add the sugar, spices and rum. Mix well and then pour into a 9" pie shell.

Arrange candied pecans around the rim of the pie crust. Bake for 15 min at 400 degrees and then reduce temperature to 350 degrees and bake for about 50 more minutes, or until an inserted knife comes out clean.

The flower spikes from the white and pink flowered lavenders are also distilled into lavender essential oil. The oil from some of these varieties adds a lovely scent to bath and body products. Some of these lavender varieties have been blended with other essential oils to make natural-scented perfumes.

The following list of white and pink flowered lavenders and lavandins are varieties that are available from Pacific Northwest growers. However, some of the cultivars in the list are hard to find and in short supply.

Pink and White Flowered Lavenders (*Lavandula angustifolia* cultivars):

Name, Height, Flower Color:

- *Alpine Alba, 6-8", white
- *Aimee Roberts, 20-24", light pink
- Arctic Snow, 15-18", white
- Blue Mountain White, 18-20", white
- *Blushing Bride, 15-18", white/light pink
- Cedar Pink, 20-24", medium pink
- Celestial Star, 20-24" white, long stems
- *Chelsea Pink, 12-15", medium pink
- Coconut Ice, 20-24", light pink/white, long stems
- Ellagance Series 12-14", 'Snow'/white, & 'Pink'
- *Fairie Pink, 18-20", light pink
- Hidcote Pink, 20-24", light-medium pink
- Lady Ann, 12-15", light pink
- Little Lottie' 15-18", light pink
- *Melissa, 20-24", white/pink
- Miss Katherine, 18-20", violet/pink, long stems
- *Opal Rain, 18-20", white/pink, long stems
- Pacific Pink, 20-24", mauve/pink, long stems
- Pink/Jean Davis, 20-24", light pink
- Purity, 15-18", white
- White, Dwarf/Nana Alba, 12-15", white

Roasted Potatoes with Herbs de Provence

Little Lavender Farm
Dundee, OR.



PC: darngoodveggies.com

Ingredients

- 4 cups chopped potatoes, any thin skinned variety like gold, red, or fingerling
- 4 cloves garlic, roughly chopped
- 2 tablespoons extra virgin olive oil
- 2 teaspoons **Herbs de Provence**
- Salt and pepper to taste

Instructions

Preheat oven to 450 degrees. Line a baking sheet with parchment paper for easy cleanup.

Toss all ingredients together in a large bowl.

Arrange tossed potatoes onto your baking tray. Bake for 25-30 minutes or until the potatoes are golden brown and tender.

Hostess Gift Ideas

*Introduced in the Northwest

White Flowered Lavandins (*Lavandula x intermedia* cultivars:

Name and Height:

(all have long white flower spikes and stems)
Cathy/Caty Blanc, 30-36"
Edelweiss, 24-30"
White/Alba, 24 - 30"

Using Lavender for Tabletop Decor





Lavender Mulled Cider

Adapted from Nancy Baggett's recipe
nancyslavenderplace.com

- 4 or 5 nickel-size thin slices of peeled fresh ginger root (or substitute slices of crystallized ginger instead)
- 2 to 3 teaspoons dried culinary lavender buds
- 1 2, 3-inch cinnamon stick, broken in half or thirds crosswise
- 1/2-inch piece vanilla bean, coarse chopped or broken into pieces, (or 1/2 teaspoon vanilla extract)
- 1 teaspoon whole allspice berries, slightly crushed
- 1/2 teaspoon green cardamom seeds (the small hard seeds removed from cardamom pods)
- 4 whole cloves, slightly crushed

Combine all ingredients and put in a decorative jar and tie with a ribbon. Can be added to hot apple cider or other fruit juices. Can also be added to wine for mulled wine.



Twisted Lavender Bouquet

Little Lavender Farm
Dundee, OR.

You may have seen these beautiful bouquets on Instagram or other social media sites (or in the above photos!)...and it turns out they are very easy to make. They are beautiful table centerpieces and look gorgeous on a fireplace mantel. And they make a thoughtful hostess gift! Here's a quick how-to:

Materials

- 4 bunches of dried lavender (about 400



- stems)
- Wheat or other dried flowers (optional)
- ribbon

Instructions

Make all 4 bunches into one giant bunch with one rubber band.

Move the rubber band up until it's about 1/3 of the way up the bouquet.

Put one hand below the rubber band and one hand above the rubber band (but below where the buds start).

Start twisting the stems in opposite directions. The stems will start to slowly move in the direction you want. Continue twisting 10-12 times, or until you have the desired effect.

Add dried flowers or wheat to the bouquet, (optional).

Wrap the ribbon around the bouquet right where the rubber band is (I usually wrap it twice) and then tie in a neat bow.

Trim the bottom of the bouquet so that it can stand up on its own.

And there you have it! A beautiful vase-less lavender centerpiece for your home!



Other ideas for a holiday gifts:

- Lavender infused honey
- Lavender bath salts
- Lavender candle
- Culinary lavender and LNW Recipe trifold
- Lavender sugar with the new LNW Dessert Recipes brochure
- Lavender simple syrup with the new LNW Beverage & Drink Recipes brochure
- LNW Lavender Chocolate sauce or any other LNW branded product.

Visit our LNW members' lavender farms, shops, website stores, and their booths at holiday events to find these and other thoughtful lavender gifts!



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

Become a Member

Have you thought about being a member of Lavender Northwest?

Did you know that you don't have to be a lavender grower to be a member!

Great things are happening at our meetings. In-person meetings include many educational and networking opportunities like farm tours in our NW region, distillation and equipment demonstrations, propagation and other hands-on workshops, along with many knowledge sharing activities that members are able to take part in.

Being entirely member driven, our association asks for an active membership.

Oregon Lavender Association (OLA) and the Washington Lavender Association (WLA).

Be part of the conversation!

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

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.

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.

New members enroll on the website Lavender-NW.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!

And finally, Dear Readers...

“Gratitude is not only the greatest of virtues, but the parent of all the others.”

Marcus Tullius Cicero



Lavender Northwest

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