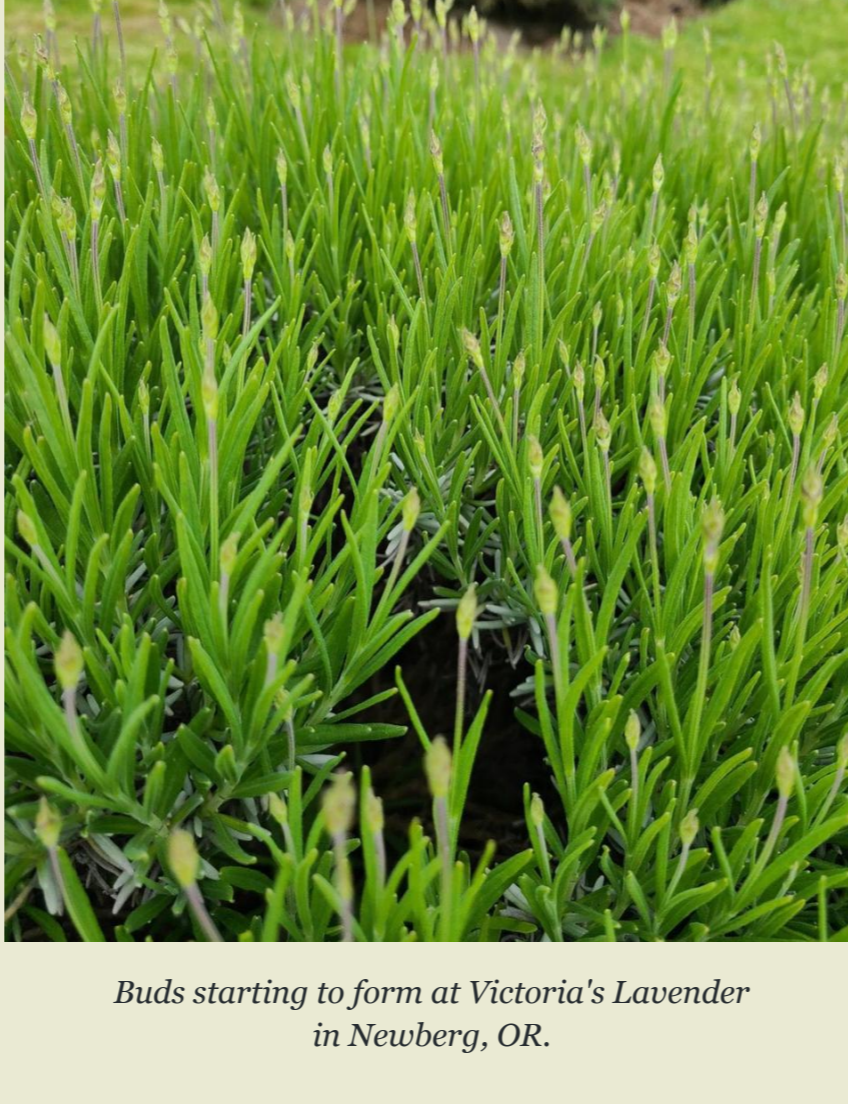


May 2022 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



Buds starting to form at Victoria's Lavender in Newberg, OR.

May 2022

In May things start getting exciting and busy for all our lavender farmers. This is the month for weeding, pruning, assessing and patiently waiting to see if those not-so-great looking lavender plants in our fields bounce back. (And for those that don't it's the month of replacing plants.) This is also the month that we start to see buds pushing up through the foliage as we anxiously await the return of purple to our fields. It won't be long now!

Announcements

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

Attention All LNW members: Volunteers are needed to help on LNW committees and with projects. 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 2022.

Events

As we move through spring and into summer and things start getting busy, be sure to check our event calendar for the most up-to-date information about what's happening in your area!

Summer Reset at Purple Mountain Lavender, Montana

When: This event includes 4 Wednesdays in June beginning June 8th.
Where: 417 Blacktail Heights Rd, Lakeside, MT.

Move purposely through summer feeling renewed and recharged! Each day includes: Yoga, Mindfulness, Journaling, Mini-Session - Grounding, Balance, Energy, Calm. Each week you will also create one lavender product for your self-care. Enjoy our beautiful views of Flathead Lake in Lakeside, Montana! Fees apply. Mats are provided and no experience necessary! Call or email for more information: **(406) 212-5626** purplemountainlavender@gmail.com

Opening Day at Evergreen Valley Lavender Farm

When: June 23, 2022, 10-4
Where: 9733 Evergreen Valley Road Southeast, Olympia, WA.

Summer is almost upon us. The Evergreen Valley Lavender Farm will be open to the public beginning June 23rd. Our hours will then be Thursday-Saturday, 10-4 through July 30.

Come and enjoy a relaxing visit and a U-pick experience. There are plenty of places to sit and enjoy the serenity, sights and smells.

Our Gift Shoppe is loaded with lavender-based lotions, essential oils, and soothing sachets.

Lavender Wreath-making Class at Carriage House Lavender

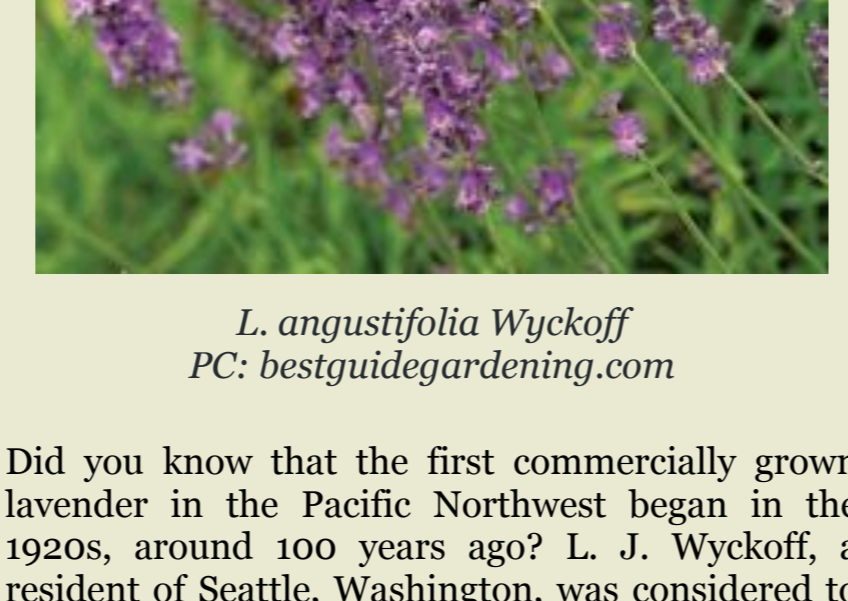
When: June 24, 2022
Where: Carriage House Lavender, Southwest Parrett Mountain Road, Sherwood, OR.

Learn how to build a beautiful, hand-crafted "L" lavender wreath. Treat yourself or a friend to an enjoyable event, building your very own lavender wreath! Instruction is provided by one of Oregon's leading instructors. Your wreath will be made with fresh lavender harvested the same morning of your course. All supplies and hydration provided. To register for this event email your details to david@carriagehouselavender.com

SUMMER MEMBERS MEETING: will be conducted via ZOOM in August, with opportunities to review the 2022 season and provide feedback for future marketing efforts. **Tentative date: AUGUST 3**

History of Commercial Lavender Growing in the Northwest

Chris Mukler, Barn Owl Nursery



L. angustifolia Wyckoff
PC: bestguidesgardening.com

Did you know that the first commercially grown lavender in the Pacific Northwest began in the 1920s, around 100 years ago? L. J. Wyckoff, a resident of Seattle, Washington, is considered to be one of the pioneers of lavender breeding in the Pacific Northwest. He began growing L. angustifolia to be a source of essential oil for the American perfume industry. He found that L. angustifolia grew well along Puget Sound, where it had a good reputation for remaining free from disease.

In 1924, Wyckoff agreed to work with the U.S. Department of Agriculture (USDA). This allowed him to be a collaborator, and supply plants and supervise the lavender project, while the USDA paid for some of the expenses and helped publish their joint information. Three areas along Puget Sound were chosen to plant lavender: Bothell, Chimquam, and Chambers Prairie near Olympia, WA. In 1928, Wyckoff planted rooted cuttings that were propagated from large lavender plants around the Seattle area. In 1929, his new lavenders sustained considerable winter damage. It was discovered that the original plants that supplied those first cuttings were not L. angustifolia at all, but were actually mislabeled L. x intermedia plants! Fortunately, there were hardly lavender seedlings growing nearby that were true L. angustifolia and those plants proved to be the hardiest species of lavender to grow in the area.

So Wyckoff acquired seeds and plants of L. angustifolia cultivars from several sources in France and began growing them in those locations in Washington state.

In 1931, each of the acquired French lavender plants were grown apart, separated from the other lavenders, until the quality of the oil could be tested. Then further distillation was done to produce larger quantities of essential oil. Extensive data was gathered about each area where the lavenders were grown. Their data included extensive notes on their successes and the growing conditions.

In 1934, due to the depression, Wyckoff's agreement with the USDA ended. He moved his lavender plants to 10 acres of land that he rented, just to keep his project going. Eventually, Wyckoff received enough donations and financing to purchase 80 acres of land close to the rented land he was using. He built several buildings on the property, including a distilling room, a boiler house and machine shed. In early 1940, he built a house on the property and moved his family there to live.

By 1950, Wyckoff had been producing lavender oil for nearly 25 years in Washington state. He was regarded as the foremost authority on the commercial cultivation of L. angustifolia in North America! One of the directors of Tardley & Co. Ltd. in London, visited Wyckoff regularly from 1932 on. Several of the Norfolk Lavender field varieties that were grown during that time came from Wyckoff's plants.

Despite his slow start and early problems, Wyckoff established that a good grade of lavender oil could be produced from lavender grown on Puget Sound and that lavender grew well there, even under some challenging conditions due to the soil, the site, and the climate.

Wyckoff noted that some of the lavenders he grew flowered early, with a 2 to 3 week difference in bloom time, and that later flowering lavenders could be grown too, which extended the flowering season. Also notable, was that he found the life span of some of the lavenders he grew was much longer than the plants grown in some other countries. Some of Wyckoff's plants survived up to 25 years!

When the oil distilled from Puget Sound lavenders was analyzed, the aroma was said to be very good. When that oil was compared with selected French true lavender oil, it was said that the aroma was "perhaps not as fine or as sweet" as the oil from lavenders grown in France, but his oil was similar to the French oil and no camphor was detected in the Puget Sound oil.

Source: *The Genus Lavandula*, by Tim Upton and Susan Andreas

Thanks to lavender pioneers like L. J. Wyckoff, and the many NW lavender growers that have followed over the years, we have a wealth of diverse lavender resources and a large variety of hardy lavender plants available. There are many local lavender farms to visit in person and online throughout the year where you can find Northwest grown lavender and many lovely, local lavender products from the Pacific Northwest. You have the opportunity to discover and be inspired by northwest lavender and experience what lavender can offer you!



Getting Ready for Summer?

As you plan your summer trips and events, don't forget to bring along some lavender! Since lavender aids in sleep, throwing a lavender sachet or essential oil roller into your suitcase might just be what you need to help you sleep well in unfamiliar settings.

Locally made lavender products also make wonderful hostess gifts! Gift sets, candles, soaps, bath bombs, lip balm, lavender honey, and teas are all thoughtful gifts to give those who open their homes to us in our travels.

Looking for an end-of-the-year teacher gift? Lavender bath salts, teas, and eye pillows all help your favorite teachers unwind after a challenging year.

And for the grad in your life, you can't go wrong with the gift of lavender, offering stress reduction as they take their next big step.

Just visit your local lavender farm or shop, or go online and visit the Lavender NW website and the new LNW Marketplace for more ideas.

Victoria's Lavender

Newberg, Oregon

No one knows better than Marilyn Thompson how unpredictable life can be. Twenty years ago, Marilyn was a successful real estate broker managing two offices and training salespeople. Then life took an unexpected turn when her husband was diagnosed at age 32 with ALS. When traditional medicines did not offer a cure, she turned to natural alternatives in the hopes of finding an answer. Sadly, Tony passed away at age 36. After his death, Marilyn was looking for a business that she could run from home in order to be with her then five-year-old daughter, Victoria. She turned to lavender farming, and twenty years later, Victoria's Lavender is a thriving family business run by Marilyn with the help of her daughter.

Named after her daughter, Victoria's Lavender is a small growing farm with roughly a dozen varieties of lavender and 450 plants, including Marilyn's favorite variety, Riviera Green which she feels creates the prettiest dried flower bouquets. Along with the lavender, the farm also grows rosemary which is used in their Herbs de Provence.

One may wonder how a lavender farm thrives with only 450 plants, but Marilyn has the answer. Early on she made the decision to focus on creating products rather than growing huge amounts of lavender. Her favorite product is their lavender neck wrap. As far as sales go, early on she went to a lot of shows and farmers markets and now her sales are mainly online which she says, "is more efficient, but less fun!"

The mission of Victoria's Lavender is to provide pure and natural ingredients in quality products that are beneficial to the body and soothing to the soul. Another part of the vision is to employ stay at home moms who contribute to production, order fulfillment, and ordering supplies.

Along with everyone else, Covid impacted Marilyn's business life. Covid put a halt to her daughter Victoria's sports marketing career and once again, the Thompson team responded in the only way they knew how, to move forward with a positive attitude. Victoria works alongside her mother and currently handles all the marketing and business development. This "huge blessing" was another unexpected turn, and Marilyn looks forward to the day Victoria's Lavender is taken over by its next generation, Victoria.

Victoria's Lavender was created in the spirit of family and it is an inspirational story of loss, strength and love. If you would like to learn more, Marilyn has written a book, *Life a Lesson, Love a Legacy*, which shares the story of how Victoria's Lavender came about. They also have a large line of products which can be found on their website. Thank you Marilyn for your time and feedback in creating this article.

Victoria's Lavender
<https://victoriaslavender.com/>
Email: info@victoriaslavender.com
Phone: 503-554-8898

Submitted by Mike and Sandra Mitchell, Willamette Valley Lavender Farm

About Lavender Northwest

Did you know that 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 Pat Baker at pbaker@littlavelenderfarm.com

And finally, Dear Readers...

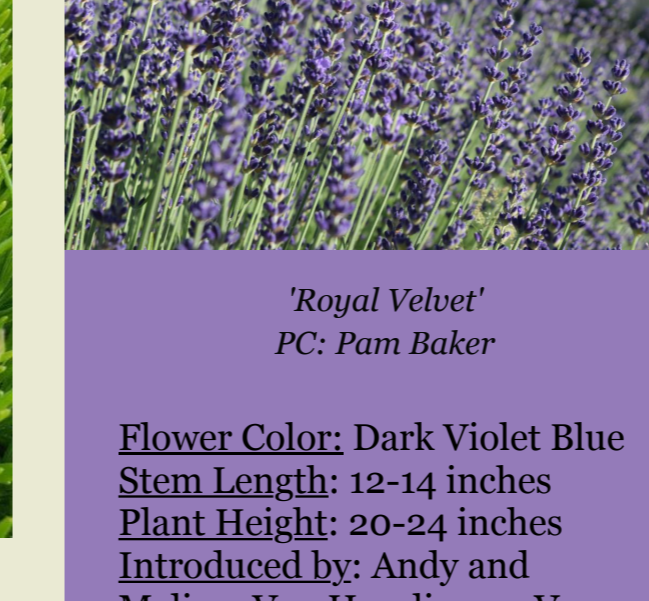
Half way through the month of May the birds sing and bees have much to say.

Visit our website

Featured Lavender 'Royal Velvet'

(*Lavandula angustifolia cultivar*)

Chris Mukler, Barn Owl Nursery



Royal Velvet
PC: Pam Baker

Flower Color: Dark Violet Blue
Stem Length: 12-14 inches
Plant Height: 20-24 inches
Introduced by: Andy and Melissa Van Hevelingen, Van Hevelingen Herb Nursery, Newberg, OR, in the 1980s
Named for: its soft velvet-like flower buds and dark violet blue flowers
Best uses: bouquets, crafts, culinary, oil

This lavender has a compact growth habit with grey-green foliage. It was discovered as a seedling from 'Royal Purple' and selected for its unique velvet-like dark blue buds and dark flowers that bloom later in June than most lavender varieties. The buds stay on the stem and hold their dark blue color very well. The flowers make nice long lasting fresh and dried bouquets and can be used in arrangements and wreaths.

The flowers produce very fragrant essential oil and a nicely scented hydrosol that can be used in a variety of lavender products. The buds are used fresh and dried for culinary lavender. This plant can be difficult to propagate, but it is a very popular lavender that is being grown at many lavender farms in the Pacific NW and across the United States!

Note: Some of the 'Royal Velvet' plants that are being propagated and sold by a few nurseries, are mislabeled as 'Royal Velvet' and do not fit this description! Check with LNW member farms that sell the true 'Royal Velvet' plants.

Now Available! Lavender Northwest Branded Products



As you start to visit lavender farms & shops this summer, keep an eye out for our special Lavender Northwest branded products! There are lots of great options for all your lavender lovers out there.

Lavender-Infused Honey: (Flavor options: Lavender or Lavender Orange Blossom) Northwest filtered raw honey is gently infused with local lavender or lavender & orange-blossom.

Lavender-Razzleberry Simple Syrup Made exclusively for LNW, this syrup combines local lavender, raspberry, & blackberry flavors. Use in a variety of beverages like lemonade or cocktails, drizzle on fruit or desserts, or make a unique vinaigrette.

Blueberry Lavender Jam Made from blueberries grown in the Columbia Basin in Washington state. The tartness of the blueberries & the robust flavor of Northwest grown 'Buena Vista' culinary lavender buds forms a wonderful flavor combination.

Marionberry-Lavender Seedless Preserves Oregon grown Marionberries (the King of blackberries), are infused with Northwest grown culinary lavender buds to create a smooth, seedless preserve made exclusively for LNW. Enjoy as a condiment or as an addition to both sweet & savory recipes.

Lavender Chocolate Sauces (Flavor Options: Lavender, Lavender Orange, or Lavender Peppermint) These naturally flavored dark chocolate sauces are creamy, rich, & delicious. Drizzle on ice cream, fruit, & desserts. They make wonderful hot chocolate & coffee drinks too.

Dark Chocolate Lavender Bar (Vegan) Made exclusively for LNW by Intrigue Chocolate Company in Seattle, WA. Savor these delicious dark chocolate bars that are lightly flavored with 'Royal Velvet' culinary lavender buds grown in Newberg, WA. (See the lavender chocolate video on our LNW website!)

Swedish Dishcloth with Lavender Image This eco-friendly washcloth is a great alternative to kitchen sponges & paper towels. It can replace up to 17 rolls of paper towels & is strong enough to throw in the dishwasher or washing machine for dozens of uses.

Lavender Bear Filled with NW grown fragrant, dried lavender buds. A lavender bear makes a great gift for babies, children, & adults! They can be used as a sleep aid & add the calming scent of lavender to any room. (Check with different LNW farms to see if offer classes for you to fill & decorate your own bear.)

Lavender Recipe Trifold Includes lavender recipes from LNW members.

Many LNW farms carry some or all of these products. Just check with your local LNW lavender farm or shop for availability!



Lavender Lemondrop Martini

submitted by The Lavender Boutique East Wenatchee, WA.

A new flavor to a classic drink. Excellent way to showcase the sweet and subtle flavor of your culinary lavender.

Ingredients
1 oz. vodka
0.5 oz triple sec
0.75 oz fresh lemon juice
0.25 oz. lavender simple syrup
lemon wheel for garnish

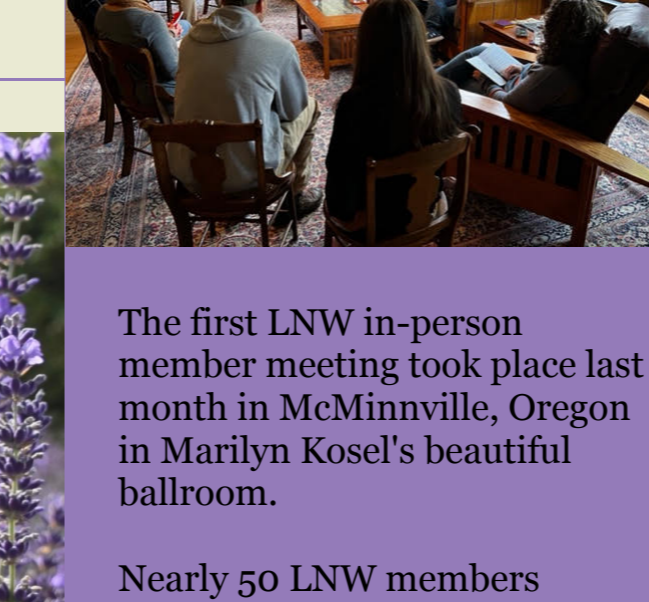
To Prepare: Optional: Using a lemon wedge, rim a martini glass with sugar.

Combine vodka, triple sec, lemon juice and simple syrup in a shaker filled with ice.

Shake well and strain into a martini glass, garnish with lemon wheel.

This and other beverage recipes contributed by LNW members can be found in the new LNW 'Lavender Beverage and Drink Recipes' brochure. Available at many Lavender Northwest farms and shops!

Lavender Northwest Spring Member Meeting



The first LNW in-person member meeting took place last month in McMinnville, Oregon in Marilyn Kose's beautiful ballroom.

Nearly 50 LNW members attended the weekend meeting and represented 20 lavender farms and businesses in our Northwest region.

Between regional breakout meetings, craft workshops, lavender products expo, a panel discussion, a LNW website training, and the opportunity to taste a variety of culinary lavender products and pick up LNW products, there was something for everyone.

Of course everyone's favorite activity was networking and connecting in person with friends, both old and new.

The meeting was a great success! We can hardly wait for our next in-person meeting to be held in Central Washington in October.

LNW Board of Directors

