



June 2022 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



Victory Hill Lavender Farm

June 2022

In June, lavender farmers are very busy as the lavender in our fields and gardens come alive with color. This is the month for harvesting and processing our lavender for fresh and dried bundles and to prepare the lavender for many different lavender products. We are assessing the different varieties and patiently waiting to cut our lavender flowers at different stages to catch the majority of lavender blooms at just the right time. That is when the color of the buds and the oil content is at its peak.

This month the *L. angustifolia* cultivars will be harvested. Below are a few of the early blooming cultivars that will kick off the harvest season when they start blooming around mid June:

- Bowles Early
- Croxton's Wild
- Folgate
- French Fields
- Irene Doyle
- Seal Seven Oaks

Announcements

New Member Marketplace added to the LNW website. Looking for lavender products but don't know where to find them? Lavender Northwest has added a great new feature! It's the online 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 & Classes

As we head 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! And there's a lot coming up, including wreath making, U-pick, Paint 'n sip, photography sessions, Plein Air Painting in the fields, yoga classes, festivals, and more!

The first festivals in Oregon are, The Clackamas County Lavender Festival on June 25 and 26, where several of our LNW farmers will have booths! It is held at the Oregon Lavender Farm in Oregon City, where you can see one of the largest fields of Buena Vista lavender in the area! You can find more info at the link above.

Another great place to find lavender farms in bloom that you can visit in June is the Southern Oregon Lavender Trail webpage where you can download a brochure to aid you in your lavender adventures!

Also check our members' listings on the Destinations Page, and download the 2022 Driving Guides on the LNW website to find lavender farms to visit in Oregon, Washington, and Montana this summer.

LNW SUMMER MEMBERS' MEETING
LNW will conduct a ZOOM Summer meeting in August, with opportunities to review the 2022 season and provide feedback for future marketing efforts.
Date: Tuesday evening, AUGUST 23, 2022

Lavender Rose Tea Frappuccino

Recipe and Photo from Norwood Lavender Farm



- Ingredients
- 1 1/2 cups milk of choice
 - 4 tsp Lavender Rose Tea
 - 3 Tbsp creamer or cream
 - 1 Tbsp Lavender Simple Syrup
 - 4 cups ice
 - Lavender Cocktail Pick (garnish)

Instructions

Heat milk in a small saucepan on medium high heat to just below a simmer, remove from stove and add tea. Let tea steep in milk for about 5 minutes and strain tea. In a blender add ice, cooled infused milk tea and lavender simple syrup. With a tamper, blend until smooth. Pour into glasses and garnish with a rose and lavender cocktail pick.

Strawberry Lavender Frozen Yogurt



PC: aclassictwist.com

Ingredients

- 1 cup coconut milk
- 2 teaspoons culinary lavender buds
- 4 cups vanilla Greek yogurt
- 1/2 cup honey
- 2 cups strawberries
- 2 tablespoons lemon juice
- 1/2 teaspoon culinary lavender buds

Instructions

In a small saucepan set over medium low heat, combine the coconut milk with 2 teaspoons lavender buds. Let lavender buds steep in the milk for 20 minutes. Do not simmer or boil milk.

Remove from heat and let cool to room temperature. When cool, pass through a fine sieve to remove buds.

In another saucepan, combine the strawberries, lemon juice and 1/2 teaspoon lavender buds with 1/2 cup water. Cook strawberries over medium heat until berries breakdown and thicken. Remove from heat and pass through a fine sieve. Let the strawberry puree cool to room temperature.

In a medium mixing bowl, beat the yogurt, milk, and honey on medium speed until well combined, about 2-3 minutes. Reduce speed to low and add the berry puree. Mix an additional minute until combined.

Pour mixture into freezer bowl of your ice cream machine and follow the manufacturer's instructions. Mix until thickened.

Serve soft or transfer to a freezer safe container and freeze for an hour or two.

(Adapted from aclassictwist.com)

Fresh Fruit Salad with Lavender

Ingredients

- 2 Tbsp lavender honey
- 1/2 cup water
- 1 tsp dried culinary lavender (reserve 1/4 tsp for garnish)
- 1/4 tsp ground black pepper
- Pinch of salt
- 1 Tbsp fresh lemon juice
- 1 peach, nectarine, and plum sliced into 1/2 inch cubes
- 1 cup raspberries and Marionberries
- 3/4 cup blueberries
- 3 sprigs of culinary lavender to garnish

Instructions

Combine honey with 1/2 cup water, 3/4 tsp dried culinary lavender, pepper, and salt in a small saucepan. Simmer over medium heat until honey is dissolved. Remove from heat, cover, and let cool to room temperature.

Strain mixture into serving bowl to remove culinary lavender buds. Stir in lemon juice.

Add sliced fruit to the honey mixture, toss and then add the berries.

Top with 1/2 tsp culinary lavender buds and lavender sprigs to garnish

This recipe and more can be found in the LNW recipe trifold, available at LNW farms and shops.

Victory Hill Lavender Farm

The Dalles, Oregon



What do you get when you cross a retired program coordinator and an active real estate broker? Lavender growers of course! Meet Michelle & Brian Lutterbach who basically "fell into lavender farming" when they purchased an established, but overgrown lavender farm in The Dalles, Oregon less than two years ago which they named Victory Hill Lavender.

Michelle and Brian pointed out that the prior owners had planted lavender, but never harvested nor sold their lavender plants, and somehow the two decided that, even though farming wasn't necessarily in their wheelhouse, they would give it a shot. Fortunately, they are quick learners and are now heading into their second harvest season. With that said, they will also tell you that they are still very much in the learning aspect of the industry. In order to help develop their brand, Michelle shared they rely on a helpful Chamber of Commerce as well as Facebook and Instagram to get the word of their farm out to the public. Speaking of which, Victory Hill Lavender books both day retreats and small gatherings on the property even though they are not currently open to the general public.

Victory Hill Lavender is home to five varieties of lavender, covering an estimated two acres and are proud "parents" to about 3600 plants. Michelle feels 'Gros Bleu' is a bit of a "show off" because of how beautiful it is in bouquets and the oil it produces. Hydrosol is one of their favorite uses for lavender, but what really brings joy to Michelle and Brian is the look in the eyes of the people when they smell the lavender growing in their fields or inhale the sweet fragrance of the bouquets. And if growing lavender wasn't enough, Michelle and Brian also produce about 400 bottles of wine each year from their one acre of Cabernet grapes.

When asked how they manage to do it all, both are quick to offer thanks to family, friends, and paid seasonal harvest workers who help keep the farm growing. The two are please with the progress they have made in such a short time, but believe it would have been beneficial had they worked with a lavender mentor as that may have made some of their earlier decisions easier. And, of course, they both believe when it comes to planting, harvesting, and marketing, a little prayer doesn't hurt! So if you aren't able to make an appointment to visit them in The Dalles, try to catch Michelle and Brian at a farmer's market, show, or festival to enjoy their lavender products. Another way to connect and talk about products is to reach out to Michelle via phone at (541) 993-7720.

A BIG Thank You to Michelle and Brian for sharing their story. It's always exciting to welcome a new lavender farm to Oregon and Lavender NW! Congratulations and we all wish you the best!

Victory Hill Lavender
The Dalles, Oregon
(541) 993-7720

(Submitted by Mike and Sandra Mitchell from Willamette Valley Lavender)

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!

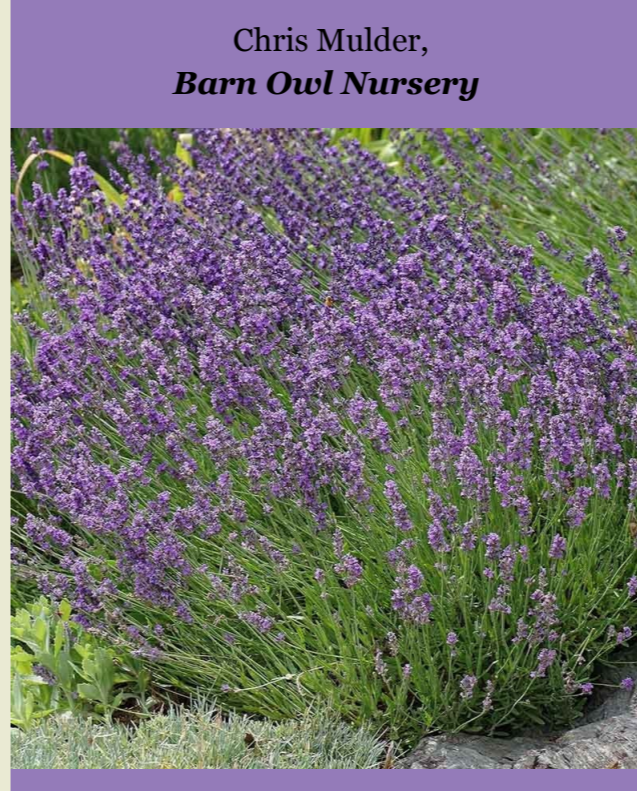
Do you have a lavender-related recipe, growing tip, or experience that you'd like to share? Please contact Pam Baker at pbaker@littlervenderfarm.com

Visit our website

Featured Lavender

"Buena Vista"
(*Lavandula angustifolia cultivar*)

Chris Mulder,
Barn Owl Nursery



PC: High Country Gardens

Flower Color: Bright Violet-Blue
Stem Length: 10-12 inches
Plant Height: 18-24 inches
Introduced by: Dr. Don Roberts, Premier Botanicals, Independence, OR, 1988
Named for: his road, Buena Vista, which means beautiful view
Best uses: bouquets, crafts, culinary, oil

This lavender has a loose, free-flowing, growth habit with green-grey foliage. The dark buds and violet flowers are separated on the long stems. They bloom twice, first in June and again in September. They have a sweet fragrant scent and dry well on the stem, if they are cut early, before they are fully open.

The flowers are used to make lovely fresh and dried bouquets, wreaths, and arrangements. The flower buds are also used fresh and dried as culinary lavender and in other lavender products. This plant is difficult to propagate.

"Buena Vista" lavender buds were used to flavor two LNW products this year: the Marionberry Lavender Seedless Preserves and the Blueberry Jam!

Note: Some of the lavender plants being sold as "Buena Vista" may have been mislabeled and do not fit this description!

When to Harvest Your Lavender

by Pam Baker,
Little Lavender Farm

When should I harvest my lavender?

This is a question I often get asked, and it really depends on what you want to do with the lavender you are harvesting.

If you are harvesting for culinary uses, you should first of all only harvest L. angustifolia flowers (also known as English lavender or "true" lavender) and harvest it when just 2-3 buds have flowered. The reason behind this is that once the lavender dries, you won't want the spent flowers in with the buds. One or two in there is fine, but more than that and it just looks unsightly.

If you are harvesting for fresh or dried bouquets, again, cut when just a few flowers have opened. The buds will stay on the stem better if they haven't yet flowered and there will be less shedding.

If you are harvesting to make essential oil, harvest when about half of the flowers on the spike have withered.

If you are harvesting for sachets or potpourri, you can harvest when buds are about 1/2-1/2 open.

Below you can see the difference between lavender that isn't quite ready for harvest (first photo) and lavender that is ready to harvest.



Notice the absence of flowers in this photo. This lavender isn't quite ready to be harvested.



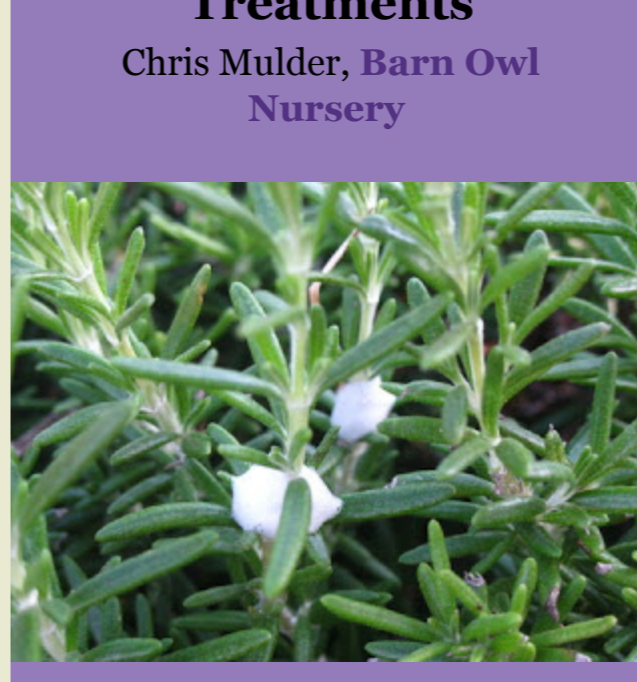
This photo illustrates lavender that can be cut for dried bouquets since just a few flowers have opened.

A Lavender Northwest History Lesson

There have been over 30 lavender cultivars introduced by Northwest lavender growers! 'Buena Vista' is just one of them. Over the next few months we will be highlighting more lavender cultivars that were introduced in the Pacific NW.

Organic Spittle Bug Treatments

Chris Mulder, Barn Owl Nursery



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 a little color, you probably will notice what looks like globs of foamy white spit or spittle clinging to the plants!

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 Geococcyx, and 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 the 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.

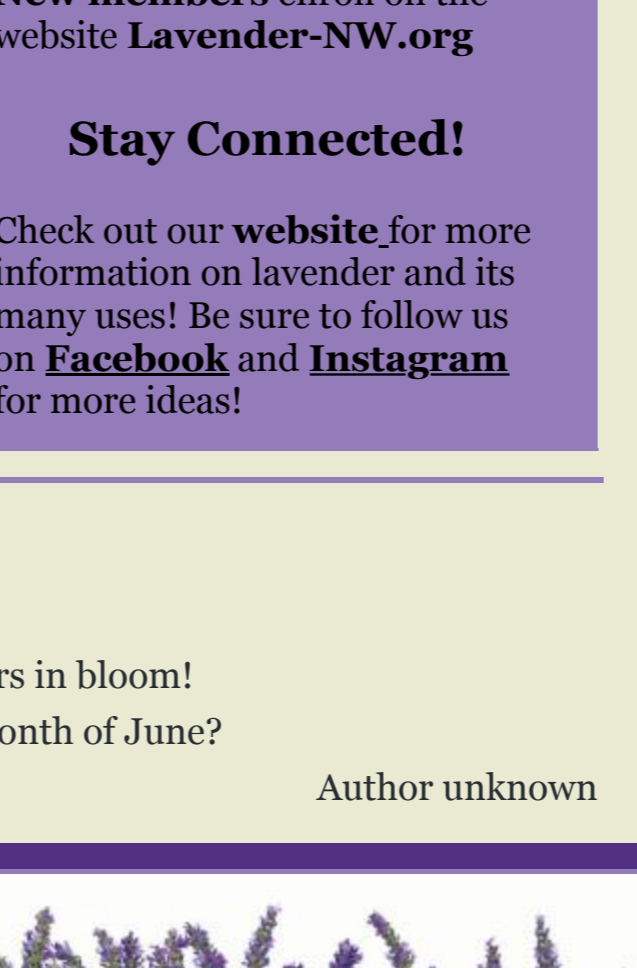
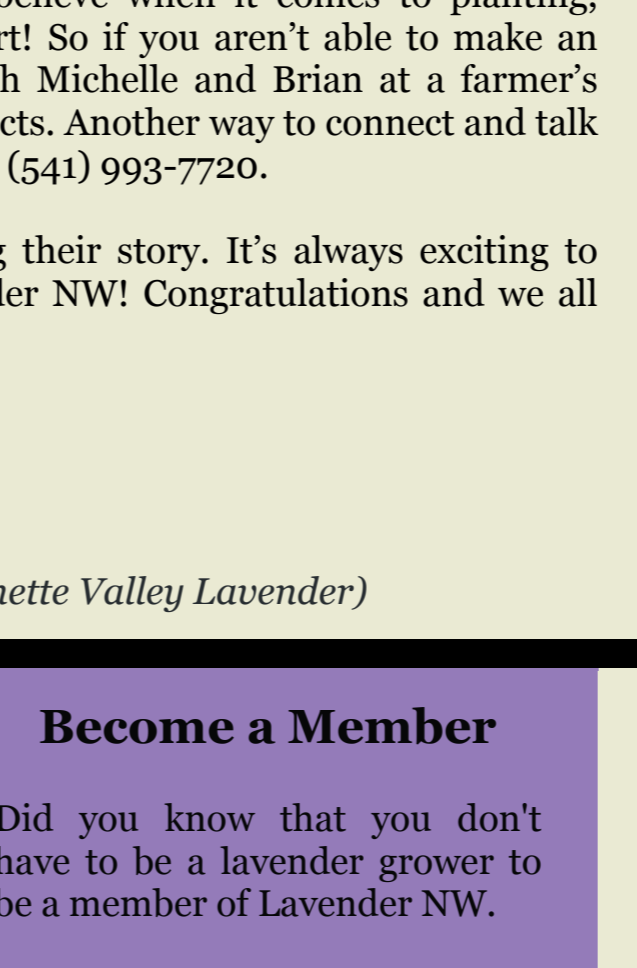
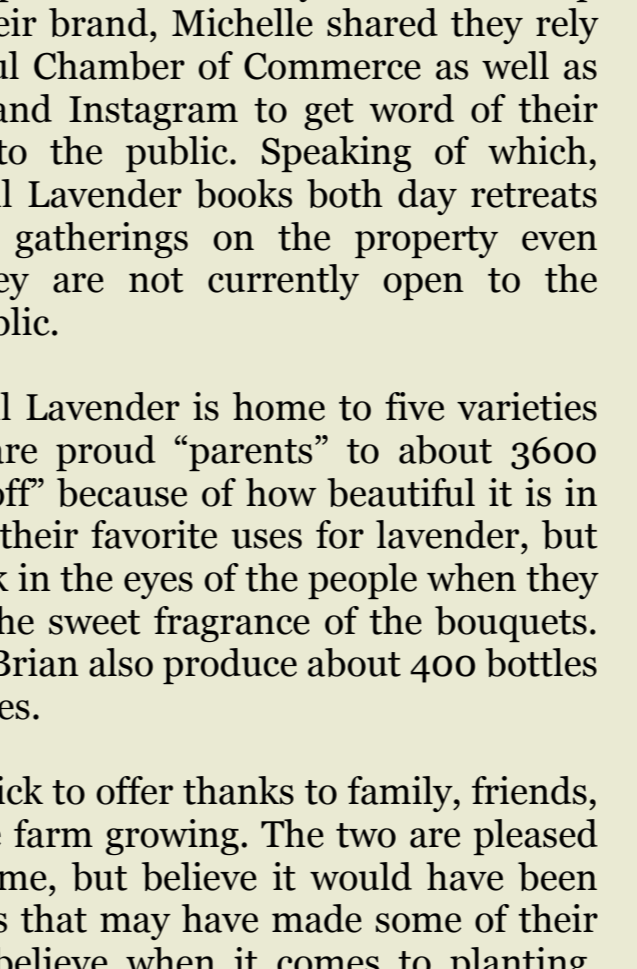
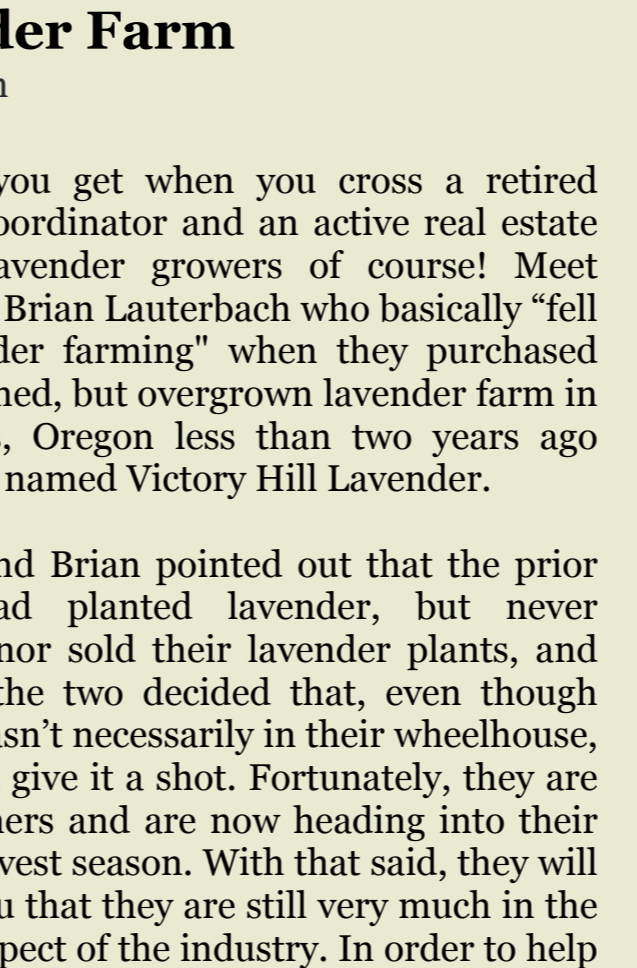
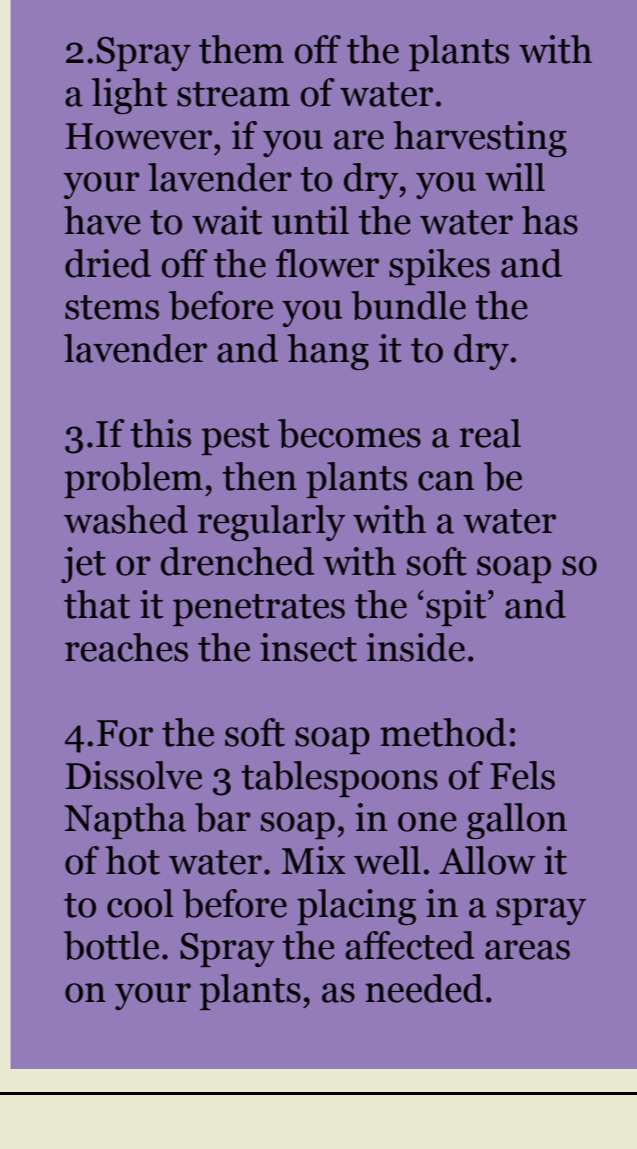
Here are some organic choices for dealing with these pests:

1. Ignore 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 off the flower spikes and stems 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.

4. 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.



And finally, Dear Readers...

Blue skies and lavender flowers in bloom!
What could be sweeter in the month of June?

Author unknown



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Send Us An Email

