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August 2022 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



*Lavender drying at B & B Family Lavender Farm.
Sequim, WA.*

August 2022

Well that went by quickly! Lavender season for visitors is just about over, though a few farms have extended their season by a few weeks since we got a late start on bloom. But lavender season for farmers is going strong, as they work hard to harvest all of that lavender so that it can be processed and used throughout the year. The drying rooms are filling up and the harvested lavender is being distilled for essential oil and hydrosol. After that, we start clean-up! Soon the lavender plants will get a "hair-cut," getting them ready for the long dormant season. We will get a small second bloom in late summer/early autumn, but it will be nothing like our first

Featured Lavender 'Sharon Roberts'

(Lavandula angustifolia cultivar)

Chris Mulder,
Barn Owl Nursery



PC: High Country Gardens

Flower Color: Dark Violet Blue

Stem Length: 10-12 inches

Plant Height: 20-24 inches

Introduced by: Nichols Garden Nursery, Albany, OR. Plant came from Dr. Don Roberts, Premier Botanicals, Ltd. and Lavender Lake Farm in 1989.

Named for: Nichols' named it for Don's wife, Sharon.

Best uses: bouquets, crafts, culinary

This lavender has an open growth habit and grey-green foliage and is especially winter hardy. The dark buds and very fragrant violet flowers are separated on long stems. They

bloom. And it's always nice to leave that second bloom for the bees as they fill their hives in preparation for the winter.

As mentioned earlier, there are still a few farms that are open for u-pick, so it's not too late to get fresh lavender bundles.

Announcements

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

USLGA Conference Registration is open!

United States Lavender Conference 2023
Cultivating Connections: Learn, Grow, Refine
January 26 - 28, 2023

Hyatt Regency - Portland, Oregon

Early Bird Registration runs through September 8, 2022, after that date registration will increase in price.

To register, go to the USLGA website:

uslavender.org

LNW Member Marketplace has been added to the LNW website. Looking for lavender products but don't know where to find them? Lavender Northwest has added a great feature! 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 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

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

Many LNW farms are still open this month.

Another great place to find lavender farms that you can visit in August is to check our members' listings on the **Destinations Page**, and download the **2021 Driving Guides** on the LNW website to find lavender farms to visit in Oregon, Washington, and Montana this summer.

Lavender-Pomegranate Berry

start blooming in June and will bloom again in September. The flowers can be used in fresh and dried bouquets. When picked early, the buds will stay on the stem when dried and hold their color.

The dried buds can be used in lavender crafts and in culinary lavender products. This cultivar can be difficult to propagate.

What Do We Do With All of That Lavender?



As you wandered your local lavender farm, you may have thought to yourself: "What in the world are they going to do with all of that lavender!?"

The answer is...so many things!! We lavender farmers don't waste any part of this wonderful plant! Some of the lavender that was harvested last month and this month will be dried. Once dried, the nicer bouquets will be packed up and used throughout the year for dried lavender bouquets for the home or events.

The not-so-nice bunches will be stripped after they have dried and the buds will be used for sachets, neck wraps, eye pillows, and sleep pillows. And the left over stems are great for a fire starter, in barbecues, and even as bedding for chickens!

Much of the lavender already harvested has been distilled for oil and hydrosol. Even some of the lavender that is drying will eventually be distilled at a later time.

Our drying spaces all look pretty

Sorbet

Recipe by Nancy Baggett
from *The Art of Cooking with Lavender*



PC: Goran Kosanovic

Ingredients

- 2 cups fresh or thawed frozen blackberries, coarsely chopped
- 1 ½ cups water
- 1 ¼ cups bottled pure pomegranate-blueberry juice, plus more as needed
- ½ cup clover honey, plus more to taste
- 6 tablespoons granulated sugar
- ⅓ cup fresh lime juice
- 1 tablespoon chopped fresh or dried culinary lavender buds

Instructions

Thoroughly stir together the blackberries, water, pomegranate-blueberry juice, honey, and sugar in a medium nonreactive saucepan. Bring to a boil, stirring. Adjust the heat so the mixture boils gently and cook until the berries are soft, 5-7 minutes. Stir in the lime juice and lavender and remove from heat. Taste and thoroughly stir in a little more honey if more sweetness is desired.

Let stand at room temperature for one hour (fresh lavender will infuse much more quickly than dried buds). Taste and when the lavender flavor suits you, strain the mixture through a fine mesh sieve into a 4-cup measure. Press down with a spoon to extract as much liquid as possible. (For more intense lavender flavor, refrigerate, tasting occasionally, for up to 3 hours before straining.) If necessary, stir enough additional pomegranate-blueberry juice into the measure to yield a generous 3 ¾ cups. Refrigerate, covered, until very well chilled. Chill a storage container to hold the finished sorbet.

Process the mixture in an ice cream maker following the manufacturer's directions. Immediately put the chilled sorbet in the chilled freezer container and freeze until firm again, at

full right now, but in a month or so they will be empty, except for the containers filled with fragrant dried bouquets and buds.

If you grow your own lavender, you can go through the same process, just on a smaller scale. You can hang lavender to dry for bouquets, debud to make your own sachets, and even distill with a small tabletop still. Who knows, you might love it so much you'll start your own lavender farm!

Lavender and Blackberry Sparkling Lemonade



PC: satoridesignforliving.com

Makes 4 servings

Ingredients

- ¼ cup honey or sugar
- ¼ cup water
- ¼ cup blackberries, plus more for garnish
- 1 teaspoon dried culinary lavender flowers, plus dried sprigs for garnish
- ½ cup freshly squeezed lemon juice, strained
- 3 cups sparkling water
- ice cubes
- vodka or gin, optional

Instructions

least 1 hour, before serving. Store in the freezer for up to 2 weeks. Makes a generous 1 quart

Lavender Razzleberry Vinaigrette



PC: downshiftology.com

Ingredients

- 1/3 cup LNW Lavender Razzleberry Simple Syrup (Available at many LNW farms.)
- 1/3 cup olive oil
- 2 tbsp white wine vinegar
- 1 tbsp balsamic vinegar
- salt and pepper to taste

Instructions

Combine ingredients in a jar with lid and shake to mix. Pour over salad.

For the simple syrup concentrate.

1. In a small sauce pan, add honey (or sugar), water, blackberries and lavender flowers.
2. Bring to a boil over medium-low heat, stirring occasionally. Simmer on low for another 5 minutes, mashing blackberries with the back of a spoon.
3. Remove from heat and pour through strainer.
4. Stir in freshly squeezed lemon juice and allow to completely cool. Store in the refrigerator until needed. Use within 5 days.

To mix a drink

1. Add ice cubes to the bottom of a glass. For a spiked version, add 1 ounce of vodka or gin.
2. Fill glass about half way with sparkling water (about ¾ cup).
3. Pour in ¼ of the simple syrup concentrate. Top with more sparkling water if necessary.
4. Garnish with blackberries and a sprig of dried lavender.

Quick Razzleberry Option:

Substitute LNW's Lavender Razzleberry Simple Syrup for the blackberry/lavender syrup. (Available at many LNW farms.)

Toledo Lavender Farm

Toledo, WA.

Most of us recall the old saying “Great minds think alike.” And, when it came to the creation of Toledo Lavender, it appears Amy and Jaycee Jerome would agree. In 2016, they purchased 21 acres of land and didn’t know what to do with it. After visiting yet another lavender festival in Sequim and talking with her parents, Amy shared with Jaycee that she thought perhaps lavender was the answer



they had been looking for. Surprisingly, Jaycee said he had been thinking the very same thing, and the rest, as they say, is history.

Toledo Lavender started with 300 plants and that number continues to grow until today where it currently sits at 789! They plan to add an additional three or four varieties which creates lots of fun for propagation. Amy's favorite of the 8 varieties on premise is 'Royal Velvet' because of its deep dark purple

and velvety soft looking texture. She is quick to add that for propagation and oil, 'Grosso' is the farm favorite. During the hot summer days, Amy loves to spritz her face with hydrosol and she highly recommends its use as there's nothing like a spritz of hydrosol on a hot day to cool off.

Many people who jump into lavender growing do so as a second career after retiring, but not Amy and Jaycee. They have kept their current professional jobs which means they work on their farm after a long day at the office. This means working until dark and on the weekends, especially during June and July. The onsite store and farm are open three weekends in July, and hosts a lavender festival, so fortunately their daughters help out during this busy time of the year. If you are unable to make it while they are open to the public, you can also find their products on Etsy, through their website and Facebook Events.

As all dedicated farmers do, they learn as they progress. Amy's main piece of advice to the recreational lavender grower is "Don't overwater! They have learned so much along the way, and one of those things is to keep a good distance between large varieties like 'Hidcote Giant', so they don't tangle as they mature. Another is that trees may be beautiful, but they are not a friend to lavender plants because they cast shadows and lavender plants really do need that 6 + hours of sun! In Amy's words: "I promise you, they really do need full sun!"

Another bit of advice to lavender farmers who delve into distilling is to set up a wind barrier or work indoors, because it often takes three times the amount of time to get through a batch of oil in the still if there's a strong wind blowing.

Amy and Jaycee are committed to making lavender farming a community project and have created brochures which include other local farms, as well as information on their own products and plants. Amy has always wanted to get the word out that there are "more of us." She believes it is fun for people who have no idea about lavender in the area, to be made aware of other farms so they can see the variety of products and plants that can be grown right in their own backyards.

Thank you to Amy and Jaycee for responding to our questions and we wish them much luck and happy lavender growing!

Toledo Lavender
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Toledo, WA. 98591
(360) 304-6311
www.toledolavender.com

Article submitted by Mike & 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.

Become a Member

Did you know that you don't have to be a lavender grower to be a member of Lavender NW.

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@littlilavenderfarm.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...

“You’re going to be disturbed in this life, but you have to find a way to retain your peace of mind.” ~John Reynolds



Lavender Northwest

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