



Visit our website

## September 2022 Newsletter

# Lavender Northwest Invites You To Enjoy Lavender All Year Round!



PC: Julie Park  
*Park Place Perennials, West Linn OR*

## September 2022

Autumn is knocking on the door, but there are still a few weeks of summer left and lots to do! While the lavender in our fields has been harvested, the work has not stopped. Dried bouquets are being packed into storage bins or debudded for sachets and culinary lavender, and many farmers are still distilling lavender for oil. There is work to be done in the field as well. Our plants are being pruned to keep them healthy. Some of us have started propagating plants for next spring plantings, and after a very rainy spring, many of us are reworking parts of our fields to improve drainage.

Autumn may be knocking on the door, but we hope

## Featured Lavender 'Goodwin Creek Grey'

*(Lavandula x gingsii)*

Chris Mulder,  
*Barn Owl Nursery*



PC: Monrovia

**Flower Color:** Dark Blue  
**Stem Length:** 8 - 12 inches  
**Plant Height:** 20 - 36 inches

**Introduced by:** Jim Becker, Williams, OR. Discovered as a chance seedling at Goodwin Creek Gardens, his Southern Oregon nursery, and named in 1991.

you are able to enjoy these last days of summer!

## Announcements

### LNW AUTUMN MEMBERS' CONFERENCE & MEETING

LNW will conduct an in-person (1 1/2 day) weekend member conference in October, with opportunities to visit two lavender farms and learn about lavender essential oil distillation and lavender plant propagation. This is a great opportunity to network with other LNW members and provide feedback for the LNW Strategic Plan and future marketing efforts.

**Date: Friday PM through Sunday afternoon  
Oct. 7 - 9, 2022**

**Deadline to register for the  
LNW Conference is Sept. 30!**

**Reminder:** LNW will hold its annual autumn elections to fill open Board of Directors positions. The mail-in ballots will be sent in September.

**The deadline to submit nominations for  
2023 Board members is Sept. 15!**

**Professional LNW members, please submit  
your nominations to:  
[secretary@lavender-nw.org](mailto:secretary@lavender-nw.org)**

**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](http://uslavender.org) Early Bird member  
registration has been extended to Sept. 29.**

**LNW Member Marketplace** has been added to the LNW website. Looking for local 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](mailto: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 the most up-to-date information about what's happening in

**Named for:** The stream that runs through the nursery.

### Best uses:

Grow in a large container as a specimen plant or topiary, or as a border or focal point in gardens with mild winters. While this lavender is frost hardy, it grows best in mild, frost-free climates in some regions. In most areas of the Pacific NW it will need winter protection. It can be grown as a pot plant for winter flowers, if protected undercover. Use fresh cut flowers in mixed fresh flower bouquets.

This lavender has striking, woolly, silver foliage and the flowers have a soft, pungent aroma. The long flower spikes have bright blue-violet flowers that stand out against the soft, slightly toothed, multiple lobed silver leaves. In the Pacific NW, the flowers start blooming in late spring and will bloom continuously throughout the summer and early autumn outside, if pruned regularly.

## Lavender Blackberry Shrub Recipe

*Recipe and Photos by  
[Pelindaba Lavender](#)*



Shrubs are beverage mixers made from plants, sugar and vinegar. Commonly made with fruit, berries or herbs, they offer



your area!

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

Another great place to find lavender products from local farms is to check our members' listings on the **Destinations Page** on the LNW website. Find lavender farms in Oregon, Washington, Montana to see what they are offering for the 2022 Holiday season.

## Dried Lavender-Herb Seasoning

Chris Mulder, **Barn Owl Nursery**



Use this dried herb seasoning as a salt-free seasoning to flavor a variety of savory foods. This blend makes a nice herb vinegar (see below) that can be used as a marinade for seasoning a variety of

foods, and as part of a vinaigrette dressing for bean salad, Caprese salad, mixed green, pasta, or potato salads.

### Ingredients:

- 2 Tablespoons dried culinary lavender, whole buds
- 1 Tablespoon dried thyme leaves, (English, French, or Lemon thyme)
- 1 Tablespoon dried sweet basil leaves, crumbled slightly
- 1 Tablespoon dried savory leaves

### Instructions:

Stir all dried ingredients thoroughly together. Store in a large glass jar or stainless steel container with a tight fitting lid, in a cool dark place. Leave herbs in their whole form. When herbs are left whole, the shelf life is about one year.

When ready to use: Blend the Dried Lavender-Herb Seasoning together in a food processor. When blended, the shelf life is about 6 months, for the best flavor.

## Lavender Herb Vinegar - Makes 2 cups

### Ingredients:

- 2 Tablespoons Dried Lavender-Herb Seasoning, blended
- 2 cups white or red wine vinegar, or unseasoned balsamic or rice vinegar

### Instructions:

Measure and place blended Dried Lavender-Herb Seasoning in a stainless steel sauce pan. Pour

a wide variety of flavors to add a touch of acidity or brightness to a drink. Shrubs are also very easy to make at home and have on hand for refreshing non-alcoholic beverages, cocktails, and other culinary preparations that would be enhanced by a little sweetness and a little sharpness.

### Ingredients:

- 6 oz. blackberries (or raspberries, blueberries or strawberries, if you like)
- 1 tablespoon + 1 teaspoon Organic Culinary Lavender
- 3/4 cup + 2 teaspoons sugar
- 1/2 cup vinegar (such as red wine, white wine, apple cider, white balsamic, or unseasoned rice vinegar)

### Instructions:

Step 1 — Gently mash berries in a bowl. Grind lavender slightly (or crush between your fingers) to release the flavor. Transfer berries and lavender to a large glass jar with a lid. Add sugar and stir to combine. Seal the jar and let fruit mixture rest at room temperature, shaking a couple of times, until berries are very soft and falling apart. This should take about 1 day and the mixture should look very juicy.

Step 2 — Strain the berry mixture through a fine-mesh sieve (line sieve with a layer of cheesecloth if you want to catch every bit of berry matter) into a bowl. Scrape any undissolved sugar left in the jar into the bowl. Discard the leftover berry mash, (it's great for the compost pile)!

Step 3 — Add the vinegar to the berry syrup and stir to combine. Taste the shrub and add more sugar or vinegar to your liking—it should taste both sweet and sharp but not overpowering in either direction. Pour shrub into a clean jar, cover with lid and chill. You can certainly use your

vinegar of your choice over the herbs. Stir and heat to just boiling, remove from heat, cover pan and let steep at room temperature for 15 minutes. Strain out herbs and chill the vinegar in a glass pitcher. Use a funnel to pour cooled vinegar into a large glass bottle with a tight fitting lid. Label and date the vinegar bottle. Store in a cool, dark place or refrigerate and use within six months.

## Let's Talk About Hydrosol!

by Pam Baker and Chris Mulder



PC: Pam Baker, **Little Lavender Farm** Dundee, OR.

Many know about the wonderful properties of lavender essential oil, but fewer know about the benefits of lavender hydrosol. So here's a little information to help remedy that!

### What is Hydrosol?

Hydrosol is the by-product of the steam distillation process used to extract essential oils and is infused with the same plant material that make up the essential oil so it has many of the same benefits and healing properties but is less concentrated. Hydrosols have a scent similar to their essential oil, but are just softer and more subtle.

### How is hydrosol made?

As the water below the plant container boils, steam makes its way through the plant material and grabs the oil of the plant, carrying it through a condenser where the steam is cooled and condenses back into water. The oil flows out of the condenser with the water and separates in the vertical column that collects it. After the oil is skimmed off of the top,

shrub right away, but many like to let the flavors come together and mellow which takes about 1 week.

Your tasty shrub can last for 6 months in the refrigerator.

*Makes about 12 fl oz.*

## How to use your homemade lavender shrub...

For a refreshing non-alcoholic drink, a great place to start is a 1:5 ratio. Pour 1 oz. shrub into a glass and add 5 oz. of sparkling water or club soda. Now taste. Tasting is very important to find the ratio that best suits you. Add a little more shrub or soda until you find your perfect balance. Add some ice and garnish with berries, lavender, lemon, lime, whatever you like. Have fun with it. This should be a fun drink, so if that means it needs an umbrella, perfect!

For something else entirely... To make two cocktails use 1-2 oz. of shrub, 2-3 oz. of your spirit of choice, a dash or two of bitters, top it off with club soda to taste and add ice and garnish if desired. Cheers!

## Skin Soother Spray





the leftover water is hydrosol, which contains “microscopic droplets of essential oils” as well.

### **How is lavender hydrosol used?**

For Personal Care and Therapy, use lavender hydrosol:

- as a facial toner
- to rinse, clean and promote the healing of skin abrasions and cuts, to cool and soothe sun and wind burned skin
- to soothe itchy skin associated with dryness and aging
- as a gentle, natural deodorant spray
- as an addition to bathwater for general bathing

For Household Uses, use lavender hydrosol:

- as a calming room or linen spray
- on counter tops, cutting boards, sinks, bathtubs/showers, floors and other surfaces in the kitchen and bathrooms
- as a no-scrub daily shower spray to help prevent mildew
- as a cleaner for windows, glass, mirrors, computer and phone screens, and a nonabrasive jewelry cleaner
- to discourage common household insects like flies, spiders and ants, spray on and around counters, sinks and garbage areas
- as a plant spray to discourage insects

As Nicolas Culpeper's Herbal noted way back in 1652: "Two spoonfuls of distilled water of lavender help them that have lost their voice, the tremblings and passions of the heart, and fainting and swoonings, applied to the temples or nostrils, to be smelt unto." It sounds like even back in the 1600's the benefits of lavender hydrosol were noted. Maybe it's time for us to pay a little more attention to this additional gift that lavender gives.

Great for sunburns or just irritated skin, this is a quick and easy way to use hydrosol and a great addition to your medicine cabinet...and it smells good too!

### Ingredients:

- Spray bottle
- 1/4 cup aloe vera gel
- 1/4 cup lavender hydrosol

### Instructions:

1. Combine aloe vera and hydrosol in bottle, cap tightly, and shake well to mix.
2. To use, shake well and spray on affected areas.

Store in a cabinet in a cool, dark place.

---

## **Meet Our Board of Directors**

*With board elections coming, we thought it might be helpful for you to get to know the amazing, dedicated people working behind the scenes to make Lavender Northwest the collaborative, educational, encouraging organization that it is!*



**Christine Mulder**  
**Barn Owl Nursery Herb & Lavender**  
**Farm, Wilsonville, OR.**

Volunteering to serve on the Board for OLA and LNW as President, and on several committees over the years, has been a rewarding experience. Being a Board member has fostered new friendships and broadened my education. I value the opportunity to contribute as a member of our regional and our national organizations. It is a privilege for me to work with other members and to be a part of implementing a strategic plan for LNW.

I believe working together will strengthen and promote our community of lavender farms and related businesses in the Pacific Northwest.



**Beth Hammerberg**  
**Down by the River Lavender**  
**Wenatchee, WA.**

I have thoroughly enjoyed my time on the LNW board. I understand that a call to service is necessary in any professional organization so I am happy to serve to the best of my ability. I am currently the Board Secretary, head of Social Media work, and a



**Bruce McCloskey**  
**B&B Family Farm**  
**Sequim, WA.**

Bruce served as the Washington Lavender Association (WLA) Vice President and the WLA President for several years. He is currently serving on the LNW Board as Vice President.

I believe in what LNW is doing by bringing like-minded lavender folks together to help benefit all of us and help grow the lavender industry in the Pacific Northwest. Besides, there are a bunch of really nice people that I get to interact with to exchange ideas and visit their farms. It is very rewarding.



**Deb Davis**  
**Purple Mountain Lavender**  
**Lakeside, MT.**

I serve on the Board as a member at large, as a regional representative for Montana, and as a member of the LNW Product Committee because I enjoy learning from others, discovering great lavender resources, and being a part of a wonderful community.



member of the Event and Internet Committees.

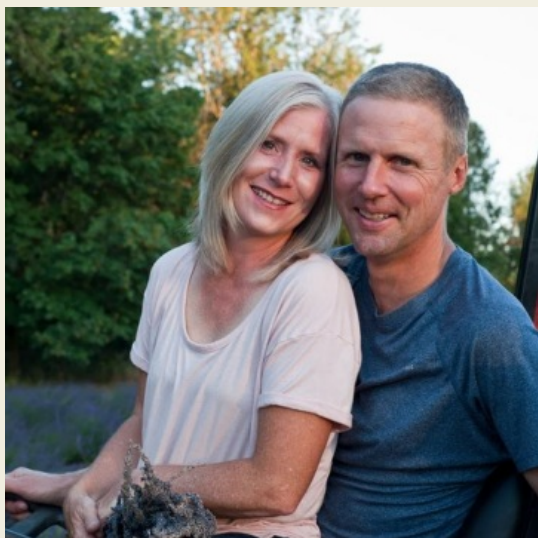
Members sharing their time and talents will reap the most benefits and value for us all. The amount of networking and professional development I have gained through being a board member far surpasses anything I experienced after just paying my membership fee. Being a Board member has definitely been worthwhile! This is an extra exciting time to be part of our association as the Board has been diligently working on our strategic plan for LNW. The plan is excellent!

Now it is time for all of us to roll up our sleeves and get to work! I look forward to working with our talented LNW members to bring our shared vision into reality.



**Sarah Richards,  
Lavender Wind  
Coupeville, WA.**

I joined a group of like-minded people and we formed the United States Lavender Growers Association (USLGA). I have been serving on the LNW Board as a member at large because I wanted to have a strong liaison between the national organization and the new merging of two state lavender associations that has created an enthusiastic regional association. Most of the people who are serving on the Board are long time lavender professionals and have built the industry in various ways. Serving on both of these boards is a powerful way to learn a lot and meet thoughtful, talented people. I encourage everyone to serve on the Board or on a committee.



**Dan Callen  
Norwood Lavender Farm  
Tualatin, OR.**

My wife, Nicole and I have served on the Oregon Lavender Association Board from time to time, and now Lavender Northwest. We feel serving on the LNW Board and on different committees for several years, gives us the best connection to the Lavender Northwest association and its generous and talented members, to learn and to share.



**Thane Bryenton  
Evergreen Valley Lavender Farm  
Olympia, WA.**

I was honored to be selected as a trusted Board member at large of Lavender Northwest. Although my term was short, I



**Joseph Downs, “The Lavender Man”  
Lavender Ranch, East Wenatchee,  
WA.  
Lavender Ranch at Crescent Bar,  
Quincy, WA.**

Joseph serves on the LNW Board as a member at large, as a representative for Central and Eastern WA. and as chair of the LNW Event Committee and co-chair of the LNW Product Committee.

I really love being on the Lavender Northwest Board. I'm proud of the many accomplishments we have made and excited about our future direction of lifting the standard of the lavender industry in the Pacific Northwest. I am enjoying working with other 'purple people' by sharing ideas, creating new successes, and experiencing new challenges.



**Michael Lemmers  
RavenCroft  
Mulino, OR.**

The opportunity to join the Board as treasurer came early as Treasurer of the

met some incredibly passionate people in the lavender farming world. The experience and the camaraderie of this organization has been very impactful. These folks generally have a passion for helping the organization and its members grow financially, professionally, and personally. The networking and information sharing possibilities are endless. I found that my farm benefited from the opportunity to purchase proprietary products that only members could acquire and sell. This was a great advantage. I will cherish the friendship and guidance I garnered by being on the Board and would highly recommend that others entertain the idea of becoming a member of the LNW Board and a committee.



**Terry Pearson  
Cascade Lavender Farm  
Culver, OR.**

Currently, I serve on the LNW Board as a member at large and the regional representative for Central Oregon. I feel it is important to be able to present local concerns for inclusion in LNW strategic planning. I also serve as Membership Chairperson where it's my privilege to welcome new members, answer membership questions, and maintain the membership databases. I encourage all members to consider volunteering on one of the many LNW committees or in an open Board position.



OLA, and I have served in that capacity ever since. Beyond the assigned duties of the Treasurer's role and arranging/hosting many meetings, I have been active in the creation of Lavender Northwest, having handled much of the operational and regulatory duties linked to the joining of Oregon's and Washington's lavender associations. The current drive to implement a strategic plan for development over the next few years is exciting and brimming with potential for a new generation of NW lavender growers. Yet so much will depend on their readiness and willingness to step-up to the plate and assume active roles in the organization. Going forward, I expect that mutual benefit from LNW membership will be dependent on almost all members taking on contributory roles that generate advantages for their own businesses and those of their fellow members.



**Carol Tannenbaum**  
**McKenzie River Lavender**  
**Springfield, OR. |**

Serving LNW as Immediate Past-President of the Oregon Lavender Association (OLA)

## 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

## 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.

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

[pbaker@littlilavenderfarm.com](mailto:pbaker@littlilavenderfarm.com)

more information on lavender and its many uses! Be sure to follow us on **Facebook** and **Instagram** for more ideas!

And finally, Dear Readers...

A fallen leaf is nothing more than a summer's wave goodbye.

~ Unknown



Lavender Northwest

PO Box 1230

Silverton, OR 97381

Send Us An Email



Lavender Northwest | PO Box 1230 | Silverton, OR 97381 US

[Unsubscribe](#) | [Update Profile](#) | [Constant Contact Data Notice](#)



Try email marketing for free today!