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## February 2023 Newsletter

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



*Our Legacy Fields Lavender Farm,  
Stanwood, WA.*

## February 2023

The United States Lavender Conference (USLC), held in Portland, Oregon last month, was a wonderful opportunity for Lavender Northwest to share information about our regional organization with USLGA members and other lavender farmers and businesses across the United States.

Many LNW members in our region took part in this successful Portland conference. All of our local lavender experts that spoke and all the LNW members that volunteered their time at the LNW booth, (see LNW booth article below), provided valuable education and networking opportunities for attendees. Working together, they successfully combined their efforts to showcase LNW as an *outstanding resource for lavender* and helped to make this conference successful.

**Special thanks to all our LNW member conference planners, presenters and exhibitors:**

Ricardo Besel, Besel Lavender Processor

## Featured Northwest Lavender

Chris Mulder  
*Barn Owl Nursery*



*(PC: Andy Van Hevelingen)*

## *Lavandula angustifolia* cultivar 'Blushing Bride'

**Flower Color:** light pink & white

**Plant Height:** 12-15 inches

**Stem Length:** 10-12 inches

**Best Uses:** crafts, culinary

**Introduced by:** Andy and Melissa Van Hevelingen, Van Hevelingen Herb Nursery, Newberg, Oregon

This hardy, dwarf lavender was

Nicole Callen, Norwood Lavender Farm  
 Janice Cox, NW author of several books  
 Joseph Downs, The Lavender Boutique  
 Durant Family, Durant Olive Mill & Vineyards  
 Jean-Paul Grimaud, Blue Mountain Lavender Farm  
 Beth Hammerberg, Down By The River Lavender  
 Kristy Hilliker, B & B Family Farm  
 Bill Jabs, Starr Harvester, Eagle Creek Lavender  
 Marilyn Kosel, Wayward Winds Lavender  
 Ramona Krueger, Sunderland Acres Lavender  
 Michael Lemmers, RavenCroft  
 Bruce McCloskey, B & B Family Farm  
 Christine Mulder, Barn Owl Nursery  
 Sarah Richards, Lavender Wind  
 Tyler Saltonstall, Western Sun Lavender Farm  
 Kristen Sandoz, Wayward Winds Lavender  
 Andy Van Hevelingen, Van Hevelingen Herb Nursery

*Below is a photo taken of our USLGA Northwest Region Members that attended the USLC.*



## Announcements

### Upcoming LNW Member Meetings:

**LNW Community Workgroup Meeting**  
 Thursday, Feb. 16, 6:30 - 7:30 pm

**LNW Winter Quarter Zoom  
 All Member Meeting**  
 Thursday, Feb. 23, 7:00 - 8:30 pm

**LNW Capacity Workgroup Meeting**  
 Thursday, March 2, 7:00 - 8:00 pm

**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!

discovered by Melissa Van Hevelingen as a seedling growing in their field at the nursery.

'Blushing Bride' produces thick, slightly long flower heads with sweetly scented flowers. The plant has a compact growth habit and is shorter than some of the other pink and white flowering lavender cultivars.

This lavender is suitable to grow in a large container or in a row for a low border in the garden. It is especially lovely planted near roses and with dark purple-blue flowering lavenders to add contrasting color in the landscape. The fresh or dried buds can be used as culinary lavender. The dried buds are used to make a potpourri and to fill sachet bags.

## No-sew Lavender Sachets

by Pam Baker,  
 Little Lavender Farm  
 Dundee, OR.



These fabric sachets are so easy that even the anti-crafters among us can make one! Here's what you do:

1. Find super cute fabric and cut into an 8" square.
2. Fold one corner about 1/3 over.



**Attention All LNW members:** Volunteers are needed to help in LNW work groups. 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 new year.

## 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 at booths at special 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 in 2023.

3. Fold the opposite corner just till it slightly overlaps the other folded corner.
4. Fold the whole thing in half hot dog style (long ways).
5. Now fold the whole thing in half again hamburger style.
6. Open the top of half of the open side so that you have a little pocket.
7. Fill with lavender buds.
8. Twist the top to hold the lavender in and then tie with a ribbon!

Here is a **photo guide** to help clarify the steps.

## Herbal Teas & Lavender

Chris Mulder,  
Barn Owl Nursery,  
Wilsonville, OR.



Here are four simple herbal tea blends that include lavender.

### Fragrant Floral Herbal Tea

Mix equal amounts of:

- dried culinary lavender buds
- dried cut or crushed rose petals

### Lavender Lemon Lift Herbal Tea

Mix equal amounts of:

- dried culinary lavender buds
- dried cut or crumbled lemon balm leaves or lemon verbena leaves

### Tummy Tamer Herbal Tea

Mix equal amounts of:

- dried culinary lavender buds
- dried cut or crumbled peppermint or spearmint



(PC: Mary Bails)

## LNW Booth at the USLC Conference

Submitted by Mary Bails, LNW Community Workgroup Leader

The Lavender Northwest booth at the USLC in Portland last month was a terrific success. A **big thank you** to all of the members that volunteered, as well as all members that provided samples and donations of their farm products for the booth and gift drawings. Lavender farmers all over the nation were able to see what an active organization we have and the great products that are produced *out west*. Many people commented on how they wished they had a similar organization in their area.

We had some new members sign up after the conference and we were able to let our light shine as a premier lavender association for others to follow. We could not have been so successful without our volunteer members and their active participation and involvement.

These are just a few of our members' farms that participated: 2nd Life Lavender, 3 Strands Farm, B & B Family Farm, Barn Owl Nursery, Casita Del Sol, Crockett Road Lavender Farm, Down By River Lavender, Knapp Family Lavender Ranch, The Lavender Boutique, Lavender Wind, McKenzie River Lavender, Norwood Lavender Farm, Our Legacy Fields Lavender Farm, Park Place Perennials, RavenCroft, Sunderland Acres Lavender Farm and Toledo Lavender Farm.

Below are a few more photos of the booth tables with LNW farm products and our education table with examples of dried bundles of many lavender and lavandin cultivars grown in the Pacific NW.



leaves

### Sleepy Time Herbal Tea

Mix equal amounts of:

- dried culinary lavender buds
- dried whole German chamomile flower buds

Mix dried herbs thoroughly in a bowl and store in a glass or stainless steel container with a tight fitting lid, in a cool dark place until ready to use. Shelf life is about 1 year.

Measure 1 teaspoon of loose herbal tea in a tea infuser. Pour 8 oz. boiling water over the herbs and steep 3 to 5 minutes. Strain out the herbs and serve hot. Optional: Add a little lavender honey, if desired.

### Gourmet Lavender Hot Cocoa for Two

by Nancy Baggett



(PC: Nancy Baggett)

Adding a splash of lavender syrup to hot cocoa lends a quick gourmet touch. This recipe is perfect for two.

#### Ingredients

- 1/4 cup (4 tablespoons) pure, unsweetened cocoa powder (not a sweetened drink mix)
- 1/4 cup granulated sugar (or sugar substitute if





- preferred)
- 1/2 teaspoon vanilla extract, optional
  - 2 1/4 cups whole or 2-percent fat milk or unsweetened regular or low-calorie almond milk
  - About 3 to 4 tablespoons homemade (or purchased) lavender simple syrup, or gourmet lavender-fruit syrup, to taste
  - Mini-marshmallows for garnishing, optional

#### Instructions

Put 1/4 cup hot tap water in a 4-cup or larger microwave-safe glass measure or similar-sized bowl or pitcher. Stir in the cocoa powder and sugar (and vanilla if desired) until smooth and lump-free.

Stir in the milk; microwave on 100 percent power for 2 minutes. Stir well, and watching carefully to prevent boil-overs, continue microwaving on full power, stopping and stirring at 1 minute intervals until the cocoa is piping hot.

Divide between two mugs and stir in lavender syrup to taste. Float mini-marshmallows on top and serve immediately.

Makes two, 1 cup servings.

**Featured Farmer:  
Our Legacy Fields Lavender Farm  
Stanwood, Washington**





In 2017, Renee and Leigh were looking for alternatives to their busy and stressful lives in the bustling city of Seattle, Washington. Leigh worked in law enforcement for the Seattle police department and Renee was working as a Commercial Real Estate Executive. The rat race was wearing on both of them, and both had visions of what retirement in the future may look like.

That was right about the time Renee's grandparents decided to sell their horse farm in Stanwood, Washington, which is only an hour north of Seattle. Renee had a

lot of great memories tied to the property, so they risked taking on two mortgages and jumped at the chance to see how this would fit in their retirement plans. After a visit to the 2018 Lavender Festival in Sequim, they knew exactly what they wanted to do with the property and began the conversion from horse farm into what would become **Our Legacy Fields Lavender Farm**.

The premise of the farm seemed simple, and that was to surround themselves with happy people, beautiful plants, and a peaceful atmosphere. Before they planted any lavender, they meticulously laid out their field and thoughts. They planned spacious aisles between rows (wide enough for the mower!) and plenty of spaces for people to lounge, picnic, and rest on benches under shady trees. Keeping the farm visually appealing and friendly for all to enjoy was always front and center! Other considerations were mobility variances, maintenance, and an overall appealing flow. But, even with all of this careful planning, it was not possible to foresee everything. The one "do over" as far as planning goes would be to survey the different slopes of the land prior to planting since, unfortunately, they had some small areas that were uneven and created water pooling. This meant that instead of being able to install drainage prior to planting they had to do some water mitigation after the fact, in order to keep the roots from being damaged.

Today the farm has roughly 3,300 plants consisting of 14 varieties of English and French

lavenders. Leigh loves the early blooming 'Betty's Blue' with its stunning vibrant deep blue tone and heavenly smell. Renee favors the 'Gros Bleu' for many of the same reasons and it is her favorite for wreath and bundle making. A lot of effort and love goes into keeping all these plants happy! Although it is mainly Renee and Leigh doing most of the farming, there are times when family and friends lend a willing hand; which then becomes a happy get together that ends up with margaritas and a catered Mexican feast! This definitely creates fun farming...:)!

Creating a new business in any community is always laborious. Leigh and Renee believe the best thing they did was to get a booth at the local farmer's market. That, along with partnering with the Chamber of Commerce, Artist Guilds, and Farm Bureau have helped them spread the word about their farm and create excitement within the community. Social media and small businesses with complimentary niches have helped increase their visibility. The addition of Airbnb and Harvest Hosts has been a boon to their marketing and traffic through the lavender fields. Their business model to stay small, manageable, and above all else, enjoyable has been very intentional. They want to share the lavender farm experience with others; and at the same time not create a stressful obligation by becoming a year round fulfillment center. They consider this their "Dream Job" and they want it to stay that way. They believe it's important to demonstrate to their two high school teenagers, Dru & Keira, how to maintain a healthy work life balance.

Now that the farm is underway Renee and Leigh have started to add additional fun experiences around the property. Honey bee hives joined the farm this past year, which means there is fresh honey to enjoy. They offered a distilling class which has been a big hit, in addition to entertaining events complete with mocktails and food to showcase culinary lavender and LNW culinary products. Just for giggles and grins Leigh and Renee also maintain a large family garden, fruit orchard, 16 chickens, a pair of mini pigs, a famous barn cat, and two naughty rat terriers; none of these delightful pets have been proved profitable yet, but for sure they steal many many "hearts" in their **social media**!

Our **Legacy Fields** has a beautiful on-site gift shop which they dearly love and where you can find their favorite products such as essential oil, hydrosol, and lavender honey. The farm also offers their products at the local farmer's market and pop up events to which they are often invited. In the small historic town of Stanwood there is also a small shop that proudly carries Our Legacy Field Farm products.

During the lavender season, make the time to stop into **Our Legacy Fields Lavender Farm** and enjoy this little slice of heaven. Don't forget to check out their website to learn more about the farm and schedule of fun events.

Thank you to our dear farmer friends, Renee and Leigh, for providing the information that allows us to write this article. You two rock!

Our Legacy Fields Lavender Farm  
Website: [www.ourlegacyfields.com](http://www.ourlegacyfields.com)  
Instagram: [@ourlegacyfields](https://www.instagram.com/ourlegacyfields)  
(360) 926-8008

#### *Call for Action:*

Would you like to see your farm featured in this newsletter? Contact Mike & Sandra Mitchell today at [willamettevalleylavender@gmail.com](mailto:willamettevalleylavender@gmail.com) or call/text at (503) 860-8346 / (503) 705-7731. LNW is always looking for member farms, new or old, big or small, willing to share their lavender journey.

## **About Lavender Northwest**

*Check out our beautiful online brochure!*

*Lavender Northwest* is an organization created for the purpose of showcasing and promoting lavender grown in the Pacific Northwest.

## **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!



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)*.

### 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!

### 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@littl lavenderfarm.com](mailto:pbaker@littl lavenderfarm.com)**

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.

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**

And finally, Dear Readers...

"Of all the ingredients we employ in the creation of a garden, scent is probably the most potent and the least understood . . . stirring our emotions and coloring our thoughts."

~ Stephen Lacey Hortus No. 17, "Scent Gardening," 1991





Lavender Northwest

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