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July 2023 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



Harvest at **Toldeo Lavender** in Toledo, Washington

July 2023

Happy Lavender Season!

Our lavender farmers are busy harvesting both *Lavandula angustifolia* and *Lavandula x intermedia* cultivars for bouquets, culinary buds, and oil -- in addition to managing various events and classes. We hope you can make it to a few farms this season and enjoy the beauty of lavender in bloom!

Regional Considerations: To see lavender blooming in the Pacific Northwest, keep in mind where each lavender farm is located and how the changing environment in each region will affect their bloom time. No matter what species and cultivar of lavender is planted, the bloom time will be influenced by the climate, the location and the

Featured Lavender:
'Grosso'
Lavandula x intermedia
cultivar



Flower Color: Medium Violet Blue

Stem Length: 15-20 inches

Plant Height: 24-30 inches

Best uses: oil, fresh and dried bouquets, sachets & crafts

'Grosso' is a vigorous lavender with a compact, bushy habit and grey/green foliage. The violet-blue flowers arrive in abundance from the end of June or early July, and continue to bloom throughout July.

'Grosso' was discovered in

elevation where the plants are grown. For example, a wet, cold spring can delay the bloom time, while a warm spring and heat earlier in the summer will speed up the blooming process.

Lavender farms that grow more *Lavandula x intermedia* cultivars will usually have their peak bloom from late June through July. Check with the farms you plan to visit ahead of time to find out what they have in bloom in their fields and gardens.

LNW Member Announcements

Save the Dates!

August 31, 2023

- LNW Zoom Member Meeting

October 6 -8, 2023

- LNW In Person Meeting in Sequim, WA.

Watch your emails for details later this summer.

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!

Attention All LNW members:

Volunteers are needed to help in LNW work groups. 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 and add your summer lavender events and classes to the event calendar on the LNW website.

Professional LNW Members

You received an email that included **useful harvest logs** that you can print and use to record your 2023 lavender harvest. **Please contribute your harvest data and be counted in our LNW regional lavender harvest survey!**

LNW Farm Photos Needed!! We need current photos of your farm, different lavender close-ups, and field or garden photos with lavender in bloom and throughout the year, for our LNW photo library. Please send your photos to pbaker@littlelavenderfarm.com

Events & Classes

This will be a busy month at local lavender farms! Looking for festivals? U-pick? Wreath-making? Photo sessions? Painting classes? Just check our **event calendar** for up-to-date information about what's happening in your area!

France by M. Pierre Grosso, a local lavender grower, around 1972. This lavandin quickly became a very popular choice for commercial growers because it is hardy, has a long lifespan and a very high yield of essential oil. In fact, 'Grosso' is the most widely grown field variety for lavender oil in the world!

In addition to oil, its long, straight stemmed flowers make beautiful fresh and dried bouquets. The dried buds can be used for crafts and very fragrant sachets.

Follow the Bloom During Lavender Season In July

Chris Mulder
Barn Owl Nursery



(PC: *BB Family Farm, Sequim, Washington*)

In July and August the *Lavandula x intermedia* cultivars, also called lavandins, such as 'Grosso', 'Provence' and 'Super', are in bloom, normally starting their bloom in early July. Lavandins are generally larger plants with very long, straight stems. They are used for fresh and dried floral bouquets and wreaths, and in crafts, such as lavender wands. The dried buds are used to make fragrant sachets and other lavender crafts. The essential oils from this group of lavandula cultivars have a strong, herbal scent and are

Here are just a few of the regional lavender events happening around the Pacific Northwest this month:

- This weekend, **July 8-9** is the 18th annual **Willamette Valley Lavender Festival** and Plein Air Art Show, with the **Newberg Lavender Trail** continuing **throughout July**.
- The **Southern Oregon Lavender Trail** festival takes place **July 14-16**.
- The **Sequim Lavender Festival** in Washington takes place later this month, **July 21-23**.

Many individual farms in the Pacific Northwest Region are also holding their own events and festivals as well!

You will find LNW members at farmers' markets and at booths at special events throughout the summer. In addition, 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 this lavender season.

Honey Lavender Barbecue Sauce

Recipe by Nancy Baggett



Ingredients

used in soaps as well as in many other products.

Blueberry Lavender Cocktail

Recipe by The Blueberry Council



Ingredients

Lavender Simple Syrup

- 1 cup water
- 1 cup sugar
- 2 tablespoons dried culinary lavender

Cocktail Ingredients

- 1/4 cup frozen blueberries
- 2 ounces vodka
- 1/2 ounce lavender syrup
- 1/2 ounce Elderflower liqueur
- Splash of soda water

Instructions

Lavender Simple Syrup

1. Place all ingredients in a saucepan over medium high heat. Bring to a boil and immediately turn down to a simmer.
2. Stir until sugar is dissolved and the syrup has thickened, about 5 minutes.
3. Remove from heat and cool; strain.
4. Simple syrup can be stored in the refrigerator, for about a week.

Cocktail Instructions

1. In a cocktail shaker,

- 1 c. local honey
- 1 c. Apple Cider vinegar
- 2/3 cup packed, light or dark brown sugar
- 1 - 16 ounce can tomato sauce
- 1/4 cup Worcestershire sauce
- 3 Tbsp. safflower oil or vegetable oil
- 1 Tbsp. coarsely ground dried culinary lavender buds or finely minced fresh culinary lavender buds
- 2 1/2 tsp. ground allspice
- 2 tsp. dried ground ginger
- 2 tsp. dried thyme leaves
- 1/2 tsp. smoked salt or regular sea salt
- 1/2 tsp. freshly ground black pepper

Directions

1. Combine all ingredients in a sauce pan and place over medium heat and cook, stirring just until boiling. Simmer uncovered for 6 to 8 minutes or until slightly thickened. Use immediately or cover and refrigerate in a jar for up to 3 weeks. Makes 2 1/2 cups. Use on your favorite meat, chicken or pork chops, or also goes great with roasted or grilled vegetables and onions.

muddle frozen blueberries to release their juices.

2. Add vodka, lavender simple syrup, and Elderflower liqueur; muddle mixture. Add ice and shake well.
3. Pour the cocktail (with the ice and muddled blueberries) into a cocktail glass and top with soda water.
- 4.

Recipe Tip:

Make this batch of simple syrup to have on hand for iced coffee or tea or your next cocktail party; it should keep for 2 to 3 weeks in your refrigerator. (Recipe by the Blueberry Council)

Arrowhead Lavender Farm & Co.:
Beauty and Purpose
 Salem, Oregon



Nestled in the scenic landscapes of Salem, Oregon, Arrowhead Lavender Farm & Co. is the fruitful endeavor of Catherine Sandor-Korte and Colby Korte, a passionate husband and wife team. Their farm's name, inspired by their shared love for archery, represents their commitment to cultivating beauty and purpose.

Since its establishment in November 2020, Arrowhead Lavender Farm & Co. has flourished, with over three thousand lavender plants gracing its fields. Among their lavender collection, the 'Grosso'

variety takes prominence, renowned for its captivating fragrance and vibrant purple blooms. Additionally, the farm features the 'Folgate' variety, with plans to expand their lavender collection to include even more varieties in the future.

This farming endeavor has been a labor of love, leading Catherine to leave her government job to fully dedicate herself to their dream, while Colby, an excavation and construction expert, has devoted significant efforts to bring their vision to life.

Before their transition into the lavender world, Catherine shared her passion for wildlife and the outdoors by working for the Oregon Department of Fish and Wildlife, where she taught adults how to hunt and fish. Colby, on the other hand, utilized his skills in

excavation, construction, and home building. Their diverse backgrounds bring a unique perspective to their lavender farming enterprise.

Arrowhead Lavender Farm & Co. offers an array of lavender-based products, with their essential oil stealing the limelight for its wonderful quality. Catherine finds joy in the versatility of their hydrosol, which can be used in various applications. As they refine their offerings, the farm is set to become a hub for lavender enthusiasts seeking high-quality products.

While Arrowhead Lavender Farm & Co. continues to expand its marketing and community outreach efforts, Catherine and Colby have found success through Instagram, connecting with lavender enthusiasts, community members, and potential customers. They are eager to explore other avenues such as attending markets, and festivals, and eventually establishing an online presence. Soon, they will open their farm store, where customers can experience the beauty and aroma of their lavender firsthand.

In addition to lavender, they have kept bees in the past and plan to reintroduce them to their farm. Furthermore, they envision offering classes and partnering with local businesses to provide quality products like chicken feed.

When asked for advice on growing lavender, Catherine emphasizes the importance of maintaining a growth mindset and embracing a continuous learning process. Their journey has taught them the value of seeking guidance and asking questions from experienced individuals in the field. As they reflect on their farming practices, they express the desire to have tested and amended their soil before planting. Recognizing the importance of proper soil preparation, they intend to prioritize this step in future endeavors.

As Arrowhead Lavender Farm & Co. flourishes, the couple understands the importance of building a supportive and motivated team. Currently, they receive assistance from friends and employees of their construction business.

Arrowhead Lavender Farm & Co. stands as a testament to the Sandor-Korte team's unwavering passion for agriculture and their commitment to cultivating beauty and purpose. To explore their exquisite lavender products, visit their website at www.arrowheadlavender.com. You can also follow their journey and stay updated with their latest offerings by following them on Instagram (@arrowheadlavenderfarm) and Facebook (@arrowheadlavenderfarm). For any inquiries or to connect directly, feel free to reach out to Catherine and Colby at **503-508-7389**.

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.

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

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!

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.

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@littlelavenderfarm.com**

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...

*"Lavender's beauty lies in its simplicity,
a flower that needs no adornment to be stunning."
~ the successfullife.com*



Lavender Northwest

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Silverton, OR. 97381

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Email



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