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website

September 2023 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



*Olympic Bluff Cidery and Lavender Farm
Port Angeles, WA.*

September 2023

Autumn is peaking around the corner and with it all of the changes in weather, wardrobe, and food that come along with it. Autumn also means it's time for our members to gather once again (this time in Sequim, WA) to share best practices and lessons learned from the season, strengthen the bonds and friendships created through the years, and welcome new farmers into the fold. If you want to join in the

Featured Lavenders for Dried Bouquets and Buds

*Chris Mulder
Barn Owl Nursery
Herb & Lavender Farm*

Which lavender varieties have the darkest purple-blue flowers and buds? Which varieties dry well on the stem, hold their color and scent, and are available to use for autumn and winter weddings and events? Which dried lavender varieties make long lasting arrangements and crafts for home decor and gifts?

To help answer these questions, here are two lists of **some** of the best lavender and lavandin cultivars to grow and dry for dried bouquets and buds that can be used in a variety of lavender products. Many of these cultivars are available from Lavender NW members' farms. Check their websites to find lovely dried lavender bouquets and buds this season.

Lavandin Cultivars (*Lavandula x intermedia*)

These lavandins have very long stems and flower spikes. This list includes lavandins with the darkest blue buds, and a few with white buds.

- Anniversary Bouquet
- Blue de collines
- Caty Blanc (white)

fun, it's not too late! **Northwest Lavender Expo**
Registration Deadline is September 25.

Northwest Lavender Expo OCT 6-8th, 2023

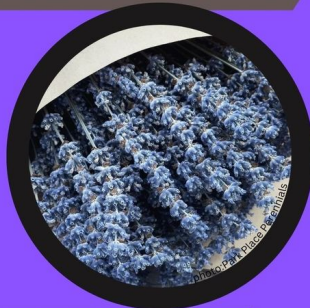
Sequim, WA



Discover All Things: Dried Lavender

Achieving high quality dried lavender
Using dried lavender - Crafts
Using dried lavender - Culinary

VALUABLE EDUCATION AND DEMOS
SO BOOK NOW! \$95



FRIDAY OCT 6th, 5pm - 8pm

NW Region USLGA Hosting Social
Gathering, Product Sampling &
Vendor Meet and Greet

SATURDAY OCT 7th, 8am - 6pm

Lavender Northwest
Education Sessions

Featuring Many LNW Experts

SUNDAY OCT 8th, 9am - 11:30am

B&B Family Farm & Gnomelicious
Lavender - Farm Tours

Hosted at
7 Cedars Hotel & Casino

Look for Registration information in your mailbox or find the link at www.lavender-nw.org

LNW Member Announcements

October 6-8, 2023 - Friday PM - Sunday AM

- **LNW & USLGA Northwest Lavender Expo in Sequim, WA.**

Lavender Northwest and the Northwest Region of the United States Lavender Growers Association are co-sponsoring this weekend gathering.

Online Registration Deadline - Sept. 25
Deadline to pay - Oct. 1, 2023

Activities include:

Friday Night Social at B&B Family Farm

Saturday All Day - LNW Education will focus on growing, preparing, and using dried lavender for craft and culinary applications, includes demos and examples. Also on Saturday, there will be a **NW Lavender Expo** featuring NW vendors with lavender related products.

Sunday Morning Farm Tours in Sequim

- B&B Family Farm
- Gnomelicious Lavender Farm

You won't want to miss this educational and networking opportunity with Northwest regional

- Edelweiss (white)
- Gros Bleu
- Hidcote Giant
- Impress Purple
- Riverina Alan
- Riverina Thomas
- White (Alba)

Lavender Cultivars

(Lavandula angustifolia)

There are many lavender cultivars that have very dark purple-blue buds, as well as light pink and white buds that dry well. This list includes a few of the lavenders with the darkest purple-blue buds, and a few with pink and white buds.

- Avice Hill
- Baby Blue
- Betty's Blue
- Big Time Blue
- Buena Vista
- Egerton Blue
- Elizabeth
- Hidcote
- Imperial Gem
- Melissa (white/pink)
- Miss Katherine (pink)
- Mitcham Grey
- Opal Rain (white/pink)
- Pacific Blue
- Purple Bouquet
- Royal Purple
- Royal Velvet
- Sharon Roberts
- Super Bleu
- Violet Intrigue

To learn a lot more about dried lavender, register to attend the **Northwest Lavender Expo**
Oct. 6-7-8

A Few Uses for Dried Lavender

This is a great time to find freshly dried lavender for weddings and home decor! Bring lavender into your home this season and enjoy the beauty and fragrance of lavender.

lavender farmers and businesses!

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 autumn lavender events to the event calendar on the LNW website.

Call for Recipe and Photo Submissions! Do you have a favorite bread, scone, or muffin recipe that includes lavender? As we head into baking season, we would love to share it with our readers!

We also still need current photos of your farm, different lavender close-ups, and field or garden photos of your lavender throughout the year, for our LNW photo library. Please send your photos to pbaker@littlelavenderfarm.com

Events & Classes

There are several places on Lavender Northwest's website where you can get information about local lavender farmers:

- **Find a Member or Farm** from the list of Professional members on the LNW website.
- To see what events are coming up, check Lavender Northwest's **Events Page**.
- Another great place to find lavender products from local farms and stores is to check our members' pages on the **Destinations Page** on the LNW website.

You will find LNW members at farmers' markets and at booths at special events throughout the autumn and holiday season. In addition, many LNW farmers sell their lavender products online from their websites.

See what LNW members are offering this season and for the holidays, and support your local lavender farms in Oregon, Washington, Montana, and Idaho.



PC: [Bald Butte Lavender Farm](#)

Combine dried lavender and wheat or other dried flowers for a beautiful autumn arrangement!



PC: [Down by the River Lavender](#)

Did you know that lavender wreaths can be made with dried lavender?



PC: [Barn Owl Nursery](#)

Lavender at Farmers' Markets

by Jackie Szarka, Lake Holm Lavender



Park Place Perennial's Farmers' Market Display

Summer (and early autumn) is farmers market season and no farmers market would be complete without a lavender booth. Vending from a booth is an outstanding way for lavender farmers to connect with customers and build collaborations. It is also a lot of work, and a lot of fun! Lavender Northwest members shared their experiences and insights during the virtual quarterly meeting this August, focusing on the following two questions:



Lake Holm Lavender Dried Lavender Bunches

Dried lavender looks beautiful in a variety of different containers!

Salmon with Lemon Lavender Garlic Cream Sauce

Recipe and photo by
Nicole Callen,
Norwood Lavender Farm



Ingredients

- 4 (3 oz) salmon fillets
- 2 Tbl olive oil
- 1 Tbl butter
- 1 tsp culinary lavender buds
- 3 cloves garlic, crushed
- Juice and rind of 1 lemon
- 1/2 Tbl cornstarch
- 1/2 cup Parmesan cheese, grated
- 1 cup cream
- Salt & pepper
- lemon, sliced (garnish)
- Lavender Cocktail Picks/sprigs (garnish)

Heat 2 Tbsp olive oil in skillet on medium-high heat. Add salmon fillets skin side down and dust with a little salt and pepper. Cook for 6 minutes, flip and cook another 3 minutes or until cooked.

While salmon is cooking, combine in a bowl; culinary lavender buds, garlic, lemon

1) What is your overall best-selling booth product category?

Fresh or dried lavender bundles or bouquets are at the top of the list! Other top sellers include live plants, sachets, lip balm, room sprays, and essential oils. Culinary lavender products give a strong showing with items such as jelly, jam, honey, and syrup selling consistently well. Finally, pet products are very popular, as one member commented "People will spend more on their pets than they will on themselves." How true that is!

2) What is your best piece of advice for success as a lavender booth vendor?

Choose the markets you attend carefully. Consider your target customer, time commitment, cost, and the volume of traffic you might expect. Organizing well is key. Develop a cohesive theme for your booth set-up and keep like items together. Have clear pricing and other signage. Also, maximize space when packing and use a checklist before leaving home. To drive traffic into your booth, place items of interest along the walkway and remember "Everyone loves a sample" so hand out lavender stems or culinary goodies if you can. Get to know the other vendors and market staff, talk with them about their booth set-up and the markets they choose, and build collaborations.

"I LOVE lavender" is a statement made by many farmers market attendees as they approach your booth. Remember this fact and share that love of lavender by engaging with and educating your customers. Happy market season!

Editor's note: Look for our many LNW members who sell their products at local area farmers' markets!

Mediterranean Chicken Orzo

Recipe by tasteofhome.com



juice and grated lemon rind, cornstarch, parmesan cheese, cream, and a touch of salt and pepper. Set aside.

In a medium sized skillet over medium heat add butter. Once butter has melted add your cream sauce mixture.

Bring to a low simmer stirring until cheese is melted and sauce has thickened.

Place salmon on a plate and drizzle with thickened cream sauce. Add a garnish of sliced lemon, poked with a lavender cocktail pick and serve.

Herbes de Provence

Mini Swag

*Photo and article by
Pam Baker
Little Lavender Farm*



Here's an easy and decorative way to save your garden herbs for use during the winter months...an herbes de Provence mini swag!

Gather fresh rosemary, culinary lavender, oregano, summer savory, and thyme.

Start with the rosemary, wrapping florist wire around to secure it, and then layer biggest herbs to smallest, wrapping

Photo by Pam Baker

Ingredients

- 1-1/2 pounds boneless skinless chicken thighs, cut into 1-inch pieces
- 2 cups reduced-sodium chicken broth
- 2 medium tomatoes, finely chopped
- 1 cup sliced pitted green olives
- 1 cup sliced pitted ripe olives
- 1 large carrot, finely chopped
- 1 small red onion, finely chopped
- 1 tablespoon grated lemon zest
- 3 tablespoons lemon juice
- 2 tablespoons butter
- 1 tablespoon herbes de Provence

- 1 cup uncooked orzo pasta

Instructions

In a 3- or 4-qt. slow cooker, combine the first 11 ingredients. Cook, covered, on low for 4-5 hours or until chicken, pasta and vegetables are tender, adding orzo during the last 30 minutes of cooking.

each herb as it's added.

Add a loop to the top (and some ribbon if you want) and then hang to dry in your kitchen to enjoy for months.

If you want to cook with some herbes de Provence once it has dried, just grab a little from each herb and smash together with your hands. Great with chicken, potatoes, and eggs!

This makes a nice gift as well!

The Fragrant Fields of Olympic Bluffs Cidery and Lavender Farm

Port Angeles, Washington



Tucked amidst the breathtaking vistas of the Olympic Peninsula lies the captivating lavender fields of Olympic Bluffs Cidery and Lavender Farm. This charming 5-acre farm, located on bluffs overlooking the Strait of Juan de Fuca with the Olympic Mountains as a backdrop, is the culmination of Scott and Ginger Wierzbanski's shared passion for lavender and dream to own a farm.

Scott and Ginger first discovered their love for lavender when they attended a lavender festival in 2013. The sight and scent of endless rows of

lavender bushes in bloom enchanted the couple and inspired dreams of one day starting their own lavender haven.

That dream became reality after both Scott and Ginger retired from their professional

careers. Scott served as a US Air Force F-16 test pilot, and as a program manager for DARPA while Ginger served as a US Air Force intelligence officer and an executive and business leader at Northrop Grumman.

The Wierzbanowskis moved to Port Angeles, purchasing their scenically located 5-acre property. It was the perfect spot to plant their first lavender crops and establish Olympic Bluffs Cidery and Lavender Farm. The name reflects the farm's notable geographic location and view.

Three years after planting their first lavender crops, Scott and Ginger's farm now boasts over 3600 lush lavender plants spanning 9 different varieties. The most prevalent plants are 'Royal Velvet' and 'Grosso' lavender, making up around half of the total lavender crop. Other varieties grown include: 'Super', 'Provence', 'Maillette', 'Folgate', 'Betty's Blue', 'Melissa', and 'Edelweiss' lavender.

Each lavender variety holds a special place in Scott and Ginger's heart, but 'Royal Velvet' remains their consistent favorite. "We really love how it keeps its rich purple color and is so versatile for culinary uses," Ginger explained.

In addition to lavender, the Wierzbanowskis have expanded their agricultural crops to include cider apples and beehives. Their beehives produce honey and help pollinate the over 500 cider apple trees planted across 3 acres, and they have plans to use these apples in hard cider production beginning this fall. They have also planted ancient wheat and rye varieties, as well as specially bred maritime climate grains, in collaboration with Washington State University's Bread Lab.

While still continuously growing and improving their farm, Scott and Ginger have already succeeded in crafting a welcoming, fragrant retreat for guests. "Our goal is to have a destination farm where we can welcome the community to gather and share experiences appreciating the beauty of lavender," Ginger shared.

Scott and Ginger get help running Olympic Bluffs Cidery and Lavender Farm from visiting family and friends as well as local seasonal workers. "The beautiful scenery and views make it a great place to work," said Ginger. Though they are still perfecting their lavender operation, their successes so far speak to the fulfillment of cultivating a long-held dream.

Be sure to visit this one-of-a-kind destination to wander among Ginger and Scott's enchanting lavender fields overlooking the dazzling Olympic landscape or enjoy a stay using their Harvest Host service. Breathe in the fragrant aroma, stroll through row upon row of purple blossoms, and experience the magic that comes from turning passion into reality at Olympic Bluffs Cidery and Lavender Farm.

- Website address: www.OlympicBluffsCidery.com
- Instagram: @olympicbluffscideryandlavender
- Facebook: Olympic Bluffs Cidery & Lavender Farm
- Telephone: 571-439-1311

Call for Action:

Would you like to see your farm featured in this newsletter? Contact Mike & Sandra Mitchell today at willamettevalleylavander@gmail.com or call/text at (503) 860-8346 / (503) 705-7731. LNW is always looking for member farms, regardless of size or experience, who are willing to share their journey with lavender.

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@littlelavenderfarm.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...

"Autumn shows us how beautiful it is to let things go."

~unknown author





Lavender Northwest

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Email



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