



Autumn Quarter 2024 Newsletter

Lavender Northwest Invites You To Enjoy Lavender All Year Round!



Little Lavender Farm, Dundee, OR.

December 2024

Suddenly, the holiday season is upon us! And as if that weren't enough, many of us are anxious about the events in our country and what the future may hold. All of this to say, take care of yourselves. Stress can do a number on you! Thankfully, lavender has well-known anti-anxiety properties, so if you need a little help in reducing your anxiety, get in touch with your local lavender

Featured Lavenders *Lavandula x chaytorae* cultivars

*Chris Mulder
Barn Owl Nursery*



*'Ana Luisa'
PC: Joy Creek Nursery*

The *L. x chaytorae* cultivars are a small group of hybrid lavenders that are a cross between *L. angustifolia* subspecies *angustifolia* (English lavenders) and *L. lanata* (Woolly lavender). The first lavender in this group occurred as a garden seedling in the UK in the mid 1980s and was sold under the name of 'Sawyers'. Since then other seedlings have been selected in the UK, Australia, New Zealand, and the USA. Currently, there are around fourteen recognized *L. x chaytorae* cultivars and twelve of

farmers for fragrant, stress-reducing lavender products for yourself and for your loved ones, and for a perfect holiday gift.

Also, be on the lookout for lavender farmers at local holiday markets and craft shows. Some farms even open their doors around the holidays. One way to stay in the loop about where to find lavender farmers and their products each season, is to check their websites and sign up for their newsletters, and check the LNW website.

Please note this change for LNW Newsletters.

The LNW newsletters will be emailed to subscribers and LNW members four times a year. Next year, watch for the LNW Quarterly Newsletter to arrive in your inbox in March, June, September, and December.

Make sure we have your current email address. We will be sharing more information about all things lavender and reveal a fresh, new look for Lavender Northwest and *Northwest-Grown Lavender* brand in the March 2025 issue.

Our best wishes for a wonderful holiday season and a happy and healthy new year.

Butterscotch Pumpkin Muffins with Honey Lavender Butter

recipe by Sharon Shipley

them are available in the Pacific NW. Four of these cultivars were discovered as garden seedlings in Oregon and introduced by Andy and Melissa Van Hevelingen of Van Hevelingen Herb Nursery in Newberg, OR. They are: 'Ana Luisa', 'Isabel', 'Jennifer', and 'Kathleen Elizabeth' (also known as 'Silver Frost'), and are named after members of their family.

All of the *L. x chaytorae* cv. form striking silver mounded shrubs with soft silver foliage. These lavenders have inherited the hardiness of English lavenders and produce a prolific amount of flower spikes with dark violet-purple-blue flowers. The flowers are a beautiful contrast with the soft silver foliage inherited from their Woolly lavender parent. *L. x chaytorae* varieties bloom in July into early August in the PNW, after other lavender flowers have faded. They provide lots of fresh long-stemmed lavender flowers to enjoy later in the summer.

Most *L. x chaytorae* cultivars are hardy to -14 degrees F. They grow best in very well-drained, calcareous soil in very dry, full sun locations. They are hardy plants when grown in those conditions and most will survive in Zones 6 and 7. They thrive when planted in rock gardens and in raised beds, and even in large containers, if protected in the winter. This group of lavenders make attractive garden borders and hedges and may be grown as specimen plants near other hardy lavenders and perennials that like the same dry conditions. The silver foliage stays silver all year and is attractive in the landscape, even in the



PC: eachordinarymoment.com

Ingredients

- 1 cup unsweetened canned pumpkin puree
- 1 cup packed dark brown sugar
- ¼ pound (1 stick) unsalted butter, melted
- 2 large eggs
- ¼ cup apple cider
- 1 ¾ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 tablespoon dried culinary lavender buds, finely ground
- 1 ½ teaspoons ground ginger
- ½ teaspoon ground cinnamon
- ½ teaspoon grated nutmeg
- ¼ teaspoon ground cloves
- ¼ cup butterscotch chips
- 2 tablespoons finely chopped crystalized ginger
- ¼ cup pecans, chopped

Instructions

Preheat oven to 350 degrees F. Place paper liners in 16 muffin cups.

In a large bowl, mix pumpkin, brown sugar, and butter. Add the eggs and beat until smooth. Stir in the cider.

winter months.

The dark violet-purple-blue flowers produce a unique, sweet and pungent aroma. The flowers are lovely when used in fresh and dried arrangements. The fresh, long flowering stems may be woven with ribbon to make lavender wands. The dried buds can be added to potpourris and used to fill sachet bags, or added to other fragrant lavender crafts and products. These lavenders are not commonly used as culinary lavender, but dried buds from some of the varieties have been used sparingly to flavor beverages and cooked dishes.



'Silver Frost'

or

'Kathleen Elizabeth'

PC: *Wayward Winds*

'Silver Frost'

(*Lavandula chaytorae* cv.)

Flower Color: Dark Violet-Purple buds and flowers

Plant Height/Spread:

18-20 inches

This very hardy cultivar is a bushy, compact lavender with soft, felted silver foliage. The plant produces many long flowering heads. It started as a seeding found by Melissa Van Hevelingen in 1991, from open-pollinated *L. lanata* in their garden. They named this lavender for their daughter, Kathleen Elizabeth, but this variety is most often sold as 'Silver Frost'. It was the only

Sift the flour, baking powder, baking soda, salt, lavender, ground ginger, cinnamon, nutmeg, and cloves into a medium bowl. Gradually stir into the pumpkin mixture until thoroughly mixed. Fold in butterscotch chips and crystalized ginger until evenly distributed.

Spoon the batter into prepared muffin cups, filling each cup almost to the top. Sprinkle with pecans.

Bake for 20-25 minutes, or until puffed and golden. Serve warm with Honey Lavender Butter. (see recipe below)

Honey Lavender Butter

Ingredients

- 1/4 pound (1 stick) unsalted butter, at room temperature
- 1 tablespoon honey or lavender honey
- 1 tablespoon dried culinary lavender buds, finely ground

Instructions

In the bowl of a food processor, combine the butter, honey, and lavender. Pulse until just mixed. Transfer to a sheet of parchment paper. Roll into a 1-inch wide log. Refrigerate until ready to use. Slice off small amounts of butter, as needed. You can make butter ahead and refrigerate for about 1 week, or freeze butter for about 1 month.

Editor's Note: Try using a small amount of Honey Lavender Butter with cornbread, or different types of homemade muffins and sweet breads, or on pancakes, waffles, or scones.

Lavender Hot Cocoa Dry Mix

recipe by Pam Baker



PC: wifemamafoodie.com

Here is my recipe for a dry lavender hot cocoa mix that you can put into jars and give as gifts! There is no dry milk added, so the milk of choice can be added later when making the hot cocoa. If my customers are to be believed, this is the best hot cocoa in the world, so there you have it!

seedling to survive 5 degrees F in a 4 inch pot left outside at Van Hevelingen's nursery.

To learn more about other *L. x chaytorae* varieties, visit the [LNW website...](#)

Looking for Gift Ideas?



PC: [Park Place Perennials](#)

The Lavender Northwest website has a wonderful new feature that allows you to quickly and easily connect to your favorite farms! You can find **online stores**, as well as more specialized searches, such as farmers who specialize in **essential oil** or are **culinary lavender specialists**.

Not only that, but you can also find lavender farmers at **events** near you.

LNW Autumn Member Meeting A Hands-on Experience

Many thanks to the lavender farm owners in Central Oregon who opened their doors and invited LNW members to experience and learn on-site. From distillation to propagation to new ways of using lavender essential oil, each of these farms gave us new ideas and new

Ingredients

- 1 - 1/2 cups cocoa powder
- 2 cups granulated sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla powder (Here's **ahow-to**)
- 1 teaspoon ground lavender buds (for extra lavender flavor, you can also add lavender simple syrup later)
- Whipped cream (optional -- but is it really?)
- Lavender cocktail picks or lavender buds for garnish (optional)

Instructions

Combine all of the ingredients in a mixing bowl and whisk together until completely combined. Store in an airtight container and it will last a very long time.

To serve:

Individual serving: 8 ounces of preferred milk + 2 tablespoons hot cocoa mix + a splash of lavender simple syrup (if you want more sweetness a little extra lavender flavor)

For 4 servings: Four cups of milk + 1/2 cup of mix + 1 tablespoon simple syrup (if desired)

Add mix to warmed milk. Stir until there are no more clumps. Add lavender simple syrup and stir well. Garnish with whipped cream and add a few lavender buds or a lavender cocktail pick.

This recipe makes 2 pints (around 32 servings)

Featured Farmers:
Victoria's Lavender - Newberg, OR.
Tumalo Lavender - Bend, OR.

connections.

Thanks to:

- **Terrebonne Lavender**
- **Ghost Rock Ranch**
- **Tumalo Lavender**
- **Mountain Lavender Farm**
- **Farm to Diffuser**



Terrebonne Lavender
PC: Ed Mulder



Propagation demo at
Tumalo Lavender
PC: Pam Baker



Ghost Rock Ranch
PC: Pam Baker



Mountain Lavender Farm
PC: Ed Mulder



Demonstration at Farm to
Diffuser
PC: Ed Mulder



Back in 2001, Marilyn Thompson started her Newberg, Oregon-based business, Victoria's Lavender (named after her daughter), after life events derailed her path and

she needed a career that would allow her to be home with then five-year-old Victoria. Marilyn planted a small field of lavender and chose to focus primarily on creating beautiful, soothing, skincare products. To get her products out there, she went to lots of farmers markets and shows, working hard to build a company and future for herself and her children. Twenty years later, she has a successful line of lavender products that she is able to sell mostly online.

A few years after Marilyn started her business, Gordon and Judy Knight were starting their own lavender adventure in Tumalo, just outside of Bend, Oregon. In 2005, they planted their first 1,000 test plants. The following year, they planted 6,000 more, choosing 23 varieties of lavender that met their criteria for beauty, climate hardiness, oil, scent, and color. They eventually worked their way up to approximately 10,000 lavender plants in the field. They have long been one of the premier suppliers of lavender plants for hobbyists and farmers throughout the area with their extensive lavender propagation system.

[Read More...](#)

LNW Member Announcements 2025 Events

SAVE THE DATES
JOIN US FOR

WINTER QUARTER
ONLINE MEMBER MEETING
THURSDAY, JANUARY 23, 7:00-8:30 PM
LEARN ABOUT LNW'S NEW BRANDING OPPORTUNITIES
BE PART OF THE NORTHWEST-GROWN LAVENDER BRAND

SPRING QUARTER
IN-PERSON WEEKEND GATHERING
APRIL 11 - 13, 2025
LNW ANNUAL SPRING EDUCATIONAL MEETING AND
WESTERN OREGON REGIONAL FARM TOURS

Attention Lavender Farmers

Valuable educational online classes, webinars, and articles are being offered through the Oregon State University (OSU) Extension Service throughout the year.
<https://extension.oregonstate.edu/events> Check their website each month.
Sign up for online classes and webinars using the link above, and a Zoom link will be sent to your email.

Next week, join a free online webinar!

Wednesday, December 18, 5:30-6:30 pm PST - Online

Unveiling the Insights: Customer Sentiments on Locally Grown Flowers

During this webinar, findings from a customer survey will be shared, followed by strategies to use this information to enhance your marketing plans for the upcoming seasons.

Attend this webinar if you are a flower farmer, florist, or someone interested in the local flower economy.

Find Lavender Northwest Members, Events, and Products

There are several places on the Lavender Northwest website where you will find information about our members' lavender farms, businesses, and services in Oregon, Washington, Idaho, and Montana.

When you go to the Lavender Northwest website, you will discover many of the outstanding lavender resources that our Pacific Northwest region and our LNW members have to offer.

You can start your search by clicking **Access Lavender** and then going to:

Find a Member - see LNW Professional **Members' Profiles**

Lavender Happenings - see the **Events** our members attend or offer on their farms

Lavender Marketplace - see **Members' Products and Services** that they offer.

You will find LNW members' websites and their online stores, the farms and stores that are open to the public, farms that offer u-pick lavender, lavender plants, essential oils, and many more local, culinary, and fragrant lavender products. Some of our members are wholesale providers, culinary specialists, and product creators!

Welcome 2025 LNW Board Members and Work Group Leaders

Executive Board Members:

President - **Michael Lemmers**, RavenCroft, OR.

Past-President - **Christine Mulder**, Barn Owl Nursery, OR.
President Elect - Vacant
Executive Secretary - **Jackie Szarka**, Lake Holm Lavender, WA.
Membership Secretary - **Carol Stiff**, Bald Butte Lavender Farm, WA.
Treasurer - **Tom Binder**, Crockett Road Lavender Farm, OR.

Board Members-at-Large:

Mary Bails - Communications Secretary, 3 Strands Farm, OR.
Cliff Curtis - Elkhorn Peak Lavender Farm, OR.
Holly Flowers - Lavender Vale Farms, OR.
Donald Graham - Astrid's Lavender Farm, WA.
Nicole Mohr - Mohr Lavender Please, Idaho
Heidi Scott - Mountain Lavender Farm, OR.
Mike Sullivan - Longview Lavender Farm, Montana
Merlin Wibbenmeyer - Reka's Acres Lavender Farm, WA.

Workgroup Leaders:

Branding Workgroup - **Carol Tannenbaum**, McKenzie River Lavender, OR.
Capacity Workgroup - **Rob White**, Lavender La Center, WA.
Community Workgroup - **Mary Bails**, 3 Strands Farm, OR.
Internet Workgroup - **Will McLaughlin**, McLaughlin Lavender, OR.

Attention All LNW Members: We Need You!

Members are needed to help in all LNW workgroups. These groups normally meet for one-hour, once a month on a Thursday evening (**online**).

Internet Group: We need individuals with some website experience.

Community Group: Members in all LNW regions are needed to help plan LNW meetings and actively participate in educational meetings and farm tours throughout the year. Also includes contributing information for the LNW newsletter and social media.

Capacity Group: The LNW Products Committee is a sub-committee of the Capacity work group. The Products committee needs members from all LNW regions to participate in product information and development, and regional culinary group meetings.

Branding Group: There is a good deal of exciting work to do as we begin incorporating our branding and promoting of *NW-Grown Lavender* across the region, and beyond.

Please email info@lavender-nw.org to volunteer in a work group.

We will contact you with more information and a link to join the online workgroup meetings.

Become a Member

Have you thought about being a member of Lavender Northwest?

[Join Us](#)

Visit our website for more information: lavender-nw.org

Stay Connected!

Follow us on [Facebook](#) and [Instagram](#)

Do you have a recipe or photo you'd like to share? Please send them our way. We'd love to include them in the Quarterly LNW newsletters.

Contact: info@lavender-nw.org

And finally, Dear Readers...

"Farming is a profession of hope."

~ Brett Brian



Lavender Northwest

PO Box 1230

Silverton, OR. 97381

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Email



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