

USLGA

# Newsletter



**LAVENDER CURRICULUM**

Have you signed up yet?  
A hit with USLGA members.

**USLGA NEEDS YOU!**

Volunteer with our organization!

## September 2019

Vol. 7 Issue 9

### IN THIS ISSUE:

Lavender-Spice  
Mulled Apple Cider

Are you ready for Fall?

From our Members



## **SOCIAL MEDIA**

USLGA is on Facebook, Pinterest and Instagram. Follow us!



## **WEB**

[www.uslavender.org](http://www.uslavender.org)

Email USLGA at [info@uslavender.org](mailto:info@uslavender.org)  
Share your pictures, stories, comments and ideas.

## **USLGA NEWSLETTER**

Past and current newsletters are accessible on [www.uslavender.org](http://www.uslavender.org)

## **COVER IMAGE**

Gorgeous lavender blooms at Shades of Lavender Farm LLC, in Michigan. Photo from grower member Janene Decker-Rawlinson.

## **WE WANT YOUR PHOTOS:**

Please submit your lavender and farm photos to be considered in future 2019 newsletters and USLGA's social media at: [pr@uslavender.org](mailto:pr@uslavender.org)

## **MISSION OF USLGA**

To support and promote the United States lavender industry through research, education, networking and marketing.

## **VISION OF USLGA**

As a collective voice for members, the United States Lavender Growers Association will advocate for, promote, and support and United States lavender industry. The USLGA will offer opportunities for members to participate in and benefit from networking, education and research. It will seek marketing opportunities to raise awareness of the lavender industry, connect buyers to sellers, and enhance member farms and businesses. The USLGA will support growers in producing a quality sustainable lavender crop and end products to satisfy U.S. demand and will be a partner in the global lavender community.



# Letter from the editor

Hello USLGA Membership!

Can you believe it is the start of Fall?  
Where has the time gone?!

Many of you shared and commented about the recent New York Times article about lavender that was in the news earlier this month. It was great that a NYT reporter reached out to USLGA, however it was very disappointing that none of the valuable information board members supplied made it into the article.

Lavender is still as popular as ever and only growing in popularity. It was

interesting to see the different view points presented in the article and feedback on how Americans view and use this amazing plant.

Did you know we are looking for a member to lead and chair the Advocacy Committee within USLGA? Now more than ever we need a group that helps amplify our voice as an organization as well as alert the organization and work on strategies to help growers and lavender farms in need. If this sounds like something you would be interested in leading, please contact the USLGA board for



more information. We would love to work with you!

**HAPPY FIRST DAY OF FALL! THERE IS STILL LOTS TO DO AS WE ROUND OUT THE SEASON. CHECK OUT PAGE 6 FOR INFO!**

-AIMEE

## News from the Board

### BOARD MEMBERS

Dennis Hamilton (President)  
Jim Morford (Vice President)  
Wynne Wright (Secretary)  
Lee Kleinman (Treasurer)  
Aimee Crane  
Ann Davidson  
Ginna Gimmell  
Patricia Uptain  
Sherri Wood  
Marilyn Kosel

### COMMITTEE CHAIRS

Nominating – Mike Neustrom  
Membership – Mary Hamer  
Newsletter – Aimee Crane  
PR & Communications – Aimee Crane  
Internet – Sarah Richards  
Finance – Lee Kleinman  
Event – Sherri Wood  
Education & Research – Ginna Gimmell  
Advocacy – OPEN

### LOOKING FOR 1 COMMITTEE CHAIR

Are you interested in embracing a leadership role within USLGA? Do you have a desire to help form the future of our profession?

USLGA is seeking candidates for a Chair for Advocacy. As a Chair, you will meet with your committee members on a regular basis, take part in advancing your committee's goals, and meeting monthly with the USLGA Board.

**Advocacy Committee** supports the members and mission of the USLGA through monitoring national issues; advising the board on how to strategically approach issues; and, facilitating board approved public policy issues.

USLGA needs you! If you would like to fill one of these positions, please contact Jim Morford at 785-531-1050 or [jrm0614@gmail.com](mailto:jrm0614@gmail.com).

Culinary Lavender:

# Lavender-Spice Mulled Apple Cider



**I LOVE THE COMBINATION OF SEASONINGS IN THIS SUPER-FRAGRANT AND FULL-BODIED APPLE CIDER. IT IS WORTH PURCHASING SOME LAVENDER BUDS AND A VANILLA BEAN, THOUGH YOU CAN SUB VANILLA EXTRACT FOR THE PIECE OF BEAN, IF NECESSARY. I CALL FOR WHOLE SPICES BECAUSE THEY TASTE FRESHER AND DON'T LEAVE RESIDUE IN THE CIDER, BUT YOU MUST, GROUND SPICES WILL CERTAINLY SUFFICE.**

## INGREDIENTS

- 2 quarts good-quality sweet (not hard) apple cider
- 2 to 3 teaspoons packed light or dark brown sugar, optional
- 4 or 5 nickel-size thin slices of peeled fresh ginger root (or substitute slices of crystallized ginger instead)
- 2 to 3 teaspoons dried culinary lavender buds
- 1 2- to 3-inch cinnamon stick, broken in half or thirds crosswise
- ½ -inch piece vanilla bean, coarse chopped or broken into pieces (or ½ teaspoon vanilla extract)
- 1 teaspoon whole allspice berries, slightly crushed
- ½ teaspoon green cardamom seeds (the small hard seeds removed from cardamom pods)
- 4 whole cloves, slightly crushed
- Small crab apples or orange slices for garnish
- Culinary lavender sprigs for garnish, optional

## INSTRUCTIONS

1. In a 4-quart or similar stainless steel, enameled or other non-reactive saucepan, stir together the cider, sugar, ginger root, lavender, cinnamon, vanilla, allspice, cardamom, and cloves.
2. Heat over medium-high heat just to a simmer, then adjust the heat so the mixture barely simmers, uncovered, for at least 30 minutes and up to 1 hour. If using immediately strain the cider through a very fine mesh sieve and serve, garnished with small crab apples or orange slices, and lavender sprigs if desired.
3. Alternatively, let cool, then refrigerate, covered, up to 3 days. Then strain out the spices using a fine mesh sieve. Reheat the mulled cider until piping hot but not boiling and serve. Makes about 6 1-cup servings, or 1½ quarts (due to the evaporation during simmering).

*Tip: Yes, I know that cardamom is very pricey, but it imparts a truly enticing aroma in the recipe. Sometimes Indian grocery stores or ethnic spice shops sell it in bulk, so you can purchase a small amount. And note that any that's left over is superb in chai tea or chocolate.*

**Author:** Nancy Baggett

**Recipe type:** cooking

**Serves:** (6) 1 cup servings

**Find online:** <http://kitchenlane.com/2018/11/lavender-spice-mulled-apple-cider-best-ever.html>

To find more lavender inspired recipes check out ***The Art of Cooking with Lavender*** found here:  
<https://nancyslavenderplace.com/product/art-cooking-lavender/>

# Have you signed up yet?

## Lavender Curriculum a hit with USLGA members.

The curriculum is designed to be self-paced, allowing users to move at their own speed. Don't feel you have to sit down for seven hours. Each module will probably take from 1 – 1 ½ hours to complete depending on your interest and speed. You can easily take one module at a time and come back when your schedule allows. The course utilizes videos, audio, web resources and interactive content. Once you have completed all modules, the course also offers a completion certificate. The curriculum is composed of seven modules:

- Why and How to Grow Lavender
- Establishing Lavender
- Selecting Lavender Varieties
- Managing your Lavender Crop
- Harvesting and Caring for your Harvested Lavender
- Developing your Lavender Farm's Business Plan
- Marketing your Lavender and Farm

The cost of the curriculum is \$30 per person. The team has worked hard to keep the fees to a minimum, just charging enough to cover technical supervision required by the host institution. They do not anticipate making a profit on this curriculum as their purpose is to advance professional development within the lavender industry.

The Curriculum team has also made accommodations for growers to receive a discount if they have multiple users take it from the same farm. They suggest that taking the curriculum is a great teaching tool for farm employees. If you have more than one member from your farm enroll in the curriculum, the second and successive enrollees are entitled to a registration fee of \$15 per person after the initial user has paid \$30.

*I enrolled one of my team members in the Growing Lavender Course. Within the first week he had suggestions on solving an irrigation problem – something he learned in the course. I look forward to even more good ideas!*

Sherri Wood  
Patchwork Farm

To access the curriculum, go to the following link and let the lavender learning begin: <https://www.canr.msu.edu/growinglavender/>

Read more about this effort:

<https://www.canr.msu.edu/news/new-lavender-online-course-now-available>



# Wrap up your 2019 season

Did you know there are things you can be doing now to get ready for 2020! It is never too late to start planning for this next year's lavender season already.

- **Is your region having a Fall get together? Several USLGA regions are meeting this Fall as we wrap up the season. Contact your Regional Coordinator for details on what your Region is planning.**
- **Fall is a very popular time to get plant orders in for Spring. Believe it or not, many nurseries have upcoming deadlines to get lavender orders in for next year already. Don't delay! This is a common missed opportunity by new growers. Get a jump start on 2020 lavender planning NOW.**
- **Do you prune in the Fall or in the Spring? Many of our members prune in the Fall so their plants are shaped and looking great before going dormant for the Winter. Check with local growers in your area for what regional lavender growers prefer.**
- **Are you planting this Fall? Check your frost dates! Although the soil might be warmer now than waiting to plant in the Spring, remember your plants need plenty of time to get established roots before the weather turns. Lavender grower members seem to have varying success with Fall planting. This is another great experiment to try and also talk with other local growers on best practices and lessons learned.**
- **Are you covering your plants this Winter? Right now is the time to make those decisions and start looking for deals on frost cloth.**

# From our Members



Hello USLGA!

We often see how members get creative with lavender scraps after harvesting or pruning their lavender. Some examples include using the leftover plant material for chicken nest boxes and horse stalls. Another friend of lavender to consider are bee keepers! We just started keeping bees this year. Lavender stems and leftover debudded bundles are perfect smoker fuel for our hives. Not only does it burn consistently, it smells great too! -Aimee Crane/ Bee Loved Lavender