

Havenhill Lavender Farm prepares for large turnout at annual festival

The 20-acre garden expects thousands this weekend

BY DANIELLE KUEHNEL
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SILVERTON — What does chocolate cake, lemonade, salmon and shortbread have in common?

They all taste better when lavender — known more for its sweet aroma than for its herbal zest — is included, of course. And you can learn how to use the savory cousin of rosemary at this weekend's Fifth Annual French Harvest Festival of Lavender at Havenhill Lavender Farm, June 23 through 25, from 10 a.m. to 6 p.m.



Danielle Kuehnel / Appeal Tribune

Havenhill Lavender Farm owner Trina Stoffel cuts sprigs of the fragrant English Buena Vista lavender from one of the several fields.

“It’s a little bit stressful,” said farm owner Trina Stoffel, “but I’m very excited.”

Last year’s festival brought approximately 2,000 visitors over the three-day weekend.

This year Stoffel hopes to draw quite the crowd again with features such as cooking demos, lavender-growing classes, handmade lavender products, a barn full of antiques from Je T’aime, chair massages, craft demonstrations and plenty of fresh lavender.

“There will be you-pick or we-pick lavender, products for sale, food, wine tasting and live music,” Stoffel said, “and kids can feed trout for 25 cents.”

Trina and Tom Stoffel took ownership of Havenhill in late 1995, after moving to Silverton from the metropolis of Denver, Colo.

“We fell in love with the infrastructure of the farm and we love to garden, but we didn’t know much about lavender when we purchased Havenhill,” Stoffel said.

According to Stoffel, Havenhill was one of the first lavender farms in Oregon, now home to a handful of these herbal paradises. The pioneer producer of lavender in the United States lies in Sequim, Wash., she explained, and it was relatively uncommon to find lavender farms in Oregon and further south. However, the Willamette Valley provides fertile soil coupled with dry summers and moist winters, ideal for growing lavender, like that of the Provence region of France.

While Havenhill produces seven varieties of lavender, their most prevalent on the farm is the L. Angustifolia, or the “Buena Vista” variety – an English lavender best known for its deep purple color and sweet aroma. These plants are shorter and more compact than Havenhill’s French variety, which blooms later in the year.

“We’re one of the only farms that grow the Buena Vista variety,” Stoffel said. “I love it because it is so unique and has a sweeter fragrance [than the French variety].”

Weather permitting, all are invited to Havenhill to discover the difference among the lavender varieties for themselves or simply to enjoy a family picnic surrounded by the odoriferous and lovely buds.

“This is a community event,” she said. “It’s our chance to share what is beautiful. The festival is all about sharing our farm and enjoying the lavender.”

But the sharing doesn’t end with the herbs.

Parking at the farm will cost \$1 or two cans of food, and all the proceeds from parking will go toward the Oregon Food Bank.

For more information or to check out Havenhill Farm’s line of fresh, handmade lavender products, go to Havenhilllavender.com.