

LAVENDER

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“You don’t get a lot (of oil) out of a lot of work,” Curtis said.

The couple sell the oil in bottles of half ounce, 1 ounce, 2 ounces, and 4 ounces.

The hydrosol is sold in bottles as well, and Michelle said it makes a good natural cleaner.

They also make a linen and room spray with hydrosol, lavender oil and citrus oil. Michelle crafts lavender soap using the oil and flower buds, and they sell bags of culinary and craft-dried lavender.

They’ve also supplied lavender bouquets for several weddings.

A busy retirement

The lavender is a bit of a retirement business for Cliff. He worked for the Forest Service, first in ranch conservation and later in lands and real estate appraisals.

It is mainly he and Michelle who plant, harvest, and weed the rows of lavender. They use organic farming methods, which means the weeds grow quite well alongside the lavender.

But they don’t seem to mind — or maybe the calming properties of lavender help alleviate the sense of work.

“I love being outdoors, and this is a wonderful environment to be in,” Michelle said.

They’ve received help the last two

summers from volunteers with the Worldwide Organization of Organic Farmers (called “WWOOFers”) who have stayed and, for room and board, worked on the lavender farm.

“They do a lot of weeding,” Michelle said, pausing in her talk to bend down and tug yet another weed from the ground.

During the growing season, Elkhorn Peak Lavender is open for you-pick on Saturdays from 9 a.m. to 5 p.m. Appointments are also available by calling 541-523-7435.

They have a Facebook page: search for Elkhorn Peak Lavender.



Lisa Britton/For the EO Media Group

Cliff and Michelle Curtis raise 2,000 lavender plants on their farm in the Baker Valley near the base of the Elkhorn Mountains. They use organic farming methods and sell the oil, which they distill on their farm, in bottles. Their products also include dried lavender.

