



For Immediate Release

Contact:

BRIGID WOODLAND, Marketing Director
877-681-3035 (toll free)
marketing@lavenderfestival.com

Sequim Lavender Festival® July 18 – 20, 2008 **Lavender and Food Can't Be Beat!**

Welcome to the world of culinary lavender at the 12th annual **Sequim Lavender Festival, Friday, July 18 - Sunday, July 20, 2008**, sponsored by the Sequim Lavender Growers Association. Delight all of your senses and learn how to use lavender in your cooking. On Sunday each farm has prepared a demonstration by a local restaurant and chef. Each demonstration will include information on the uses of culinary lavender, helpful hints, and a cooking demonstration so you can prepare these great dishes at home.

And if that were not enough, we will close the festival with **A Lavender Celebration Dinner** on Sunday night at the Cedarbrook Garden Café. The six course menu with wine pairings will be prepared by chefs Julie Grattan and Dave Long.

Sunday Farm Tour Culinary Program Schedule

Jardin du Soleil — Sunday, 11 a.m.

Chef Michael Despars of Port Angeles Crab House Restaurant prepares **Peach Lavender BBQ Chicken**.

Purple Haze Lavender Farm — Sunday 11:30 a.m.

Oven Spoonful prepares fresh local **Wild King Salmon Flambé**.

Cedarbrook Lavender & Herb Farm — Sunday 12noon

Pamela Thomas prepares **Braised Lavender Vegetables**.

Angel Farm — Sunday 12:30 p.m.

Bella Italia's Neil Conklin prepares **Lavender Grilled Prawns**, while Kathy Charlton of Olympic Cellars talks about their Le Melange Nouveau, the first lavender wine.

Olympic Lavender — Sunday 12:30 p.m.

Join **Lavender Infusions** with Mary Ann Clayton of Sugarplum Designs to learn how to turn fresh lavender into a beautiful purple liquid to use in syrups and jellies and other delicious treats.

Sunshine Herb & Lavender Farm — 1 p.m.

Carmen Ragsdale will share the nuances of cooking with lavender and herbs demonstrating recipes from her three-volume series "Cooking with Sunshine Herbs and Lavender."

Lost Mountain Lavender — Sunday 2 p.m.

Cedar Creek Restaurant chef Doug Seaver demonstrates the many fascinating uses of culinary lavender including creating lavender cupcakes.

Port Williams Lavender Farm — Sunday 3 p.m.

Ricki Porter, chef of Michael's Divine Dining, prepares his famous **Lavender BBQ Chicken**.

Lavender Celebration Dinner

Savor the flavor of the Lavender Experience with a lavish six-course dinner on Sunday July 20 at 7pm, featuring the lavender and foods of the Sequim-Dungeness Valley, prepared by two of the Olympic Peninsula's finest chefs – Dave Long and Julie Grattan of Oven Spoonful. The dinner will be held at the Cedarbrook Garden Café in Sequim and is co-sponsored by the Sequim Gazette.

The Menu

Appetizers and Sparkling Wine

Smoked Salmon Bruschetta, Traditional Tomato Bruschetta, and Parmesan Polenta Squares with Olive Tapanade.

Second Course

Hull Family Spot Prawn Gazpacho served in Nash's Cucumber shot glass with Lavender Focaccia

Third Course

Johnston Farms Wilted Spinach Salad with Sunrise Meats Smoked Bacon tossed with Lavender Vinaigrette

Fourth Course

Grilled Organic Washington Chicken Breast, marinated in Herbs-de-Provence, glazed with Lavender Honey, and garnished with Dungeness Crab Compote, plus local Green Beans with Risotto, and hand-crafted Artisan Breads

Fifth Course

Mt. Townsend Creamery three-cheese course with Washington Roasted Hazelnuts, Dried fruit, and Lavender Rhubarb Chutney

Sixth Course

Lavender Meringue with local Summer Berries

All food will be local and organic wherever possible. The menu is subject to change depending on the availability of local foods. Tickets: \$60 per person and payment in advance is required, as seating is limited. The ticket price includes all food, gratuity, and sparkling wine with appetizers. Wines by the glass or bottle will be available, for purchase, during the evening to compliment the courses. The Cedarbrook Garden Café is located at 1345 S. Sequim Ave., just south of Highway 101. Tickets are available online at www.lavenderfestival.com, by phone at 877-681-3035, or e-mail info@lavenderfestival.com.

With *Eight Farms on Tour* and one fantastic *Street Fair*, the Sequim Lavender Festival is like **Nine Festivals in One**. Set in the breathtaking Sequim-Dungeness Valley when the purple blossoms are bursting, this three day festival is the largest lavender event in North America and voted one of the **Top 100 Events** by the American Bus Association.

For more information including transportation, accommodations, and directions please contact us by e-mail at info@lavenderfestival.com, website at www.lavenderfestival.com, or by telephone at (877) 681-3035 (toll free).

The Festival is proudly sponsored by the Sequim Lavender Growers Association (SLGA), a nonprofit community of farmers, committed to knowledge of how to grow better lavender in an environmentally sustainable way.

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Sequim Lavender Festival

105 ½ E. 1st Street
681-3035

Port Angeles, WA 98362

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