



WAYS TO USE DRIED LAVENDER

From Your Garden to Everyday Calm ♥

ONE PLANT. SO MANY POSSIBILITIES.

Dried lavender is perfect for self care, home, cooking, and natural wellness.

Use your dried lavender in simple, natural ways you'll love every day. ♥



POPULAR WAYS TO USE DRIED LAVENDER

1 LAVENDER SIMPLE SYRUP



Perfect for lattes, lemonades, cocktails, or sparkling water!

How to:

- 1 cup water
- 1 cup sugar
- 2 tbsp dried lavender

Simmer 10 minutes, steep 15 minutes, strain & store in the fridge up to 2 weeks.

2 LAVENDER INFUSED OIL



Great for skin, massages, & homemade beauty products.

How to:

- 1 cup carrier oil (jojoba, sweet almond, or olive oil)
- 1/4 cup dried lavender

Infuse for 2–6 weeks in a warm spot, shake daily, then strain.

3 LAVENDER TEA



Calming, relaxing & gentle on the stomach.

How to:

- 1 tsp dried lavender buds
- 1 cup hot water

Steep 5–10 minutes, strain & enjoy. Add honey or lemon if you'd like!

4 LAVENDER SACHETS



Tuck in drawers, closets, purses, or under pillows.

How to:

Fill small fabric bags with dried lavender buds. Refresh the scent by gently rubbing the buds or adding a few drops of lavender oil.

5 LAVENDER BATH SOAK



Relaxing & perfect for unwinding after a long day.

How to:

- 1 cup Epsom salts
 - 2–3 tbsp dried lavender
 - (Optional) 5 drops lavender essential oil
- Mix & add to warm bath.

6 LAVENDER SUGAR



Delicious in tea, baked goods, cookies & fruit!

How to:

- 1 cup sugar
- 2 tbsp dried lavender buds

Pulse in a food processor until well combined. Store in an airtight jar.

7 LAVENDER CULINARY USES



Add a floral twist to your favorite recipes.

Try it in:

- Shortbread & cookies
- Lemon desserts
- Focaccia & bread
- Fruit syrups & jams

*Use sparingly—lavender is strong!

8 LAVENDER ROOM SPRAY



Freshen your space naturally.

How to:

- 1 cup distilled water
- 1 tbsp dried lavender
- 1 tbsp witch hazel
- (Optional) 10 drops lavender essential oil

Simmer lavender, steep, strain, add to bottle & shake well before each use.

9 LAVENDER CANDLES



Beautiful, calming, & made with love.

Tips:

- Add dried buds to the top or into the wax
- Use lavender essential oil for a stronger scent
- Perfect for gifts!

10 LAVENDER WREATHS & DIY DECOR



Add charm, color & a natural scent to your home.

Ideas:

- Wreaths & swags
- Drawer liners
- Potpourri bowls
- Table centerpieces
- Gift toppers

TIPS FOR BEST RESULTS



Use high quality, dried lavender buds for the best flavor and fragrance.



A little goes a long way—lavender is potent!



Store properly to keep its color, scent, and benefits.

HOW MUCH TO USE



TEA: 1 tsp buds per 1 cup hot water



COOKING/BAKING: 1/4 to 1/2 tsp buds



INFUSED OIL: 1/4 cup buds per 1 cup oil



SACHETS/POTPOURRI: As much as you like!



STORAGE TIPS



Store in an airtight glass jar.



Keep in a cool, dry, dark place.



Use within 1–2 years for best potency.



From garden to jar, from jar to everyday joy.
ENJOY THE CALMING MAGIC OF LAVENDER. ♥



HOW TO REMOVE Lavender Buds FROM STEMS

SIMPLE STEPS FOR PERFECT DRIED LAVENDER

Removing the buds helps lavender dry faster, look beautiful, and makes it easy to use in teas, sachets, oils, and recipes.

Best to do after drying when the buds are crisp.

Why remove the buds?

- ✓ Better for teas, oils, and cooking
- ✓ More potent flavor and scent
- ✓ Easier storage and less bulky

WHAT YOU'LL NEED



Dried lavender bundles



Large bowl or tray



Fine mesh sieve (optional)



Clean, dry hands



Airtight jar for storage

STEP-BY-STEP: REMOVE LAVENDER BUDS

1 DRY COMPLETELY



Make sure your lavender is completely dry. Buds should be crisp and break easily.

2 HOLD THE STEM



Hold a stem near the base with one hand. Leave a few inches of space above your other hand.

3 STRIP DOWN



Use your other hand to gently run your fingers down the stem, from top to bottom. The buds will release easily.

4 COLLECT THE BUDS



Let the buds fall into a bowl or tray. Work over the bowl to catch every bud.

5 REMOVE LEFTOVERS



Some buds may hold on tight. Pinch or gently rub them off. Set the bare stem aside for compost.

6 SIFT (OPTIONAL)



Use a fine mesh sieve to remove any tiny pieces or stems. You'll be left with beautiful, clean buds!

TIPS FOR SUCCESS

- ✓ Work in small batches to prevent buds from scattering.
- ✓ Do this in a dry environment to keep buds crisp.
- ✓ If buds resist stripping, they may not be fully dry yet—let them dry a bit longer.
- ✓ Save the leftover stems for crafts, wreaths, or drawer sachets.

PERFECT FOR:



TEAS



CULINARY



LAVENDER OIL & TINCTURES



SACHETS



BATH & BODY PRODUCTS



CANDLES & SOAP

HOW MUCH WILL YOU GET?

A good rule of thumb:
1 cup of dried lavender buds equals about 4–5 cups of dried stems.



4–5 CUPS DRIED STEMS



1 CUP LAVENDER BUDS

STORE IT RIGHT



Store in an airtight container.



Keep away from light and heat.



Keep in a cool, dry place.



Best used within 6–12 months for strongest scent.

You've done the work—now enjoy the fruits (or buds!) of your beautiful lavender!

A little time and care now = more fragrance, more beauty, more enjoyment all year long.



HOW TO DRY LAVENDER

Simple Methods for Beautiful, Fragrant Results ♡

DRY WELL. STORE RIGHT. ENJOY ALL YEAR LONG.

Drying lavender the right way helps preserve its color, fragrance, and essential oils.



BEST TIME TO DRY



After you've tied your bundles, dry lavender as soon as possible.

- ✓ Harvest in the morning after dew has dried.
- ✓ Dry in a shady, well-ventilated space.
- ✓ Avoid direct sunlight and high humidity.



TWO BEST METHODS

1

AIR DRY (BEST METHOD)



Best for keeping color, fragrance & essential oils.



Simple, natural, and very effective.



Takes 1-2 weeks, depending on conditions.

2

OVEN DRY (QUICK METHOD)



Faster option when you need it quick.



Low heat protects oils and fragrance.



Takes 30-45 minutes.

1. AIR DRY LAVENDER (BEST METHOD)

1 HANG UPSIDE DOWN



Hang bundles upside down in a warm, dry, dark, well-ventilated space.

Good airflow is key!

2 SPACE THEM OUT



Space bundles 2-3 inches apart so air can circulate around them.

3 KEEP OUT OF DIRECT SUNLIGHT



Sunlight can fade the color and reduce the strength of oils. Dark & dry is best.

4 LET THEM DRY



Dry for 1-2 weeks, depending on humidity and airflow. They're ready when stems feel dry and the buds crumble easily.

5 REMOVE FROM BUNDLES



Gently remove rubber bands or twine. Strip buds from stems by running your fingers along the stem.

6 STORE PROPERLY



Store dried lavender in an airtight glass jar away from heat, light & moisture for longest shelf life.

2. OVEN DRY LAVENDER (QUICK METHOD)



- 1 Preheat oven to the lowest setting (170°F / 75°C or less).
- 2 Place lavender in a single layer on a baking sheet.
- 3 Bake for 30-45 minutes, checking often and stirring occasionally.
- 4 Stems are ready when buds crumble easily and feel dry (not hot).
- 5 Let cool completely, then remove buds from stems and store.



Low and slow it's the secret! High heat can burn the buds and damage the oils.

TIPS FOR BEST RESULTS



Dry in a dark, dry, well-ventilated area. Closets, pantries, or sheds work well.



High humidity slows drying and can cause mold. Use a fan or dehumidifier if needed.



Handle gently to keep the buds intact and reduce leaf loss.



Lavender should keep its purple color and strong scent. Fading or weak scent means over-drying or too much sun.



Well-dried lavender stays fragrant for 6-12 months.

PROPER STORAGE —♡—



Airtight glass jars work best.



Keep away from sunlight and heat.



Keep in a cool, dry place.



Label with date.



You'll know it's ready when...

- ♡ Stems are dry and snap easily.
- ♡ Buds crumble with a gentle rub.
- ♡ The scent is strong and fresh.



Take your time, dry with care, and enjoy the calming, beautiful scent of lavender all year long.





TIE BUNDLES for DRYING LAVENDER

BEAUTIFUL BUNDLES. BETTER DRYING. LONGER LASTING SCENT.

Tying lavender bundles the right way helps preserve the flowers, color, and incredible fragrance.



HOW TO: TIE LAVENDER BUNDLES

1 PREP YOUR STEMS



Gather 10–20 stems (about the width of your hand). Make sure they are even at the bottom for a tidy bundle.

2 ALIGN THE STEMS



Tap the bottoms gently on a table or hold them together and straighten them so the ends are even.

3 CHOOSE YOUR TIE



Use natural twine, jute string, raffia, or rubber bands. Natural materials look beautiful and are easy to work with.

4 WRAP & SECURE THE BUNDLE



Wrap the twine or rubber band around the stems about 1–2 inches from the bottom.

5 TIE IT TIGHT (BUT NOT TOO TIGHT)



Make a secure knot or tie a double knot. It should be snug enough to hold the stems without crushing them.

6 REPEAT & PREP FOR DRYING



Repeat with the rest of your lavender and get ready to hang your bundles in a perfect drying space!

TIPS & BEST PRACTICES



Use dry, clean stems
Dew or moisture can lead to mold during drying. Harvest in the morning after dew has dried.



Keep the flowers at the top
Make sure the flower tops aren't bent or crushed inside the bundle.



Don't tie too high
Keeping the tie low helps the flowers hang straight and dry evenly.



Natural ties are best
They are breathable and look beautiful in photos and displays.



Trim any stray leaves
Remove leaves that will sit below the tie. They aren't needed and can hold moisture.



Well-tied bundles dry better, look prettier, and keep their amazing scent!



HOW BIG SHOULD YOUR BUNDLES BE?

Choose the size that works best for you and your space.

SMALL 5–10 stems



- ✓ Great for small spaces
- ✓ Dries quickly
- ✓ Perfect for gifts & sachets

MEDIUM 10–20 stems



- ✓ Most popular size
- ✓ Dries well
- ✓ Beautiful, full bundles for home or market

LARGE 20–30 stems



- ✓ Makes a bold display
- ✓ Takes a bit longer to dry
- ✓ Great for crafts & decorations

AFTER TYING: GET READY TO DRY



Hang upside down
Hang bundles upside down to help stems stay straight and encourage even drying.



Choose the right spot
Warm, dry, dark, and well-ventilated is best. Avoid direct sunlight and humidity.



Space them out
Leave space between bundles for good airflow.



Dry for 1–2 weeks
They are ready when the buds feel dry, crisp, and crumble easily.



*A little care when you tie = beautiful bundles that last.
Enjoy the process and the calming magic of lavender!*





THE BUNDLE & CUT METHOD

LAVENDER

gather, cut & enjoy ♥



THE BEST WAY TO HARVEST BEAUTIFUL, UNIFORM BUNDLES

Healthy plants. Clean cuts. Perfect bundles.

WHY THIS METHOD?

- ✓ Creates uniform stems perfect for drying or selling
- ✓ Makes tying bundles quick and easy
- ✓ Minimizes handling to preserve fragrance
- ✓ Protects the plant for healthy regrowth



Gather a handful of stems and make one clean cut.



Leaves the right amount of foliage to keep your plant strong.



Perfect for drying, bundles, crafts, and more!



HOW TO: BUNDLE & CUT

1 CHOOSE THE RIGHT TIME



Harvest in the morning after the dew has dried. Cut when 1/3 to 1/2 of the flower buds are open for best fragrance.



2 GATHER A HANDFUL



Hold 10–20 stems (or what fits comfortably) in one hand. Gather near the base of the flower stems, just above the leafy growth.



3 FIND THE CUT LINE



Look for the green, leafy growth. This is where new growth comes from. Plan to cut 2–3 inches (5–8 cm) above the woody part.



4 MAKE ONE CLEAN CUT



Use sharp bypass pruners and cut all the stems at once, 2–3 inches above the foliage. One clean cut helps the plant heal and promotes regrowth.



5 BUNDLE & ENJOY

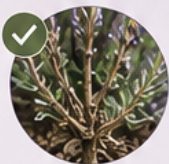


Secure your bundle with a rubber band or twine. Hang to dry or use fresh in your favorite lavender creations!



IMPORTANT: THE GOLDEN RULE

Never cut into old, brown, woody stems that have no leaves.



GOOD CUT

Cut above the green, leafy growth.



TOO LOW

Cutting into woody stems can damage or kill the plant.



HOW MUCH CAN YOU REMOVE?

For annual maintenance and harvesting, remove up to 1/3 of the plant at a time.

Shape into a soft dome after cutting to encourage a full, bushy plant.



BEST PRACTICES



Harvest on a dry, sunny day for best results.



Always use clean, sharp tools.



Don't overharvest! Leave plenty of foliage so your plant can thrive.



Water lightly after trimming if the soil is very dry.



Bundle with care. Cut with purpose. Grow with love.





WHEN TO HARVEST *Lavender* ♥



PERFECT TIME = BEST FRAGRANCE & LONGEST LASTING BUNDS

Timing is everything! Harvest at the right stage for maximum scent, color, and plant health.

♥ THE BEST TIME TO HARVEST ♥

Harvest when about 1/3 to 1/2 of the flower buds on each stem have opened.

TOO EARLY



- MOSTLY CLOSED BUDS -

- Less fragrance & color
- Stems may be too green
- Not as strong for drying



JUST RIGHT!



- 1/3 TO 1/2 OPEN -

- Best fragrance & essential oils
- Beautiful color
- Perfect for drying, oils, & crafts



TOO LATE



- MOSTLY OPEN -

- Blooms may start to drop
- Less fragrance over time
- Stems can be woody



♥ ADDITIONAL TIPS ♥



TIME OF DAY

Harvest in the morning after the dew has dried but before the heat of the day.



FREQUENCY

You can harvest once or twice during the main bloom season.



USE SHARP TOOLS

Always use clean, sharp shears or pruners for a clean cut and healthy plant.



DON'T OVERHARVEST

Remove up to 1/3 of the plant at a time. Never cut into old, woody stems with no leaves.

♥ SIGNS YOUR LAVENDER IS READY ♥



BUD STAGE
1/3 to 1/2 of the buds are open.



FLOWER COLOR
Rich, vibrant color is at its peak.



HEALTHY PLANT
Green foliage below the blooms.



BEEES ARE ACTIVE
Pollinators love it – it's a good sign!



WHY TIMING MATTERS ♥

- ✓ Harvesting at the right time gives you the strongest fragrance & most essential oils.
- ✓ It keeps your plant healthy and promotes bushy growth.
- ✓ Perfect timing = better results in bundles, oils, teas, and more!



Harvest with care, enjoy the process, and let your lavender thrive!

