



THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 13 Fall 2007



Carp Farmers Market Garlic Festival 2007: Dave Cornell, Sue & Donna sold all their garlic by 2:00 p.m. the first day.



Seaway Garlic Festival 2006: It's not all fun. Vendors have to set up in the cold light of dawn. Afterwards, it's packing up.

The 1st Glorious GARLIC FESTIVAL

Saturday
16 August 1997
8:00 am — 4:00 pm

PERTH FARMERS' MARKET
Tay Basin
PERTH, ONTARIO

- Fresh, locally grown garlic
- Herbs and herb specialties
- Demonstrations:
 - Garlic cooking
 - Garlic braiding
- Artisans
- Music and Entertainment
- Garlic Awards — largest garlic, most attractive garlic brand
- Talks — naturopathy, herbalism, folk medicine, history, folklore
- Displays

Fresh locally grown vegetables at the Farmers' Market

FREE ADMISSION — FREE PARKING
come early

Garlic Festivals

Garlic festivals are essentially a large market place for fresh, local garlic. They run on a weekend after the harvest.

They are like a big farmers' market. Growers sell directly to customers, at retail prices. By eliminating the middleman, the buyer gets the best price as well as best quality.

Customers know and trust their local farmers.

They know where the garlic came from and even how it was grown. It's fresh and tasty.

The rapid spread of garlic festivals across Canada is due to both a rising awareness of garlic's health benefits and also the appeal of the "buy local" trend and growing distrust of the safety of imported produce.

See pages 6 and 7 for more on festivals.

Come Early To the Frontenac Farmers Market's GARLIC DAY

Saturday September 2nd, 8AM-1PM
At
The Verona Lions Hall
Sponsored by:

**Tom Harrison Auction Services
and The Selby Sales Barn**

3 Feature Presentations:

- ✓ 10:15 AM-Cranberry Creek Farm Hosts:
"Growing Garlic From Seed To Market"
- ✓ 11:00 AM-Canada's Garlic Guru, Paul Pospisil:
"Variety Is The Spice Of Life"
- ✓ 12:00 PM-Old Orchard Farm Presents:
How To Braid Garlic

Treat Your Taste Buds!!

Free Samples of Garlic Dishes
Made With Fresh, Local Garlic

Browse the 20 market stalls for FRESH, LOCAL
produce, preserves, honey, maple syrup, meat
and gifts!

The 1st Glorious Garlic Festival in 1997 was the catalyst that triggered a garlic industry in Eastern Ontario.

Garlic Day at the Farmers' Market in 2006 set the stage for launching the 1st Verona Garlic Festival the next year.



The County Garlic Festival in Picton featured the "breath of death" competition.

Gino de Angelis, a founding member of the Perth Garlic Festival now sells at Carp.

Ted Maczka, the Fish Lake Garlic Man can be seen at most Ontario Garlic Festivals.

BUY LOCAL, BUY ORGANIC, BUY CANADIAN

IT MAKES HEALTHY BUSINESS SENSE

THE GARLIC NEWS

Connecting
The Canadian Garlic Network
Issue # 13 Fall 2007

Managing Editor: Paul Pospisil

Business Manager: Mary Lou Pospisil

Contributors: David McCreery
: Tim Aubin
: Barb Keith-Badour
: Juliana Melenka
: Sheila Robb
: Sharon Sole
: Randy White

Published By: Beaver Pond Estates

HOW TO CONTACT US

Paul Pospisil, Managing Editor,
The Garlic News,
Beaver Pond Estates,
3656 Bolingbroke Road,
Maberly, Ont., K0H 2B0

Phone: 1-613-273-5683
email: garlic@rideau.net

Cost: \$15.00 for 4 issues mailed in Canada.
Single copy price \$5.00. Outside Canada
\$15.00 US and \$5.00 US respectively.
*Back issues to complete your set are available
in single copy, bound sets or on CD.*

Advertising inquiries welcome.

ABOUT THE GARLIC NEWS

The *Garlic News* uses a newspaper column layout and larger print size for easier reading. The wider margins and 8 1/2 x 11-size paper are enable growers to save copies in a standard 3-hole binder.

EDITORIAL POLICY

The *Garlic News* is a new publication. It carries on from where the *Garlic Newsletter* and *The Voice of Garlic* left off. Its purpose is to enable farmers and gardeners to grow better garlic and enjoy it more. Articles and contributions are welcome and will be published subject to space and suitability. Letters and articles may be edited for length and content. The *News* is distributed in Canada by subscription.

The Editor reserves the right to refuse advertising, subscriptions or material submitted for publication where, in his sole discretion, such inclusion would detract from the worth of the publication. Articles should be no longer than 400 words. B&W pictures preferred. Contents copyright © 2007 Paul Pospisil. No part of this publication may be reproduced or duplicated without the written permission.

Deadline for the Winter 2007 Issue is Dec 3.

In This Issue

| | |
|---|--------------|
| Garlic Festivals | 1 |
| The garlic festival phenomena demonstrates the rising popularity of the Stinking Rose | |
| News from our garlic patch | 3 |
| Health, harvest woes and festival successes at the Beaver Pond | |
| The Best Garlic in Eastern Ontario! | 3 |
| 2007 Eastern Ontario Garlic Awards Winners | |
| People – We Get Calls and Letters | 4 |
| We get calls and letters from garlic fans. | |
| Around the Garlic Festivals | 5-6 |
| Success stories and reports from festivals around the country | |
| Variety is the Spice of Life | |
| Garlic Tasting at the Carp Garlic Festival | 7 |
| David McCreery provides results of a garlic tasting for on 10 strains of garlic | |
| Nematode Suppressing Green Manure Crops Trial Year 2 | 7 |
| Paul Pospisil reports on the success of controlling nematodes organically | |
| Keeping Garlic Records | 8 |
| Paul Pospisil provides guidance and forms for recording your garlic planting | |
| Experience with Nematodes in Kenya | 8 |
| Tim Aubin adds his African experience to our growing library of information | |
| Young Farmers Learn to Judge Garlic | 8 |
| Barb Keith-Badour introduces judging of garlic to the regional 4H groups | |
| Garlic Field Day 2007 | 9 |
| Growers meet for their annual visit to the Small-Plot Garlic Variety Trials | |
| The Garlic Directory | 10-11 |
| Garlic ads, listings and useful garlic contacts. Growers are finding the advantage of letting buyers know about them. | |
| The Best Garlic Recipes and Ideas | 12 |
| Summer recipes from the bounty of the garden and from the garlic festivals. | |
| More Garlic Recipes | 13 |
| A recipe for a successful garlic festival | |
| A Compendium of Garlic Tips for Home Gardeners | 14 |
| Some practical ideas for growing garlic in your home garden | |
| Garlic Planting & Harvest in Mission, B.C. | 15 |
| Randy White shares his garlic experience from one of the milder regions in Canada | |
| More Calls and Letters | 16 |
| Enclosures: Blank Form: Garlic Planting Record Blank Form: New Garlic Strain Record | |

Note: Subscription Rates for the 4th year remain unchanged despite rising costs of printing and postage. This has been possible due to the support from growers who advertise and generous donations from some of our members. Thank you.

News from our garlic patch

Health, harvest woes and festival successes

Our Garlic Field Day the last Sunday in June turned out to be one of the most successful yet. I didn't have time to prepare a formal program but the growers who came made up for it with lots of lively discussion and impromptu reports. The garlic plots cooperated by displaying scapes in their full magnificence. It was a great day.

Now, another garlic season is over, our garlic is sold and we have some tucked away to last us till next spring.

Here at Beaver Pond Estates, the harvest was a challenge. Mother Nature didn't show any sympathy for my newly installed mechanical knees nor to Mary Lou's plight of endless trips to Ottawa for chemotherapy treatments over the summer. She was a bit uncooperative by withholding sunny weather just when we were pressed for time.

Rain during harvest, again this year!

However, persevere we did, and with the help of family who travelled from far to help out, we got it all in and hung up to cure.

Damp nights again required use of special measures to avoid mould. We simply brought ours indoors, turned on the fans and dehumidifier and lived with the mess till it was all gone. Next year, we'll have to build a new drying area, as the drive shed will continue unsuitably damp.

From grower reports, the garlic crop across Eastern Ontario was better than last year with bulb sizes a grade or two up. I received calls from a number of growers who had crop loss from disease or non-emergence, usually the result of poor growing practice - failure to rotate, crop drowned by planting in low areas, or worst of all, not getting it planted till spring! However, most growers were pleased with the best garlic crop in years.

Garlic prices remained high, \$8-\$12 per lb. for handcrafted organic. Demand again outstripped supply, with most growers sold out within a few weeks of harvest. Tough, ey?

As long as the growers avoid getting involved with government grants and bureaucratic interference and run their garlic like a business, they will continue to reap a bountiful income from their crop, despite the unreasonably low price of imported garlic in the food system.

Garlic festivals continue to be the primary marketplace for selling locally grown garlic. Two new festivals started up in Ontario this year, one at Verona and one in Stratford.

I took The Garlic News and the Garlic Awards to Verona to give that festival a kick-start and I plan on going to Stratford in mid September. See the reports on the earlier festivals elsewhere in this issue. Editor

The Best Garlic in Eastern Ontario!

2007 Eastern Ontario Garlic Awards Winners

The 2007 competition held at the Verona Lions Garlic Festival on September 01 drew a record number of 29 exhibits. Eight growers competed for the Championship.



Paul Pospisil presents the trophy while Kim Perry presents a cheque for \$100.00 on behalf of the National Farmers' Union (NFU) to Ken Willis, head gardener at Bellevue House.

A surprise winner walked off with the top prize in the annual championship. The heritage garden at the residence of Canada's first Prime Minister, Sir John A Macdonald, won out over commercial growers in Eastern Ontario, copping the coveted top grower award.

Bellevue House National Historic Site, Kingston, Ontario took 1st prize in three of the four required classes and 2nd in the remaining class, becoming the 2007 Champion Garlic Grower. They received the Woodman Trophy, a certificate of award, rosette and cash prize of \$100.00 donated by the National Farmers Union.

The Reserve Champions, Tim & Sue Asselstine, entering for the first time, received the Woodman 2 Trophy, certificate, rosette and cash prize of \$50.00 donated by Oliver and Renate Haan, HaanOver View Farms of Marysville, Ontario.

2007 winners:

Champion Garlic Grower 2007: Bellevue House NHS, Kingston, Ontario, Head Gardener, Ken Willis.

Reserve Champion Garlic Grower 2007: Tim & Sue Asselstine, Cranberry Creek Farm, Clarendon, Ontario.

Runner-Up: Jean & Elly Finlayson, Railway Creek Farm, Madoc, Ontario.

Other growers vying for awards in the 2007 competition were:

David Hahn, Forest Farm, Godfrey, Ontario, the 2006 Champion.

Ted Maczka, Fish Lake Garlic Man, Picton, Ontario.

Donna Davidson, Glengyle Farm, Lanark, Ontario.

Martin Reichert, Morewood, Ontario.

Jack Hinton & Glennis Harwig, Hawkwood Farm, Almonte, Ontario.

We get calls and letters from our members

Iann & Bryan Simpson wrote:

It is exciting to be the 300th member to join The Garlic News. Thank you very much for copies of the first 2 years. It's a great resource and we have read each several times. We are on the Niagara escarpment about half way between Milton and Guelph, in growing zone 5b.

Music did well and Kiev failed. We are anticipating a reasonable crop of Music and an average crop of the new bulbs we received last year, Israeli, German Red, F23, F7 and Denman. We planted F23 on October 29 and others on November 10. They were all slow to emerge and the voles played havoc with the straw. Most of the 200 cloves have emerged, and we will definitely build a dibble before trying to expand our plantings. Also, can you tell us to which family F7 and Denman belong?

Editor: F7 came from Ted Maczka. He assigns F numbers to any strain he gets but does not record the source, origin or type. His description reads: "Non-bolting type, produces extra large cloves on two sides." Denman is listed in the Seeds of Diversity collection but the original source, Denman Island, didn't have a contact.

Daniel Brisebois wrote: We won't be putting an ad in the Garlic news. We should be able to sell all our garlic through our CSA and farmers market stall. The garlic festival at the Ste-Anne-de-Bellevue market was a success. A big turnout of people who'd never been to the market before. All garlic bulbs on site had been sold before the days end. There was also great enthusiasm for the workshops that were held.

Editor: Well done, Dan! Does that mean that you have just run the first garlic festival in Quebec?

Sandra Johnson of Arborg, Manitoba, wrote:

I have been growing for 10-11 years now, all by hand and have seen the demand for garlic explode here in Manitoba. My plot size keeps getting bigger and to stay in this business I need to mechanize my operation. I plant in raised beds made by raking up the soil which I find really saves me in a wet year. Do you know of any equipment that would make this easier? Also, when it comes to harvest I dig by hand. I have seen others use a U shaped tool on a three-point hitch to undercut the beds. How do you manage all your crops?

Editor: Mechanization: For raised beds, look for a tiller that goes on the 3-point hitch of your tractor, an adjustable one where the moldboards can move in and out to adjust the width. The undercutting tool is more difficult. I know of none on the market so you need to get someone to weld one up for you. Basically, it's just a horizontal blade made of heavy steel, just the width of the beds. Again, it fits on the 3-point hitch so you can set it to cut the roots below the bulbs. Then, you go along and pick up the garlic plants and take them for cleaning and curing. Stay away from potato or carrot diggers that rumble the roots along on rollers and drop them into a trailer. They do too much damage to the fragile garlic bulbs. Mechanical planters may be more trouble than they are worth. Planting is much compared with the work at harvest time.

A caution. Plan your expansion carefully. Don't plant any more than you can manage to produce a high quality product. We do all ours by hand, only 4000-5000 plants in the Small-Plot Garlic Variety Trials. Planting and harvesting is done manually as I grow mainly for information, not for the market.

Sheila & Charles Robb of Minden wrote:

With our large F3 bulbs, we have had many with one or two cloves protruding, either with a thin skin or none at all. We have had this occur in the past, but just a few here and there. This year there has been a lot. We have been wondering what would be the cause of it. Could it be all to do with the weather, do you think?

Charlie was wondering if maybe the "seed" is getting worn out. Also he may be planting from too small a bulb. He is planning on starting quite a lot from bulbils this year. Another thing, he has never rested the soil. He does feed the soil with lots of manure, green manure, compost etc. He is talking of cutting back this year so he can rest a bed or two. Anyway, Paul, any ideas? Would appreciate any input.

Editor: Thin Skinned? You have to develop a thick skin if you grow garlic!

No, I haven't run across thin skins with F3. Some early Rocamboles and the Asiatics get exposed cloves. Porcelains seldom do unless they are over mature.

If you have no other indications of disease - roots rotting away, reddish wrappers turning to yellow and smelly, etc. I can only suggest that the garlic stayed in the ground too long, the tops staying green because of rain but the underground wrappers breaking down.

On resting of soil, definitely rotate between beds on a 3-year cycle. Planting in the same plot causes problems of disease and nutrition depletion.

I rejuvenate all types by the bulbil method to maintain healthy seed stock. Can't prove it scientifically but it's a sound practice.

Peter Collis of Stittsville, Ontario wrote:

My garlic grew very well except that I didn't harvest early enough and so have thin wrappers. I planted quite a few bulbils last fall, all seemed to grow so now I have many small size bulbs. Do you suggest that I break them apart and replant so that they will grow larger? Also, there are other bulbs that cannot be divided, like small onion. Do I just plant the total bulb later in the fall? My last question pertains to a garlic variety called Mennonite. I bought a sock of bulbs last fall. They grew large bulbs with six cloves in each. Can you tell me anything about this garlic?

Editor: You're not the only one late due to July rains.

Bulbils: 1st year usually produces rounds. Plant these whole. If you have a bulb, break it into clove, plant and each will produce a larger bulb. Keep this up until you get a full size bulb. See Issue 4 of The Garlic News for articles on the topic.

Mennonite: I obtained a couple of bulbs for the trials last fall. Had outstanding results. I know that it's a Porcelain, am trying to track down the grower in Mennonite country who grew it and try to trace back from there.

See page 16 for more calls and letters from our members

Around the Garlic Festivals

Local more important than cheaper price

The Perth and Carp garlic festivals, successors to the original Glorious Garlic Festival of Eastern Ontario, again ran in competition on the same August weekend.

While I was unable to personally attend either festival, vendor reports from both events came in to The News. These are reported below.

David McCreery reported that the Carp event was very successful this year, drawing over 18,000 visitors during the two-day weekend. Crowds lined up three deep at the vendor stalls, snapping up local garlic at top prices.

Perth Festival organizers reported attendance at 2800 in the local paper.

The Perth event was once the premiere garlic festival in Ontario, started by local garlic growers as a marketplace for their garlic. The influx of cheaper, out-of-region garlic resulted in many growers leaving and restarting their festival in a new venue at the Carp Farmers' Market in order to avoid a garlic price war in Perth.

The exodus of local growers from Perth was soon followed by their following of loyal customers.

Reports from Carp Vendors:

Martin Reichert, a local grower from **Morewood, Ontario**, was ecstatic. He grew the largest crop ever, over 14,000 bulbs, and sold them out by 2:15 pm the first day at Carp. ~~Sold everything, nothing left, not even bulbils!~~ He then asked if I had any seed garlic for sale!

Glennis Harwig of Hawkwood Farms near **Almonte** reported that they sold out by noon the first day at Carp and had nothing left to sell. Glennis said it was "an exciting, vibrant atmosphere, beyond expectations" with local vendors selling garlic at \$10.00 per lb. The garlic tasting was fascinating and went on into Sunday.

Sue Asselstine, Cranberry Creek Farm of Clarendon Station, Ontario said about their sales at Carp: "The number of people was staggering! We sold out everything we had. I'll be going back next year."

Dave Cornell of Ashton, a smaller grower, also sold everything he had by 2:00 pm on Saturday.

Reports from Perth Vendors:

Ken & Carol Best of Norwood had vendor stalls at both Perth and Carp. They reported sales at Carp more than double their sales at the Perth Festival.

Ted Maczka, the well-known **Fish Lake Garlic Man**, said that Saturday was a fairly good day at his information booth in Perth but Sunday was very slow, with fewer people coming. He said that most of the garlic vendors were from southern Ontario and he saw only a few local growers at the festival.

Dave Nosworthy, AAHH Fudge of Perth said he had great sales and had to return home for more products.

David Hahn, a local grower from **Godfrey**, reported that sales at Perth were good, it was a busy festival on Saturday, and he had lots of repeat customers and enjoyed the Raptor Show.

Elly & Jean Finlayson, Railway Creek Farm of Madoc returned again to Perth and reported "good sales". They were discouraged from going to Carp due to the high vendor fee and the need to stay in a hotel away from home.

Alan Cowan, Arranhill Garlic Farm of Allenford, Ontario, was at Perth. He said, "Sales were good".

Garlic prices at Perth event were reported as running at \$4 - \$5 per lb. Vendors at Carp were charging and getting \$6-\$10 per lb, customers buying all they could. Locally grown garlic appeals more to consumers than lower prices, accounting for the large numbers flocking to Carp in search of the local product.

8th Annual County Garlic Festival

We again participated in this fine little festival in Picton with its friendly atmosphere. Attendance was smaller this year, due to lack of advertising but buyers still came and vendors reported sales of about 2/3 the previous year, showing a loyal following of garlic fans.

Christine Kosman, who created the County Garlic Festival in 2000 and has organized it ever since, said that, between her downtown business and her organic farm, she didn't have the time this year.

Christine says someone else will take over as organizer of the festival next year, although she did not wish to identify that person just yet.

When interviewed by the local media, I pointed out the Picton needs a garlic festival to complement the local wine industry. The connection between fine cuisine, which often relies on garlic for flavouring, and wines, is a self-evident fact.

Congratulations to Heather Heron on winning the competition for the best garlic!

A festival takes a lot of work. As a grower in the region, it behooves you to support this little festival to assure its future as a garlic marketplace.

More on Garlic Festivals

1st Annual Verona Lions Garlic Festival

Food, food, lots of garlic food. That's what the Verona Lions Garlic Festival was all about. It drew hundreds of people, both locals and out-of-towners. They came to the Lions grounds for a day of information, entertainment, eating and shopping for local garlic. Garlic growers from Almonte, Clarendon Station, Madoc, Maberly, Balderson, Perth and Verona's own Ron Whan selling his bulbs and braids joined the Frontenac Farmers' Market vendors in putting on this superb event.

This festival hosted the Eastern Ontario Garlic Awards. Verona's own Ken Willis, whose vision it was bring a garlic festival to Verona, took first place in three of the four judging categories. Garlic he grew at Sir John A. MacDonald's home in Kingston, Bellevue House, where he is head gardener, won best variety, best display and also best individual bulb. His braided entry won second place.

Breakfast with Ted Maczka brought a savoury breakfast porridge, a blend of oatmeal, banana, nuts, cinnamon, cayenne pepper and garlic pickled in Polish vodka.

The Two Organic Ladies from Lanark, Janet Duncan and Glennis Harwig, entertained the crowd with delightful patter and several yummy recipes. Their recitations – particularly the spooneristic rendition of Rinderella and her two sisty aglers – spiced up the presentation. Their delicious food needed no extra spice. Glennis even filled cooking time with slightly ribald songs.

Paul Pospisil's presentation, "Garlic is the Spice of Life", whetted appetites for the noon hour garlic banquet, served in the Lions Hall.

The Mayor's Challenge Cook off: Garlic Guru Paul Pospisil judged that Mayor Janet Gutowski's dish won the challenge (albeit with the help of well-known chef, Dennis LaRoque, formerly at the Fall River Pub & Grill). Mayor Gutowski prepared a delectable squash ravioli with garlic scapes. Lion Dave Hansen's barbecued garlic pork tenderloin and Mayor Gary Davison's shrimp and snow peas stir-fry with garlic brought hearty kudos as well.

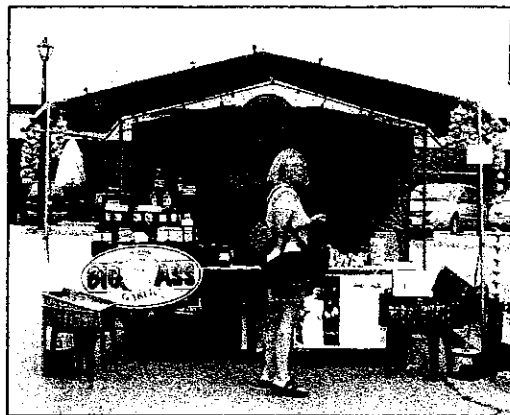
Food was everywhere. From breakfast through late afternoon, Lions and vendors served up all things garlicky – including a sit down meal of several courses, all laced with garlic, ending up with garlic lemon ginger ice cream and garlic chocolate chip cookies

Kenny Willis, a prime mover for the event, summed up the festival: "Was at the Lions Club meeting and the Lions were thrilled with the festival and the profit! The most impressive thing to them is it brought people to Verona who do not come for any other event."

The Verona Lions Garlic Festival is chomping at the bit for the next one in 2008!

Garlic is Great Festival

Deanna Smith, festival coordinator wrote: Thank you for asking about the Newmarket Garlic Is Great Festival. The event took place on Saturday August 18th 2007 at the Newmarket Farmers' Market. We had a perfect day for weather. It was estimated to be over 1,500 people in attendance. I have also attached pictures.



James Jones' stall at Garlic is Great Festival

6th Annual Pembina Honey, Garlic & Maple Festival

Sandra Johnson wrote: "Went to the Manitou festival last Saturday and was the only one there with garlic!! Can't seem to grow enough to satisfy the demand."

Editor: What about it, you Manitoba growers? You have a fine marketplace at this festival. All it needs is your garlic!

Abbotsford Garlic Festival

The News has learned that the 2007 festival was cancelled due to the unusually wet spring and summer that impacted on both yield and health of some garlic crops. Planning for the 2008 version of the Garlic Festival. Is underway.

Mountain Pride Garlic Festival

Evelyn Holowaty announced on her website: "Due to an over-abundance of rain this year, we are unable to have our yearly Festival which was to be held in September."

Festivals Yet to Come

The 1st Annual Stratford Garlic Festival on Saturday September 15. My grand daughter Ashley and I will be there with *The Garlic News* information stall so we'll have a first hand report on it for the next issue.

Andrew Garlic Festival October 13, 2007

Juliana Melenka told me about this festival which has run for 8 years! Thanks, Juliana. I wasn't aware of it. The Village of Andrew, located 60 km (37 mi) northeast of Fort Saskatchewan celebrates all things garlic with a community dinner, dance, farmers' market and craft sales. Phone 780-365-3741 for information.

Variety is the Spice of Life Garlic Tasting at the Carp Garlic Festival

By: David McCreery

Following are the results of our garlic tasting event held at the Carp Farmers' Market Garlic Festival.

A few observations before giving the results are offered in order to help clarify the methodology and intent of the exercise. First, garlic tasting is somewhat subjective in that each person's palate will react differently. Second, it has been said that the intensity of the garlic flavour will increase as the garlic dries. Third, there are potentially three different measures one can test. The first measure is the sense of garlic flavours contrasting one variety with another. A second measure is the strength or intensity of that flavour. Finally, one could test for the length of time the flavour remains on the palate.

At Carp the test was for the second criterion. How strong is one garlic compared to another? Our methodology was to use the palates of our garlic festival visitors to taste and compare. We asked them to taste three different kinds of garlic and rate each on an arbitrary scale of 1 to 10. One was considered to be mild and ten hot. While this is somewhat arbitrary it is interesting to observe the results when hundreds of people do the tasting.

| | |
|-------------------------------|------|
| Porcelain Italian | 7.15 |
| Rocambole Russian Red | 6.95 |
| Porcelain Music | 6.9 |
| Rocambole Spanish Roja | 6.5 |
| Rocambole French | 6.3 |
| Purple Stripe Czech Broadleaf | 6.1 |
| Polish White | 4.3 |
| Rocambole Antonio | 3.9 |
| Rocambole Korean | 3.5 |
| Rocambole Progi | 3.4 |

I would like to leave you with one last thought. Our objective was not to crown one garlic variety as champion. Rather, the winners in this exercise are the garlic growers themselves. What matters most is that hundreds of people were encouraged to experiment. Those involved in the grape industry would be the first to claim that there are distinctive differences from one variety to another. They will encourage their customers to sample from the variety of products available. For garlic, this means that people are becoming conscious that there are many varieties. Each has it's own distinctive personality. As a grower, the hope is that they will try some of this and some of that and in the process more of everything. If they do we will all benefit.

Editor: Thank you David for conducting a valuable tasting. A protocol will eventually evolve on a standard methodology to follow in tasting as similar exercises are repeated. In the meantime, everyone learns more about garlic. See also page 6, Issue 10 of The Garlic News.

Summary Report of 2nd Year 2007 Nematode Suppressing Green Manure Trial

By: Paul Pospisil

2007 Soil Testing Dates & Results, 2nd Year

| Small Plot Garlic Variety Trials, Beaver Pond Estates | | | | |
|---|---|--------|-----------------|--------|
| Summary Report P-02-NSGM -2007 | | | | |
| Date | Bulb & Stem Nematode Count per kg of soil | | | |
| Planting | Soil Test | Plot 1 | Plot 2 (Garlic) | Plot 3 |
| | 2006 Final #4, 29 Aug 2006 | 0 | 0 | 20 (1) |
| | Rogue garlic samples | | | 0 |
| | Starting test 07 May 2007 | 0 | 0 | 0 (1) |
| Mustard #1 10 May | | Yes | No garlic only | Yes |
| | Soil test 25 June | 0 | 0 | 0 |
| Mustard trial terminated for 2007. No detection of nematode in any of the three Plots | | | | |
| See page 9 of Issue 10, The Garlic News for the 1 st Year Trial Results. | | | | |

Discussion of Results

Although the Bulb & Stem Nematode reappeared in Plot 3 following garlic harvest 2006 (1), it was gone by spring 2007. The marigold that had been inter-planted with the garlic was left in the plot over the winter. Marigold exudes its nematicide from the roots. This evidently was successful as both the pre-planting soil test and rogue garlic from Plot 3 sent to the labs for examination found no evidence of reappearance.

Soil tests taken in June, both from the garlic plot and the two plots planted to mustard also revealed no recurrence of nematode activity.

Conclusion

The trial was successful in suppressing the Bulb and Stem Nematode. It can be concluded that both mustard and marigold contain a nematicide that is effective against this pest. However, there is no certainty that this nematode has been totally eradicated. A feature of this nematode is its ability to survive desiccation or drying. Dry nematodes can be reactivated by moisture when infested material is replanted or when a new crop is planted in soil containing old, infested material. It is suspected that a re-emergence could occur in future.

Growers needing more information on the trial can contact me at The Garlic News.

Keeping Garlic Records

By: Paul Pospisil

I frequently get calls from growers who would like me to identify their garlic types as they mixed them up during planting or harvest.

Trying to identify garlic is like looking at bushels of red tomatoes and determining the variety – an impossible task!

It is possible to determine whether a garlic bulb is a hardneck or softneck, and whether the hardneck is a Porcelain versus being a Rocambole or Purple Stripe. Beyond that, identification of strain within that Varietal Group is not possible without extensive laboratory examination.

The answer to the identification problem is to keep good records and mark your garlic types in the field or garden. This is simply good farming or gardening practice.

For marking in the garden, we use recycled Bernardin canning lids on a wire rod with the Variety and Strain printed with a permanent marker. They will last a couple of years, longer if you varathane them.



I have included two useful forms at the back of this issue, one on recording the performance of new strains for a 3-year growing cycle and the other for recording the quantity and weight of main crop garlic planted for later use in determining harvest yields.

These forms are adapted from two of the ones I use in the Small Plot Garlic Variety Trials (conducting trials is a paperwork process – you spend 10 to 20 times the work on record keeping and calculations that you do on actually growing the garlic!)

As well as growing records, farms need an extensive bookkeeping system for other related purposes – profit and loss, sales records, expenses and income for tax purposes, GST, and the list goes on, and on, and on!

If you are certified organic, there is a separate book of records that must be kept for inspection in accordance with the certification standards.

In a later issue, I will provide record forms for growth, scaping, harvesting and performance comparison.

Take the time to record and mark your garlic planting. You'll thank yourself next year at harvest time!

Experience with Nematodes in Kenya

By: Tim Aubin, Aubin Farm, Spencerville, Ontario

Dear Paul

Thanks for a great garlic day!

Nematodes were a continual problem although would not be evident for extended periods. The problem not only existed in Kenya but also on their farms in Guatemala.

The growing program for the high value seed crops would include soil sterilization either with steam or chemicals, namely Furadan, and experiments were done with solarization, which was only partially successful because every experiment would be affected by the weather somehow.

Steam was the preferred method as it was done pre planting and would or could not affect the plants.

Chemicals were effective but difficult to control the treatment and if not successful would have to be repeated post planting which could lead to plant damage.

The basic *assumption* was that once you had the nematodes you would always have them so control measures would be necessary as part of your growing program. If what you did with marigolds worked, then the debate is for how long before you have to repeat the treatment. I hope this is of use. Regards, Tim.

Editor: At the 2007 Garlic Field Day, I briefed growers on the results of the Nematode Suppression Green Manure Crops trial using marigolds and mustard. After the first year of the trial, nematodes appear to have been eliminated. See report page 9, Issue 10. Tim was of the opinion that they would re-emerge so I asked him to elaborate.

Young Farmers Learn to Judge Garlic

The 4H movement is taking a bold step in learning more about the "stinking rose". I received a call from **Barb Keith-Badour**, a 4H leader, asking for help in setting up an exhibit of garlic for judging.

She said: "I am sure the members will enjoy learning how to judge garlic. We have 2 classes most have probably never judged before, garlic and goats. Garlic is quite popular in Lanark County and it would be an appropriate class for this regional event. The others are pretty common, floral arrangements, dairy cows, beef cows, hay and mixed grain."

I set up four entries of 3 bulbs, each entry of different strains, and provided the judging score sheets to Barb.

The exercise was a success! Even our judge for the Garlic Awards, Anne Babcock, told me about it at the Verona Garlic Festival. Editor.

Garlic Field Day 2007

Sometimes, a spontaneous approach works better than a carefully planned one. This was certainly the case with our annual Field Day at the Small Plot Garlic Variety Trials site here at Beaver Pond Estates.

Time just wasn't there between our many visits to doctors and hospitals this spring so I begged off doing the calls and arrangements needed to organize speakers and prepare a formal program. I settled for just sending out invitations to garlic growers and hoping for the best.

Well, the best happened.

The garlic growers who came virtually took over and made the day a success. Reports, talks, handouts mailed to me by Jennifer Allen from the Ontario Ministry of Agriculture, all of this, but mostly the enthusiasm of everyone who came made this the best Garlic Field Day since we started them in June 2000.

Here are some of the highlights:

The Small Plot Garlic Variety Trials. This year, the trials had a total of 124 types, comprising 36 new strains, 43 in seed saver status and 39 proven strains being propagated for release to growers. As well, 6 apparent mutations were being tested. Being in full scape, growers had the opportunity of comparing physical characteristics. The briefing also covered the success of using mustard as an organic approach to controlling the Bulb and Stem Nematode.



124 different strains of garlic were in the trials plot this year.

Glennis Harwig gave an update on the leek moth project being conducted at their farm by the Ontario Agriculture Ministry. She then went on to talk about the work being done by herself and **Janet Duncan**, an organic beef and pig producer, under their marketing name, The Two Organic Ladies From Lanark. As part of a movement to go back from the supermarket to local foods, they provide fun cooking demonstrations, preparing slow food with local ingredients. Local is a big issue now, because organic is losing a lot of its status, having been taken out of the hands of organic producers by the importers of "organic" food from Mexico, China and other developing countries.

Sheila and Charles Robb are promoting the growing of garlic in Haliburton County by means of an educational Garlic Day in Minden. This year, 70 people attended.



Charles & Sheila Robb showed the promotional material that they used at the Haliburton Garlic Day.

Over the lunch hour, growers shared their garlic experiences and ideas over a picnic lunch.



Dave Cornell of Ashton talked about his garlic crop.

A garlic gathering just wouldn't be complete without **Ted Maczka**, the ubiquitous Fish Lake Garlic Man. Ted took centre stage and entertained the gathering with an after-lunch talk of garlic growing, ideas on using garlic, especially his "Fish Lake Firewater", a Polish vodka well laced with garlic cloves, medicinal hints and insults to all officialdom that didn't actively support garlic.



Ted Maczka regales growers with tales of garlic.

THE GARLIC DIRECTORY

Listings of garlic for sale, garlic wanted and anything that garlic growers might want.

Garlic Business Advertisements



Boundary Garlic

Henry Caron & Sonia Stairs

Box 273, Midway BC V0H 1M0
250-449-2152

Certified organic seed garlic
rocamboles, purple stripes, porcelains, artichokes

www.garlicfarm.ca

e-mail : garlic@garlicfarm.ca

Garlic Seed • Shallots • Table Garlic

ARRANHILL GARLIC FARM

Alan Cowan
R.R. #2 (#110) (519) 934-2119
Allenford, Ontario N0H 1A0 acowan@bmts.com



James & Janice Jones
email - bigassgarlic@hotmail.com

Dorset, Ontario
705-766-2748

Maple Bay Organic Garlic

6462 Pacific Drive,
Duncan, B.C. V9L 5S7

Phone: 250-746-7466
Email: sales@mbgarlic.com
Website: www.mbgarlic.com

You harvest as you sow. It pays to buy quality seed.



*offering sixteen
varieties of garlic*

SALT SPRING SEEDS

call us at (250) 537-5269 or browse our entire catalog at

www.saltspringseeds.com

Box 444, Ganges P.O., Salt Spring Island, BC V8K 2W1 Canada

Kings Creek Garlic Farm

Home Grown Garlic

(613) 253-0436



kingscreekgarlicfarm.ca
garlic@kingscreekgarlicfarm.ca

Ray & Diane Bradley

Fax (613) 253-2176

Enviro-Threads Organic Garlic Bags. Elizabeth Murphy,
Enviro-Threads, 30 Simcoe St., Lindsay, ON., K9V 2G4
Ph: 705-328-2644, Fax: 705-328-3585
Email: enviro-threads@sympatico.ca
See article on organic garlic bag in The Garlic News Issue #10.

Notice

New Certification Service Arrangement

J. Wallace Hamm, General Manager & Secretary of OCPP/Pro-Cert Canada advised that Larry P. Lenhardt, founder of OCPP Ontario had retired and the business had been purchased by Pro-Cert Organic Systems, Ltd.

Effective September 1, 2007, Pro-Cert will be responsible for completing your 2007/08 certification contract.

Pro-Cert's eastern branch office will remain in the former OCPP office in Cambray, Ontario and provide services in Ontario, New Brunswick, Nova Scotia, Prince Edward Island & Newfoundland.

Eastern branch: 1-705-374-5602

Saskatoon Head Office: 1-306-1299

BUY LOCAL, BUY ORGANIC, BUY CANADIAN

IT MAKES HEALTHY BUSINESS SENSE

MORE GARLIC DIRECTORY

Listings of garlic for sale, garlic wanted and anything that garlic growers might want.

WARREN HAM

August's

HARVEST inc.

38 Centre Street
Stratford, On
N5A 1E3

TEL 519-272-1742

FAX 519-273-3298

FREE 1-877-272-1742

w.ham@bellnet.ca

GARLIC
GARLIC SEED
SHALLOTS



Hand Cultivated
Organically Grown Garlic

Pickles Jellies Gift Packs

Frozen Garlic Scape Pesto
Fresh & Cured Garlic
Seed Stock-6 Varieties & growing

Call ahead for prices & availability

Dave Cornell

1967 Ashton Station Road
Box 42, Ashton, ON K0A 1B0
ashtonstationgarlic@gmail.com

Present your organic garlic in style in an organic cotton garlic bag. Contact Liz Murphy at: Enviro-Threads, 30 Simcoe St. S., Lindsay, Ont. K9V 2G4. Ph. 705-328-2644

Email: enviro-threads@sympatico.ca

Organic Garlic For Sale: Majestic, Music, Georgia Fire, Georgia Crystal, Magical, German Red, Russian Red, French Rocambole, OCPP certified. David Hahn, Forest Farm, Godfrey, Ont., ph. 613-273-5545, Email dhahn@rideau.net

Garlic For Sale: Bulbs, garlic powder. Majestic, Music, Czech Broadleaf & Russian Red. Tim & Sue Asselstine, Cranberry Creek Farm, Email clarendonstn@aol.com. Ph. 613-279-1208.

Organic Seed Garlic For Sale: German Stiffneck, King Ted, Music, Siberian, Legacy, Wildfire, German Fire, also bulbils & wild leeks. OCPP certified. Will ship. Simon de Boer, Langside Farms, Teeswater, Ont. ph. 519-357-1919, Email sbdeboer@wightman.ca.

Organic Garlic For Sale: Porcelain, Rocambole & Asian. OCPP certified organic, Jean Finlayson & Elly Blanchard, Railway Creek Farm, Madoc, Ont. Ph. 613-473-5174.

Email railwaycreek@auracom.com

Garlic For Sale: 4 Porcelains, 12 Rocamboles, 5 Purple Stripes, and 6 Artichokes. Lorna & Martin Reichert, Reichert's Gardens, Morewood, Ont., K0A 2R0. Ph. 613-448-1033. Email mfreichert@yahoo.ca.

Garlic For Sale: Featuring 'the Original Big Ass Pickled Garlic' & assorted garlic products, will ship, Music garlic in season. See card on facing page. Email bigassgarlic@hotmail.com ph. 705-766-2748.

Certified Organic Specialty Items For Sale: Garlic Bulbils, Chives, Garlic Chives, Walking Onions. From the Small-Plot Garlic Variety Trials. Ship in Canada only. Beaver Pond Estates, Maberly, Ont., ph. 613-273-5683. Email: garlic@rideau.net.

Subscribe to: the Garlic Press, Newsletter of the:
Garlic Seed Foundation
Rose Valley Farm, Rose, NY 14542-0149
Website: www.garlicseedfoundation.info

The Garlic News 2007 Advertising Rates for Members
Business Card Ad in Directory: \$15.00 per issue. Repeat same ad 4 issues, \$50.00, a saving of \$10.00.

Box Ad: \$8.00 per column inch. Repeat same ad 4 issues \$25.00.

Directory Listing: \$ 5.00 per issue 4 lines listing name or business name, product(s), mailing address, phone number, E-mail. Repeat same ad, 4 issues \$15.00. Added lines, \$1.00 per line, per issue.

Quarter page: \$25.00 per issue. 25% discount for repeating same ad 4 times, \$75 for 4 issues.

Full Page: \$75.00 per issue. 25% discount for repeating same ads 4 times, \$225 for 4 issues.

Terms and Conditions:

1. Advertisements are accepted at the discretion of the Managing Editor subject to good taste and suitability.
2. Advertisers are responsible for supplying a copy of their printable business card or camera-ready artwork.
3. Black and white ads only, no color.
4. All advertising material must be received by the deadline date specified on the Advertising Form.
5. Any notice of cancellation must be in writing and received on or before the cancellation date.
5. The Garlic News will not be responsible for damages due to advertising errors, late publication or non-insertion of any advertisement beyond the amount paid for the ad. Liability is limited to the advertising cost paid.

Make cheque payable to: Paul Pospisil. Deliver and send with Application Form to the address below:

**Paul Pospisil, Editor, The Garlic News Beaver Pond Estates,
3656 Bolingbroke Road,
Maberly, Ontario K0H 2B0**

Join Today: Seeds of Diversity Canada

Email: mail@seeds.ca Web: www.seeds.ca

BUY LOCAL, BUY ORGANIC, BUY CANADIAN

IT MAKES HEALTHY BUSINESS SENSE

The best garlic recipes & ideas- -

Preparing Garlic for Ready Use

Juliana Melenka of Andrew, Alberta, sent in this tip.

I have a recipe I use all the time. I peel 3 heads of garlic. I coarsely slice the garlic into a container from my Magic Bullet. Add 1-teaspoon coarse salt; pour white vinegar to about ½ and distilled water to bring it up to ¾. Then, with the Magic Bullet, I pulse it for 10 seconds. I take it off, put on the container lid and immediately put it in the frig.

When cooking many different dishes, I remove whatever I need and place it back in the frig. It lasts me about a week.

My mother used to use the back of a knife, wooden handles and a heavy mug. She used salt to break up the cloves and added vinegar and water.

Wondering what this Magic Bullet is? A nifty little blender/food processor that comes with a lot of frig containers with lids. Check out Homeland Housewares on the web at <http://www.buythebullet.com/index.php>

Eggplant & Garlic Dip/Spread

Recipe courtesy of Sheila Robb, on behalf of the Megan Marchant and the Haliburton County Farmers' Association

Ingredients:

- 2 eggplant (1 lb. each)
- 1 cup cubed tomato (optional)
- ½ cup *tahini or mayo
- ½ cup olive oil
- 5 tbsp lemon juice
- ½ cup finely chopped onion
- 1/3-cup water (less if dip is very liquidy from eggplant juice)
- 1/4 cup finely chopped parsley
- 3 cloves garlic or more to taste, finely minced
- ¼ tsp crushed dried oregano (bruise leaves with fingers to bring out flavour when adding to the mixture)
- Salt & fresh ground black pepper to taste

Prick eggplant and place on baking sheet in oven (375 deg) for about 1 hour. Let eggplant stand until they are cool enough to handle. Peel eggplant and put inner pulp in mixing bowl. Put tahini or mayo, lemon juice, olive oil, water and garlic in blender, or food processor and blend until white paste is obtained. Add eggplant pulp, salt & pepper, and oregano and blend until smooth. Spoon mixture into bowl. Just before serving, fold in remaining ingredients. Serve with pita bread.

**When using tahini be aware that it is made from sesame seeds and can have traces of nuts and other seeds. Mayo can be used instead if having to be careful of any nut allergy. It is delicious made with either and can be rather addictive.*

Fresh Green Tomatillo Salsa

Tomatillos coming from your garden or the farmer's market are nice and fresh and can be eaten right away. They look like small green tomatoes inside a husk but taste lemony and tart. They can be eaten raw. Cooking mellows their taste and softens their skins. Either boil or roast them.

Ingredients:

- 10 tomatillos
- 1/4 large onion
- 1 clove garlic
- 1/2 large fresh jalapeno
- 1 tbsp cleaned cilantro leaves
- 1/2 medium lime
- coarse or sea salt

Method:

Prepare the tomatillos by pulling off the husks and rinsing the sticky residue off the green flesh. Place in pot, cover with cold water and bring to a boil. Add a dash of salt, boil for 5-10 minutes or until tender when pierced with a knife. Use a slotted spoon to remove the tomatillos and put them in a medium bowl.

While the tomatillos are boiling, chop onion coarsely. Mince the garlic with a little salt and mince the jalapeno. Combine the cooked tomatillos, onion, garlic, a little more salt, and the cilantro leaves in a food processor. Puree until almost smooth, leaving it a bit chunky for texture. Pour into a bowl and refrigerate.

When ready to serve, squeeze the lime into the salsa, stir, and serve. This green salsa is delicious with chips, or any place you would use red salsa.

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Serves: 4

Roasted Carrot with Garlic Dip

A Recipe from Sharon Sole, Frontenac Farmers Market vendor, prepared for the Verona Garlic Festival

Ingredients:

- | | |
|--------------------------|------------------|
| 10 medium carrots | ½ cup mayonnaise |
| 5 cloves garlic, peeled | ¼ cup sour cream |
| 2 tbsp olive oil | 3 tbsp butter |
| 6-8 tbsp water | 1/8 tsp sugar |
| 2 tsp white wine vinegar | a dash of salt |
| ¼ tsp. Pepper | |

Method:

Wash carrots and cut lengthwise, then into half inch pieces. Combine carrots, garlic and olive oil and toss to coat. Transfer to a greased, 15" x 10" x 1" baking pan. Bake uncovered at 425 ° for 20 min. Stir and bake 15-20 minutes more until carrots are tender. Cool slightly. In blender or food processor combine carrots with all remaining ingredients and puree. Refrigerate. Serve with crackers, dipping chips, toasted pita wedges or fresh vegetables.

More garlic recipes

Recipe for a successful Garlic Festival

Putting on a garlic festival is like preparing a gourmet meal. A festival is literally, a feast day. You start with an idea of what you would like, pick the recipe to follow, assemble the ingredients and then, prepare everything, follow the method, and, "Eureka!" When the guests arrive, a royal feast awaits them.

This recipe will produce for you a gloriously successful garlic festival.

Ingredients:

Local garlic growers with garlic to sell, lots of them.
An organization, ideally charitable, to organize the festival
A noble purpose: "raise funds for local, charitable causes"
Two spark plugs*, one from the growers and the other from the charitable organization
Willing workers, lots of them.
A good location.
Thousands of garlic-hungry consumers
Spices; cooks and chefs, garlic mascots, craftspeople, clowns, buskers, musicians, community groups and other happy people interested in creating a happy event
Other ingredients as determined while preparing the feast.

**A spark plug is what makes the engine run. Every successful organization has at least one, more if they are lucky. He or she is the driving force that creates success.*

Preparations:

The two spark plugs meet a year ahead of the festival and start the engines firing. They outline a plan and set basic policy on matters such as the aim of the festival, who will participate, definition of "local area", a "buy local" theme, alcohol yes or no, tolerance of junk salesmen as vendors and other critical issues.

They locate and form a committee or committees of willing workers and get volunteers to plan, organize and run the various festival activities. A date, location and timings are decided early. Brainstorming, idea generating and working meetings are held to define the festival plan.

A draft budget to control money is prepared and a "trustee" selected to look after money. Spending is controlled by executive or committee approval. All expenses are paid by cheque or credit card for records.

Encourage local groups and businesses to get involved so as to share in the promotion of the event and reap some of the benefits. Facilities are booked a year ahead. Advance advertising is placed in tourism publications.

Local politicians and dignitaries are given early notice.

Method:

Once the planning meetings and preparations are over, its time to assemble the ingredients and have the willing workers start cooking. They should:

- Invite local growers by means of a Vendor Application.
- Select suitable local crafts vendors for their "garlic-relevant" appeal and invite them as vendors.
- Prepare a cooking show and an education program, using local talent as much as possible.
- Carefully select the type and number of food stalls for their garlic foods.
- Make a site plan with a logical arrangement of a garlic marketplace, artisan alley, and food court. Place the lecture tent and cooking show in quieter areas away from the main hustle and bustle.
- Choose and locate entertainment carefully. No noisy bands, only music to lift spirits and create an ambience for shoppers without being disturbing. Have a children's activity area.
- Provide administrative areas for toilets, parking, fire, first aid and other necessities close to but to the side of the main festival area.
- Provide for a discrete level of security and policing.
- Make or buy signage and start promotion and advertising.
- Set a festival atmosphere with decorations, rustic farm items, gaily decorated vendor stalls.
- Use a logo for souvenirs and to identify workers.

Serving:

The day before, lay out the site in detail, assign and mark spaces, put up site signage, double check that all tasks are covered and assigned to willing workers.

In the morning, serve up the festival in style. This is the feast day you worked so hard to achieve. Have greeters, traffic directors and ticket collectors welcome both participants and visitors in a festival atmosphere. Hand out site plans and information brochures. The mascot or garlic clowns should be part of the reception committee. Make the visitors happy right at the entrance gate.

Have a media information centre and a willing worker to brief and assist media reps.

Stage your opening ceremonies and welcome by dignitaries for the best media impact. This is a newsworthy show!

For the spark plugs, it's a day of troubleshooting the numerous crises that arise despite the best of plans.

When it's all over, there should be no hangovers, just an exhausted feeling of satisfaction for a festival well feasted.

See article "Planning your garlic festival" in Issue 7, Spring 2006 of The Garlic News for more ideas on running a successful event.

A Compendium of Garlic Tips for Home Gardeners
By: Paul Pospisil

Grow Organically

Garlic thrives in rich, organic soil. No matter how small your garden, rotate your planting and restore organic matter to the soil. Avoid using pesticides and synthetic fertilizers. Use techniques like mulching for weed control and moisture conservation and raised beds for better depth of soil. Your garden and plants will love you.

Garlic Planting Guide

| Variety | Cloves Per Bulb** | Seed Bulbs for 25' Row |
|---------------|-------------------|------------------------|
| Porcelain | 2-6 (average 4) | 12-13 |
| Purple Stripe | 6-9 (average 7) | 10-11 |
| Rocambole | 6-9 (average 7) | 10-11 |
| Artichoke | 6-12 (use 8 best) | 8-9 |
| Silver skin | 7-12 (use 8 best) | 8-9 |

***The number of cloves per bulb varies with region, climate, and soil and from year to year.*

How Much to Plant?

Eating on average one clove a day or a bulb per week requires 60 bulbs per person per year. Garlic lovers eat more. Add another 15-20 bulbs to save for next year's seed. 30 plants need about 25' of row. For block planting, an area 4'X8' will do.

Variety is the Spice of Life

To get the best choice of flavours and have fresh garlic year round, grow strains from all Varietal Groups. Here's a suggested assortment of strains:

Early harvest: An early Rocambole, like Fish Lake F1, Israeli or Yugoslavian. These are ready early July for pickling needs, the BBQ and the earliest garlic. Not long keepers so use up by Christmas.

Fall & early winter use: A main crop Rocambole like one of the "Reds", Czech, German or Russian; for gourmet beauty, grow the huge Purple Stripes, like Czech Broadleaf. These last till February or March.

Midwinter use: The Porcelains. For those big bulbs, grow Majestic, Fish Lake F3 or Romanian Red; for hotter but smaller bulbs, Georgia Fire. Porcelains are generally good until March or April when they break dormancy, start to root swell and lose their sweetness.

Long keepers: These are the lovely, braidable soft necks, either Silver skins or Italian Reds. They have less heat but finer flavour than hard necks and are still juicy when you're waiting for garlic to emerge in the spring. Lorz Italian, Robust or Endurance are good picks while Fish Lake F 40 has kept well for 14 months.

Fresh Garlic Year Round

Succession plant bulbils, rounds or small cloves every few weeks for a steady supply of garlic greens. In the winter, grow in pots on the windowsill

Bragging Rights?

Want to grow giant garlic bulbs to enter in the local fair? Pick a Rocambole or Porcelain, plant in the best spot in your garden in soil heavily enriched with lots of compost and manure. Late planting, even end-November, can give larger bulbs. In the spring, water with manure tea. Use fish & kelp foliar spray twice weekly from the 2-leaf to the 8-leaf stage to produce strong, healthy top growth. Water deeply when needed. Don't let the garlic dry out. Remove scapes as soon as they curl. Keep watering into July for larger bulb development. Harvest at last possible time, just before the last five leaves start to die. Like Ted Maczka, you too can grow bulbs weighing 1/2 lb!

The Three Harvests of Garlic

The complete garlic plant is edible and delicious.

1st harvest - the tender, young greens in May and June

2nd harvest - the scapes, from mid June to July

3rd harvest - the main crop of bulbs, from July onwards.

Grow Your Own Tomatoes and Herbs!

The number of recipes using garlic and herbs like basil are endless. Why not grow your own?

Interplanting & Companion Planting

Plant your garlic near carrots or roses and you will protect them from blight. Avoid placing peas, beans or other legumes next to your garlic. It inhibits fruiting.

Garlic Spray for your Garden

Make a safe and effective insect spray by crushing garlic and steeping in water for several days. Strain and use in your sprayer to kill insects that attack your garden. Add dried hot peppers when making your garlic spray for greater potency.

Bee Stings or Insect Bites?

Cut a clove of raw garlic and rub on the sting. The swelling and discomfort will be gone in minutes.

No Room in Your Garden for Garlic?

If you have to buy garlic due to lack of garden space, remember the rules:

BUY LOCAL, BUY ORGANIC, BUY QUALITY. It's not worth the few cents you save buying cheap, imported garlic. Check the prices and decide. Here's what it costs for the best:

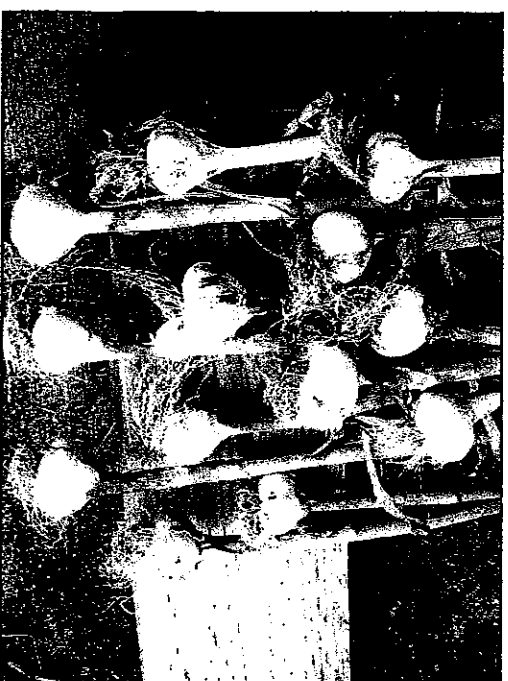
60 bulbs per year are about 7-10 lbs of garlic. At, say, \$8.00 per lb for top quality local garlic, that comes to \$65.00 per year, or \$5.00 a month. That's less than the price of a hamburger!

Garlic is worth growing. Once you learn how it grows, you'll enjoy the best garlic possible, your own garlic from your garden.

Garlic Planting & Harvest Record 2006-2007 – Randy White, Mission, B.C.

| Variety | Source | Date Planted | Number Planted | Spacing inches | Date Emerged | Scaping Date | Harvest Date | Number Harvested | Bulb Size diameter |
|------------------------------|------------------------|--------------|----------------|----------------|--------------|--------------|--------------|------------------|--------------------|
| Limburgh Artichoke | Maple Bay Organic | 05 Nov 2006 | 24 | 6 | 14 Feb 2007 | None | 05 July 2007 | 24 | 2.75-3.25" |
| Majestic Porcelain | Beaver Pond Estates | 05 Nov 2006 | 24 | 6 | 28 Jan 2007 | 10 June 2007 | 12 July 2007 | 24 | 3.0-3.25" |
| Italian 3 clove Porcelain | BC Organic Market | 05 Nov 2006 | 9 | 6 | 28 Jan 2007 | 10 June 2007 | 05 July 2007 | 9 | 3.0-3.5" |
| Spicy Red Korean | Edgemont Village Wines | 05 Nov 2006 | 12 | 6 | 18 Feb 2007 | 14 June 2007 | 16 July 2007 | 12 | 3.0-3.5" |
| Wildfire Turban | Boundary Garlic | 05 Nov 2006 | 3 | 6 | 28 Jan 2007 | Not cut | 28 June 2007 | 2 | 2.5-2.75" |
| Kryloff Russian Red Softneck | Three Boys Garlic | 05 Nov 2006 | 6 | 6 | 14 Feb 2007 | None | 01 July 2007 | 4 | 3.5-4.0" |
| Kettle Valley Giant | The Garlic Store | 05 Nov 2006 | 6 | 6 | 28 Jan 2007 | None | 01 July 2007 | 6 | 3.0-3.5" |
| Italian Porcelain | Three Boys Garlic | 05 Nov 2006 | 6 | 6 | 28 Jan 2007 | 10 June 2007 | 01 July 2007 | 6 | 3.0" |
| Pyong Vang Asiatic | The Garlic Store | 05 Nov 2006 | 12 | 6 | 23 Jan 2007 | Not cut | 01 July 2007 | 10 | 2.0-2.25" |
| Simonetti Artichoke | The Garlic Store | 05 Nov 2006 | 24 | 6 | 20 Feb 2007 | None | 12 July 2007 | 21 | 2.5-3.0" |

Mission is located in the Fraser Valley of **British Columbia** north of Abbotsford and about 60 km east of Vancouver. It is located in Zone 7B, climate is mild, has low snowfall, fair rainfall for growing and temperature seldom drops below 0 deg C.



Randy White's harvest of Majestic

new raised bed. This years Northern Quebec will make it into a smaller section of a raised bed, since all the bulbs are only the size of a marble. Korean Purple First Year bulbs are ready for the their own raised bed too, this one grew very well!

Your beliefs are true in regards to garlic it seems! Though it is hard for me to say that Mission is a warm climate. Maybe wet and cool for most the year, with a warm/hot summer that is fairly dry. At least drier than the other 9 months...

Randy's report: This year the Majestic never got past 3" in diameter. All grew very well, and extremely healthy... Pulled every one except the three largest stemmed with scapes! Most look like they are 6-8 cloves per bulb. Very nice looking bulbs!

Pulled Limburgh Artichoke today also, all 24 were over 3", with some nearing 3 3/4". A very nice looking garlic, that grew very well. This Artichoke will remain in the garden each year.

The surprise was the Three Clove Pepparoni Italian Hardneck! These plants looked like they were going to be smaller three clove bulbs, from a medium sized plant compared to Majestic. Well when pulled, these three-clove garlic were now 5-6 clove, large bulbs, the same size as Majestic. Kind of surprising!

I guess the better soil conditions and warmer climate helped out. The Bulbil Capsules on three I never pulled are getting larger day by day.

Kryloff Red Russian Softneck was the largest bulb in the garden this year! Bigger than Majestic, Kettle Valley Giant and Limburgh... though the Spicy Red Korean still needs to be harvested, so I can't say the largest yet! Wait and see...

This Fall I will need to grow Majestic, Italian Pepparoni Garlic, Pyong Vang North Korean and Spicy Red Korean from bulbils to better them! Second Year Metchi, Siberian and Pulsinch will make it into their own

More calls and letters from our members

(Continued from page 4)

Clove shortage, crop loss and snakes in the garlic!

Susan Major of Powassen, Ontario (that's north of Algonquin Park) phoned to say she had mostly 2 and 3 clove bulbs in her Porcelain types this year. Also lost about ¼ of her garlic because of planting into wet, frozen soil. On an amusing note, the scapes she dropped between the rows rooted themselves, grew into plants looking like a bed of small cobra snakes!

Editor: Sure glad you're not afraid of snakes, Susan!

On cracking equipment: **Anna Schaab of Yorkton, Saskatchewan** wrote; "Hello Paul. Hope harvest is going smoothly for you! We just finished last night, a big job but boy does it smell good! Can you direct us to someone who sells equipment for cracking the garlic bulbs? Not having much luck in Saskatchewan!"

Editor: I don't believe such equipment is suitable. The Ontario Growers Association encountered near 100% crop loss in years 1998-1999 due to disease entering the damaged cloves when cracked with mechanical crackers. As a result, copied below is what the Ontario agricultural policy now states:

"Clove Preparation for Planting. Garlic seed stock should be stored as whole bulbs until shortly before planting, since cloves separated from the parent bulb deteriorate more rapidly than whole bulbs. Break apart or "crack" the bulbs just prior to planting. Dry bulbs are more easily broken apart into cloves than damp bulbs. Either hand or mechanical equipment is commonly used to break the bulbs apart. However, there is greater potential for physical damage to cloves when using mechanical cracking devices."

Anna again: "Thank you for your honest feedback and advice! Will stick to doing it manually."

Gilles Nadon of Richards Landing, Ontario, asked: A gentleman who has been on the Island a couple of years or so, having moved from the Ottawa region where he states he grew an acre of garlic. His favourite garlic was Roja, and he's supposed to bring me a certain quantity of it when he returns from Ottawa the next time. When he saw my sign in the garlic Shoppe saying that all garlic was \$6 per lb., he told me a story to the effect that if garlic is sold it more than \$5 per lb., one must collect the 7% PST. I had never heard of this before, and researched the Ontario gov't website on the RST without finding anything to confirm his. He stated that everyone in Ottawa sells garlic at \$5 per lb. for this reason. Do you know anything about this?

Editor: Garlic Price: GST & PST do not apply to basic foods like garlic. From grower reports, the price at the Carp Garlic Festival outside of Ottawa this year ran anywhere between \$6.00 per lb and \$12.00 per lb with the average about \$8.00. No one that I know of collected tax. Perish the thought!! It's election year in Ontario and some ambitious new politician might try to make a name for himself with a "garlic tax."

Gilles again: I spoke with Brian Woods of the Seeds of Diversity's GCGC, in which I am participating. I mentioned that we should have a protocol for tasting garlic. He agreed, and said I should talk to you about it. A taste protocol sounds interesting. Protocols exist for wine and vinegar so why not garlic! Sounds like the kind of thing Paul Pospisil might find of interest. Is there any merit to this idea? You can count on my two cents' worth.

Editor again: Garlic Tasting Protocol? Great idea. In 2006, Martin Reichert ran the first garlic tasting that I know of in Ontario at the Seaway Garlic Festival. In 2007, David McCreery ran the 2nd one at the Carp Festival (results are on page 7 of this issue of The Garlic News). Once there are a few tries at it, a methodology for protocols will evolve. I'll work on getting some input from garlic fans.

Allison Miller of Kemptville, Ontario: I have some Russian garlic growing in black muck soil. The bulbs look really good, large and solid. I also have a few Music that are also quite large. I thought I was supposed to harvest the garlic when the tops died down about half. In previous years, that happened between mid and late July. The Music have died down a bit but the Russian are still very green. We had a very heavy rain about two weeks ago. Maybe that is keeping them growing. Should I harvest the garlic now, or wait until the tops die down?

Editor: This year is rather different due to the late spring and excessive rains. Many growers are finding it difficult to predict the harvest. I wouldn't wait. If you've checked the bulbs and are happy with them, harvest them now. The very hot weather will mature them quickly and bulb wrappers will break down so you may lose some. We had some of Glengyle's Russian Red - they normally harvest very late - but when we pulled them, most had only three good wrappers left. You just can't trust garlic to do what it's supposed to. It really is the most misbehaved vegetable in your garden!

Pat and Bob Brown of Tehkummah, Ontario: "Here on the Manitoulin it feels like an early fall and the birds are starting to flock. Had a great crop of garlic. The Majestic was a very good size, but Bob is wondering how do you measure the bulb, across the bottom or the circumference? We are at the Saturday morning market in M'chigeeng Native reserve. Perhaps you went to the Cultural Centre.

Editor: Yes, we did visit the native Cultural Centre. We still talk about that nice trip to Manitoulin and your warm hospitality. Measuring garlic? Use the garlic grade sizes - it's a simple way of comparing and also estimating crop weight. See Issue # 7 of The Garlic News for the chart, and also instructions on making your own garlic-grading gadget.

And, we had many more calls and letters. Space didn't allow us to get them all in this issue, but we thank **Diane & Ray Bradley, Doug Lendrum, James Craig, Pauline Myre, Clark Wiseman, Alice Dolman** and the dozens more who called with questions and reports. We thank you.

GARLIC PLANTING RECORD

| | | | |
|------|----------|-----------------|----------|
| ARM: | PLANTING | RECORDEAL I 200 | VARIETY: |
|------|----------|-----------------|----------|

| | | |
|------|--------------------------|----------|
| ARM: | PLANTING RECORD FALL 200 | VARIETY: |
|------|--------------------------|----------|

[illegible]

