



THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 24 Summer 2010

Garlic at Fairs, Festivals and Farmers' Markets

Everyone gets a thrill from winning the blue ribbon for his/her entry at the fair. It's the recognition for the hard work it takes to present a fine product, whether garlic braid, a plate of excellent garlic bulbs or a huge, single bulb. Someone has said, "Well Done!"

If you don't already hold a garlic competition, you should consider including one as a major feature at your farmers' market and definitely adding it to the list of vegetables in the Horticulture division at your local fair.

Garlic displays are one of the best drawing cards for visitors who spend a lot of time admiring the displays and especially the braids.

How to Conduct a Competition

First, decide on the type of competition, what categories to include and the rules to follow. Decide on what is acceptable or the guidelines for disqualification of unsuitable entries.

Ensure that the competition is as impartial as possible. The entries should be judged by an outside, qualified judge of horticulture. ~~Make it open to all exhibitors.~~

excepting only the event organizers who should always refrain from entering their own event. Follow the procedures used for vegetable entries at the local fall fair, adapting them as necessary for some of the unique characteristics of garlic. Finally, provide ribbons and prizes to encourage growers to exhibit their garlic

Categories used in Garlic Competitions

Standard categories to consider are:

- a. Best single bulb, any variety or strain;
- b. Best display of bulbs of the same variety and strain. For small events a display of 3 bulbs on a plate is suitable, but larger competitions should increase this to 10 or 12 bulbs;
- c. Best collection of varieties, usually one example from each Varietal Group. This gives up to 10 types in the collection, if you include Porcelains, Rocamboles, Purple Stripes (Glazed, Marbled and Standard), Artichokes, Turbans, Asiatics, Silver skins and Creoles.
- d. Best decorated garlic braid; and
- e. Novelty competition such as the longest braid.

Preparing Garlic for Competition

Garlic is judged on the following criteria and exhibitors should prepare their entries accordingly:

Condition: How well the garlic was harvested, cleaned, cured, selected or graded for uniformity and prepared for display. It should be clean of dirt, with at least four unbroken wrappers left, any loose or partial ones removed, free of insect, disease or harvest damage, the necks trimmed to 1/2" above the bulb and roots neatly trimmed to 1/4", bulbs free of nicks, cuts or bruises, and in all respects showing care in producing a high quality vegetable.

Garlic Competitions



Bulb Size: Garlic is graded into 9 market sizes ranging from 1.5" to 3" diameter. Larger bulbs receive higher points with less for smaller ones. Bulbs in a display should be the same size.

Grade sizes, with diameter, are:
Super Colossal – 3 " or more
Colossal – 2.75 " or more
Super Jumbo – 2.5 " or more
Extra Jumbo – 2.25 " or more
Jumbo – 2 " or more
Large Tube – 1.75 " or more

Medium Tube – 1.625 " or more
Small Tube – 1.5 " or more
Bulbs under 1.5 " in diameter are classed as B-grade.

Form and colour: a well-grown bulb will have the shape and colour characteristic of its strain with no deformities, and be attractive and appealing to the eye.

Distinction: A garlic bulb showing marked superiority to others in all respects of pleasing appearance receives added points in the judge's estimation.

Braids and displays are further judged on uniformity of bulb size and shape, symmetry and pleasing appearance. Braids may receive added points for decorative aspects.

Collections have educational value so added points are given for the number of varieties, naming and description and other relevant information.

Your garlic competition will generate interest in the event and add its a success. For further details on organizing garlic competitions, contact the editor.

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THE GARLIC NEWS

Connecting

The Canadian Garlic Network
Issue # 24 Summer 2010

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ABOUT THE GARLIC NEWS

The *Garlic News* is a membership newsletter.
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and *The Voice of Garlic* left off. Distribution is
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The *Garlic News* uses a newspaper column
layout and larger print size for easier reading.
Wide margins and 8 1/2 x 11-size paper enable
growers to save copies in a 3-hole binder.

EDITORIAL POLICY

The purpose of *The Garlic News* is to provide a
networking forum to enable growers to grow
better garlic and enjoy it more. Articles and
contributions are welcome and will be
published subject to space and suitability. Keep
articles to less than 400 words. Pictures may be
either colour or B&W. Letters and articles may
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THANK YOU FOR YOUR RENEWAL

Most of our members renewed their membership using the **Early Bird Renewal form**.
**Thank You! For subscriptions expiring with issue #24, Summer 2010, your
Renewal Form is enclosed. Please complete it and return it with your cheque or
money order today.**

If no form is included with your News, you are paid up. Check numbers after your name on
your address label. The first 3 digits are your member number; the 2 digits after the dash are your
last paid issue.

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2010 Eastern Ontario Garlic Awards (Woodman Trophy Competition)

The 2010 Eastern Ontario Garlic Awards will be held at the Verona Lions Garlic
Festival, Verona Ontario on Saturday, September 4, 2010. Entry form is enclosed with
this Issue. Be sure to complete the form and send it in as soon as possible. It must arrive
no later than Wednesday, September 01, 2010

Notes From Our Garlic Patch

Stronger demand for local garlic in 2010

Increasing awareness of the health benefits of garlic and a growing disenchantment with supermarket garlic have resulted in a much greater demand for the local product this year. Early indications are that market price for the local product will remain high in most regions, even going up from the record 2009 prices. Shortages resulting from crop failures will leave many consumers disappointed.

Strange spring weather, localized crop failures

While some growers harvested excellent crops, others reported crop failures. Two large growers reported over 90% loss at harvest time for unknown causes, just that there were large gaps in the field. Others reported losses of varying degree. Disease does not appear to have been the cause. The strange spring weather certainly could have had an impact. Spring came early. Garlic was up mid March, 2-3 weeks earlier than usual but emergence was sporadic. April and May had an abundance of rain with more overcast days than sunny ones. A hard frost on May 10 & 11 killed off a lot of hardy plants, even wild trees and shrubs. Did this affect the garlic? Likely yes.

Our own crop was much reduced with crop failures, some strains completely lost, others, especially Rocamboles and Porcelains having a high percentage of rounds and undersize bulbs, making them unsuitable for market. Interestingly, the soft neck Artichokes and Turbans performed the best of all. Seed garlic from the Small-Plot Garlic Variety Trials was sold out by early July, even before the crop was out of the ground.

The editor would appreciate comments on how your garlic crop fared at harvest time and if you had crop failure.

Turkeys in the spring, crows in the summer

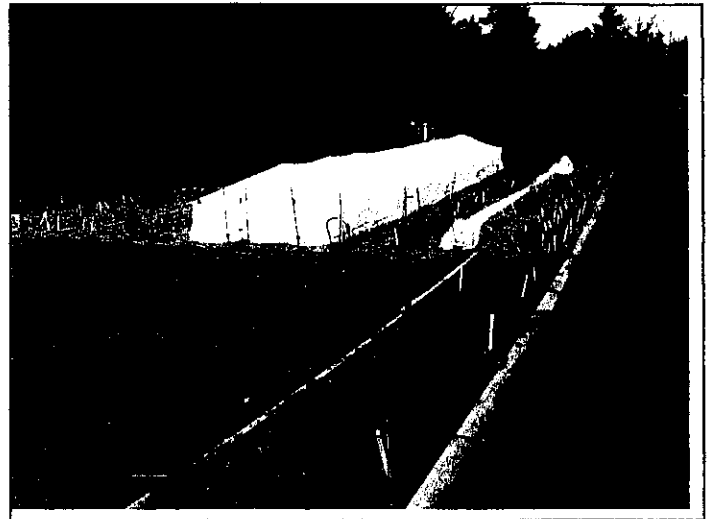
The crow is likely one of the smartest birds ever to attack a farmer's crop. Again this year, they have consumed all the apples from every tree, picked out ¾ of the buckwheat and mustard seed that I planted for green manure, destroyed my row of heritage "Marquis" wheat just as it started to ripen, and now that the tomatoes are coming, they work their way under the protective netting to knock down the ripening tomatoes. I'm tempted to try lead poisoning but can't bear the thoughts of shooting such an intelligent creature. An interesting behaviour shows how crows think. If there's an abundance of food (such as my newly planted buckwheat), the first crow will call his friends to share in the feast. On the other hand, if there's just a small delicacy, the crow will lead the others away and return to enjoy the treat himself! Clever bird, ey?

Strange but true: In every confrontation between a cyclist and a tree, the tree always wins.

Beaver Pond Estates Trial on Netting for Leek Moth --- A Dismal Failure

In the Spring Issue, I mentioned the trial using ProtekNet in the hopes of being able to report on a successful product to prevent the leek moth from laying eggs on the garlic. Well, the trial is done.

Result: a dismal failure, from several aspects.



ProtekNet on left, floating row cover on right
First, ProtekNet is **very** heavy and requires a strong supporting structure. Since the company, Dubois Agrinovation Inc. had no guidance on how to do it, the installation took several tries. I settled on using the frames from five of those 10 x 10 sunshade shelters connected with light tubing. This worked but it made it very awkward to crawl underneath to check the plants. The edges of the netting were rolled, pinned down with ground staples and weighted with long, straight poles. The final installation was completed on May 2 and stayed on till June 28. The installation covered three 50' long beds.

You could lift one side at a time for inspection and weeding, replacing it and then lifting the other side. Well, the results at harvest time showed that there were as many leek moth damaged plants under the netting as there were outside. So, it was a futile exercise. At our Garlic Field Day, Margaret Appleby suggested that the leek moth crawls under the edges and you need a foolproof method of tucking it tight against the soil to prevent it getting under.

At the same time, we did a trial using **floating row cover** on one 50' bed. If you've used this material, you'll know that it doesn't work in windy conditions. I supported it on hoops and tried every method of holding it down; the recommended ground staples, rocks, long, straight poles and combinations of these. The result: It blew away and wind-shredded no less than 10 times! Floating row cover just won't work in areas where you have high winds. Gentle breezes, yes, but wind, no! Sometimes, trials are needed to prove what doesn't work as well as finding out what does. Next year, we're back to daily inspection and hand picking the larvae!

Al's Garlic Ramblings

By: Al Picketts

Trivia question: How deep will be the holes left behind by a 2500 pound cow walking across a freshly planted garlic patch? I can't answer this because I'm still trying to find the bottom of the holes and also those of her friends who went on the little stole with her. I'm thinking that some garlic cloves were pushed so far down it might be a more direct route to grow down and come out in China. Imagine that, Canadian garlic goes to China. Now I have a slim blue rope running all around the patch and am thinking of putting many pictures of deep freezers on that blue rope with the caption "Cross at your own peril."

Some wise person, not me that's for sure, once said, "If you want to be happy for a day, get drunk. If you want to be happy for a week, get married. If you want to be happy for your entire life, grow garlic. Why did I wait so long before I started? It follows another wise person's saying (I think this guy was Yiddish or German or something) "Ve git too soon old und too late schmart." If any young folks are reading this and I expect there are many, please, please don't wait until you're old before you find your passion. If you don't have one already, then try garlic growing. There is always something to learn because the more you study it the more questions will present themselves. It can be as big and complex or as small and simple as you want to make it. A passion can be your safe place in a troubled world where the stresses of life don't seem so daunting and relaxation takes on a new meaning as you toil the sweat up through your pores and send it cascading down your face while endorphins do their job of offering peace and well-being.

Another wise person (seems like this ramble is inundated with wise guys) said, "If you find a job you truly enjoy, then you will never work a day in your life." Well, I truly enjoy working with garlic but when is payday? Show me the money! I grow all this beautiful garlic, watch it hang in my shop until it starts to sprout, make garlic powder and pearls, make liquid garlic, make frozen scapes, make garlic pickles, make shredded, frozen garlic, make pretty garlic bunches for wall hangings but I just can't seem to sell the stuff. I do eat a lot of garlic but a guy can eat only so much and remain married. I've tried trading garlic for groceries, gas, and replacement parts for the tractor but these people don't seem too receptive to the barter system. "I'll give you 87 seed-quality Marino bulbs for that used tractor tire." "I might consider it if you can tell me if Marino is a Rocambole or is in a class all it's own. Got any Creole that grows big? Maybe toss in 100 grams of Turban powder and you've got a deal." Wouldn't it be nice?



Pricing your garlic – a dollar an inch

While discussing how much to charge for local, organic garlic, a market vendor said, "Simple, it's a dollar an inch!" A 2" diameter bulb is \$2.00, a 2 1/2" is \$2.50, a 3" is \$3.00 and so on. That's simple enough to remember!

A new harvest and cleaning station

By: Paul Pospisil

Every harvest time for nearly 15 years, we've put up a tent shelter to use as a harvest and cleaning station. July and August are very hot and you need shelter from the sun. As well, the past few years have brought rains at harvest time so it's more pleasant to work when you're not soaking wet!

This year, I built a more permanent structure, in the shade of a large maple and central to all three garlic plots.



It is set on 6 posts inserted into deck blocks, has a covered area 7' x 16' and is fitted inside with hinged, wire mesh tables, nails along the interior for hanging garlic and tools. Cedar pallets are set on the ground to keep your feet dry.

We use the cleaning station as a place to bring our freshly harvested garlic and do the following jobs:

- initial washing of the garlic to remove heavy soil
- trimming the roots
- peeling off the outer leaves
- second spray wash to take dirt out of the roots
- inspection for damage and disease
- grading and separation by size
- selection of seed and separation into bunches of 10
- hanging in the shade to let moisture dry off

It serves as a sales area for drop ins wanting fresh garlic as well as a general-purpose garden work and storage space.



When the harvesting process is finished, the garlic is ready for market. I record the harvest results and move the garlic to the curing area where it remains for 10 days to two weeks before the stems are cut off. By doing all the jobs right away, we have reduced our harvest workload in half as the cleaning process is a whiz if done right away

We get calls and letters

Old and new members love the news

Karen Poce of Chesley, Ontario sent this note in a lovely card with her renewal: "Dear Paul & Mary Lou. Here is another year's subscription for your wonderful newsletter. Even when I think I know all there is to know about garlic, the News reminds me, "No, Miss Know-it-all, you don't!" The garlic looks great, all up and standing like green soldiers in a row. I think the cool weather will make for a later harvest. Have a great summer." Karen.

Edith Auger of Sault Ste Marie, Ontario, wrote:

"You and Mary Lou seem to have a fascinating place. I just can't wait for my first issue of the Garlic News. Have a great spring! Edith."

Editor: Welcome, Edith. If you're ever out this way, be sure to drop in and have a glimpse of our little corner of heaven that we call Beaver Pond Estates.

Tara Green of Collingwood, Ontario, wrote upon receiving her first issue: "The News is fantastic! Thanks, Paul! I need to be organized with my seeds this year. I hope you will have some Elephant and Shallots this year."

Editor: Hi Tara. Thank you for your kind words. Shallots are looking good but the Elephant seems to be very weak this year.

On May 29, **Karen Poce of Chesley, Ontario**, reported: "I have been eating garlic greens for a couple of weeks and loving the taste. Garlic also looking good, Cheers Karen."

Cheap Garlic for Planting?

Editor: I frequently get calls from wannabe growers who are looking for a source of cheap garlic to plant. It's next to impossible to convince amateur growers that its just poor business to expect a good, reliable crop from poor seed. Yet, I try. Here's a recent reply I gave to a lady who was starting up a market garden business centred on garlic:

Hi - - -; to buy quality seed garlic, you'll likely pay \$3.00-\$4.00 per bulb or \$12.00 or more per lb. You can buy cheaper garlic but I strongly recommend against it - there has been so much disease and nematodes spread by planting cheap, poorly-grown garlic that it not worth the risk of contaminating your soil and ruining future crops.

Seed garlic should be well-selected, scrupulously cleaned, grown with attention to disease prevention and be as disease-free as is possible under current methods. This you'll unlikely find in a cheaper product.

If you review the dozens of articles on the subject in past issues of the Garlic News, you'll see just how much effort has been put into disease and pest prevention and control.

That said, you could try the following in your search:

First choice: a local grower that you know and trust.

Next, a local festival where you'll find the greatest assortment of growers and varieties.

Boundary Garlic in BC is one of several growers specializing in seed garlic production. There are others to be found in the Directory pages of the Garlic News.

Now, if you want really cheap garlic, there's always that \$0.25 pound stuff sold in your local supermarket!!

Elephant Garlic

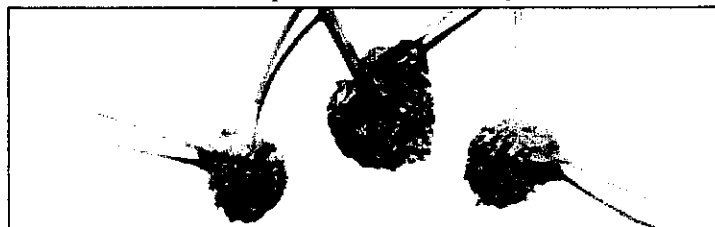
Linda from cyberspace sent several emails to solicit information: "I got some elephant garlic from a friend and planted it in with my herbs. It is growing quite well (about 3" high so far). Will I be able to harvest it this year or does garlic take a couple of years to mature. I was happy to see that it was growing but I have never grown it before."

Editor: Elephant garlic is not garlic at all. It is a Giant Headed Leek that grows a divided bulb similar to garlic. The flavour is quite different, not as hot and more like a mild onion. Depending on where you are located, it should be ready to lift the bulbs sometime in July or early August. Its culture in Canada is similar to garlic; plant in the fall, harvest the following summer.

Linda, again: "I think it is elephant garlic. That is what I was told but it didn't look like it and it had some purple on the skin. They were big cloves but I didn't think they were as big as elephant garlic."

Editor: You'll be able to tell the difference around the end of June. Elephant garlic has a globe shaped flower much like an onion blossom standing straight up. On the other hand, hard neck garlic produces a round stem with a 'spear' at the tip. This scape curls around in a circle. No flowers appear as they are tucked inside a little capsule in the scape and don't open till nearly August when the bulbils have formed. I've attached a picture of a mature garlic scape showing the bulbils.

Mature bulbil capsules of Porcelain Majestic



Thank you Paul I truly appreciate all your help. **Linda**

A Bit of Humorous Internet Marketing

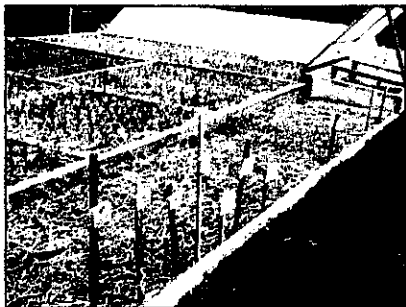
Received: "Dear Garlic. We can get more traffic to your online business. Interested? Email us today and we'll show you how with a free review of your site. Sincerely, Caroline Ackers."

I replied: "Hello Caroline. Wonderful! You have something that no one else has got but explain how you'll improve my site and my online business when I don't have either one and don't intend to. I'm curious. Garlic"

More Calls and Letters

About Bulbils

Carolyn Smith of Roblin, Ontario wrote: "Hi Paul. In the front row, we have 1st year bulbils. Behind them are 2nd year. I think we are in for a terrific season."



Kim Hay of Yarker, Ontario asked: "On bulbils, do you still wait until the third set of leaves die back before taking out of the ground? Kim

Editor: On bulbil growing, there's ne rush to get them out of the ground, as you'll be replanting them anyways. A little extra time will give a bit more size.

Bob Osmack of Yorkton, Sask. sent this picture of his 2nd year bulbils growing in his field.



Lynn Archbold of Guelph, Ontario sent this picture of rounds grown from bulbils started fall 2008.



Editor: The Rodrigo rounds are outstanding! They will produce you a good-sized bulb. Plant them the same as you would cloves. Be sure to eat a couple of them so you get to know the flavour of Rodrigo.

About Scapes

On June 25, **Gail Lapointe of Orleans, Ontario**, asked: "I was just wondering about the right time to cut down the scapes of our garlic? Can you get back to me on what to do? Thanks a million, hope all is well. Take care, Gail"

Editor: Now is the right time to be scaping. They're early this year. You start when the straight part is about 6" plus a curl at the end, forming an almost complete loop. You have to repeat the process several times as scapes mature at different times.

How? Grasp the scape between thumb and forefinger where it emerges from the leaves and just snap it off, being careful not to damage the leaves. If you are saving them for eating, they should snap, much the same as asparagus. If they have become woody, they are no longer pleasant to eat.

The elusive Rose de Lautrec garlic

Here are some responses to my call to help **Liz Primeau** in searching out this pink garlic:

Francis Finneran of Pawtucket, R.I. said; "Hi Paul I grow this garlic from 2003 to 2005, it is a purple stripe variety and the clove skin is of a pink color and that is where the name comes from. The clove flesh is a white colour. I had a hard time finding the seed stock in the USA, so I ended e-mailing the exporting company in France (adAlim.com) and they had there importer e-mail with the name of a store I could get it from. She could e-mail Laurent Koubbi at laurent@adalim.com. for the name of the importer in Canada.

Mike Callaghan, Fakenham Magna, U.K., said: Regarding Liz Primeau and Rose de Lautrec, has she tried its website www.aillrosedelautrec.com. Details of the festival and the "Brotherhood of the Rose" are there. As regards the colour the flesh is normal but the bulb colour is a deep pink/red. If she wants some I should be able to send some over in the autumn. It's one of the very few hardnecks available in the U.K. Any more info, let me know. Bulbils are doing well.

I contacted **Laurent Koubbi** and this was our exchange:

"Hi Paul. Thanks to contact me about pink garlic of Lautrec. It is right that I represent the first cooperative of Lautrec garlic growers for USA and Canada (and English speaking countries in general). Please let me know what I can do for you. Best regards, Laurent."

Hello Laurent; thank you. Is there a source, either a grower or a shop, in Canada that sells Lautrec? I would like to purchase a small quantity of fresh bulbs to try it. I checked a source in the USA but they do not ship to Canada. Paul.

"No I'm sorry, we are out of season. Furthermore we don't have any customer in Canada. The only thing we can do is to ship some for you at the season starting in August. Best regards. Laurent"

Leek Moth News: Calls and letters 2010

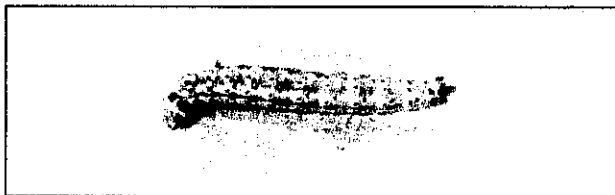
The early spring warm weather brought out the leek moth earlier than last year. From grower reports to the News, damage may be even worse than in 2009 to those growers who didn't have a control program in place. See Issue #23, Spring 2010 for a suggested approach to "Living with the Leek Moth". Editor.

A gold mine of leek moth

Ted Maczka, the Fish Lake Garlic Man, called after a spring visit to his farm and said: "I was at the farm and in my cottage, it was a gold mine with leek moth. They were all over and I was just hitting them with a fly swatter on the windows."

Editor: With a warm, early spring, the pupae that overwintered on the garlic in the house emerged as moths and were looking for to lay their eggs. This was some news!

Leek Moth in PEI: Al Picketts of Kensington, PEI, sent some pictures and wrote: "Well, Folks. I think this is the little beast I didn't want. What do you think?"



Leek moth larva, enlarged.

No moths in the traps, though. Just flies and beetles and spiders. Found 8 worms so far.

Editor: Sure looks like it from the feeding damage and the markings on the larva. Look up the Fact Sheet, "the Leek Moth - an Introduced Pest of Allium spp. Present in Ontario and Quebec" by Jennifer Allen, OMAFRA for a good description. Get a hold of your provincial agricultural representative right away to try and get together a control program to limit the spread.

Leeks as a Trap Crop: Carolyn Smith of Roblin, Ontario, wrote: "I do have a lot of Leek Moth in my garlic. I am growing Leeks for the first time this year! Maybe I should rototill them in right now and save myself the headache."

Editor: You know, it has a preference for leeks. Some garlic growers use leeks as a trap crop to attract the moth and have less damage on their garlic. Don't plough under the leeks. If they have to die, it should be for a noble cause!

Gilles Nappert, a fellow officer from my Army days, wrote: "Thank you for the invitation to the Field Day but Suzette and I will be unable to attend. Hope you have a great day. This year my garlic is not doing well. I lost all my "scapes". Some parasite seems to be eating them away. Could it be the leek moth?"

Editor: Quite definitely the leek moth. Its raising havoc again this year due to an early hatch of the first generation. Now, the second generation, much larger than the first, is doing its thing and damaging the scapes.

Leek moth has invaded my garden:

Joanne Pickett of Arden, Ontario wrote: "I understand that you're hosting a seminar next weekend about the leek moth which has invaded my garden this summer. Not sure what to do about it - I've removed the scapes this week - many of which are infected - and wondering how to deal with my garlic until I harvest it. I'm sure the worms are in some of the stems as well. Yikes! This has always been my dependable crop - I grow about 200 feet of it every year and it has always been a pleasure to get such a wonderful harvest of great food with so few headaches. I have some old BT in my fridge but I'm not sure of its shelf life. Is BT an effective weapon against these things? I would be interested in attending your gathering if you have space.

Editor: Hi Joanne; You have the leek moth. Don't panic! It's not the end of the world. Yes, you are welcome to the Field Day next Sunday. Invitation attached. For management of this pest, I've attached a couple of pages from the last issue of The Garlic News. Read through them before the Field Day so you can ask the right questions. At this late stage, spraying with Bt is unlikely to do much good so you're better off to "search and destroy".

Battling the leek moth all summer

Bernie Karschau of Garlic Fields, north of Kingston, wrote: "I have been battling the leek moth here all summer. I have tried cayenne & soapy water and even a cola product to no avail. **The only thing that works is squishing them by hand.** Early in the season I also noticed a brown caterpillar eating the garlic leaves. I have not seen this before. I think this year will be a poor harvest due to the weather...it has encouraged some root rot even though my field is a new one that has never been planted with garlic or onions before. Thanks for all your hard work, Bernie"

Tiny holes in the core

Victor Prochazka of Carp, Ontario, reported: "Just to let you know your bulbils are doing well. My garlic had a great start with all that nice and warm weather. Couple of days ago my wife noticed that some of our plants have tiny holes in the core of the plant. In it you find a tiny warm heading down. We had similar problem couple of years ago, but much later in a year. We practice a 4-year rotation and are very careful, so this is a surprise. Any idea? Hope it is not the moth, you mentioned in one of your articles. I am still hopeful to have some bulbils for you. Victor"

Editor: It's very likely that you have the leek moth. With the warm weather, the eggs are hatching daily. The worm is very tiny, less than 1/2 " long and sometimes hard to find. Search for them and kill them. You may also find a tiny little cocoon. Squash that as well or it will come out as a moth and lay more eggs. Rotation does not help to stop it. The moth hides during the day and flies at dusk and dawn, laying eggs. Your best defence is to search them out and kill them, one by one. Even if there is damage, the plant will survive but the bulb will be a bit smaller. Come to our Garlic Field Day on June 27, this year. We'll be talking about this pest.

2010 Garlic Workshop in Haliburton County

By: Paul Pospisil

Over 100 growers hungry for garlic knowledge were packed into the S.G Nesbitt Memorial Centre in Minden, Ontario for the annual "learning and sharing" workshops. In previous years, the late Charlie Robb was the focal point of this Haliburton County Garlic Growers Association (HCGGA) event. His legacy has left its indelible mark. I was honoured that Sheila Robb invited me to take part in this year's workshop held on Thursday April 22. It was a pleasure just being a part of such an enthusiastic group.



Gail Grainger, assisted by Deb Barnhart opened the workshop with a demonstration on making a garlic scape pesto on noodles while narrating the world history of how garlic marched around the world over the centuries, finally arriving in Haliburton County where it has now happily made its home.



My own talk was on rejuvenating garlic planting stock by the bulbil method, a topic generating interest across Canada. More and more growers are adopting this technique in an effort to reduce disease and restore vigour in their garlic.

Paul Pospisil, editor of the *Garlic News*, pays tribute to the memory of Charlie Robb, using his "Charlie's Garlic" cap given to him several years ago by Charlie.

Various information stalls were situated around the room, providing information on everything from growing garlic to constructing your own garlic dibble for planting. Sheila Robb had a fine pictorial display of all aspects of garlic, including braiding.

The evening ended with a tasting of garlic jellies, spreads and dips, and, of course, Gail's superb noodles with scape pesto.



Part of the large audience of garlic growers at the HCGGA annual learning and sharing workshop.

The members of the HCGGA have taken on the task of promoting the use and cultivation of garlic in this scenic county set amongst the lakes and forests and rocky outcrops of the Canadian Shield.

For more information on this garlic association, check their website at www.haliburtongarlic.ca.

Even better, be sure to attend their 3rd annual Garlic Fest on Saturday, August 28, 2010. See ad on page 9 of this issue.

Photo credits; Carson Barnhart, Deb Barnhart, Paul Pospisil

Growing garlic in Camrose, Alberta

Alex & Bonnie Oliver of Camrose, Alberta reported:

I am very pleased with the results this spring of the variety pack that I purchased from you last fall.

Porcelain Majestic:	8 cloves planted	100% germination
Duganskij:	10 cloves planted	100% germination
Rocamboles French:	13 cloves planted, 12/13,	92% germination
Artichoke F4 Italian:	14 cloves planted, 13/14,	93% germination
Silverskin Steadfast:	17 cloves planted, 14/17,	82% germination

All the garlic was planted October 5, 2009 in a raised bed with plenty of composted sheep manure and composted vegetable matter from my garden. I collected all the tree leaves from my back yard and bagged them. I placed the bags on the raised bed to act as a protective layer over winter. I'll place a layer of composted vegetable matter around the garlic this May long weekend. In total I have 160 garlic plants in two plots. The others include Czech Broadleaf, Magical, Northern Quebec, and Persian Star. I also grow Purple Stripe Ukrainian garlic that I've been growing for years and the original plants came with the Ukrainian settlers to Alberta starting in 1891. It's very similar to the Purple Stripe Duganskij; and, who knows, it could be the same. Alex.

Editor: I'm very pleased to get your report. The 5-Variety Pack was started to introduce growers to new varieties

THE GARLIC DIRECTORY - 2010 GARLIC FESTIVALS IN CANADA

**The Verona Lions Club Presents
the 4th Annual
VERONA GARLIC FESTIVAL**

Saturday September 4, 2010, 9.00 am - 2.00 pm
at the Verona Lions Hall, 4505 Verona Sand Road, Verona, 20
minutes north of Kingston on Road 38.

Sample great food, featuring remarkable beef from The Frontenac Cattlemen's Association cooked by Jim Lansdell of the Rivendell Golf Course, fabulous sausage from Haanover Farms, breakfast, dogs and fries from the Verona Lions Kitchen and farm-fresh corn, soups, vegetables, jams, preserves, local honey, maple syrup, garlic nibblers and baking from the Frontenac Farmer's Market. We also offer a children's centre with arts, crafts, activities, a miniature train ride and mini-golf.

The special draw, of course, is Great Garlic. Our marvellous Eastern Ontario vendors and The Frontenac Farmer's Market offer you your year's supply of over 17 varieties of fresh garlic along with braids, sauces, spreads and growing tips.

Once again, the Verona Garlic Festival proudly hosts the **Eastern Ontario Garlic Awards**, with prizes for the best single bulb, 12-variety display, educational display and braid. For Awards information call Paul Pospisil, Director, 613-273-5683.

Free entry, free parking. Open rain or shine, outdoors or indoors. Vendors welcome, spaces still available for \$ 50.00. For Garlic Festival Information call John McDougall at 613-374-2516 or email <john.mcdougall@xplornet.ca>



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Website: <http://penderharbourgarlicfestival.ca/>

THE GARLIC DIRECTORY

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

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MORE GARLIC DIRECTORY

Directory Listings, Boxed Ads & Grower Information

The Garlic Garden. Fresh garlic and garlic products. **Darrel & Anna Schaab**, Box 1727, Yorkton, SK, S3N 3L3, Ph.306-786-3377, thegarlicgarden@imagewireless.ca.

Certified Organic Seed & Table Garlic: Garlic primarily Music with some Wildfire Select, Georgian Fire, Chiloe, etc. Will ship. **Simon de Boer, Langside Farms**, Teeswater, ON. Ph. 519-357-1919, Email sbdeboer@wightman.ca.

Organic Garlic For Sale: Majestic, Georgia Fire, Georgia Crystal, German Red, Russian Red, French Rocambole, F4 Italian Red, certified organic by Pro-Cert Canada. **David Hahn, Forest Farm, Godfrey, ON.** 613-273-5545, dhahn@rideau.net.

Present your organic garlic in style in an organic cotton garlic bag. Contact **Liz Murphy at: Enviro-Threads**, 30 Simcoe St. S., Lindsay, ON. K9V 2G4, 705-328-2644. See article the Garlic News Issue #10. Email: enviro-threads@sympatico.ca

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Garlic & Garlic Products for sale. 26 sustainably-grown varieties (certification pending), 4 types pickled garlic, 8 kinds of jellies, garlic chips, gift packs. **Frances & Michael Legault, Garlic Pond Estate**, Penobsquis, NB. Ph. 506-433-8226. Email: pearlita@gmail.com.

Garlic & Saver Seeds for Sale: Grown sustainably, all-natural, environmentally responsibly. Email or write for listing & prices. **Denise O'Reilly, Hill & Dale Farm** and A'bunadh Seeds, Box 127, Cherrill, Alberta. Phone 780-785-2622. Email: smileyo@netcaster.ca

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

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

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Quarter page: \$25.00 per issue. \$75 for 4 issues, a saving of \$25.00
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Paul Pospisil, Editor, The Garlic News, Beaver Pond Estates, 3656 Bolingbroke Road, Maberly, ON K0H 2B0.

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A lesson from the past. The spread of diseases in garlic makes it more important to plant only good, healthy planting stock to prevent problems. Choose wisely.

The Bulbil Project

The Bulbil Project was started in 2009 for the purpose of learning more about growing garlic in the different regions of Canada by this advanced method. For information on this project, contact the Editor, phone 613-273-5683 or, email garlic@rideau.net



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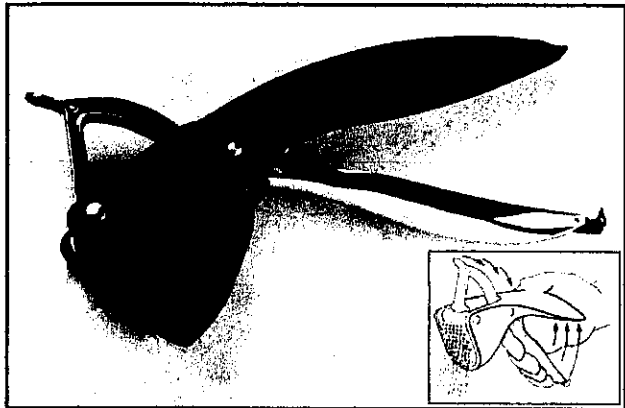
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The best garlic recipes, tips & ideas

This time, a really fine garlic gadget - the Prepara garlic press from Lee Valley

My article the Starfrit "Garlic Genius" brought suggestions such as this one from **Carolyn Tipler of Oliver BC:** "In regard to the item "Just couldn't resist another Garlic Gadget", last year we purchased a garlic press from Lee Valley Tools – brand name Prepara. It is very good. You can press unpeeled garlic four or five cloves at a time depending on size of course and get all the juice, pulp etc with very little effort. It is also easy to clean and durable, ours has been used daily for almost twelve months and is good as new. Yet another good buy from Lee Valley."



Then, **Dave Cornell from Ashton** brought one to our Garlic Field Day. I carried out a demonstration for the assembled growers. Putting 4 large, unpeeled cloves into the press and then squeezing them using the ratchet handle. Dead easy!



Well, that settled it! On our very next trip to Ottawa, we swung into Lee Valley and bought one (along with a few other unique items). This garlic press will take over from my well-worn one from Pampered Chef in our kitchen whenever I have to use more than one or two cloves.



"It is good to keep an open mind--but not so open that your brains fall out."

- Jacob Needleman

Garlic Bread from New Zealand

Suzanne Cope, New Zealand

Suzanne wrote: At a family 'do' just last Saturday, a lady was enjoying the garlic bread. I'd made it (in our bread maker machine) & buttered it, incorporating our own freshly harvested organic garlic. It really was yummy. It was nice to hear a visitor giving her unbiased opinion.

Recipe:

My garlic bread recipe is easy. Using a bread maker machine, just make a simple white loaf according to recipe and crush & chop 2 or more good-sized cloves of garlic into it. Make sure there is at least a tsp of salt in it. When it is baked, crush & chop more garlic & mix it into the butter or spread you are using. Tasty!

Now Paul, remember to worship the God who made the garlic. OK! Best wishes, Suzanne.



Garlicky Barbecued Corn

Frances Legault, Penobsquis, NB

Ingredients:

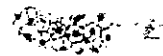
8 ears of corn, shucked
½ cup unsalted butter (soft)
2 jarred roasted red peppers patted dry
4 cloves minced garlic
1½ tbsp sherry vinegar
1 tbsp chopped fresh thyme
2 tsp kosher salt
½ tsp freshly ground black pepper
2 tbsp extra virgin olive oil

Method:

Put first 4 ingredients and two tsp of the thyme, one tsp of the salt and pepper in a food processor and pulse till blended.

When ready to grill corn, toss it in the oil, add remaining salt and pepper. Put on grill turning it about 15 minutes. Put on platter, top with butter mixture and remaining thyme.

Butter mixture keeps for a week in fridge.



*Tomatoes and oregano make it Italian
Wine and tarragon make it French.
Sour cream makes it Russian;
Lemon and cinnamon make it Greek.
Soy sauce makes it Chinese.
Garlic makes it good.*

By: Alice May Brock

Sent in by Jacqueline Chalmers, Claresholm, Alberta

More garlic recipes, tips & ideas

Buenisimo Pasta

Frances Legault of Penobsquis, New Brunswick

The garlic looks great. We are taking it a bit easier this year not going to the farmers market all the time. I hope to start up in May. Many things have been accomplished in the house and in the garage for a drying shed for the garlic, with fans and heaters. We are going to try new markets, better times, less hours etc.

Ingredients:

2 tbsp extra virgin olive oil
1 lb. Italian Sausage, casings removed and crumbled
½ tsp red pepper flakes
½ cup diced red onion
8 cloves minced garlic
1 28 ounce can Italian style tomatoes (I use home grown preserved) drained and coarsely chopped
¾ cup heavy cream
¾ cup Half and Half cream
½ cup roasted peppers
¼ cup black olives
1½ tbsp minced parsley
Grated parmesan cheese
12 ounces pasta

Method:

Heat oil in a heavy skillet, med. heat. Add sausage and crushed pepper flakes. Cook until sausage is no longer pink, about 7 minutes. Add onion and garlic and cook till onion is tender, stirring frequently. Add tomatoes, creams, roasted pepper and olives. Simmer until it thickens slightly. Cover.

Cook pasta. Drain. Bring sauce to a simmer, add pasta to sauce and cook for 2 minutes.

Put on plates sprinkle with parsley and Parmesan.

This is a really addictive recipe. You can use shrimp, turkey sausage or change the cream to milk. Bon Appétit.



SEAFOOD LASAGNA

Frances Legault of Penobsquis, New Brunswick

Here is a delicious lasagna recipe. We had seventeen people over for dinner on Saturday, and they all wanted the recipe. Frances.

Ingredients:

1 Vidalia onion chopped
3 tbsp extra virgin olive oil
2 tbsp and ½ cup of butter
½ cup of chicken broth
1 bottle of clam juice
8 cloves of garlic minced
1 lb scallops

2 lbs of seafood chowder mix
¼ tsp white pepper
½ cup of white flour
1½ cups of milk
½ tsp salt
1 cup heavy cream 35%
½ cup grated Parmesan cheese, divided
1 small package frozen spinach, thawed and well drained
9 lasagna noodles, cooked and drained
500g mozzarella cheese, grated

Method:

In a large frying pan, slightly cook the onion and garlic in olive oil and 2 tsp butter until done. Stir in chicken broth and pour in the clam juice, heat until it boils. Add the scallops, shrimp and seafood chowder mix sprinkled with pepper, return to a boil.

Set heat to med-low, uncovered let it simmer for 4-5 minutes or until shrimp turn pink and scallops are firmer, stirring smoothly.

Drain, reserving cooking sauce, set seafood aside.

In another skillet, melt ½ cup of butter, stir in flour until well blended. Don't allow butter to brown. Mix milk and reserved seafood sauce gradually adding to the skillet. Always mix in the same way (left or right not both). Add salt and pepper bring to a boil then lower heat immediately. Cook a bit more and stir for 2 minutes. Until thickened. Remove from heat pour in cream and ¼ cup of Parmesan cheese.

Mix in ¾ cup white sauce into the seafood concoction. Spread ½ cup white sauce in a greased lasagna pan. Top with noodles spread the spinach over the noodles. (Remember to drain the spinach well before spreading) Spread half the seafood preparation and 1¼ cup of sauce. ~~Repeat the layer pattern. Lay the last layer with remaining~~ noodles, seafood sauce and spread evenly the rest of the grated mozzarella cheese.

Put in oven, bake uncovered for 35 min. at 350 degrees. Cheese should be nice and brown. Cool for 20 minutes and serve.

Serves 10 large portions



So what have we learned in 2065 years?

"The budget should be balanced, the Treasury should be refilled, public debt should be reduced, the arrogance of officialdom should be tempered and controlled, and the assistance to foreign lands should be curtailed lest Rome become bankrupt.

People must again learn to work, instead of living on public assistance." ... Cicero, Rome, 55 BC



