



# ***THE GARLIC NEWS***

**Connecting the Canadian Garlic Network!**

**Issue 34 Winter 2012-13**

## ***Winter Tasks: What do garlic farmers do in the winter?***

### **Go to Florida, right?**

Wrong, 100 % wrong. Farming is a 12-month of the year, seven days of the week, 24 hours of the day operation. If you own livestock, they need attention, every day. Even if you don't own livestock, winter is still a busy time on the farm. Yes, you can book a 2-3 week holiday south in the winter, but chances are, you'll have to hire a "farm-sitter" to "sit around" and do the chores while you're away. "Well, I grow garlic and it doesn't need any attention over the winter since it rests." Wrong, again. So what jobs need doing while your garlic is resting?

### **Winter is the time to do those jobs that you don't have time for in the summer**

#### **Good Housekeeping**

Did you put your garden to bed last fall and service all those tillers, mowers and other engine-powered tools that you use only in the summer? If not, put a heater in the shed and do it over the winter. It's much better to do it now since spring tasks won't let you do it "next year".

Buildings need to be repaired or modified. Replace broken windows, put up a shelf or two, hangers or nails to make your jobs easier, add that extra electrical outlet, change all bulbs for energy efficient ones, and, do a little housekeeping to put things where they belong.

Check and organize your tools.

Equipment repairs. Do those little tasks that will have your machines ready for spring. For those beyond your time or capabilities, load them up and take them to the repair shop.

Hand tools. Sharpen hoes, replace broken handles, and get rid of those that you'll never use.

Garden hoses and fittings. These are notorious for springing leaks when you go to use them in the spring. Mark the good ones, take the faulty ones to the dump and make a shopping list for spring.

Need more drying racks for your garlic? Build them now.

What about those little things? Bags, containers, ties, labels and other marketing needs? Get them now.

#### **Good Bookkeeping**

Finish your harvest and planting paperwork. Put the rough notes into readable form and file them in a system where you can easily get at them.

Organize your files. If you have most of your records on computer, print off those that you'll need in the field or garden and put them in plastic jackets in a 3-ring binder.

Pay particular attention to your sales versus costs records. If you're losing money, you're doing something wrong. Find out what it is. The difference between a profitable operation and one that loses money is a good set of books.

Prepare easy forms to use for your rough notes in the field.

#### **Good Business Planning**

Review your business plan and amend it as needed. Sales determine whether you should expand your operation, cut back or hold the line. Compare current year with previous ones to get an idea of whether you're meeting your aims.

Never grow any more than you can sell.

Review the balance between garlic and other market vegetables. Add where you had a shortfall, cut back on those where you had a surplus. Don't grow any more "emotional" vegetables than you can afford to throw out. They just take up space.

A good balance is 1/3 garlic and 2/3 other vegetables.

#### **Good Reading**

Your best reading is the old growing instructions and gardening books that you have on your shelf or in your files. Read them again to find the things you missed before.

Don't waste money on those glossy gardening mags that give you lovely colour pictures but little useful information. You're better off to read seed catalogues as these at least give you some gardening information.

#### **It's also smart to pay the taxman**

Doing your income tax return yourself tells you a lot about your farm business. A good farmer does his own tax return.

**BUY LOCAL, BUY ORGANIC, BUY CANADIAN**

**IT MAKES HEALTHY BUSINESS SENSE**

**The Garlic News**  
**Connecting**  
**The Canadian Garlic Network**  
**Issue 34 Winter 2012-2013**

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*Back issues to complete your set are available.*

**Advertising inquiries welcome.**

**ABOUT THE GARLIC NEWS**

The *Garlic News* is a non-profit membership newsletter produced in print copy. Started in 2004, it carries on from where its predecessors, the *Garlic Newsletter* and *The Voice of Garlic* left off. It is distributed by mail to members. 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 enable growers to save copies in a standard 3-hole binder. Back issues are available both in single copy and 1-year sets.

**EDITORIAL POLICY**

The purpose of the *Garlic News* 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 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.

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Deadline for Spring 2013 Issue is March 4

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*Enclosed: Early Bird Renewal Form only for memberships expiring in 2013*

## Notes from our garlic patch

Congratulations to **Scot MacLise of Prince George, BC** on becoming the 700<sup>th</sup> member to join the Garlic News growers' network!

### Extra Large Winter Issue!

We had to add extra pages to the Winter Issue due to the volume of articles and informative letters sent in by members. Thank you to all for your contributions. It will make great reading over the winter (and don't forget to read some of the great information in back issues as well!).

### Garlic News Christmas Gift Special

The response to the Gift special sent out in November was just great. Gardeners reading them will appreciate your gift for years to come. Back issues of the Garlic News contain information just not available elsewhere.

### Correction, date of 2013 Verona Lions Garlic Festival

The correct date for the festival and the Eastern Ontario Garlic Awards is Saturday August 31, 2013, NOT September 7 as stated on page 3 of Issue 33 of the Garlic News. Yes, folks, the garlic guru sometimes gets it wrong, too. That's the price of being human. Thank you to **John McDougall of the Verona Lions** for setting me straight.

**How much freezing can garlic take?** *Since there doesn't seem to be much information on this topic, I started a small experiment by freezing some garlic planting stock outdoors and some in the freezer. It will be planted to see how much comes up. Look for a first report in about a year's time. Editor*

### More on Turban Behaviour

The 2012 Garlic Performance Comparison Table on page 14 shows the results for the Turbans, Argentine #4 and Luciano's Sicilian separately from the same cultivars grown from cloves. The results were remarkable; Argentine #4 rounds produced bulbs averaging Super Jumbo and the crop from L. Sicilian rounds gave bulbs over 3" diameter, averaging 101.4 grams. See also Susan Joiner's letter, page 19 regarding Chinese rounds. The reason why the Turbans sometimes produce large rounds rather than divided bulbs from clove-planted garlic is unclear; what is clear is that these rounds result in a far larger crop than do cloves. If that secret would just reveal itself, growing huge bulbs would be a regular occurrence in the garlic gardens!

### 2012 Garlic Crop in Eastern Ontario

Every year of growing garlic has its own revelations and the 2011-12 crop season was no exception. It started with an unusual fall 2011 emergence of some cultivars shortly after planting. Frost and winter freezing touched the tips showing through the mulch but didn't kill the plants.

Spring 2012 came two weeks early, with the snow gone and garlic growing on March 17! Artichokes, Porcelains, Asiatics were poking up and the Turbans, which had emerged the previous fall, were already at 4-leaf stage. Even the late emerging Rocamboles were all growing before the end of March.

A hard frost on March 27 nipped the tender garlic tips but did not appear to do serious damage.

April, without the expected showers that bring the flowers, fluctuated between hot days followed by several sessions of frost. The leek moth was enticed into flying early and then, many of them must have succumbed to the cold, as there was very little evidence of damage through to harvest.

By May, it was evident that a drought was occurring – only one good rain all month. June followed with more hot, dry days, again, only one good rain at mid month. At our own farm, the ponds and our little creek dried up, making irrigation near impossible.

Then, the combination of heat and drought brought on a premature, early harvest. While some cultivars, namely in the Artichoke and Turban Groups thrived, others like the Rocamboles and Purple Stripes dried out prematurely. There were plenty of examples of the condition known as "Waxy Breakdown", with loose clove wrappers and translucent, waxy cloves.

Overall, crop of Porcelains and soft necks was better than most years but the Rocamboles were a crop loss on garlic farms unable to irrigate.

On the positive side, Leek Moth numbers were down and the damage minimal.

I had no reports of the Bulb & Stem Nematode. This was to be expected since this eelworm is most active during wet periods. With the soil dry and parched, they no doubt hunker down and wait for better conditions. Growers should remain vigilant to re-emergence as any nematodes left in the soil can explode a thousand fold into epidemic numbers in a year of wet conditions.

With a good crop overall, there appeared to be more local garlic available over the summer and fall. However, I received more than the usual numbers of complaints over poor quality of the local product compared with imports. Checking out some of these reports, I was dismayed to find dirty, incompletely cured garlic, garlic with damage and evidence of disease and even garlic braids that lacked the appeal of clean food. At the same time, food and specialty stores were carrying very attractive, healthy looking garlic from Argentina at even more attractive prices, presenting a formidable challenge to local garlic.

While a strange weather year may bring problems, it has advantages such as less damage from some pests and diseases. With water levels still down in the region, the 2012-13 crop could see new problems as well.

## A clove here and there

### 2<sup>nd</sup> Annual Chilliwack Garlic Festival

The Chilliwack Progress reported a successful garlic festival at the Moran's Fantasy Farm near Chilliwack, BC.



**Gary and Lisa Moran** share by donating a portion of the festival proceeds to the Chilliwack Schools Garden Program.

*Editor: Well done, folks! The garlic bounty should be shared.*

### More on wasting tax dollars on a favoured few

Government grants to some farmers and not to all continue to cause problems to farmers. **Ted Maczka, the Fish Lake Garlic Man** called my attention to another article in the Grower magazine where the GGAO blatantly boasted about a government-funded research project on growing garlic from bulbils. Ted has been doing work with bulbils for many years and freely sharing the information. He found it distasteful that the results of the taxpayer funded bulbil growing trials by John Zandstra at Ridgetown College were made available only to the GGAO, not to garlic growers.

*Editor: Well, Ted, corruption is not the exclusive domain of 3<sup>rd</sup> world countries. It is alive and well in Canada.*

### Skin Blotch or Bulb Canker

This year for the first time in 12 years **Vivian and Ernest Skakun of Blue Malva in Edmonton, Alberta** were not vendors at the Andrew Garlic Festival. It has been a humbling experience. For years, Blue Malva proprietors took first or second prize for the biggest garlic, the three-garlic category, the craft or novelty category, and the fall category. The crop loss this year was 95%. On average production has been 15 pounds of garlic for every pound of garlic planted. On the advice of Robert Spencer, a Horticultural Specialist, Vivian Skakun sent samples of garlic to Brooks, Alberta to Dr. Michael Harding. The results from Plant Pathology indicate that the causal agent to be *Embellisia allii* which causes a disease called "Skin Blotch" or "Bulb Canker" that affect garlic, onions and leek. According to Dr. Harding, this is the first case reported in Alberta. The crop looked good in June, but before the end of the season excessive rains contributed to a crop failure.

*Editor: The first edition of the Compendium of Onion and Garlic Diseases lacked a section on *Embellisia allii*, a microscopic fungus. This deficiency is remedied in the second edition.*

## Spotted on the Web

### Argentina: Garlic prices to triple this year

After a long period of having to deal with low prices, due to overproduction in China, Argentinian garlic producers in San Juan are looking forward to better days. According to estimates, the price per crate (depending on type and quality) will be between 19 and 25 dollars. Last year, an average crate would fetch a maximum of 8 dollars.

### Garlic sales increase in Serbian village after vampire warning

Sales of garlic have reportedly rocketed in Western Serbia after a local council issued a warning that a vampire is on the loose. The notorious vampire is said to have lived in the old watermill, where he drank the blood of anyone who came to collect grain.



### Garlic, wooden crosses and stakes ready: Serbian villagers say vampire on the loose

Get your garlic, crosses and stakes ready: a bloodsucking vampire is on the loose. Or so say villagers in the tiny western Serbian hamlet of Zarozje. A local council warned villagers to put garlic in their pockets and place wooden crosses in their rooms to ward off vampires.

### Italian 'vampire' discovered in Venice

Researchers in Italy believe that they have found a female 'vampire' buried with a brick between her jaws to stop her feeding on the victims of a plague that hit Venice in the 16th century. University of Florence anthropologist Matteo Borrini said the discovery demonstrated the medieval belief that the creatures were behind the spread of mass pestilence.

*Editor: Sure glad that we have garlic braids hanging in the house. Haven't seen a vampire in years, but, -- maybe its time to lay in a stock of wooden crosses and stakes, just in case!*

### Appeal in €1.6m garlic fraud case begins

The Dublin fruit importer who was **jailed for six years** for passing off Chinese garlic as apples to avoid paying high customs costs will start his appeal tomorrow of a sentence that his family have described as "outrageous". Paul Begley, from Rathcoole County, Dublin, was sentenced in March after he admitted that he avoided paying €1.6m in garlic import duty.

We get calls and letters, from across this vast country - - -

**In Memoriam**  
**Carye Rebecca Osmack**  
**March 22, 1938 - Oct 27, 2012**  
**Beloved wife of Robert (Bob) Osmack**  
**of Yorkton, Saskatchewan**

*Editor: It was with dismay that I learned of Carye's passing by a phone call from Anna Schaab. Bob, we offer condolences from all your garlic friends and associates to you and Carye's family.*

**From Victoria, Loves Cooking with Garlic**

I live in a condo here in Victoria so I will never be able to grow garlic but I sure love cooking with it. I am very interested in your newsletter and hoping that you will sell me a copy before I make my mind up to subscribe. I would love to visit Salt Spring for the garlic festival and hoping to find a grower who would allow me to make a couple of garlic braids. At one time back in southern Alberta, I use to braid my onions too. I like the beautiful large purplish European type garlic and it just kills me this time of year when I have to break down and buy that horrible Chinese stuff. I buy Salt Spring garlic at Market On Yates when in season and it super expensive. Looking forward to hearing from you. Garlicky yours, **Linda Matson**

*Editor: Well, first off, I am in Ontario (a misplaced Saskatchewan farmer who couldn't find his way home due to memory loss in his old age). Dan Jason at Salt Springs is an "email friend" and spreading the gospel of garlic by posting Garlic News information on his website. Living in a condo, you too can grow "window sill garlic" in place of those geraniums that do little more than stink up the house! Especially in Victoria where all you have to do is to look at a seed packet and it will grow you a crop! Attached some pages from the Garlic News to whet your appetite and to join this fine group of garlic lovers across Canada. Paul*

**Famous Grandma spreads garlic as well as the gospel**

**Amelia Hodder of St. John's, Newfoundland,** wrote: I received the latest Garlic news and sat down and read it right way—only to find my face on the back page. I told Kathy and she said, "*We're famous!*"

I am posting a cheque tomorrow for a subscription for my granddaughter in Richmond Hill, ON. She has just bought a new place and has a lovely back yard and plans to have her kitchen garden and grow vegetables. I told her I would buy her first sowing of garlic if she will get a nice bed made for it. By next spring, she will be getting her garden started. She will get her "garlic starter" from me in the fall of 2013.

My eldest daughter, Winifred has a larger bed of garlic than Kathy's. They had loads of scapes and cut them off in June. I gave her and her husband their start also, and also Graham and Sylvia who have been growing theirs since 2008.

*Editor: No more words necessary!*

**Shaker Source**

I really enjoyed the garlic field day and came away with some new knowledge. Thanks to both you and your good wife for hosting. While I was there, I either saw or someone spoke of glass saltshakers with a small d-handle on them. I am trying to find a supplier but have had no such luck. Can you be of any help? Yours in garlic, **Dave Gilhooly**

*Editor: Dollarama sold these a few years ago, 2 for \$1.00. Some stores still have them but most of the Dollaramas now carry the plain, capped ones at 3 for \$1.00. Either works well for salt or powder but the capped ones are better for both keeping the moisture out and slowing down the loss of flavour.*

**Garlic Price 2012**

What is garlic selling for per pound or kilo? I have excess garlic that is a mixture of cloves and bulbs and several people want to buy it. Thanks. **Alex Oliver, Alberta.**

*Editor: Prices vary considerably depending on whether you are in the city or country, or whether its seed or table, quality garlic, commercial grade or garbage. City prices tend to be considerably higher than rural areas.*

*Here are some examples from 2012 (all retail or direct sales):*

*Seed garlic, certified, Canadian grown. \$3.50 - \$4.00 per bulb.*

*Seed garlic, seed catalogues, imported. \$20.00 - \$30.00 per lb.*

*Table garlic, organic, handcrafted, clean, attractive. Colossal bulbs, \$4.00, Large bulbs, \$3.00, Med bulbs, \$2.00. By the pound, \$12.00-\$18.00.*

*Commercial grade Music, field-grown, mechanically harvested. \$4.00 - \$7.00 per lb.*

*Dirty garlic, just pulled from the ground, dried and sold. \$0.75 - \$1.00 per bulb.*

*Processing garlic, about \$0.50 to \$0.75 per lb.*

*And, of course, Chinese garlic still holding at \$0.25-\$0.50 per lb. Don't know if that helps but you have to get the "feel" for your local market.*

*We sell our "best of the best" seed garlic from the organic performance trials at \$3.50 per bulb, seconds at a discount of \$1.00 - \$1.50 per bulb. I package the latter in Grah Bags of 100 cloves or equivalent, \$20.00, a great buy for quality seed garlic.*

**Planting by moon phases**

**Peter Collis of Stittsville, ON,** asked: I still have not planted the fall garlic. According to the calendar there is supposed to be a full moon on the night of the 15th. When should I plant the garlic, on the morning of the 15th or do I wait until the day following, on the 16th? I think I need all the help I can muster.

*Editor: Planting: We started early, only because our timetable didn't allow planting by the October moon phase this year. Full moon this year falls on October 29th (new moon is October 15th). So, according to practice, you would plant your root crops (garlic included) starting October 29 and in the week following. The September full moon was a bit too early for planting and we took a risk, realizing that some garlic would be up before freeze up.*

*(Letters continued on page 18)*



## Tales of the Stinking Rose from the Wild Rose Country

**In pursuit of identifying OMA's  
Gourmet Garlic -- and, learning  
some ins and outs. Chapter 2, Garlic  
Tour August 2012.**

*By: Liz Tobola*

Any questions please feel free to contact me, **Liz Tobola**, direct at [OMAsGarlic@platinum.ca](mailto:OMAsGarlic@platinum.ca)

Well, it just so happened I had an excuse to travel south and east this year. The three garlic farms I contacted enthusiastically accepted my visit.

**Montana Gourmet Garlic, Stevensville, Montana**, was our first stop. Christin and Art Rzasa have a beautiful place nestled in the Bitterroot Valley. We arrived to 100°F temperatures but soon took no notice as we engrossed ourselves in conversation. We took a lovely stroll to the garlic garden and curing shed. I was amazed to see such a small plot where 6000 bulbs had been planted. Even more amazing the gorgeous strings of garlic hanging in the shed. The bulbs so uniform and a nice size. *What's the secret?*

Back at the homestead Christin showed me her tools for making dehydrated garlic: a commercial garlic peeler, a simple food processor for slicing and a good-sized dehydrator. All these are taken to a commercial kitchen along with the garlic to be processed. A commercial kitchen is a must if you are selling processed food commercially. (Same in Canada). Upon our leave we were presented with a gift of the farm, homemade chèvre.

Visit their web site: [www.montanagourmetgarlic.com/](http://www.montanagourmetgarlic.com/)

**Railway Creek Farms, Madoc, Ontario** was our second farm tour. Elly and Grant Blanchard and Elly's mom Jean farm two locations a couple miles apart in/near the Hamlet of Cooper. The country side is astounding. They're just back from a garlic festival and we arrive to a spread of dazzling garlic braids. Up in the barn loft are hundreds of strings of garlic. Again the bulbs were so uniform and a nice size.

*What's the secret?*

Down the road we go to tour the garlic and vegetable gardens. There is an array of vegetables and some fruit. We munch on some late asparagus, a few tomatoes right off the vine and get treated to a fresh picked watermelon. The conversation is non-stop but we must take our leave and are presented with a gift of garden, cucumbers and tomatoes.

Visit their website: <http://www.railwaycreekfarms.com>

**Beaver Pond Estates, Maberly, Ontario** is the final location on the garlic tour. How could I not go visit The Garlic Guru while in Ontario? Paul and Mary Lou Pospisil have wonderful oasis tucked away in Lanark County. We start off with coffee enhanced with their maple syrup, amazing! And Paul's homemade cookies, hmmm. A tour of the curing porch is next. The bulbs are smaller than the first farms. But, then it dawns on me: these are seed bulbs, so many different varieties! The bulbs are beautiful. *What's the secret?*

Off to visit the gardens; we traipse through many different areas, an assortment of fruits, vegetables, herbs, flowers, bushes, trees. Again, we get to eat fresh tomatoes off the vine. Conversation was endless but it was time to go. We leave with a gift of their garden including tomatoes and a variety of seed. Time to reveal the secret from what I gather; *all three farms rotate the garlic plots, use green manure crops, two are using a foliar spray (kelp and fish emulsion), the other a healthy spreading of cow manure and lastly but not the least good healthy seed selection.*

The green manure crops vary some what between farms:

- 1) "buckwheat and oats, sometimes also field peas, although you actually have to plant them. Scattering won't work. We've also used annual rye, which has a terrific root system and so adds a lot of humus to the soil."
- 2) "after you tilled the fall rye in, let it sit for a few weeks then sow buckwheat three times over the summer...once the grasses are gone, the wire worms ought to disappear as well." (The fall rye appears to act as a natural pesticide)
- 3) "use mustard, either alone or in combination with buckwheat, three to four plantings the summer before the garlic goes in... the main concern is avoiding contamination with the Bulb and Stem Nematode".

A big thanks to all the farms! We had a wonderful time and learned more than can be written here. Our picnics made us feel like high-class travellers with your gifts of farm and gardens. Another conclusion from all the places I've been; Garlic people are marvellous!

Back at the homestead mid-August, it was time to start weeding out the culls and that quickly turned into harvest. I had planted over a month's spread so harvest followed suit, sort of. In between all of that, I had a reminder about the **Andrew Garlic Festival**. Woohoo! I finally can check it out...and, since the garlic will be cured by then, I may as well rent a table. Mid-August to mid-October became a blur as I harvested, worked the day job, harvested, away another 1 ½ weeks' vacation, day job, quit the day job 60km away, harvested, started the new job 2km away, harvested, Thanksgiving weekend in the mountains, day job, cleaned and prepped garlic, figured out what I needed for the festival (with a little help from my friend Paul...yes, the Garlic Guru), packed the trailer sort of, oh...need some garlic powder...grind, fill jars okay I'm ready, maybe. We leave at 8:30pm; we arrive at 1:00am. Luckily they let us park on site. We sleep for a spell then wake up...where are all the people? Wrong arena. LOL, luckily we're just a few blocks away. We had a great time! Lots of talking to people. A few questions I'm not sure of: "Is this winter garlic?" "Is this purple garlic?" We had repeat customers and one repeat un-customer. Sold a bunch of garlic and powder. Had after-hour sales at the evening banquet, along with a most spectacular Ukrainian dinner (OMA's Gourmet Garlic in the mashed spuds) and one dance. We crashed early, spent from the last 24 hours, or was that 42 hours? Did we make or break? Overall I think not. Will we do it again? You bet!

## Garlic Tasting in Camrose, Alberta

By Alex Oliver, Prairie Horticulture Certificate, Master Gardener

On September 15, 2012 nine enthusiastic participants met on Oliver's back deck to take part in a garlic tasting and potluck.

Of the seven varieties of garlic I grew this year, I chose three varieties, a Porcelain, Magical; an Artichoke, F4 Italian; and a Rocambole, Purple Ukrainian. We tasted them in that order.

I used two bulbs each. I trimmed the tops of the bulbs with a razor knife, placed them in a muffin tin tray, and drizzled about two teaspoons of extra virgin olive oil on each bulb. The bulbs were roasted at 400 degrees Fahrenheit for 35 minutes.



Alex Oliver gives instructions on procedures for taste testing.

The participants were asked to select Magical first using a small fork and spoon to collect enough to smell and taste. They wrote their descriptors of the smell and then tasted the garlic making sure that they rolled it around in their mouths so that they could get as much variety of taste as possible. They then wrote their descriptors for taste.

We cleared our palates using water and crackers. Cleansing the palate in this type of taste test is not as serious as it is for tasting raw garlic. The heat in raw garlic can temporarily prejudice ones taste buds. Cooking the garlic eliminates most of the bite and leaves just the true flavour. Then we repeated the procedure for the other two varieties. Describing the bouquet and taste of food is often problematic. Trying to describe garlic without saying that it tastes like garlic is a challenge. I provided a set of flavour and taste descriptors for all types of food if the participants felt they needed assistance in that area. These descriptors did not identify specific foods.

Although there is a diversity of descriptors from all participants, there are agreements. The Magical and Ukrainian were given similar adjectives that centred on earthiness; whereas the participants definitely felt that the F4 Italian had more of a sweet aroma and taste. What was everyone's preference? Purple Ukrainian received one vote. Magical received three votes and the F4 Italian was the winner with five votes.

The overall favourite, F4 Italian, appealed to the participants' sweet tooth. Its smooth texture and rich balanced flavour placed it as the winner as well.

One observer said about the F4 Italian, "I liked the subtle play of this taste experience."

Here is a summary of the results:

Variety	Aroma	Taste
Magical	smoky; green grass; like fresh bread; pleasant; like potatoes; earthy; nutty; buttery	Small aftertaste that sits on top of original flavour; earthy; astringent; chalky; little heat; starchy; creamy
F4 Italian	Milder than Magical; sweet; tangy; like pumpkin/clove; woody; slight fruity; like candy	Sweet with a soft texture; smooth; piquant; somewhat acidic; initially sharp and then softens; rich; mellow; dulcet; yummy
Purple Ukrainian	Chalky; earthy; like Magical; tickled the nose; full garlic smell; sweet oily odour; somewhat oniony	Pleasant aftertaste; like licorice; a bit soapy; changes from mild to sharp; pungent; pine taste

As we discussed our experience over vegetarian potluck, we remarked that the whole experience was enjoyable. We learned a lot about concentrating on aromas and tastes. We realized that we were not used to using these types of descriptors. Food tasting is a challenge. One participant noted that she might have chosen a different variety on a different day.

This type of event is easy to organize; and it not only makes one aware of the subtleties of garlic, but also, it provides a vehicle for socializing and discussing one of the indispensable aspects of life – food.

### To a garlic

An ode by: Alex Oliver

*Fairest of all the alliums, with a perfume that outflows, take your pride in being named the noble stinking rose.*

*It's always in your strength and always in your worth, that all the power you offer comes from mother earth.*

*Each fall in her bosom, I gently fold you in, and wait with restless longing, for the promise to begin.*

*The promise of enamoured joy, the promise to fulfil, a hunger for the best of life, with comfort and good will.*

*I patrol with anticipation, for the first leaves in May, and guard each darling shoot as it adds to the display. And soon a field of scapes stretches for the sky, all with curling keenness connoisseurs will not deny.*

*What is this glorious nourishment? This gastronome enchantment, like an alluring temptress, lifts my taste buds to enhancement.*

*And lo, the August bulbs are gently then awakened, to reveal all their glory of flavours all unburdened, cured in marvellous prairie air, that seals the perfume dear.*

*And hides the wondrous flavour for later to appear. You've put your claim upon us, you've awestruck all our world. You'll enhance our culinary joy in recipes yet unfurled.*

## Garlic Festival News

### 14<sup>th</sup> Annual Garlic Festival in Andrew, Alberta

By: Vivian Skakun

Andrew's 14<sup>th</sup> Annual Garlic Festival, sponsored by the Andrew Agricultural Society and the Andrew Community Centre Association, was held October 13, 2012. This one-day festival was full of activities both in Andrew's Community Centre and in the Town of Andrew. It takes the support of the whole community and work of many people to guarantee success. This team of people included former Premier Ed Stelmach and his wife Marie who lent a hand in support of the Lion's Club Pancake Breakfast. The Rainbow Club Seniors did the Pyrogy Lunch.



Vivian Skakun of Blue Malva talks about growing garlic

There was something for every age group. Hay rides, children's activities, kids dance party, entertainment in the main hall, Beer Garden, all day entertainment, door prizes, mini farm raffle draw, perogy dinner and finally a banquet, dance and a silent auction in the evening.



Sally Salamakha and Charlie Chesnok, mascots for the Garlic Festival were the creation of Terry Livitski.

The Farmers Market included all kinds of farm products, garden produce, garden preserves and crafts. The number of garlic vendors selling just garlic included Natalie and Fred Hay from Spruce Grove, Ray and Denise Jalbert from St. Paul, Liz Tobola from Aldersyde and Gordon Ralph from Myrnam. Vendors selling garlic as well as other things were Vivian Politylo from Leduc County and the Hairy Hill Hutterite Colony – all these vendors were located in Alberta. This year for the first time in 12 years Vivian and Ernest Skakun of Blue Malva in Edmonton, Alberta were not vendors at the Garlic Festival

Vivian Skakun did a presentation on garlic growing, provided an information sheet on growing garlic and answered any questions asked. The presentation was entitled: "Garlic Growing" The information included how to grow garlic - preconditioning required, planting practices, harvesting and curing practices, required storage - to

produce a good product. Marketers can sell garlic greens of soft neck garlic, garlic scapes of hard neck garlic and mature garlic. Added value braided garlic or decorated braids and wreaths are popular. Sonia Zinyk presented Vivian with a huge fall arrangement in appreciation of her talk.



Other activities related to garlic were garlic peeling contest, Bench Show with entries for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> prize including children's, adult's and senior's categories.

### 2nd Annual Toronto Garlic Festival,

By: Peter McClusky,

2012 Toronto Garlic Festival highlights included; 60 vendors including farmers, food vendors and specialty vendors; 20 food vendors including professional chefs, apprentice chefs, and farmer chefs; eclectic and delicious food choices included tosa-style garlic sashimi, grilled cheese and herb and garlic sandwiches, eggplant galette with hot pepper and cheese, puff pastry basket filled with corn/paneer medley, garlic/black bean mole with fresh corn tortillas, sisig fries (pork belly, pork cracklings, lemon garlic aioli, garlic bits, sour cream and onions), fish and chips with roast garlic tartar sauce, garlic-carrot kimchi, garlic-infused spit roasted organic suckling pig, bbq pork side ribs with garlic rub, spaghetti con aglio e olio, paella a la valenciana, deep-fried karaage (唐揚げ), bajan fishcakes with hot pepper sauce, brown butter root vegetable "cappuccino" soup with pumpkin, black velvet (wild mushroom spread with black trumpet wild mushrooms, organic baco noir wine, chives, nigella seeds, white & black garlic). for the sweet tooth the choices included tarts with frozen framboise, sweet sharp fermented black garlic & warm dark chocolate-caramel ganache, chocolate brownie with fermented garlic, garlic chocolate ice cream.

Locally made beverages included apple fall soda, cranberry ginger kombucha, apple garlic honey soda, ginger beer, and water from the city of Toronto water truck.

All the vendors were Ontario-based small businesses. Talks and demos were given by farmers, chefs, literary scholars, poets, food chemists, philosophy professors and dieticians. Topics covered included garlic growing, olfaction, Bram Stoker's Dracula, Ayurvedic medicine, garlic and racial discrimination, cooking for kids, and the history of garlic. The Garlic Breath Contest was officiated by the Ontario Science Centre using the Oral Chroma by Advanced Sensors, to measure exhaled breath in parts per billion.

"Don't Stink and Drive". Additional buses were hired and ran from the Broadview station to the festival venue every 10 to 15 minutes.

The festival received extensive coverage in the Web and local and national media.



# HCGGA – Haliburton County Garlic Growers Association



Garlic Information, Events,  
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## Just South of Algonquin Park "A planting adventure"

At 5:22 pm, Monday, December 3, 2012; history was made just south of Algonquin Park - as the last clove dove root-first, into the moist and cool sandy loam for a long winter rest. Never before has garlic been planted this late in the County and never again, as I hobbled down the row, picking up emptied containers, gloves, tools and a hot chocolate crusted mug that got me through the cooling dark evening – illuminated both ends of the row by vehicle headlights on high beams. By now, you must be wondering what kind of person does this, at this time of the year? Thank you for staying with me, I'll give you the Readers Digest version as space is short and if you do not find it interesting...so will your attention span be, so here goes...

### Thanksgiving 2012

Planting time is such a delicious time for me. Most people look forward to the harvesting and the deliciousness of harvest for food or profit. But for me, preparing the ground, sorting my stock and popping bulbil capsules and seeing next years' potential harvest, the hundreds of fine seeds of Porcelain and the mini-marble size Rocambole rounds – a few to 10 or 12 per capsule, has me dreaming like a five year old at Christmas, of the haul I wish for and expect. ~~I had created new beds (for crop rotation); well~~ enriched with manure, leaf mould, ashes & topsoil and a plan for 2500 cloves to plant. (I would like to insert here that the plan to plant buckwheat and then a mustard crop didn't materialize due to six jobs, a move back to our winter rental, bookkeeping courses and a parental medical emergency)

The rest of October and two weeks into November came and went with every weekend going to be "the" weekend. By the second last weekend in November, I had pretty much resigned myself to eating what was left of the crop that I hadn't sold or given to new growers "to try", and buy new seed next year. Four inches of fresh snow had fallen and cold temperatures were in the forecast, but I still couldn't put the organized seed into storage or start processing it.

Then, on one of my daily check-ins with mom, (my medical emergency – who is progressing nicely – rumours of her passing were premature...)

She gave me hope by suggesting instead of trying to plant the whole amount, why not just plant a few of each kind (104 sub-varieties), just enough to keep the trials going and more time to perfect my planting plan etc.

With the pressure lessened (in my mind) and an updated weather forecast of a small warm weather window, I felt the optimism grow, that maybe this could still happen. I managed to plant five rows before the six jobs, a husband, a seventeen year old with his G1 and two basset hounds fought tooth and nail to steal every minute they could from my garlic planting dream. So I covered up the remainder of the bed with black plastic and hoped the soil would remain workable enough despite the frosts/snow.

Well folks, it worked. I got double digit temperatures, the soil was perfect and I had the whole day of Monday, December 3<sup>rd</sup>, booked off...or so I thought...a drive into the high school with project parts, invoice for contract job handed in, neighbour in distress, a promised quick help and warmed up Chinese food (so I wouldn't faint from lack of nourishment), a quick drive home to pick up garlic and bassets and the first clove hit the ground at 2 pm. By 3 pm I was 1/3 done and back home to warm up, drop off dogs and pick up son from bus. Back to the planting by 4 pm where the dwindling light was replaced by first one set of high beams at the start of the planting and this was supplemented at 5 pm by the early arrival of husband with pick-up truck, tools and a willingness to help me get the last of the porcelain variety into the ground – all 35 types – in the dark. Well you know the rest, it had a happy ending and I think Dad would have been proud – I know my mom was! And why did I do it you ask???

### FOR THE LOVE OF GARLIC!!!



...Thanks Dad!  
(Charlie Robb passed in August 27, 2009)

Submitted by Debbie Barnhart (aka Garlicgirl of the HCGGA)

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To contact the Haliburton County Garlic Growers Association, Visit website: [www.haliburtongarlic.ca](http://www.haliburtongarlic.ca)  
or phone Sheila Robb, president, 705-489-4201, Email [robbsheila@gmail.com](mailto:robbsheila@gmail.com)

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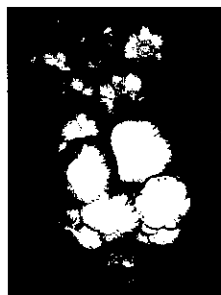
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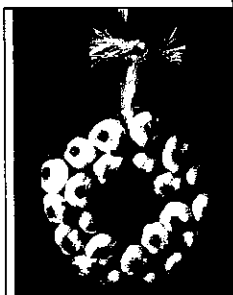
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*"Only mad dogs and Englishmen go out in the noonday sun." --Indian Proverb*

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## Garlic recipes: From Gagetown Garlic

*From Joanne Venart*

Here are some of our favourite garlicky recipes to share ... the soup recipe was given to us by a neighbour of ours who loves garlic and my daughter created the garlic bread recipe. We sell it hot by the slice at our annual Xmas in the Village Market.

### Sopa de Ajo Castellana

#### **Ingredients:**

1 1/2 tsp olive oil,  
4 garlic cloves crushed,  
1 1/2 oz prosciutto  
or 3 strips of Bacon  
1 tsp paprika  
1/4 tsp cumin  
1/4 tsp freshly ground black pepper  
1/8 tsp saffron (optional)  
2 cups chicken broth  
4 large eggs

#### **Method:**

Sauté garlic, bacon, & spices in olive oil in a large fry pan. Add chicken broth & simmer until heated through. Transfer to an ovenproof casserole dish or individual ramekins. Add eggs and poach in oven at 450 for 15 minutes. Top with Croutons or some grated cheese if desired. Makes 4 servings

### Triple Garlic Pizza from Gagetown Garlic

(Makes 2 -16" pizza's)

In a small bowl sprinkle 1 tbsp yeast over 1 cup warm water with 1 tsp sugar dissolved in it and set aside while you assemble the other ingredients.

In a large bowl, combine 3 cups white (or combination) flour with 1 tsp salt and 1 tbsp garlic bulbils (we use Music bulbils because they are so small) and 1 tbsp garlic powder. Make a hollow well in the centre of the flour mixture and slowly pour in the yeast mixture, stirring well to combine all together to make firm dough. You may have to add more water or flour until it achieves the consistency and firmness of "a baby's butt" (my mother's saying). Turn out onto floured surface and knead for approx. 10 minutes. Let rise until double in bulk (1 hr minimum), punch down and let rise again for 1/2 hr., roll out on floured board into a pizza pan shape.

In a small saucepan melt 2 tbsp butter and two cloves fresh chopped or pressed garlic. Sauté lightly and brush on pizza dough. Let sit for 20 minutes while oven is pre-heating to 450. Pop into oven and bake for 20-25 minutes and is fragrant and golden. Yummy! Add other toppings if desired.

#### **Food is the most powerful medicine available**

*"The small, diverse family farms are our pharmacies, food is our medicine." Rosemary Kralik, Maberly, Ontario*

## For after Christmas, from the garlic guru

### Leftover Garlicky Turkey Casserole

*From Mary Lou's Country Kitchen*

#### **Ingredients:**

2-3 cups roasted turkey, cut up  
1-cup gravy, or whatever is left  
Leftover peas and carrots  
2 cups mashed potatoes  
2-3 cloves fresh garlic, pressed or chopped  
Garlic salt and pepper to taste

#### **Method:**

Heat oven to 350 degrees F.

In an oven baking pan or large oven-safe casserole dish, mix the leftover vegetables with the turkey, gravy, and garlic, spread the mashed potatoes over the top, sprinkle with salt and pepper and place in oven to bake, uncovered. Bake for approximately 30 minutes or until hot. Serves 4. Makes a nutritious winter meal.

### Roasted Broccoli with Garlic and Chile Pepper

Now, for the veggies that are "good for you" after you've stuffed yourself on turkey, gravy, dressing, and Christmas pudding!

#### **Ingredients:**

2 big heads of broccoli. The whole beast, veggie style. Don't toss the stems—they're really good.  
Extra virgin olive oil  
Sea salt  
Freshly ground black pepper  
3 cloves of garlic  
1 fresh red-hot Chile pepper (optional)  
A fresh lemon for squeezing.

#### **Method:**

Preheat oven to 375. Cut the broccoli florets into more-or-less bite-sized pieces, and add to a large bowl. The stem has good flavour. Thinly slice a bit of the stem, starting from the floret side, and add it to the bowl with the florets. Add a couple of glugs of olive oil to the bowl, and then a good pinch of sea salt and several grinds of black pepper. Using your hands, toss the broccoli pieces well, making sure they're evenly coated with the olive oil and seasonings. Add the seasoned broccoli to a roasting pan or ovenproof skillet large enough to accommodate them in a single layer. Place it in the preheated oven and roast for 10-15 minutes. Meanwhile, finely mince the garlic and the fresh Chile pepper. When the florets have just begun to brown, remove the pan from the oven and add the minced garlic and Chile pepper. Toss well with a spatula, and return pan to the oven for another couple of minutes. The broccoli pieces are done when the florets are browned in spots but still slightly crunchy. Finish with freshly squeezed lemon juice.

## Garlic in the Yukon

"In the Yukon area, they are having success in growing great garlic. Is there any place where garlic cannot grow in Canada?"

**Lara Melnik, of the Whitehorse area, wrote:**

I was speaking with my mother Nellie Melnik\*\*, and she thought you would be interested to know that we have been experimenting with garlic growing up here. My neighbour Monica and I have had success with fall planting. These past two years, I have also planted in biggish black pots in the spring, 3 or 4 cloves per pot, in almost pure compost. They did very well, but of course, didn't get harvested until late August, or September. Monica had a great crop this year, and it was from a fall planting. Nice big heads, with big cloves. She primarily plants Nellie-stock, but this year she tried a handful of some other seed and it was very small.... but it does take a long time to get your own stock built up. Monica is a great gardener, and grows wonderful onions as well, and they are tough to grow up here. So she does some from onion sets, and others from seed. Surprisingly, the seeds that she meticulously plants and transplants are significantly bigger than the set onions! So, next year she says she is going to try some bulbils.



There is a woman (Ruth Lera), who lives just south of Whitehorse, (we are 30 km north, near lake Laberge) and she is hoping to grow garlic to sell at the local farmers' market. At the moment, she is trying to build her stock. And I spoke with her a few days ago about fall planting. She says she has tried many, many times with no success. She is perhaps in a slightly different microclimate from us. (Ruth Lera grows garlic by spring planting, preparing her beds in the fall. She refrigerates garlic, plants as early as possible and harvests in September-October).

*Editor: \*\* Nellie Melnik is the lady from Pembroke, Ontario who provided me with the great "Chiloe" garlic a few years ago. Her daughter, Lara and I talked about growing garlic in the Yukon. Its good to see that it's now a fact. Whitehorse has the distinction of being Canada's driest city, with the lowest rainfall. It is also warmer than most northern communities. Keep up the good work, Lara!*

## Gagetown Garlic

*By: Joanne Venart*

Hi Paul & Mary Lou. We were very excited to get our 2-year subscription to the Garlic News. Our bedtime reading of late has been going through all the back issues & they are very informative. Thank you!



*Paul Breau checks curing garlic*

Our adventures with garlic started in 2008 when we moved to the village of Gagetown, a quaint little village situated along the scenic St. John River Valley in rural New Brunswick.

We finally had the opportunity to have a really large garden plot so husband Paul decided to order 10 lbs of Porcelain Garlic from Vesey's Seeds to try. I remember at the time I thought he was crazy. After that first crop we were totally smitten, and so we decided to expand... and expand and expand!

The year before last was pretty tricky for harvesting. Being so wet here in the Maritimes, we worried about mould & fusarium and so we ended up putting our crop in a friends clean and empty poultry barn with all the fans going...it worked!

We are now marking out the beds for putting in our Main crop of Porcelain Music into the ground this fall, which along with our bulbil crop and our young crop of up and coming garlic (in various stages of development) just might put us in the 15,000 range. Small peanuts in comparison to many of your growers, but big enough to keep us out of mischief! However, the really exciting thing for us this year is that we are going to try out some of each Varietal to learn more about garlic (many thanks Al!).

Along our Garlic Journey we have met many other wonderful local growers of quality garlic. The Legaults from Penobsquis NB were the first to recommend your Newsletter and other excellent resources. As well, we have made several pilgrimages to visit Al Picketts of Eureka Garlic on PEI. Everyone we have met has been very warm and welcoming, and extremely generous in sharing their wealth of knowledge with us. It seems like we are hooked! I have included a few pictures randomly chosen. You can find many more pictures, as well as updates and recipes on our Facebook site; just look up Gagetown Garlic. we'd be happy to hear from you!

We are including some of our favourite garlicky recipes to share. The soup recipe was given to us by a neighbor of ours who loves garlic and the Garlic Bread recipe was created by my daughter and we sell it hot by the slice at our annual Xmas in the Village Market.

*Editor: Well done, Joanne and Paul. The lovely St. John Valley brings back fond memories of the time I spent there in 1963-65.*

# REPORT # P-02-2012: Performance & Yield Comparison of Proven Strains 2012 Crop

**Purpose:** To determine relative yield and performance of 40 proven strains from all Varietal Groups grown in the 2011/2012 Small-Plot Garlic Variety Trials. New strains under evaluation and Seed Saver strains are not included.

**Method:** Garlic was grown using standard organic methods. Beds were fall-planted Oct 10-31, 2011 and hand-harvested June 29- July 15, 2012. Raised beds had double staggered rows, density 3 plants/foot of row (corresponding to 87,362 plants per acre).

**Yield\* Calculation:** Extrapolated Yield = (Avg. Bulb Wt (grs.) / 1000) x 87,362 x 2.20462 x (100 % less % Loss) = lbs/acre

B-Grade garlic (<1.5") is included in harvest. % Loss column includes all losses including winterkill, non-emergence, insect, disease & animal losses and harvest damage. Losses reduce yield. Some cultivars produce doubled cloves resulting in more harvested than apparently planted.

**H: S Ratio** (Harvest to Seed Ratio) is calculated by dividing Column 5 (Harvest Weight) by Column 2 (Planted Weight).

STRAIN	Cloves Planted /(wt grs.)	Harvest Date	Bulb Harvest	Harvest Wt grs.	AvBulb Wt grs.	% Loss	Yield * lbs/acre	H: S Ratio	Relative Standing
<b>Porcelain - 10 cultivars evaluated</b>									
Majestic	79/ 741	11 Jul	79	5119	64.8	0	12,480	6.8:1	1
Millar	24/ 256	12 Jul	24	1529	63.7	0	12,270	6.0:1	2
Musical	81/ 787	11 Jul	81	4171	51.5	0	9,918	5.3:1	3
Chiloe	89/ 837	11 Jul	90	3891	44.2	+1	8,604	4.6:1	4
Mennonite	77/ 607	12 Jul	77	2812	36.5	0	7,034	4.6:1	5
Romanian Red	54/ 466	11 Jul	52	1966	37.8	3.7%	7,012	4.2:1	6
Georgia Fire	62/ 496	11 Jul	62	2076	33.5	0	6,449	4.2:1	7
Music, original	54/ 403	11 Jul	52	1707	32.8	3.7%	6,089	4.2:1	8
Leningrad	62/ 440	11 Jul	61	1934	31.7	1.6%	6,009	4.4:1	9
Pretoro	42/ 253	12 Jul	38	1117	29.4	9.5%	5,124	4.4:1	10
<b>Purple Stripe – 5 cultivars evaluated (3 Marbled, 1 Glazed, 1 Standard)</b>									
Siberian (M)	41/ 339	10 Jul	41	1431	34.9	0	6,722	4.2:1	1 of 3
Khabar (M)	49/ 222	10 Jul	48	1336	27.8	2%	5,253	6.0:1	2 of 3
Czech Broadleaf (M)	72/ 369	15 Jul	62	1764	28.5	13.9%	4,718	4.8:1	3 of 3
Purple Glazer (G)	110/ 486	8 Jul	114	4493	39.4	+3.6%	7,894	9.2:1	1 of 1
Persian Star (Std)	27/ 192	10 Jul	29	1027	35.4	+7.4%	7,325	5.3:1	1 of 1
<b>Turban – 4 cultivars evaluated</b>									
L. Sicilian from rds	16/442	29 Jun	16	1622	101.4	0	19,525	3.7:1	rounds demo
Arg #4 from rds	11/ 240	29 Jun	14	929	66.4	+27%	16,231	3.9:1	rounds demo
Luciano's Sicilian	43/ 358	29 Jun	43	3326	77.3	0	14,897	9.3:1	1
Argentine #4	110/ 690	30 Jun	99	3674	37.1	0	7,148	5.3:1	2
TT5V	50/ 273	1 Jul	49	1842	37.6	2%	7,095	6.7:1	3
Chinook	44/ 228	30 Jun	44	1123	25.5	0	4,916	4.9:1	4
<b>Asiatic – 1 cultivar evaluated</b>									
Pyong Vang	29/ 174	4 Jul	29	1143	39.4	0	7,591	6.6:1	1 of 1
<b>Artichoke – 8 cultivars evaluated</b>									
Wettersgren	45/ 216	4 Jul	46	2642	57.4	+2.2%	11,305	12.2:1	1
Sicilian Gold	55/ 353	6 Jul	54	3207	59.4	1.8%	11,232	9.1:1	2
Endurance	79/ 204	6 Jul	79	3751	47.5	0	9,145	18.4:1	3
Transylvanian	79/ 247	4 Jul	75	3380	45.1	5%	8,246	13.7:1	4
Kettle River Giant	78/ 255	4 Jul	78	2754	35.3	0	6,800	10.8:1	5
Red Toch	74/ 302	1 Jul	67	2612	39.0	9.5%	6,795	8.6:1	6
Baba's Chesnek	75/ 274	4 Jul	76	2564	33.7	+1.3%	6,602	9.4:1	7
Korean Purple	50/ 241	4 Jul	48	1688	35.2	4%	6,502	7:1	8
<b>Silverskin – 3 cultivars evaluated</b>									
F40 Sovereign	77/ 298	11 Jul	76	2317	30.5	1.3%	5,795	7.8:1	1
Early Silverskin	54/ 179	8 Jul	52	1460	28.1	3.8%	5,202	8.2:1	2
Silver Rose	97/ 254	11 Jul	97	2444	25.2	0	4,853	9.6:1	3
<b>Rocambole – 9 cultivars evaluated</b>									
L'il Auntie	126/ 632	9 Jul	114		39.1				Rocamboles were all declared a crop failure due to waxy breakdown, an abiotic stress caused by high temperatures.
Carpathian	83/ 379	9 Jul	77		27.4				
Hungarian	90/ 700	9 Jul	97		26.7				
Spicy Korean Red	29/ 155	8 Jul	31		26.7				
German White	50/ 211	8 Jul	50		26.1				
Reliable	60/ 264	10 Jul	58		25.2				
Rupert's	40/ 130	10 Jul	41		24.8				
Russian Red	31/ 114	9 Jul	31		22.4				
French	40/ 155	8 Jul	42		22.1				

Comments: Very early spring followed by alternating cold & hot weather reduced insect (leek moth) damage. Very high heat at harvest caused waxy breakdown, especially in Rocamboles and Purple Stripes. Turbans and Artichokes performed better than usual.

## Vampire Garlic

In June, **Karen Poce of Chesley, Ontario**, asked: "We have just finished scaping and again this year, I have more of this odd looking garlic from outer space growing. Some have 2 scapes coming out of the plant others lean one way to accommodate the extra baby leaves shooting up out of the inner-leaves, some have no scapes and are just a green fan of leaves. A few last year to almost half the crop this year.

*Editor: I think you have a vampire attacking your garlic with a "divide and conquer" approach. Send me a couple of bulbs from these weirdoes of yours. I'll plant them to see if I can replicate the effect. It's like nothing I've ever encountered.*



### It's always something

By Karen Poce

When it comes to garlic, to quote the great Gilda Radner playing Rosanna Rosannadanna on Saturday Night Live "it's always something. "It's either rained too much, or not rained enough, it's too hot, or not hot enough, there's too much snow, or not enough snow, the list goes on and on and let's face it, you just never know!!!"

I've been growing garlic here in Grey-Bruce for close to 20 years. Every year I think, yes, I've got it together and then, bam! Something happens and I have no idea why, how or what to do about it and this summer was no exception.



I planted in the fall the same as always, turned under my cover crop of buckwheat then added some well rotted compost from my neighbours' sheep. Dug each hole and planted by hand my 1500 cloves, said my yearly prayers to Mother Nature, thanked her once again for all past harvests and for the next 2012 harvest, then tucked them little garlic cloves in to sleep for the winter. But then it became the winter that was not. Had my lane ploughed maybe twice and looked at my husbands face in shock when in March we wore flip-flops outside in 80-degree weather. WOW! Is this great or what? The garlic seemed to like it too, sprouting up strong like soldiers and loving this hot spring. Did I mention it was hot and it got hotter and hotter? Of course with no snow it's already dry and with a hot spring getting drier and then no rain, for months. My little bulbil brain was bouncing back and forth because I knew this could be a problem but I continued to be optimistic.



Then one morning, weeding and checking scapes, I noticed a few scapes that looked odd. It was like the scapes could not escape. They desperately wanted out but for some reason they could not and the plant seemed to produce many scapes that looked fern-ish. Well, this is new. I scratched my head, never seen the likes of this.

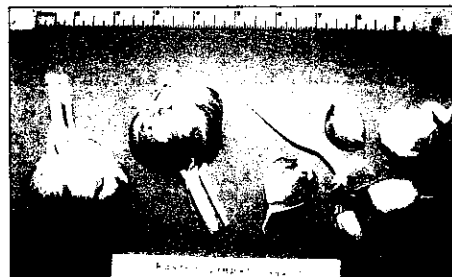
I kept a close watch, tossing at night, worried about the outcome. I have a very faithful group of garlic lovers that I supply with garlic every year; they are quite orthodox when it comes to their garlic, what would they think of my weird looking garlic?

Of course, I am very lucky to have "The Garlic News" group of garlic growers nearby and Paul Pospisil is always interested in member's garlic stories so I frantically sent off emails to him. Always with the jokes, Paul says he has never seen this before and suggests I up the price for the multi-scaped garlic and call it "Vampire". I love the marketing ideas but am getting frantic because harvest is near and at least 2 weeks early, it's still hot, dry and not a drop of rain in the forecast.

The Vampire garlic looks to be about half of my crop now, all have their scapes cut and still look not quite right but I remain calm on the outside while losing my mind on the inside. I look on-line, in all my garlic books, send more pictures to Paul but nowhere can I see this strange occurrence happening. No mention, nada!

Harvest July 2nd. I thought I better take them out early before they got any weirder looking and the heads looked... not bad! But I did separate the vampire garlic out from the rest of the garlic. We continued to clean, dry and braid the rest for our garlicholic friends and they were thrilled. But still what was going on with this garlic crop? Paul mentioned in the fall newsletter that there are always a few odd garlic plants that produce too many cloves or cloves that are outside of the garlic skins and that this is normal, okay, I like the sound of that. I've also read how important the spring is for the formation of the garlic bulb/ scape and how that intense heat of the early spring was possibly too much for the clove and they produced too fast hence this extra leaf/clove. Mother Nature rules!

But instead of seeing this as an obstacle I decided to look at it as the bonus prize on my scratch and win ticket. Okay, my garlic wasn't the sharpest looking but Vampires are trendy right now, I'll just accentuate the positive. So I planted more Vampire garlic just to see what happens next year cause like I said *it's always something*. There's either too many scapes, not enough scapes. The soil's too wet; the soil's too dry. Too much vampire garlic or not a one ... well you get the idea.



*Editor: The samples that Karen sent had an outer clove that sent out a curled leaf that looked much like a scape. Wait for the results in 2013!*

## Ted Meseyton, the Singing Gardener and Grow-It Poet

*Well howdy folks howdy! It's Singing Gardener time. How y'all doin' anyhow? As you can see, I've still got my ol' "git box" with me. Better yet, gather 'round with your copy of The Garlic News, 2012-2013 winter edition in hand. Imagine that I'm sitting across the table from you sipping on a cup of garlic tea and let me spin a tale or two. I gathered with some folks 'round here in my neck of the woods this past summer near the Hoop 'N Holler Bend just outside Portage la Prairie, Manitoba. I sang songs such as: "I'm a Garlic Guru, (hope you are one too)" "O It Must be the Tomatoes" (my song for prostate health and wellness) and I'm Lovin' My Tomatoes." Gotta keep my vocal chords exercised and strummin' on the gitter strings to help pay the bills around here. Note that I have since shaved off my beard.*



Allow me first of all to express what a fine way Paul Pospisil, Managing Editor of "The Garlic News" and his wife Mary Lou continue to produce each issue. A tip of my cap to them both.

**From Down Under.** Let me begin by sharing this simple, but very powerful New Zealand cold and flu remedy. Some of you may have already tried something similar. Cut a slice from a raw garlic clove as thinly as possible. Place it on your tongue and let it soften. Do not chew. The tongue will warm up and feel hot. Once the slice of garlic softens, (it may take 5 minutes or longer) then swallow it. Repeat several times throughout the day. This remedy works best when taken at the first sign of flu symptoms. It's an excellent treatment for early onset of a cold or flu.

Some folks find it a challenge to eat raw garlic. In such case roast some by selecting 6 or 8 heads of garlic. Break off loose ends but don't peel or separate cloves. Brush heads generously with olive oil or hemp seed oil. Place in a skillet, an ovenproof pan or clay garlic roaster. Add some white wine, chicken or vegetable broth so that garlic heads are halfway submerged. Cover and bake in an 180C/350F oven until garlic is very soft. Baste often and add more white wine or broth if needed. The garlic easily slides out of its skins and can be mashed or puréed with ease.

**Garlic And Honey Combo.** This treat is good for what ails us. All that's needed are 6 to 8 cloves of peeled garlic that are chopped up or minced, plus one cup unpasteurized honey. Place the honey and garlic in a heavy-bottomed saucepan and heat gently over medium-low heat until it starts to bubble and simmer. Reduce heat, stir and cook about 3 minutes, then remove and cool. Store the remedy in a clean, sterilized jar with a lid and use as needed. I take a spoonful and hold it in my mouth before swallowing slowly whenever I sense the slightest hint of sniffles, or a scratchy and ticklish throat. This also works against flu-like symptoms. Garlic also works well when used in combination with another home remedy. It's called **Onion Tea** and I drink it myself. Onions, leeks, chives and garlic are all close relatives and belong to the Allium group. They are known as jewels of the gardener's world. Onion extracts are recognized by the WHO for providing relief from coughs, colds, hay fever and even asthma and bronchitis. When it comes right down to it, I believe one or more cloves of garlic a day, some raw or cooked onion daily and an apple a day all contribute to keeping the doctor away.

**It's In The Bible.** Numbers, Chapter 11, verse 5 says this about garlic: "We remember the fish we used to eat in Egypt, and the cucumbers, the melons, the leeks, the onions, and the garlic"

I, Ted, say: "Don't underestimate the value of onions and garlic". Records from long ago reveal the usefulness of garlic and onions for combating illnesses since 4000 B.C. There was a belief that it's better to smell of garlic and onions from the breath and through pores of the skin and feel a whole lot better. Urinary tract infections were common away back when. Here's the **recipe** that I follow. The ancients simmered chopped onions in water until volume was reduced to half. Add a few cloves of garlic if you wish. Resulting onion water is cooled and drained off. Use a potato masher to extract every last bit of juice, or let drip through a sieve overnight. A half-cup can be taken once or twice daily as a pleasant beverage to relieve chest congestion or burning sensation during urination. Such onion tea is also renowned for clearing excess uric acid and also relieving fluid retention, urinary gravel, arthritis and gout. Your nose will run like a river for days on end so keep plenty of nasal tissue paper available. In some cultures a wad of cotton or wool was soaked in pure onion juice, and then placed into the ear opening to stop ringing in the ear. As for hair loss, seems that regular applications of onion juice on the scalp twice a week for two months promoted hair regrowth. Raw and cooked onions were prescribed by ancient herbalists to help lower blood pressure, dissolve blood clots, thin the blood and clear it of unhealthy fats. Check with your health care provider if you are taking any prescription medication.

**Garlic Ice Cream.** Is there such a thing? You bet your bottom dollar there is! Prepare your family and/or guests by informing them ahead of time that the meal is infused with garlic from main dishes to dessert. Options include Immune Strengthening Garlic Soup, Spinach Salad with Garlic Dressing and Garlic Stir Fry. Everyone will take notice when you serve Garlic Ice Cream. Once each person's breath has been imprinted with garlic, there's no need to keep your distance from one another. The ice cream recipe I use is enough for 6 servings and calls for 9 egg yolks. The 9 egg whites are for making an Angel Food Cake and a Seven Minute Frosting, in place of whipped cream or a frozen topping.

**Tall Tree Tomato.** It takes a lot for a tomato variety to impress me and Tall Tree tomato comes by its name honestly. It'll reach anywhere from 5 to 8 feet tall and requires a good sturdy support system to keep fruits up off the ground and blemish free. Tall Tree is among the best tomatoes I've ever eaten. Fruits can weigh up to a couple pounds each (908 grams) and are brimming with juice, sweet and full of flavour. The exterior and interior are blood red without any white core and meatiness is exceptionally good. Tall Tree is great for both home canning and fresh eating too. One thick slice makes a sandwich between two pieces of bread. I, Ted, am a folklore practitioner and garden according to the moon and shall be planting my Tall Tree tomato seeds indoors starting March 19, 20 and 21, 2013.

Here's an important reminder to all the men out there. Stewed tomatoes, tomato paste and tomato-based recipes are loaded with lycopene, an antioxidant that contributes to a healthy prostate. Once you've reached the age of 45 or 50, be sure to ask your doctor for an annual digital rectal exam and PSA blood test.

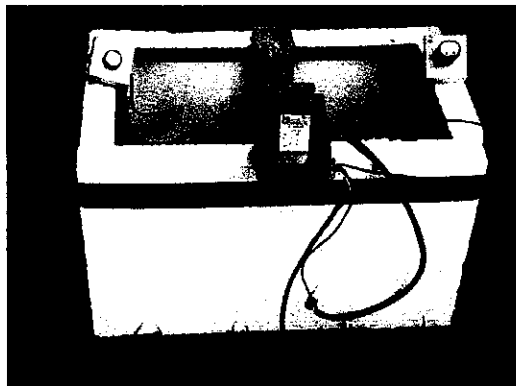
**Strange Old Practice.** Here's an ancient belief that originated somewhere in Europe. The story goes like this. If a racehorse jockey chewed a clove of garlic before running the race, he would keep well ahead of his competitors. Garlic was also hung as a necklace around the racehorse in hopes of the same result. Ted Meseyton the Singing Gardener and Grow-It Poet from Portage la Prairie, Man., freelance writer and gardening columnist. I'm all for garlic and garlic for all. You can follow me in my SINGING GARDENER column in the Grainews. Subscriber information, e-mail: [subscription@thepublishing.com](mailto:subscription@thepublishing.com), phone 1-800-665-0502.



## Poor Man's Hot Water Treatment Plant

By: Frank Finneran

On the Bulb & Stem Nematodes. The hot water treatment kills about 50% to 75% of them from what I can tell from all the information I have read. Some say to add some kind of pesticide into the last part of the treatment to bring up the kill rate. So, I made a poor man's hot water treatment plant for just under \$220 dollars U.S.

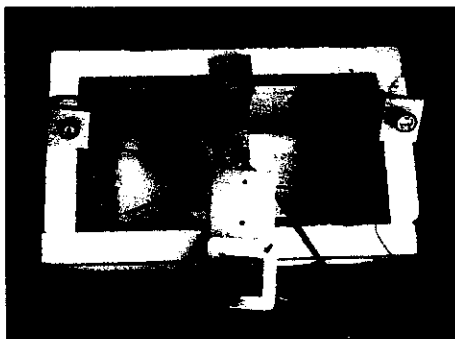


*Two floating thermometers, top right and left, used to check temp.*

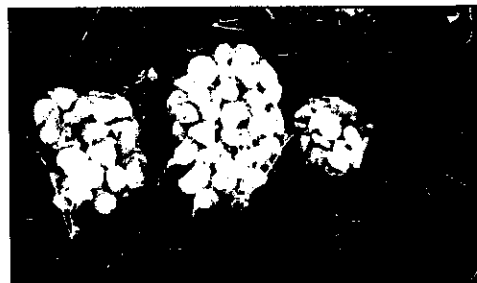
The parts list is:

1. A 10 Gallon fish tank from Petco, \$15.00 (A beer cooler will work just as well).
2. A 2000-watt hot water tank-heating element from Home Depot, \$10.00.
3. A submersible pump by Aquatop aquarium from Amazon, \$12.00 + shipping.
4. An instant-read digital thermometer by Taylor, from Amazon, \$10.00 + shipping.
5. A sheet of rigid insulation 2 feet by 4 feet by 2 inches from Home Depot, \$20.00.
6. A temperature controller # 6100 from Omega, \$145.00 (You can get digital ones for \$35.00 from Amazon).
7. A five-foot piece of thermocouple J wire, \$5.00 from Amazon. It attaches to the Omega controller.
8. A package of 4 inch coloured wire ties to mark the bags of cloves, from Home Depot.

Cut up the insulation to cover the tank on the bottom and all four sides and make a cover for the top. This keeps the water temperature from cooling off too fast. I made a hanger for the heating element so that the contacts are just above the water level so the element does not short out. When the water gets up to 100 degrees you have to take out some of the water so that the garlic cloves can fit in without the water level going to high and shorting out the heating element.



I break up the garlic into cloves and put them into mesh bags with the coloured wire ties on them so I can identify the different varieties later when the treatment is over. On the wire ties, I put them together backwards so I take them apart and use them again.



I have found that you need a good water pump so you do not get hot spots in the water tank. It takes about 25 to 35 minutes to heat up to 100 degrees. When you put the garlic in the water the temperature drops by about 10 to 20 degrees. It takes about ten minutes to come back up to 100 degrees. I take it slow getting up to 120 degrees just so I don't go over it. If you go over 122 degrees it will start to damage the garlic. I can hold the temperature at 118.5 to 120.3 deg F. I can treat 700 to 1,250 cloves at a time depending on the size of the garlic cloves. I did all my garlic in two treatments 2,500 cloves of 30 different varieties.

I did add the Pyrethrum to the last part of the treatment.

I guess I will have to wait and see what happens

*Editor: Great design, Frank! Anyone with a knack for building things can make one of these this winter to have ready for 2013 planting. It should readily handle all the planting stock for up to an acre of garlic, or a small market garden.*

### Nematode Control: Small-Plot Garlic Variety Trials

Since proving out the use of mustard as a green manure crop in the 2006-2008 trials for nematode suppression, we have adopted its use as a regular part of our organic system.

**Precautionary planting:** Immediately following harvest, one, or possibly two crops of mustard are planted and tilled under, just in case there were undetected nematodes in the soil at harvest! When the fall rains come, the nematodes are more active and susceptible to this treatment.

**Preparatory planting:** In the plot being prepared for fall planting, there is time for the planting of 3-4 green manure crops in the season. We use mustard, either alone or in combination with buckwheat or a legume, and till it under. It grows quickly. We have used Yellow Mustard, Brown Mustard and are currently using Oriental Mustard. This serves the dual purpose of enriching the soil plus suppressing nematodes that may have survived in the soil.

**Planting stock:** Extensive precautions are followed to avoid re-introducing the nematode via infested stock. Each new cultivar is grown in containers, separate from the trials plots. These precautions appear to be working. *Editor.*

## Still more calls and letters

### Cracked skin

I have a question about planting. Have you ever done any trials regarding planting garlic seed that has cracked or missing skin? Do you have any advice about this?

**Kathy Karlstrom, Little Fort, BC.**

*Editor: Hi Kathy. Yes, it's OK to plant it as long as the surface of the clove - the flesh itself - is intact. Even a small scratch will allow bacteria to enter and disease the plant. Paul.*

### What size seed

**Kathy Karlstrom**, again. I've been looking thru past "Garlic News", trying to find an article that outlined the required size of garlic for seed sales. I was sure I read something about that not too long ago? If you have a minute could you email me the acceptable sizes? I do sell some of my own seed, and thought it should be the biggest and best, but then someone told me between 1 3/4" and 2", (which I sell as food grade)? I have been confused, thinking that size might be the most important factor? Sincerely, Kathy

*Editor: The most important thing about garlic for seed is quality. The front page of Issue #25 on garlic planting stock gives you the factors to consider. On seed size trials, see page 12 of Issue #1 for results of trials done with Porcelain Majestic; page 9 of Issue #6 for trials on three more Porcelains plus a Purple Stripe and a Rocambole. About 15-20 years ago, John Zandstra of Ridgetown College did several years of trials for the GGAO, the western Ontario marketing group, on Music garlic. I believe that you can still find his reports by searching the web. The report on page 8 of Issue 29 demonstrates getting large bulbs from planting the tiniest cloves (Interesting, but not a practice I would recommend). So, what does this all mean?*

*Seed size is important; it is by no means the most important factor. Rich soil, good growing conditions and the grower's skill is what produces the good crop. We continue to select planting stock from the medium sizes, Large Tube to Jumbo, as these have produced the best yields over the years. Often, salesmen will tell you that you should only plant cloves from the biggest bulbs. I have found little to substantiate this claim. Obviously sharp marketing; they sell by the pound or kilo and they can sell you more pounds of garlic to plant your field or garden!*

### Filing for divorce in PEI

Paul, I've been rather busy. Oh, that picture of me with the black garlic is quite accurate ... nothing above the eyes. That's me. My garlic is all in the ground, 46,400. Pretty much did it alone this year. The new dibber worked 100% with a labour input of 0. My hands are sore from planting and now from straw spreading and I'm feeling a bit tired. A 12-hour day feels like a day off. Actually I haven't had a day off since early July.

**My fishing rod is filing for divorce on the grounds of desertion.** I've forgotten what a mackerel tastes like. But I did produce some rather nice seed-quality garlic bulbs this year and have several hundred pounds of black garlic stock piled in large/extra large, medium small and extra small sizes in Rocambole and in a medium small size in Porcelain.

All are selling well at \$30/pound and, for 50-pound orders, \$25 per pound. I should do up an ad for the News to help sales along. Do you still require money to advertise or can you be bought off with black garlic?

Thanks for the referrals. My Music was beautiful this year. I had lots and it was large and healthy. It's all gone now but will be back next year. 4200 plants. **I've noticed a decline in demand for Music in Ontario. Growers will ask for any Porcelain except Music.** This is too bad because my Music was the best I've seen. Susan Delafield's sold so well I didn't get enough saved for my own planting. Oh well, live and learn. Next year I'll be a little more on the ball and have my own seed protected from the hoards of garlic growers. I've still got lots of seed left in quite a few varieties. And it's still selling. I'm getting the paperwork together for a sale to California. My first. I'm a little nervous but excited at the same time. I hope they go gentle with me.

I think of you both often. Seems odd to have friends that we never meet. This may be remedied soon. I'm socking the money from the black garlic sales away for a Goldwing motorcycle. Top of my bucket list is a trip on said Goldwing across Canada visiting garlic growers with whom I've done business. It will have to be in the spring and very early summer but I have no idea which year. My scape picking doesn't start until about July 10 so I should be able to do this trip if I drive very fast and visit for very short times. My wife, Kim, is not as enthusiastic about the idea as I and even less so about going with me. And less again about driving her own bike. Maybe this dream will stay just that, a dream. Now, there's still almost two hours before midnight so I better get back to work and clean some more garlic.

**Al Picketts, Eureka Garlic, PEI**

ps. Ramblings to come soon. (Right after the fishing trip!)

*Editor: Regarding Al's concern over the dropping demand for Music garlic. Growers are suspicious of Ontario (Music) garlic as a result of last year's epidemic of the Bulb & Stem Nematode. With the drought this year, apparently, it wasn't as noticeably active - it multiplies the most in wet conditions like last year - so it will likely have spread it a lot more. However, confidence in Ontario (Music) requires positive action by the commodity industry to clean it up.*

### Bulbils

This is the first year I planted garlic and it was successful. On one of the plants, I allowed it to blossom and it has produced many small hard miniature 'bulbs', often in two's. What are these and can they be planted now (for next years garlic) instead of the garlic cloves?

*Editor: Hello Arnold. They are called "bulbils" or miniature garlic bulbs. You can eat them or plant them.*

*Depending on the cultivar, it will take several successive plantings, harvestings and replantings to get a full-size bulb. From your description, it is likely a Rocambole or Purple Stripe cultivar and will likely take three growing seasons. See Bulbil Growing Instruction used for the Bulbil Project.*

## More calls and letters, about bulbils and rounds

### Fall versus Spring Planting of Bulbils

**Joanne Venart of Gagetown Garlic** wrote; Several years ago when we were just starting out, we had spring planted a few Music bulbils and got some sizable rounds by the fall. Planted these rounds, and got sizeable rounds in the process with most showing no scapes/clove differentiation.

Two years ago, we fall planted all of our Music bulbils. This produced small rounds at harvest as expected. However, when we fall planted those rounds, they all produced small "mini" cloves so that we had to remove in June.

It seems to us that the spring planting of Music bulbils and the small 1st year rounds in the 2nd year generation tended to produce more rounds.... instead of the fall planting which tended to produce smaller bulbs with cloves.

Is this a common occurrence or just a fluke? We have two-year old "mini bulbs" as seed for this fall, but for this year's crop, we are contemplating SPRING planting our bulbils and rounds ... in hopes of eliminating having to snap scapes. Should this be the way for us to proceed?

*Editor: I've experimented for many years with producing "rounds" both from cloves and from bulbils. Spring planted **cloves** have a tendency to produce rounds as well as some divided bulbils. Rounds make excellent planting stock.*

*Spring planting **bulbils** resulted in problems. The tiny bulbils and resulting rounds from the Porcelains had a high mortality rate over winter storage so few produced anything at all. Porcelains seldom produce large rounds the first year, just tiny ones.*

*Porcelains (Music included) generally take five years to get a full-size bulb from bulbils. You should get two years of rounds, followed by a small bulb and then bulbs of increasing size each year. That's the ideal. Sometimes it takes a lot more years to get a 2" diameter bulb. One grower said that he did it in two years! So, in summary, if you can hold those bulbils till spring and go that route, do so - but, to be on the safe side, plant a few in the fall, just in case. Also, select out only your best rounds for replanting and eat or process the smaller ones and the tiny bulbs. You'll get better seed in the long run by selection. In 20+ years, I've never had successful or consistent results with Music so I tend to do my experiments with the better Porcelains; Chiloe, Millar, Musical, Majestic, Romanian Red, and others. I decided once more to drop Music as it again failed to perform comparably in the trials.*

**Bill Campbell of Okanagan Garlic** wrote: We planted 2000 Music bulbils in April and were surprised to find 70 % produced multi-cloved bulbs. We had a similar experience with German Red; 70% produced large and XL bulbs, i.e. 1.75 and 2 inch bulbs. Fantastic!

*Editor: I hope that you are keeping good notes on your bulbil growing. Those results are fantastic!*

*It appears that the names "Music" and "Ontario Garlic" are used interchangeably by the Ontario garlic marketing organization. The former is a specific cultivar name while the latter is a promotional term used in advertising.*

### Chinese Rounds

**Susan Joiner of Limoges, ON** asked: I am attaching photos of a garlic bulbs bought in a Chinese superstore in Ottawa. \$1.99 for 10-12 of these bulbs. Size wise, it is about 1-1/2" across. Bill tried to break one up into individual cloves, without success.



He then cut it open, and there doesn't appear to be any separate cloves. It is extremely hard, and the flavour is intense. We want to plant the unpeeled bulb to see what we get next year, but unsure. If you can't break it up into unpeeled clove segments, you can't plant cut peeled sections as they would rot. Also, unsure if we should bother at all! I can't really think of any reason not to plant the whole thing as an experiment. Are you familiar with this variety? It has a red stripe.

*Editor: It's a "round", likely from a Turban cultivar.*

*If you visit Chinatown in Ottawa, you can find these on the shelves of grocery stores. Yes, by all means, plant a few and let me know how they turn out. Plant the whole round; don't try to cut it. The round that you plant should form a divided bulb the next year. It is merely an interim step in garlic reproduction from bulbils.*



**Growing from bulbils: 5-year progression**

*Keep them separate from your main crop, due to the risk of importing diseases. My experience has been that the Chinese ones died over winter, likely because they were "killed" by the same methods used to prolong the life of other Chinese garlic.*

*I grow a Turban that I dubbed "Argentine #4", another, "Luciano's Sicilian", both of which produce these huge rounds, although only sporadically. The rounds, when planted, produce the biggest bulbs. If I could find the secret, it would create options for gardeners.*

**Madonna Levesque of Tatamagouche, NS** sent in her annual **Bulbil Project** reports, writing; "Should be planting in the next couple of weeks - a very unusual summer - some strains did better than others - we don't have access to water so we didn't water the garlic nor the potatoes - however, overall, garden was abundant and plentiful - I have never had so many tomatoes and squashes - its been very busy processing - just have apples to do now. We even had a hornet's nest in our garlic. Dan is allergic to their sting and it was a dicey situation but managed to harvest in the area after a few days and some boiling water treatment.

Keep up the great "News". **Madonna**

*Editor: Thank you, Madonna: your letters are always informative. The hornet's nest in the garlic patch is a first for me. Our wasps and hornets tend to build amongst the flower gardens.*

## Still more calls and letters

### Echoes from the past from Saskatchewan

I was just checking a website looking for advice on curing garlic and your name popped up. Are you the Paul Pospisil from Okla, SK? I grew up in Lintlaw, SK. **Delvin Trobak**

*Editor: Hello Delvin. Yes, that is I. My mother Cecelia ran the Okla store for about 16 years and then lived in their little house after that. No one left of our family there now. My sister Florence Ingbrigtson lives in Preeceville. I retired to a little farm in Ontario to do a lot of things agricultural as a retirement project, garlic being one of them. Nice hearing from you. Paul.*

### Cultivar Confusion

I see in the Garlic News and in the Complete Book of Garlic, that German White is listed as a Porcelain and a Rocombole. Can this be the same one, or are they different Varieties?

**Kim Hay.**

*Editor: Hi Kim. They are different cultivars from separate Horticultural Groups. I grow both of them. This happens a lot. There is a Porcelain Yugoslavian and a Rocambole Yugoslavian, an Artichoke Korean Purple and a Rocambole Korean Purple and the list goes on. The problem arises from the fact that there is no central location that manages garlic cultivars. So, people just name garlic with whatever name they choose. Makes it confusing. Its even more confusing when someone uses a name that already exists within the same Horticultural group. Rocambole Russian Red is a case in point. The original Russian Red was brought to Canada by the Doukhobors in BC over a century ago and became a very popular garlic. Then, around 2000-2001, Glengyle Garlic of Balderson renamed their "Glengyle" to "Russian Red" to get the benefit of the popularity of the original. So, we now have two Rocamboles carrying the same name, the original, and the impostor. There's just no control over something like that.*

### Chicken Manure

**Erica Lemieux** plans to plant some garlic in soil to which she worked in chicken manure. The manure is about 2 weeks old. She asked: "If I incorporated/diluted the chicken poop well, 2 1/2 weeks before planting, I will reduce burning risk, but the soil will not be considered organic. Is that sufficient time for it to compost? So if I understand this - to be considered organic, incorporating manure in fall, giving time for six months of decay before a spring planting is not enough, because it's not hot-composted. What about E. Coli? Is there any risk of E.Coli being on the bulbs at time of July harvest?"

*Editor: Chicken manure is a great fertilizer, high in nitrogen but also can burn tender young crops when applied in its raw state to say nothing of the possible spread of E.Coli bacteria. Generally, it takes about 90 days or more to compost it. Well worked into the soil to dilute it, it should be sufficiently safe enough to plant the garlic without risk of burning. The manure will break down over the winter and then provide excellent nutrition to the garlic during its growing period.*

*Although the OMAFRA promote using raw manures, both animal and human waste, as spray fertilizers high in nitrogen, on food fields, this is extremely bad farming practice due to the high risk of spreading pathogens. Organic practice requires the hot composting of manures before adding to the soil.*

*You can't really compare composting with incorporating raw manures into the soil. The processes are different. With composting, aerobic bacteria work at high temperatures to break down the manure. When you incorporate it into the soil, you get two things happening, decay of the manure and earthworm activity to digest it and put out castings. E. Coli likely exists in the manure so hot composting is essential before incorporation.*

*Here's an extract from the US Dept of Agriculture study:*

**"We also assessed whether this pathogen can survive on plant roots and leaves as they survived in soils. We found that E. coli O157:H7 can survive in soil for over 90 days. We also found that during the 90-day period, majority of the pathogen will die, but few will remain and regrow in the soil even if the soil is left dried. Our study suggests that E. coli O157:H7 could persist in most soil for many months and replicate when conditions are favorable. This can provide a pathway for the pathogens to infect farm workers or contaminate produce grown after the initial contamination events."**

*You are best off to follow good growing practices to avoid getting into that situation.*

### Freezing Damage to Garlic Planting

The forecast calls for below freezing temperatures starting this weekend. Will that harm garlic that I intend to plant? (It's in a barn, where it's exposed to the elements). I know it's not good for garlic that I'll store, but does it matter for the garlic that I will be planting? **Peter McClusky.**

*Editor: Hi Peter. Generally, garlic will withstand a few degrees of freezing with no apparent harm. The cold temperature will trigger growth, though, so you may see emergence shortly after planting during the warm spell coming up. If they change the forecast to a hard freeze, you may want to either cover your planting stock with blankets or move it to a warmer spot.*

### Storing Garlic Planting Stock till Next Year?

**Aabir Dey** asked: In the event, I can't plant all of the cloves, what's the best way to store them for next year? Just keep them in a cool and dry place like a root cellar?

*Editor: Hi Aabir. I would not recommend holding the cloves till next year. Garlic bulbs have a life of 6-10 months at the most, separated cloves even less as they dry out faster. You really can't save planting stock till the following year. If you can't plant it, then eat it while its fresh. Also, you can plant some cloves as "window sill garlic" for fresh garlic greens over the winter.*

### Waxy Breakdown Disease

**Honda Ritsuko** wrote: I planted garlic on last weekend of October, and some of them looked rather sad. They were shrunk, separated from outer skin and dark beige coloured. I'm afraid they had waxy break down, so I didn't plant them. Could you identify the problem?

*Editor: Waxy breakdown is an abiotic disease, or condition, NOT bacteria, virus or fungus, and to the best of my knowledge, will not spread to any progeny from planting it. The only unknown is to whether or not it will grow. May I suggest, only suggest, that you do plant the shrunken cloves to see what happens.*