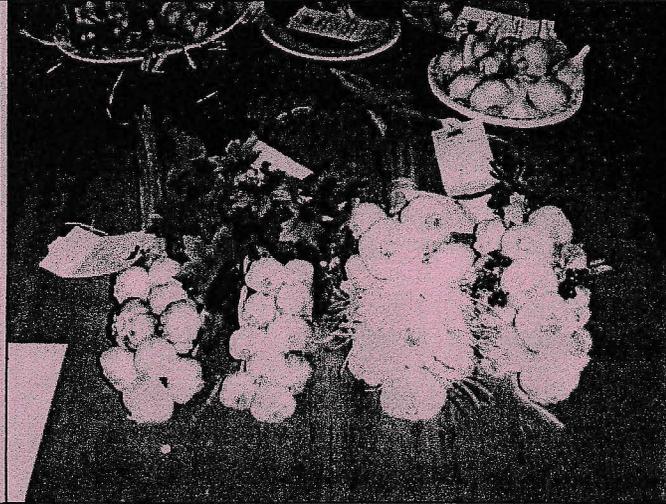


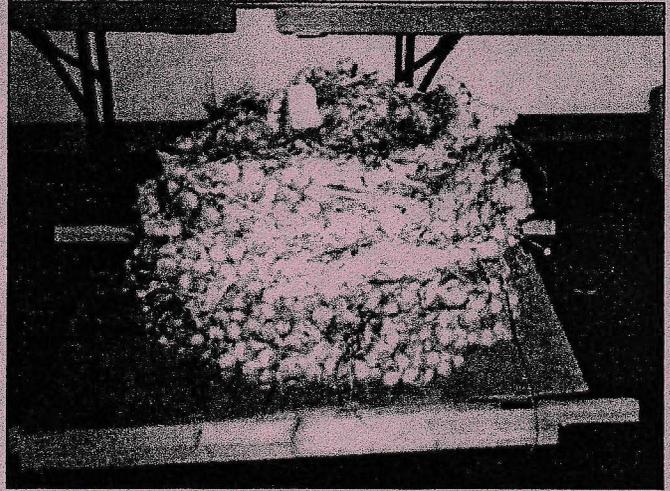
THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 12 Summer 2007



Entries in the Eastern Ontario Garlic Awards, Seaway Festival



114 foot long garlic braid in the Garlic Awards, Perth Garlic Festival



Garlic Guru teaches garlic braiding at Perth Garlic Festival

Garlic Braids

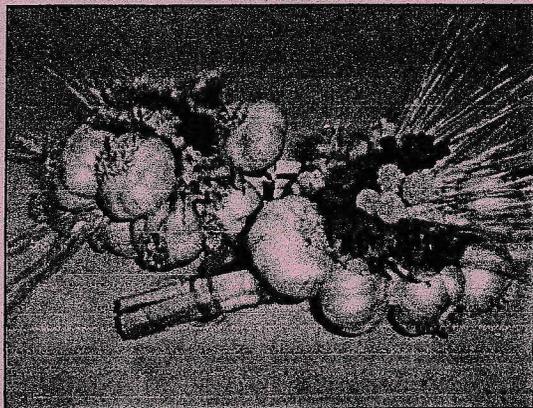
In early days, garlic was braided so it could be hung in the rafters where it had lots of air to keep it dry.

Garlic braids can be decorated with dried flowers to look attractive in the kitchen, braided tight into neat pigtail braids or simply lashed into bunches with string or twine. There is no right or wrong way to make a braid. It all depends on the growers' taste. Hardneck garlic look neater when "string-braided" while softneck garlic make nice pigtail braids. Visit a garlic festival or fall fair to see the many ideas used in garlic braid competitions.

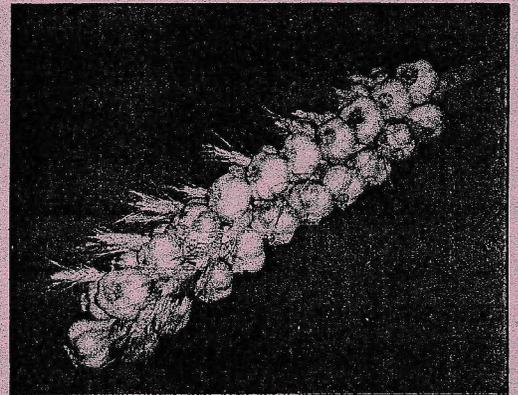
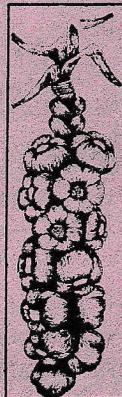
See pages 6 and 7 for more braiding ideas.



Sulyn Cedar's 11 foot braid won 1st at the 1st Garlic Festival



Braids can be fancy and fully decorated - - -



or, - - - just plain & simple with lots of garlic to eat

BUY LOCAL, BUY ORGANIC, BUY CANADIAN

IT MAKES HEALTHY BUSINESS SENSE

THE GARLIC NEWS

Connecting
The Canadian Garlic Network
Issue # 12 Summer 2007

Managing Editor: Paul Pospisil

Business Manager: Mary Lou Pospisil

Contributors: Sheila Robb
: Dave Cornell
: David Smorenburg
Published By: Beaver Pond Estates

HOW TO CONTACT US

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

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

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ABOUT THE GARLIC NEWS

The *Garlic News* uses a newspaper column layout and larger print size for easier reading. The wider margins and 8 1/2 x 11 size paper are to enable growers to save copies in a standard 3-hole binder. In keeping with our personal commitment to conservation, envelopes have been eliminated where possible.

EDITORIAL POLICY

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

The Editor reserves the right to refuse advertising, subscriptions or material submitted for publication where, in his sole discretion, such inclusion would detract from the worth of the publication. Articles should be no longer than 400 words. Pictures may be either colour or B&W.

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Note new deadline for the Fall 2007 Issue.
Aug 5 so we can get it in your hands early.

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RENEW YOUR SUBSCRIPTION NOW!

For subscriptions expiring with issue #12, Summer 2007, your Subscription Renewal form is enclosed. Don't delay, do it now so that your *Garlic News* will continue to arrive uninterrupted. If there was no form with your News, you are paid up

Attention Eastern Growers!
The 2007 Eastern Ontario Garlic Awards will be held at the Verona Lions Garlic Festival, Verona, Ontario on September 1, 2007. Entry Form enclosed with your *Garlic News*.

News From The Garlic Patch

Congratulations to **Jann Simpson of Campbellville, Ontario** who became the 300th member to join The Garlic News since we started publishing this newsletter in the Fall of 2004. As a gift for reaching this milestone, we sent Jann the first two years bound backsets of The Garlic News.

Organic certification loophole makes scams possible *Story from COG E News, attributed to CBC.ca*

An Alberta farmer is pushing the province to create its own organic certification system, saying some growers could take advantage of a loophole in the new national regulations. Allan Graff, an organic grain farmer near Vulcan, said the anticipated federal regulations would only apply to food products that have crossed provincial or federal borders. Graff said when the new regulations come into effect in two years, some farmers may try to sidestep the organic certification process by selling their products locally, or within the province. "Anything that comes from B.C. to Alberta has to meet the Canadian standards," Graff said. "But the farmer that's growing a dozen carrots can take it down to the farmers market and whether they are organic or not, he can claim they are organic at this time." Michel Saumur, a manager with the Canadian Food Inspection Agency, acknowledged that the new regulations wouldn't affect food grown and sold locally.

Editor's note: So true. And it's too bad that the new regulations ignore food produced for local consumption. The main reason we went to the expense of getting independent organic certification for the Small-Plot Garlic Trials was to distance ourselves from the cheaters. We saw every form of cheating in the marketplace, from growers who just didn't know what organic meant but wanted to satisfy their customers to those who blatantly bought garlic from cheap, conventional sources and sold it as "locally grown organic."

Certification by an independent body is a necessary expense for organic growers to keep the public's trust.

Earwigs in the Garlic Patch

Earwigs are both a beneficial and a pest in the garden. I have recommended that growers with the leek moth encourage earwigs, as these omnivores will gobble up any leek moth pupae, helping to control this pest. This year, for the first time, I found evidence of earwigs chewing on garlic. Two scapes were cut through. Since we don't have the leek moth, the poor fellows must have been starving for something to eat! *Editor*

Elephant Garlic From Seed?

In Issue 7, Spring 2006, we asked our readers if anyone had been able to grow Elephant Garlic, *allium ampeloprasum* from seed rather than from cloves. Well, **Ted Maczka** spotted the item and took up the challenge. He reported that for the first time, he had succeeded in sprouting the seed and had some very tiny shoots. We'll look forward to getting his report on how it grew.

Are you Googled to Frustration?

The Internet is supposedly a boon to doing business these days, but is it really a blessing or is it becoming the worst nuisance to plague the human race?

If you use the Internet, you'll know about SPAM. Over 183 billion emails go daily to 1.1 billion users. 70% of these are SPAM, or junk mail. Scary, eh? Daily, I waste 10-15 minutes checking and deleting SPAM that has bypassed the SPAM and virus filters (mine are set at maximum but crooks and scam artists always find a way), plus, scanning the quarantined emails in case an innocent was inadvertently blocked. Then, there's the SPAM merchants trying to sell you email marketing by offering to sell you addresses in groups of millions or hundreds of millions – to get you to send out SPAM!

What about the problem of finding information on the Internet – by googling? To publish the News, I need to keep abreast of developments in the world of garlic so I devote time to searching the Internet. Well, in 2004, when we started publishing, googling under the word "garlic" brought up about 350,000 websites.

About a year ago, it had grown to over 3,000,000. Today, when I typed "garlic" into the search engine, in just 0.12 seconds, it came up with 33,300,000 sites! Now, I challenge you to check all those sites for new info.

We'll continue to mail out The Garlic News the old way. The cold **April weather** in Eastern Ontario this spring may have had a good news side to it. Nighttimes temperatures didn't reach the magic +10 deg C required for the leek moth to produce its first generation. That being so, populations should be much smaller at scaping time.

Premature Drying of Garlic Leaves?

Ted Maczka called on June 18, a month before harvest to say that his F3 was drying halfway down the leaves this year. A quick check of the trials plot showed that many hard necks were prematurely drying out. Could this be the result of a late spring and lack of sunshine in April and part of May? We'd be interested in hearing from growers who may have noticed a similar drying this year.

Sheila Robb of Minden, Ontario gave a "heads-up" on a new garlic based pesticide approved for use in Canada. I contacted David Smorenburg, the owner of Upper Canada Organic Products and his letter appears on page 5. Called Mosquito Barrier, it is now the only natural *area mosquito repellent* in Canada and it repels mosquitoes for weeks. More information may be obtained from:

UPPER CANADA ORGANIC PRODUCTS, Inc.

Contact: David Smorenburg

Tel: 416.233-3205

Cell: 647-229-6237

E-mail: info@ucorganicproducts.com

Calls and Letters From Our Readers

Graham Beck of Little Stream Organic Bakery in Glen Tay called about the risk of leek moth if he planted alliums (leeks, onions, garlic) in his demonstration garden this year. The last time he tried it, his leeks were badly damaged. Regrettably, the risk of leek moth is still very high in the Perth area and he is reluctant to use spun nylon covers as they detract from the visual appeal of his garden. Perhaps, by next year, an organic pesticide will have been approved for use.

On April 3, **Reg Forbes of Smiths Falls, Ontario** called to offer good wishes. He said he'd checked his garlic, worried about it since he hadn't mulched, but the garlic fairy was looking after it. 10 spears were already peeking through the soil!

It's always pleasant to get encouragement such as this note that **Lynn Archbold of Guelph, Ontario** included with her renewal: "Thank you so much for all your hard work. I really look forward to the News!"
Thank you, too, Lynn.

Pete Amyoony, garlic grower from **Dunster, B.C.** sent the following kind words with his Early Bird Renewal: "I really enjoy The Garlic News and seem to learn in every issue some new ideas to put into use. Your "folksy" way of writing and your ability to bring us all together makes me feel this is money well spent. Keep up the great work! All the best, Pete."

Thanks, Pete. I guess I'm just the same kid from off the farm in Saskatchewan again, enjoying the friendship of the fine folks who work the land to grow things. If that's folksy, that's just great!

Helen Skinner of Athens, Ontario: "As we have been in our new home for 1 1/2 years, we have finally been able to start a small garden. Last fall, I planted 60 garlic. As this is my first attempt, I'm keeping my fingers crossed! I enjoy every issue of The Garlic News and find it most helpful."

Helen moved to Athens from Deep River in 2005 & has achieved her plan of growing garlic in her home garden. Well done, Helen!

John Coe of Killaloe, Ontario said: I'm still getting a kick out of The Garlic News. Thanks for all your effort. I'm growing 2000 bulbs this year and have had 3 successful years. My plants are 3" tall (April 16) and greening up well despite a rather cruel April. I keep meaning to send in some news and recipes. I'll try harder.

Editor: Yes John, try very hard. My mouth is watering to try out some new recipes.

Evelyn Moore-Holowaty of Foam Lake, Sask., wrote: I just came back from Sudbury April 11 and just missed the snow. Almost gone at the farm in Manitoba. No garlic out yet. Foam Lake still has snow. Hopefully, spring is here!
Don't bet on spring yet. On April 16, we had a record snowstorm; over 10" fell.

Ted Maczka called to report on two of his visits. The Haliburton Garlic Day was better than last year with a large turnout.

He found the GGAO annual meeting at Woodstock a bit disappointing with a low attendance; allicin research results showed Chinese garlic higher than conventionally-grown Ontario garlic! The Stratford Garlic Festival is going ahead and Ted plans on going.

Peter Collis of Stittsville, Ontario wrote in part: My garlic survived the winter and is producing leaf. The only problem seems with the bulbils, nothing visible --- I'll keep you informed on progress. Last year's garlic is drying up. Even the Czech Broadleaf isn't keeping too well. I may have harvested too early. The best keeper is Polish Jenn.
Editor: I've had a few reports on poor storage this year. I attribute it to the cold, wet spring and summer and the onset of premature harvest. Bulbils? Now there's a dilemma! Not one of the 80 some odd types I planted are up yet. Were they all sterile?

Karen Poce of Chesley, Ontario wrote: Thank you for another great year of the newsletter. My garlic is up 3" like little soldiers in a row!

Ulrike Kielhorn-Bieri of Progress B.C. said; "Now that I've started reading The Garlic News, I decided to grow a lot more garlic. Mission accomplished! I'll let you know how your garlic did in our Zone 2B garden."

Christine Kosman of County Garlic Festival fame, said she had 4000 garlic plants this year, 1500 being transplants. It should be interesting to see how the transplants compare.

Concerned about Harvesting? Or have other questions on Growing Garlic?

For proven methods and answers to most of your questions, go to the Boundary Garlic website at:

<http://www.garlicfarm.ca/>

You'll find both Henry and Sonia's instructions on growing garlic in the mild B.C. climate and also, my paper, "Any Home Gardener Can Grow Great Garlic" in the somewhat colder climate of northeastern Ontario.

Susan Joiner of Limoges, Ontario asked:

The garlic is looking very healthy with no sign of leek moth yet. One surprise. A number of plants have had the leaves bitten off quite far down the plant and are not to be found. The attack has affected the outside row of a couple of beds and various spots along the bed, like an animal has been grazing, having developed a taste for garlic. Can you help?
Editor: A critter with a taste for garlic? I'd say a groundhog. They will eat almost anything. Check carefully for groundhog holes near to the garlic patch. You'll spot them easily from the mounds of earth.

*Never quit because you have reached your goal.
Nothing recedes like success.*
Paul Pospisil, in "Celebrating 10 Years of the Perth Farmers' Market"

Garlic Workshop In Haliburton County

By: Sheila Robb

A very successful Garlic Workshop sponsored by the Haliburton County Farmers' Association took place on a Wednesday evening, April 11th in the village of Minden, Ontario. A total of 73 people attended, travelling from all areas of Haliburton County and a few from further afield.

The evening consisted of a presentation by Charlie Robb, a local grower, who proceeded to explain all aspects of growing garlic. He was assisted by a photographic display showing various steps from preparing the soil, planting, mulching, and maintenance during spring and summer, scaping, harvesting and braiding. There were samples of the simple tools he uses for the planting and sizing of the garlic. He also stressed the importance of mulching especially now with our unpredictable weather and how garlic needs to be treated with care during all the stages from planting through to the harvesting, cleaning etc. If the garlic becomes bruised or damaged through careless handling then it will shorten the life of the garlic. On display was a garlic braid consisting of bulbs harvested last August. This helped to emphasize that good quality garlic can be grown in Haliburton County. One point was made – to grow good quality garlic you need to start with quality stock, preferably locally. A brochure "Steps to Growing Quality Garlic" was available to all.



At this time, refreshments of garlic dips and spreads made from locally grown garlic were much enjoyed and many commented on the "bite" and surprised at how much taste from garlic that was eight months old. Following this break, Richard Taylor, another local grower displayed his homemade planting tool that he designed for his own use and a braid of his garlic that was harvested last fall.

Then it was time for Ted Maczka who spoke of his experiences during the past 30 years researching, developing and growing garlic. Ted explained how he became interested in garlic during his early days, when he was involved with an importing business. The rest we say is history! He delighted the crowd with his wit and shared much knowledge with the much-appreciated audience.



The Fish Lake Garlic Man talks about growing garlic

Draws then took place for door prizes which were homemade measuring sticks to aid in the spacing and planting of cloves and sizing tools that make sizing of the garlic easier. The balance of the evening was used for questions for either Ted Maczka or Charlie Robb. To sum it up – a great evening that provided a lot of information and hopefully encouraged others to consider growing garlic, even if it is just for their own personal use.

Another hearty "Well Done!" to the Dynamic Duo, Charlie & Sheila Robb for their work in spreading the gospel of garlic in the North Country. Now don't be surprised if they decide to launch a Garlic Festival on of these days. Editor.

Garlic Mosquito Repellent

David Smorenburg of Upper Canada Organic Products, Inc. wrote:

"We received the okay for Mosquito Barrier in November as Health Canada is putting together a low toxic policy to, hopefully, allow such products as garlic to be used as a pesticide. Garlic being used for hundreds if not thousands of years to combat many illnesses, etc. our government has finally recognized that garlic is safe for humans and the environment. This is great news for garlic growers everywhere.

While I am not a grower, I was a buyer of ingredients for an importer. The ingredients we carried were freeze dried vegetables, coconut pieces, onions, flavours and of course, garlic. The original submission was over 700 pages of assorted documents including the chemical breakdown of the juice (molecular breakdown, specific gravity etc.), environmental toxicity, effects of bystanders, skin and eye irritation studies, toxicity to bees, etc.

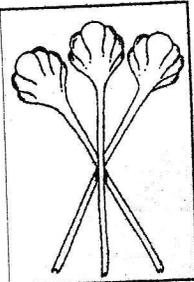
So far we have had incredible results with this high sulphur type of garlic. While we cannot claim black flies we even had someone reorder because it worked so well for them on those little critters as well.

Garlic Braiding Ideas - - -

- - - From the Garlic Guru's Files

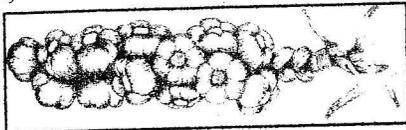
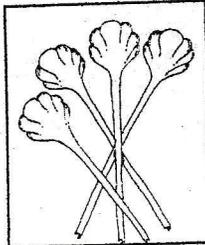
Pigtail Braids for Softneck Garlic

Use softneck garlic that has been about ¾ cured, before the leaves and stems get brittle. Start with 3 bulbs and place them over each other so that you can bring the lowest stem up over the centre one and under the other. For mothers, it's just like braiding your little girl's hair into pigtails, only you add one each time.

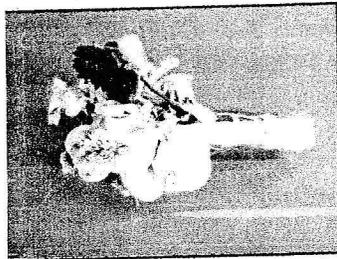


Add a 4th garlic over the centre and bring it over the centre and back under. Keep adding, one stem at a time, keeping the braid tight, the bulbs neatly lined up and check the backside for uniformity. When done, keep braiding the rest of the stems until you can tie them off. With practice, you'll make braids that will add beauty to any kitchen.

Hint: Tie the first bulbs with twine and then braid it in.



Make a Posie or a Kitchen Kluster

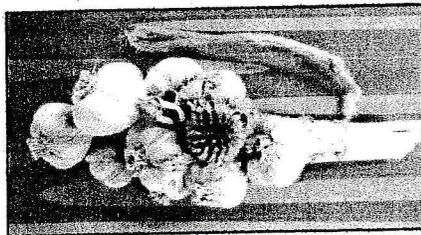


Both of these little gifts are made with Small or Medium Tube bulbs. A Kitchen Kluster is made from 5 or 6 bulbs lashed together with rustic twine. A posie is a small, neat string-braid of 5

or 6 bulbs decorated with dried flowers or ribbon.

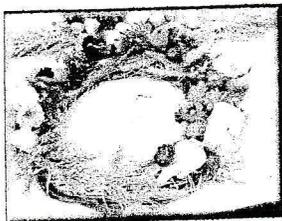
Mini Braids Make Fine Hostess Gifts

Using 10-12 Small Tube or Medium Tube bulbs make a mini braid in either pigtail style (softneck) or string braid (hardneck). Decorate with small, dried flowers. We found that many people at festivals were looking for small gifts in the \$10-\$15 price range but didn't want to pay the larger price for a fully decorated braid of Jumbo bulbs. It's also a good use for the smaller bulbs.

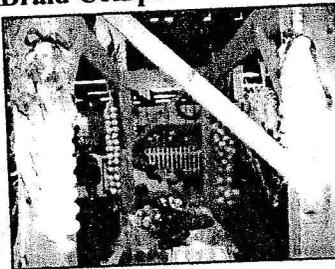


A Small Wreath or Crown of Garlic

If you've made a Christmas wreath from pine or spruce boughs, you can make a small garlic wreath the same way. Just tie your garlic stems and flowers with garden wire or string every bulb or two.



Braid Competition at the Royal Winter Fair



For many years, Ted Maczka has sponsored the garlic competition at the Royal Winter Fair. Braids need to be a full 24" of garlic - they call them "ropes" - and have uniform bulbs of Extra

Jumbo or larger if you expect to win the \$100 prize!

The Garlic Guru's Trademark Hat

The media loves a character! When I was doing TV and news appearances in the role of the Garlic Guru to promote the early Perth Garlic Festivals I decorated a ratty old straw hat with a wreath of many different types of garlic to use in discussing Varieties. The hat, not myself, became the subject for the reporters' photos!!



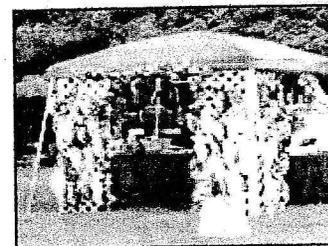
Bob Yerina's 81-Bulb Christmas Wreath of Garlic

Bob Yerina does string braiding demonstrations at the Hudson Valley Garlic Festival. His unique, 81-bulb wreath is a 10-15 lb masterpiece! He starts with a 31-inch heavy wire bent into a circle to form the shape of the wreath. Bulbs (with stems attached) are selected in 3 sizes; say Giant, Jumbo and Extra Jumbo, 27 of each size. The largest form the outside of the braid, the smallest the inner circumference and the Jumbo in between, facing out. Bulbs of three sizes are placed three at a time on to the wire, starting near one end of the wire and fastened with a half hitch the same as in a string braid. Continue around the wire 3 bulbs at a time. When all bulbs are used up, the wire is secured and the rest of the tops are string braided in behind. Attach a ribbon or bow for a decoration. Makes a fine gift for a garlic gourmet at Christmas.

Garlic Braids at Garlic Festivals

Garlic braids form the basis of sales displays at garlic stalls.

Right: photo by Anna Fiechter, HVGF



Left: Jean Finlayson displays garlic braids at the County Garlic Festival in Picton.

Right: Bob & Bunny Lemessurier & Ed Haines of Silver Spring Farm won the top prizes at the Seaway Garlic Festival 2005. Missing: Merle & Jack Fraser. Merle did the braiding.



String Braiding Hardneck Garlic

by: Paul Pospisil, Master Gardener

Hardneck garlic is very popular but hard to braid attractively by traditional braiding techniques. The stiff stems are like dried twigs. They won't braid well. I learned this simple method of "string-braiding" from Bob Yerina, NY State, and have taught it at Garlic Festivals and garlic talks over the years. The technique produces a neat braid which matches softneck "pigtail" braids by any measure.

Method

1. Start with selected garlic of uniform size, about 3/4 cured (while the stalks are still pliable), from which the dried leaves have been rubbed off.

2. Take the 1st garlic and tie one end of a 5-foot piece of heavy cord or twine around the "neck" of the garlic with a simple square knot.

3. Take two garlic, "break their necks" near the bulb and push them firmly against the sides of the first bulb. Take the long end of the twine, make a loop (or half-hitch for the nautical types!), slip it over the stems of the 3 garlic and pull it tight, making sure that it hugs close to the bulbs.

4. Take a 4th garlic, lay it between the last two, with bulb snugly against them. Form another half-hitch with the twine, slip it over the stems of all 4 garlic and pull it tight.

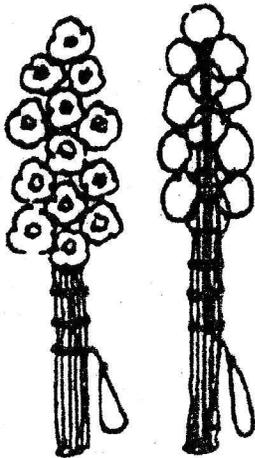
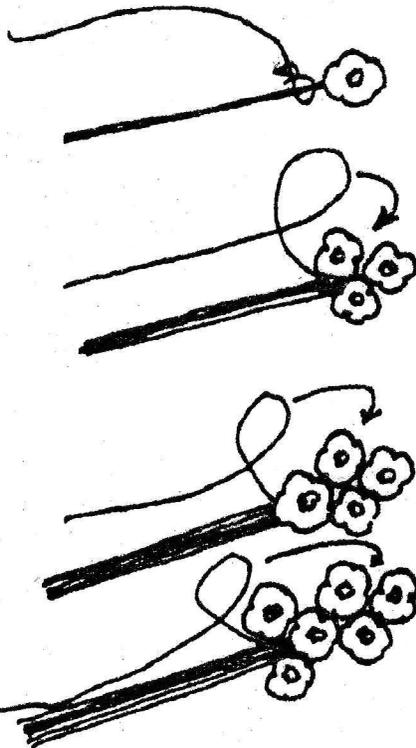
5. Take two more garlic and repeat step 3.

6. Follow this as in step 4.

7. Continue adding garlic, repeating the two followed by one, until your braid is of the desired length. This can be 10, 12, 15 or any number of garlic you like.

8. When you've secured in your last garlic, continue with three more half-hitches along the stems, spacing them an inch or so apart. Finish off with a clove hitch or knot to keep the twine from

loosening. Then, tie a loop with the remainder of the twine for hanging the braid to complete the curing process. Trim the ends of the stalks uniformly for a compact braid or leave them full-length for a "farmer braid". The stems of the garlic should be held neat and parallel to each other. Tightening of the twine should be done at the back of the braid to form a neat line.



REPORT # P-02-2006 Performance & Yield Comparison of Proven Strains 2006 Crop- page 1 of 2 pages

Purpose: To determine relative yield and performance of 44 proven strains from all Varietal Groups grown in the 2005/2006 Small-Plot Garlic Variety Trials. New strains under evaluation and Seed Saver strains are not included.
Method: All garlic was grown using standard organic methods under conditions sufficiently equal so as not to bias any strain. Trial beds were fall-planted Oct 21-31, 2005 and hand-harvested July 18-29, 2006. Raised beds contained double staggered rows at intensive density of 4 plants per foot of row, equating to 116,160 plants per acre.
Yield* Calculation: Yield = No. of Bulbs x Avg. Bulb Wt x 116,160/1000 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.

STRAIN	# Cloves Planted (wt gr)	Harvest Date	Bulb Harvest	Harvest Wt gr.	AvBulb Wt gr.	% Loss	Yield * lbs/acre	H:S Ratio	Relative Standing
Porcelain – 14 strains evaluated									
MAJESTIC	565 (6862)	20 July	553	24,280	43.9	0.35 %	11,204	3.54:1	2 nd of 14
Mammoth	23 (260)	23 July	23	1,051	45.7	0	11,702	4.04:1	1 st of 14
Romanian Red	159 (1675)	23 July	128	5,699	44.5	19.50 %	9,179	3.40:1	3 rd of 14
Magnificent	205 (1327)	24 July	205	6,970	34.0	0	8,707	5.25:1	5 of 14
Magical	202 (1805)	24 July	190	6,812	35.8	5.94 %	8,636	3.77:1	6 of 14
Musical Control	54 (570)	21 July	51	1,643	32.2	5.56 %	7,791	2.88:1	8 of 14
Melody	48 (565)	21 July	47	1,640	34.9	2.08 %	8,750	2.90:1	4 of 14
Music-H	29 (290)	21 July	31	986	31.8	0	8,145	3.40:1	7 of 14
Georgia Fire	61 (535)	21 July	60	1,804	30.1	1.67 %	7,571	3.37:1	9 of 14
Magnifico	37 (420)	21 July	14	366	26.1	62.16 %	N/A	N/A	Crop Failure
Prussian White	44 (420)	21 July	38	1,105	29.1	13.64 %	6,431	2.63:1	12 of 14
German White	21 (160)	23 July	20	614	30.7	4.76 %	7,488	3.84:1	10 of 14
Polish Jenn	102 (1035)	21 July	65	2,528	38.9	36.27 %	6,347	2.44:1	13 of 14
Ger Stiffneck	149 (1765)	23 July	100	4,316	43.2	32.89 %	7,418	2.45:1	11 of 14
PURPLE STRIPE – 6 strains evaluated									
Czech Broadleaf	454(2330)	29 July	427	11,818	27.7	5.95 %	6,666	5.1:1	2 nd of 6
F21 Polish Marbled	62(301)	23 July	60	754	12.6	3.2 %	3,115	2.5:1	Crop Failure
Chesnok Red	60(175)	20 July	56	828	14.8	6.7 %	3,532	4.7:1	Crop Failure
Robust	74(400)	27 July	59	1,614	27.4	20.3 %	5,583	4.0:1	4 th of 6
Siberian	94(970)	20 July	94	3,052	32.5	0	8,315	3.1:1	1 st of 6
Purple Glazer	76(325)	24 July	73	1,848	25.3	3.95 %	6,227	5.7:1	3 rd of 6

Notes: 1) Bulb sizes in 2006 crop were small due to a combination of 2005 fall rains, the cold, wet 2006 spring & summer weather and companion planting of marigolds robbing the garlic of nutrients. Porcelains had large proportion of 2 & 3 clove bulbs this harvest.
 2) Loss of 50% or more or bulb average below market size is deemed a crop failure.
 3) Relative Standing is based on a comparison of forecast yield (Lbs/Acre), cull rate (<1.5") and successful harvest.
 4) H:S Ratio (Harvest to Seed Ratio) is calculated by dividing Column 5 (Harvest Weight) by Column 2 (Planted Weight)
 5) Acknowledgment: It is recognized that different sample sizes, as opposed to equal samples could cause variance in yield.

STRAIN	# Cloves Planted (wt gr)	Harvest Date	Bulb Harvest	Harvest Wt gr.	AvBulb Wt gr.	% Loss	Yield * Lbs/acre	H:S Ratio	Relative Standing
ROCAMBOLES – 14 strains evaluated									
Carpathian	188(1060)	27 July	185	5685	30.7	1.6%	7,744	5.4:1	5 of 14
French	200(1196)	23 July	212*	6312	29.8	0	7,626	5.3:1	6 of 14
Spanish Antolini	120(710)	26 July	125*	3766	30.1	+ 4.2%*	8,039	5.3:1	3 rd of 14
Reliable	84(477)	24 July	78	2656	34.1	7.14%	8,097	8.3:1	2 nd of 14
Spanish Roja	44(233)	24 July	46*	1350	29.3	+4.55*	7,858	5.8:1	4 of 14
Yugoslavian	120(558)	20 July	126*	3429	27.2	+ 5 %*	7,318	6.1:1	7 of 14
Czech Red	52(292)	24 July	51	1382	27.1	1.92 %	6,806	4.7:1	8 of 14
Slovak	40(207)	24 July	28	724	25.9	30 %	4,635	3.5:1	12 of 14
Russian Red	48(214)	24 July	50*	790	15.8	+ 4.2%*	4,216	3.7:1	CropFailure
German Red	52(282)	24 July	54*	1322	24.5	+ 3.8%*	6,508	4.7:1	9 of 14
German White	40(231)	24 July	38	1168	30.7	5 %	8,265	5.1:1	1 st of 14
Korean Purple	40(265)	24 July	41*	802	19.6	+ 2.5%*	5,135	3:1	11 of 14
Chuck	40(189)	24 July	41*	876	21.4	+ 2.5%*	5,608	4.6:1	10 of 14
Tear Drop	40(231)	24 July	36	633	17.6	10 %	4,052	2.7:1	CropFailure

ARTICHOKES or ITALIAN REDS – 5 Strains evaluated

Endurance	182(563)	18 July	175	4638	26.5	3.8%	6,529	8.2:1	5th of 5
F4 Italian	126(851)	19 July	112	5304	47.4	11.1%	10,781	6.2:1	2 nd of 5
Inchelium	77(378)	19 July	76	3179	41.8	1.3%	10,573	8.4:1	3 rd of 5
Formidable	52(280)	19 July	46	2636	57.3	11.5%	12,987	9.4:1	1 st of 5
Baba's Chesnek**	79(298)	19 July	78	2742	35.2	1.3%	8,886	9.2:1	4 th of 5

**Baba's Chesnek was the only Artichoke to produce a Colossal-size bulb in 2006

ASIATIC ARTICHOKES – 3 Strains evaluated

P1 Asian Tempest	75(350)	26 July	67	2385	35.6	10.7 %	8,141	6.8:1	2 nd of 3
Argentine Redstripe	75(370)	26 July	76	2490	32.8	+ 1.3%*	8,499	6.7:1	1 st of 3
Genki	38(195)	20 July	38	1093	28.8	0	7,366	5.6:1	3 rd of 3

SILVERSKINS – 2 Strains evaluated

F40 Sovereign	60(250)	29 July	60	1615	26.9	0	6,893	7:1	2 nd of 2
Early Silverskin	90(375)	20 July	91*	2615	28.7	+ 1.1 % *	7,440	7:1	1 st of 2

* doubled cloves in some strains produce extra bulbs; thus, more bulbs harvested than cloves planted giving higher yield.

For trial methodology and harvest notes, refer to page 1 of report

THE GARLIC DIRECTORY

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

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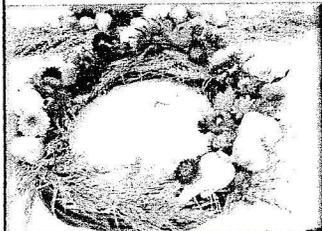
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Boundary Garlic: See ad on facing page. Certified by Boundary Organic Producers Association.

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Easy BBQ recipes from the Garlic Guru's Grill

Roast Garlic for Four

Ingredients:
2 garlic bulbs 1/2 tsp. salt
2 tbs. virgin olive oil 1/4 tsp. pepper
1/2 tsp. thyme

Method:

With a sharp knife, slice off the top of garlic bulbs about 1/4". Remove the loose papery bulb wrappers, making sure not to separate the cloves.

In a bowl, combine garlic bulbs, virgin olive oil, thyme, salt and pepper. Toss together and coat the garlic evenly. Place garlic on the centre of the grill rack. Cover grill and open the vents half way. Cook, turning garlic 3 or 4 times, until cloves feel very soft when gently squeezed with tongs or your fingers, 35 to 40 minutes. Serve warm with French bread as an appetizer. Serves: 4

Alternate Method:

For softer garlic, coat a piece of foil wrap with oil and wrap it around the prepared bulbs. Cook as above. The garlic will be moister and softer for spreading.

BBQ Baked Potatoes for Four

Ingredients:
4 large baking potatoes 2 tbs Extra virgin olive oil.
2 garlic bulbs sea salt and pepper to taste
sour cream, chives, cheese or topping of your choice.

Method:

Separate garlic into cloves, peel and crush with garlic press. Let sit 10 minutes. Then, add olive oil, salt and pepper and mix together. Scrub baking potatoes under cold water (the skins are great to eat when clean) and pat dry. Slice each potato lengthwise in two. Score exposed flesh with a fork, then scoop out a hollow the size of a level tablespoon in each half. Scoop garlic mixture into hollows, place halves together and wrap each potato separately in foil wrap. Place on BBQ and cook on medium to high, turning often until potato feels soft in the centre when squeezed. Remove, let cool and use either as main course or side vegetable with your BBQ'd meat or fish. Separate halves, top with sour cream and chives or melt some cheddar cheese on top and serve.

Some potato facts to share while the BBQ is cooking--

You can convert potatoes to vodka but scientists are still working on the reverse process in event of crop failure.

Both Polish and Russian vodka is made mainly from potatoes, as is German schnapps. The Scandinavian "water of life" or "flaming sword", aquavit, is a caraway flavoured liquor distilled from fermented potatoes or grain. Irish poteen is a very potent, potato-based liquor. Distilling potatoes is prohibited in Ireland. Fortunately, clever leprechauns supply the thirsty population, reducing crime.

Garlic Recipes from the Perth Garlic Festival

Fresh Food For A Hungry Planet was the name used by **Judy Dempsey's stall** at the Perth Farmers' Market. Judy later opened a gourmet restaurant in Perth under the name **Hungry Planet**. She provided these two potato recipes for the very first Glorious Garlic Festival held in Perth.

Smashed Yukon Gold Potatoes With Roasted Garlic & Fresh Rosemary

Ingredients:

6 to 8 medium Yukon Gold potatoes, peeled
1 whole head of garlic
1 tbs. olive oil
2 tsp. chopped fresh rosemary
1 green onion, chopped
4 tbs. unsalted butter
1/4 to 1/2 c. milk
salt and fresh ground pepper to taste

Method:

Cover potatoes with water and boil gently until tender. Remove outer wrapper from garlic and cut top 1/4" off to expose inside. Brush with olive oil and wrap loosely in foil. Bake at 300 degrees Fahrenheit until soft, about 30 to 45 minutes. When cool enough to handle, squeeze softened garlic into bowl with rosemary and onion. When potatoes are cooked, drain and mash coarsely with butter, adding enough milk to soften the texture. Stir in the garlic/ herb mixture and salt and pepper to taste. Serves 4 to 6.

Roasted New Potatoes With Garlic & Fresh Mint

Ingredients:

3 lb. new red potatoes, cut in 1-inch cubes
1/4 cup olive oil
1 tbs, minced fresh garlic
3 tbs. minced fresh mint
1 tbs. minced red onion
salt and pepper to taste

Method:

Toss the potatoes in oil and lay in a single layer in a roasting pan. Bake in a preheated oven at 375 degrees Fahrenheit. Roast until tender, 40 to 60 minutes, shaking once or twice. When cooked, gently toss with mint, onion, garlic, salt and pepper. Serves 4.

Garlic Cooking Tips and Hints

The smaller you cut garlic, the stronger the flavour. One raw, garlic clove, finely minced or pressed releases more flavour than a dozen cooked whole cloves. Don't forget the 10-minute rule to allow the allicin to form after crushing.



More garlic recipes, tips & ideas

From Mary Lou's Country Kitchen -- Tips for Using Garlic Scapes and Greens

Mary Lou Pospisil has been coming up with novel ideas for using garlic scapes and greens for many years. She first introduced them at the Glorious Garlic Festival held in Perth in 1997. Since then, she has distributed hundreds of "Garlic Scapes and Greens" leaflets at festivals and farmers markets. These tips are a selection from her many ideas. These recipes were originally published in the June 2004 issue of the Garlic Newsletter and are repeated here by popular demand.

Snap Those Scapes and Eat Them

This is that time of year again. What do we do with all those garlic scapes? Don't throw them away!! Use them. About the first day of summer, hardneck garlic puts out a round flower stalk from between its top leaves. The stalk grows straight up for a few inches, and then curls into an attractive loop. At this time, the scape must be removed to enable the plant's energy to go to bulb formation. Snap them while they are crisp and tender. As you snap them off, you'll see garlic juice dripping from the end of the stalk. This indicates how much garlic flavour and nutritional value the scapes contain. Take them to the kitchen and steam or sauté them for a gourmet vegetable dish. Don't leave them on the plants too long or the stalks will get woody.

Using Scapes and Garlic Greens

We also plant our culls and some bulbils so we will have fresh garlic greens in May and June. Both scapes and greens can be cut into small pieces with scissors or a knife. Use fresh at the time of cutting or freeze in containers for use in winter. You can prepare them the same as any fresh green vegetable. They can be sautéed, steamed, lightly boiled, stir-fried, chopped, pureed and pickled. Use them in soups, stews, omelettes, scrambled eggs, scalloped potatoes or any dish where you would use garlic. They can be used in any recipe calling for garlic. The flavour is a bit milder than the garlic bulb. They can be kept in the refrigerator for 2-3 months. The uses are just endless and each idea is uniquely delicious. Don't be afraid to experiment a little.

A Double Delight - Garlic Scapes and Asparagus

Prepare asparagus and scapes by trimming ends and seedpods. Bring a large pot of water to a boil. Add scapes and asparagus and blanch for 2-3 minutes. Drain and rinse with cold water.

Heat 1 tablespoon of extra virgin olive oil in a deep fry pan on medium heat, add blanched scapes and asparagus, toss to cover with oil and cook for 2 minutes. Uncover and season with salt and pepper. Serve hot as a main course or side vegetable.

BBQ Scapes

Place scapes in aluminium foil, drizzle with olive oil, sprinkle with salt and pepper, bundle up and cook on the BBQ for 10 minutes or until soft. Don't overcook. Use as a side vegetable with any meal.

Garlic Scape Mashed Potatoes

Chop fresh scapes finely in a food processor. Sauté in butter until soft. Add to mashed potatoes with a bit of milk or cream and blend well. Serve hot with meat, fish or poultry.

Basic Garlic Scape Spread

Finely chop cleaned scapes in a food processor. Slowly blend in extra virgin olive oil until it forms a smooth mixture. Use as a topping for freshly baked whole grain bread or crackers, on French bread, biscuits, as an hors d'oeuvre, for making garlic bread, on any sandwich, mixed with pasta or as a base for stir-fries. For a variation, blend in some fresh, hot peppers or green onions. The spread will keep for two or three weeks in the refrigerator. It can be frozen in small containers but use immediately after taking out of the freezer.

Cheese Garlic Scape Spread

For a really decadent spread, try this one on fresh whole wheat or dark rye bread.

Ingredients: 8 oz. cream cheese

2 cups shredded cheddar cheese

3 tbs mayonnaise

chopped fresh hot pepper (to taste)

4 heaping tablespoons Basic Garlic Scape Spread (see above)

Salt & pepper (to taste)

Extra olive oil (if needed to smooth mixture)

Method: In a blender or food processor, cream the cheeses and mayonnaise. Add remaining ingredients and blend till smooth, adding a little more olive oil if needed. Freezes well if there's any left over.

Keeping Scapes in Refrigerator

Neatly package freshly picked scapes in poly carrot bags (the ones with air holes to let them breathe) and place in refrigerator crisper section. They will keep for up to 3 months, although losing a bit of the juice. Remove as needed from bags, cut away any dried ends and use in cooking.

Frozen Scapes

Prepare scapes by washing and removing seedpod end and cutting into size needed.

Place in freezer bags of convenient size and place in freezer. No blanching needed. Keeps one year.

Floral Arrangements

Keep a few scapes to look at. The lovely serpentine curl of the scape adds to any cut flower arrangement. Keep as much of the stalk as possible and do not cut any part of the beak or seed head. Scapes can also be dried in bunches for an attractive wall hanging.

2007 Garlic Festivals Across Canada

British Columbia

8th Annual South Cariboo Garlic Festival, August 11-12, Centennial Park in 100 Mile House, BC. Ph. Gail Szolosi, (250) 397-2540, e-mail taste@goodnessofgarlic.com
<http://www.kariboofarms.com/contact.html>

Abbotsford Garlic Festival. Saturday August 25. **New Location!** Hosted by Abbotsford Farm & Country Market downtown. Bruce Fatkin, Manager, 604-996-1542.
info@abbotsfordfarmandcountrymarket.com

The Hills Garlic Festival, Centennial Park, New Denver Park, Slokan Lake, B.C. Sunday September 9. Ph. Liza Ireland, (250) 358-2303, e-mail liza@netidea.com

Saskatchewan

Annual Mountain Pride Garlic Festival. Friday September 07. Evelyn Moore-Holowaty 306-272-4439. Email reelmarine@sk.sympatico.ca. Website: www.shopsaskatchewan.com/FoamLake/mountain-pride.htm

Manitoba

6th Annual Pembina Valley Honey Garlic & Maple Syrup Festival, Manitou fairgrounds, September 7 & 8, 2007. Joe Kozak, 204-242-2514.
Website www.rmofpembina.com/honny.html

Ontario

17th Annual Canadian Garlic Festival, Sunday August 26, 2007. A celebration of Ukrainian food at Ukrainian Seniors Centre, Sudbury. Ph. Mary Stefura or Mike Sharko, 705-673-7404, email garfest@cyberbeach.net
www.sudburytourism.ca

Perth Garlic Festival, previously the Glorious Garlic Festival of Eastern Ontario, August 11-12, 2007. 613-267-5322. www.perthgarlicfestival.com/

8th Annual County Garlic Festival, Crystal Palace, Picton, Saturday August 18, 2007. Enter your garlic for the Glass Garlic Awards. **New Garlic Vendors Welcome!** Christine Kosman, 613-476-5943, rosarugosa@sympatico.ca.
www.countygarlicfestival.ca.

Debbie DeCooman advised that the Seaway Garlic Festival as been cancelled this year due to the North Dundas Agriour.

11th Annual Garlic is Great Festival. Saturday August 18. at the Newmarket Farmers' Market, Newmarket, Ont. Joe ponga, 905-830-8983. jsponga@rogers.com or Deanna mith at the Town of Newmarket. dsmith@newmarket.ca

New this year!

The Verona Lions Club Garlic Festival, Saturday September 1, 2007, Verona, Ontario. Noon hour Garlic Banquet. Contact Ken or Linda Willis, 613-374-3081, email holyverona@hotmail.com

New this year! Garlic vendors invited!

The Stratford Garlic Festival, Saturday September 15, 2007. Kiwanis Club of Stratford, garlic rep, Warren Ham, ph.519-272-1742.
Email Information@www.stratfordgarlicfestival.com.

Quebec

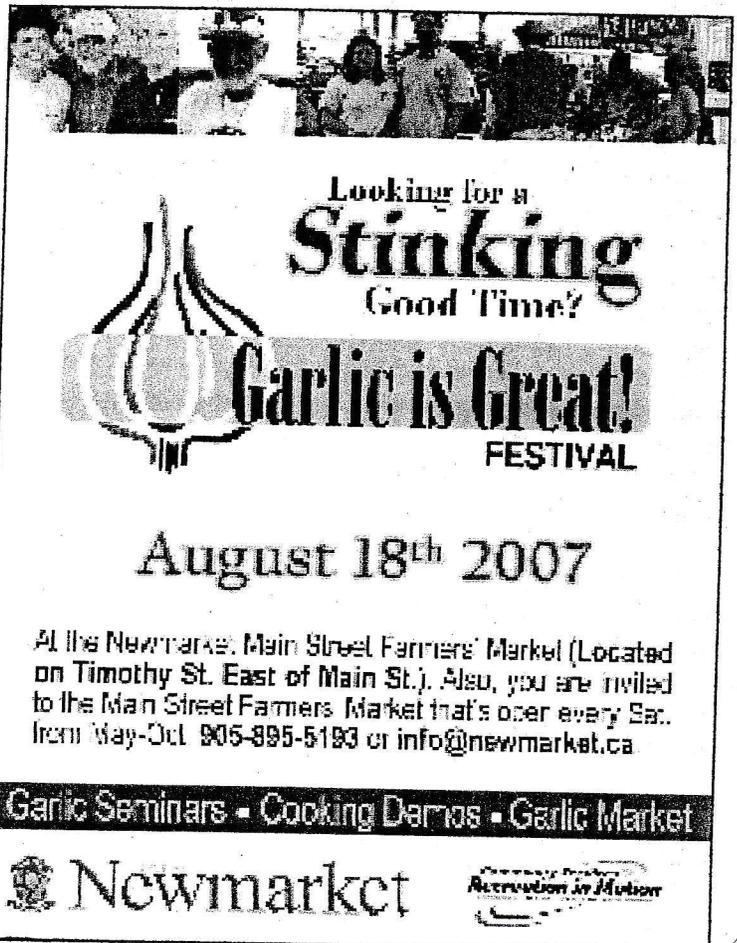
Our farmer's market is going to host a garlic day near the end of August. We will have more information within the next three weeks. I can send it to you then. Daniel Brisebois.

No further information as of date of publication. Editor.

Nova Scotia

SunRoot's 2nd Annual Garlic Festival.

Charles Levkoe advised they would not hold a garlic festival this year but are considering doing it every second year.



Looking for a
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All the Newmarket Main Street Farmers' Market (Located on Timothy St. East of Main St.). Also, you are invited to the Main Street Farmers Market that's open every Sat. from May-Oct. 905-895-5193 or info@newmarket.ca

Garlic Seminars • Cooking Demos • Garlic Market

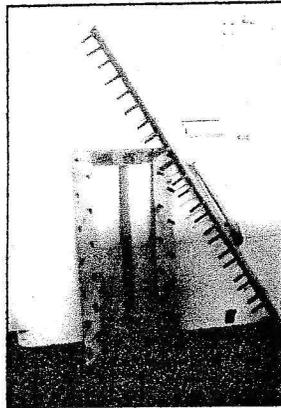
 **Newmarket** 

Many Farmers' Markets have special event garlic days for the benefit of their vendors. These are great market opportunities. Contact your local farmers' market for events planned in 2007.

Seed Planting Boards

By: Dave Cornell

I thought your readers might be interested in my seed planting boards that I constructed and used for the last 25 years. They provide the ideal depth and spacing of garden seed at planting time. I use these seed boards for large seeded crops such as beans, peas, beets and corn. One board is for corn and the 2nd for the others.

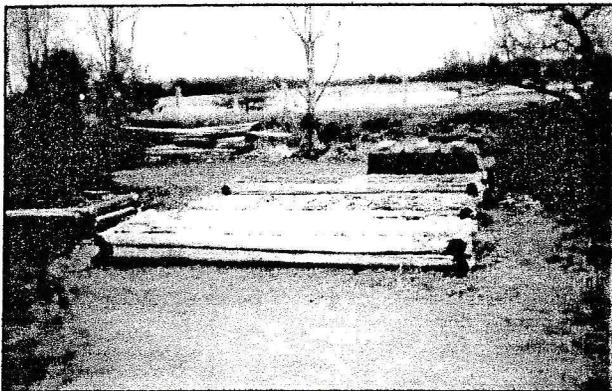


They worked so well that when I started growing garlic as a hobby in fall 1999, I saw their potential for garlic cloves.

From my original planting of 3 heads (14 cloves) of Music in 1999, I have continued to expand.

In fall 2006, I planted 4723 cloves from 11 varieties plus French shallots and Elephant garlic.

Until 2005, I planted five raised beds (281 sq. ft) at 7 plants per sq. ft. for 1974 giving me 1974 harvested bulbs.



In summer 2005, I bought a rototiller attachment for my garden tractor and used it on my old vegetable garden, enabling me to expand my garlic planting.

The summer 2006 harvest from the ground planting was not as good as that from my raised beds. I attribute that to the wet weather and inferior drainage of the garden versus the benefits of the raised beds.

To help rectify the drainage problem in my garden planting area, I removed about 6" of soil from the 1 foot paths between the new, "raised" double row beds.

After planting, the beds were mulched with 4" of grass clippings and shredded leaves.

Getting back to my garlic clove planting boards, I have several which I use for the raised beds and one 6' long one for the garden beds.

Plans for basic construction of a 72" long, double row, 24 clove planting board are as follows:

Start with a 6' long 1" x 4" spruce board (finished size is $\frac{3}{4}$ " x $3\frac{1}{2}$ "). Measure in 1" from each side, draw a centre line for $\frac{1}{2}$ " dowelling holes drilled 6" apart in two parallel rows. This gives 24 holes, 12 in each row.

Cut dowelling into 4" lengths and glue into drilled, $\frac{1}{2}$ " holes. The dowelling will extend $3\frac{1}{4}$ ".

Note: By using $\frac{1}{2}$ " dowelling rather than $\frac{5}{8}$ " or larger, air pockets are less likely to occur under planted cloves. Most of my seed stock garlic cloves are larger than the $\frac{1}{2}$ " dowelling which is meant to provide a centre point, proper depth and proper spacing to plant each clove. The hole size will expand as cloves are inserted.

The end result is a reusable clove planting template. With careful use and dry inside storage, this planting board will last for years and save you many hours of labour at planting time.

Useful hints:

Work up the soil surface of the planting bed with a rake to provide a moist surface before applying the planting board to make the holes. Too dry a soil will cause the holes to fill when extracting the dowels. After placing the board correctly, gently push dowels into the soil by stepping on the board until the dowels are at full depth.

I installed a handle at the centre of the flat side. By lifting on the handle, the dowels come out of the soil.

You can also use a 48" long 1" x 4" to make a double row planter of 18 holes.

While these spacing and planting depths may not be ideal, they have worked well for me and should help anyone who has limited space and wants to increase yield.

An Autumn Thought For Summer

While harvesting your garlic, you should be planning your garlic planting. Fall comes quickly. Have your planting beds prepared now, your tools ready, seed garlic varieties selected and your planting plan ready to go. Don't wait till October!

