

THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 22 Winter 2009-2010

The Lesser Known Varieties of Garlic

Most growers are familiar with the five main Varietal Groups of garlic – the Porcelains, Purple Stripes, Rocamboles, Artichokes and Silverskins.

There are other groups that are less known. Some call them sub-varieties; other studies would identify them as separate varieties. Ron Engeland grouped the cultivars tested into five main groups further broken down into 17 sub-varieties. Gayle Volk's study of 211 cultivars grouped them into 19 varietal groups. While the research is still making new advances in the area of classification, it is premature to state how many garlic Varieties there are. However, here are some of the lesser known ones:

Asiatics

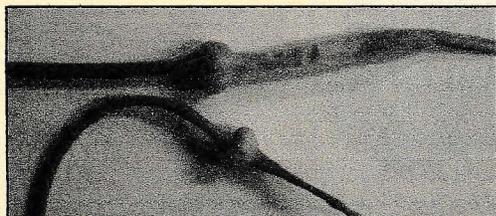
These are a weakly bolting variant of the softneck Artichoke variety or an Artichoke sub-group. They have elongated bulbil capsules resembling a wrinkled bean pod containing 3-10 bulbils. Scapes are drooping and need not be removed to produce large bulbs. The large bulbils generally produce divided bulbs in the first year. Brightly coloured bulbs average 5-6 cloves.

Examples of cultivars: Sakura, Asian Tempest, Pyong Vang.

Turbans

Another bolting variant of the Artichoke variety, they are distinguished by the flattened, turban shaped bulbil capsule. Early maturing, they must be harvested quickly as soon as leaf browning begins; otherwise, they will over mature and store poorly. Plants tend to fall over as harvest approaches. Bulbil capsules contain between 4-100+. Plants are small but produce large bulbs averaging 8-9 cloves per bulb. Turbans are most suitable for early garlic sales. Their short storage life requires that they be consumed ahead of other varieties. Bulbs often display intense colours.

Examples of cultivars: Chinese Purple, Xian, Argentine



Scapes: Asiatic above, Turban below

Creoles

Creoles are apparently a bolting sub-variety of the Silverskin Variety. They are most suited to hot, dry southern climates. In northern climates, they bolt and produce only small bulbs even under the best conditions. Plants are short with the slender, uncurled scape reaching 3-4'. The stalk droops in a "U" rather than curling. The bulbil capsule is tiny and fills out very slowly, requiring it to be left on past bulb maturity if you want bulbils. Bulbils are very tiny with 30 or more per capsule. Bulb colours are strikingly beautiful in deep shades of reds and purples. Bulbs have 3-5 cloves with generally one bright clove outside the bulb wrappers. Storage life is long, almost as good as the Silverskins. The Spanish Morados are often included with the Creoles although they may be a distinctly separate group. Creoles are grown by collectors and garlic aficionados. Not recommended for market gardens. Examples of cultivars: Burgundy, Cuban Purple, Native Creole, Spanish Morado.

The Purple Stripes

Once thought of as three sub-varieties of the same type, they have now been divided into three separate Varieties. **Standard Purple Stripes** are so named because of the bright purple streaks and blotches on both bulb wrappers and clove skins. They are late maturing, have more cloves per bulb than Rocamboles and store well.

Examples of cultivars: Chesnok Red, Persian Star

Glazed Purple Stripes once thought of as a sub-variety of Purple Stripe are now classed as a Variety. They are glazed with silvery or gold bulb and are strongly bolting. They have 6-9 cloves per bulb.

Examples of Cultivars: Purple Glazer, Red Rezan

Marbled Purple Stripes have been reclassified as a Variety and not a sub-group. They have the tallest leaves of any garlic, a stalk that resembles Rocambole and 5-8 cloves per bulb. Maturity is late and they have a long storage life. The cultivar 'Siberian' resembles the Porcelains in bulb and plant features and can easily be mistaken as being one of them.

Examples of cultivars: Duganskij, F21 Polish, Jovak, Khabar, Metechi, Broadleaf Czech.

Garlic classification is a changing science. Genetic and chemical testing is helping to identify varieties. Fear not, though as the "rose" will always be called just GARLIC!

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Connecting

The Canadian Garlic Network
Issue # 22 Winter 2009-2010

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ABOUT THE GARLIC NEWS

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The *Garlic News* uses a newspaper column
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EDITORIAL POLICY

The purpose of *The Garlic News* is to provide a
networking forum to enable growers to grow
better garlic and enjoy it more. Articles and
contributions are welcome and will be
published subject to space and suitability. Keep
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Deadline for Spring 2010 Issue: March 1

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Feldspar Freddy will be back on Groundhog Day

Notes From Our Garlic Patch

Unbelievable demand for garlic in 2009

As September rolled into October, the number of calls for garlic, both for planting and for table use, coming in to the Garlic News, was the most unbelievable ever. Our own tiny little supply of certified garlic from the Small Plot Garlic Variety Trials was gone by mid-August so I referred customers to those growers listed in the Garlic Directory. This year, I did hundreds of referrals. Soon, most of these growers had sold out as well. With the "buy local" and "grow your own food" ideas running in high gear, it demonstrated once more that we need a specialized sector of the farm industry dedicated to growing clean, disease-free garlic for planting. With growers haphazardly buying anything they can get to plant, diseases of garlic will continue to multiply and spread, reducing crops even further and threatening the future of this budding market. I don't have an answer to this dilemma but continue to search for a practical solution. My own Bulbil Project is just one effort to try to find some answers to a very real problem. Editor

What a weather year!

We here in northeastern Ontario had the summer that really wasn't. So did many others across this vast land. B.C. had terrible forest fires, the prairies suffered drought, Ontario had more rain than they could handle, and everywhere, it was a case of extremes. It's a shame to see lost crops, forests destroyed and hay and corn left in the fields. What's happening? Daily, the telly shows the Liberals and the Conservatives blaming each other for causing these environmental disasters and postulating their respective solutions to make it right. Wow, are these folks running on the gas of inflated egos. They must think that politicians are so smart that they can actually rule Mother Nature! It's evident that climate change is happening. It's very difficult to try and second-guess what will happen next week, let alone next year. Our poor weather forecasters, secluded in windowless offices, can't even look outdoors to tell you that it's raining outside today! My own prognostication is that we are in for odd weather patterns for the foreseeable future and have to adapt to the changes dictated by the lady who directs nature's whims.

Now, if things get really tough, then, its time to make up a tincture of garlic to cure the ills of bad weather!

Turkeys in the straw, again!

After missing out on mulching last fall, this year, I laid down the straw mulch on October 27, hoping the mice were already tucked away elsewhere. Well, it wasn't mice, but the wild turkeys again, likely some of the same varmints that raided my garlic straw last spring. Happily, they scratched away at the mulch with the straw, markers, soil and even the occasional garlic clove flying hither and thither over the garden. As I chased them out, threatening

them with the spectre of a roasting pan and Thanksgiving dinner, they merely disappeared over the nearest hill, only to return when I was back inside, resuming their search for seeds. Oh, well, I can rationalize that I'll have fewer weeds to pull next spring!

The Bulbil Project Update

What a rewarding response from the membership! From the large number of calls, letters and emails, it seems that other garlic growers are as interested in growing garlic from bulbils as I am. Participants from across Canada, the US and the UK have indicated support and thousands of bulbils have been planted.

22 growers are involved and so far, these Regions of Canada are covered:

Alberta (south)
Saskatchewan (east)
Manitoba
Ontario (north), Ontario (east), Ontario (south)
Quebec
New Brunswick
Nova Scotia
Prince Edward Island
Yukon

I am hoping to get grower participants from Newfoundland, B.C. and the Northwest Territories (Nunavut). Perhaps, by next summer, all growing regions will be covered.

Thanks to **Janet Wallace's** support, Canadian Organic Growers (COG) published my article, "Growing Garlic From Bulbils" in the Winter 2010 issue of The Canadian Organic Grower magazine. This has helped to generate further interest in this advanced growing technique.

I look forward to the reports on the success (and failures) from gardeners who have planted bulbils. These will be published in future issues.

New Strains in the Small Plot Garlic Variety Trials

This year has been a real bonanza for new cultivars; as well as the Millar garlic covered on page 9, Liz Tobola sent me Oma's, Ted Meredith sent me two rare ones from the middle east, Lawrence Boyko sent me "Zoltan's Hungarian", the two Fleischaur girls sent me "Armenian" bulbils and Michael Callaghan from the UK sent me "Black Garlic", a Korean delicacy for eating, not planting. Then, too late for fall planting, I have three types from Bob Osmack and one from Ted Lister to put in the spring planting trials. It makes one feel really great that so many people are willing to share for the benefit of others.

It is not really an exaggeration to say that peace and happiness begin, geographically, where garlic is used in cooking. -- X. Marcel Boulestin (1878-1943)

Calls and Letters From Our Readers

Curing problems

Carole Campbell of Dundas, Ontario, reported:

My garlic crop did not do well this year I had over 6000 of 2" to 3" bulbs, however I lost more than 3 full bushels in the drying stage. They were hung in bunches of not more than 10 bulbs to dry. There were several fans circulating air in the drying area 24-7.

Next year I will try your suggestion of removing the side leaves and trimming the roots to 1/4 of an inch. It was lot of backbreaking hand labour for so little gain. I only have 3,500 bulbs planted for 2010, all the seed I had left.

Editor: Thank you for your crop report. I'm sorry that you encountered curing problems. The harvest is a lot of work and its heartbreaking to lose some to dampness.

Yes, trimming the roots and removing the dead leaves right after harvest helps to prevent mould forming. As well, look at your drying area. Can you close it off to keep out the damp night air? That's when the humidity is the worst. If you can close it off, it's worth using a dehumidifier as well as fans to help remove moisture. You can also use a heater to raise the temperature 2-3 degrees along with the fans.

If these humid summers continue, growers will have to look at building better curing areas so as to avoid losses from mould.



Late planting in the mud

Lawrence Boyko of Port Hope, Ontario, wrote:

With all the rain, the grounds are especially muddy. I am really glad that I planted the garlic in raised beds. Last years' crop was not and was planning to do the same this year. I was late planting this fall and the rains in November prompted the raised beds a la the methods of Beaver Pond Estates. I debated to accept your suggestion to buy a new one, Paul, but when the going gets tough the Troy always wins. I'll look it over real well and possibly have it overhauled. It needs a new "tranny" and is burning oil.

Editor: Doing the raised beds was necessary this year as we're getting a lot of rain in December now. All forecasts are for a mild winter - Ice Storm again????

Repairing the Troy Bilt is a good move if you have someone that can order the parts. The engine could turn out to be the expensive part as they like to replace them rather than repair and that will likely run over \$1000.00.



Planting in the mud, again

Jack Fraser, of Silver Spring Farm, Ottawa phoned to say that they had to cancel their volunteer work crews on Thanksgiving weekend as the field was just a sea of mud after the heavy rains last week. They couldn't make raised beds as the soil just rolled into lumps of mud.

Editor: Sorry to hear that, Jack. It's hard enough to arrange volunteer workers and when you have to cancel out, it's even harder.



Spring Planting?

Jennifer Bromm of Saskatoon, Sask., said:

I think we will just wait. At this point we will not even be able to seed our hard neck this fall due to a huge amount of rain that started Sept 30 and basically has not stopped. Have you ever had success planting your hard neck in the spring? And did you have to store it in a special way so that more survives the winter not in the ground?

Editor: Spring planting? The trials over the years have demonstrated that our growing season in most parts of Canada is just too short to grow spring planted garlic. I've had success with only one, a Siberian called "Oma's". The others turn out very poorly as the short season results in small bulbs. If at all possible, plant this fall. It's never too late as long as the ground isn't frozen.



When to mulch, garlic cloves in oil

When is the best time to mulch garlic?

I would like to preserve some of my skinned cloves in oil in the frig. How long they would last and should I soak them in vinegar for an hour first? Thank you very much.

I really enjoy the recipes, and stories from other growers.

Kathy Karlstrom in Little Fort, B.C.

Editor: Mulch your garlic as late as possible, after the ground starts to freeze. I've found that if you mulch too early, the mice make beds in it and make a real mess. They are dirty animals.

Garlic in oil? Yes, definitely soak your peeled cloves in vinegar to kill the bacteria that cause botulism. See Issue #10 The CFIA recommends one week and discard. I have found that 2-3 weeks is a practical period of time. For longer periods, freeze the garlic. You will lose some flavour but at least, it will keep. See recipe page for freezing hints.



Barb McKee Quigley of Flinton, Ontario, asked:

Such an odd November we've had. A light dusting of snow this morning.

I have a question regarding mulching my garlic patch. I'm not sure if I'm correct, but in the past years I have waited until the ground has frozen with no chance of thawing before I mulch my garlic. Since this has been an unseasonably mild month with no snow, should I mulch now before we get the big snowfall? I would hate to mess up my garlic. I have planted about 150 cloves.

Editor: I would mulch now, as we're likely to get a surprise snowfall that stays. That happened to me last year and I didn't get the straw on, resulting in some winterkill.

Good luck. The November weather has been the best in years and even December is starting out milder than usual. Being an El Nino year, there's just no way of predicting what the winter will bring. We're preparing for ice storms - remember the winter of 1998?



More calls and letters

Bob Brown, previously from **Manitoulin Island**, called to say they had bought a unit in a seniors' park near Orillia. Best news was that he had some Siberian garlic from Manitoulin and would be planting it this fall. Welcome back, Bob and Pat!



Bob Osmack from Yorkton, Saskatchewan calls regularly, keeping me up to date on his increasing network of growers in the eastern part of the province. He also sends samples of garlic, his own recipe garlic powder and pictures. If Bob has his way, the "Wheat Province" of Canada will become the "Garlic Province"! Keep up the good work, Bob!



Unusual names, unusual garlic

Ted Meredith, author of The Complete Book of Garlic, sent these tidbits:

Thank you for another informative and enjoyable edition of "The Garlic News." As you point out, **common garlic names are sometimes a bit crazy**. The same name may be given to different garlic cultivars, and conversely the same garlic cultivar may be given various names. This is also somewhat the case with the garlic horticultural groups. Regarding the inquiry in the newsletter about Egyptian garlic: "Egyptian garlic" at one time referred to what we now call Silver skins (which are sometimes also called Italian garlic, a name which sometimes refers instead to Artichoke garlic's, or to any number of different cultivars, and so on....). All enough to drive a person a bit crazy. As an aside, I have been growing a garlic cultivar that actually is from Egypt. It is from the rather unusual Middle Eastern horticultural group and in a broad sense somewhat resembles the garlic's from the Silver skin group, with numerous cloves and clove layers. It would probably do much better in a hot southerly climate, but in all the years that I have been growing it, the heads with numerous tiny cloves have never grown larger than about ¾ inch in diameter, and are often smaller. Needless to say, not the best choice for market garlic.

Editor: Thanks for adding to my already confused mind with more confusion on names, Ted!

Several readers quoted Ted Meredith to me as the source for "Egyptian garlic". Just goes to show that your fine book is catching on. I look forward to someday getting a sample of Egyptian garlic. I, too, fill my scarce garden space with curious garlic cultivars that no self-respecting market gardener would bother even looking at! Paul.



News from Spud Island, soon to be Garlic Island!

Hello Paul, Yes, any rumours of my death are both exaggerated and premature. In fact, I feel good. One more 5-day round of chemo and I'm cured. My experience with radiation did not go as planned. The 25 treatments got pared down to 14 due to radiation enteritis. So, all and all, I should be in great shape for weeding next spring.

This year's crop was good but not as good as next year. I'm slowly learning to grow this wonderful weed but I'm very sceptic when anyone says they know everything about anything. There's always more to learn no matter how much you know. When you stop learning then it's time to move on to some other challenge.

I managed to get my entire crop planted this year with the help of some great people. **In fact, I increased my planting from 20,500 cloves last year to 26,350 this year. The number of varieties increased by only a few to 217 plus I have 25 plots of experimental garlic** that may become new varieties some day. Some are looking promising and some are not. I would like some advice, Paul. **How and when can I name a new variety?** Is there a process my variety must go through to qualify as a new? My main problem is sales and lack thereof. Just demoted the remainder of the seed stock to eating garlic and, boy, does that ever hurt. To see such beautiful bulbs going in with the small eating garlic just breaks my heart. **I need advertising.** I need a web site.

Would you like me to write a bit of ramblings for your Garlic News from time to time? I don't know much but I might say something that could help someone grow better garlic or, at least, help them enjoy growing the garlic that they grow. If we learn by our mistakes then I should have a wealth of knowledge because I've made just about every mistake in the book, some that didn't make the book and many repeatedly. Sorry for taking so long in writing, my friend. No excuses other than just too lazy.

Al Picketts, Kensington, PEI

Editor: Thank you for the update on your health, Al. Glad to hear that the cancer treatments are going well. As for your garlic operation, I'm now convinced that only crazy people grow garlic! 26,000 plants?? What on earth are you thinking of, putting the Chinese out of business?

***Naming of new garlic types?** I assume that you are tracking some possible mutations. There is no central registry and growers are assigning names with no reference to any official body.*

My own advice: If you find an unnamed garlic, name it after the grower that you got it from, for example, Mikolash 1, Mikolash 2, etc. If you get it from another country, name it after the town or city of origin, for example, Cairo Red, Cairo White, Naples Purple, etc. That way, there will be some linkage to its origin. If its a presumed mutation, name it with reference to its mother plant, for example, a soft neck mutation of the Rocambole "Czech Red" should be called "Czech Red soft neck" or "Czech Red (M)". The aim is to give future researchers a start point in tracking the cultivars. See Ted's letter on this page for more confusion.

***Problems selling your garlic???** Well, Al, let me tell you about a unique publication called the Garlic News. I strongly recommend it. It's written by a very clever young fellow and it's the only one of its kind, the rates are very low, etc., etc., etc., and etcetera! Seriously, though, you've got something unique, Al, and that is the largest garlic collection in Canada. If you're prepared to package and ship, you can sell everything you grow. Use me and the Garlic News to advertise your garlic. It will sell.*

***Writing for the Garlic News?** Yes, thank you. You can even have your own regular column. Call it "Al's Garlic Island Bites" or something like that.*

Calls and Letters From Our Readers

Questions about planting 2-clove garlic

Hi Paul, I got seed in the Autumn 2007 to start my garlic crop from a lady here in Manitoba. I planted that and all I harvested in 2008 went back into the ground. It all came up beautifully. We had a tremendously wet year here. I harvested a few to see how things were going and it seemed things were going well. However, once the entire crop was harvested, I had a lot of 2's and 3's (cloves/bulb that is). The 2's have humongous cloves, but there are only 2 nonetheless. Disappointing? Yes. Obviously, I can't sell these so I'm wondering: if I planted them this week, do you think they would grow to full bulbs (at least cloves/bulb)? No one I've asked so far has had an answer. Thanks,
Sheri Blaylock, Portage la Prairie, Manitoba.

Editor: Hi Sheri! Its very common for Porcelain garlic types to produce 2 and 3 clove bulbs during years of stress, and this past year was a stressful one in field and garden. In 2008, our Porcelains produced, in some cases, over half as 2 and 3 clove. This year, less but still enough to denote stress. Another strange behaviour you may encounter; garlic tends to have more cloves per bulb in warm, southern climates than it does in colder regions of Canada. Planting? Definitely yes. It will return to a 4-5 clove during a warmer, drier summer. Selling them? Again, definitely yes! That 2-clove bulb weighs as much as a 4-clove one of the same grade size. For people who use a lot of garlic in their cooking, it's an advantage as it saves them work (peeling fewer cloves). Just ask the "garlic guru". Over the years, I've observed or had growers send me examples of nearly every quirky behaviour of garlic.

Bulbils, Shallots and more

Kim Hay of Yarker, Ontario asked: 1) I planted Inchelium bulbils in the spring, and have a small bulb. Do I take the cloves and plant singularly or plant the bulb again. This is my own, not in the bulbil project.
2) For the bulbil project do you plant these in the spring, or can I start in cups now and leave over the winter?
3) The shallots that I got, will these go to seed next year? From what I have read, these get planted in the spring.

Editor: Hi Kim:

- 1) Divide the bulb and plant as cloves, only the biggest ones.*
- 2) Bulbil project. I recommend you plant in the fall, same time as your regular garlic. The bulbils lose vigour and even dry out completely if you leave them till spring. Plant them in cups and bury the cups in the garden - just poke holes in the bottom of the cups for drainage.*
- 3) Shallots. I plant the red shallots in the fall, like garlic. Most plants bolt to seed heads but I have yet to save any seed from them. You can also spring-plant shallots. Paul*

Carolyn Smith of Roblin, Ontario wrote:

I finally have my garlic in. I have planted the Bulbils that you gave me. I was only able to plant 9 each of Endurance and Early. Some were soft so I did not plant them. I also planted a lot that I had saved. I have 1500 of this year's and 1000 of last year's in the ground. It's amazing how little

space they take up. I planted the 'small clove versus bulbils' experiment. I will plant some in the spring too.

And my price went up, too!

Two years ago I was having trouble getting \$4/lb for my garlic. The grocery stores turned me away, so I opened up my own food stand and by the end of the summer I changed my price to \$5/lb. I started this year at \$5/lb, since the Festival (at Verona) I have been getting \$10/lb and I am sold out. I have 2 grocery stores after me and am turning them down regularly. This year, I have almost doubled what I planted last year. I have a feeling it won't be enough!

Editor: What can I add? You've said it all.

On 8 November, Carolyn asked again:

Hi Paul. I just had a friend phone to tell me that all her garlic is sprouted! She planted it 2 weeks ago. I have checked mine and see nothing. Why has it sprouted, I thought it needed weeks of dormancy? If she mulches now, will it survive the winter? Carolyn

Editor: Hi Carolyn. I've had only a couple sprout in the fall - a Mexican type and Australian, both softneck strains.

The only explanation I can suggest is that the planting stock may have been chilled before planting, either in a shed on a very cold night or somewhere else. Cold storage at frig temperatures, 40-50 deg F, will break dormancy, and start the garlic growing.

Heavy mulching will help to keep it over the winter.

Katherine Rothermel of Wolfe Island, Ontario, reported: All bulbils in the ground and most of the bulbs, but awfully wet out there now. Still have the field garlic to plant. I have 15 or so in the ground. Question? Some of the soft necks had a center stem but others of the same variety did not. Is this normal?

Editor: Hello Katherine! For Artichokes, its normal for a proportion of them to form a bulbil capsule on the false stem, with a scape below and only leaves above. Silverskins do it only occasionally. Sounds like good fun trying to plant!

Should you remove scapes for larger bulbs?

Hi Paul: To scape or not to scape (Issue 21, page 4)? I did your experiment. I flagged 20 plants...I harvested 21...I guess I lost count.

11 scaped bulbs = 2.4 pounds, average 0.218 pounds. Smallest one was 2.5" diameter.

10 not scaped = 2.1 pounds, average 0.21 pounds. Smallest one was less than 2.5" diameter.

OMA's Gourmet garlic is just different I guess. There isn't significant difference in scaping.

But, I will be scaping most next year. Fighting the flower and stock is a major nuisance. After I fought with first bunch to hang them, I went out clipped off all the flowers before I lifted any more out of the ground. I have kazillion bulbils! **Liz Tobola, Aldersyde, Alberta.**

Editor: Hi Liz. I will certainly publish your findings. Have you considered taking the scapes early, while they are still crisp and marketing them? It can add 10-15% to your garlic sales.

More calls and letters

On Bulbils

Janet Wallace of New Horton, NB reported: Hi Paul, My birthday is in a few days so when I saw a parcel in my mailbox, I thought it was a birthday present. It turns out that it's the bulbils -- a great present! I have two questions? Do I plant the bulbils at the same time I would plant bulbs? Planting in pots in the garden -- is that simply to separate the varieties?

Editor: Janet is the Editor of the Canadian Organic Grower magazine. Happy Belated birthday wishes, Janet!! You can plant the bulbils the same time, before or later as long as you don't hold them till next year. They will dry out. Planting in pots in the garden? This is the easiest technique I've found so you don't lose the tiny plants among the weeds and can recover the small round the following harvest. Some, like the Porcelains, grow only small, grass-like plants which can be lost when you pull the weeds and their tiny, first year round may evade your search next summer. Once they produce a larger round or bulb, this can be planted directly in the garden.



Joe Bannon of Murray Harbour, PEI, asked:

Hello, Paul. The rain stopped and the mud dried up enough for me to get the last of my near 5000 cloves planted before freeze up. I'm still going to sow some **bulbils** directly into a nice rototilled garden and want know how deep I should sow them. Any other helpful advice would be greatly appreciated. I stopped in to get some Rocamboles from **Al Picketts** last week. He looks great. He has a great attitude and loves to talk about garlic. He's a knowledgeable guy. Amazing to think what he has been through and still raring to go. I guess you know all about those things. Regards, Joe.

Editor: Hi Joe! Hey, nice hearing from you. Bulbil planting: If you are planting directly into the garden (I like to plant in cups and then bury these in the garden), I suggest 1" deep. For the tiny ones, like Porcelains, you have to plant them quite thick and then separate them after next summers' harvest. For the larger bulbils, like Rocambole, Purple Stripe or even softneck stem bulbils also plant these 1" deep but keep them an inch or two apart in the row. Some of them may develop a fairly large bulb the first year so you don't want to crowd them.

A vote of confidence in the Garlic News

Andrea Berry of Hope Seeds, Glassville, NB, wrote:

I just finished reading the most recent issue, #21 of the Garlic News, and feel like within the first 3 pages I got my year subscription's worth of info! Thanks for all those great tips -- everything from planting, observations, to mini-experiments, disease and pest control, and planning garlic festivals. So -- now that you've tantalized me by referring to articles/info in back issues, I'd like to pick up a few that you mention. Specifically: Issue # 7, GGAO size chart. I assume it gives some info on the wooden sizer that you have pictured in issue #21. Also interested in the "Planning a Garlic Festival" info you give in that same issue. Issue # 5, Hot water bath treatment. I've come across this topic for seed treatment for true seed of other plant species, but I'm curious about using this technique for garlic cloves.

Please let me know how to order back issues. **Andrea.**

Editor: Hi Andrea. Thank you for your kind words about the Garlic News. I am so pleased with the response and contributions of the membership - never in my wildest dreams did I imagine that garlic growers would be so generous in their sharing of information. As for back issues, may I suggest that you get them all? They are just loaded with information and you can still get the first 4 years, Issues # 1- 16, for \$60.00. With your varied interests, I'm confident that you'll find every issue of good value. A form is attached. If you just want specific Issues, just list them, \$5.00 per single issue, postage included. Paul

Daniel Hoffman of Global Garlic said:

Thank you so much for all the referrals you've been sending my way for garlic orders! I've been contacted by a quite a few people through you. Thanks so much Paul! Daniel

Editor: You are most welcome. Every fall, I'm inundated with requests for garlic and I do dozens, sometimes hundreds of referrals of customers to growers who list in the Garlic Directory.



Planting Garlic from Argentina

We ran out of our Ontario grown garlic when planting in October so we planted some Argentinean supermarket garlic. So far all of the Argentinean garlic has produced green shoots. The Ontario garlic has stayed safely underground. Does the Argentinean garlic have a chance to survive the winter and can we help it? Worried garlic grower. **Ron Hirschorn, Kingston, Ontario.**

Editor: Hello Ron. I have tested 4 different supermarket garlic from Argentina of which two failed (didn't survive) and two (Argentine Red Stripe and Argentine #4) both did extremely well and offer them in my annual listing of proven varieties. If yours sprouted early, it was either:

- Incorrectly refrigerated by the supermarket produce department, thus triggering growth, or,*
- A type that likely won't survive the winter. Your best bet is to mulch it heavily to try and get it over the winter; if it survives, try it again. You may have a hardy variety.*

Egyptian Garlic

Jennifer Hutson of Kingston, Ontario wrote:

In the recesses of my mind, dark, deep and putrefying, I recall that Julius Caesar's armies went forth a marching through various and sundry places all the while munching (and planting) garlic. Apparently, the men thought that eating large quantities of garlic gave them strength and courage in battle. Garlic was found in King Tut's tomb, although not much mention was made of it. So garlic does have a considerable history in that neck of the woods. Funnily enough, garlic didn't stick around in post-Roman England. I'll try to get some academic to confirm.

Editor: Thanks, Jennifer.

Leek Moth Update

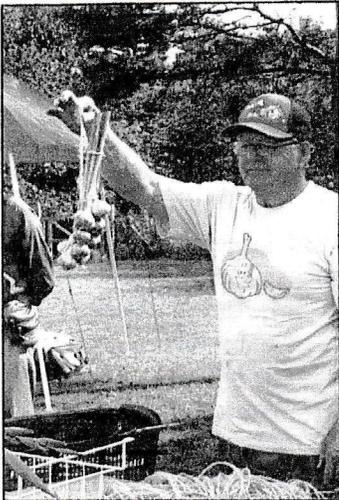
Letters concerning the leek moth problem will be published in the Spring 2010 Issue.

**Charlie Robb
1941-2009**

A tribute to Charles Robb

Sheila Robb kindly agreed to share her thoughts of her late husband with our membership assisted by daughter Deb and sons Kirk and Dale. Daughter, Deb Barnhart has become involved with the Haliburton Garlic Growers Association to try and help fill the gap left with the passing of her father and plans on helping with the website and other means of education to assist people in the growing of garlic. Our sympathies go to this wonderful family and the strength they demonstrate by carrying on the work started by Charlie.

Charlie teaches braiding



Charlie touched many lives in his lifetime, especially since moving to Haliburton County. Once he retired from full-time trucking in 1991 he found he had more time. Time to learn more about his new hobby – growing garlic, a hobby that became his passion. He began with a few bulbs from his daughter, Deb, but he needed to know more. He met Ted Maczka who would become his mentor and good friend. He bought

some planting stock from Ted and the rest they say “is history.” He then joined the Farmers’ Association in the county and gained more friends. As his crop increased he began selling his garlic directly from his garden. Word spread as to the quality of his garlic so he kept increasing to a maximum of 8,000. Charlie grew using organic methods and took great pride in his work. His crop sold out every year. Most were repeat customers. Charlie met Paul Pospisil who he greatly admired and continued learning all he could about the growing of garlic.

Charlie wanted to share his knowledge and encourage others to grow garlic. He hosted three very successful workshop sponsored by the Farmers’ Association. Local interest increased and many times he was ready to sit down with someone and share any information he could. With the workshops Charlie met other local growers and fast became friends with them.

Charlie was convinced that they could host a garlic fest here in the county. To his knowledge there hadn’t been one before and he knew how popular they were as he had attended a few in Ontario. So in late August of 2008 the first garlic fest was held in the county and drew hundreds of people. The local growers were overwhelmed at the success and realized they needed to be organized as a group.

In September 2008 the Haliburton County Garlic Growers’ Association was formed. Charlie’s dream came true! During the next year he continued to work hard, planting his garlic, sharing his knowledge and working both with the garlic association and farmers association. The planning of the next garlic fest (for 2009) took many meetings with the other growers.

He was taken ill in June of 2009 and hospitalized. His garlic crop however was well tended. Local farmers and garlic growers were there to help with the weeding, scaping, harvesting and cleaning, all 7600 plants. There was no hesitation. They just came. So many times he had been there for others and now it was his turn to receive.

Charlie didn’t tend his garlic anymore. He died on August 27th, just two days before the fest. The other growers carried on and hosted another very successful garlic fest. He would have been so pleased and so grateful to all.

Charlie is gone but he has left a legacy. The association he helped form is continuing, a wonderful group of growers. There are plans for a workshop in the spring of 2010, a website and another garlic fest in late August.

Throughout all this I enjoyed sharing all this with Charlie, the growing of the garlic, the education and administration side of it, the workshops, the garlic fests. Although I’m not growing on any large scale (just a few for myself) I am still involved with the association. I believe I can be of help to them. I will miss him as many will but he is still with us in spirit. **Sheila Robb, Minden, Ontario**



Breath of spring – Charlie pulls an early garlic to savour the flavour---

---- and, in late summer, he brings in the garlic harvest.



The Story of Millar Garlic

By: Liz Millar

Liz Millar dropped in at my information booth at the Stratford Garlic Festival and told me about 4-clove garlic that had been grown by her family at Maple Lane Farm near Hamilton for decades. She kindly put together this history for the Garlic News.

It is in the timeframe of the early 1960's that the person of Central European descent wanted to grow more garlic than he had space for in his backyard. He asked my Dad, Bruce Millar, 2280 #2 Sideroad in Burlington, Ontario, to start planting in one of our back fields at our farm, Maple Lane Farm. My Mom thinks that the person was a labourer at the quarry across the road from our farm, but we are not 100% on that at the moment - but she did say that he committed suicide somewhere in this early 1960's timeframe. She thinks that he only grew it 1 or 2 years at our farm.

He taught my Dad the garlic growing, storing and planting techniques. We were fortunate that on our farm we had 5 ponds. I can still see my Dad washing the hundreds of garlic bulbs off. Somewhere, my Dad got a fire-fighter hose and had a pump in our pond by the barn and with the hydraulic pressure he washed the soil off really fast! Next the garlic was spread out on the grass and divided into similar sizes, tied up with binder twine and hung in our implement shed to dry.

I am trying to figure out a date when we had an extreme severe hailstorm (the hail was the size of golf balls!) in the early 1960's in the Burlington area. It is a "reference point" to when a lot of what we were doing. The farm changed as we were completely hailed out - lost all our grain crops and pretty well stopped grain farming and my Dad later started driving truck for the Nelson Crushed Stone quarry opposite our farm. My Mom says it was not something that she wanted to remember the date of, and of course we were not out there taking photos!

Just a side story. That winter we closed off all the top level of our stone farmhouse and my parents and us four kids lived and slept downstairs. We had a fireplace for heat and took heated bricks wrapped in newspaper to bed with us to warm out feet. My youngest sister slept in two settees tied together. But it made us the people we are today.



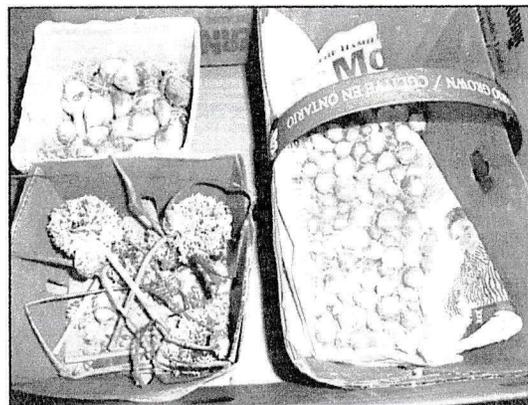
Liz dropping cloves in dibbled holes

The situation at the moment is I am trying to get my Mom to recall more specifics and I have to see what my sister in

Michigan can add! I do have this Italian connection to our Millar garlic story from my Aunt & Uncle Cupido. Back in the 1960's we did not know anything about garlic growing especially since the person who originally grew it at our farm had died. When Dad went back to the field that he had been growing it in, the garlic was just left there.

That started our connection to the world of garlic. The year was 1968 as my Dad had a knee operation that year and was not able to plant. My Aunt Wilda, (Mom's sister), Uncle Charlie Cupido, and Tony Cupido (Uncle's Dad) with my Mom planted the garlic.

Tony was the supervisor, sitting on the tailgate of the truck and gave the instruction of planting. The funny part was if he came across a clove that he liked, he would eat it!



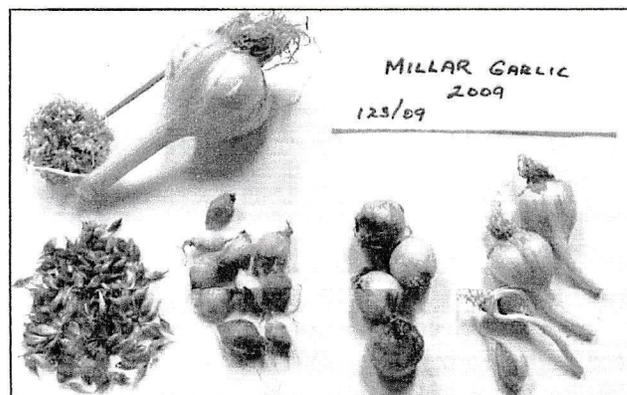
Bulbils, rounds and small bulbs of Millar garlic

By day's end, no wanted to be near him!

Regarding growing our garlic from bulbils. I guess I never thought of it as an experiment. Rather that is how we have been growing it. Perhaps not from the beginning but I think my Dad became more familiar with the how-tos of growing garlic and his own experimenting. What I do would have come from him. As far as I know, we have always grown the various years from seed head bulbils.

Thanks again for this opportunity to document the Millar garlic story. Liz

Millar Garlic in the Small-Plot Garlic Variety Trials



Liz sent bulbils, 1st and 2nd year rounds & year 3, 4 and 5 bulbs that are now planted in the trials plot Bulbil Project area.

THE GARLIC DIRECTORY

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

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

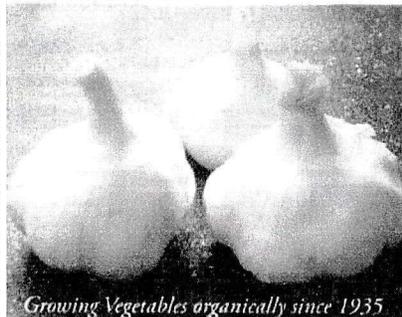
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The Bulbil Project

The Bulbil Project was started in 2009 for the purpose of learning more about growing garlic in the different regions of Canada by this advanced method. If you would like to take part in this project in 2010, contact the Editor, phone 613-273-5683 or Email <garlic@rideau.net>

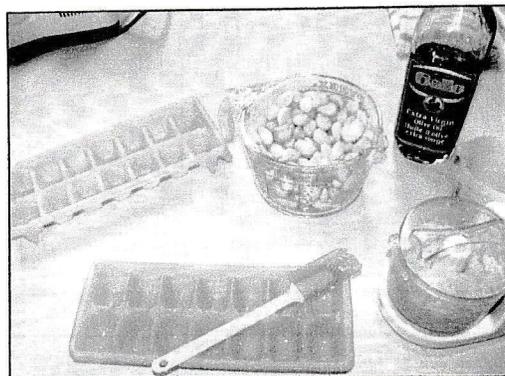
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The best garlic recipes, tips & ideas

More on Freezing Garlic

In the last issue, I provided guidelines for freezing garlic. I made a sample of pureed garlic to freeze for a taste test.



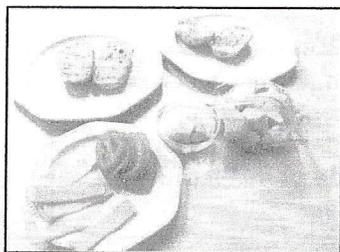
I peeled 1-cup (36 medium, Rocambole and Porcelain mix) of garlic cloves and soaked them in household vinegar for several hours, then drained and dried them. I chopped them fine in a small food processor, adding ½ cup extra virgin olive oil. With a spatula, I packed them into an ice cube tray and froze them. They filled 10 cubes so a cube equals about 3 ½ cloves. Tasted them after 2 weeks in the freezer.

Taste test # 1:

I used the recipe for Garden Pasta a la Garlic Guru (Issue #1), substituting 2 cubes of frozen garlic for the 8 fresh garlic cloves and omitted other herbs so as not to affect the garlic flavour. Result? Very good, but, - - - not the same, lively flavour as fresh garlic. Just goes to show that fresh always tastes the best. Use frozen as second choice.

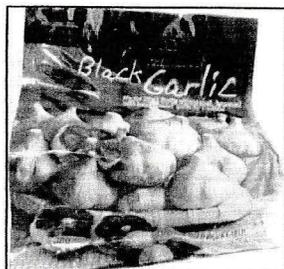
Taste test #2:

I made our favourite Bruschetta, using fresh flax rolls, tomatoes and old cheddar cheese. Two cubes of frozen garlic were heated just to bubbling, spread on the rolls, covered with sliced tomatoes and sliced cheese and broiler baked in the oven to the cheese bubbling.



Well, the flax rolls were excellent, the cheese topping very bubbly, but the garlic had a harsher taste than the same Bruschetta made with fresh garlic cloves. What can I say? Yes, fresh is better.

Tasting the Black Garlic



Using the Jeju Korean Black Garlic that Michael Callaghan sent me, I occupied Mary Lou's kitchen after Christmas and we taste tested the Black Garlic together.

First, opening one of the bulbs, we sampled the cloves. Sweet,

chewy, rather like a soft, molasses toffee, but, surprise! Not even a hint of garlic flavour or smell.

Now, gourmands searching for exciting new tastes in food would rave over it, but dedicated garlic lovers looking for strong garlic flavour would reject it out of hand.

In Taoism mythology, black garlic was rumoured to grant immortality. Well, I can't vouch for that. There's no doubt that black garlic is good for your health—it's loaded with nearly twice as many antioxidants as raw garlic by the fermentation. It also contains S-Allylcysteine, which is fancy talk for a natural compound that has been proven to be a factor in cancer prevention. Yes, it's good for you.

Next, we tried it in one of our favourite pasta recipes, substituting Black Garlic for the fresh garlic in olive oil.



Black Garlic Linguine

This dish is quick, easy and very tasty!

Ingredients:

½ box (200 grs.) whole-wheat linguine
6-8 cloves of peeled black garlic
1/3-cup extra virgin olive oil
chopped fresh herbs-chives, parsley and basil (optional)
freshly grated Parmesan cheese.
salt and freshly ground black pepper

Method:

Cook the linguine according to package instructions. Once cooked drain thoroughly. Set aside. Heat the olive oil in the same pan. Slice or finely chop the black garlic and add together with the herbs to the oil. Stir. Quickly toss in the linguine. Stir. Season with salt and freshly ground black pepper to taste. Sprinkle with Parmesan cheese. Garnish with a few whole fresh basil leaves. Serves two.

Comment: Yes, it's OK, but we'll keep using fresh garlic.

Comments by the Winnipeg Free Press culinary expert

The new "it" ingredient in culinary circles, black garlic is essentially a fermented and aged version of the beloved bulb minus the pungent odour and acrid bite. Garlic contains sugars and amino acids so when it ferments, these elements produce melanoidin, a dark substance that turns the cloves black.

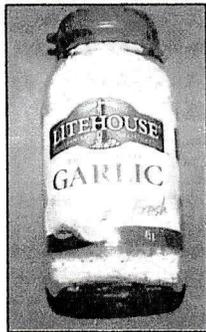
Black Garlic looks like: roasted garlic taken to an extreme - - dried, brown and rather ugly. Inside, it's black and dense and gooey with a chewy texture, similar to soft dried fruit.

Tastes like: sweet meets savoury, with hints of balsamic and licorice and tangy garlic undertones.

Used in anything an adventurous cook can imagine. Stir some mashed cloves into spaghetti sauce or bruschetta. For a quick but interesting hors d'oeuvre, spread cream cheese on a plain cracker and top with a peeled black garlic clove.



More garlic recipes, tips & ideas



New Item

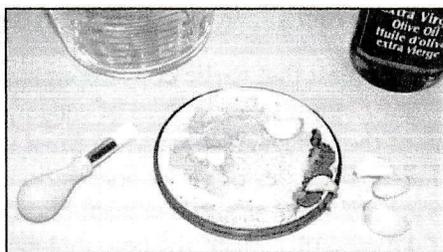
Daughter Catherine was shopping and came upon a new garlic item, freeze dried garlic. This one comes from Germany and may be found in some specialty food stores. Expensive. Taste test: Compared with other home made dried garlic, a bit harsher with a bitter after taste. I'd take Bob Osmack's dried garlic ahead if this anytime. Tried rehydrating. It turns bitter.

Again, use fresh garlic whenever you can get it. Processed, regardless of method, loses flavour.



Another Garlic Gadget

This gadget was a gift from son Donald & Kathy. They're always on the lookout for useful (?) garlic gadgets for me. So, after Christmas, we tried it out.



It's a ceramic garlic grater, and this one from Evelyn's Kitchen comes with a silicone peeler and a little brush for sweeping the grated garlic off the rough bottom. The idea is to grasp the clove by the root end and rub the pointy end on the serrations. It grates the garlic quite fine, into a puree, bringing out a strong garlic flavour. You can put on a fine performance for your guests on how to prepare garlic. For video demo, visit website www.garlicgrater.ca. The original was designed in France, is now sold by many suppliers and your local potter has probably produced a fancy imitation. Price runs \$10.00 - \$40.00.

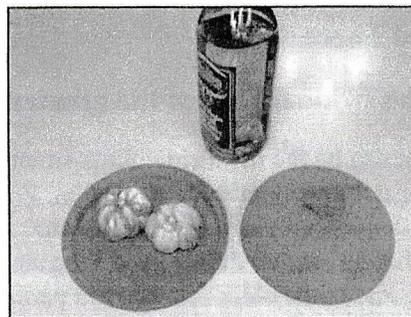


Tasting Bob Osmack's Garlic

Bob Osmack of Yorkton, Sask., sent me some bulbs of Yugoslavian and German as well as garlic powder made from the German and asked my opinion.

First, the garlic powder was one of the best I've tasted. Excellent garlic flavour, no harsh after taste and just superb for sprinkling over food. Yes, it's likely the Rocambole that makes it better.

Next, a comparison of the Yugoslavian and the German: To compare different garlics, I like to taste them roasted. This gets rid of the heat and you get the actual flavour. One bulb of each was prepared, placed in a terra cotta garlic roaster, drizzled with olive oil and cooked for 1 minute on high in the microwave. One large clove of the Yugo took an added 15 seconds to soften it.



Mary Lou and I had it for lunch, mashed over English cream crackers lightly spread with Philadelphia cream cheese to enhance the flavour. Our opinions:

	<u>German Rocambole</u>	<u>Porcelain Yugoslavian</u>
Mary Lou	"mild"	"strong, garlicky"
Paul	"mellow"	"strong, harsh"
Both agreed	"tastier"	"not quite as nice"

This certainly bears out the difference between Porcelains and Rocamboles, the former being used when strong garlic flavour is desired while the latter is better for general cooking use where mellower flavour is desired.

Thank you for lunch, Bob! Now, for a bottle of full-bodied French red wine to go with it ----.



Garlic Bread with Two Kinds of Cheese

A tasty snack or light lunch when you feel like splurging.

Ingredients:

1 long French baguette
8 cloves garlic
6 oz. mozzarella cheese
2 tbsp freshly grated Emmentaler cheese
2 tbsp soft butter
fresh parsley
½ tsp salt
freshly ground pepper
freshly ground nutmeg, to taste (optional)

Method:

Slit the baguette open lengthwise and pull out some of the bread to make a long pocket for the filling. Peel garlic cloves, mince or crush and place in bowl. Dice mozzarella. Finely chop parsley. Add cheeses, parsley and butter to bowl. Mix well. Season with salt, pepper and nutmeg. Pre-heat oven to 400 deg. F. Fill the baguette with the cheese mixture. Cut diagonal slices ¾ of the way through the bread. Place on baking sheet on the middle rack in the oven for about 10 minutes. Serve hot, straight from the oven.

The first part of the oldest Sanskrit manuscript in existence is devoted entirely to garlic, describing Indian medical traditions dating back to the 6th century B.C. Albert Schweitzer is reported to have used garlic in Africa to combat cholera, typhus and amoebic dysentery.

Courtesy of Carlos at the Garlic Gourmet.

A Clove Here and There

Humour: Isn't the swine flu fiasco the greatest?

This H1N1 fiasco has to be the most ridiculous situation in years created by our dubious 'health care' system. First, when they thought there would be a shortage of the vaccine, they said that us seniors didn't need it because we were "immune". I guess some clerk felt that old people were expendable. A few weeks later, when there was a surplus of the vaccine, us seniors were moved to the head of the line. Someone had to use up the vaccine! And, yes, long waiting lines there were because it seems that nobody in the system could figure out how to get the needles into the arms of a whole bunch of people in an organized fashion. They never heard of how a sergeant major in the Army deals with such problems on a daily basis!

Now, in other countries, garlic came to the rescue!
Here's a couple of examples:

Associated Press, November 13, 2009: "**Swine flu causes surge of garlic sales in Serbia**". Belgrade's open-air markets were a welter of busy customers Friday, pushing and shoving to buy one item - garlic. In Serbia, garlic has long been regarded as a good luck charm and a guard against many ailments. As far as the public is concerned, that includes the swine flu pandemic, which recently has spread in Serbia and triggered near panic among the local population. That is now evident in Belgrade's produce markets, where the price of garlic has shot up, thanks to a sudden increase in demand.

From China, Aileen McCabe, Asia Correspondent for CanWest News Service reported on November 26, 2009: **As fear of H1N1 flu rises in China, so does the price of garlic.** The price of garlic in China has nearly quadrupled since March, propelled ahead of gold and stocks as the country's best performing asset this year. "Teachers of the No. 15 High School in Hangzhou, Zhejiang province have purchased about 200 kg. of garlic which students are forced to eat every day for lunch. The school staff believes that eating garlic can prevent the H1N1 flu." Not everyone is convinced, however. A greengrocer surnamed Ye said: "I know garlic is good and garlic can kill viruses, but honestly, I don't think it can prevent H1N1 flu."

Meanwhile, here in Canada, the poor porker has been wrongly blamed for this H1N1 hysteria, sales of pork meat are down and Chinese garlic still sells at the supermarket for 25 cents a bulb! And what are we doing with the surplus vaccine? Shipping it abroad. And what are we doing about garlic? Not growing enough!

Who gets the money?

The NFU reports that over the past 24 years, the corporations that provide farm inputs and services—fertilizer and chemical companies, banks, etc.—have captured 99.6% of the wealth generated on Canadian land, or \$386 per acre while farmers got \$1.45 per acre. Their

share is merely 266 times larger than the share that stays on family farms! Sounds fair, ey?

The National Farmers Union (NFU) was founded in 1969. It is a non-partisan, democratic, direct-membership family farm organization. It is one of three farm organizations, along with the Canadian Federation of Agriculture (CFA) and the Christian Farmers Federation, speaking on behalf of farmers on farm issues and the only farm organization in Canada incorporated under a special Act of Parliament.

A Black Garlic surprise!

Just before Christmas, a package arrived from **Michael Callaghan in the UK**. Surprise! Two packages of Korean Black Garlic produced by Jeju. The real thing. I followed Michael's kind advice to do some taste testing and have included my notes and a recipe on the Recipe's page of this issue. Thank you, Michael.

A Clove of Garlic per Day

A National Cancer Institute Factsheet reported in part (for complete report, go to <http://www.cancer.gov/>):

Preliminary studies suggest that garlic consumption may reduce the risk of developing several types of cancer, especially cancers of the gastrointestinal tract. Most of the studies evaluated different types of garlic preparations and used them in varying amounts. If garlic consumption does reduce the risk of developing cancer, the amount needed to lower risk remains unknown.

Several population studies show an association between increased intake of garlic and reduced risk of certain cancers, including cancers of the stomach, colon, esophagus, pancreas, and breast. Population studies are multidisciplinary studies of population groups that investigate the cause, incidence, or spread of a disease or examine the effect of health-related interventions, dietary and nutritional intakes, or environmental exposures. An analysis of data from seven population studies showed that the higher the amount of raw and cooked garlic consumed, the lower the risk of stomach and colorectal cancer.

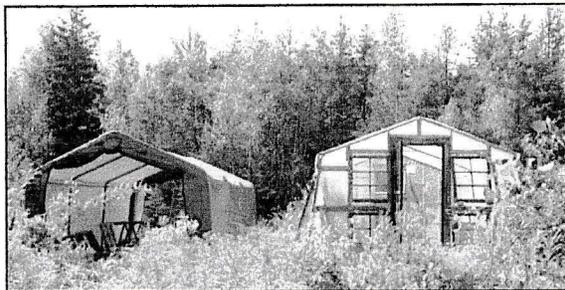
The National Cancer Institute, part of the National Institutes of Health, does not recommend any dietary supplement for the prevention of cancer, but recognizes garlic as one of several vegetables with potential anticancer properties. Because all garlic preparations are not the same, it is difficult to determine the exact amount of garlic that may be needed to reduce cancer risk. Furthermore, the active compounds present in garlic may lose their effectiveness with time, handling, and processing. The World Health Organization's (WHO) guidelines for general health promotion for adults is a daily dose of 2 to 5 g of fresh garlic (approximately one clove), 0.4 to 1.2 g of dried garlic powder, 2 to 5 mg of garlic oil, 300 to 1,000 mg of garlic extract, or other formulations that are equal to 2 to 5 mg of allicin.

More from our members

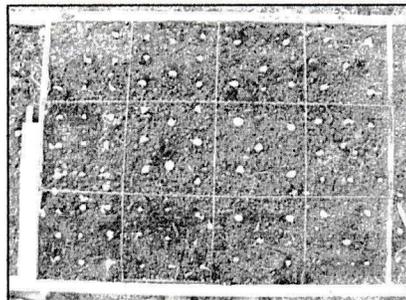
Frances & Michael Legault, Penobsquis, NB, said:
“These are some pictures of our garden this past year. Our best ever crop of garlic!”



Greenhouses used to start market garden vegetables



Joyce Higgs, Hastings, Ontario, sells at the local farmers' market. She said: “Here's a photo of my garlic planting two weeks ago. I do "square foot" gardening in 8-10" high



raised beds. The string divides the beds into 1-square foot sections. I planted 5-9 cloves in each square foot, with 3-6 inches between cloves. I mulch, so rarely have to water and never have to weed. My husband and

I built the raised beds this past spring and filled them with a layer of cardboard to kill the grass, then layers of straw, leaves, and compost (no topsoil, so no imported weeds!). I've also grown carrots, onions, leeks, parsnips and turnips using this system with great success and little work. We're now converting all our veggies to raised beds”.



Lara in front of her studio in the Yukon. Lara works in polymer clay. Check her website www.laramelnik.com.

Editor: Lara visited her mother, Nellie Melnik in Pembroke, Ontario this year and helped plant her Chiloe garlic.

Spring Planting in Alberta

Liz Tobola from Aldersyde, Alberta, provided this report on garlic she planted in spring of 2009:

The cloves I planted turned out not too bad considering they had to wait so long to get in the ground. Some turned out better than expected while some just turned out weird.

The best results would be Sicilian Gold...planted 5 cloves and 5 bulbils and had 100% results. Bulbs sized 2 - 2 ½”.

Northern Quebec planted 57, harvested 40 with the largest at 2 ½”...more than ½ of those 40 were 2”+. The bulbs seemed to store similar to my OMA's.

Sweet Haven – planted 34, harvested 6 and they are just weird. Bulbs stored very poorly and I didn't have much hope for growth.

Asian Tempest – planted 49, harvested 2! Ha! My notes before planting –“good storage, most had growth started”.

Puslinch – planted 31, harvested 17, 2” or less.

Purple Glazer – planted 92, harvested 60, rounds to 2.5”.

Georgian Fire – planted 30, harvested 23, rounds to 2”.

Spanish Rosa – planted 28, harvested 15, rounds to 2 ¼”.

Korean Purple – planted 46, harvested 15.

Baba Franchuks – planted 9 – harvested 6, one weirdo.

Unknown Hot – planted 1 bitten clove, harvested 1. Not sure if it's just a round. Will wait till spring to find out. I am excited to see how their second season fares. With their later harvest in Mid-September, they won't have to wait so long to be planted again. I left this year's markers in the field. Some may have been sleeping.

Half or so of OMA's bulbs measured 2” or less or had damaged cloves from wireworm, moles and gophers or exposed cloves this year. I have put them all aside for seed stock or eating. Sale stock is 2” – 2 ¾”, aren't plentiful though...I am used to most of the bulbs in the 3” zone. Sure glad I didn't quit my day job this year!

Editor: Thank you for sharing this experience, Liz. Your results are not much different from what I have found over the years. Bulbs dry out by spring, especially Rocamboles, Asiatics and most Purple Stripes, thus killing their growth buds. Another reason why fall planting is recommended.

From Andrea Berry at Hope Seeds



Andrea's website uses a very good way of displaying a garlic cultivar – use a ruler to give an idea of bulb size and open a bulb to show the cloves. Thanks, Andrea!

Purpose: To determine relative yield and performance of 41 proven strains from all Varietal Groups grown in the 2008/2009 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 11-19, 2008 and hand-harvested July 12-August 03, 2009. Raised beds contained double staggered rows at density of 3 plants per foot of row (corresponding to 87,120 plants per acre).
Yield* Calculation: Yield = Avg. Bulb Wt x 87, 120/1000 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.
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 Harv	Harv Wt in grs.	AvBulb Wt grs.	% Loss	Yield * lbs/acre	H:S Ratio	Relative Standing within strain
TURBAN ARTICHOKEs (3 strains evaluated)									
Xian	55/310	12 July	39	1009	25.9	29	3528	3.3:1	2 of 2
Argentine #4	45/280	12 July	44	1760	40.0	2.2	7514	6.3:1	1 of 2
Rodrigo	50/370	12 July	29	665	22.9	58			Crop failure
ASIATIC ARTICHOKEs (2 strains evaluated)									
Pyong Vang	50/210	14 July	48	994	20.7	4.0	3812	4.7:1	2 of 2
Japanese (Sakura)	51/320	20 July	50	1289	25.8	0.0	4951	4:1	1 of 2
UNALLOCATED to Variety (1 strain)									
Argentine Red Stripe	50/295	03 Aug	50	2008	40.2	0.0	7713	6.8:1	1 of 1
ARTICHOKEs (6 strains evaluated)									
Endurance	80/339	21 July	69	1622	23.5	13.8	3892	4.8:1	6 of 6
KettleRiver Giant	78/375	20 July	62	1774	28.6	20.5	4369	4.7:1	5 of 6
Baba's Chesnek	50/200	22 July	43	1377	32.0	14.0	5290	6.9:1	4 of 6
Korean Purple	39/210	24 July	35	1699	48.5	10.2	8372	8.1:1	2 of 6
Wettern	28/200	25 July	28	1679	60.0	0.0	11,517	8.4:1	1 of 6
Festival	26/130	21 July	21	738	35.1	19.2	5454	5.7:1	3 of 6
SILVERSKINS (2 Strains evaluated)									
Early Silverskin	75/260	22 July	63	1701	27.0	16.0	4356	6.5:1	2 of 2
F40 Sovereign	105/520	03 Aug	102	2748	26.9	2.8	5030	5.3:1	1 of 2
PORCELAINS - 10 strains evaluated									
Majestic	484/4782	22 July	438	14,699	33.6	9.5	5833	3.1:1	9 of 10
Mammoth	84/745	24 July	78	2949	37.8	7.1	6746	4:1	8 of 10
Nellie's Chiloe	113/1205	30 July	108	5822	53.9	4.4	9898	4.8:1	3 of 10
Pretoro	99/1260	29 July	93	4979	53.5	6.1	9656	4:1	4 of 10
Menonite	73/1045	29 July	73	4313	59.1	0.0	11,348	4.1:1	2 of 10
Romanian Red	78/912	29 July	72	3466	48.1	7.6	8543	3.8:1	5 of 10
Magnificent	103/880	22 July	103	3198	31.0	0.0	5963	3.6:1	10 of 10
Musical - control	70/870	28 July	70	4471	63.9	0.0	12,268	5.1:1	1 of 10
Music-original	70/760	22 July	69	2700	39.1	1.4	7410	3.6:1	6 of 10
Rosewood	33/325	19 July	32	1232	38.5	3.0	7173	3.8:1	7 of 10

GARLIC GARDENING CALENDAR

JANUARY

Happy New Garlic Year!!
Garlic is resting under a blanket of snow.
Repair equipment, build racks & bins and sharpen tools.
Farm registration month.
Check storage garlic regularly for decay.

FEBRUARY

Garlic is resting under a blanket of snow.
Check snow cover & mulch, protect garlic from mid-winter thaws.
Prepare paperwork for organic certification.
Take your winter holiday!
Check storage garlic. Use up any that is shrinking.
Plant some windowsill garlic for fresh garlic greens.

MARCH

Garlic is stirring, watch for early growth.
Check & prepare irrigation equipment.
Finalize market plans to maximize returns from garlic.
Start seeds for dried flowers if you decorate braids.
Take water samples to lab for testing

APRIL

Garlic pokes through mulch to meet the spring sun. Help it out, move mulch back a bit.
Irrigate if needed.
Raking and hauling month. Clean up winter debris.
Apply first foliar fertilizer at 2-leaf stage

MAY

Farmers' Market opening month. Put out farm gate signs.
Garlic is growing, check twice weekly, irrigate, and pull weeds, check for pests. In leek moth regions, put out pheromone traps for early detection.
Foliar feeding at 4-leaf, 6-leaf, 8-leaf stages.
Start planting successive green manure crops in next fall's planting beds.
THE 1st GARLIC HARVEST! Pick scallions & greens.

JUNE

Weeding month! It's time to Hoe! Hoe! Hoe!
Weeding, watering & regular inspection of garlic.
Plough under first green manure crop and replant.
Watch for scape emergence
Set up harvest and cleaning shelters near garlic beds.
Garlic stops growing tops & starts forming bulbs.
THE 2nd GARLIC HARVEST! Snap those scapes and eat them. Select best ones and sell at market.

JULY

Snap final scapes from hard necks and take to market.
MAIN GARLIC HARVEST, a very busy time.
Harvest early & main season garlic types & cure them.
Cut drying flowers and hang to dry.
Final irrigation of late crop garlic.
Destroy late emerging weeds to prevent seed spread.
Plough under green manure crop and replant.

AUGUST

Make and decorate braids for gifts and to sell.
Prepare and package cured garlic for market.
Harvest late crop garlic varieties.
Set aside your own planting stock and keep it dry.
Sell your garlic at Festivals!
Check for dampness & mould in curing garlic.

SEPTEMBER

Clean up from garlic harvest. Till garlic beds and plant green manure or late harvest vegetables.
Plough under final green manure crop.
Finish preparations of new garlic beds, spread compost, rototill, and make raised beds.
Take soil and water samples and send to lab for testing.
Start preparing garlic beds for next year.

OCTOBER

GARLIC PLANTING MONTH. A busy period.
Lay irrigation hoses for next spring.
Plan your next year's planting now. Sow accordingly.

NOVEMBER

Cover garlic with mulch when ground is frozen.
Clean and store tools & equipment.
Have some table garlic on hand for late sales.
Use fallen leaves in walkways between garlic beds.
Check storage garlic for mould & sprouting.

DECEMBER

Garlic is resting, growth stops.
Check storage garlic. Use any showing breakdown.
PLANNING MONTH. Count your money, find out what you did wrong and modify your business plan.
Decide now if you will grow more or less next year.
Sometimes, you can make more money by growing less!
Don't forget the garlic in the turkey dressing!!

If you lost money on your garlic crop, is it wise to plant more so you can increase your losses?

ENJOY GROWING GREAT GARLIC - ITS THE

HEALTHIEST VEGETABLE IN YOUR GARDEN