



THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 31 Spring 2012

The Three Harvests of Garlic

The delicious flavour of fresh garlic

Fresh garlic has a sweet, delicious taste and pleasing aroma. Spring, when new growth is bursting out in your garden, is the time to start enjoying the fresh taste of garlic. There is no need to buy or use garlic bulbs that are drying out, sprouting and getting harsh tasting when fresh garlic is so readily available.

Garlic can be used at any stage of its growth. Both connoisseurs of garlic and market gardeners take advantage of this simple fact. Unfortunately, the popular belief is that only the garlic bulbs are used. Too few people get to enjoy the tender young shoots that emerge early in the spring, the immature young garlic plants that, when pulled, resemble bunching onions, or those delectable curly tops, the garlic “flowers” or scapes that appear on garlic plants around the first day of summer, or, the young bulbs before they dry.

The First Garlic Harvest

The first garlic harvest in April and May is the early garlic greens or scallions that can be harvested, either by snipping the greens and allowing them re-grow for another crop, or pulling the young plants complete with roots as scallions. For gardeners, they are a spring delicacy.

One way to get greens is to check your garlic as it grows. In most cultivars, thick-stemmed plants will develop large bulbs whereas thin stems indicate a smaller bulb at harvest time so you might as well pull some of the thin-stemmed ones and use them as garlic scallions. This does not apply to cultivars of the Silver skin or Creole groups as they have slender stems. Or, you may wish to plant the cloves from some sprouting bulbs early in the spring just for greens.

To get “greens”, you cut them off the plant about an inch above the soil surface, leaving the plant to grow for another cutting or two. For “scallions”, you pull the whole plant.

It’s also handy to grow some greens as windowsill garlic to give you a fresh supply earlier in the spring.

Chop these greens or scallions into pieces the same as you would for bunching onions and use them in place of garlic cloves in all your recipes.

Market gardeners often plant a patch using smaller cloves culled from their planting stock for the specific purpose of growing greens. These are the ones you’ll find at farmers’ markets early in the season.

The Second Garlic Harvest

The second garlic harvest is the scapes that are snapped off the tops of garlic in late June through the first week of July. As the harvest approaches, bolting cultivars send up a scape with a bulbil capsule on top. The scape makes a curl and when its stem is 4-6 inches out of the leaves, it’s time to snap it off. Just take it between thumb and forefinger right where it comes out of the top leaves, a quick snap of the wrist and you have delicious garlic. If you let the scape get too hard, it becomes woody and not as tasty. Use these scapes as your source of fresh garlic in June.

Mary Lou’s talks at garlic events always started with the statement “*Snap those scapes and eat them! Or sell them! They are free! They are delicious! You have to snap them anyways to assure larger bulbs so it’s a waste to discard them*”. She also developed recipes for pickling scapes, making scape spread, freezing scapes, cooking with scapes and using them in place of garlic in recipes.

Check the recipe pages of past issues of the Garlic News for many hints and recipes for using scapes, scallions and greens. They will add freshness to your garlic enjoyment. For market gardeners, the first two harvests are a bonus, not only allowing them to have fresh garlic for market weeks or months, ahead of the bulb harvest, but can account for an additional 25-30 % of their fresh garlic sales. They also identify the vendor as a source where the customer can get his stock of garlic after the main harvest.

The Third or Main Garlic Harvest

Little needs to be said about the main harvest. Growers are familiar with the bountiful crop of bulbs that is lifted in July or August. This harvest is the gardener’s reward for all the work and patient tending of the precious garlic crop.

However, don’t forget that you don’t have to wait to use the fresh bulbs. Bulbs start forming in June. A few can be dug for fresh garlic any time, even though they are not full size. Nor do you have to wait until the bulbs are cured to eat them. Fresh garlic is sweet, hot and delicious.

Using fresh garlic from all three harvests will provide a greater pleasure in taste by enjoying garlic in its freshest form at all times of the year.

However, for storage and later use over the fall and winter, the main harvest must be properly cured and dried.

BUY LOCAL, BUY ORGANIC, BUY CANADIAN

IT MAKES HEALTHY BUSINESS SENSE

The Garlic News
Connecting
The Canadian Garlic Network
Issue 31 Spring 2012

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Back issues to complete your set are available.

Advertising inquiries welcome.

ABOUT THE GARLIC NEWS

The *Garlic News* is a non-profit membership newsletter produced in print copy. Started in 2004, it carries on from where its predecessors, the *Garlic Newsletter* and *The Voice of Garlic* left off. It is distributed by mail to members. The *Garlic News* uses a newspaper column layout and larger print size for easier reading. The wider margins and 8 1/2 x 11-size paper are enable growers to save copies in a standard 3-hole binder. Back issues are available both in single copy and 1-year bound sets.

EDITORIAL POLICY

The purpose of the *Garlic News* is to enable farmers and gardeners to grow better garlic and enjoy it more. Articles and contributions are welcome and will be published subject to space and suitability. Letters and articles may be edited for length and content. The Editor reserves the right to refuse advertising, subscriptions or material submitted for publication where, in his sole discretion, such inclusion would detract from the worth of the publication. Articles should be no longer than 400 words. B&W pictures preferred. Contents copyright © 2012 Paul Pospisil. No part of this publication may be reproduced or duplicated without the written permission.

Deadline for Summer 2012 Issue is June 4.

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*Enclosures: Early Bird Garlic News Renewal Form (only for those expiring in 2012)
: Advance Garlic Order Form, 2012 Crop, Small-Plot Garlic Variety Trials.*

2012 Eastern Ontario Garlic Field Day
at the Small-Plot Garlic Variety Trials

Date: Sunday, 24 June 2012 from 09:30 a.m. to 3:30 p.m.
**Location: Beaver Pond Estates, 3656 Bolingbroke Road,
Maberly, Ontario**

Attendance: By invitation. Growers within reasonable driving distance, i.e., eastern Ontario and western Quebec receive invitations. If you don't receive one and would like to attend, please contact the editor. We'll be pleased to send you one.

Garlic Festivals Across Canada??

Know of a garlic festival in your area or region? Let us know and we'll include it in the annual listing of Garlic Festivals in the Summer Issue. Drop us a line or email: garlic@rideau.net with the date and contact info.

Notes from our garlic patch

Thank you for your support

More of our members sent extra \$ with their renewals to help with costs. Thank you to these friends for their support:

Stanley Dafoe	Allison Miller
Wayne Davey	Michael Pachara
Andre Deslauriers	Terry Ross
Donald Kent	Anna & Darrel Schaab
Patrick Lamb	

Groundhog Day Reports: Feldspar Freddie & others

According to legend, if a groundhog emerges from its burrow on Groundhog Day and sees its shadow, there will be six more weeks of winter. If he fails to see his shadow, an early spring is in the works, usually in a month and a half.

Groundhog Day came and went, overcast and not too cold, but no sign of **Feldspar Freddie!** (Freddie, as you may recall, is our own little February 2 harbinger of better things to come here at Beaver Pond Estates). Was that a little periscope sticking through the snow above his burrow? Quite likely. The lazy little fellow probably said to himself,

"What fools those mortals be! Shadow? Humbug! Not me. I will sleep till I hear the green shoots in the garden pushing up to meet the sun. Then, and only then will I awake and go out in search of delicious greens. Go away! Let me sleep!"

The furry forecasters across Canada had conflicting opinions (likely because they watched the weather network).

Nova Scotia's **Shubenacadie Sam:** no shadow, early spring.
Ontario's **Warton Willie:** no shadow, early spring.
Alberta's **Balzac Billy:** saw shadow, longer winter.
Quebec's **Fred la Marmotte:** saw shadow, longer winter.
Manitoba Merv: no shadow, early spring.
Brandon Bob: agreed with Merv.

The newest challenger, a lady woodchuck called **Winnipeg Willow**, disagreed with Merv and Bob. She forecast a later spring.

Come on, fellows (and lady), get your stories together! So what really happened? Well, spring arrived early across most of this vast land. In our Eastern Ontario region, the garlic beds were free of snow caused by a heat wave in mid March with spears of garlic poking through the mulch two or three weeks earlier than normal.

Just can't trust even a groundhog nowadays, can you?

The February 2 Groundhog Day tradition coincides with the Christian holiday of Candlemas and was likely inspired by an old Scottish couplet: "If Candlemas Day is bright and clear, there'll be two winters in the year."

Bulbil Project Reports

Thank you, **Barbara Fitzpatrick, Madonna Levesque, Liz Tobola** for sending in the annual progress reports on your bulbil growing.

True Garlic Seed – Learn how to do it

Ted Meredith and **Avram Drucker** have published an excellent article in the Seed Savers Exchange Spring edition on the work that they have carried out on the forcing of true seed from garlic. In a spirit of cooperation with garlic lovers, Ted and Avram would like to share this work.

The article is much too long to publish in the Garlic News. For those with Internet access, go to Ted's blogspot, <http://garlicseed.blogspot.com/p/growing-garlic-from-true-seed.html> and you will find it, complete with pictures.

If you just can't get it, let me know and I will send you a copy. And, yes, I am continuing with my own experiments to try and grow garlic from seed. As well as the bulbil approach, forcing true seed from garlic is something for all serious gardeners to think about and try. Editor.

A Canadian Book on Garlic

I'm enjoying reading Liz Primeau's new book, "In Pursuit of Garlic" for the second time. It went on sale in mid March. Liz is one of our Garlic News members and spent the past year or two researching garlic including travelling to the famous garlic festivals in Gilroy, California and Lautrec France. A short review of the book appears on page 14 along with Liz's story of her visits to the festivals.

New Rates for Garlic News memberships

Yes, the price of the Garlic News is going up starting with the 9th year **for new subscribers**. The new rates, in either US or Cdn dollars, will be:

Canadian members: \$20.00 per year

US members: \$24.00 per year

UK members: \$28.00 per year

There will be an adjustment to cost of Directory ads as well.

Thanks to the generous donations of our members, **renewals** received up to August 2012 will still be at the old rates of \$15.00, \$18.00(US) and \$20.00(UK) respectively.

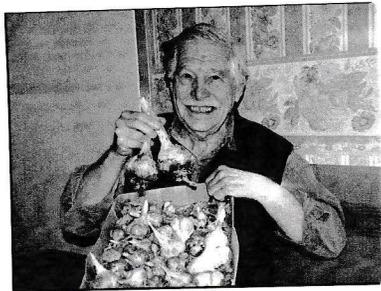
After that time, reinstatement will be at the new rates. Existing stocks of back issues will remain at \$15.00 per one year set, or \$5.00 per single copy until they run out. Future reprints will be at the new prices.

We didn't like to do it, but the higher costs of mailing and publishing made it necessary. We appreciate your understanding and look forward to a sharing of garlic experiences for many years to come. **Paul & Mary Lou.**

'Gardening is about sharing'

Bob Klappstein, the Happy Gardener

By: Alex Oliver, *Prairie Horticulture Certificate, Master Gardener*



Here is a story about Bob Klappstein who lives at Hay Lakes near Camrose, Alberta.

Bob shows off his Korean Purple and Gabriola in one of the many pop flats he uses for storage in his basement. He holds his Chesnok variety.

As the poet Emmy Nielsen Reyes de Gasper wrote, "There is a treasure in every human being ... It is called sharing." When retired high-school principal, Bob Klappstein of Hay Lakes, Alberta hears the word "gardening", his face lights up, and the listener is in for a delightful conversation about gardening.

Bob was born in 1929 in Redvers, Saskatchewan. After his father lost the farm in the Great Depression, the family moved to the Peace River District in Alberta where Bob received his schooling.

"As long as I can remember," Bob reminisces, "my mother always had a fairly large garden. She was my influence for gardening."

Bob's organic garden is the size of a city lot – 60' X 120'. Not only does Bob grow his 20 varieties of garlic, but also, he saves seeds of over 200 varieties of tomatoes of which he plants from 30 to 40 varieties each year. Furthermore, each year he has over 30 varieties of dried beans; over 400 hills of potatoes; plus corn, peas, green beans, fava beans, pumpkins, and squash. In addition, he has a variety of fruit trees and raspberries, currants, gooseberries, haskap and goji berries.

"I have gardened for over 55 years," Bob comments, "I garden because I enjoy all the garden activities and I have found them to be stress relieving and even therapeutic; and it's important to know exactly what I'm eating."

Bob was encouraged by a good friend to grow garlic 12 years ago. He started out with German Red and planted the cloves in the spring. "I had variable results with the spring planting, so now I only fall plant with a thorough watering and plenty of mulch. Fall planting is much better."

Bob's favourite garlic varieties are German Red, Chesnok, and Wenger's Russian.

"These ones, I find to have a good flavour; and they have relatively large cloves which makes them easier to handle." His garlic patch is about 20' X 30'. He plants approximately 1,500 cloves of his main varieties in October. Other than those mentioned above, Bob also grows Russian Red, Yugoslavian Red, Ukrainian, Puslinch, Korean Purple, Romanian Red, Portuguese, Susan Delafield, Leningrad, Music, Gabriola, and Ajo Rojo.

"I also have several varieties that may be quite rare," Bob adds. "I'd be interested in having these particular ones tested to see what variety they are. If anyone knows how that can be done, I like to get the information." Bob has no favourite garlic recipes. "I just love to throw garlic into as many dishes as possible," he chuckles. In the final analysis, Bob's basic gardening philosophy is that gardening is about sharing. He offers much of the produce from his garden to many people. Bob said, "There are families nearby and in Edmonton who all love my garlic. I do not sell it; I just give it away to many people to eat or to plant."

Reference: de Gaspar, Emmy Nielsen Reyes. (n.d.). "Sharing". Retrieved February 21, 2012 from <http://www.poemhunter.com/poem/sharing/>. Emmy's poem "Sharing" is copied below from the poemhunter.com website:

Sharing

*There is a treasure in every human being,
It is in everyone's life.*

*It is God's gift - it is called sharing.
Don't ignore it in the course of your life
It will make you wealthier than money.*

*The lonely, the sick, the old,
The young and the child
Will be the receivers.*

*Sharing other's sorrow,
Kind words of understanding,
Helping others in need,
O what a comfort in suffering!
The will of sharing is in the human heart,
In the heart guided by God.*

GLOBAL WARMING

Washington Post story, as being circulated on the Internet

The Arctic Ocean is warming up, icebergs are growing scarcer and, in some places, the seals are finding the water too hot, according to a report to the Commerce Department yesterday from Consul Ifft, at Bergen, Norway.

Reports from fishermen, seal hunters, and explorers all point to a radical change in climate conditions and hitherto unheard-of temperatures in the Arctic zone. Exploration expeditions report that scarcely any ice has been met as far north as 81 degrees 29 minutes. Soundings to a depth of 3,100 meters showed the Gulf Stream still very warm. Great masses of ice have been replaced by moraines of earth and stones, the report continued, while at many points, well known glaciers have entirely disappeared. Very few seals and no white fish are found in the eastern Arctic, while vast shoals of herring and smelt, which have never before ventured so far north, are being encountered in the old seal fishing grounds.

Within a few years, it is predicted that, due to the ice melt, the sea will rise and make most coastal cities uninhabitable. *I apologize; did I forget to mention that this report was from November 2, 1922, as reported by the AP and published in the Washington Post...89 years ago???*

We get calls and letters

Thoughtfulness makes it humbling, but worthwhile

A pat on the back is always nice and the many calls and letters we received from our members, and even strangers, over the Christmas season were the nicest thanks ever. First to call was **Bunny LeMessurier**, who thanked me profusely while questioning some of the details in the articles in Issue 30. Now, she is a critical gardener! Next, my loyal friend **Jack Fraser** from Silver Spring Farm, called with a New Years' wish and encouragement to keep publishing (I suspect he thinks I'm getting too old to do it!). **Edith Auger** gave me fair warning of cancelling her membership, saying "just to let you know I am going to put my subscription on hold for a few years.....no gardening on my horizon right now.....thank you, it was a learning experience". Words like that are the pinnacles of consideration. **Stanley Dafoe** sent in his renewal early along with a donation, saying, "Enjoy your Garlic News. Enclosing extra for costs as mail has just increased again." **Aabir Dey**, replying to the information I sent him on bulbils, said, "Thank you so much for this advice - it's awesome of you to share this knowledge." **Garnnet**, a lovely lady from **Ontario Gardener Magazine** called from Winnipeg and we had a lovely chat about growing in one of the coldest regions in Canada, Zones 2-3. She was even convinced to start growing the Stinking Rose! She was pushing for an article on growing and I managed to push her back until after harvest. **Liz Tobola**, when responding to my statement that the Garlic News couldn't afford writer fees for articles, said, "Love the pay scale! \$Fame & \$Glory. LOL, it didn't even enter my mind actually. Running a deficit? Shame on you! Personally, I would have no problem with an increase as I think I'm getting a heck of a deal at \$3.75/issue mailed to me. Let's ask the readers. I'll see about working the right wording into my first column. Thanks for the opportunity. I 'love' to talk Garlic". Another lovely lady, **Janice Stillman, the editor of Canadian edition of the Old Farmers Almanac**, allowed me some time to do my writing after I begged off meeting the publication deadline for the 2013 Almanac, saying, "I certainly understand busy. Sure—let's aim for 2014! Truth be told, I start thinking seriously about "the next" edition about this time of year, so in a way, you're right on time".

Editor: That's just a small sampling of the many thoughtful calls we received this holiday season. Now tell me, if you had nice people like these calling you, wouldn't you feel humbled with the kind comments? I certainly am. I love writing, especially about garlic, but my arthritic old fingers don't keep up to the demands of the business world today. I guess I'll just keep plugging away at whatever speed I can. You can only do so much.

What is Garlic Oil?

Paul Gearing of Courtice, Ontario called with a query as to what is "garlic oil". Issue 30 did not include making garlic oil in your home kitchen.

Editor: True, I avoided the topic to prevent confusion. First, I make "garlic oil" simply by crushing garlic cloves into a dish of olive oil, heating them to just about boiling, letting the garlic steep in the oil and then using the resulting garlic-flavoured oil on crispy rolls when making bruschetta, tossing pasta in it and a number of other kitchen uses. It's simple, tastes great, but doesn't keep too long in the frig as it will spoil. Second, the garlic oil that you find in specialty stores is a different product. It is made by steam distillation of freshly ground garlic to extract very potent garlic oil that is sold (at very high prices) either diluted in vegetable oil or in gel capsules. Despite being strong, its flavour does not measure up to that of fresh garlic. But, if you must, try it. I won't disparage any form of garlic.

Raised beds from discarded cedar

Had a nice, hand-written letter from **Clarence Cross of, Erie, Pennsylvania**, who wrote: "Built nine raised beds, 32" x 80" in my shop so far this winter. I had been collecting discarded short pieces of cedar from a local lumber retailer for years and it was finally revealed to me what to use them for. It's been great fun and I'm getting rid of these stacks of wood! Have my work cut out for me when the weather breaks. My garlic is already in raised beds and the new ones will be for the coming autumn. There's not much drainage here near the lake, and seeing my garlic submerged in previous years beckoned me to throw them a life preserver.

Editor: Thanks Clarence. Clarence and Marlene came up to our Garlic Field Day last year and plan on driving up again this year. You are very welcome. Clarence will send pictures of his raised beds and we'll print them in the Summer issue.

Low snow cover in Saskatchewan

Thank you for your kind words about being popular at the Saskatoon Farmers Market. You make me blush Paul!! We are already on countdown until the first season begins...weeding season of course! Then followed by scape, harvest, and seeding seasons. In the Yorkton area, we have only had about 4-5" of snow since late October. The garlic in the fields is averaging 6-8" of snow cover due to the rows of oats sown in between. We're concerned about the garlic in Regina and Saskatoon. Snow is quite sparse in most areas and didn't provide any insulation until early January. Time will tell. We got all the garlic in by the 3rd week of September and planted different varieties in pots as you instructed. Next year we will take the bulbils from these and plant in our own fields. With growing garlic, you sure learn about having patience! The bulbils were planted the beginning of October and have a beautiful thick layer of snow protection. **Anna Schaab, Yorkton, Sask.**

Editor: I'll be interested to know if you experience any winterkill with the low snow cover. We're in the midst of one of our January thaws so mulching here is essential.

(Letters continued on page 15)

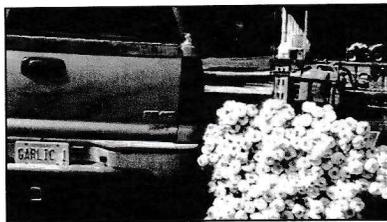
A clove here and there

The Garlic Map

Congratulations to **Peter McClusky** on creating the Garlic Map to help Ontario customers to locate farms, farmers' markets, stores and supermarkets selling Ontario-grown garlic! This novel tool on the Toronto Garlic Festival website enables Internet users to find sources of garlic in or near their town or city. Within 2 weeks of posting the map in January, Peter had over 100 sources on the map. Mind you, most of them were supermarkets as these folks are quicker than farmers to take advantage of a marketing opportunity, especially free advertising. So, garlic growers, contact Peter to get your garlic located on the map. Just check www.torontogarlicfestival.ca/ or google "Toronto Garlic Festival" for information.

Editor's note: Peter McClusky had the initiative and courage to start a garlic festival in Toronto last year, bringing the festival marketing idea to Canada's largest city. Well done, Peter!

Who owns "GARLIC 1? or GARLIC2? or 3 or 4?"



This picture was sent to me by **Wayne Davey of New Liskeard, Ontario**. Now, who else out there sports a personalized garlic plate? Or, a pile of fresh garlic like this?

Anyone have a "YUKONGARLIC or SASKGARLIC plate on your truck or car?" Or any others used to spread the gospel? Let's hear it for being proud of your garlic!

Government funding – more horror stories

Spotted in the Epoch Times, March 9 edition The Canadian Taxpayers Federation 14th annual Teddy Waste Awards ceremony gave well-deserved recognition to the worst of the worst in government waste. The most glaring example for farmers was the Federal Teddy Winner, Agriculture Canada's Tobacco Transition Program that gave \$284 million to pay farmers to get out of the tobacco business. It succeeded in doubling the number of tobacco farmers!

Editor: On checking it out, I found that the Auditor General's fall 2011 Report revealed that Agriculture Canada's \$284 million giveaway not only failed in its goal of reducing the number of active tobacco farmers in Canada, but in fact, their numbers more than doubled from 118 in 2009 to 251 in 2010, the year after the multi-million dollar payout. Seems to me that I recall the first government grant back in the early 1980's had the same purpose; yet, the tobacco industry continues to grow.

Now, if only the government had used this money to pay garlic growers to get out of the business? We would have enough garlic growers in Canada today to meet our needs, and, if the grants to stop growing kept on, we'd even grow enough to export to China!



Tales of the Stinking Rose from the Wild Rose Country

Liz's Love of Garlic!

By: Liz Tobola

Paul got tired of my constant emails so offered me a regular column to blab away. Very flattered, I graciously accepted. I love talking garlic. I can't go very long without coming up with something to ask just to get myself placated and get some banter going. Even after all these years I still have many questions. Being a spring planter there are other questions that can't be answered. Who is there to ask?

Many experiments are conducted and of course every year there are many more to conduct.

The Garlic News is a great resource for so many of us with garlic fever. And Paul is always there, answering all our questions. Right now we pay \$3.75/issue. \$1.25 of that goes to postage. Paul let it slip that The Garlic News is running a deficit! I gave him heck and let him know that I for one will have no problem with an increase. Please let him know that in increase to \$5/issue, that's \$20/year for 4 issues, will not deter you from subscribing. Can you imagine not receiving the News every 3 months? And just FYI, my pay for writing this = \$Fame + \$Glory only. No real dollars ☺.

From issue 29 - **The Bulbil Project**. What a great way to have back up stock for future years. Of course it takes 2 - 3 years to get a decent bulb but it is something you can do to increase your stock down the road. I started planting OMA's 2005 bulbils in 2006. Last spring the 2005's accounted for 35% of my planting stock; OMA's originals only 25%.

Why you ask? In 2010 most of OMA's originals were planted in a field that received so much rain that fusarium spread rampantly thus leaving me no choice but to sell them off cheap as eating stock. Luckily that year there were 4 planting areas with growth at slightly different stages. The 2005's were harvested approx 6 weeks later and came through lab testing with flying colors! That kick in the butt made me realize that I cannot afford not to plant bulbils every year.

You don't need to leave the bulbils to mature on the plant. Just cut the stems off long as the bulbils will continue to grow from the nutrients in the stem. Hang them up or lay them down, it doesn't seem to matter to them. Plant them after your regular planting and they will be the first to harvest as their growing time is quite a bit shorter than mature cloves.

That's all the space I have for this issue. Any questions please feel free to contact me, **Liz Tobola**, direct at OMAsGarlic@platinum.ca

Interview with a Garlic Grower

By Ali Yum (raving reporter for *The Garlic News*)

Miss Yum: (I am interviewing **Al Picketts** of Eureka Garlic in Norboro, PEI). Mr. Picketts, how long have you been a garlic grower?

Mr. Picketts: Oh please, Miss Yum. This seems rather formal. Please call me Al and I'll call you Ali if that's ok?

Ali: Certainly, Al.

Al: Well, I started dabbling in garlic about 12 years ago. I knew nothing about growing garlic so I started by planting some cloves from the local grocery store in June. Nothing grew so I figured I should read up on the subject and try again. I found a lady about 15 K from here who grew garlic and made beautiful wall hangings with garlic and wheat weaving. She sold them for a lot of money and grew 1000 bulbs of garlic each year. She took pity on me and sold me a couple of bulbs of about five varieties to get me started. Wow! I thought, this is the crop for me! I didn't know anything about wheat weaving nor much about growing garlic, either. So with a lot of studying and plenty of trial and error, mostly error, I finally seem to have a pretty good handle on growing this beautiful plant.

Ali: I understand that you grow many varieties of garlic. How many do you have and where did you find them?

Al: Yes, I did grow quite a few varieties. My collection got up to about 220 plus my *experimentals*. In the fall of 2010 I cut back to about 120 and again in 2011 to about 90 varieties. I saved the varieties that grew best for me and looked the way I think good garlic should. I found new varieties all over Canada, such as Boundary Garlic (wonderful people) and Maple Bay Garlic in BC and Hope Seeds here in the Maritimes and a few from Ontario. I found many varieties in the USA as well, but most places in the US won't ship to Canada due to the paper work, so my collection could have been even larger.

Ali: What do you mean by "experimentals"?

Al: That's just the term I call a potentially new variety. I look for a plant that has something different about it from the others within its variety and give it a temporary name while I multiply it up for a few years. If the *experimental* is obviously different from the others in its parent variety, then I give it a new name. I name them by starting with "Eureka" plus the name of a family member. So, "Eureka Rowan" is a Porcelain garlic that was named after my granddaughter, Rowan. I've named 10 new varieties so far and there are, at least, three more that could be named.

Ali: How much garlic do you plant?

Al: Each year I plant more than the year before, it seems. I started with 12 plants and increased each year to 35,000 in 2010 and this past October 2011, I planted 42,300 cloves. All planted by hand and mostly it's my hand that does the planting. I do get some very welcome help from family and friends, especially in the years when I was feeling poorly from either my triple bypass or from the bowel cancer surgery. There's nothing like having a chemo pump strapped to your belt injecting you with poison and a good shot of radiation each day to test your resolve for growing garlic. Now, by comparison, I feel great. Check in with me in early August during harvest and ask me how I feel then.

Ali: That's a lot of garlic. What do you do with it?

Al: I cure and clean it and then trim off the roots and tops. Then, I grade it for seed quality and for size. What doesn't make seed quality I sell for fresh eating garlic right out the door. I the best keep for my own planting. That's the only way I can keep improving the varieties I grow and have seed garlic for sale each year that is better than the previous year. I encourage every garlic grower to "plant the best and eat the rest". This year I had a fantastic crop in all respects. I had so much beautiful seed-quality garlic that there was lots left over at the end of sales... not all but most varieties. Since I'm not in a good selling location, I have to do something with the surplus garlic before it starts to sprout. I spend many hours peeling garlic, chopping it up, dehydrating it in a food dehydrator, and pulverizing the dried garlic into garlic powder and pearls. I also powder all my garlic scapes as well. It's a ton of work with no sales guaranteed but, at least, the product is of excellent quality and will store until a buyer comes along. That's better than watching such a gorgeous crop go into the compost bin.

Ali: In addition to seed garlic, what products do you make for sale?

Al: Well, let me think. I make garlic pearls, little beads of dry garlic. I make garlic powder that is smaller than pearls. Then I resift the powder to make fine garlic powder and garlic sand that is just like garlic pearls but smaller. Garlic sand looks like corn meal. Then there's the garlic scape powder. This is nice stuff, a pretty green colour. I love it on fried eggs. "Do you like green eggs and ham?" And wait till you try a mixture of about three tablespoons of butter melted with half a teaspoon of garlic scape powder as a dip for mussels and lobster, or just drizzled over vegetables. *We might have to cut this interview short because I'm getting hungry.*

I used to make small wall hangings of 4-5 garlic bulbs but they didn't sell. There are just too few people here who use garlic as a dietary staple to buy something like that.

I guess I'll have to learn how to do wheat weaving!

Ali: What is your favourite of all the garlic varieties you have grown?

Al: Wow! That's a tough one. I really like Rocamboles and Porcelains and Marbled Purple Stripes. And Turbans are great if you use them early. To choose a favourite really is tough. You see, there are so many that are fantastic! I would have to say my favourite of my favourites is Marino. What a darling she is! Such lovely white skin and so predictable and delicious. Kiev and GSF65 run a close second. Italian Purple is right up there too. And then there are Music and Susan Delafield in the Porcelains that are excellent. Oh, I forgot Korean Purple and French Rocambole. I wouldn't want to grow garlic without those two. And don't forget Khabar, or Kettle River Giant, an Artichoke. And..., and...

Ali: I think that will do, Al. I'm afraid we'll have to end the interview here because you are getting far too emotional to continue. Would you have any last words for my readers?

Al: Oh yes. I want all your readers to grow lots of garlic and eat lots of garlic. It is good for you and you will soon learn who your real friends are when you eat garlic every day.

REPORT # P-02-2011 Performance & Yield Comparison of Proven Strains 2011 Crop

Purpose: To determine relative yield and performance of 30 proven strains from all Varietal Groups grown in the 2010/2011 Small-Plot Garlic Variety Trials. New strains under evaluation and Seed Saver strains are not included.

Method: Garlic was grown using standard organic methods under same conditions so as not to bias any strain. Beds were fall-planted Oct 9-13, 2010 and hand-harvested July 10-25, 2011. Raised beds had double staggered rows, density 3 plants/foot of row (corresponding to 87,120 plants per acre).

Yield* Calculation: Yield = (Avg. Bulb Wt (grs.) / 1000) x 87,120 x 2.20462 x (100 % less % Loss) = lbs/acre

B-Grade garlic (<1.5") is included in harvest. % Loss column includes all losses including winterkill, non-emergence, insect, disease & animal losses and harvest damage. Losses reduce yield. Some cultivars produce doubled cloves resulting in more harvested than apparently planted. H: S Ratio (Harvest to Seed Ratio) is calculated by dividing Column 5 (Harvest Weight) by Column 2 (Planted Weight).

STRAIN	Cloves Planted /(wt grs.)	Harvest Date	Bulb Harvest	Harvest Wt grs.	AvBulb Wt grs.	% Loss	Yield * lbs/acre	H: S Ratio	Relative Standing
Porcelain - 8 cultivars evaluated									
MAJESTIC	180/ 1573	Jul 17,20	168	7662	45.6	6.7 %	8173	4.9:1	4 of 8
Leningrad	40/ 279	July 22	37	1210	32.7	7.5 %	5810	4.3:1	7 of 8
Musical	87/ 791	July 22	89	4946	55.6	+2 %	10,887	6.3:1	1 of 8
Pretoro	67/ 514	July 23	60	2224	37.1	10 %	6407	4.3:1	6 of 8
Chiloe	115/ 1036	July 23	107	4993	46.7	7 %	8335	4.8:1	3 of 8
Georgia Fire	45/ 348	July 25	42	1891	45.0	7 %	8042	5.4: 1	5 of 8
Music, original	87/ 441	July 22	87	2462	28.3	0	5435	12.3:1	8 of 8
Mennonite	63/ 390	July 23	64	3120	48.75	+1.6 %	9513	8: 1	2 of 8
Purple Stripe – 3 cultivars evaluated									
Purple Glazer (G)	120/ 500 g.	July 18	114	4364	38.3	5 %	6985	8.7: 1	1 of 1
Persian Star (Std)	31/ 124	July 24	31	1162	37.5	0 %	7199	9.4: 1	1 of 1
CzechBroadleaf(M)	142/ 638	July 24	127	4695	37.0	10.6%	6348	10: 1	1 of 1
Turban – 4 cultivars evaluated									
Argentine #4	67/ 633	July 10	58	3501	60.4	13.4 %	10,040	5.5: 1	1 of 4
Luciano's Sicilian	50/ 332	July 10	42	2259	53.8	16 %	8678	6.8: 1	2 of 4
Xian	37/ 188	July 10	38	676	23.3	+ 3 %	4602	3.6:1	crop failure
TT5V	90/ 357	July 12	89	2760	31.4	1 %	5964	7.7: 1	3 of 4
Asiatic – 1 cultivar evaluated									
Sakura	40/ 265	July 11	39	951	24.4	2.5 %	4566	3.6: 1	poor
Artichoke – 4 cultivars evaluated									
Kettle River Giant	110/ 365	July 14	95	3614	38.0	13.6%	6313	9.9:1	3 of 4
Korean Purple	80/ 307	July 14	65	1885	29.0	18.8%	4522	6.1: 1	4 of 4
Baba's Chesnek	100/ 410	July 17	97	4122	42.5	3 %	7917	10: 1	2 of 4
Wettergren	50/ 237	July 18	42	2334	55.6	16 %	8966	9.8: 1	1 of 4
Silverskin – 2 cultivars evaluated									
Early Silverskin	55/ 160	July 17	58	1798	31.0	+5.4%	6276	11.2:1	2 of 2
F40 Sovereign	60/ 199	Jul 25	67	1967	29.4	+11.7%	6298	9.9:1	1 of 2
Rocambole – 8 cultivars evaluated									
Reliable	73/ 241	July 22	65	2552	39.3	11%	6711	10.6:1	6 of 8
Russian Red	81/ 328	July 24	91	4446	48.9	+12%	10,510	13.6:1	1 of 8
Glengyle Russ Red	43/ 152	July 24	35	909	26.0	18.6%	4060	6.0: 1	8 of 8
Carpathian	101/ 417	July 23	97	3582	36.9	4 %	6809	8.6: 1	5 of 8
Hungarian	50/ 194	July 24	48	1972	41.1	4 %	7575	10.2:1	3 of 8
French	43/ 201	July 22	45	1695	37.7	+4.6%	7567	8.4: 1	4 of 8
German White	50/ 148	July 25	47	1494	31.8	6 %	5739	10.1:1	7 of 8
Spicy Korean Red	53/ 227	July 25	55	2800	50.9	+4%	10,169	12.3:1	2 of 8

Comments: A very early spring followed by cold weather reduced insect (leek moth) damage. Rain plus heat wave had the effect of increasing losses from common diseases such as fusarium. Overall, yields were better than most years.

HCGGA – Haliburton County Garlic Growers Association

Humble beginnings. This best describes the birth of our highland garlic organization that is small in size but big in heart, support and growth.

In 1991, Charlie Robb traded a full time trucking career for a few garlic bulbs from daughter Debbie and with the mentorship and support of Ted Maczka, the Haliburton Farmers' Association, interested community members and a hungry seasonal customer base; those few bulbs grew to 8000 and a sold out harvest every year. During this time, Charlie and his wife, Sheila, travelled to out of county garlic fests, field days and local speaking engagements where Charlie was always glad to share the "garlic news". It was on these travels that Charlie and Sheila met inspirational garlic grower, advocate and editor – Paul Pospisil. From 2006-2008, garlic growing workshops (sponsored by the Farmers Assoc.) were successfully attended by a larger crowd each year. It was after the 2008 workshop that the idea for a Garlic Fest sprouted and in August, the 1st - to be annual Garlic Fest, was a smash hit and is now approaching year five in 2012.

A few weeks later, in September 2008, the



(HCGGA) was formed.

In August 2009, two days before the 2nd Annual Garlic Fest, Charlie passed away. His legacy was his gift of love of growing quality gourmet garlic and his passion for sharing and continuing this vital work.

Since his passing, there have been two spring workshops (one featuring our esteemed editor and friend Paul Pospisil), two annual Garlic Fests and new to 2011, an on-site fall planting workshop. Stay tuned to our new one page home in the Garlic News – where we will bring you all the news, growth and activity from this humble little County - just south of Algonquin Park.

(To read more details about the early years please refer to these back issues of the Garlic News: Issue 8 Summer 2006 & Issue 22 Winter 2009-2010).

Submitted by Debbie Barnhart (aka Garlicgirl of the HCGGA)

Garlic Fest 2011

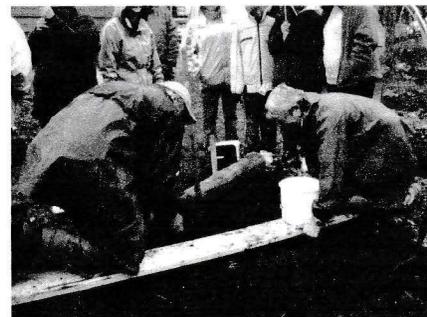
Once again the annual Garlic Fest was a success. All vendors reported a great day and sales were very good. The weather favoured everyone and hundreds flowed through the grounds during the day. Once again braids were very popular, along with braiding demonstrations with people selecting their garlic and waiting while it was done up in a braid. Homemade jams, preserves, hummus, baking, honey, maple syrup, handcrafted soaps, lavender plants, crafts & jewellery, a local potter with a personal garlic item for the day along with our County Tartan and items fashioned from it, rounded out the vendors and goods available. Our informational booth was kept very busy with requests for information on the Leek Moth, Bulb and Stem Nematode, and growing bulbils. This fest is successful year in and year out because of the people involved. A great team, well done!

Submitted by Sheila Robb, President, HCGGA

On-site Garlic Planting Workshop

On Saturday, October 15th the HCGGA hosted our first Garlic Planting Workshop at the home of our members, Ron & Toos Reid. The workshop ran from 1-4pm and in spite of the sometimes horrific weather, cool temperatures with driving rain and strong winds – close to 40 hearty souls ventured out to find out about the process of planting garlic. Participants were able to see how the garlic is prepared for planting, how the beds are prepared, planting techniques and different tools for spacing. Timely information was passed along with the planting, in regard to soil diseases and natural ways to combat these challenges and create a healthy growing environment and subsequent healthy crop. Hot apple cider and garlic spreads and crackers etc. rounded out the afternoon and inspired some to purchase some bulbs and grow some of that wonderful taste of their own – after all that is what it is all about!

Submitted by Sheila Robb, President, HCGGA



Next Issue

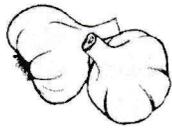
ΞHCGGA Gets Fresh

ΞGarlicgirl gets connected

ΞOn-site Scaping workshop

ΞJust South of Algonquin Park – new column

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



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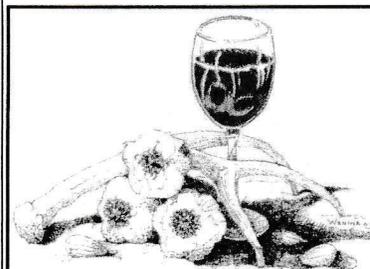
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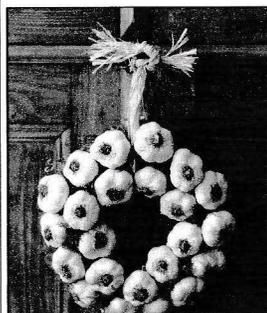
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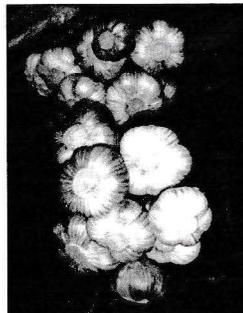
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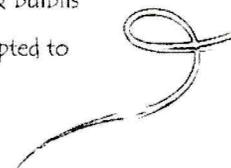


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The best garlic recipes and ideas

Breakfast omelette with garlic greens

*From the Garlic Guru's
kitchen experiments*

Garlic for breakfast? Of course, especially with tender young shoots of garlic, freshly picked from your garden.

Ingredients:

3 large brown eggs
3/4-cup milk
4 young garlic scallions or greens
1 tsp butter
1/2 cup shredded cheddar cheese
dash of Tabasco sauce
salt & freshly ground pepper to taste

Optional:

sliced mushrooms

Method:

Finely chop garlic scallions. Crack eggs into mixing bowl, add milk and a dash of Tabasco and hand whip with a whisk until mixture is turning white. Preheat skillet to medium heat (drop of water just sizzles) and heat butter and garlic (and mushrooms, if using) to just where they are getting soft. Pour on egg mixture and stir in the garlic. Cover and cook until eggs are nearly done. Sprinkle with cheese, cook covered a minute longer and then fold half of omelette over the bottom half. Remove, cut in two, and serve with toast or breakfast biscuits on pre-warmed plates. Recipe is for two people but can be multiplied for more servings.

Garlic Scape Pesto

Pesto can be made using garlic scapes, those curly shoots that grow from the tops of garlic plants as well as from the cloves of garlic bulbs. The taste is a little different, giving you variety in your pasta meals.

Ingredients:

10 garlic scapes
1/2-cup extra virgin olive oil
2 cups fresh parsley
1 cup grated Parmesan cheese

Optional:

2 cups of fresh cilantro
1/2-cup sunflower seeds

Method:

Puree garlic scapes in a food processor. Add parsley, cilantro, and olive oil. Puree again. Add cheese and mix, adding additional oil if necessary. Stir in sunflower seeds. Toss with warm pasta and serve.

Tips for Fresh Garlic Flavour

Garlic fresh from the garden has the sweetest flavour.

All parts of the garlic plant are edible and full of garlic nutrients and flavour.

Young garlic shoots, garlic greens and scapes are better sources of fresh garlic flavour in the spring and early summer when last year's bulbs are starting to dry out and/or sprout.

Garlic can be eaten at any stage of growth; from the tender young shoots in spring, to garlic greens or scallions, to immature green garlic, until finally the underground bulb.

Garlic has a limited shelf life, so the fresher the better. It sprouts as it ages, and the sprouts, which are bitter, should be cut out before using the cloves.

You can tell your garlic is fresh if the clove wrappers stick to the cloves when you try to peel it.

Cured garlic will keep six to 12 months, depending on cultivar, if it is stored in a cool, preferably dark place, with good air circulation.

Uncured fresh garlic can be stored in the same conditions but you must check it frequently for start of mould.

Never put garlic in the refrigerator; it will lose flavour and start to sprout.

If you don't have a garlic press, a good way to chop garlic is to smash it first with the side of chef's knife or cleaver to release the juices, and then mince finely.

The uses for garlic are limitless. Raw, it tastes hot and spicy. Cook it and the heat diminishes, the flavour changes and delicious aromas are released.

Rub a clove of garlic around the inside of a wooden bowl to give the salad a light garlic flavour and aroma.

Lightly sautéed in oil or butter, garlic is a wonderful dressing for vegetables.

Roasted garlic takes on a mellow and hazelnut flavour.

Never overcook garlic. It burns easily and will take on a bitter taste.

Garlic may be dried into chips or a powder, pickled or peeled and frozen to store longer. However, none of these methods give you the same taste as fresh garlic!

**WHEN IN
DOUBT
ADD MORE
GARLIC**

More garlic recipes and ideas

Squash Soup with Cinnamon

By: Frances Legault

Made this soup today and we really enjoyed it. Hope you do too. Frances

Ingredients:

4 heaping cups coarsely diced squash, seeds and skin removed
4 cups chicken broth
2 tablespoons olive oil
1 medium yellow onion, sliced
5 garlic cloves diced
1 sweet apple, cored and sliced
1-teaspoon ground cinnamon
3 pinches of cayenne pepper
1-teaspoon salt
½ teaspoon freshly ground white pepper
Splash of cream per bowl

Method:

Place the squash in a soup pot with the stock and a dash of salt and bring to a boil on medium high heat. Simmer, covered, until tender, about 15 minutes.
Drain the squash, reserving all the stock.
Using the same pot, over high heat add 2 tablespoons of the olive oil. Add onion and garlic and sauté until it begins to brown, about 10-15 minutes.
Add the apple, cinnamon, cayenne, and a dash of salt. Sauté until the apples are soft and lightly browned, about 5-8 minutes.
In batches, if necessary, combine the squash, onion, apple, and broth in a blender or use a hand held blender. Purée until smooth. Add a little extra stock or water if the soup is too thick.
Taste and season with salt. Serve hot with a few grinds of white pepper and a splash of cream.

Cheesecake with Garlic & Goat Cheese

By: Cheryl Beasley

Cheryl made this delicious, prize-winning cheesecake for the garlic recipe competition at the Chesterville Farmers' Market Garlic Day last August. Try it yourself this summer.

Ingredients:

12 Ritz crackers	3 eggs
16 oz cream cheese	8 oz goat cheese
1 ½ cloves garlic, chopped fine	¼ cup flour
2 tsp chives, finely chopped	¼ teaspoon salt

Method:

Line bottom of 12 paper muffin cups with Ritz crackers. Mix cheeses, eggs, flour, salt and garlic and chives & pour on top of crackers. Bake until light gold on top. Let cool overnight. Serve as either appetizer or dessert.

From the Dominican Republic

In 1492, when Columbus arrived to the island called Hispaniola, he brought Spanish cuisine with him. And, garlic! The main flavours of Dominican recipes are garlic, onions, coriander and oregano. On our recent trip to this charming island, I discovered Sancocho, a rich stew made for special occasions, and the Dominican's national treasure. The best recipe is Sancocho de 7 carnes (7-meat Sancocho). It has far too many ingredients for most of us. However, I promise that I will try various versions of Sancocho in the Garlic Guru's kitchen to simplify it down without losing too much of the flavour. When I'm satisfied, I'll publish it in time for your Christmas celebrations.

In the meantime, I'll give you my second lunchtime choice, one version of the traditional,

Dominican Roasted Garlic Soup.

Ingredients:

4 large garlic bulbs	1/2 cup of ripe olives
2 tbsp dry sherry	1 small onion, chopped
2 tbsp butter	6 cups chicken broth
3 egg whites	a sprinkle of olive oil

salt and pepper to taste

Method:

Prepare garlic bulbs by cutting the tops just enough to expose all cloves garlic heads. Sprinkle with olive oil and bake in medium for 30 minutes or until the garlic is soft enough to squeeze out. When garlic is roasted, remove from oven, squeeze out cloves and mash.
Heat the chicken broth and add the mashed garlic. Whisk in the egg whites to thicken the soup. Sauté the olives and onion in butter. Add the sherry, the sautéed to the broth & eggs mixture.
Simmer for 5 minutes.
Serve with thickly sliced fresh bread.

Steak Kabobs for summer BBQ

A recipe from the 1st Glorious Garlic Festival

Ingredients:

2 lb round steak, cut in 1" cubes
wooden skewers
onions, peppers, mushrooms & zucchini, cubed

Marinade:

3 garlic cloves, crushed
1/2-cup red wine vinegar
1 tbsp olive oil

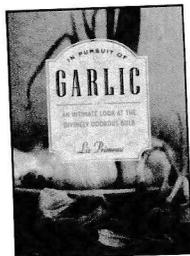
Glaze:

1-1/2 cups BBQ sauce
1 pkg dry onion soup mix
1/2 tsp ginger
1 tbsp Worcestershire sauce

Method:

Marinate meat 1 hour before using. Soak skewers in water for 15 min. Thread meat and vegetables on to skewers. place on BBQ, brush with glaze and cook 3-5 minutes each side.

Book Review: In Pursuit of Garlic



By: Liz Primeau
Paperback, original edition, Feb 2012
Publisher: Greystone Press
ISBN-13: 978-1553656012

Liz Primeau's *In Pursuit of Garlic* is a book about garlic from a unique gardener's perspective.

Liz is a unique gardener. She is a best-selling author of gardening books, founding editor of Canadian Gardening magazine and the former host of Canadian Gardening Television on HGTV. In this book, Liz shares the story of her love affair with the divinely odorous bulb starting with her own experience as a teenager on a date to an Italian restaurant and weaves in historical anecdotes and quotes about garlic. It makes very enjoyable reading. I am reading it over again for pleasure. The book is incredibly well researched, with a wealth of little-known historical information on this magical plant. Through excerpts and quotes, she leads us on a tour of garlic's role in history, art, medicine, and science. A large chapter is devoted to growing garlic and a garlic primer entitled "what to plant and how it tastes" rounds off the book from a grower's perspective.

As well as a chapter on cooking with garlic, Liz's garlic cooking and use tips are interspersed throughout the book so the reader never loses touch with the flavour.

She traveled to two of the world's best-known garlic festivals, Gilroy and Lautrec, to celebrate and experience the heartbeat of garlic popularity, giving essence to her work. At Gilroy, she explored the issue of the ubiquitous Chinese garlic and the devastation it caused to the economy until the growers turned it around.

Certainly, a book worthy of gracing your garlic library once you have read through it at least twice. This next article is about Liz's travels to do research for her book.

Celebrating Garlic

By: Liz Primeau

As most of us know, garlic is undergoing a renaissance. Not only does this mean a huge increase in the number of varieties available and renewed research into garlic's medicinal properties, it means more garlic festivals every year. At these lovely events, usually held in the fair grounds of small towns, growers gather to sell pure white or red-striped or almost purple varieties with exotic names and finely nuanced tastes, and experts give talks about garlic's history and how to grow and store nature's miraculous little bulb.

I attended lots of these local festivals researching my new book and I learned many things, but still I yearned to visit two of the grand dames of garlic festivals: the monster three-day bash in Gilroy, California, and the very French (and much smaller) one-day Fete de l'Ail Rose in Lautrec, France. And so I did.

Gilroy's festival is pure show biz, a huge celebration that's been around since 1979 and doubles the town's population

to about 100,000 the last weekend of July every year. It attracts people from all over the state and beyond--seniors, moms and dads pushing strollers, exuberant teenagers. There are booths as far as the eye can see selling all manner of crafts, books and t-shirts featuring garlic, plus stalls serving garlic-laden foods. Latin and rock bands perform; people line up for garlic ice cream. At Gourmet Alley the Pyro Chefs ignite huge pans of garlic shrimp and chicken, drawing a huge crowd who ooh and aah as the flames leap, endangering the tent roof. The Cook-Off Stage, where celebrity chefs and amateur contest entrants compete all day, is like Food Network outdoors, and it's where I spent most of my time.

The festival was great fun, but there was precious little garlic for sale. Just one booth selling big, luscious bulbs of 'California Early', an Artichoke variety grown by Christopher Ranch, one of the originators of the festival. It's the mainstay of the Gilroy garlic industry, which is the largest in North America.

The **pink garlic** raised around the walled medieval village of **Lautrec** in southwest France is its mainstay, too, but the festival is vastly different. Started in 1970, it lasts one day, the first Friday of August, and attracts about 10,000 people, which, come to think of it, is equivalent to about five times Lautrec's population. Lautrec is breathtakingly beautiful and rich with history, from its 13th century corbelled and half timbered houses to the trompe l'oeil frescoes in the church, plus a couple of gardens attributed to Andre le Notre, one of the designers of Versailles.

Le Fete de l'Ail Rose begins with a hundred men and women resplendent in robes befitting a cadre of cardinals singing about garlic and marching to a ceremony in an outdoor amphitheatre built over underground silos that stored grains in the Middle Ages. At noon sharp the special creamy garlic soup of Lautrec, made with its mild and earthy garlic, is served to close to a thousand people in Place Centrale. They crowd behind a metal barrier beside the beautifully restored market building, and even though they wore modern clothing and were waiting patiently, I had a sudden image of rebellious citizens outside Louis XVI's palace clamoring for bread.

Lautrec's festival has its share of vendors selling garlic-themed items, plus a brass band, a pie contest and a show of surprisingly attractive art made with papery garlic skins, tiny bulbils and dried cloves. And like Gilroy's festival, but unlike the Canadian ones I know, it sells only one kind of garlic—Rose du Lautrec. Its bulbs, perfectly uniform in size, their satiny pink skins glowing, are tied in manouilles, braid-like bunches of one pound each that sell for seven euros. In Fauchon in Paris, I'm told, they're priced at 20 euros. I came home from my adventures wondering what festivals are like in Romania, where garlic earned its reputation as a vampire killer, or in Tajikistan, where is was probably first domesticated. But those adventures will have to wait for another year.

Liz Primeau is the author of *In Pursuit of Garlic*.

More calls and letters

From Newfoundland: "85 is only a number"

Amelia Hodder of St. John's wrote: "I didn't plant any garlic myself. I shared it with my daughters who are really interested in it. In fact Graham has had some grow every year since the first seed garlic I gave him in 2008. So when I asked him if he wanted any he said he had his own that he had saved to plant. We have only a few flowerbeds and some shrubs and a lawn here at The Tiffany where I live. No garden as such. I gave a few cloves to the lady who cares for our grounds and she has them planted. I will ask my daughters to check theirs and see how it is doing. I am still using the wonderful garlic I bought from Elly Blanchard. I am as well as I can expect after cardiac surgery in 2009..and being 85 years old. But age is just a number and if I had a plot of land, I would be out rooting in it in the spring. Actually I am pretty well. If all goes well I am hoping to come to Ontario in the spring. I have niece and several nephews in the Kitchener area and a granddaughter in Richmond Hill. I have been to Ontario a few times and seen a nice bit of it. I have a grandson, his wife and two great grandchildren in Ottawa, friends in Belleville, relatives in Oshawa, Kitchener and friends in Cambridge and Kingston. I know Elly is near Trenton. I don't have a map of Ontario so where exactly is Maberly? I would love to see a lot of garlic growing! **Amelia.**

Editor: Yes, you are right, 85 is only a number. Your real age is in your thoughts and dreams and ideas. As long as you have a little garden, you can enjoy the flowers in the spring. When you travel Ontario, you find that it's a BIG, BIG, piece of land. Maberly is southwest of the nations capital, Ottawa, about 1 1/2 hours away. But, who knows? You just might travel the whole Province! If you do, we'd love to see you here at Beaver Pond Estates.

Bulbil Project

Bradley Wright of Chelsea, Quebec asked:

We started farming this past year and are increasing from 1/2 acre to 2 acres (half vegetables half cover crops). We managed to get 5,000 garlic in the ground this past fall (mostly music, but a little German red, German white, Bogatyr and Piterelli). I volunteered on David and Inez McCreery's garden in 2007. If you are still working on it, I would like to participate in your bulbil project next year.

Editor: Hello Brad; Yes, the Bulbil Project will run for at least 10 years and I need a grower from your area. You have two options: 1) Buy bulbils from our annual garlic listing that comes out in May to use for increasing your cultivars with no further obligation; or, 2) Commit to 3 years worth of progress reports. In this case, I will send you 5 different cultivars at no cost providing you grow them and report results annually to build up the database. Let me know.

Garden Hint: Garlic not only protects beets and cabbage, but also improves their flavour. Beets and cabbage are good companions, who benefit from garlic. Not all companion plants are beneficial. Garlic does not cooperate well with beans, pulses, peas and potatoes. Don't plant these plants near your garlic.

Garlic in the Cold

My name is **Levi Van Herk**. I'm fifteen years old and have been growing garlic in southwest Ontario for a year now. I spent a couple years working on an organics farm that grew a lot of garlic. After I stopped working there I decided to try it out for myself. So far I've had a lot of fun, and success, growing and selling garlic.

My grandmother bought me a subscription for your "Garlic News" several months ago. It's been fun reading about other garlic growers around Canada. I've learned some good stuff. I've just received Issue 30 today, in which you asked for information regarding "the cold survival of unprotected garlic." I might have a little useful info for you. In October of 2010 I planted my first crop of garlic, I knew it was supposed to be good to mulch garlic, but I had never got the time. I had 300 cloves of what I think was a porcelain variety (not sure as I got it at a market). Anyways, the garlic spent the winter under a few inches of bare soil, with no other protection. There were no ill effects that I could see, other than a couple of cloves that were heaved out of the ground. I just pushed them back in and they did fine. The plants grew beautifully and were ready for harvest around the end of July, which was a bit odd. Around here, the harvest is usually a month later but my area had a severe, six-week drought, which may have affected things. It was a beautiful harvest nonetheless. Lots of big beautiful garlic bulbs. I sold most of it and kept 90 of the best bulbs as seed. It's always fun talking to someone else who enjoys growing garlic. **Levi.**

Editor: Hello Levi. Thank you for your email and congratulations on getting into growing garlic. I think you'll find it a rewarding experience. I'm pleased to get your report on survival of your garlic last winter. Would you know how low the temperature got to that winter? Garlic is quite hardy but I have yet to find whether or not it will survive minus 20 to minus 30-degree temperatures without protection? I've attached a Harvest Form that you may wish to use. If you go into business, you need to keep good records to see how you are doing. I can also send you a planting record form for use this fall.

Levi again: I did a little research on the weather we had a year ago. The temperature was frequently in the -15C to -19C range, now and then it might have gone below -20C. It was a long winter too. It started early and ended late.

Spinosad Registration for Leek Moth

In December, **Marion Paibomesai, Vegetable Specialist, OMAFRA** wrote: "I will try to send you notice about spinosad registration for leek moth for the Garlic News. It is currently not labelled on Crop Group 3-07A (garlic, dry bulb onions, shallots, etc.), but registered on Crop Group 3-07B (green onions, leeks, etc.) for suppression of leek moth".

Editor: Well, nothing heard so the leek moth continues to wage unopposed war against growers lacking the basic defence weapons needed to protect their precious garlic.

Still more calls and letters

Removing mulch in early spring, garlic greens

Anne Janssen of Aylmer, Quebec, on March 20, asked: I have been wondering about whether to uncover my garlic, so here I am again. It's pretty hot. I have fairly thick straw mulch on the garlic. I imagine them suffocating under there. With these consistently warm temperatures, the leek moth will be flying soon so if I do uncover it, I will immediately have to put the row cover on.

Also, as you suggested, I am going to plant a bunch of my leftover garlic cloves in an attempt to have some nice small garlic greens at market June 2. What do you think of that? Thank you Paul. As always, I very much appreciate your generosity of time and spirit for the many garlic growers that come to you. Best wishes, **Anne**.

Editor: Hello Anne. Final snow disappeared off garlic beds on Friday March 16. On Saturday, we checked growth - Turbans (the earliest) were at 4-leaf stage, about 8" tall, Asiatics were at 2-leaf, 3-5" tall, and Porcelains were just poking through. There was no ice under the mulch and the garlic must have been growing under the snow to be this tall. By Monday, yesterday, most of the Artichokes and Purple Stripes were up as well. Only the Rocamboles and Silverskins will be later.

Here's what we did, same procedure as most years except much earlier. Using a stick with a bent nail on it, we pulled back the mulch, just enough to expose the plants. Many were suppressed and held down, growing sideways under the mulch so they didn't push through. We don't remove the mulch completely but leave it on between the rows for moisture and weed control over the summer. This year, for some reason, about 10% of the plants didn't push through the mulch and had to be released.

Yes, the leek moth will be flying early so let's hope for a cold spell to kill some of them off. My pheromone traps haven't arrived yet so I can't be sure. You would be wise to put the row cover on whether or not you uncover, as the moth will find the ones that emerge. Selling garlic greens or scallions at market is a great way to get early garlic sales and start a dialogue with future garlic customers. Good marketing!

Ron H from Napanee, Ontario, asked: Sure is hot near Napanee - wondered when one should remove the straw covering our fall planted garlic?

Editor: (I gave Ron the same answer as to Anne above).

Ron H, again.

Thanks so much for taking the trouble to reply. I don't know our variety but I just spent a very rewarding 30 minutes uncovering our baby garlic shoots. They were, for the most part, 2-4 inches tall. We live in Napanee, near Kingston, but mulched for Baffin Island. Out of 39 plants, only two were breaking through but with the help of fingers, all are accounted for, albeit a little pale.

Editor: I recommend that you continue to mulch for Baffin Island every fall! Winterkill can be a devastating experience. It's not the cold that kills the garlic but the midwinter thaw allowing growth to resume followed by a hard freeze that kills the tender new growth. In this region, mulching is a precaution worth taking every year.

Now you think your garlic was early!

Francis Finneran of Pawtucket, Rhode Island, sent this report: Hi Paul. Hope all is well with you and yours. Well, it's March 4 and some of my garlic is about four to six inches tall. The coldest it got down to here was about 20 degree Fahrenheit and that was for two nights in a row. The ground only froze down to about two inches under the mulch. It looks like all the softneck are OK along with the all of the Purple Stripes, but Rocamboles and Porcelains are still about two inches below the ground level. I think the harvest season is going to be a long one this year as it looks that it might start in June and go through August starting with the Turbans and ending with the Porcelains.

All the farmers I talked to about this think the garlic is going to be very small this year, but I think most of it will be fine except for the Rocamboles and Porcelains. They need it a lot colder than most garlic does. Let me know what you think about this. I have very little winter damage so far this year. Thanks, **Frank Finneran**



March 4, 2012: Frank Finneran's garlic emerging

Editor: Hi Frank. Amazing! Thank you for the pictures. We still have quite a bit of snow and another short cold spell so no sign of the garlic yet. My thoughts? I don't think the early emergence will necessarily harm the garlic. It will likely be ready to harvest a week or so earlier if the rest of the spring and summer doesn't bring any weird weather. Rocamboles normally emerge quite a bit later so you should see them soon.

That said, with climate change upon us, lots of strange things are happening and it's hard to apply past experience to what happens in the garden these days. I'd appreciate if you kept me posted.

A mistake to leave the Perth festival?

Ted Maczka, the Fish Lake Garlic Man called to say that it was too bad that we had left the Perth Garlic Festival, saying that it was a mistake and we should have stayed.

Editor: Well, Ted, as you may remember, the choice was not ours. The local growers from Eastern Ontario left Perth in order to avoid the garlic price war and re-start their local growers' festival at a new location near Ottawa. You left as well, and I recall that the Regional Chair of the greater Ottawa region, Bob Chiarelli, honoured you with an Honorary Lifetime membership for your support at the time. Mistake or not, what was done was done.