

THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 37 Autumn 2013

Growing for Diversity: Horticultural Group Artichoke

Artichokes are named from their configuration of several overlapping layers of cloves, reminiscent of the true Artichoke vegetable. They are also called Italian Reds. Misunderstood and often shunned by market gardeners quoting a popular myth that “nobody wants soft necks with those small bulbs with all those tiny cloves”, lose out on sales to discerning customers who want variety.

Endurance, the control standard

I obtained my first Artichoke cultivar for the trials from the Gelati Italian market in Toronto in 1991. It quickly proved the adaptability of the Artichokes and produced huge bulbs. A few years later, it was the only cultivar of any Horticultural Group to produce a ½ lb bulb, even in the high density planting used in the trials. I named it “Endurance” and it is the control standard that I use for comparison of other cultivars from the same Group. Over the years, I have located many more to compare.

In the drought conditions of 2012, many hard necks suffered but the Artichokes thrived and produced excellent bulbs. My fall 2013 planting plan calls for 25 Artichoke cultivars in the trials plots.

Description

Artichokes are a very vigorous soft neck garlic producing large bulbs, making them one of the most productive group of cultivars. In northern climates, they may develop stem bulbils or even bolt to scapes but scape removal is seldom necessary, reducing pre-harvest workload.

Some Artichoke cultivars, like Inchehium, have 3-5 clove layers containing 12 to 20 total cloves when grown in southern latitudes. Grown in the north, there are fewer cloves per bulb, generally 10-12 in our trials. The pictured cultivar Wettergren typically has 6-8 cloves per bulb, the same as the hard neck Rocamboles.

Outer cloves are fat and roundish but irregular in shape, often with three flat sides and a paper tail at the tip. Inner cloves vary in shape from small, narrow and squarish to small and round. Bulb wrappers are coarse and thick, often with light purple or reddish blotches. They are early maturing, ahead of the hard necks and right after the Turbans and Asiatics.

They have excellent storage life, 9-10 months or more and are generally still quite fresh after the hard necks have dried out or sprouted shoots in the spring.

Growing for the market

The short plants enable closer spacing, making the Artichokes profitable commercial garlic. They lend themselves to mechanical harvesting far better than the more fragile Porcelains and Rocamboles.

Along with the Silverskins, they are the most widely grown cultivars grown in California and other southern latitudes. Cultivars such as California Early, California late, Inchehium, Kettle River Giant and Chet’s Italian are to be found at the Gilroy Garlic Festival and in American supermarkets. Most of these have adapted moderately well to Canadian climate but better ones are grown in the north. Interestingly, in Canada, Artichokes were popular in the home gardens of at least two ethnic cultures, the Italians in Ontario and the Ukrainians and Slavs in western Canada.

Garlic Braids

Soft necks are ideal for braiding into neat braids using the “pigtail” method.

In a normal season in this region, about half the crop produces true soft necks, the remainder partially-bolting and producing bulbil capsules either in the bulb top or higher along pseudo stem.

Adaptability

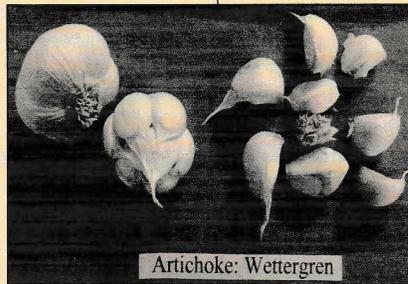
The Artichokes are grown in regions all around the world, likely due to their adaptability to soils and climates. They are found in France and Northern Italy. The excellent cultivar, Sicilian Gold comes from Sicily. Two groups, Asiatic and Turban, once called sub-groups of Artichoke, have now been identified to be separate Groups.

Growing for Diversity

It is recommended that one or more Artichokes be included in every garlic grower’s collection. Cultivars such as the pictured Wettergren, F4 Italian, Sicilian Gold, Simonetti, Russian Red Toch, Transylvanian, Italian Purple, Lorz Italian, Festival, Formidable, and, of course, our own Endurance, have been top performers in the garlic trials.

Some final thoughts

Artichokes can be readily propagated by the bulbil method, most taking 2-3 years to produce a good-sized bulb. In our spring planting trials, they were the most likely to produce a successful crop. As well, any small inner cloves have many uses – they can be planted to grow garlic greens, to produce rounds for seed, for windowsill garlic, or even roasted and eaten! Editor



Artichoke: Wettergren

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Issue 37 Autumn 2013

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Back issues to complete your set are available.

Advertising: see rates in Directory pages.

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 garlic lovers, farmers and gardeners to grow better garlic and enjoy it more. Articles and contributions are welcome and will be published subject to space and suitability. Letters and articles may be edited for length and content. The Editor reserves the right to refuse advertising, subscriptions or material submitted for publication where, in his sole discretion, such inclusion would detract from the worth of the publication. Articles should be no longer than 400 words. B&W pictures preferred.

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Deadline for Winter 2013-14 Issue is Dec 3.

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What does a garlic festival do for you?

The garlic festival is the best means of educating the public about garlic – what it is, the tastes and varieties, how to cook with it, how to grow it, how to use it, - and, you, the grower, are the teacher.

A knowledgeable customer will buy your garlic.

A garlic festival is the most effective market for you, the grower. In one day or weekend, you can sell more garlic than in weeks of work trying to sell it by other means.

Thinking of starting a Garlic Festival next year?

We can help in several ways. Our "Notes on starting a garlic festival" are based on the hard knocks of doing it, several times. Look at our experience and that of others so you don't repeat mistakes. You can't start too early. We also offer free publicity in the News for your festival in its first year.

Contact the editor at garlic@rideau.net or call 613-273-5683.

Notes from our garlic patch

Garlic News starts its 10th year.

Issue 37 starts the 10th year for the Garlic News. Publication is possible because our members write articles, send pictures, and share garlic experiences. And, of course, those who add a few \$\$ to their renewal make it more affordable. The Garlic News is alive and well! **Thank you!**



A short growing season & the worst garlic crop in years

Harvest was later by more than a week. Not surprising as the garlic was 3 weeks late emerging in the spring. Add to that the cold wet weather in May and into June and the shortened growing season, the plants were much smaller and most had only 6-7 leaves instead of the usual 10-12. Not unexpectedly, when the garlic was harvested, bulb sizes were smaller.

Why? Well, drawing nutrients from the leaves is what forms the bulbs. Fewer, shorter leaves equal smaller bulbs.

The trials plots harvested bulb sizes that were at least two grade sizes smaller than usual and over 50% failed to achieve the minimum market size of 1 3/4" diameter.

This was the story across much of the Eastern Ontario region. Growers complained of high losses and small crops. Only a few, generally those with full southern exposure and sandy soils reported good crops.

Weather, the farmer's worst enemy since the dawn of history, took its toll again.

Bad weather has a bright side, too!

The cold weather **delayed the first flight of the leek moth.**

The first showing in the pheromone traps was on April 29 and a second on April 30. The moths were delayed. I suspected that the cold weather had disrupted both emergence from over wintering and the mating pattern and so there were few fertile eggs laid. **As spring moved into summer, no more showed up in the traps here at Beaver Pond Estates. The first feeding damage appeared June 22 on Egyptian Onion and Red Shallots but no larvae were found. Daily inspections from then on revealed only a sporadic few plants with damage and less than a dozen larvae and cocoons. At scaping time, only two scapes showed damage! The usual precautions were followed at harvest. Pheromone traps picked up two males in the curing area and only one bulb was found with feeding damage. This confirmed my earlier belief that the cold weather in April and May was beneficial in reducing the damage from the leek moth.*

The greatest problem facing market gardeners is a lack of knowledge - - simply not knowing how to grow garlic. Too often, the assumption made by newbies is that all you have to do is buy some cheap garlic bulbs, break them into cloves and plant them and the next summer, you can sell your garlic at a big profit. Nothing could be further from the truth! Garlic Guru.

Still Nematode Free

After eight years of checking, the trials plots at Beaver Pond Estates are still nematode-free. Samples sent to the labs in Guelph came back with the good news - no nematodes detected, fusarium levels very low, but we had this nuisance, damping off disease (see page 3, Issue 36). Evidently, our mustard soil management program works.

Garlic Field Day at the Small-Plot Garlic Variety Trials

Our 14th annual Garlic Field Day was again very successful. A large turnout of 56 people, a pleasant cloudy day and a wealth of garlic information exchanged made this Sunday outing well worth the time spent.

Our family, son Brian & Heather, came from Petawawa to do parking while daughter Catherine drove up from Renfrew to look after registration and greeting of visitors.

The program this year emphasized the need for **quality** in garlic used for planting to reduce the spread of both diseases and the Bulb & Stem Nematode.

A walk by of the Garlic Trials covered new trials in progress - interesting new cultivars including two versions of Rose de Lautrec, a Silverskin from Turin, Alberta, comparison of two versions of Al's original Music (yes, there are several cultivars riding on the coattails of the heavy promotion of Music), low temperature freezing of garlic to determine whether or not it will grow successfully, another round of spring planting trials, soil management using mustard to suppress the Bulb and Stem Nematode, and, of course, continuation of the Bulbil Project as a means of growing improved garlic planting stock.

There are 165-plus garlic cultivars being grown or evaluated in the trials plots as well as Elephant, Wild Garlic, Wild Leeks, Prairie Onion, Egyptian Onion, Red Shallots, Chinese Chives, Garlic Chives.

New diseases: Aster Yellows has moved north from the warmer regions and has reached southern Ontario. Locally, the cold wet spring saw the emergence of "damping-off" disease affecting garlic. This common fungal disease caused by *Pythium* usually affects greenhouse seedlings and this is the first reported case of killing young emerging garlic.

The noon hour exercise had small groups discussing various techniques for saving, multiplying and improving your garlic planting stock. Thank you to those who brought garlic goodies for the sharing table.

Which garlic would you choose? A blind test of local garlic from a specialty food store and an import from Argentina saw most picking the import over the local, mainly because of appearance and cleanliness.

The afternoon ended with discussions and updates.

The Garlic Field Day was originally started to encourage growers to diversify their garlic crop. It has since evolved into a garlic growers networking forum in order to learn more about garlic.

Raising the bar on locally grown garlic

Garlic continues at the leading edge of the 'Buy Local' trend. A visit to any farmers' market will show that garlic is in high demand at the peak of the harvest. There's mystery and a mystique in this most health-giving of vegetables. The Eastern Ontario Garlic Awards Competition, now in its 17th year, was designed to encourage market gardeners to strive for excellence in the growing and marketing of garlic. The Garlic Awards separates the best garlic from the ordinary or mediocre. When you see the high quality of the garlic on display, you soon realize that there is a vast difference. The 2013 Awards once again proved it.



Photo Credit: Craig Bakay

David Hahn, Forest Farm, happily displays his winning braid, part of the overall entry from Forest Farm; Paul Pospisil presents the Woodman Trophy for Champion Garlic Grower.

The 17th annual Garlic Awards were held at the 7th Annual Verona Lions Garlic Festival, Verona, Ontario, on August 31, 2013. Wilma Kenny, Ontario, certified Horticultural Association judge, did judging of entries.

Paul Pospisil, founder of the Garlic Awards, donated the ribbons and certificates and presented the Woodman and Woodman 2 trophies to the Champion and Reserve Champion. Dianne Dowling, President of Local 316 of the National Farmers Union (NFU) was on hand to present the \$100.00 cash prize to the Champions, David Hahn & Marion Watkins of Forest Farm. Dianne also made the presentation of the \$50.00 prize on behalf of Kim Perry of Local Family Farms to the Reserve Champion, Glenn Gangier of Swallowtail Farm.

2013 Eastern Ontario Garlic Awards Winners

Champion Garlic Growers 2013

Forest Farm, Godfrey, ON (David Hahn, Marion Watkins & their hard working farm team)

Reserve Champion Garlic Grower 2013

Swallowtail Farm, Perth, ON (Glenn Gangier, Ali Ross & the Swallowtail team)

Runner up, 3rd place standing

Dave Cornell, Ashton Station, ON

Best new grower

Bill Kirby, Yarker, ON

Congratulations to David Hahn on winning this coveted garlic growers award for the 6th time!

About the Garlic Awards and the Woodman Trophy

Started in 1997 at the 1st garlic festival held in Perth, Ontario, the Eastern Ontario Garlic Awards are the official competition for the best garlic produced in the region. The competition is open to all exhibitors, both home gardeners and commercial growers from Eastern Ontario. Exhibitors do not have to be vendors in order to compete. The Woodman Trophy and the smaller Woodman II Trophy were designed and donated by local artisans Crawford & Diane Woodman for use in this competition. The Awards have moved around to various garlic festivals over the years. The Verona Lions Garlic Festival in Frontenac County currently hosts the competition. Excellence in growing garlic is recognized by awards, and often, as a side benefit, by enhanced sales. The competition is conducted in the same impartial manner as exhibits at country fairs. A certified judge is employed to carry out the judging. Judges follow the Garlic Judging Standard, an expanded and more detailed version of the Ontario Judging and Exhibition Standards. Growers compete in four Classes:

Best single garlic bulb.

Best display of 12 bulbs of the same cultivar.

Best educational collection of 5 different cultivars selected from 5 of the 11 Horticultural Groups.

Best garlic braid

A Certificate of Award and a ribbon recognize the top three winners in each Class. The Champion Garlic Grower, who has the most aggregate points in all classes, receives a certificate, an embossed rosette ribbon, and a major cash prize and has a plaque on the Woodman Trophy. The runner-up has the second most aggregate points, also gets a certificate and rosette, receives a major cash prize and is recognized on the Woodman II trophy.

On completion of the judging, the exhibitor is provided with the judge's scorecard to enable growers to find out where they lost points. Exhibitors learn the meaning of "quality" from the scores assigned by the judge on their garlic entries. As well, growers can display their achievement awards at their vendor stall, a guarantee of sales to discerning buyers looking for top quality garlic. The visual awards are an endorsement of their well-earned reputation for quality. For the hosting festival, the Awards attract media attention. Journalists love to photograph beautiful garlic. The promotional coverage often features the competition as a focal point for the festival itself.

In this way, the Garlic Awards have contributed to raising the bar on the quality of garlic grown in the Eastern Ontario region, giving it the excellent reputation that it deserves.

Festival & Farmers Market Organizers take note:

Planning a garlic competition? Contact me and I will send you the complete competition package including the Horticultural Judging Standard for garlic. The Judging Standard has broad applications and is flexible. You can design your schedule in the most appropriate way for your event. Just a small charge for postage. Editor.

We get calls and letters

Questions about bulbils

Carolyn Smith of Roblin, ON, wrote: Hi Paul. Just about all my Artichokes bolted this year. I even have some that went all the way to the top. Just about all my Turbans came back as big rounds (1-5/8"). The Artichokes that I grew under the plastic hoop over the winter were huge and did not even think about bolting. I have some good-sized garlic that was planted as rounds last fall (Music amongst them) that I have left to collect their bulbils. They should be vigorous. I have had a few people say they want to buy and try bulbils. I have probably got too many. I think they will keep and can be planted in the spring. I can't wait to try some under plastic for the winter, too.

The end of July and I am still digging up garlic. The stuff with all the bulbils will need a few more weeks yet. I must have left about 40 or 50 of them. I get carried away.

John Morrison of Kingston, ON, asked: I tried a crop of garlic last fall and it did pretty well. I'm wondering whether the seedpods at the tops of the plants are good for planting?

Editor: Hi John. Great that you've joined the stinky breath world of garlicistes! Those little "seed pods" are actually bulbils, or miniature garlic bulbs, not true seed. You should have actually removed the scapes when they appeared so as not to divert energy from bulb formation. Yes, you can plant them but it takes a number of years to get a full-size bulb. See my article in the Canadian Organic Grower at:

<http://www.cog.ca/uploads/TCOG%20Articles/Growing%20garlic%20from%20bulbils.pdf>

John Beeler, Gura Bicului, Moldova asked: Dear Mr. Pospisil; Your name was given to me by Brian Burt of Burt's Greenhouses as the best authority on growing garlic from bulbils. I am a United States Peace Corps volunteer in Moldova. I am currently working with farmers on ways to make our garlic more competitive on the marketplace. We are particularly interested in growing garlic from bulbils and transplanting them out. We have read a study done in Japan some years ago that says that garlic can be grown from bulbil transplants to full garlic heads in just 12 months. What we would like to know is if you or anyone that you work with or know is currently growing garlic from bulbil transplants and what has been your or their experience. Thank you for your time and I look forward to hearing your response. Respectfully, John Beeler.

Editor: Hello John. Nice to hear from you. Brian was just here at our annual Garlic Field Day last Sunday. Too bad he didn't mention your project. It would have made for another good discussion. John, I have never tried the transplanting approach, but I certainly will initiate some work on it. I have been asked about it many times but there is little or no data available. My own Bulbil Project is oriented toward producing disease-reduced, nematode-free garlic using modified garden planting methods.

I wrote up my early results for Canadian Organic Growers - you can locate it by googling "growing garlic from bulbils" or by going directly to the COG upload site.

As far as getting full size bulbs in 12 months, I would have some doubts. I have spring planted and fall-planted bulbils in cups but the young garlic was so well advanced that by the time the soil was frost-free enough to plant them, there seemed little point.

However, the Japanese study speaks for itself and deserves serious consideration. Perhaps the shock of transplanting does trigger the young plant to faster and more vigorous development. I'll never know till I try it. I'm not familiar with the cultivars they used. With their climate, it could be possible.

On a related topic, our Ontario agricultural ministry is pursuing the tissue culture approach on Music garlic to produce nematode-free seed garlic for the large commercial growers - to date, their results would indicate that it still takes 4-5 years to get to a decent size bulb. I will keep your file open and investigate further.

Marnie McIntosh of Georgian Bluffs, ON, asked: Thanks again for your help and I am more interested that ever in being part of the Bulbil Project. A few of the garlic plants that we have been curing have a bulb on the bottom, as you would expect, but a short way up the stem there is a swelling that looks like it may contain more cloves encased around the stem. If these are extra cloves can they be planted too? They are from the only soft neck variety I grew this year. I got the seed garlic from Al Cowan last fall and all he told me was that they were 'Artichoke'. At the time I assumed that was the name of the variety but I now think that is a more general term for a family of soft neck garlics that include many varieties so I really have no idea what this one is. Of almost 80 plants, only four showed this swelling. I took a closer look this morning and there appears to be a very short but solid stem coming out of the main bulb - sort of like a truncated hard neck. Is this normal?

Editor: Yes, Marnie, when a soft neck forms stem bulbils, it becomes more like a hard neck below the bulbil capsule. This is common behaviour for Artichokes. Your garlic is likely a cultivar of the Artichoke group and that swelling is a capsule of stem bulbils. Asiatics, Turbans and Creoles can form topset bulbils, stem bulbils or none at all. Silverskins occasionally form topsets. Meredith's Complete Book of Garlic is the best source for pictures and descriptions of horticultural groups.

Al Cowan is one of the GGAO commodity garlic traders. He may be able to identify what he sold to you.

Growing bulbils in the greenhouse

Brian Burt of Burt's Greenhouses has kindly offered to share his experiments to date on greenhouse growing of bulbils and transplanting them. See page 7 for pictures and a preliminary report.

The Bulbil Project:
Growing garlic from bulbils is a practical method for growing nematode-free garlic planting stock.

(Letters continued on page 8, 16, 17)



Tales of the Stinking Rose from the Wild Rose Country

Trials of figuring out green manure and worms.

By: Liz Tobola

Ugh! Mistake number #?

Not sure what I am up to now. This

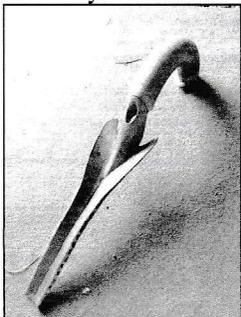
farming thing when you pretty much know nothing to start with sure can be a challenge. I am still jealous of you all growing up on the farm. The knowledge you've learned from when you were short to today is absolutely amazing. Decades lost for me. Folks did have pretty much the whole city back yard in garden but unfortunately for us kids, they spoke Polish to each other never teaching us the language. Wished I would have had the gumption way back when to go to agricultural school.

So, late last summer I spread the yellow flowering sweet clover on 2013 garlic patch. I forgot to mention to Randy to harrow it in. The tractor crossed that patch a few times for some reason or other and in its wake pressed those little bitty seeds in just right. Not much had come up before winter and I pretty much forgot about it. Well darn...don't you know how hardy them year old seeds are, Liz? Many hours (75!) were spent on hands and knees cutting off clover crowns in between my babies. Well, one good thing. I was able to thoroughly inspect every single clove's growth. And, wow, there was a lot of cutworms this year. I took pleasure in squishing each one I discovered. Did you know they have green guts, especially those that have had a hardy dinner? Wireworms are fewer this year than last so I am happy about that! Take pleasure too, in pulling them apart when I find them. Little sadistic but, I don't care. They are bad for my garlic and they are not acceptable.

Found a new worm this year, a longish skinny white one. At first I was killing them, then decided I best find out what they were all about. I narrowed it down to the Stiletto fly larvae but didn't know if they were a good thing or not. An email to Scott Meers, Alberta Ag's bug guru came back: "*Stiletto fly larvae are predatory on other soil insects, most importantly on wireworms. So they are beneficial. Cool critters.*"

I quickly ceased their death warrant and apologised to the worm gods for my earlier ignorance.

Actually, every year I get on hands and knees to weed. I have a fairly good handle on them because I feel it is important for the garlic to have all the nutrients available for their needs. I prefer weeding to house cleaning. The garden beds are cleaner than my house! My favourite tools:



Both are very ergonomic. The long weeder also doubles as my harvest tool! What are your favourite tools?

Any questions or comments please feel free to contact me, Liz Tobola, direct at OMASGarlic@platinum.ca

Al's Ramblings: Never seen a better crop of garlic

By: Al Picketts

Paul; Hope life is still enjoyable in your neck of the woods. Thanks for the reference and the kind words.

I've been rather busy as of late. The Turbans, Porcelains, Purple Stripe Glazed and Purple Stripe Marbled are all in. I have never seen a better crop of garlic and in all types and varieties. I've never grown such a large amount before. I built two more drying racks but I fear I may need more space. We'll see. My racks are 12 feet long with 7 horizontal ropes on which I tie the bundles of garlic. I used to get about 55 bundles of 20 bulbs on a rope. Then the garlic got bigger and 47 or 48 bundles would fill a rope. This year I have to crowd the bunches tight in order to get 44 bunches on a rope. The spring planted garlic is looking good. I'll do ramblings on that subject. Very interesting discoveries.

Scape harvest has surpassed 1050 pounds. All dried, ready to powder when I get a minute.

I'm starting the Artichokes today and expect a big crop of them as well. I think the Rocamboles (vastly the biggest part of my crop) will follow suite and be bigger than any crop I've ever grown.

Paul, this crop is the one I've been striving for since I planted my first clove. I don't see how it could possibly be any better. Big, healthy and plentiful. What more is there? I'll ramble on this subject later.

We'll talk about leek moth later. I'm certain the moth I have here in PEI is not the same as the moth you have in Ontario. I need an entomologist to do a study.

I bought a garlic weed patch from friends going through a marriage crisis. Many mistakes in planting and area selection. Some low ground. Some of the garlic grew quite well even with the difficult environment. Harvest is a real challenge with the weeds to wade through. All their garlic is going straight into mesh bags for fresh garlic sales that are going quite well.

I've got an experiment in progress that will shed some light on an old subject, scapes and bulb size. Will let you know the results.

All and all, I'm working as hard as my poor old tired body will allow and loving it. My family is healthy and happy with lots to eat.

Later, my friend, Al

Editor: Al was so busy with his huge crop, some 60,000 bulbs to hand harvest and clean, that he just didn't have time to write his Ramblings. However, he did ramble on about his great crop.



Planting by the moon phases

This year, the October Full Moon occurs on Friday October 18, so planting anytime the week following is good. As much as I try to follow the moon phase guidance, some years, it just doesn't fit the personal calendar, so, around mid October is the best you can do.

Growing garlic bulbil transplants

By: Brian Burt

Unique Bulbil Growing at Burt's Greenhouses

A few years ago in the fall of 2010 we decided to do an experimental crop of garlic in bulb boxes. We have a large amount of spent soil/compost mix from our greenhouse production, which is very high quality, and we have surplus greenhouse space through the winter until about Mid March. Our thinking was to use this high quality soil and to overwinter the garlic in the greenhouse giving us an easy way to protect the garlic from weather extremes.

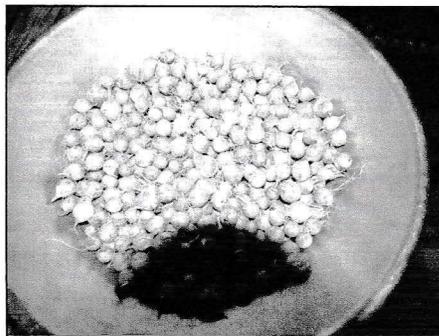
During the spring of 2011 we allowed some of our scapes to grow out to develop bulbils. In the fall we were also given some bulbils of Susan Delafield by Ken Allan and some Russian Red by Clarke Day. That allowed us to plant bulbils of Music, Susan Delafield and Russian Red in the fall of 2011. We also planted normal cloves from bulbs of Polish Jenn, Music, French, Georgia Fire and Georgia Crystal.



Sprouting bulbils in greenhouse

We have planted bulbils in the crates that you see here at a density of about 100/crate and it has worked quite well.... I can say that because I lack experience!

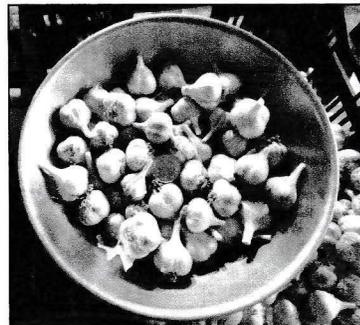
In the summer of 2012 we harvested our first rounds. The rounds were quite variable with a few forming small bulbils. We made a screen to screen the rounds into small, medium and large...and then we planted. The medium rounds made up about 70%.



Rounds from bulbils, summer 2012

In the summer of 2013 we harvested our first crop from the rounds. From the rounds that we called medium and large we got 100% bulbs.

Most of these bulbs were what might be classed as an acceptable medium size. Susan Delafield and Music tend to have a small # of cloves per head so the cloves are still of a very good size for either eating or planting.



Bulbs from rounds, summer 2013

So our experience to date suggests that you can get a decent size bulb 2 years out from bulbils.



Music took 2 years from bulbils

Notes on Garlic Bulbil Production

Heated greenhouse space to -5 C allows better winter survival given unfavorable conditions especially for bulbils

Growing in bulb boxes allows moving of growing garlic into and out of the greenhouse; soil has reduced (not eliminated) weed load; very good drainage...no problem with wet feet

We have a large inventory of very high quality soil/compost that is made up of our growing media from past years. Peat/perlite/compost based; with time, weed load can become very low.

Fits quite well with our normal greenhouse schedule; fall planting, moving and setting up on drip in the spring is a conflict; weeding can be a conflict; once June comes, our work load starts to drop a bit; scaping outside of our peak harvest and cleaning outside of our peak and helps us to keep our spring workers busy.

Editor: Burt's Greenhouses is located in Odessa, ON. You can get information on their website:

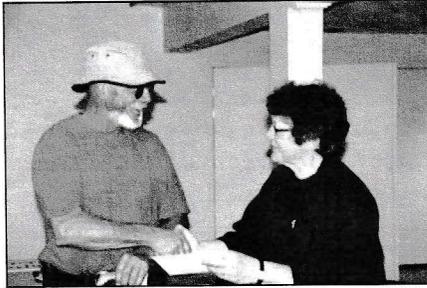
www.burtsgh.com/

They are a supplier of garlic rounds, grown from bulbils.

Calls & letters: garlic festivals

The 7th Annual Verona Lions Garlic Festival, held on the Labour Day weekend, was again a great success. More garlic vendors than ever, great food demonstrations and, a steady crowd of garlic fans, looking to buy their supply of fine, local garlic.

The Eastern Ontario Garlic Awards Competitions were the highlight of the event, displaying outstanding garlic entries and raising the bar on garlic quality – see report on page 4.



Dianne Dowling, president of National Farmers Union Local 316, presents a cheque to Glenn Gangier of Swallowtail Farm, Perth, ON, as part of the Reserve Champion's winnings in the Garlic Awards.

This little festival with its smaller attendance continues as a fine example of promoting locally grown garlic as well as the best garlic from the Eastern Ontario region.

Perth and Carp Festivals – hurting the local grower

With a much later garlic harvest this year, many local growers were just pulling their garlic from the ground, too late to be prepared for the advanced August 10-11 dates of the Perth and Carp Festivals.

Needless to say, local garlic was at a serious disadvantage, green, just pulled from the ground and uncured, while the earlier harvested “Ontario garlic” from outside the region dominated the marketplace. These two warring groups once again chose keep their long-standing dispute at the forefront, hurting the local growers and ignoring their original purpose of providing a marketplace for them.

In Perth, the local newspaper, in its festival promotion before the event, carried appalling front-page pictures of a local grower with his dirty garlic, just pulled from the ground, thus emphasizing the poor quality of the local product!

Despite serious disadvantages, local garlic sold well as consumers are determined to “buy local”, even if the price is higher and the product is poor. One wonders how long that support will continue?

Ted Maczka, the **Fish Lake Garlic Man**, dropped in to visit after spending two full days spreading the gospel of garlic at the Perth Festival. He was still euphoric about being kept busy at his information stall non-stop and provided me with several repeats of his spiel. He didn't get outside the building while at the festival and so couldn't say what else went on.

Jeff & Joanne Greenberg, fairly recent growers who work extremely hard to clean and prepare high quality garlic for market, essentially sold out on the first day at Perth.

Vendors at the Carp event, as usual did better than those in Perth. The Carp Festival enjoys a huge attendance due to its close proximity to the National Capital region, along with the appeal of free admission. An estimated 20,000 to 25,000 visitors come through the gates, clearly making it the largest garlic festival in Canada.

The 6th Annual HCGGA Garlic Fest was Hot Stuff!

(See report on the HCGGA page in this issue, page 9)

The Garlic Festival Phenomenon

A garlic festival is the best marketplace for garlic. Consumers are increasingly attracted to garlic as a miracle food and the enjoyment of buying it in a festival atmosphere where they have endless choice of variety and price from which they can pick and choose makes the attraction so much better.

As opposed to spending many Saturdays going to a farmers' market, a grower can sell the complete crop of garlic in this one weekend event. What could be better?

It's no wonder that garlic festivals are springing up every year in communities all across Canada!



get your winter supply of garlic!

Rare & Heirloom Garlic • Top Chefs • Several Local Craft Beers • Guests include Ted Maczka the “Fish Lake Garlic Man”, Chef Jamie Kennedy, & the film classic, “Garlic Is As Good As Ten Mothers” • Garlic Breath Contest • Garlic Shot Station • Kids' Activities include “Making The Perfect Garlic Grilled Cheese”

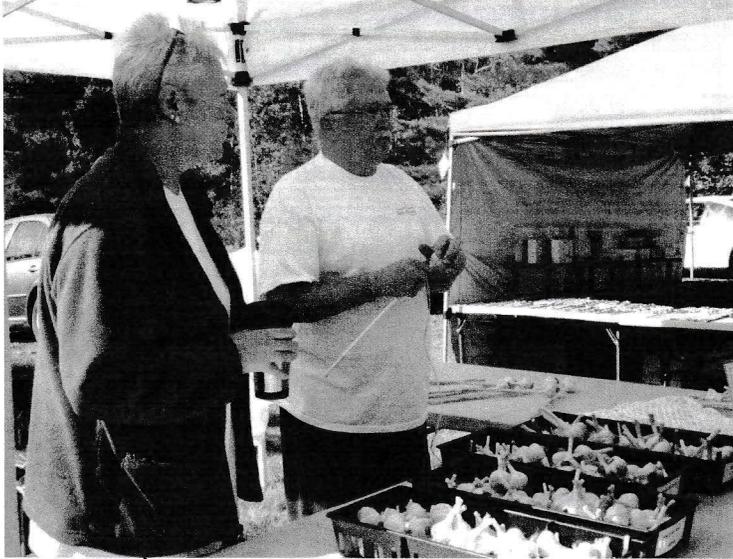
Sunday, Sept 22, 9 AM to 5 PM at Evergreen Brick Works \$5 kids under 12 free

550 Bayview Avenue, Toronto, ON M4W 3X8 • Free shuttle every 10 minutes from parkette beside Broadview subway • Buy early-bird tickets online www.TorontoGarlicFestival.ca

ONTARIO
Yours to discover

HCGGA – Haliburton County Garlic Growers Association

Just South of Algonquin Park



6th Annual Garlic Fest - A big success

The following article and pictures say it all. Watch for our Leek Moth Project Study results and wrap up workshop in the next information packed Garlic News!



What a **GREAT** day!

Perfect weather - new, improved location - ample, *safe* parking. The bonus? It was only a stones' throw away from our previous location which had given us excellent exposure. Attendance was up considerably from previous years, estimated at around 700-800 persons in total. Once the garlic enthusiasts were awake and on the move, they just kept coming throughout the day. They came for the quality garlic; loose, in bundles or the ever popular braids. Scapes, preserves, garlic dips, sauces, salsa, hummus & pesto's. Our fest is not just about garlic, a total of 20 other local vendors joined us, offering quite an array of products grown or produced locally. It is our mandate to support "local" but sometimes we invite an "out of town" vendor whose produce does not conflict with a local vendor. This year we had a lady all the way from Leamington with her family recipe, a Lebanese Garlic sauce, very popular. There were a variety of jams & preserves; handcrafted items; garlic bread; curry dishes; our "lavender" lady with her homegrown plants, soaps & candles; pottery including garlic keepers; handcrafted jewellery, wrought iron products; "frazz & dazzle" soil amendment, and a brand new all natural product "dehydrated dog treats". Whew! That's quite an assortment isn't it, but that's what brings people in.

A yummy BBQ provided by a local service club and our entertainment was a popular group "Hot Flashes & Cold Shoulders".

Our information and education centre was kept very busy this year, more people wanting to try their hand at growing garlic, lots of questions as to how to begin, what kind to buy, do we have planting stock for sale etc. We did our best to answer their questions, give reassurance, offer support and then steer them to one of our garlic vendors. Current growers came to us also with their questions, wondering why their crop wasn't up to scratch, what do they need to do.....once again we offered help, hopefully answered their queries and let them know we are here for them, they just need to call us or *check out our website with our now in service "Garlicgirl blog"*.

An event such as this takes a lot of planning and organizing.

Volunteers are the engine which drives these events

successfully. We are very fortunate to have such "helping hands". The local media and radio stations supported us with their advance

promotional articles and interviews. We christened our new

location and found room for improvements, but that is what it is all

about...learning by experience...just like growing garlic. You can be sure we will be back next year, better than ever. We wish you a successful planting season.



Regards
Sheila Robb, President
HCGGA

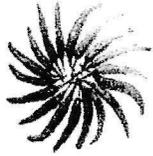


To contact the Haliburton County Garlic Growers Association: Visit website: www.haliburtongarlic.ca or phone Sheila Robb, president, 705-489-4201, Email robbsheila@gmail.com

THE GARLIC DIRECTORY

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

A'Bunadh Seeds (A-boo-nar)
Denise O'Reilly, founder



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- ✓ Extensive "How to Grow Garlic" page
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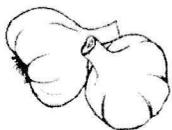
James & Janice Jones

email ~ bigassgarlic@hotmail.com

Dorset, Ontario

705-766-2748

Thanks to some of our members:
The Garlic News doesn't have its own website but you can find out about it and get membership forms on these member's websites:
www.garlicfarm.ca
www.saltspringseeds.com
www.rasacreekfarm.com/resources/the-garlic-news
<http://www.garlicnews.ca>



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Henry Caron & Sonia Stairs
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garlic@garlicfarm.ca

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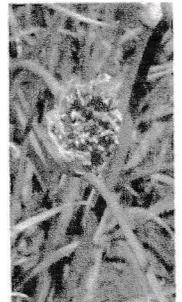
Phone: 250-569-7810

Email: info@twinmeadowsorganics.com

www.twinmeadowsorganics.com

www.organicgarlicbc.com

Plant Bulbils in the Spring!



Planning on organizing a garlic festival in your area?
Contact the editor for lots of helpful tips and ideas.
garlic@rideau.net

MORE GARLIC DIRECTORY

Directory Listings, Garlic or Garlic Products for sale, Want Ads, Boxed Ads, Grower Information

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

Certified Organic Garlic from the 2013 Eastern Ontario Garlic Champions: Russian Red, French Rocambole, Georgia Fire, Georgia Crystal, German Red, F4 Italian Red. Certified organic by Pro-Cert Canada. David & Miguel Hahn, Forest Farm, Godfrey, ON. Ph. 613-273-5545. Email dhahn@rideau.net. Website, <http://forestfarm.wordpress.com>.

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Box Ad: \$50.00 per column inch or 5 lines, \$50.00 for 1 year
Directory listing, For Sale or Wanted: 5 lines \$30.00 per year
¼ Page ad: \$30.00 per issue, \$100.00 per year
Full Page Ad or flyer insert: \$100.00 per Issue, \$175.00 for 2 Issues, \$300.00 for 1 year of 4 Issues.
Contact the editor for other rates.
garlic@rideau.net

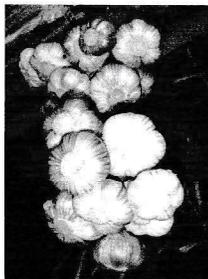
Natural & Organically Grown Music, smaller quantities of others, will ship. Simon de Boer, Langside Farms, Teeswater, ON. Ph. 519-357-1919. Email sbdeboer@hurontel.on.ca.

Certified Naturally Grown garlic for sale. Check our website, website: www.blumarshfarm.ca for varieties. Blue Marsh Farm, NS. Ph. 902-945-2729. Email: barbara@blumarshfarm.ca

Ashton Station Garlic: Award-winning, organically-grown garlic. Member participant in Agriculture Canada's 3-year "Leek Moth Biological Control Project". Seed stock source for 29 garlic varieties in Agriculture Canada's inventory of garlic strains. To meet customer requests for hotter tasting garlic, I grow 19 strains that score at least 3.5 on the 1-5 heat taste testing scale. Will ship in Canada, limited quantities, order by July. Contact Dave Cornell for prices and availability, ph. 613-257-4688 or email at ashtonstationgarlic@gmail.com



Railside Gardens Garlic: Music garlic and garlic products. Check our website or call. Laura & Tyler Duchek, 4 miles north & 1/2 mile east of Esterhazy, SK. Ph. 306-745-3515. Email: l.t@sasktel.net Website: www.railsidegarlic.com.



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

Salt Spring Seeds on Salt Spring Island carry a great line of heirloom & heritage seeds including garlic. Contact Dan Jason at 250-537-5269, or email dan@saltspringseeds.com. Website: www.saltspringseeds.com

Organically grown garlic for sale: Over 10 strains available including our Mennonite. Ph. Elly Blanchard, 613-473-2889 or email railwaycreek@gmail.com. Website www.railwaycreekfarms.com to order and descriptions. Will ship.

Fall and Spring planting garlic seed and bulbils available. Alberta Grown Naturally. Home of OMA's Gourmet Garlic! Others; Purple Glazer, Northern Quebec, Spanish Roja, Georgian Fire and more! Also OMAs Garlic Powder. Email OMAsGarlic@platinum.ca (preferred), call or write: Liz Tobola: 403-601-2642, Box 100, Aldersyde AB T0L 0A0.

New Oxley Garlic, Naturally! - good, clean, fair local garlic. Jackie Chalmers, Claresholm, AB. www.newoxley.com.

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Do you really believe that you can harvest a good crop from poor seed?



"As you sow, so shall you reap"

BUY LOCAL, BUY ORGANIC, BUY CANADIAN IT MAKES HEALTHY BUSINESS SENSE

The best garlic recipes and ideas

Cassoulet, a comfort food

*From the Garlic Guru's
kitchen experiments*

**WHEN IN
DOUBT
ADD MORE
GARLIC**

With cool days and nights of autumn upon us, comfort foods are a tasty choice. The hearty, meat-filled stew from France known as cassoulet is a one-pot meal made in four steps.

Cassoulet takes its name from the earthenware cassole in which it was traditionally made. There are many variations but beans, pork sausages, pork shoulder, mutton and duck should be included if possible. This recipe makes a hearty meal for 6 to 8 hungry people.

Ingredients:

- 1 lb. dried great northern beans
- 7 ½ cups water
- 10 tbsp duck fat or olive oil
- 16 cloves garlic, smashed or minced
- 2 onions, chopped
- 2 carrots, chopped
- 2 large ham hocks
- 1 lb. pork shoulder, cut into 1" cubes
- spray of oregano, thyme & bay leaves
- 1 cup whole peeled canned tomatoes
- 1 cup white wine
- 2 cups chicken broth
- 4 duck legs (optional or replace with mutton)
- 1 lb. pork sausages
- 2 cups bread crumbs

Method:

Part 1: Soak beans in 7 1/2 cups water overnight. Heat 2 tbsp. olive oil fat in a 6-qt. pot over medium-high heat. Add half the garlic, onions, and carrots and cook until lightly browned, about 10 minutes. Add ham hocks along with beans and their water and boil. Reduce heat and simmer beans until tender, about 1 1/2 hours. Transfer ham hocks to a plate; let cool. Pull off meat; discard skin, bone, and gristle. Chop meat; add to beans. Set aside.

Part 2: Heat 2 tbsp. olive oil in a 5-qt. dutch oven over medium-high heat. Add pork and brown for 8 minutes. Add remaining garlic, onions, and carrots; cook until lightly browned, about 10 minutes. Tie together oregano, thyme, and bay leaves with twine; add to pan with tomatoes; cook until liquid thickens, 8–10 minutes. Add wine; cook until reduced by half. Add chicken broth and boil. Reduce heat to medium-low; cook, uncovered, until liquid has thickened, about 1 hour. Discard herbs; set dutch oven aside.

Part 3: Brown duck legs in 2 tbsp. duck fat or olive oil in a 12" skillet over medium-high heat for 8 minutes; transfer to a plate. Brown sausages in the fat, about 8 minutes. Cut sausages into 1/2" slices. Pull duck meat off bones. Discard fat and bones. Stir duck and sausages into pork stew.

Part 4: Heat oven to 300°. Mix beans and pork stew in a 4-qt. earthenware casserole. Cover with breadcrumbs; drizzle with remaining duck fat or olive oil. Bake, uncovered, for 3 hours. Raise oven temperature to 500°; cook cassoulet until crust is golden, about 5 minutes. Serve with vegetables and fresh baked bread or rolls.

Tomatoes and Zucchini

In the fall, there is always an excess of juicy, ripe tomatoes from the garden and more zucchini than anyone could ever eat. You've eaten so many sliced tomatoes but don't forget that cooking tomatoes brings out more of their healthy nutrients and adds variety to your meals. Here's one idea to use up that endless supply of cherry tomatoes but you can adapt it to using regular tomatoes cut in half as well.

Garlic roasted Cherry Tomatoes

Ingredients:

- 36 cherry tomatoes, halved
- 2 garlic cloves, pressed or minced
- ¼ cup extra virgin olive oil
- Tiny pinch of crushed chili flakes
- 1 tbsp chopped fresh oregano or parsley
- Salt to taste

Method:

Preheat the oven to 350 F (175 C). Place the tomatoes in a shallow baking dish. Add the garlic, oil, chili flakes and salt and toss to combine. Arranging tomatoes so they are cut-side up. Roast the tomatoes 30 minutes until tender but still holding their shape.

Remove from the oven and cool.

Sprinkle tomatoes with oregano or parsley. Serve warm as a side dish. May be refrigerated and served later.

Grilled Zucchini with Garlic Pesto

Ingredients:

- 2 medium zucchini
- 4 tbsp extra virgin olive oil
- salt & pepper to taste
- 1-cup cherry tomatoes, halved

Pesto:

- 1-cup olive oil
- 6-8 cloves garlic, pressed or chopped
- 1-cup grated parmesan cheese
- 1 tbsp lemon juice
- ground black pepper to taste

Method:

Slice the zucchini lengthwise into 1/4-inch strips. Mix the olive oil, salt & pepper in a small bowl. Coat the zucchini in the mixture. Pre-heat the grill and cook zucchini for 5-7 minutes on each side or until soft. Blend the Pesto ingredients together in a food processor until smooth. Top zucchini with the pesto, then the tomatoes and serve.

Health Notes: Spotted on the web

The Internet is the source of some useful information as well as a lot of garbage. We present these excerpts without any judgment as to whether they are garbage or gold. Editor.

Eating Raw Garlic Can Cut Risk of Lung Cancer

Researchers from Jiangsu Provincial Center for Disease Control and Prevention, China concluded that raw garlic has potent effects that prevent lung cancer. Data was gathered from 2003 to 2010 from 1,424 lung cancer patients and 4,500 healthy adults. The researchers discovered that eating raw garlic regularly cut the risk of lung cancer by 44 percent for non-smoking participants, and that for smokers, adding raw garlic to their diets could still cut the risk of lung cancer by 30 percent. The study was published online in Cancer Prevention Research.

Lung cancer remains the most contracted form of cancer in Canada, according to Lung Cancer Canada. In 2013, 25,500 Canadians will be diagnosed. One in 12 Canadians will be diagnosed every year. Smoking is the most common cause of lung cancer.



Six amazing health benefits of garlic

From the Daily Bhaskar, India

We bring to you some amazing health benefits of garlic.

Cures asthma: Mix 10 drops of garlic juice with 2 tbsp of honey in a glass of water. Drink this daily to control asthma attacks.

Cures sore throat: Mix garlic juice with hot water and gargle to get rid of Sore throat.

Cures cough and colds: Add 20 drops of garlic juice to a glass of pomegranate juice. It helps to cure all types of cough.

Treats pimples: Garlic juice can be applied and kept for 5 minutes to cure pimples on the face. Avoid using this overnight; this remedy can also be used to cure breakouts. Keep applying this till the acne disappears.

Cures baldness: Garlic is a boon to bald and people with less hair. It can be applied on bald spots, leave till it dries. Use this twice a day till you see the required result.

Treats insect bites: Apply garlic juice and massage on the bite to get relief from the pain of insect bites.



12 Unusual Uses for Garlic

From Healthy Living online magazine

1. Maintain Good Health. With properties that are thought to help your heart and liver, boost your metabolism of iron, prevent cancer, and fight against bacteria and viruses, garlic is a vital component of a healthy diet. Try to eat one or two cloves every day!

2. Cure a Cold. For thousands of years, garlic has been known as a treatment for coughs and colds. And, while the science isn't all there yet, limited research has suggested that garlic will help treat these wintertime ailments. Mince a clove of garlic and steep it in hot water for about 5 minutes.

Strain out the garlic and drink. It's a natural cough syrup! You can also try to eat 3 raw cloves a day around cold and flu season to prevent catching a bug.

3. Get Rid of Acne. Cut a clove of garlic in half and rub it over the affected area. Done regularly, the antibacterial properties found in garlic cloves will help to clear up your complexion.

4. Treat Cold Sores. Like in treating acne, cut a clove of garlic in half and apply it directly to the sore. It might sting a little, but it's been shown to work just as effectively as commercial treatments for getting rid of those unsightly sores.

5. Treat Athlete's Foot. If there's anything garlic doesn't like, it's fungus, so treating your athlete's foot with the stuff works wonders! Crush a couple of cloves and toss them in a footbath filled with warm water. Soak for about 1/2 hour.

5. Use as a Pesticide in your Garden. Skip those harmful commercial pesticides and use a natural, DIY method with garlic instead!

6. Repel Mosquitoes & Other Insects. We all know the best way to kill a vampire — garlic. But do you know why? Well, one major theory is that, like vampires, blood-sucking mosquitoes are afraid of garlic. You can rub garlic on your skin to ward off mosquitoes, if you like, but you can also leave out cloves of garlic in areas where mosquitoes flock.

7. Warning: Don't Feed Your Pets Garlic. There's a school of thought out there that garlic will help protect your dogs and cats for fleas, ticks, and other pesky critters. While this is true, garlic can be very toxic for animals. As the ASPCA notes, "An occasional small amount, such as that in most commercial pet foods and treats, may not cause a problem, but because of the risk, we generally recommend that you avoid feeding your pets products that contain more concentrated amounts of garlic."

9. Repair Glass. Think of this as a quick fix for mildly damaged glass — rub the sticky juice of a crushed clove of garlic onto the hairline cracks, wiping away an excess liquid. Garlic is a natural adhesive, so it'll help the glass to stay together and prevent any further damage.

10. Use as a Glue. On the same note, you can use garlic in place of glue for other things, such as paper crafts.

11. De-Ice Surfaces. In a pinch, garlic salt works wonders in de-icing roads, sidewalks, and other surfaces.

12. Make a DIY Surface Cleaner. Chop up a 3-4 cloves of garlic, and toss them in a spray bottle filled with white vinegar. Add a couple drops of lemon oil and voila — you have yourself a DIY disinfectant spray!



Chew on some garlic bulbils

And, the last words of advice come from the intrepid **Fish Lake Garlic Man, Ted Maczka:**

"Eat raw garlic! Chew on some garlic bulbils. But eat raw garlic, every day!"



Report P/02a/2013 BEAVER POND ESTATES: SMALL-PLOT GARLIC VARIETY TRIALS							
GARLIC MATURITY CHART: 2013 HARVEST				14 day harvest period July 13 - July 26, 2013			
Very Early	Early		Mid Season		Late		Very Late
July 13-16	July 17-19		July 20-22		July 23-24		July 25 - 26
Turbans (9) Argentine #4 Luciano's Sicilian	Chinese Purple Chinook Red Janice	Rodrigo Thai TT5V Xian					
Asiatics (3) Pyong Vang	Genki Japanese(Sakura)						Asian Tempest
Artichokes(25) Red Toch Susanville Philippino Vesey's White Maltese	AcropolisGreek Baba'sChesnek Endurance Festival F4 Italian, F7 Formidable Inchelium Kettle River Gi Korean Purple	Lorz, Maltese Mexican #5 Piedmonte Portugeorge Sicilian Gold Simonetti Susanville Transylvanian Wettergren					
Porcelains(30)			F3 Ted's Pride Karen's Vampire Kostiuk'sYugo Pink Garlic TT5 Yugoslavian Yugoslavian Giant		Majestic Mammoth Millar Musical Mennonite Melody Magnifico Oma's Gourmet Prussian White UkrainianMavniv	Georgia Fire GermanWhite Polish Jenn German Stiffneck RomanianRed Rosewood Alberta Hardy N. Quebec Zemo	Georgia Crystal Chiloe Music Magnificent
Purple Stripe (2)	Chesnok Red						Persian Star
Marbled Purple Stripes (9) Russian Giant	Jovak		Metechi Siberian		F21 Polish Khabar Robust		N. Siberian Cz. Broadleaf BrownTempest
Glazed Purple Stripe (2)	Purple Glazer Red Rezan						
Rocamboles(38)	F1 Rapido, Israeli Yugoslavian		BP Roja BabaFranchuk's Carpathian Chuck, MHR Czech Red Denman Endurance M F23 Rapture Frank Sowa French GermanWhite German Red Glengyle Guatemalen Hungarian Italian Purple KoreanPurple Kostiuk's Ger.	L'il Auntie's Nina's Prairie Purple Puslinch Reliable Russian Red Rupert's Salt Spring Spanish Antolini Spanish Roja Spicy Korean Red Tear Drop Tibet Tibetan Ukrainian Wild Niagara			Argentine Red Stripe
Silverskins (9)							BPSS 95 Chilean Silver F40 Sovereign Luchka's Silver Mother of Pearl Silver Rose Silver White Solent Wight Zolton's Hung.
Creoles (9)	Burgundy Cuban Purple Mexican Red #4 Mex.Red Silver Native Creole Spanish Morado		Cuban R.de Lautrec #1 R.de Lautrec #2				

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For 2013, I have 77 different cultivars as well as Elephant garlic. All carefully hand harvested and selected for top quality.

Looking for larger quantity? Call and I'll price it for you.

To contact Al Picketts, phone -902-836-5180 or Email al@eurekagarlic.ca

More calls and letters (cont'd from page 8)

Creole performance

Bob Klappstein of Hay Lakes, AB, sent a note saying: On the Creole garlics I got from you, Mexican Red Silver is doing well; Spanish Morado and Moroccan Red are quite mediocre (small). I have Ajo Rojo that is a Creole and does moderately well here. Regards, Bob.

Editor: Thank you, Bob. Most Creoles produce small bulbs in Canada, with Burgundy and Rose de Lautrec being exceptions. I don't believe that Moroccan Red was included in our Collector Pack, as I haven't grown it.

Silver Spring Farm has a good crop

Jack Fraser of Ottawa reported a fine crop of garlic at the farm this year. They sold out in just a few days.

Editor: For our readers, Jack is no longer in charge of the Garlic Project at Silver Spring Farm but does a great job of promoting this charity, doing TV and radio appearances. He and Merle also help the other volunteers with cleaning and preparing the crop for sale and on sale days as well. For those who would like to see Jack's Academy Award performance on U-Tube, go to: http://www.youtube.com/watch?v=apHX_V4pypE&feature=c4-overview&list=UUOYxMz070f7jYMjoHk36dGA Congratulations, Jack! Another successful fundraiser for the developmentally challenged people in the Ottawa Valley is over.

Smaller garlic crop in Eastern Ontario

Dave Cornell of Ashton Station, ON, reported his crop was down in size and had losses of about 22%.

Editor: Hi Dave. I had many reports on both smaller crops and winterkill (springkill?) losses. It seems that only those fields with a better microclimate, sandy soil and full southern exposure enjoyed good crops. By the way, David's garlic came in a close 3rd place in the Eastern Ontario Garlic Awards. Well done!

Biggest garlic came from rounds

Carolyn Smith of Roblin, ON, wrote: This year it looks like my biggest and best garlic had been planted as rounds last fall. I have not dug it up yet of course but the diameter across the stem of the Music is an inch. This year, I have left the ccapes on the biggest bulbs. You get bigger faster more vigorous growing garlic from the bigger bulbils. The big Turban rounds that I dug up early and brought to your field day were small cloves planted the end of March. I wonder if the fast growing conditions forced the cloves to become rounds or if it is partly the nature of Turbans? Will take pictures and measurements after digging... and try and write it all down.

Editor: On the spring planting of your Turbans. They do seem to have a tendency to produce large rounds. They are not the only ones - for other examples, see page 4, Issue 21 on spring planting experiments. Would love to publish your findings. Yes, please take pictures and write it up. Growing from rounds is another good technique that many growers haven't picked up on yet and your experience will help to encourage them.

Veseys Seeds: Seed Garlic Prices

The Fall 2013 Bulb catalogue lists seed garlic as follows:

Music: \$17.50 per lb.

Bogaty: \$24.95 per lb.

Legacy: \$26.95 per lb.

Siberian: \$26.95 per lb.

I inquired of Al Picketts whether he was the supplier, being that Veseys is a Prince Edward Island business and he is now a reliable source for "nematode free garlic".

Al replied: Sorry, my friend, I don't know. It used to be Warren Ham. I did approach Veseys about 5 years ago and they were not receptive and not even courteous either. I shy away from anyone selling seed garlic by weight. Opens the door for selling low quality garlic at a high price. At least when a customer buys seed by the bulb from me, I can tell them quite accurately just how much each plant will cost them to grow. When they buy by the pound there is no way of knowing what size the bulbs will be and this will affect the final planting number. \$30/lb for very large bulbs in Porcelain garlic will produce very few plants for the dollar. Best I can do. Al

Editor: Seems that "Buy Local" doesn't concern big business.

Aster Yellows, a new threat to garlic crops

Michael Celetti, Plant Pathologist with OMAFRA, published a Fact Sheet on Aster Yellows dated 26 June 2013, warning that the disease was very high in many vegetable crops in Ontario this year. The disease is spread by leafhoppers, an insect normally found in southern latitudes. In response to my question on the move of the leafhopper northwards, he replied: "It will have to be a very warm winter without below freezing temperatures in order for the adult aster leafhoppers to survive in Ontario. They lay eggs that survive Ontario winters but the nymphs that hatch won't carry the aster yellows phytoplasma. They may be able to pick it up from perennial weeds that may be carrying the aster yellows. In most cases the early arrival of adults that come up from the southern US cause problems such as last year."

Editor: The 2012 garlic crop in Minnesota was seriously affected by Aster Yellows with growers reporting non-emergence losses of up to 50%. My queries to the OMAFRA Vegetable specialist remain unanswered so the extent of the Aster Yellows problem in Ontario garlic crops is unknown at this time.

Early or late harvest

On July 14, **Liz Tobola of Aldersyde, AB**, asked: Are you harvesting now? I'm seeing scapes already, which means everything here is 2-3 weeks early...that's a first!

Editor: We haven't started harvest yet, checked a few Turbans on Saturday and they needed a few more days. The near daily torrential rains have slowed things down a bit but now that we've got some hot days, harvest will come on suddenly.

Still more calls and letters

Elephant Garlic

Sandy Kell of Lake Cowichan, BC asked: Last year, I bought a huge Elephant garlic, couldn't resist. Right now, it is scape time. I don't know when to pick the scapes off these. They are growing straight up, very long. Do they curl like all the other garlic? I checked so much and could not find any answer for this on the Internet. They don't look like they will ever curl. Do I pick them now? Thank you. Sandy.

Editor: Hello Sandy. Elephant garlic is not garlic but a giant headed leek. The scape is not like a garlic scape but a true seed stalk. It produces a lovely round flower that in turn produces seed. It doesn't seem to matter whether you leave the flower stalk on or remove it and from what I have observed, there is no difference. No, they do not curl. They stand straight up. Harvest and cure the Elephant the same as you would onions or garlic.

Dirty Garlic

After the Perth Courier ran a front-page promotion for the Perth Garlic Festival displaying two huge pictures of dirty garlic, I felt it necessary to write the editor. I said in part: "I was quite aghast at the front page article, both the pictures of dirty garlic and some misleading information in the article itself. Both will discredit local garlic in the eyes of possible consumers and turn them against the local product. For over 20 years, I have tried to spread the message that garlic is a food. Nobody eats dirty food! And, it's just as easy to photograph clean garlic as it is to take a picture of stuff unfit for human consumption."

The reply to my letter was even more disheartening: "Hi Paul. I didn't proclaim to be the expert on garlic. Thanks for the note. Much appreciated. Laurie"

Genki in BC

Don Wah of Windermere, BC called to ask about the origin of Genki and what Group it belonged to.

Editor: Genki is an Asiatic, a rather strange one. It produces huge, irregular shape bulbs, some with a dominant clove sticking out one side. Its origin? I don't believe that its been catalogued. I got three bulbs from Derek Takerer, a grower in Seeley's Bay, Ontario, in October 1999. Derek brought them from Japan, and gave it the name "Genki", one of the Japanese names for garlic sushi. Not sure why? The translation of "garlic" in Japanese is "Ninniku". It's quite a unique cultivar and I'm pleased that you're having success with it. It produces 4 to 7 cloves per bulb and also reproduces well from bulbils.

James Capellini of Lumby BC asked: A young man up in Northern Alberta wants to grow garlic so he'll be obtaining several cultivars from us. I'm thinking that Porcelains would be best, say Northern Quebec, Majestic and Music. What do you think?

Editor: Growing in the north? No problem. In northern Sask. and Manitoba, they grow garlic in Zones 2 and 3. Start with a diversity of cultivars from all Groups to see how they adapt.

Spotted on the Web

The Internet is the source of some useful information as well as a lot of garbage. We present a few of the millions of entries that might be of interest to garlic folks.

Chinese Garlic

China produced 18,560,000 tonnes of garlic in 2010, 82% of the world's output, according to UN. Growers from other countries complain that they cannot compete against the cheap, abundant Chinese crop.

Argentina: Garlic prices to triple this year

Argentinean garlic producers in San Juan are looking to better days. The price per crate will go up to between 19 and 25 dollars, up from 8 dollars last year.

Garlic smuggling costing EU millions

Smuggling garlic has become a lucrative crime in the EU, since the introduction of a 9.5% duty on imports. The UK, Italy and Poland are the member states most vulnerable to Chinese garlic being smuggled in. The EU has lost millions of Euro because of the illegal garlic from China.

British men suspected in garlic smuggling ring

From Fox News, Published January 09, 2013
STOCKHOLM – Swedish prosecutors say they have issued international arrest warrants for two Britons suspected of masterminding a smuggling ring involving over a ton of Chinese garlic. The men first shipped the garlic to Norway by boat, country duty-free, in transit. They then drove it across the Swedish border, avoiding customs checks.

So you think that we have scam artists only in Canada, eh?

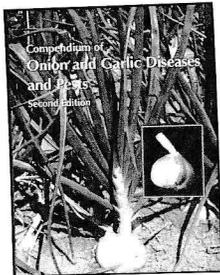
Thieves make off with \$4K in garlic from Quebec farm

Christiane Massé went out to her field in St-Malo, located in Quebec's Eastern Townships, earlier this week and found 2,000 garlic bulbs had vanished. *What? Only \$2.00 per bulb?*

Local Food Claims

In the coming weeks, the Canadian Food Inspection Agency (CFIA) will undertake an initiative to modernize its food labeling approach. The CFIA, is adopting an interim policy that recognizes "local" as food produced in the province or territory in which it is sold, or food sold across provincial borders within 50 km of the originating province or territory. *Farmers' Markets beware! Once the Food Police get serious, your vendor stall may be in jeopardy! Looks like Mexican produce will be able to "shoot through" into Canada without inspection as long as the exporter in the US moves it across to one province and then to the neighboring one! Great "local" stuff, ey?*

The 3D's that will destroy your garlic crop: Dirty, damaged, diseased.



Book Review: Compendium of Onion & Garlic Diseases & Pests

By: Schwartz & Mohan
Paperback, 2nd edition 2008
Publisher: APS Press
ISBN-13: 978-0-89054-357-3

Price: US \$69.00 plus shipping

I finally broke down and replaced my dog-eared copy of the 1995 1st edition of the Compendium.

The Compendium is the primary reference for diseases and disorders of onions and garlic and an essential tool for garlic growers.

The 2nd edition is a major revision and rewrite, expanding it from the previous 54 pages to 126. The number of colour photographs is also more than doubled, from 100 to 228, making it easier to compare plant symptoms with examples of the disease. And, narrative data has been updated and expanded.

The first thing I noticed was the name; the 2nd edition added "and Pests" to the title, and yes, a full Part II was added; Onion Maggot and Other Root Maggots, Thrips, Leafminers, Cutworms and Armyworms, Bulb Mites, Aster Leafhopper and Shallot Aphid. The Leek Moth is missing, as this pest evidently hadn't spread far enough into the USA when the book was revised.

Nematodes are again included with the main change being use of colour rather than black & white plates.

The well laid out book is organized into three Parts;

Part I: Infectious/Biotic Diseases (fungal, bacterial and yeast, and viral),

Part II: Pests, and,

Part III: Noninfectious/Abiotic Conditions.

Each of the 58 diseases or conditions is covered logically, starting with Symptoms, followed by Causal Organisms, then Disease Cycle and Management and ending with a bibliography of selected references for further reading. A detailed Appendix and Glossary of terms at the back rounds out the book.

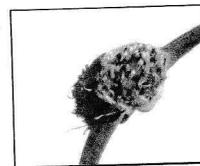
The Compendium is a good reference for researchers and lab personnel, but is also invaluable to growers and students. Much like buying a Home Health Guide, the Compendium doesn't purport to have growers use it to diagnose and cure all ills affecting their precious crop, but provides the guidance to enable them to seek advice where needed and to manage their crop more intelligently. Neither does it replace laboratory testing, so essential for accurate diagnoses when symptoms may confuse the beginner rather than help.

This reference would make a valuable addition to any grower's farm or garden library.

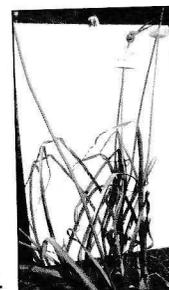
Some Interesting Observations & Experiments – - from the Small-Plot Organic Garlic Variety Trials

F30 or F3? In the last issue, page 16, I said I would plant Roger's F30 to try and identify it. Here's what it looked like:

The bulbil capsule was a typical Porcelain. The plant was tall with all the characteristics of

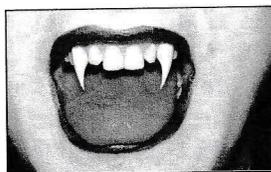


Porcelain. Harvest on September 6 yielded 4 Jumbo and 2 Extra Jumbo bulbs, better than the fall-planted summer harvest.



Was it Ted Maczka's F3? Quite possibly, but I'd like to plant it again this fall alongside F3 before deciding.

Vampire Garlic



Karen Poce sent me some bulbs of her "Vampire" garlic to grow. For her, they grew multiple scapes. See Garlic News page 15 Issue 34.

On October 21, I planted 21 cloves of Vampire.

So what happened?

Well, they were beautiful Porcelains. No sign of multiple scapes (perhaps we have a bit too much vampire protection around here?). The harvest on July 21 yielded 21 fine bulbs spanning the complete size range with an average size of Jumbo. I'll grow it again, Karen.

Is it Music or Music?

In 1996, I obtained 6 lbs of Al Music's "Music" garlic and planted it in the trials. It performed acceptably well, but by 2003, was not measuring up to other Porcelains in size so I placed it in Seed Saver status and tried rejuvenating it by the bulbil method. Wayne Davey of New Liskeard also got his "Music" directly from Al Music and was having exceptionally good success with it. He sent me four huge bulbs to try and I planted them alongside my Al's original. The two performed quite differently. Here's the comparison of the harvest from the fall 2012 planting:

The plants on the left were my own Al's original Music. The plants were only 34" tall to the tallest leaf tip. The plants on the right were Wayne Davey's Music after having been grown in the trials for three seasons. The plants were 45" tall. They had been grown in side-by-side rows one foot apart in the same conditions. Strange!

