



# THE GARLIC NEWS

## Connecting the Canadian Garlic Network!

Issue 38 Winter 2013-2014

### *Raising the Bar on Locally-Grown Garlic*

**Raise the bar:** *to make a task a little more difficult. (As with raising the bar in high jumping or pole vaulting.) To raise the standard. To strive for excellence.*

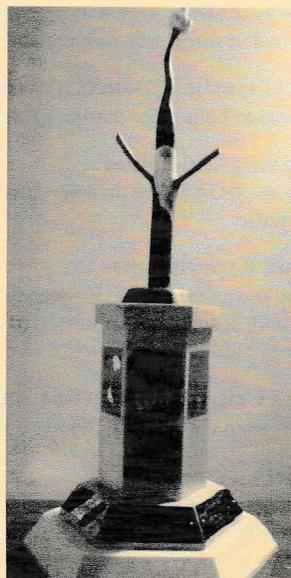
Among farmers, **competition leads to improvement** in the quality of seed, in cultivation, in raising livestock, in harvesting, and in a variety of ways. Locally grown food has earned a reputation for high quality. For over 150 years, farm communities have held agricultural fairs. Farmers would bring their livestock, grain and vegetables to display and sell at these events. Competitions were held and prizes given for the best entries. The purpose of these competitions was to raise the standard, the quality of food produced on Canadian farms. The comparison of entries gave buyers a better idea of the best quality food.

Today, these same food competitions are held at for the very same reasons that they were held a century or more ago. Competitions have helped to establish the reputation of Canadian farm-grown food as a high quality product.

Growing of food takes a lot of work. Human nature being what it is, there are always people who will take shortcuts to avoid the extra work of producing quality. Taking advantage of the reputation of the good producers, these unscrupulous folk sell low quality and even unsuitable food at the same or even higher prices than quality producers, if they can get away with it.

When we started the first garlic Festival in Perth Ontario in 1997, we included a garlic competition as an essential part of the garlic education program. A judging standard was written for use by the judges in determining the quality of the entries.

This was the start of the Eastern Ontario Garlic Awards Competition. Local artisans, Crawford and Diane Woodman donated two trophies, beautifully hand carved works of art depicting the history of garlic. One of the trophies, the big one, is presented to the Champion Garlic Grower for that year. The second trophy is presented to the runner-up or Reserve Champion.



Each year, the quality of garlic entries gets better and better. The best growers, those who are willing to do the extra work, are the ones who enter the competition. Regrettably, not all the garlic vendors are prepared to compete. There are many who will sell very poor quality garlic at a high price, riding on the coat tails and the reputation of the best growers.

There is little you can do about that. You depend on educating the public as to what represents quality. Once they know quality, they will avoid buying shoddy products regardless of price and buy only the best.

Compared with cheap, imported food, locally grown is more expensive. It's all a matter of labour costs; a dollar a day in China, a dollar an hour in Mexico and \$100.00 a day in Canada. That means that food grown on a Canadian farm costs much more to produce than food grown in China, so, it will obviously sell at a higher price. Why would anyone pay so much more for Canadian food?

Quite simple. Quality. People pay more for the best. Producing quality garlic takes a lot of manual work. More labour. High quality garlic cannot be mass produced. It must be carefully harvested by hand, cleaned by hand and prepared for market by hand. Any attempts to mechanize the harvesting of garlic result in a damaged product that is highly susceptible to decay. The labour limits the quantity of garlic that can be grown and prepared for market by the local market gardener.

There is no doubt that the garlic awards competition has been instrumental in raising the bar on locally grown garlic. The competition has moved around and been hosted by various garlic festivals across the Eastern Ontario region in order that the greatest number of growers can take part. At present, the Verona Lion's Garlic Festival in Verona Ontario hosts the competition.

A summary of the criteria used in the garlic Judging Standard on page 18. These should provide a good basis for setting up a got a competition at your local festival or your local country fair.

Contact the editor of the Garlic News for a copy of the complete garlic Judging Standard. Minimal cost, just a small charge for printing and mailing. Once you have a competition running, you will find that it generates considerable interest from both the public and the serious growers. This is the best way that you can raise the bar on the quality of garlic grown in your local region. Good luck.

**The Garlic News**  
**Connecting**  
**The Canadian Garlic Network**  
**Issue 38 Winter 2013-2014**

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*Back issues to complete your set are available.*

**Advertising inquiries welcome.**

**ABOUT THE GARLIC NEWS**

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

**EDITORIAL POLICY**

The purpose of the *Garlic News* is to enable farmers and gardeners to grow better garlic and enjoy it more. Articles and contributions are welcome and will be published subject to space and suitability. Letters and articles may be edited for length and content. The Editor reserves the right to refuse advertising, subscriptions or material submitted for publication where, in his sole discretion, such inclusion would detract from the worth of the publication. Articles should be no longer than 400 words. B&W pictures preferred. Contents copyright © 2013-14 Paul Pospisil. No part of this publication may be reproduced or duplicated without written permission.

**Deadline for Spring 2014 Issue is March 3.**

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## Notes from our garlic patch

### Extra Large Winter Issue!

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



### Garlic News Christmas Gift Special

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



### Isn't it easy to plant garlic?

Definitely, if someone else does all the preparatory work and the follow up. On our 1<sup>st</sup> planting day this fall, it took just 12 minutes for Mary Lou and myself to drop the cloves into the dibbled holes in a prepared, 50-foot long row of garlic. At that rate, two people, working an easy 8-hour working day could plant 60,000 cloves in a 5-day week. That's about 3 acres of garlic. Now, let's just check the arithmetic. Hmm, 60,000 cloves will produce 60,000 bulbs. Selling those 60,000 bulbs at a mere \$2.50 per bulb will get us \$150,000.00 next summer. Wow, are we ever going to get rich for just a week's worth of work! Time to quit the day job and grow some garlic, eh? Maybe next year we'll work for two weeks and plant 120,000?



### Cutting Back on the Garlic Trials

On a more serious note, there's no way we can grow more. Less, yes. Age starts to take its toll and the harvest workload is one for young farmers, not for old fogies like us. We've started cutting back with this year's planting. Dropped about 30 cultivars (after finding a home for them with Seeds of Diversity Canada). Next year, we'll drop by half until we're down to a size that we can manage.

***Our move is towards more bulbs and fewer bulbs.***



### Nice response to Garlic Talks

Every year, I get requests to do a talk on garlic from garden or farm groups and 2013 was no exception. I have never charged a fee for spreading the gospel of garlic but most of them give a small honorarium that helps with travel costs. Most of my reward comes from speaking to an appreciative and interested group and the words of thanks that follow.

After talking to a packed house at the **Escott Library** (it was amazing – they ran out of space and folks were sitting on the windowsills and standing in the doorways and hallways – I still received a lot of thanks afterwards.

*Hi! I'm happy to report we have a sold out house. Almost everything is ready. I have to get the catering and setup the room. Have a pleasant drive. Pierre Mercier*

*It was lovely meeting you both. I look forward to stopping by one day when I am up that way to see Vivian.*

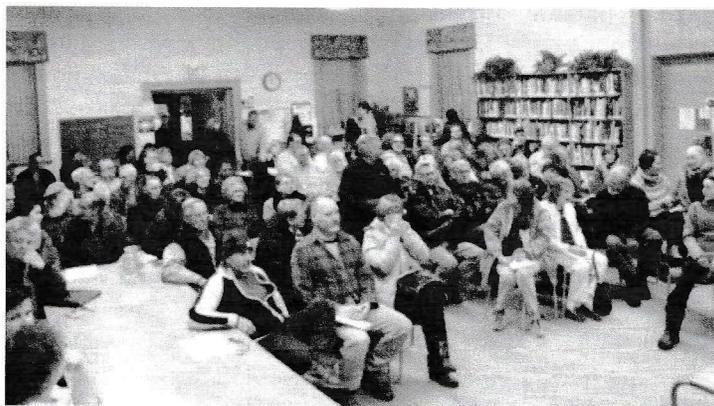
***Dawne Fiegen, Branch Head, Escott Public Library***

*Paul. Very good to see you. Enjoyed your presentation. It took us back to your presentation to the Garden Club that is now, unfortunately, defunct, but we are still gardening, enjoying it, although we are not as nimble or agile as we were 10 or 15 years ago. Glad to see your garlic crops are flourishing. The success of "garlic" in Canada will be largely thanks to you and your research. Keep up the good work, and hope to see you soon. Matt and Joanne Flikweert.*

And from the **Pittsburgh Garden Club:**

*I wanted to express, on behalf of the Pittsburgh Garden Club, our appreciation for you taking time to come join us and speak on a much-loved "vegetable/herb". It was a very interesting presentation and we all enjoyed it immensely. I think we are all eager to apply what you have taught us. Thanks again and it was truly a pleasure to meet you. Kindest Regards, Wanda McCumber*

And a huge response came from the **GrassRoots Growers in Tamworth in March**—over 100 growers crammed into the library meeting room to learn more about garlic!



*Paul, I'm so glad you were able to travel safely through the blustery, uncertain weather to give us such a terrific evening, sharing the results of your garlic research so generously. We were somewhat overwhelmed by the turnout, but I guess we should have realized that your fame as Garlic Guru, and the increasing popularity of garlic would draw a huge crowd. The headcount was 98 with an extra few arriving after the count was done. An all-time record for us. I haven't checked the fire regulations but we probably exceeded the maximum. Thank you also for your kind invitation to visit Beaver Pond Estates. I think you will be seeing some of us again. Susan Howlett.*



**A lesson from the Small-Plot Garlic Variety Trials**

*"Eat the largest, plant the mid size and process the smallest for garlic products is a good rule to follow."*

## A clove here and there

### Little Small Town Garlic Festivals

There's something about small towns in Canada that grabs at the heartstrings. Maybe it's because of my country roots, growing up on a farm in Saskatchewan but I find the hard work and energy that small town folk put into their community a most admirable trait of human nature. Two garlic festivals, both from small towns, always gain favour in my own preferences.

**Andrew**, a little village in Alberta, has run a garlic festival for many years, in the same manner as most rural communities run an agricultural fair. It draws only a couple of thousand people every year but the enthusiasm is outstanding. **Juliana Melenka** sends me copies of the local newspaper coverage every year and the editors of the local papers freely share pictures and stories with the Garlic News, without any concern over payment. It shows that we still retain some of the Canadian pioneer spirit which is alive and well in our fine country.

**Verona**, another little village, here in Eastern Ontario, runs another of my favourite little garlic festivals. Wayne Conway, one of the founders of the Verona Lion's Club Garlic Festival, called me in November, to ask my opinion about the 8<sup>th</sup> annual Lion's Garlic Festival coming up next year on Saturday August 30. Great news! They now have gone from a committee of two to five Lions dedicated to putting on the event. That should give you an idea on how hard these folks work for their community. They are looking for early commitment of garlic vendors to book vendor stall space. Book before January 1 and a 12' x 12' stall costs only \$50. After that, it jumps to \$60.00, with late applicants paying a premium. Local charities get in free. That's a real bargain when you consider that this little festival serves a customer base of hundreds of thousands of people in the Kingston region (Carp garlic festival vendors shell out over \$300 to sell at their event in the Ottawa valley.

### Black Garlic is NOT Fermented!

**Al Picketts** stated: Black garlic is not fermented. It is purely a slow roast.

### Truth in Marketing?

If the truth be known, marketing and truth have little in common. *Garlic Guru*

**Bill Kirby** asked: Do I plant garlic varieties with small bulbs at less of a depth than those with big bulbs and cloves or do they all go about the same depth?

*Plant them all the same depth. All things going well, the cloves from small bulbs should produce larger bulbs next year. Up to a point, bulb size keeps increasing until you get to the point where cloves from big bulbs will produce smaller bulbs the next year.*

## 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.*

*Mischa Popoff, a well-known organic supporter, asks: "Why do organic activists use modern technology in every facet of life - communication, transportation and housing for instance, - but force farmers to be 'old fashioned'?" Read below:*

### The Italian job: When non-GMO farming didn't work

Our story begins in sunny Italy where corn provides a lucrative export. Or at least it did, until a few years ago... The European corn borer has been wreaking havoc on Italy's cornfields of late. In spite of this, Tiberio Rabboni, the chairman of one of Italy's agricultural departments, insisted that only traditional methods be used to fight this plague, never explaining what these methods were exactly. Rabboni has never run a farm; never worked on one, and yet remains a rabid supporter of organic farming.

Corn farmers in North America don't have problems like this. As well as having a longer list of approved chemicals, genetically-modified (GM) varieties of corn resistant to this pesky parasite are grown, resulting in less chemical use. Things in Italy went from bad to worse when a drought struck in 2010. What little corn survived the corn borer produced withered kernels that were very low in starch, rendering them unsuitable for human consumption. GM crops are banned in Europe, and there was no way Rabboni was going to make an exception. Bad corn could simply be fed to pigs instead of humans. And that was that. Scientists started testing and soon realized that the majority of *Italy's corn wasn't even acceptable for animal feed*. And so Rabboni decided *corn would be imported from America to mix with Italy's toxic corn to bring it down to a level acceptable to feed to animals*. That's right... GM corn, of the very same varieties that Italian farmers are not allowed to grow, imported from America.

Why not let European farmers just grow this GM corn themselves and avoid these problems in the first place? Amid a firestorm of controversy, Rabboni would make yet one more pronouncement. Italy's seriously compromised corn harvest would not be cut with healthy GM corn from America. It would all go to energy production instead. Problem solved! Sort of. But what were farmers supposed to feed their pigs? Rabboni then made his last and most ironic decision: GM corn would indeed be imported from America after all, not to be blended with Italy's contaminated corn, but simply to be fed directly to Italy's pigs.

Italy wound up importing 300 percent more American corn than it had at any other time, and paid triple the price to American farmers while Italian farmers who are not allowed so much as a single GM seed on their farms, watched the fruits of their labours go for mere cents on the euro, if they were lucky. Many of their corn harvests were simply destroyed if the amount of energy required to transport them to an electrical-generating facility exceeded the cost of the electricity it would produce.

Source: "The Italian job" on [ConsumerAffairs.com](http://ConsumerAffairs.com).

## We get calls and letters, from across the miles

### Toughest nut to crack

Had a call from **Wayne Davey up in New Liskeard**. He was getting ready to plant and mentioned that the bulb wrappers on his Music were the thickest ever this year, very hard to crack. Must have been from the strange weather.

*Editor: We'd noticed the same thing. My long-suffering bride, Mary Lou, who does most of the cracking, cried for help this year. She just couldn't crack the Porcelains so I broke them in half for her and had sore thumbs for days.*

### Mary Lou's Garlic Jelly Recipe

**Jenny Tallman of Cochrane**, somewhere up there in **Northern Ontario**, sent a thank you note, saying: Enclosed is our renewal and donation to contribute to your wonderful newsletter. It has been a valuable source of information for us in our garlic-growing venture. We grow 2500 heads in 7 varieties and have no trouble selling it all as people really appreciate the flavour. We especially thank you for sharing Mary Lou's garlic jelly recipe. Making it weekly and selling out at our local Cochrane Farmers' Market.

*Editor: Thank you for your kind words and generous donation, Jenny, and congratulations on your successful garlic business.*

### Questions about Garlic Prices 2013

#### Alex Oliver of Camrose, Alberta, asked:

What is garlic selling for per pound or kilo?

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

*Some examples from 2013 (all retail or direct sales):*

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

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

*Table garlic, organic, handcrafted, clean, attractive: Colossal bulbs, \$4.00; large bulbs, \$3.00; med. bulbs, \$2.00; about \$12.00-\$18.00 per lb.*

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

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

*\$1.00 per bulb. Processing garlic, about \$0.50 to \$0.75 per lb.*

*And, of course, Chinese garlic still holding at \$0.25-\$0.50 per lb.*

*We sell our "best of the best" seed garlic from the organic trials at \$3.50 per bulb, seconds at a discount of \$1.00 - \$1.50 per bulb.*

*I package the latter in Grab Bags of 100 cloves or equivalent, \$20.00, a great buy for quality seed garlic.*

#### Bernie Karschau of Elginburg, Ontario, asked:

Hi Paul, Do you know the average selling price of garlic at the Verona festival? I'm asking because I have a difficult client that buys garlic from me but is always trying to get a reduced price. He told me that he got garlic at the Verona festival for \$7.00/lb. I sell mine for \$10. I told him he should have purchased all he could at that price. It's possible someone may have given him a deal, but he only bought 5lbs. **Bernie.**

*Editor: Hi Bernie. There is some truth to what he says. There were two vendors from outside the region at the festival; they sell Music, sometimes as low as \$5.00/lb. Still the old price cutting game! Most local vendors were in the \$8 - \$12 range. Verona is slightly lower than Carp where again, prices were in the \$12.00 to \$16.00 per lb. range. I don't know what Perth Festival vendors were selling at but with a mixed bunch, both local growers and again the dominant "Music" vendors from the GGAO in southern Ontario, I would guess that prices were all over the map. Some vendors don't display prices, charging what they think the buyer will fall for.*

*Selling price is always a stickler in our market system, where some growers enjoy lower costs due to government grants for one thing and another, while most bear the full cost of production themselves (It's not only Senators that slop at the public trough!). \$10.00 per lb. is a fair price for local garlic in the Kingston area.*

### Toronto Garlic Festival

**Ted Maczka, the Fish Lake Garlic Man**, called to report on the Toronto Garlic Festival. He had a good day, didn't get to see too much as he was busy spreading the gospel of garlic at his stall. They treated him well, had a special parking spot and people to help him set up.

### Toronto Festival Report

I wanted to give you a brief on the 2013 Toronto Garlic Festival. By all accounts it was a success: the garlic vendors did very well in sales, the chefs and local cooks all sold out. Among our guest speakers, Chef Brook Kavanagh gave a talk on beer and garlic-infused food pairing, and it was a privilege to hear garlic pioneer Ted Mazcka talk about his experience.

We had about 5,500 visitors this year, but more important than numbers, the energy and vibe of the festival was tremendous. More and more people in the Toronto area are getting introduced to Ontario garlic thanks to the garlic growers who take the time to come to the festival, to show off their garlic and chat with locals.

Thanks Paul, for supporting the Toronto Garlic Festival.

**Peter McClusky, Toronto Garlic Festival**

### Crop Report from Tatamagouche, NS

Just mailed my bulbil reports for your records and have finished planting my garlic for another year. Had a very good crop this year although it was about 2-3 weeks later than the norm. Still hanging in when it comes to problems with diseases - none so far - count my blessings. Didn't have much time to spend this summer as Dan experienced some health problems and I found myself doing chores with no helper. I've also lost my most ardent helper, our grandson - he's now in college in Ontario and not around to help me. Since the next grandchild is only 22 months old, it looks like I'll have awhile to wait for another helper!

Sincerely, **Madonna & Dan Levesque.**

*(Letters continued on page 19)*

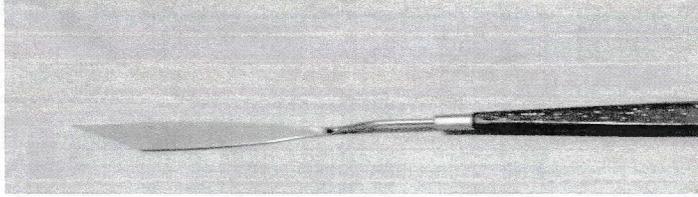


## Tales of the Stinking Rose from the Wild Rose Country

### More of my favourite tools

By: Liz Tobola

Can't believe I forgot about my favourite tool used for pre-planting and post-harvest tasks. It's a palette knife!



The stainless steel blade is very thin and flexible. I originally thought of something like that during the painstaking chore of cleaning the bulbs with a toothbrush. Then I stumbled upon a set of 4 for about \$10 (Lee Valley part# 35K09.01) and have never looked back. For those tough to crack bulbs you can easily get the blade between each clove if need be, give it a little wiggle and loosen them up enough to separate.

Because I peel each clove to inspect its worthiness the knife helps with that task too.

Right after harvest the knife is used to help separate the leaves from the bulbs for cleaning before they are racked or hung for curing. *(I no longer cure first then clean as the time saving for this task is huge so the toothbrush had gone by the wayside anyway.)* I also use the knife to pull out any clove that may have got damaged by whatever means. I love this knife so much I have bought 2 more sets just in case I break it or when more than just me are working. And it is too bad the set comes with 4 different shapes as I only use the one but really I think it's worth the cost.

For years I've had arthritis in the lower part of my thumbs. Using heavy-duty scissors for trimming the roots and stalks was very hard on my hands. They would ache for days. So, I went in search for a band saw last year and found one at Home Depot for \$150. Replacement blades are about \$12-\$14 and this year I figured out the 1/2" 6tpi blade lasts much longer than the thinner blade. In fact it hasn't broken yet. For me this was a great investment and my hands are now pain free from this task. I do not recommend the investment if you only have a few bulbs to trim but when you have thousands to do you might want to consider it.

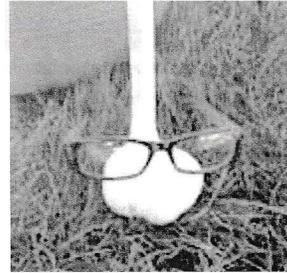


Any questions or comments please feel free to contact me, **Liz Tobola**, direct at [OMAsGarlic@platinum.ca](mailto:OMAsGarlic@platinum.ca)

## Big bulbs, sell 1st – Oma's Gourmet Garlic

By: Liz Tobola

That Dramm foliar spray has brought OMA's back to its glory days...I'm thinking. I only got three sprayings in before the scapes appeared. Here's one of my 'sell 1st' stock weighing in over 1/2 lb. Diameter is 3 1/8" for the glasses



bulb (you nailed it Paul!) Harvest is taking a long time! *All were spring planted this year, started March 29 with the out of province and ended around mid-May with OMA's 2012 bulbils. I planted way too many bulbils. But, I had some that were over 1/4" so I sorted them out into 3*

sizes to see what happens (1/4+, >3/8"<1/4", <3/8"). You definitely can see the difference with the tops.

I started harvest August 6 with out of province, about 3 weeks early. Started OMA's closer to the end of August, about 2 weeks early.

Thinking of getting rid of the others and sticking with OMA's for eating stock only. That's my biggest demand and I feel more comfortable selling eating and not planting stock.

### -- And, new harvest procedures

I have switched up my harvest procedures starting last year. (Original advice from the Garlic Guru from previous News edition!). I harvest a couple bushels then strip off the leaves, trying to leave as many layers as possible till they are clean. That has saved a whole bunch of time. I found washing them takes too much time (unless I'm having to harvest in a down pour, then you have to wash...clay base soil). Then I rack instead of tying them up, another time saver. After trimming they get stored in veggie boxes. When prepping orders, a quick brush on the root area gets rid of any loose dirt. Overall I think I save about 2 hours for every 10 lbs.

*Editor: Nice picture. From the glasses, it looks just over 3" diameter. I found this year that my spring planting trials (harvested early Sept) were larger than the fall-planted, in some cases, especially the softnecks. Suspect that with our 3-week late spring, the fall-planted didn't have enough growing days while the spring planted had their full measure of days.*

*Congratulations on restoring OMAs to its glory!*



### Amelia is back in Newfoundland

I arrived back in Newfoundland at 3:30 am on October 6th. While in Alberta my grandson and his two little boys and I visited Liz Tobola. I bought some of her garlic--lovely big heads. She gave us some vegetables from her garden--huge beets and carrots and also really lovely potatoes. It was so nice to visit a "garlic friend" and we will keep in touch. I hope to see her again next summer if I am able to visit my grandson's family again. I was amazed at the lovely soil in Alberta--so deep and practically stone free. **Amelia Hodder**

## Al's Ramblings: Should I Plough?

By: Al Picketts

What a garlic year this 2013 has been for Eureka Garlic. Last fall I planted 48,000 cloves and I'm pretty sure they all grew, at least, most of them grew; and grew well. There were very few small bulbs and not too many twins. This had to be the healthiest crop of garlic I've ever harvested. After a bit of rouging in early July, plants with fusarium infection were very scarce indeed. Botrytis infection was also at a very minor level. In other words, it was a beautiful crop of garlic.

When life is dealing you a great hand, beware! We all know the adage about taking the good with the bad. Well, the bad started pretty much with the good harvest. I started getting chest pains. Now, this is nothing new to me. I had my first shot of nitro in 1984 and since have grown to like the fresh minty taste of this chest-pain reliever and head ache starter. I had my first (and only) heart attack in 1998 and, after a quick dash to Saint John, NB, and an angioplasty with a stent, I felt much better. That is until 2002 when I needed another cleaning out and two stents. In 2007 I expected to receive another ballooning but hit the jackpot instead by getting a *triple bypass*. Oh, that hurt. So, yes, I knew, somewhat, what was in store for me when I felt those pains in the centre of my chest while trying to pull garlic. I'm not doing everything alone, though. My nephew, Clayton, has been helping me – a lot. But, I can't stop, must harvest, take nitro and keep working, harvest the weedy garlic patch that I bought, day after day, harvest spring planted garlic, clean garlic, grade garlic, get seed orders ready for shipping, sell fresh garlic, get the ground ready for new planting, we're sold out of black garlic – get more ready to go into the black-garlic cooker, break bulbs for planting, start planting. Ow! That hurt. Need more nitro. Ow! Take me to the hospital. "No I can't stay, Doc. Give me a pill and let me get back to planting. It'll be my biggest planting ever. Thanks."

Plant, plant, plant. Ow! "Ok, Doc. I'm ready to go to Saint John again. Another ballooning, this time to clear one of the bypasses. Within a week, I'm back in the field planting again but there are so many to plant and I'm not supposed to use my left hand. My wife has a great idea. "Let's have a planting party". OK. 15 very willing people come to the party and within two hours we have 10,000 cloves of Marino in the ground. Great. Then we party and most go home. Some five want to stay to plant more. We do. The next day a friend complains to me. "I didn't get to come to your party and I have friends that want to come too."

Welcome planting party number two. Again, two hours sees all the Turbans get settled into the ground. Great! What's this I keep hearing? "Let me know when the planting party is planned for next year. That was fun." Well, I'll be... Hey, how about a harvest party or five or six? Now, that will be fun. Oh gosh, might as well have a few garlic cleaning parties too. Will the fun never end? Not until the straw is on. And, now it is; 22 big round bales all fluffed up by hand. Whew! The pressure is off.

I was aiming to plant about 60,000 cloves but over-shot by a bunch and ended with 75,000 planted. Oh, well.

Now, about that spring planted garlic. Yes, I planted about 4600 cloves on April 19 and 20 just as an experiment to see what it would do. Well, it did just great and I learned plenty about spring planting garlic.

Here's what I learned:

Choose the right varieties. Not all varieties of garlic are recommended for spring planting. The early maturing varieties seem to do best. I didn't plant any Turbans or Artichokes but I think I will next spring. They should do well. I also didn't plant any Silverskins but I would expect they would not do well as they need a long growing season. The Porcelain, Rocambole and Purple Stripe Marbled varieties did well except for the late Rocamboles like Marino, Kiev and GSF65. The early Rocamboles were exceptionally well suited to spring planting. French Rocambole, Italian Purple, Korean Purple, Brown Saxon, Salt Spring Select, German Brown, Spanish Roja and Montana Roja all grew well and were harvested in late August. This is just about a week to 10 days later than their fall-planted counterparts. Even my one remaining Creole did well. In fact, it grew better than it ever did as fall-planted garlic. The Elephant garlic did surprise me by growing into only rounds – really big rounds. They were huge, as in baseball size. But there were no bulbs, only rounds. Maybe it was a fluke. I'll try it again next spring.

I now store my garlic in freezers for the winter. They are set at -5C and will keep fresh garlic dormant for a long time. How long? I don't know. I would guess, "Years". At this temperature the garlic stays alive but dormant. Whenever you want fresh garlic for whatever reason; eating, black garlic or, even planting, just take it out of the freezer and there it is, ready to go. Almost all my spring-planted garlic was from the freezer. I learned that the bulbs that were pressed against the bare sides of the freezer got too cold, at least, the cloves that were against the wall of the freezer got too cold. They froze and died. They turned a light yellowish translucent colour with a rubbery texture. When planted, these frozen cloves did nothing. However, the other cloves did something and did it well. Bulbs, that were allowed to warm up to a temperature of about 6C for a few weeks prior to planting, grew much faster and ended up much bigger than those planted straight from the freezer. I expect this vernalizing period will produce earlier matured garlic. So, I have lined my freezers with bubble wrap to protect the cloves from over-chilling. I've also adjusted the setting to -4C. And, I will vernalize the garlic before planting. Maybe vernalizing would allow the late maturing varieties time to mature before early Sept. I must try it.

Normally, I plant my garlic quite deeply. I aim for 4 inches of soil above the top of the clove. This has worked well for me with fall planting but I think I'll change to 2 inches deep for spring planting. The soil at this depth will be warmer and there will be less of a struggle for the new shoot before reaching the surface and should, therefore, result in a faster start and an earlier finish for the garlic.

*(continued on next page)*

## The Ultimate Potluck includes Garlic

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

The word went out to the Stoney Creek Natural Foods Society that the Olivers' in Camrose, Alberta would host a "There is No Such Thing as Enough Garlic" potluck at 11:30 am October 26.

"We needed a celebration to end off our great growing season," said Alex. "My wife and I decided to have a true potluck so people could take what they wanted. There could be risks of duplicates."

The Society and others responded with enthusiasm.

Eighteen keen garlic connoisseurs showed up and 13 garlic dishes graced the Olivers' kitchen counters.

Let's take a look at the all-homemade dishes that arrived:

- *Garlic/lentil soup;*
- *Banana potatoes with cream & dill and sautéed garlic topping;*
- *Rockin' Moroccan meatballs laced with garlic;*
- *Creamy parmesan garlic pasta;*
- *Garlic and cauliflower casserole;*
- *Garbanzo bean/Swiss chard garlic casserole;*
- *Focaccia garlic bread;*
- *Soft garlic pretzel bites with mustard sauce;*
- *Citrus salad with garlic salad dressing;*
- *Garlic hummus;*
- *Garlic stuffed olives; and,*

if that's not enough, the dessert included

- *\*\* gluten-free garlic infused Kahlua chocolate cake with raspberry sauce; and,*
- *apple crisp a la garlic bulb.*

(\*see recipes page for this outstanding garlic dessert. Editor)

Prior to eating and to commemorate this occasion, Alex read his ode, "To a Garlic" (published in The Garlic News, issue 34).

The enthusiasts began with the garlic/lentil soup and made their way through the other 12 dishes. The conversations varied.

One table compared garlic recipes; another talked local politics; the third the growing year; and, all concentrated on eating.



Alex, left, enjoys the garlicky feast along with some of the 18 members of the Stoney Creek Natural Foods Society that participated

"It was a great and tasty time at your house," noted Jacques Vaillancourt, Anglican minister and devotee of Cuban/Spanish cooking. "We were so pleased to be included."

And, in the end, that was what it was all about. Nothing works as well as a potluck. The hosts save on time and money; the dishes are a surprise; the food is high quality; it's a learning experience; stress is reduced; and it's an opportunity to work and socialize together or simply have fun.

*Including garlic is an added bonus.*



(Continued from page 7: **Al's Ramblings: Should I Plough?**)

There is no advantage in delaying the emergence of the plant since the risk of a hard frost is past. I will still cover the garlic with straw soon after planting to control weeds and retain moisture.

For those who would like to try spring planting in 2014, I will have seed garlic available in many varieties and at the same price as my fall seed sales of 2013. I do recommend that you order early and ask that I put the bulbs in the vernalizer for about a month before you plan to plant. This could be a great nation-wide spring-planted garlic experiment. It is important to plant as early as is possible. I will aim for somewhere in mid April. Maybe you could plant in late March. If so, you should order by mid February so the bulbs will get vernalized before shipping.

Now that the garlic is planted and mulched it is time to think about the next round of garlic. I asked my wife as we were driving home from the hospital in Saint John, "**Should I plough?**" She looked at me sideways (she was driving the car) and said, "What do you mean; should you plough?" I pointed out that what land I plough now would not be harvested until Aug of 2015; that's almost two years away. What will my clogging heart be like by then? If I can't plant garlic in Oct of 2014, I don't want a big patch of bare ground where there could be pasture growing for the cows. And I don't think anyone wants to see a big beautiful crop of garlic growing if I can't harvest it. So, the question is; "Should I plough?"

Her answer was very clear. "**Yes, plough.**" A few days later I was at the doctor's office for a follow-up. I asked the same question of my doctor. "Should I plough?" His answer was; "Yes, plough." Yesterday I ploughed. I ploughed enough to plant another 75,000 cloves. If I didn't enjoy growing garlic so much the work would be unbearable. If there is no fun in growing garlic for you then stop. Growing garlic is just too difficult to do without the element of fun. I'm not stopping...yet. Al.



## Letters (cont'd)

**Dave Gilhooly** wrote: *I sojourned with a good friend to see Al in PEI in early September. Anyone with an interest in garlic and/or lobster should take a tour to Al's Eureka Garlic Farm in Kensington PEI. A more affable and knowledgeable fellow would be hard to find. We spent an afternoon talking garlic with Al and learned much. He is threatening to mount his Honda Gold Wing M/C any day now and come to visit us all but I wouldn't bet on it. It was a real eye opener for us to see a true full time garlic farmer in action. He also revealed some assessing he has done regarding the benefits of scaping, but that info is proprietary and he will reveal it soon enough in Ramblings. Great trip, great food, great fun and a great guy. Also bought some seed from him, also ordered more from him on my return and he must be the last business in Canada that ships only with an invoice, no pre-payment. He tells me he has only been stiffed once for payment. Folks, go and visit Al, it is well worth the trip.*

# HCGGA – Haliburton County Garlic Growers Association

## Garlic Growers Participate as “Citizen Scientists” to Document Leek Moth Impacts in Haliburton County

Emma J. Horrigan, U-Links ([www.ulinks.ca](http://www.ulinks.ca))

This summer the Haliburton County Garlic Growers Association (HCGGA) partnered with the U-Links Centre for Community-Based Research and the Haliburton County Farmers’ Market Association (HCFMA), to conduct research on the impact and distribution of the leek moth (*Acrolepiopsis assectella*) on local garlic growers.

A key component of this project was to also develop evidence-based strategies for *Allium* growers that would help them respond to and address the challenges associated with this pest. Garlic is a widely planted cornerstone crop for many farmers in Haliburton County, making this issue and the associated findings from this work vital to professional and hobby growers alike.



**Figure 1. a)** Example of leek moth damage to garlic leaves  
(Photo credit: Gayle Short and Brad Ellis),



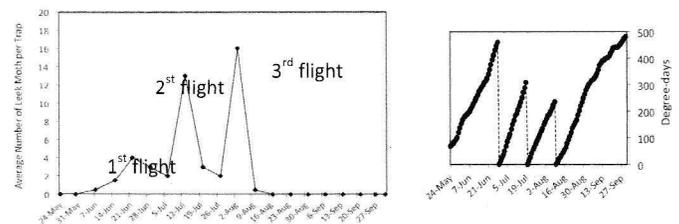
**Figure 1. b)** “Citizen Scientists” set up a floating row cover at one of the demo sites during the spring training workshop.

This project used a field-based approach to monitor the leek moth lifecycle and estimate abundance, using a well-developed protocol from Agriculture and Agri-Food Canada (AAFC) and the Ontario Ministry of Agriculture and Food (OMAF).

The aforementioned protocol relies on data collected from pheromone traps along with daily temperature readings to determine leek moth flight periods, degree-day development across the moth’s lifecycle, and seasonal abundance

Plant damage assessments were also conducted throughout the growing season to measure the impact of leek moth on garlic crops, as well as the effectiveness of floating row covers as an inexpensive and chemical-free method of control (Figure 1).

This research has documented a well-established leek moth presence in Haliburton County; which is the first scientific record for this area. A combined total of 346 adult moths were caught from May to September in the pheromone traps located across the 15 sites. Each site varied in the number of adult moths observed, ranging from 2 up to 93 throughout the growing season. However, despite this range, leek moth was found at all garlic sites. The number of flight periods observed across sites also varied, with an average of three flight periods and up to four flights in some areas (Figure 2). The trap count data together with maximum and minimum temperatures was used to create degree-day graphs for each study area. This information is extremely useful to growers, as it will enable them to adopt and implement management strategies that target specific life stages of the moth (i.e. egg, larvae, adult). Results from the row cover test areas (i.e. covered vs. uncovered plants) showed that damage was reduced in covered garlic patches, thus encouraging continued use of this tool by garlic growers.



**Figure 2. a)** Average number of leek moth per trap and **b)** Degree-day development at one of the garlic sites, over the 2013 growing season. Total number of leek moth caught was 93.

More broadly, this project introduced garlic growers in the County to an Integrated Pest Management (IPM) approach for managing leek moth and provided them with the appropriate tools for implementation. The IPM approach is informed by the biology of the focal pest to ensure practical and effective management practices. Participating growers had the opportunity to engage in hands-on training sessions, apply newfound skill sets to improve crop management, and engage with OMAF and AAFC scientists.

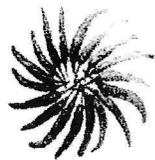
This project would not have been possible without a dedicated and enthusiastic group of garlic growers. Financial support was provided through the Canadian Agricultural Adaptation Program (CAAP). For more information, please contact Emma by email: [ehorrigan.ulinks@bellnet.ca](mailto:ehorrigan.ulinks@bellnet.ca) or phone: 705-286-2411. Inquiries are most welcome!

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

## THE GARLIC DIRECTORY

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

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Denise O'Reilly, founder



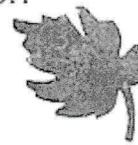
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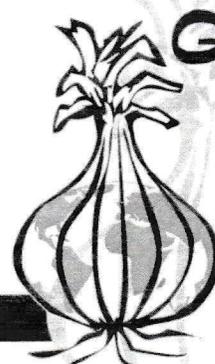
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The Garlic News doesn't have its own website but you can find out about it and get membership forms on these member's websites:

[www.garlicfarm.ca](http://www.garlicfarm.ca)

[www.saltspringseeds.com](http://www.saltspringseeds.com)

[www.rasacreekfarm.com/resources/the-garlic-news](http://www.rasacreekfarm.com/resources/the-garlic-news)

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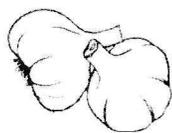
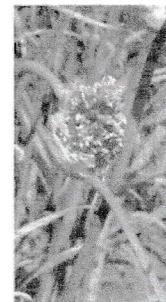
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**The Garlic Garden.** Fresh garlic and garlic products. Darrel & Anna Schaab, Box 1727, Yorkton, SK, S3N 3L3. Ph. 306-786-3377, Email [thegarlicgarden@imagewireless.ca](mailto:thegarlicgarden@imagewireless.ca).

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**Directory listing,** For Sale or Wanted: 5 lines \$30.00 per year  
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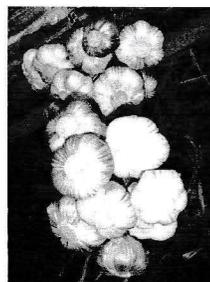
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## The best garlic recipes and ideas

### \*\*Gluten-Free Garlic-Infused Chocolate Cake

*Baked by Candy Kotyk of Camrose, Alberta for the "There is No Such Thing as Enough Garlic" Potluck*

*\*\* See page 7 for Potluck article. Alex said, "Here is one recipe that everyone thought was the best".*

#### **Garlic Infusion**

Take 4 cloves of garlic, peel, chop finely. In a small saucepan add garlic to 1/3 cup of Kahlua and bring to a boil on medium heat. Boil mixture for 5-10 minutes stirring often. As the liquid evaporates add more Kahlua. Cool completely. Should the mixture set after cooling, add a little warm water and more Kahlua and reheat if necessary. Strain the liquid off and put aside to add as last ingredient to the cake recipe. The final result should be still 1/3 cup. Preheat oven to 350 F.

#### **Cake Ingredients:**

1-cup butter    8 oz. semi-sweet chocolate  
1/3 cup of garlic infusion  
1-1/4 cup white sugar    1-cup cocoa  
6 eggs

Melt the chocolate and the butter together in a double boiler or glass dish in microwave, and then stir until smooth. Mix together the sugar and cocoa in separate bowl and whisk in 6 eggs and beat until really smooth. Beat in chocolate/butter mix and beat until smooth. Add the garlic infusion and mix well. Batter should thicken. Grease a 10-inch spring form pan and line the bottom with parchment or wax paper. Pour in batter and bake at 350 F for 45-60 minutes depending on your oven and altitude. Cake should rise nicely, be dry on the edges, possibly a little jiggly, but test middle with toothpick for doneness.

#### **Raspberry Sauce**

Take 2 pints of raspberries and mix in 1/3 cup of sugar and 1/2 tsp. of lemon juice, boil on stove until consistent liquid, stirring occasionally. Cool, strain out seeds if so desired. Serve with cake so sauce can be drizzled on to taste. Ice cream can be added.

### **Night Before Scrambled Eggs**

*Another famous recipe from Mary Lou's Country Kitchen.*

Expecting a lot of family to feed on Christmas or Boxing Day? Well, you can make the morning stress-free by having breakfast ready the night before, ready to pop in the oven when they start crowding in the kitchen.

#### **Ingredients:**

12 eggs    1-1/2 tbsp all-purpose flour  
6 slices cooked bacon, chopped    3 tbsp butter  
(Or, 1/2 cup chopped ham)    1 cup sliced mushrooms  
1-3/4 cups shredded cheese    1-1/4 cups milk  
1/3 cup finely chopped onion (I prefer using chopped greens from windowsill garlic or spicing up the onions with a clove or two of minced garlic)  
1/2 tsp salt

#### **Method:**

Melt 1 tbsp of the butter in a saucepan. Whisk in flour and salt. Gradually whisk in milk until smooth. Bring mixture to a simmer over medium heat, stirring constantly, until slightly thickened. Remove from heat. Add 1-1/4 cups of the cheese, stirring until melted. Set aside.

Melt remaining 2 tbsp butter in a large frying pan. Add mushrooms and garlic/onion; sauté until tender and liquid evaporates. Whisk eggs. Add eggs and bacon or ham to mushroom/onion mixture. Cook until eggs are just set but still a little wet. Stir cheese sauce into egg mixture.

Spoon mixture into a greased 9-inch square baking pan or casserole. For topping, sprinkle remaining 1/2 cup cheese over top. As an alternate topping, combine 1-cup fresh breadcrumbs with 1 to 2 tbsp melted butter.

Cover and refrigerate overnight.

The next morning, uncover and bake in a preheated 350°F oven until heated through and cheese is melted, 20 to 25 minutes. Serve with fresh toast or rolls.

Serves 6 to 8. This recipe is easily doubled or tripled.

### **Mediterranean Lamb and Green Bean Stew**

*From Frances Legault*

#### **Ingredients:**

2 lbs boneless skinless lamb leg cut into cubes  
2 lbs green beans, ends removed, cut into 2-inch pieces  
(*in season, replace the green beans with freshly picked scapes*)  
1 large yellow onion, finely chopped  
6 large garlic cloves, peeled & minced  
1 litre jar of canned tomato, finely chopped  
1 can (15-ounce) tomato sauce    1/4-tsp cinnamon  
1/2-tsp turmeric powder    1/4-tsp red pepper  
1/4-tsp cumin powder    2 tbsp limejuice  
4 tbsp butter, divided    Hot water, as needed  
Himalayan salt\* and garlic pepper to taste

#### **Method:**

Heat 2 tbsp butter in a large saucepan over medium heat, add the chopped onion, sauté until soft and light brown. Add the minced garlic and sauté for another 2-3 minutes. Add turmeric, stir well. Add the lamb pieces, salt, pepper, cumin, cinnamon and crushed red pepper; cook until the lamb is no longer pink. Add the jar of tomatoes and the tomato sauce, mix well. Add enough water to cover. Bring to a boil for a few minutes. Reduce heat, cover and cook on low heat for 45-50 minutes. In the meantime in a large frying pan sauté the green beans lightly in 2 tbsp of butter on medium heat. Add the beans to the pan, pour in the limejuice, add additional hot water if necessary, taste and adjust the seasoning. Cover and cook for another 20 to 30 minutes on low heat until the lamb pieces and green beans are tender, most water evaporated and the tomato sauce thickened. *Serves 6.*

*\*Himalayan salt is a marketing term for halite, commonly known as rock salt, from Khewra Salt Mines, Pakistan. Editor.*

## Garlic Facts, Fables and Trivia

Did you know that there are about 700 different cultivars of garlic grown around the world?

Did you know that garlic bulbs were found along with mummified bodies in the pyramids in Egypt?

Did you know that first recorded labour strike occurred when the slaves building the great pyramids of Egypt were cut off from their daily ration of garlic?

Garlic in the Old Testament bible, Numbers 11:5. After Moses led the Israelites from bondage in Egypt: “we remember the fish, which we did eat in Egypt freely; the cucumbers and the melons, and the leeks, and the onions, and the garlick”

The Greek physician Hippocrates, father of modern medicine, recommended garlic as a remedy for dozens of ills, including stomach tumours, infections of wounds, diarrhea, constipation, sinus infection infirmities of old age and many others.

Did you know that the sailors on Columbus’s ships first brought garlic to the New World in 1492?

Did you know that “Elephant Garlic” is not garlic? It is a leek.

Did you know that the word “garlic” came from the words “gar” for spear and the word “leac” for leek plant; thus, “gar-leac” was the leek with the spear shaped leaves.

Did you know that garlic was the antibiotic used in medicine from the time of discovery of bacteria by Louis Pasteur in 1858 until the discovery of Penicillin in 1928 by Sir Alexander Fleming?

Did you know that next to salt, garlic is the most widely used food seasoning or condiment used around the world?

Did you know that the only Canadian publication on growing and using garlic is published in Maberly, Ontario? It’s a quarterly newsletter called The Garlic News.

In Europe, many cultures have used garlic for protection against demons, werewolves, and vampires. To ward off vampires, garlic could be worn, hung in windows, or rubbed on chimneys and keyholes.

Did you know that the stake for killing a vampire must be made of white ash and not of oak or pine?

Did you know the sticky juice within the garlic cloves is used as an adhesive in mending glass and porcelain?

Garlic may be applied to different kinds of bread to create a variety of classic dishes, such as garlic bread, garlic toast, bruschetta, crostini and canapé.

Did you know that garlic is planted in the fall, before the ground freezes, much like a tulip?

Did you know that garlic braids were originally used for easy storing of garlic by hanging it from the ceiling or rafters.

Garlic is widely accepted for its ability to fight disease. One very special difference is its ability to discourage illness-causing bacteria without harming useful bacteria, something that most synthetic drugs are unable to do.

An apple a day may keep the doctor away but a clove of garlic a day will boost your immune system and keep you healthier.

Tomatoes and oregano make it Italian; wine and tarragon make it French. Sour cream makes it Russian; lemon and cinnamon make it Greek. Soy sauce makes it Chinese; garlic makes it good.

No one is indifferent to garlic. People either love it or hate it, and most good cooks seem to belong in the first group.

The only advice I can give to aspiring writers is don't do it unless you're willing to give your whole life to it. Red wine and garlic also helps.

Everybody knows the odour of garlic except the one who has eaten it and wonders why everybody turns away from him.

The Egyptians worshiped it, the Greeks detested it and the Romans ate it with delight.

During the Dark Ages, people believed it could ward off the plague and wore garlands of it as protection. In fact, as recently as 1917 and 1918, Americans wore garlic garlands in public during influenza epidemics—

-- and Eleanor Roosevelt was said to take 3 chocolate-covered garlic pills each morning, on the advice of her doctor, to improve her memory.

Before we laugh too hard at these superstitions, we should note that modern medicine recognizes its very real antibacterial qualities, which stem from its high supply of organic sulfur compounds.

Finally, many a good argument is ruined by some fool who knows what he is talking about.

**REPORT # P-02b-2013: Performance & Yield Comparison of Proven Strains 2013 Main Crop**

**Purpose:** To determine relative yield and performance of 32 proven cultivars from all Horticultural Groups plus two of the most promising of the new evaluations grown in the 2012/2013 Small-Plot Garlic Variety Trials. New strains under evaluation and Seed Saver cultivars are not included.

**Method:** Garlic was grown using standard organic methods. Beds were fall-planted Oct 5 - 13, 2012 and hand-harvested July 13 - July 26, 2013. Raised beds had double staggered rows, density 3 plants/foot of row (corresponding to 87,120 plants per acre).

**Yield\* Calculation:** Extrapolated Yield = Avg. Bulb Wt (grs.) / 1000 x 87,120 x 2.20462 x (100 % less % Loss) = lbs/acre. An estimation based on using the GGAO Grade Sizing chart to determine Harvest Weight. The actual yield per acre can be much different if all bulbs were weighed. 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 bulbs harvested than planted.

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

CULTIVAR	Cloves Planted / wt grs.	Harvest Date	Bulb Harvest	Harvest Wt grs.	Av Bulb Wt grs.	% Loss	Yield * lbs/acre	H: S Ratio	Relative Standing
<b>Porcelain - 8 cultivars evaluated</b>									
<b>Chiloe</b>	<b>45/462</b>	<b>26 Jul</b>	<b>43</b>	<b>1991</b>	<b>46.3</b>	<b>4.4%</b>	<b>8502</b>	<b>4.3:1</b>	<b>1 of 8</b>
Majestic	131/1656	25 Jul	131	5250	40.1	0	7697	3.2:1	2 of 8
Millar	112/1020	23 Jul	111	4345	39.1	0.9%	7451	4.3:1	3 of 8
Musical	93/786	24 Jul	87	2838	32.6	6.5%	5858	3.6:1	4 of 8
Romanian Red	52/517	24 Jul	51	1539	30.1	1.9%	5686	3:1	5 of 8
Mennonite	50/419	24 Jul	47	1303	27.7	6%	5005	3.1:1	6 of 8
Georgia Fire	43/412	24 Jul	35	983	28.1	18.6%	1992	2.4:1	7 of 8
Leningrad	46/356	23 Jul	31	503	16.2	32.6%	2100	1.4:1	8 of 8
<b>Purple Stripe – 5 cultivars evaluated (1 Glazed, 4 Marbled)</b>									
<b>Purple Glazer (G)</b>	<b>105/438</b>	<b>21 Jul</b>	<b>104</b>	<b>3659</b>	<b>35.2</b>	<b>0.95</b>	<b>6693</b>	<b>8.4: 1</b>	<b>1 of 1</b>
<b>N. Siberian (M)</b>	<b>37/236</b>	<b>25 Jul</b>	<b>36</b>	<b>1592</b>	<b>53.1</b>	<b>2.7</b>	<b>9917</b>	<b>6.7: 1</b>	<b>1 of 4</b>
Siberian (M)	31/ 173	21 Jul	30	891	29.7	3.2	5522	5.2: 1	2 of 4
Robust (M)	52/190	25 Jul	47	1205	25.6	9.6	4452	6.3: 1	3 of 4
Czech Broadleaf (M)	46/129	26 Jul	17	530	31.2	63	2216	4.1: 1	4 of 4
<b>Turban – 3 cultivars evaluated</b>									
<b>TT5V</b>	<b>52/236</b>	<b>17 Jul</b>	<b>51</b>	<b>1254</b>	<b>24.6</b>	<b>1.9%</b>	<b>2101</b>	<b>5.3:1</b>	<b>1 of 3</b>
Luciano's Sicilian	100/840	16 Jul	36	1449	40.25	64%	n/a	1.7:1	Failure
Argentine #4	82/487	16 Jul	30	1183	39.4	63%	n/a	2.4:1	Failure
<b>Asiatic – 1 cultivar evaluated</b>									
Pyong Vang	56/344	16 July	46	1638	35.6	17.85%	5618	4.76:1	1 of 1
<b>Artichoke – 6 cultivars evaluated plus one spring-planted (shown for comparison)</b>									
<b>Wettergren, spring</b>	<b>24/111</b>	<b>28 Aug</b>	<b>25</b>	<b>2097</b>	<b>83.9</b>	<b>+4.2%</b>	<b>16787</b>	<b>18.9:1</b>	
Wettergren	50/333	19 Jul	45	1929	42.9	10%	7410	5.8:1	1 of 6
Endurance	51/209	19 Jul	50	1900	38	1.9%	7160	9.1:1	2 of 6
Transylvanian	50/182	18 Jul	50	1503	30.1	0	5774	8.3:1	3 of 6
Sicilian Gold	75/428	19 Jul	54	1999	37.0	28%	5118	4.7:1	4 of 6
Simonetti	50/224	18 Jul	46	1305	28.4	8%	5013	5.8:1	5 of 6
Russian Red Toch	51/207	17 Jul	42	1072	25.5	13.7%	4231	5.2:1	6 of 6
<b>Silverskin – 3 cultivars evaluated</b>									
<b>F40 Sovereign</b>	<b>72/356</b>	<b>26 Jul</b>	<b>69</b>	<b>2058</b>	<b>29.8</b>	<b>4.2%</b>	<b>5488</b>	<b>5.8:1</b>	<b>1 of 3</b>
Silver Rose	75/265	26 Jul	69	1761	25.5	8%	4510	6.6:1	2 of 3
Early Silverskin	36/114	19 Jul	29	722	24.9	16.7%	3983	6.3:1	3 of 3
<b>Rocambole – 6 cultivars evaluated</b>									
<b>Israeli</b>	<b>65/221</b>	<b>21 Jul</b>	<b>60</b>	<b>1877</b>	<b>31.3</b>	<b>7.7%</b>	<b>5546</b>	<b>8.5: 1</b>	<b>1 of 6</b>
Reliable	66/196	21 Jul	56	1756	31.4	15.1%	5113	9: 1	2 of 6
Yugoslavian	44 /148	22 Jul	41	1025	25	6.8%	4475	6.9:1	3 of 6
Spanish Roja	60/235	22 Jul	54	1254	23.2	10 %	4014	5.3: 1	4 of 6
Carpathian	55/162	22 Jul	53	995	18.8	3.6%	3476	6.1: 1	5 of 6
Italian Purple	90/398	22 Jul	76	2738	31.2	15.6%	2301	6.9: 1	6 of 6
<b>Selected Cultivars from New Trials – for future possibility as main crop</b>									
Rose de Lautrec	31/ 201	21 Jul	32	1637	51.2	+3.2%	10,140	8.1: 1	
Kostiuk's Russian	30/283	25 Jul	31	1333	43.0	+3.3	8531	4.3: 1	

**Comments:** Generally, 2013 was a poor crop year due to adverse weather. Emergence was late by over two weeks. A very late and cold spring followed by cold & rainy weather and late May frosts appeared to eliminate leek moth damage as none was observed right up to harvest. Cold, wet conditions caused damping off disease (pythium fungus) killing off a high percentage of the early emerging Turbans. Later, fusarium caused significant losses especially in the Rocamboles and Purple Stripes. Scaping was late but harvest came on at the usual mid July dates. Leaf count in all Groups was much lower, likely accounting for smaller bulb sizes than anticipated. Rocamboles performed very poorly.

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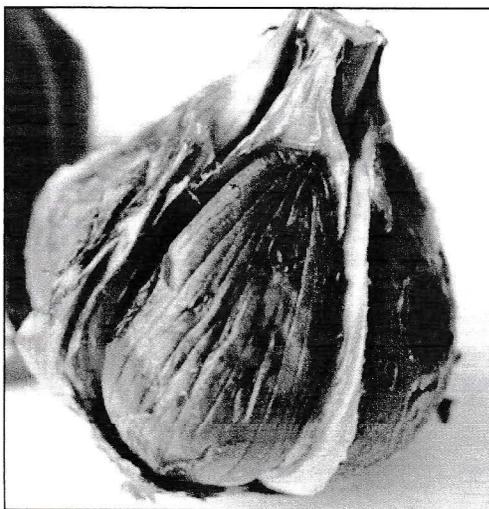
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**GARLIC GROWERS ASSOCIATION OF ONTARIO  
SIZING & GRADING GUIDELINES**

**RECOMMENDED PACKAGES: 30 POUND OR 10 KG BOX**

**SIZING PARAMETERS**

<b>Retail Name</b>	<b>Wholesale Number</b>	<b>Average Diameter Metric</b>	<b>Count Per Kg (Approx.)</b>	<b>Average weight grams</b>	<b>Average Diameter</b>	<b>Count Per Pound (Approx.)</b>	<b>Average weight ounces</b>
<b>Super Colossal</b>	#11	75 Mm	8	125	3"	3.5	4.6
<b>Colossal</b>	#10	70 Mm	9	111	2.75"	4	4
<b>Super Jumbo</b>	#9	65 Mm	10	100	2.5"	4.5	3.6
<b>Extra Jumbo</b>	#8	55 Mm	13	77	2.25"	6	2.7
<b>Jumbo</b>	#7	50 Mm	20	50	2"	9	1.8
<b>Giant</b>	#6	47 Mm	23	43	1 7/8"	11	1.5
<b>Large Tube</b>	#5	44 Mm	30	33	1 3/4"	14	1.1
<b>Med Tube</b>	#4	41 Mm	33	30	1 5/8"	15.5	1.0
<b>Small Tube</b>	#3	37 Mm	44	23	1 1/2"	20	0.8

**GRADING PARAMETERS**

**ONTARIO #1 - RETAIL MARKET QUALITY SIZE: - 1.5" AND UP**

Quality: mature, clean, bright bulbs, firm and compact, cloves filled out and fairly plump. No staining. Grade defects within tolerance.

Condition: Well cured and dry, no dampness, less than 2% shattered cloves. No decay

**ONTARIO COMMERCIAL**

Size: Large: 1-8 per pound or 7-16 per kg. Medium: 9-14 per pound or 17-29 per kg. Small: 15+ per pound or 30 + per kg. Quality: Not suited for retail sales. Still generally compact, with cloves filled and plump.

Condition: In most cases garlic is well dried and cured. Bulbs materially stained with grey or yellowish discoloration, some showing dark surface or mould growth. Up to 6% decay, with some bulbs having up to 2 cloves showing discoloration. Up to 15% shattered cloves. 5% may show sprouts.

## Interesting Garlic Trials & Experiments

### How much freezing will garlic take and still survive? A trial on planting frozen garlic

**Trial A (outdoor freezing):** 5 bulbs each of Turban Chinook and Rocambole Tibet were placed outdoors on Nov 4 with a Hi-Lo thermometer and left for 8 days in fluctuating temperatures between minus 6 deg. C and plus 6 deg. C. On Nov 13, cloves from 2 bulbs of each were planted in pots and placed indoors on windowsill. The rest were left outdoors to continue freezing over the winter

**Result:** None of the planted cloves emerged. Evidently, freezing down to - 6 deg C was enough to kill the bulbs. On March 30, the remaining frozen bulbs were brought indoors for examination. They were soft, translucent, and a few cloves had sprouts. They were planted, 13 cloves of Turban Chinook, and 15 cloves of Rocambole Tibet, in pots of soil in the greenhouse. After two weeks, there was no emergence, not even from sprouted cloves.

**Conclusion:** Garlic bulbs cannot survive outdoor freezing temperatures and still grow.

### Trial B (artificial freezing, moderate):

On January 22, 6 packages of Artichoke garlic were placed in a controlled temperature freezer at barely freezing (-3 deg C) and kept there until spring.

On April 21, they were planted directly in the garden. All emerged in two weeks as follows:

Baba's Chesnek: 10 cloves, 26 grs. 8 emerged.

Kettle River Giant: 10 cloves, 23 grs. 10 emerged.

Korean Purple: 10 cloves, 31 grs. 4 emerged.

Transylvanian: 10 cloves, 24 grs. 6 emerged.

They were left to grow over the summer and harvested on Aug 17 with the following results:

Baba's Chesnek: none survived

Kettle River Giant: none survived

Korean Purple: 3 Medium Tube bulbs harvested.

Transylvanian: 3 Large Tube bulbs harvested.

**Conclusion:** Garlic bulbs will survive moderate freezing but it appears that they are sufficiently damaged so as not to be able to produce a suitable crop. Further trials are needed to confirm.

### Trial C (artificial freezing, hard):

A 3<sup>rd</sup> trial on hard freezing of garlic was attempted without success. Garlic bulbs were hard frozen in a domestic food freezer on Nov 12 and left till spring. On trying to plant them, they were mush. The trial ended.



### How much does a bulb of garlic weigh?

I like to measure and record everything I can in the garlic growing trials to see if the math works out. No doubt, spending much of my life as an engineer working with precision measurements has carried on into my retirement career as a gardener and drives me to count and measure everything. So, I counted and measured.

A previous trial on curing versus drying of garlic (Garlic News p16, Issue 21) revealed that a Giant size bulb lost weight following harvest, dropping from an average weight of 42.5 grams to 31 grams, losing nearly 30 % of its weight in the first 4 weeks. That led me to the garlic-sizing chart used in Ontario (*see facing page*). I had observed that the bulb weights calculated from the chart were invariably very high as compared to the weight of actual cured bulbs. So, I recorded samples of cured garlic over three harvest years. Sample sizes of each cultivar were generally 10 bulbs or more. Results are in the chart below:

Grade Size	Variety	Bulb Wt grs. from GGAO Chart	Actual Avg Bulb Wt grs.
<b>2011 Crop Year</b>			
Small Tube	Artichoke	23	15
Lge Tube	Porcelain	33	25.7
Giant	Porcelain	43	32.7
	Purp. Stripe (G)	43	33
	Artichoke	43	33.1
Jumbo	Porcelain	50	35
	Rocambole	50	42.3
	Artichoke	50	33
	Turban	50	39.2
<b>2012 Crop Year</b>			
Med. Tube	Rocambole	30	18.1
Giant	Porcelain	43	33.7
Jumbo	Porcelain	50	41.8
	Purp. Stripe (G)	50	36.8
	Artichoke	50	35.7
	Turban	50	35.6
Ex Jumbo	Porcelain	77	46
	Artichoke	77	42.3
<b>2013 Crop Year</b>			
Med. Tube	Porcelain	30	20.9
	Rocambole	30	21
Lge Tube	Porcelain	33	28.1
Giant	Porcelain	43	32.6
	Rocambole	43	28.7
	Purp. Stripe (G)	43	29.1
	Purp. Stripe (M)	43	30.4
Jumbo	Porcelain	50	38.1
	Rocambole	50	30.3
	Purp. Stripe (M)	50	34.6
	Artichoke	50	33.3
	Silverskin	50	29.6
Ex Jumbo	Porcelain	77	41.6
In all cases, the measured weights of cured bulbs were about two sizes smaller than the weights assigned in the GGAO Sizing and Grading Chart, indicating that Chart weights are likely those for uncured, green garlic.			

## SUMMARY OF JUDGING CRITERIA FOR GARLIC COMPETITIONS

Except for size, the judging criteria are comparative and not absolute. Each entry is judged on how well it compares against all other entries in its class in that competition. The criteria are used to provide a measure on how well the garlic was grown, harvested, cured, graded and prepared for use.

The criteria for judging a single garlic bulb and the allocation of points are:

<b>Condition</b>	<b>40%</b>
<b>Size</b>	<b>30%</b>
<b>Form and Colour</b>	<b>20%</b>
<b>Distinction</b>	<b>10%</b>
<b>TOTAL</b>	<b>100%</b>

**1. Condition:** Each bulb should be examined to see how well it was harvested, cleaned, graded, cured and prepared. Proper timing of the harvest and correct curing protects the quality of well-grown garlic, while improper attention to these aspects can ruin an otherwise good crop, making it unsuitable for use.

Characteristics of incorrectly harvested or cured garlic are visible to the eye or detectable by touch or smell. An excessively damaged or mouldy bulb, or one lacking complete skin wrappers, may be set aside and not judged. Badly moulded garlic is unfit for consumption and should be eliminated from the judging.

**Sub-criteria for Condition:**

- a. Well harvested. Bulb wrappers whole and unbroken, no exposed cloves or partially decayed wrappers and leaves removed.
- b. Cleanliness. Bulb should be clean with no visible dirt on bulb, no dirt in roots and no staining of wrappers.
- c. Free of disease and insect damage. Check roots for decay. Feel cloves for softening from decay. Check for worm holes.
- d. Properly cured. A "green" or uncured bulb is not ready for storage; you can see and feel it. Bulb should be fully cured and dried with tight wrappers. Partially cured bulbs may have black spots on the wrappers indicating start of mould.
- e. Current year crop. Bulbs must be current crop year, fresh, no evidence of excessive shrinkage; old garlic has loose wrappers and cloves dried out or shrinking under their wrappers.
- f. Trimming. Necks trimmed to 1/2" to 1", cut straight across, not at an angle, roots trimmed to 1/4"
- h. Maturity. Completely filled with taut wrappers (garlic harvested too early will feel unfilled with the immature cloves being soft or shrunken within the papery skin covers).
- i. Protection. A properly harvested bulb has at least four complete and unbroken outer wrappers left after the partial skins are removed during the curing and cleaning stages; garlic left too long in the ground results in wrappers being broken down, leaving the cloves exposed; wrappers can be counted by examining the cut neck of the bulb.
- j. Free of nicks, cuts, bruises or other damage (damage to bulbs during harvesting or post-harvest handling makes the garlic susceptible to disease and/or deterioration and results in decayed bulbs or cloves).
- k. Free of mould, staining or discoloration (improper curing frequently shows up as stained clove wrappers, moulding of the wrappers or stems, and, in the case of braids, discoloration and slackness of the stalks and leaves).

**2. Size:** Size is an important criterion indicative of sound growing methods and good cultural practices resulting in larger bulbs. Poor growing methods produce smaller bulbs.

Scoring is based on the grade sizes set by the Garlic Growers Association of Ontario. Full points (30) are awarded for Super Colossal size with progressively fewer for each descending size.

Super Colossal 3"	(30)	Giant 1.875"	(15)
Colossal 2.75"	(27)	Large Tube 1.75"	(12)
Super Jumbo 2.5"	(24)	Medium Tube 1.625"	(9)
Extra Jumbo 2.25"	(21)	Small Tube 1.5"	(6)
Jumbo 2.0"	(18)	<Small Tube	(0)

**3. Form and Colour:** A well-grown garlic bulb will have a symmetrical shape, pleasing to the eye, with the outer, visible layer of cloves being of uniform size and spacing. Colour should be appropriate to the cultivar.

- a. Bulb shape. Symmetrical and round as viewed from the root end.
- b. Uniformity & spacing of visible cloves.
- c. No deformities.
- d. Wrapper colour: Attractive and typical of cultivar (colouring differs between cultivars; some are white, others may have coloured blotching or striping in varying degrees).

**4. Distinction:** The bulb should show a marked superiority in all respects, making it stand out from the other exhibits.

*Displays of more than one bulb, collections of different cultivars & garlic braids have additional criteria to consider.*

## Still more calls and letters

### “Next Year Country”

**Annelies Davis of Hamilton, Ontario** gave a report on her bad luck and poor crop in 2013, saying in part: I planted one bulb of each variety into big pots so I could move the plants to a new home. I put them in our local community garden. One day in early June when I went to water my garlic plants to find all the garlic was GONE!! All 10 varieties. A lady at the garden center told me she witnessed three women who had picked and carried off all the garlic plants, right in the middle of the day. I was so upset at this loss of 100 plants. All I had left was the potted garlic I had saved at home. This season was not good. Many were very small and harvest was off by two weeks. My Rocamboles suffered badly and many died. I have only three varieties that survived. My German White got sicker the past two years so I tried to grow this garlic up from bulbils but they died as well. That sucks! I now replanted all the potted survivors back into my garden after growing beans for the summer to add nitrogen back into the soil. I have four Creoles from you: Burgundy, Native Creole, Spanish Morado and Cuban Purple. Although they were small, they made up for their wonderful ability to keep until the next planting season. I am so impressed on their life span. All my other garlic dried out many months ago but the Creoles were still good to eat.

I have noticed that they are not as red as pictures I have seen of these hot climate varieties, maybe it is our colder climate that makes them lighter in colour.

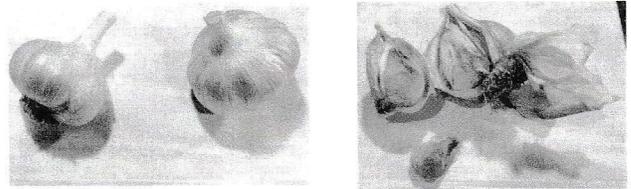
*Editor: Hi Annelies. Thank you for sharing a great garlic story! Yes, this year was bad for garlic. The Rocamboles seemed to suffer the most. It was the late, cold spring that did the most harm. Creoles are tiny by comparison, but they are lovely and tasty and they store longer. You can't believe the pictures you see on the Internet. They have a way of enhancing the colours to make them more vivid.*

*The only new Creoles I have are Rose de Lautrec, that famous garlic from France - it grows a little bigger, - and also have Cuban, different from Cuban Purple.*

*On a humorous note, I like to say that I was born and raised in "next year country", as Saskatchewan was called for many years. Before World War 2, it was drought, high winds that blew the soil "east to Manitoba", grasshoppers, and diseases like rust that prevented farmers from growing good crops of wheat. After the war, it was 10 years of late spring killer frosts, snow in late June, torrential downpours and floods. However, my father never gave up. He'd always say, "next year the crop will be good". So, Annelies, next year, you'll have a beautiful garlic harvest!*

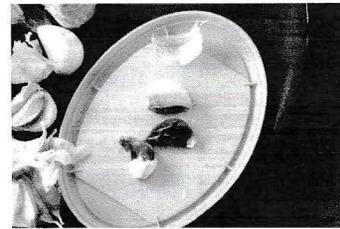
### Garlic Diseases in 2013 crop

**Bill Campbell of Kelowna BC** sent photos of diseased garlic, and asked: “I have a problem with my Spanish Roja and German Red. They are all desiccating. The cloves are shrinking inside their wrappers, even on bulbs that are well wrapped. When you unwrap a clove it is slightly shrunken and has lost its luster, dull rather than a shine. Last year I had bulbs that were in perfect shape until the end of May.”



*Editor: It indicates evidence of early damage from fusarium, likely *f. proliferatum* or *culmorum*. The fusarium fungi cause progressive deterioration of bulbs in storage. It seems that the Rocamboles are more susceptible to fusarium than other garlic groups. Now, I'm not an expert on diseases and as mentioned before, a lab test is the only positive way to tell.*

**Sue Hamilton of Verdun QC** also sent photos of diseased Spanish Roja garlic:



*Editor: Hi Sue; It's likely a fungal disease caused by fusarium. Several versions were rampant this year with the cold, wet spring. There's no quick remedy and the fungi exist in all soils in Canada. This year, the weather in Eastern Ontario worked against us. The only things you can do is inspect carefully and remove any diseased plants or bulbs during the growing season and after harvest. Don't plant any suspect cloves. Generally, the fungus attacks the Rocamboles, very seldom the Porcelains, from our experience. See the attached extract from the Compendium of Diseases and you'll get the idea on the extent of the problem.*

### Two Clove Garlic

This is Tom Cui. We met at the Harvest Festival and I listened your talk on that day. I have quite a few two-cloves heads (as the attached photo). If I use these cloves as seeds, what will the garlic heads look like next year? Still two-cloves-heads or change to normal heads, or it depends?

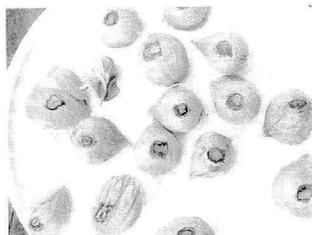
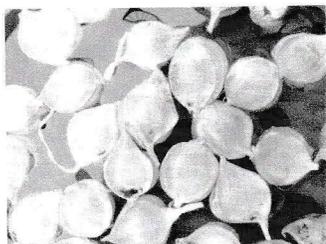


*Editor: Hello, Tom: 2,3, 4-clove garlic occurs quite often in years of stress when you have drought, not enough sunshine or other conditions. Cloves from 2 and 3 clove garlic produce the normal type of bulb for that cultivar. Go ahead and plant them.*

*Editor's note: Letters may be edited for length, spelling or grammar but every effort is made to keep the original meaning.*

## Still more calls and letters

**Growing Elephant side cloves or corms.** Those hard little side cloves that grow on the side of an Elephant bulb just don't want to germinate, no matter what you do to them. **Milan Konecny** sent this idea:



I did some research, and found an article from Scotland that indicated that the bulbils are hard to grow after they dry because they are in a waterproof shell. They suggested planting them while they are still fresh, and alive. That is no longer an option for mine as my cloves were hard like a rock. To get them started, you had to nick the seed in order to allow water to get in and start the growing process. I think the same method may work for the Elephant bulbils, so I tried that out today. Here are pictures of what I did. They are now soaking in a dish of water, and we will see if they develop some roots. Will keep you informed on the progress.

*Editor: The experiment with the side corms is a good one. I have tried freezing them but that didn't work so maybe opening the shell will work.*

## Garlic in Stony Plain, Alberta

**Ken & Linda Willis of Stony Plain, Alberta** sent this photo: Hi Paul. We're at it again. 525 cloves going in this year. We will document and let you know how it's growing.

*Editor: I like the mechanized approach to digging the garden!*

*But Ken, you just can't dig a huge hole and dump the cloves in! There's a little more finesse to planting.*



## Gagetown Garlic Festival?

**Joanne Venart of Gagetown Garlic in NB**, sent a photo of planting and reported:

We have expanded yet again and have enough in the ground this fall to keep us out of mischief for a while. The Porcelain Music is still our mainstay, as our customers really love the huge white bulbs and cloves. After seven years of growing it, we have observed that a few of them seem to be morphing and acting more like a Rocambole... exhibiting more cloves per bulb and when the scapes mature they contain much larger bulbils. Just wondering if you know of anyone else who has experienced this phenomenon? Unfortunately I did not take any pictures... next time!



Last summer we bought seven new varieties from Al Picketts in PEI and are enjoying learning about each of them. We now have a cultivar or two from each family. Lately it seems that we are making bi-annual

pilgrimages to see Al Picketts of Eureka Garlic. He truly is a wealth of knowledge about all things garlic related and very generous with his time and knowledge. When we visited him this past summer, he shared with us his instructions on how to make a Garlic Dibbler for planting. It worked like a charm! I have included a picture of one of our Plots after the dibbler. We also have more pictures on our Facebook Page "Gagetown Garlic".

Don't you worry about us getting too big too fast; the first time we expanded we doubled...with anxiety high at harvest time. Now, looking back it seems silly now, but at the time we did not know what to expect. However, now we are quite careful about how we grow... in all ways! Presentation is hugely important when one sells to the public. We are very conscientious about our garlic; we have not and will NOT EVER sell it dirty from the field. We take the time to properly clean and cure it and then we sort and grade it all before we segregate our seed stock from the table stock. Only then does it go out to our customers and markets. We were over 30,000 last year with the nine varieties we like and have upped that this fall.

We also would appreciate it if you could send us your information about starting a Garlic Festival... there seems to be some interest.

*Editor: Strange behaviour of garlic? It's interesting to have Music change to a Rocambole. I've had it the other way around, a Rocambole to a Porcelain (the story of Majestic garlic). I've also had a Porcelain change to a Turban (Ted Maczka's F3) and Gilles Nadon's TTV to TT5V. Lots of Artichokes and even a Silverskin change to Rocambole types.*

*I hope you saved the strange variants to plant separately to see what they will produce next summer.*

*You must be psychic! I've just roughed out the front page for the Winter Issue of the Garlic News, and, it's titled, "Raising the Bar on Locally Grown Garlic". It's about garlic competitions at fairs and festivals. I've attached several articles on garlic festivals to give you some food for thought.*

*Good luck on starting the first ever Gagetown Garlic Festival!*

## Garlic, Blueberries & Cherries

**Steven Reynolds** asked:

Can I plant garlic in between blueberry bushes and dwarf cherry trees? I plan to plant some around my other fruit trees but wasn't sure about the blueberry/cherry bushes.

*Editor: I know of no reason to avoid blueberry or cherry. Haven't found anything to indicate adverse reactions.*