



THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 48 Summer 2016

Some thoughts on curing the garlic harvest

July has arrived and the garlic is ready to pull. The biggest job of growing garlic is about to begin. While home gardeners find little difficulty handling their own crop, market gardeners face a much larger problem, that of reducing the workload and either getting it to market as quickly as possible or well cured for late year sales. Canadian grown garlic cannot compete with the imports on price; it can only attract buyers based on higher quality. Harvest is when the grower controls quality of the crop. There is an on going debate on just how best to carry out the harvest. Numerous opinions are offered on the method. There are likely as many opinions as there are growers and there is hardly a single, best answer.

These are just some of the important considerations:

- Curing or drying?
- Cut the tops before harvest to make it easier to get them out of the ground or leave them on?
- Clean the mud off the bulbs before or after curing?
- How to remove dried mud from the bulbs?
- Timing and method of removing roots and tops?
- Best curing method and facility?
- Hang the garlic or cure it on racks?
- Are fans needed for more airflow?
- Is supplementary heat needed?
- And, the debate goes on, and on and on.

Garlic is usually pulled before it is fully mature, while it still has a few green leaves remaining to provide for the required bulb wrappers. That means that it will continue to senesce or move nutrient from the leaves to finish the bulbs even after it is out of the ground.

“Curing” is the process of allowing the bulb to finish using the nutrient from the leaves. “Drying” is when the green stems have been cut off and the bulbs are simply dried from their immature state, with the stem cut off and the process of senescing stopped. While using a hay mower to cut off the tops may look like a timesaving shortcut, it is at best a poor farm practice, as the garlic doesn’t get a chance to finish growing. Curing is a better practice than drying when harvesting for quality.

Mud is the grower’s enemy. Growers fortunate enough to have sandy loam for their garlic patch have a much easier harvest cleaning task. Clay soils give the greatest problem. If the clay is allowed to dry on the bulbs and in the roots during curing, the cleaning problem is multiplied.

Growers faced with clay soils should always consider washing the clay from the bulbs and roots before moving the garlic to cure. Washing doesn’t mean soaking the bulbs; it means cleaning off the soil with a firm spray of clean water.

Removing roots and tops: These are separate activities that are best done at different times. Roots should be cut off as soon as the garlic is pulled to make cleaning easier. Tops are cut off a couple of weeks later after the garlic is cured. In the early years of the garlic trials, we followed the bad practice of pulling the garlic and immediately hanging it to cure. When it was ready, the roots and tops were cut and the laborious process of trying to get the mud off the bulbs and the soil out of the roots started, taking endless hours to prepare it for sale or storage. It took seemingly forever to peel the tight, partial leaves off the bulb and try to brush or shake the dried soil from the roots. After all this work, the bulbs were still never completely free of dirt.

In search of an easier method, we looked into pre-cleaning as a time saver. The method that we evolved was: “pull garlic – 1st spray wash of bulbs – cut off roots to ¼” – peel off dead or dying leaves – 2nd spray to wash residual soil from roots and leaves – sort, bundle & hang to cure”. Eureka! It worked. Not only did the whole process save over ½ of the harvesting time needed, the garlic was ready for market as soon as it was hung to cure. Buyers were willing to take the clean garlic, stems and all, and even finish the curing process themselves. To a commercial grower, such a saving is huge dollars.

Curing can be done either by hanging or on racks. It makes little difference either way. Curing should be done in a room or building that can be closed off from night dampness. Good airflow to remove moisture speeds up the process so using fans is recommended. If relative humidity is running high (most years, it runs at nearly 100% in our area in July and August), a dehumidifier is very useful. As well as removing moisture from the air, it has a secondary benefit of adding heat to the curing room.

Finally, remember that the harvest is by far the most important task in the grower’s schedule. Rushing the harvest or following poor shortcut practices can ruin a fine stand of garlic. Getting the best possible quality garlic, and obviously, the best market price, is achieved by assigning enough time to do it right. Quality is of the essence.

Editor.

BUY LOCAL, BUY ORGANIC, BUY CANADIAN

IT MAKES HEALTHY BUSINESS SENSE

The Garlic News
Connecting
The Canadian Garlic Network
Issue 48 summer 2016

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About The Garlic News

The *Garlic News* is a membership newsletter
 distributed at cost to members. It provides a
 networking forum for the sharing of garlic
 information. Started in 2004, it carries on from
 where the *Garlic Newsletter* and *The Voice of*
Garlic left off.

**Back issues are available both in single copy
 and attractive 1-year bound sets.**

For lists of articles in previous issues, go to:
www.garlicnews.ca/ or,
www.rasacreekfarm.com

The E-Garlic News

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 farmers and gardeners to grow better garlic and
 enjoy it more. Articles and contributions are
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Deadline for fall 2016 Issue is August 1

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**2016 Eastern Ontario Garlic Awards
 (Woodman Trophy)**

**The Verona Lions Garlic Festival
 Saturday, September 3, 2016**

Also, the "Longest Braid Competition"

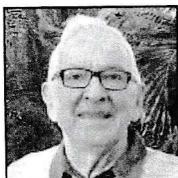
Cash prizes, ribbons, certificates and media recognition for Eastern Ontario's Grand Champion and Reserve Grand Champion. Open to all bona fide garlic growers in the Eastern Ontario region. Contact the editor if you would like to participate. Ph. 613-273-5683 or email garlicnews@kingston.net.



Longest Braid Fun Competition to mark Garlic Awards 20th Anniversary

Notes from our garlic patch

Small-Plot Organic Garlic Variety Trials: Summer 2016 update



Rain, Beautiful Glorious Rain!

Maberly, ON, June 5, 2016. I awoke at 5:00 AM to the pitter-patter of rain on the window. Jumping up to look out the window, it was true. The month long drought was over, it seemed. The trees danced in the wind and sang, soon to be joined by a chorus of frogs. The weatherman finally broke his litany of broken promises. The rain continued throughout the day, giving the trees and gardens a good soaking. The world was happy once more. Without a word of a lie, the garlic jumped a good 4 inches by the time the rain ended. The corn came up, the beans poked through and everything started to grow. There is nothing quite as beautiful after a hot, dry spell as rain, beautiful, glorious rain.

But, it was a short pleasure. Drought came right back. The next two weeks were a continuous heat wave, temperatures running at 30 to 35 deg C and the garden parched and dry.

The Leek Moth is hardy

The leek moth is hardy. It survives even the freeze-thaw cycles that we experienced this past winter. This year, I put out the pheromone traps on April 17 as we'd had two days of daytime highs, 20 deg C, even though nights were still close to the freezing mark. Well, lo and behold, the next day, each trap had 7 males caught. Checking with Dr. Mason on this, he said that they would have started flying in the late afternoon the previous day, before the temperature dropped too low. The traps showed a steady catch daily for the next week until it turned too cold again for the last week of April. New traps and lures were put out May 4, but May being very cold, they didn't appear to hatch. Then, early June, they appeared, munching away at the garlic with a vengeance. Yes, the leek moth is hardy, and a survivor.

Leek Moth Spread across Canada

I've had inquiries from western Canada about the leek moth but so far, no reports from any of the growers out west. The CFIA hasn't reported on the spread so it's up to growers to keep an eye out for them. It continues to move east and is in the Maritimes as well as in northeastern USA.

The Garlic News starts its 13th year of publication

Amazing how quickly time passes. It seems like just last year when growers at our Garlic Field Day asked me to continue producing a newsletter after my erstwhile partner in the previous Garlic Newsletter dropped the bombshell that he was selling off the assets of that venture and cancelling it. A lot has happened since that time. The Garlic News has grown and developed a loyal following of members over its first 12 years. Your articles and your letters make it good reading. Take pride in it. It's your newsletter.

Thanks for your encouragement!

Thank you to all the Early Birds that renewed their membership early. It allows me more summer days in the garlic patch, as I need to spend less time in the office.

A very special thanks to the following generous members who added extra \$\$\$ with their renewal towards the costs of producing and shipping the Garlic News:

Jim Anderson, Cec Andrus, Fred Ayer, Murray Balfour, Robert Boutillier, Michael Callaghan, Harvey Carver, Jackie Chalmers, Denis Craigen, Victor Danyluk, Stan Dafoe, Murray Davis, Orest Dubelt, Cal & Elaine Davison, Andre Deslauriers, Gregory Green, Anne Janssen, Linda Jeffreys, Bernie Karschau, Patrick Lamb, Linda Lauzon. Madonna Levesque, Beverly Marley, Dorothy & Viren Oogarah, Gregg Parsons, Bert Van Hierden, Dave Willis, Patricia Windatt, Kenneth Young, Nicholas Zrymiak.

Thank you, all. The Garlic News account is now in the black again, thanks to donations such as yours so it can absorb cost increases for the next couple of years.

Renew Your Membership Now

Membership renewal is due with this issue for members with a "-48" after the membership number on the address label. A renewal slip is enclosed. Just put it in an envelope with your cheque and mail it. If you wish to pay by PayPal or bank transfer, email me. "Early Birds" can ignore this note.

Handshake across the border

Every now and then, I get a call from **David Stern, of Rose, New York**. I first met David at the Garlic session of the Vegetable Crops Conference in Toronto in many years ago. We had lunch together and when I complained about the difficulty of getting market gardeners to grow garlic, David advised me to start a garlic festival to encourage market gardeners. His good advice has served me well. David has been a friend, a mentor in garlic and very often, my conscience, especially when he spots something dubious that I have published in the Garlic News. He has no qualms about telling me. That's what friends are for.

Garlic gardening tip: *As soon as the garlic is pulled, till or cultivate the garlic patch. Then spread a thick layer of compost or composted manure. Turn it under and immediately plant a fast-growing cover crop such as buckwheat or mustard. After a month, chop it and turn it under. There may even be time for two plantings before cold weather arrives. The compost gets the soil organisms working and the cover crop takes up any excess nitrogen to prevent it evaporating. It returns the nitrogen in slow-release form for use by the next crop.*

A senior's thought for the day:

You should learn something new every day. Unfortunately, many of us are at that age where what we learn today, we forget tomorrow. But give it a shot, anyways.

Spotted on the Internet

“Suddenly French's has become the Canadian brand of ketchup in everyone's mind”

CBC News Mar 16, 2016

Loblaw's decision to stop selling French's ketchup made from Ontario tomatoes brought out the patriotic side of Canadian consumers and forced the grocery giant to give the underdog brand a second chance. Canadians took to social media in droves to pledge loyalty to ketchup made from tomatoes grown in Leamington, Ont., a town once known for its Heinz factory before the company pulled up stakes two years ago.

Editor: This shows the power of the dollar you spend, especially nowadays when the grass roots can use the power of the Internet to drive the message home. We happened to drop into Metro the other day. The effect was obvious even in a rival supermarket. The French's display was almost empty while the Heinz brand didn't appear to have many takers despite discount pricing!

Tourism company to sell cans of sand and fog

From the Weather Network, Thursday, March 17, 2016

Just when you think you've seen it all. First there was snow for sale, then bottled air, followed by autumn leaves. Next up, a tourism company in Georgetown, Prince Edward Island will be selling cans of sand and fog.

Perry Gotell, owner of Tranquility Cove Adventures, told CBC: "People just want to take something home as a keepsake," "We have a couple of cases of sand done already - - "The cans of sand and fog will be sold at a price between \$5 and \$10. The fog will be sold in smaller quantities. They will hit the market by mid-May.

Editor: Book your trip to PEI now! If you can sell cans of sand for 10 bucks each, why bother growing garlic, with all that hard work and get only \$3.00 a bulb?

Bad Farm Practices destroy land: Cheltenham Badlands

From the Weather Network, Thursday, February 22, 2016

The Cheltenham badlands, Caledon, are located about 45 minutes outside of Toronto, Ont. This formation is the result of environmentally unfriendly farming practices that took place in the 1930s, causing the soil to erode and expose the shale rock underneath.



Prince Edward County, former home of Ted Maczka

Once labeled the Garden Capital of Canada, Prince Edward County used to provide 1/3 of Canada's canned food. If you're looking for a perfect, and affordable, weekend getaway this summer, look no further than the charming island community of Prince Edward County. This Southern Ontario gem just two hours east of Toronto offers up a flurry of to-dos that will excite any personality.

Editor: The late Ted Maczka had his garlic farm in Demorestville, a small community in Prince Edward County.

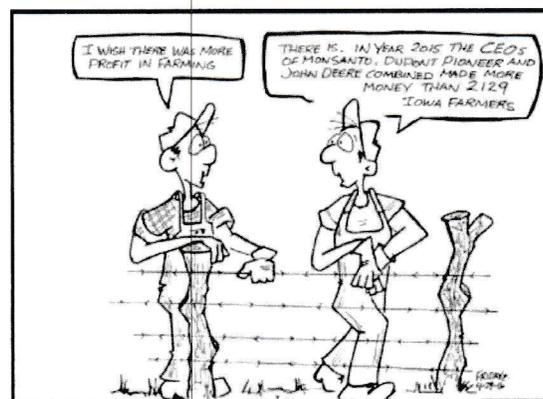
Iowa farm cartoonist fired for creating cartoon

Rick Friday has been giving farmers a voice and a laugh every Friday for two decades through his cartoons in Farm News. Now the long-time Iowa farm cartoonist tells KCCI that he has been fired. Friday announced on Sunday that his job was over after 21 years in a Facebook post that has since gone viral.

Facebook Post:

"Again, I fall hard in the best interest of large corporations. I am no longer the Editorial Cartoonist for Farm News due to the attached cartoon, which was published yesterday. Apparently a large company affiliated with one of the corporations mentioned in the cartoon was insulted and cancelled their advertisement with the paper, thus, resulting in the reprimand of my editor and cancellation of its Friday cartoons after 21 years ... I did my research and only submitted the facts in my cartoon. That's okay; hopefully my children and my grandchildren will see that this last cartoon published by Farm News out of Fort Dodge, Iowa, will shine light on how fragile our rights to free speech and free press really are in the county."

The Cartoon:



Buckwheat for Wireworm Control

Jim Capellini sent a link to a study being conducted at the Harrington Research Farm in PEI on using buckwheat to control wireworms in potatoes. Since some garlic growers have experienced wireworm damage to garlic, the study may be of interest. Go to:

<https://www.agannex.com/energy/the-buckwheat-effect>

A Garlic Year to Remember: Spring 2016 Reports

The strange El Nino weather continued into spring 2016. In the last issue and the Garlic News Supplement, I asked growers across Canada to report on their crop observations, either good or bad, over the spring and summer. When all are done, the total picture based on grower reports will form a valuable archive of this El Nino crop year. We'll publish them in future issues of the Garlic News. Spring reports are below, more on page 18. Editor.

Eastern Ontario, an early spring, then late once more

Spring came early, starting with +10 deg. C temperatures on March 7. The next two weeks saw the snow quickly disappear. Flights of ducks and geese were early and maple syrup producers were busy boiling off the sap for the golden syrup. By the following weekend, nearly all snow was gone from the woods and early plants like daffodils and rhubarb were poking up through the soil. Garlic reports started coming in. Two snow and ice storms over the spring equinox changed all that. Winter was back and the next thaw was followed by a stretch of colder weather. The early spring turned out to be a late spring after all!

Snow all gone, hard freeze in the forecast From Ron Derraugh, Mountain, ON

March 15, 2016, by phone:

My garlic is up about 2". I've decided to mulch it with straw because a hard freeze of minus 10 deg. C is coming Friday night.

Editor: Hi Ron. Mulching even now is a good idea. Garlic would usually survive the freeze-thaw cycle in March, good maple syrup weather, but this year, with the snow all gone, the tender young plants exposed to severe air temperatures would likely be killed.

Turban garlic in the lead Brett & Carolyn Smith, Roblin, ON

March 11, 2016:

The Turbans survived the winter. I predict a great garlic harvest this year! Just about all my garlic has emerged and looking good. The Turbans are looking like they are well in the lead.



Leave mulch on?

From Anne Janssen, Perth, ON

March 30, 2016:

Hello Paul. We are going away for 3 weeks on Sunday. It's a busy time of the year here and when I remove the mulch from the garlic (or at least move it away from each plant so it can pop up unhindered). Given the erratic weather and the cold that is expected, I just want to leave it as is. There is some already popping up under the hay - about an inch or so - looking good so far. Do you have any thoughts on that?

Editor: Hi Anne. The long range forecast looks fairly good with little risk of a hard frost. At this stage, it shouldn't matter much whether you leave the mulch on or pull it back. The warm rain will help thaw the ground. You should be fairly safe leaving it on.

Cold weather, no mulch? Bernard Smyth, Perth, ON February 28, 2016:

Yes this has been quite the winter. I have been trying to rejuvenate my garlic patch. I have about 25 varieties, planted in a new garden. The only condition from the special issue that I think applies to my patch is the cold weather without the ground cover. I do have straw over the cloves, but . . . We'll see. I will report back to you on how things go. **Bernard**

Southern Ontario

From Pat & Don Dimitrick, Mossley, ON

March 11, 2016:

I've had my garlic covered with straw all winter. Is it a good idea to leave the straw in place for the growing season and let the garlic come up through it? Our Amish neighbour is leaving his straw on all summer. Please give me your opinion. Won't be long now and we will welcome spring! Our snow has disappeared and the robins have appeared!!

Editor: On summer mulch: Not all growers use summer mulch. Organic practice uses it both for weed control and to keep the soil from drying out. We use straw for winter mulch. In the spring, we pull it slightly back from the plants to let the soil warm up faster - that speeds up growth - and then, push it back against the plants once they are growing. It works well. In a very wet summer, remove it to avoid soggy soil and the problems that this causes.

Saskatchewan, from Carol Maybuck, Cando, SK May 5, 2016:

I enjoy the Garlic News immensely. I grow just a few rows in my garden and share it with friends and family. I planted garlic on October 15 and was concerned about it all winter. We had a warmer than normal winter with snow and rain at various times. I don't mulch and ended up with about 2 feet of hard crusted snow. To my delight, my garlic is all up and growing well. Now, if we could only get some rain!

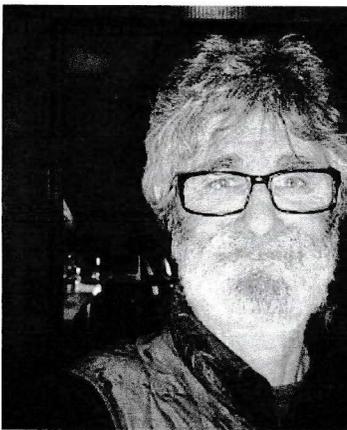
Editor: Thank you Carol. Well, that seems to have been the story from the west. The El Nino effect caused heat and drought in the western half and unseasonable cold and a late spring in the eastern half of the country staying over Canada for 5 or 6 weeks.

Prince Edward Island, from Al Picketts

And, some grumblings to go with the Ramblings!

Editor: Al's Ramblings are back. See next page.

Health poor, computer died, new computer, very steep learning curve, new keyboard, who moved the buttons? Grass growing, garlic growing, can't get reliable help, spring-planted garlic needs straw, I'll try again today to shake out some for the garlic, be still my failing heart, hope the garlic isn't too high for straw, fall planted garlic growing well, finally getting some warm weather, will this crop be better than last year? Not possible. Still have two freezers full of beautiful, top quality seed garlic that I'm selling for eating, big stockpile of black garlic. I need a people population. Life is good. **Al**



Ail Quebec News

By: Jean Lafontaine

Wherever my gaze falls there is a pressing task to perform. Summertime...

As far as I know, the French certified garlic hardly made it through last winter in Quebec, at least in the areas where there has been very little snow. In some places (like here, in St-Theophile, unfortunately),

losses are considerable. Even where they had a good snow cover all winter, the French cultivars have more yellow tips, paler leaves, and a general unhealthy look. This is particularly telling where our usual cultivars were also planted nearby. A picture is worth a 1000 words...



L. Messidor French garlic; R. Music. Both fall planted in Hemmingford (southern Quebec). Photo by J. Lafontaine.

Interestingly the result was quite the same with or without mulch. This is all the more surprising that winter 2016 was one of the mildest on record. Remember the same garlic had survived without problem in 2015, despite long periods of intense cold. Let us be wary of hasty conclusions.

For instance in the rich black soils of Sherrington where garlic is planted 5" deep at fall, the French cultivars make a much better impression, although there are some losses there too and, at the time of writing, it does look paler and less vigorous than this producer's usual varieties (Music and German White).



Fall planted Messidrome French garlic in Sherrington, QC

Yet, the French garlic planted this spring grows fast and looks pretty good, only 6 weeks after planting...



Arno French garlic spring planted April 18, Sherrington, QC

When this garlic arrived from France last September, it came with two unknowns: Will it survive winter? How will it be affected by *Fusarium*? As you may remember, part of the stock we were sent was covered with the fungi. We now know about survival. The *Fusarium* question in the next issue!



Al's Ramblings: Peculiarities in the 2015 crop

By: Al Picketts

As I planted the Jumbo Elephant garlic cloves on May 4, 2015, the snow was still deep along the north edge of the field thanks to the single rows of spruce trees with their ability to comb snow out of the constant wind all winter. The Porcelain garlic varieties, planted in October, were very near these trees and thus still had over a foot of heavy snow covering some of these garlic varieties. As a result, the Porcelains were at least two weeks behind the other varieties to emerge in the spring. By August the Porcelains that were under the May snow matured to a noticeably smaller size when compared with their bare cousins. However, all considered, the vast majority of the Porcelains, as did all the other types of garlic, grew to be the best crop of garlic I have ever seen. There were lots and lots of beautiful, large bulbs of the healthiest garlic any grower could hope to harvest.

The spring planted Elephants and Turbans all grew as rounds as expected. I plant these types in the spring for that very reason. The rounds are harvested in July or August, let dry and planted in October to produce the largest bulbs possible for harvesting the following year.

Also, in year 2015, I noticed a peculiarity in some of the spring-planted Purple Stripe Marbled and Porcelains. There seemed to be many plants with two, three and even four scapes growing from a single bulb. * I didn't notice any of these multiscape plants in the fall-planted garlic or in any of the other spring-planted types. Nevertheless, the spring-planted garlic grew to be very respectable, eating-quality garlic that got bought up quickly by garlic lovers hungry for fresh garlic in late July and early August. As always, garlic customers express their dislike for the imported garlic found in all the major supermarket stores. They never complain that my price is more than double the imported stuff.

Paul Pospisil has written many times that we cannot compete with the imports for price but we can blow them clear out of the water with quality and this is so true. I don't consider the imports as competition. Those who want cheap, poor garlic are welcome to it.

Editor: Multiscapes are a yet-to-be-explained phenomenon of garlic. See also Karen Poce's report on page 14, Spring 2011 Issue for more on this.



Tales of the Stinking Rose from the Wild Rose Country

A Season at the Opera

By: Liz Tobola

A local garden club fellow member asked me for some seed garlic. My first thought is no as is all the other requests this last few years. Reason being as I don't trust the seed. It's been challenged with so many soil-borne fungus and I cannot possibly infect anyone's garlic patch with such a thing. I do not really know what's going on but I keep losing good seed stock every year.

This spring, 2016, has been the worst so far for loss, many to waxy breakdown. My gut feeling is the Alberta flood of 2013 was a major contributor.

Back to the Opera: Francis and her husband Uwe sang opera around the world and are members of our local garden club. Retired, they have a beautiful acreage and love garlic. Uwe 'won' our Christmas gift exchange of a shaker of OMA's Gourmet Garlic powder (oh, I laughed as he told everyone it was just another jar of jam...he was so excited, didn't want anyone stealing his prize).

I decided to elect Francis as OMA's surrogate mother and she's agreed. 9 healthy cloves plus another 9 for her use were planted miles away. I've instructed opera singing to be amongst their care.

Why 9 cloves? I started with 9 cloves back in 2004. Mom (Oma to my children) gave me some garlic bulbs that dad had been growing in their Hamilton, Ontario backyard since the mid '80's. He'd gotten them from a Russian friend a customer of his Mike's Barber Shop at 1243 Main Street. Someday I am hoping someone's memory will trigger that it was their relative and will shed light on the garlic's prior history.

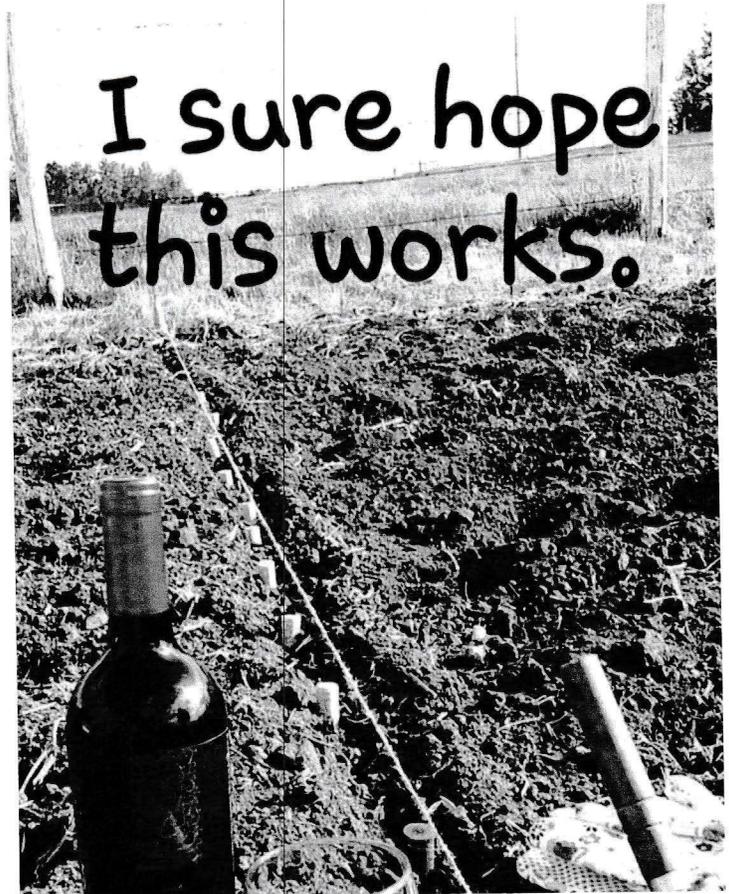
I was quite honoured in April when a local blogger wrote an article and shared her recipe after being inspired by the dehydrated garlic I gave her. You can check out Wanda's post here: bakersbeans.ca/spinach-artichoke-dip. Wanda is well known with local restaurants and foodies.

If you have any questions or comments you can get in touch with me various ways: (403) 601-2642, email: OMAsGarlic@platinum.ca, twitter: [@OMAsGarlic](https://twitter.com/OMAsGarlic), facebook.com/OMAsGourmetGarlic

"Thanks Paul! Yes, we had rain last night, finally a decent rain...I was willing it North! We do need rain here but Fort Mac needs it more. The weather has finally cooled again too. This April and May so far are unbelievably hot and extremely little moisture." Liz.

Editor: Liz is coming to our Field Day here in Eastern Ontario this year. We're looking forward to more tales from the Wild Rose Country.

Liz grows more than just garlic in her garlic patch!



Andrew Garlic Festival

Held annually on Thanksgiving weekend. Celebrating our 18th Year

Featuring:

Huge Farmer's Market	Pansake Breakfast
Bench Show	Perogy Dinner
Entertainment on Stage	Hay Rides
Amazing Garlic Race	Beer Gardens
Children's Activities	Car Show
Audience Participation Contests	Silent Auction
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OCTOBER 8, 2016
ANDREW, ALBERTA

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The Andrew Garlic Festival is a unique Ukrainian celebration of true western farm spirit. Andrew is a village in central Alberta a short distance northeast of Edmonton. Andrew is most famous as the home of the world's largest duck roadside attraction, part of the Giants of the Prairies. If you're travelling Alberta this year, it's worth a visit.

Our Featured Urban Gardener from Ottawa Denise Gaulin

By: Denise Gaulin



Thank you is for your nod to "Urban Gardening" on page 4 of the Spring 2016 newsletter. I'm one of those people.

I moved to Manor Park in Ottawa in 2003 and my Dad built brick, raised beds from recycled materials. We compost all we can in the two city black boxes and supplement with mushroom compost. In the fall, I sow buckwheat or fall rye as green compost. I typically do not mulch, as slugs are a problem.



Two raised beds in back yard

And it is all fun, though my back may complain at times! Second, thank you is for giving us a forum to share our garlic growing experiences.

Here is my first report. I sowed my saved cloves in late November 2015, along the north side of one of my long raised beds. The garlic barely poked through the soil before the snow came.



2015 garlic harvest

I was concerned that it would rot... Once the snow cover was established, it stayed till March 31st precisely! April 1st melted the rest of the bank of snow and the garlic started to grow with a vengeance. The plants seem happy despite the fact that a few heaved out of the soil and the yo-yo weather so far this spring.

I do have a problem with the leek moth and I do inspect as much as I can to minimize infestation. It varies from year to year. I have covered the garlic with row covers some years. Once the garlic is too tall, I have to take the covers off. Keep up the good work!

Editor: Well, done, Denise. For our readers, Denise, in her other life is a certified Cranio Sacral therapist with the Upledger Institute. She works at the Orthotherapy Centre on Saint Laurent Boulevard in Ottawa. Her photo at the top is taken from the staff photos of the Centre's website. Denise has promised a picture in her garlic gardening uniform as well!

A dozen bouquets of garlic to Ail Quebec!

Once in a while, some unselfish and dedicated farmers get together and form an organization that will truly help their membership. The fledgling garlic industry in Canada has been poorly represented for years, with little positive help and has struggled on trying to fill a need in our food supply system.

As farmers know, the farm community is inundated with plethora of farm organizations and associations. All profess to represent farmers, but when you cut to the quick, you discover that many operate primarily for the purpose of collecting fees from the members to benefit their central body and do little to help farmers they claim to represent. Ail Quebec is developing into the kind of organization that will benefit garlic growers. Having followed it from its birth in January 2013 barely three years ago, to the thriving farm organization that it is today, I believe that this group is on the right track to helping the garlic industry to grow. In my humble opinion, they are doing it right.



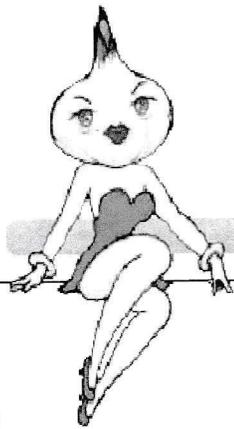
Photo credit: Ail Quebec website

Ail Quebec organized from the bottom up, with 11 regional chapters from every part of Quebec and even one from adjacent New Brunswick. They registered as a non-profit corporation to provide legitimacy and transparency, working initially with a temporary Board of Directors. Within a year, a founding meeting was held at which the first Board of Directors was elected. At the same time, the volunteer organizers put emphasis on helping member farmers with information, research projects at member farms, solving problems encountered by farmers in the growing of garlic and much more.

Ail Quebec recently provided me access to their website 'l'Espace membre' page. Reading through the vast amount of educational information that is provided to their members, I was nothing less than amazed.

A dozen bouquets of garlic to Ail Quebec and to President, Denis Dalpé and the Board of Directors on a fine garlic growers' association. You have the organization that will encourage and build a successful garlic industry.

Garlic growers in other parts of Canada considering forming a growers' association would be well advised to look at the Ail Quebec model on how to build an organization. They have done it right. Editor.



Garlic Connections

Start your day the growing way

Just South of Algonquin Park

Weather or not? Despite this year's weather roller coaster, we are seeing record garlic growth of very healthy and abundant plants here in the Highlands!

The weather may not be tough, but the times still are when trying to host annual events. Volunteer shortages, MTO's ever tightening regulations on traffic, parking etc., for ever growing events; as well as the jammed packed schedule of weekend events vying for their market share and the sometimes distracted attention of customer and consumers alike, make putting together a successful and progressive event more than just a challenge.

Our 9th Annual Garlic Festival has stepped up to the plate to deliver to both participants and garlic hungry crowds alike by partnering with a unique local foods community hub.

Abbey Gardens brings the added attraction of a *2-acre market garden, local brewery, custom roasted coffee, ponies, chickens, bees and so much more!*

Add garlic to the mix and you have a sensational pairing and sharing of food, fun, and all manner of a vibrant gathering space...something for everyone!

Watch the HCGGA and Abbey Gardens facebook pages respectively to stay up to date on the progress to the hottest garlic festival yet!



9th Annual Garlic Festival

Sunday, August 28th 2016
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Partnering in Action!

To contact the Haliburton County Garlic Growers Association: Visit website:
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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



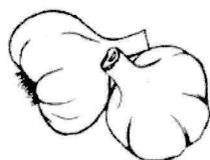
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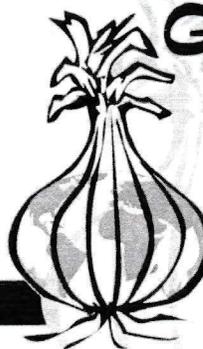
Thanks to some of our great members:

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.rasacreekfarm.com/resources/the-garlic-news

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Think about it.

If local garlic is to compete on the Canadian market, it must compete on the basis of higher quality, as it just cannot compete with the cheap imports on price. Dirty or badly presented garlic just doesn't make it.

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THE GARLIC PRESS

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\$30.00 per year, extra lines, \$10.00.

¼ Page ad: \$30.00 per issue, \$100.00 per year

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Your ad includes referral service to customers looking for garlic, at no additional cost to you. A business card seen year round keeps your farm in the mind of the buyer, every time they see it.

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Featured Garlic Contest*** Recipes

Garlic News Cookbook Recipe Contest***

Members are invited to enter our Garlic Recipe contest. The top recipes sent in will be featured, along with their creators, in the 2017 Garlic News Cookbook.

Recipe categories: Appetizers, Main Courses, Desserts, Snacks & Condiments, and Roasted Garlic. Please use the Garlic News format to submit your recipe. You may enter two recipes per category for a total of 10 maximum. No recipes pulled off the Internet, please.

*Oh, yes, you can try the 3 star ***recipes and vote on the ones you really like. Just send in your comments.*



Chocolate covered garlic bonbons*** (Dessert)

From the garlic guru's kitchen

With garlic festival season coming up, chocolate garlic treats are a sure hit with festival visitors so be sure to have some for sale at your vendor stall. According to anecdotal evidence, Eleanor Roosevelt, the First Lady in the White House not only ate them herself but also served them to guests at official functions. Another version of this recipe submitted by Evelyn Holowaty was published in Issue #1 of the Garlic News.



Ingredients:

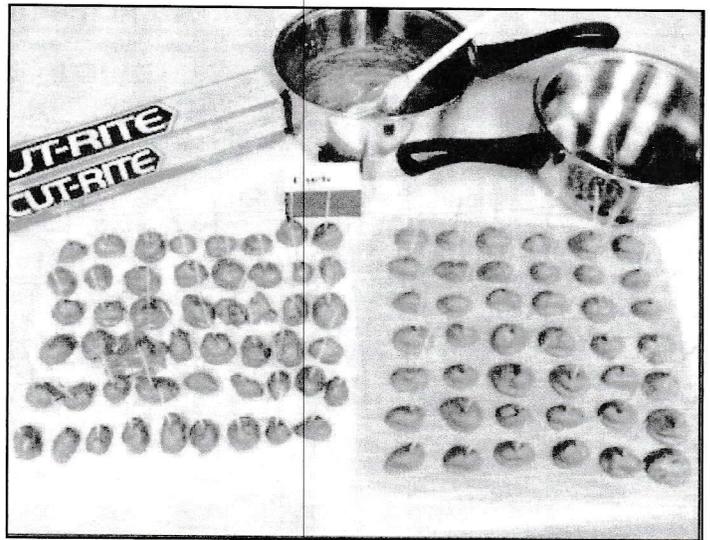
24 peeled garlic cloves from Rocambole garlic
About 1/2 lb. of coating milk chocolate wafers
Toothpicks
Shredded coconut or crushed nuts (optional)

Method:

The method is quite easy but takes a bit of practice to get it just right. First, peel some garlic cloves and cut off the basal plate. Cloves from Rocambole garlic are ideal as they are not too large and have excellent flavour. If you must use Porcelain cloves, cut them in half lengthwise. Heat the milk chocolate in a double boiler saucepan.

Slightly soften the cloves in the microwave before you coat them. The garlic should not be mushy soft but have a bit of a crunch when you bite it after coating. Stick a toothpick into each clove, and then dip in the heated chocolate to coat it completely. While still soft, coat the chocolate with nuts or coconut and put on wax paper to cool (optional). Keep refrigerated and use within a few days.

Serves 8. Three bonbons per person is a suitable amount to finish off a multi course dinner. For festival sales, package in clear cellophane wrap and keep chilled with ice packs.



Use a double boiler when heating chocolate. It provides a controlled heat to prevent the chocolate from burning to the pan.



Spring Green Garlic Soup*** (Main Course)

From: Karen Poce

This Italian soup really takes me back to my roots. I like to think of my peasant ancestors slowly stirring this soup after foraging for garlic greens, dandelions, arugula, fresh eggs and crusty bread. The bonus, when you are a small plot garlic grower is you always have stray garlic that magically grows around your fields. These are young garlic plants that have yet to form garlic cloves.

Ingredients:

2 cups of stock
8-12 garlic greens, cleaned and cut up
Handful of Arugula
4 fresh eggs
Salt & pepper
Day old crusty bread sliced or cubed
Grated parmesan/asiago or Romano (or all three!)

Method:

Harvest, wash, take outer green skin off, cut off green leaves and trim the root then cut up into 1" pieces. In a medium saucepan boil stock and garlic greens, simmer for 5 minutes. If you use fresh dandelion, throw in now to boil. When you can smell the soup it's time to crack an egg in a bowl then slowly pour into soup, then simmer. For soft eggs simmer for 6 minutes, for harder eggs close to 10. This soup is very forgiving, so feel free to throw whatever you have in to the mix! Veggie or chicken stock, crusty bread or croutons. Parmesan or asiago cheese. Peppery Arugula or bitter dandelions. Remember you're a peasant! Meanwhile in a large soup bowl layer your crusty bread, cover with arugula and cheese. Carefully remove eggs and place on top of bread, and then pour the greens and soup over eggs. Add salt and pepper, Mangia! Serves 2.

Editor: What an excellent use for all that rogue garlic that appears all over the garden every spring! A soup worth trying.

So what is an “Entrée” anyways?

From the Garlic Guru's kitchen

Travelling in Europe, whenever we looked at a menu, the word “Entrée” invariably appeared above the appetizers. In Canada, restaurants often use the same word to describe the main course. Why?

The word, “entrée” is a French word meaning “entrance”. It also refers to types of dishes. In French cuisine as well as in the English-speaking world, except for the United States and parts of Canada, it is a dish served before the main course or between two main courses of a meal.

The American Merriam-Webster dictionary gives the definition of the word as “the main course of a meal in the United States”. American usage, spelling and meanings of words are different from other English-speaking countries. My time worn 50-year old Oxford dictionary, once the bible for English teachers, defines “entrée” as “the dish served between fish and joint”. When I googled the current version of the Canadian Oxford, much to my dismay, they have bent to American usage and now define “entrée” as “*British*. A dish served between the first and main courses at a formal dinner”. Nothing is sacred anymore!

So where does that leave us poor Canucks? Well, don't worry about it. It's more important to check whether the meal has garlic in it, and if it does, than ask whether the garlic is locally grown or that cheap imported junk. You know the one I mean. That's our “entrée” to good eating!

Sometimes the guru goofs, too!

In Issue #47, I erred twice. I mentioned Garlic Butter but didn't provide a recipe, so, it's included here. The other error was lobster, assuming that fresh live lobster is the only way. Yes, I realize that most folks can only get frozen lobster tails in the supermarket so ‘how to handle frozen lobster’ is included as well. Since its BBQ season, the grilled lobster is the way to go. Surf n' Turf, anyone?

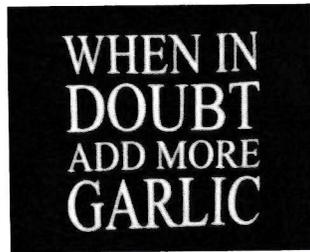
Simple Garlic Dipping Butter

Ingredients:

½ cup unsalted butter
1-cup extra virgin olive oil
3-4 cloves of garlic, more if desired
1 tsp. dried basil
1 tsp. dried oregano
Salt to taste (optional)

Method:

Melt the butter in the oven. Crush and mince the garlic cloves into a fine paste. Mix the melted butter and garlic paste to make a spread or mixture. Add the basil, oregano and olive oil and whisk thoroughly until the mixture is smooth. Add salt to taste. Reheat, place in small dishes and use to dip morsels of lobster in it during meal.



Grilled Lobster Tails

First, you need to thaw the frozen lobster tails. (See Recipes Issue #35). Let them thaw in the refrigerator 24 hours before cooking. Lobster will thaw faster if placed in a plastic bag and immersed in water while in the refrigerator. Cooking un-thawed tails will result in tough meat.

Ingredients:

1 or 2 lobster tails per person
Fresh lemon wedges
Hot Garlic Dipping Butter

Method:

Insert point of kitchen shears between the meat and the hard shell of the thawed lobster and cut the shell down the soft underside of the back, leaving tail fan intact. Loosen the meat from the shell by lifting the uncooked tail. Preheat BBQ to medium high. Grill lobsters cut side down about 5 minutes, until the shells are bright in colour. Turn the tails over and spoon a tablespoon of garlic dipping butter onto the meat. Grill for another 4 minutes, or until the lobster meat is an opaque white colour. Don't overcook the lobster or it will get tough. Serve with lemon wedges, fresh steamed vegetables, Garlic Dipping Butter, and, for the hungry ones, with grilled steak as a Surf n' Turf meal.

Grilled Steaks for Surf n' Turf

The cut of meat for a steak is a very personal choice so you can use whichever one tickles your palate the best. You can marinate the steaks beforehand if you'd like, but I prefer just a plain steak with a sprinkle of garlic salt and pepper.

Ingredients:

1- 4oz. grilling steak (tenderloin), cut thick, per person
Garlic sea salt & fresh ground pepper to taste

Method:

Preheat BBQ to high. (If you are grilling both steaks and lobster, use one side of the BBQ on medium for the lobster and the other side on high for the steaks). Start steaks first as they will take a bit longer. Sprinkle the steaks lightly with garlic salt and pepper. For thick steaks and medium doneness, grill over high heat 6 minutes on first side, 4 minutes on second side.

Remove from grill and serve with lobster tail. Enjoy!

A rough guide to steak grilling times

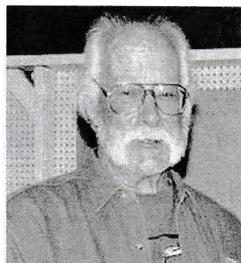
Masters of the BBQ do it from experience but here's a rough guide for the not-so-experienced patio chef using a meat thermometer to check centre of the steak. Approx. times are given as well. Based on tenderloin steaks cut 1” thick. With practice, you'll get them perfect for each guest!

Rare:	130 to 135 deg. F.	Grill 4 minutes per side.
Medium Rare:	140 deg. F.	Grill 5-5 1/2 minutes per side.
Medium:	155 deg. F.	Grill 6-7 minutes per side.
Well Done:	165 deg. F.	Grill 8-10 minutes per side.

The Harvest & Post Harvest Handling of Garlic

By: David Stern,
Rose Valley Farm, Rose, NY

Editor: This excerpt is taken from a talk given by David Stern in March 2013 to a group of organic farmers and gardeners in Maine. The talk covered numerous aspects of organic garlic production but this portion of the talk is appropriate to the harvesting period.



The harvest: After June 21 you can stop cultivating. If growers pull one garlic bulb every week between June 22 and harvest, they will see the bulb double in size each week for four weeks. If garlic is left in the ground longer, it will eventually grow out of its skin, and the bulb will bust open. Harvest garlic when you start to see a gap right around the stalk, the second or third week in July. Most of us are digging on the early side to ease cleaning. If you have good, intact leaves, it's much easier to clean by pulling back the outside leaf. "Softnecks are normally dug the first or second week of July but the only way to tell if it's ready it to dig one, cut it in half and put in spaghetti sauce!" Nothing above the ground, e.g., one-third of the leaves turning brown, will tell you when to harvest, said Stern, as drought, disease and other factors like cultivation damage can affect above-ground growth.

If you have been irrigating, stop two weeks before harvest. Garlic can be dug with a fork, under cutter, potato digger, root digger, middle buster, moldboard plow or other equipment. If the crop was mulched, harvest methods are limited, because mulching material gets caught on the edges of bed lifters, and the resistance makes the bed lifter climb and cut the garlic in half.

If you use a potato digger, David Stern recommends sewing burlap to the chain so that the garlic doesn't fall through.

He strongly recommends setting up simple plywood tables in the field. There's no other time you're going to lift garlic and have chance to look at it. After a row is lifted, put the garlic in bushel baskets, put it on the table and grade it. If roots are brown, weak and not vigorous, cull that bulb. Cull anything that is diseased, damaged or irregular. Save any large, beautiful bulbs for seed stock for the following year. He says, "Sell everything in the middle."

All garlic for seed stock at Rose Valley Farm is hung from barn rafters.

Garlic can be washed so that it's clean for market, as long as it's kept in the sun on racks in high tunnels. The internal temperature of the garlic must be kept below 121 F to prevent the physiological process called waxy breakdown, which causes cloves to turn from white to yellow. Garlic kept at 120 or below will be fine.

Crystal Stewart, Regional Vegetable Specialist at Cornell University is looking at six post-harvest treatments and combinations of treatments:

- Trimming roots flush with the basal plate while the garlic was still moist.

- Trimming tops to 6 inches long with a sickle-bar mower in the field.
- Washing with a garden hose and nozzle (not a power washer).
- Curing in a high tunnel under shade cloth and with ventilation fans.
- Curing in an open-air structure without supplemental heat.
- Leaving roots and tops un-cut during curing.

Results from the first year showed that garlic in high tunnels dried an average of three days faster than in open-air structures, and no tunnel-dried garlic showed damage from that treatment. Also, garlic dried in high tunnels had tighter, less discolored wrappers at one site.

Trimming tops in the field enabled a speedier harvest and reduced space taken up and moisture in the drying area, but bulbs with cut tops weighed slightly less – enough to make a difference of \$1,600 over 10,000 bulbs sold at \$8 per pound. However, losing 20 percent of that crop to *Botrytis* due to poor storage would cause greater losses.

Washed bulbs looked very good at first but became more discolored than unwashed garlic during drying and curing – and had slightly more disease. After hosing it needs to be dried well; he said they would look at washing again next year. This study will continue for another year.

He showed a rough design for a tulip-garlic bulb dryer. Garlic is put in bushel crates on a pallet, and the sides of the setup are wrapped in plastic. A fan blows air in through the bottom pallet, and another fan blows air across the top of the crates, drying the crop in two days. This could be a portable set-up, moved from farm to farm. In humid, wet summers, a little heat could be added to help drying. For short-term storage, he recommends hanging garlic in barns.

Long-term storage is very hard. Garlic needs to cure and then be kept at a constant temperature of 32 F and constant relative humidity of 65 percent.

Small, unmarketable bulbs can be planted 8 inches apart in a furrow in the fall. In spring, each clove will send up green shoots. Once they're 8 to 10 inches above the ground, cut them off with a sharp knife and sell two or three bulbs worth of garlic greens in late April for about \$1.25. They make a great addition to sauces. The greens grow back and can be cut again two weeks later and a third time after that. David calls this "selling the oink." By the fourth harvest, the greens are too woody to use.

Likewise, small cloves can be put in a trench, about 1 inch apart, without worrying about the orientation, spacing or fertilizing, to grow garlic scallions. These are easy to clean with a high-pressure stream of water.

The Canadians looked at mechanical removal of scapes. When they tried, they also removed leaves. Loss of one leaf reduced yields by 17 percent; loss of two leaves resulted in a 33 percent loss.

2016 Garlic Festivals Across Canada

British Columbia

2016 Salt Spring Music & Garlic Festival *(see page 17)*

August 6-7, 2016, Salt Spring Island

Neale Smith, Ph. 250-221-1195

Email: nealesmith2905@gmail.com

Website: <http://saltspringmusicandgarlicfestival.com>

Grindrod Garlic Festival

Sunday August 21, 2016, 9:00 am- 4:00 pm

Grindrod Park, Grindrod, BC

Gabriele Wesle, Ph. 250-306-6582

Email: greencroftgardens@mybcdc.ca

Website: www.greencroftgardens.com

South Cariboo Garlic Festival

August 27-28, 2016, Lac la Hache, BC.

Email: info@garlicfestival.ca

Website: www.garlicfestival.ca

The 24th Annual Hills Garlic Festival

Sunday September 11, 2016. 10:00 a.m.- 5.00 p.m.

Centennial Park, New Denver, B.C.

Ph. Paula Shandro, 250-358-2774

Email: coordinator@hillsgarlicfest.ca

Website: www.hillsgarlicfest.ca

New for 2016! Garlic Festival At Hester Creek

Planned for October 1, 2016 at the Hester Creek Winery, Oliver, BC. No details available.



Alberta

18th Annual Andrew Garlic Festival *(see ad on page 7)*

Saturday October 8, 2016

Andrew Community Centre, Andrew, Alberta

Ph. Carri Hrehorets, 780-896-3902

Website: <http://www.andrewagsociety.com>



Manitoba

Pembina Valley Honey Garlic & Maple Syrup Festival

Friday & Saturday, September 9-10, 2016

Manitou fairgrounds, Manitou, Manitoba

Ph. Municipal Office 204-242-2838

Website: <http://www.rmofpembina.com>



Ontario

17th Annual Carp Farmers Market Garlic Festival

August 13-14, 2016

Carp Farmers Market, Carp, Ontario.

Email: info@carpfarmersmarket.com

Website: www.carpfarmersmarket.com

9th Annual HCGGA Garlic Fest *(See page 9)*

Saturday, August 28, 2016, 10:00 - 4:00 p.m.

Abbey Gardens, 1012 Garden Gate Drive.

Sponsor: Haliburton County Garlic Growers Association

Contact: Sheila Robb, 705-489-4201

Email: robbsheila@gmail.com

Website: www.haliburtongarlic.ca

25th Annual Canadian Garlic Festival

Sunday August 27, 2016. A celebration of Ukrainian food at Ukrainian Seniors Centre, Sudbury.

Mary Stefura or Mike Sharko, 705-673-7404.

Email: garfest@cyberbeach.net

Website: www.canadiangarlicfestival.com

Verona Lions Garlic Festival *(see ad on page 17)*

Saturday, September 3, 2016, Verona, Ontario.

“Hosting the 2016 Eastern Ontario Garlic Awards”.

Contact Wayne Conway, 613-374-3807

Email: wayne.conway@sympatico.ca

Website: www.veronalions.ca/

Perth Lions Garlic Festival

August 13-14, 2016

Perth Fairgrounds, Perth, Ontario

Website: www.perthgarlicfestival.com/

Garlic is Great Festival *(see ad on page 17)*

Saturday August 20, 2016, 8:00 am to 1:00 pm

Newmarket Farmers' Market, Newmarket, Ontario.

Ph. 905-895-5193 Website: www.newmarket.ca

Stratford Kiwanis Garlic Festival

Saturday & Sunday, September 10-11, 2016

Sponsor: Kiwanis Club of Stratford & GGAO

Email: info@www.stratfordgarlicfestival.com.

Website: www.stratfordgarlicfestival.com.

Toronto Garlic Festival

Sunday September 18, 2016, 9:00 a.m. – 5:00 p.m.

New Location! Artscape Wychwood Barns, Toronto

Contact: Peter McClusky, Ph. 416-888-7829, email:

Peterm@TorontoGarlicFestival.ca

Website: TorontoGarlicFestival.ca

Niagara Garlic and Herb Festival

Saturday & Sunday July 9-10, 10:00 a.m. to 6:00 p.m.

Niagara Essential Oils & Blends Stone Rd Farm

Niagara on the Lake, Ontario

Contact: events@neolavender.com

Website: <http://www.neobevents.neoblavender.com>

Eastern Ontario Garlic Festival

Sunday, August 28, 2016, Lamoureux Park, Cornwall, ON.

Contact: Brenda Norman, Kozroots Garlic & Herbs Farm

& Community Empowerment Projects, 514-867-6222

kozroots@gmail.com



Quebec

10th Ste-Anne-de-Bellevue Garlic Festival *(ad on page 17)*

Saturday August 27, 2016, 9:00 a.m. to 4:00 p.m.

Ste-Anne Farmers market, Ste-Anne-de-Bellevue, QC.

Website: www.marchesaintanne.ca

Email: marchesteanne@gmail.com

Fête de l'ail at Jardin Botanique, Montreal, September

Dates & details not announced.



AUGUST 27, 2016
9 AM TO 4 PM



Garlic Festival de l'Ail

Sainte-Anne-de-Bellevue
10TH EDITION!

Quebec's Premiere
Garlic Festival
 BIG 10th Anniversary
 Local, organic garlic
Huge farmers market
 Garlic Workshops,
 Contests, Prizes, Music!
 Awesome Meals!
 Free Parking -
 John Abbott College
 with shuttle!
 Free Admission!

Enjoy informative workshops by
 our lineup of
 experts including Author & TV
 Host, **Liz Primeau**, and
Dan Brisebois, of
 Toume-sol Cooperative Farm.
 Dan's Workshops:
Growing Great Garlic

& Garlic
 Tasting
 101!



<https://www.facebook.com/festivaldelailSteAnne>

August 6-7, 2016

SATURDAY FROM 10 AM - 9:30PM
 SUNDAY FROM 10 AM - 9:30 PM

THE PARADISE WITHIN FARM, 255 MUSGRAVE ROAD,
 SALT SPRING ISLAND, B.C.

Salt Spring Music
& GARLIC FESTIVAL

Come & Join Us
 for Great Garlicky Food
 Great Music and Great Fun!



ADMISSION \$40 / 1 DAY, \$75 / 2 DAYS

KIDS UNDER 12 FREE

NO PETS PLEASE

www.saltspringmusicandgarlicfestival.com



GARLIC IS GREAT FESTIVAL

Saturday, August 20, 2016

8 a.m. to 1 p.m.

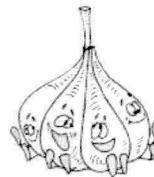
Newmarket Farmers' Market,
 Newmarket Riverwalk Commons,
 200 Doug Duncan Drive.

Cooking Demo's
 Garlic Vendors
 Seminars &
 Entertainment!



www.newmarket.ca/events

10th Annual
Verona Lions Garlic Festival



September 3rd, 2016

9:00 AM to 2:00 PM

4504 Verona Sand Road, Verona, ON
Parking Free, Admission by Donation

Fresh Local Garlic
 Vendors with a Wide Variety of Products
 9 Hole Mini Golf
 Verona Express Train Rides
 Fantastic food
 Great for the Whole Family

Information: 613-372-5432
www.veronalions.ca

No Pets Permitted on the Site

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

A Garlic Year to Remember: Calls & letters

(Continued from page 5)

Northern Ontario, a late spring & freezing risk

From Wayne Davey, New Liskeard, ON

March 30, 2016, by phone:

I planted my garlic October 7-21 and put on a heavy mulch of straw. Snow was late coming but nothing sprouted. Then we had lots of snow over the winter. Two days ago, there was still a foot to 16" of snow on the garlic beds. It gets warm in the day and then drops to minus 5 or minus 10 at night. We're getting heavy rain and it calls for a heavy freeze on the weekend. The garlic could get killed. The Cuban garlic is adapting and doing well. As I said before, I don't rotate my garlic but right after harvest, I spread a heavy layer of composted manure and plant mustard. By planting time, the soil is very good again.

Editor: Thank you, Wayne. I'll wait for your update.

For our members, a note on compost: There is a great benefit to adding plenty of compost to the soil. The microbes in compost are effective in destroying diseases so if you're not bringing more in with infected seed, Wayne's methods will keep the soil quite well balanced and disease-free. Organic methods do work.

Ice coated garlic

From Bob Boutillier, Acton, ON

March 29, 2016:



It sure has been a wild winter ride. I'm located about 1/2 hour north west of Toronto. My garlic is all in raised beds, planted about 4" deep and in soil made up of triple-mix and mushroom compost. I planted in October and about 50% popped up in November. When we hit the February warm spell, all the mature bulbs were up about 3-4 inches. Then we went from +16 to -30 overnight and for about 4 days. We've had almost no snow. I would say that at most the gardens were covered by about 6 inches of snow for maybe 3 weeks. The rest of the time they were bare. Not even mulch. By the first week of March, everything was up, including the 1 year olds and the bulbils. Then Easter hit with its ice storm. That was just last weekend. Now after the melt, everything is still growing and looking great. No visible losses. Hardy stuff.

Editor: Poor garlic! Did you bring out a little blanket out to cover their poor little frozen noses? Let me know later whether the freezing killed any of them off.

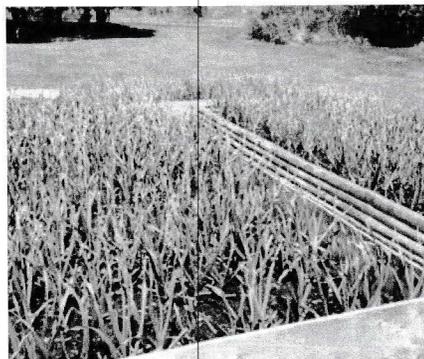
Southern Ontario had a serious ice storm March 25 with more than 75,000 customers without power.

Ice coated garlic, none the worse for wear

From Bob Boutillier, Acton, ON

Follow up May 13, 2016:

I'm happy to report that for as strange as the winter was, my garlic appears to be none the worse for wear. Hope all your other readers are as luck as I was. Sincerely, Bob.

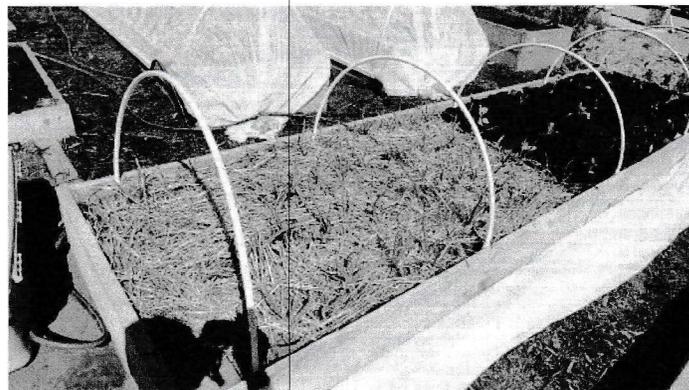


Editor: Just shows you that garlic is a hardy survivor.

David Milne: Garlic in the Yukon

May 13, 2016:

Hi Paul. I am writing from the Yukon. My sister Deb, who lives in Perth sent me some bulbs from your farm last summer for me to use as seed stock in my raised beds. This is my first attempt at growing garlic. The results look very promising. I planted in mid to late Sept (I don't know the exact date) and covered with straw. We had an early spring and as a result the garlic started showing in early April. I have attached two photos from May 13. We are in the midst of a warm spell that has spurred everything on. Two thirds of my garden is under Agribon material hoops, including the garlic for now.



We are still getting below freezing some nights. Garlic planted includes Chiloe, Northern Siberian, Wettergren and an unknown from an organic farm near Kelowna. I'm looking for an additional varieties this fall.

Editor: Too many letters and reports to fit. We just couldn't include all the excellent letters, pictures and reports into this issue. It looks like I'll need to work on a "super size" issue for the fall. The information is too good not to share it.