

THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 7 Spring 2006

Scaping time will soon be here!

Scape, pron: (skāp), n., v.t., v.i., scaped, scaping.

n. 1. Bot .a leafless peduncle rising from the ground.

2. Zool. a stem-like part, as the shaft of a feather.

Scape, v. t. & i. **imp.** to remove scape from plant.

n. **Scaping.com.** the act of removing the scape.

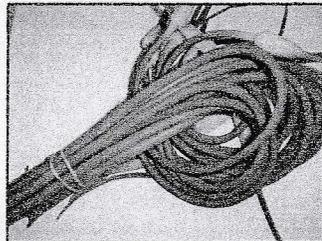
Archaic. escape. Latin scāpus, stalk, perhaps from Greek skāpos

Some growers also call scapes “garlic flowers”.

Why Remove Scapes?

1. To enable the plant to send its energy to bulb formation, thus producing a larger bulb.

2. Scapes are a delicious part of the garlic. They can be harvested and used as a vegetable or sold at market.



Scapes bundled for market

How to Remove Scapes

Grasp round stem of scape between thumb and forefinger where it emerges from the top leaves and remove it with a light snap. If picked at the right time, it is crisp and brittle.



Repeat the scaping several times over a week and a half, as scapes do not form uniformly on all plants.

Depending on variety and maturity, scapes weigh between 40-60 per lb. Two people working as a team can scape and bundle about 50-75 lbs per hour. For market sales, make convenient bundles of 15-20 scapes, about 3 bundles per lb. Manual scaping by the snapping method is recommended as cutting with tools or machinery damages the leaves. Removing even one leaf robs the bulb of the stored energy it contains and results in a smaller bulb.

John Zandstra of Ridgtown College conducted leaf removal trials in 2000 to simulate the use of machinery for mechanical scape removal in order to determine effect on yield. He determined that, “garlic yields were dramatically reduced – by removing only 1 leaf at scape removal, bulb sizes were reduced by 13% and the yield reduced by 17.5%, with yield being further reduced as the number of leaves removed increased”.

When to Scape?

In northern regions, bulb formation starts around the summer solstice or the 3rd week of June. At the same time, the hard neck types start putting out scapes to produce the bulbils as a secondary survival mechanism. The scapes grow quickly and must be removed before they divert too much energy from the bulbs.

The Scaping Dilemma

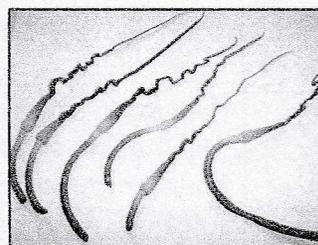
The right time to remove scapes poses a dilemma. If your garlic does not store long enough, wait a bit longer before scaping and your garlic will store longer. The extra growing time in the heat of summer helps it to mature better. However, there is a price to pay.

First, leaving them longer, the round stem gets tough and too woody to eat. Secondly, the longer you let the centre stem grow, the smaller the bulb and the smaller the crop. The trick is to find the right time to snap the scapes. It's a decision you have to make. Experiment a bit.

Scape early to get the tender young scapes for market and harvest larger bulbs, but lose on longer bulb storage. Wait a bit longer and your garlic will keep longer over the winter, but you lose the marketable scapes and harvest a smaller crop of bulbs.

We choose to scape when the round stem has grown about 6” above the leaves and has formed a curl. At this time, they are still very crisp and our garlic stores well.

A Spring 2005 Phenomena!



Several growers found that scapes were compressed accordion-style last year. It seems that the hard-frozen soil kept the first spears from poking through, forcing them to grow inside themselves!

BUY LOCAL, BUY ORGANIC, BUY CANADIAN

IT MAKES HEALTHY BUSINESS SENSE

THE GARLIC NEWS

Connecting the Canadian Garlic Network

Issue # 7 Spring 2006

Managing Editor: Paul Pospisil

Business Manager: Mary Lou Pospisil

Contributors: Jennifer Allen
: Leslie Huffman
: Bob & Pat Brown

Published By: Beaver Pond Estates

HOW TO CONTACT US

Paul Pospisil, Managing Editor,
The Garlic News,
Beaver Pond Estates,
3656 Bolingbroke Road,
Maberly, Ont., K0H 2B0
Phone: 1-613-273-5683
email: garlic@rideau.net

Cost: \$15.00 for 4 issues mailed in Canada.
Single copy price \$5.00. Outside Canada \$15.00
US and \$5.00 US respectively. **Back Issues to complete your set are available.**

Advertising inquiries welcome. See Directory on page 13 for rates.

ABOUT THE GARLIC NEWS

Published seasonally 4 times a year.
The *Garlic News* uses a newspaper column layout and larger print size for easier reading. The wider margins and 8 1/2 x 11 size paper are to enable growers to save copies in a standard 3-hole binder. In keeping with our personal commitment to conservation and environmental protection, envelopes have been eliminated where possible.

Printed on recycled paper.

EDITORIAL POLICY

The *Garlic News* is a new publication. It carries on from where the *Garlic Newsletter* and *The Voice of Garlic* left off. Its purpose is to enable farmers and gardeners to grow better garlic and enjoy it more. Articles and contributions are welcome. They will be published subject to space and suitability. **Articles in French are welcome.** Letters and articles may be edited for length and content. The *News* is distributed in Canada by subscription.

Contents copyright © 2005 Paul Pospisil.

No part of this publication may be reproduced or duplicated without written permission. 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.

Pictures may be either colour or B&W.

Deadline for articles for the Summer Issue is June 5.

In This Issue

| | |
|--|-------|
| Scaping time will soon be here! | 1 |
| A description of the annual scaping process as done at Beaver Pond Estates | |
| News from the garlic patch | 3 |
| Garlic facts, happenings and trivia. | |
| People & More Calls & Letters | 4-5 |
| We get calls and letters from growers about all things garlic | |
| Planning Your Garlic Festival | 6 |
| Hints and guidance on starting your own Garlic Festival based on a decade of experience from the founder of the 1 st Glorious Garlic Festival in Perth, Ontario | |
| Book Review – A Compendium of Onion & Garlic Diseases | 7 |
| The Editor's review of an old book but still one of the best ones on the topic. | |
| Garlic Field Day 2006 | 7 |
| What's new for 2006 at the Small-Plot Garlic Variety Trials | |
| Living with the leek moth | 8 |
| A reprint of a previously published aide-memoire to control of this pest | |
| Trivia - S.H.I.T. & Old Farmer's Advice | 8 |
| A little farm humour | |
| Make Your Own Garlic Grading Gadgets | 9 |
| Two simple designs from the Garlic Guru that you can make easily to help you grade & estimate the weight of your garlic crop | |
| What is pyruvate analysis and how is it used | 10 |
| Jennifer Allen, OMAFRA explains about measuring the pungency of garlic | |
| Herbicide Residues in Soil | 10 |
| Leslie Huffman of OMAFRA responds to some pertinent questions on this topic. | |
| The Best Garlic Recipes and Ideas | 11 |
| Some great garlic soups for cool spring days | |
| The Garlic Directory & More Garlic Directory | 12-13 |
| Ads, listings, notices and useful garlic contacts for garlic growers. | |
| The 2006 Seaway Garlic Festival | 14 |
| The 7th Annual County Garlic Festival | 15 |
| Enclosures: ***Notice of GARLIC DAY at KEMPTVILLE COLLEGE*** | |
| Advance Garlic Seed Order Form from the Small-Plot Garlic Variety Trials Early Bird Renewal Form for subscriptions expiring with #8 | |

Attention Ontario Garlic & Onion growers!

Be heard. Your opinion counts! The USDA is conducting an onion and garlic survey and wants to hear from Ontario growers. The survey asks questions to assess the major production or processing constraints for onion and garlic. All responses are voluntary and anonymous.

The results will be tallied and used to at a planning conference before the National Allium Research Conference in College Station, Texas. Based on the survey results, problems will be prioritized and research projects will be designed to help solve some of these issues through the use of classical breeding and genomic approaches. The survey can be accessed at:

<https://research.uwsc.wisc.edu/phpsurveyor/index.php?sid=14>

or if you prefer, a hard copy is available either by fax or email (contact Jennifer Allen, 888.466.2372 x64963 or Jennifer.allen@omafra.gov.on.ca).

RENEW YOUR SUBSCRIPTION EARLY

If your subscription expires with the Summer Issue, renew it now. It's hard for all of us to keep up with paperwork during the busy harvest season. Don't delay, do it now so your GARLIC NEWS will continue to arrive with no interruption. FOR SUBSCRIPTIONS EXPIRING WITH #8, YOUR EARLY BIRD RENEWAL FORM IS ENCLOSED WITH THIS ISSUE.

News From The Garlic Patch

Crazy Weather!

January turned out to be ridiculously mild in our Eastern Ontario zone. Starting with the 2nd week of the month, temperatures rose to spring thaw conditions along with bouts of warm rain. The foot or so of snow cover accumulated before Christmas receded rapidly, saved only by rapid temperature swings. On January 14, the balmy morning +6 degrees dropped to -15 degrees by evening. February was cooler but still very little snow. At least we were fortunate to retain a bit of snow cover through most of the region. Unluckier areas had bare ground, likely with some winterkill. Then, in March, instead of the usual snowstorms, we had RAIN, thaw and running water! Crazy, crazy! With weather like that, farmers don't need governments or politicians to destroy their livelihood!

Can you top this one?

Randy White of Mission, BC wrote on January 8, 2006:

"A few days ago I noticed around 100+ garlic popping thru the soil surface in the garden. Your Majestic is showing, and Paul's Purple Pride is growing very fast (already 12 -15 cm tall). Attached are some pictures..."



Editor's Note: Randy planted in raised beds, but his secret appears to be the balmy weather in Zone 7. Let's all move our garlic fields to BC!!

National Organic Standard Update

The organic standards Task Force has updated the national organic standard, developed a framework for the national organic regulation for guidance of the federal authorities and is now focussing on implementation. A National Organic Office will be in place by April 2006 in time for promulgation of the organic regulations.

Saprostomous Selection!

In January, the Toronto Star conducted a search to select five people suffering from halitosis, or bad breath, to have their breath tested by Dr. Harold Katz, a dentist and founder of the California Breath Clinics. Only five?

Why, any garlic lover could have won that competition hands down!

The annual "Garlic Breath of Death" competition at the County Garlic Festival in Picton attracts dozens who could have knocked Dr. Katz's machines totally out of whack.

We make a living by what we get; we make a life by what we give. Sir Winston Churchill

Garlic Popularity Continues

Kim Perry, president of the Frontenac Farmers' Market in Verona, Ontario said they were planning a special Garlic Day on Labour Day weekend this coming September. Not a garlic festival but a special event garlic day to help their two garlic vendors celebrate the Stinking Rose. No matter, big or small, garlic takes it all!

Proud Family! A New Year's Baby

Rob & Julie Wallbridge of Songberry Organic Farm Bristol, Que., sent us news that Jasmine Winnifred Perrault Wallbridge was born on Thursday January 5th, 2006



She was the Shawville hospital's New Year baby for 2006!

Congratulations to you all! Readers may contact Rob & Julie at songberry@songberry.com

The Garlic Press

I just mailed out Issue #45 of the Garlic Press to Canadian subscribers. If you haven't seen this publication before, now is your chance. There's a lot happening in the garlic world of our southern neighbour that is of interest to Canadian growers.

The Garlic Press is the "regular, and not so regular, newsletter" of the Garlic Seed Foundation. It started publication in December 1987 and has come out more or less regularly 3 or 4 times a year since then. Articles range from serious and scientific to stinking and humorous and include gems of David Stern's garlicky satire and wisdom. Editor.

To join the Garlic Seed Foundation and receive the Garlic Press, contact:

Garlic Seed Foundation,
Rose Valley Farm,
Rose, NY 14542-0149

Email: rjdunkel@yahoo.com

Website: www.garlicseedfoundation.info

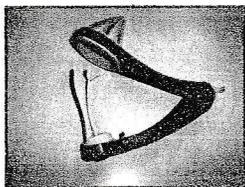


Quote of the Day

Debbie DeCooman, looking for a slogan for this year's Garlic Festival, came up with, "Don't panic, grow organic". Now that's catchy!



Calls and Letters From Our Readers



Garlic Gadgets.

In the winter issue, we asked readers to identify this gadget. Apparently, none of our readers could identify it. Well, garlic lovers, you have one more chance!

Any garlic aficionado correctly identifying this gadget and letting us know will be recognized by being granted the official title, "Garlic Gadgeteer Class 1". The winner or winners will be recognized in The News. Let's put the garlic thinking caps on!

Hello from Dauphin, Manitoba!

I grow Red Stripe Garlic, 6 to 8 meaty cloves per bulb. I've grown the same ones for 5 years. Now, I have enough bulbs to sell. I was so happy to find your newsletter on garlic. I learned of it from **Boundary Garlic**. I also grow elephant garlic and now have bulbs to sell but people here like the strong garlic better. I also grow heirloom tomatoes and other veggies under organic conditions. I'm looking for old type veggie seeds. Would like your catalogue. **Garry Leskiw**.

Editor's Note: Welcome to the Garlic News, Garry! For our readers, Dauphin is quite far north, in Zone 3 and its nice to know that garlic grows well in that region

Christina Pechloff of Mayne Island, B.C. wrote: Just want to let you know I got my Garlic News package in the mail last week and my Dad received his in time for his birthday. Thank you very much! He was very happy with his gift! I'm really enjoying all the info in all the issues too. Really interesting.... enjoyable and informative! **Christina**.

Editor: When I asked Christina about Mayne Island, she said: We are one of the more populated smaller islands (900 full time residents) in the waters between Vancouver on the mainland and Victoria on Vancouver Island. NW of us is Galiano Island, Saturna is SE, then Pender and Saltspring Island is south of us. It's a beautiful place. Christina

Gina Clark of Yellow House Bed & Breakfast in Oakfield, Maine, wrote in reply: You are most welcome. Happy Garlic Growing and Reporting. **Gina**

Among the many calls we received over the festive season, a voice from the past. **Dick Steiner of Smiths Falls** called and reassured us that he was still growing garlic but on a smaller scale. He talked about his many inventions for growing garlic. He's promised pictures of his inventions and may show some at our Garlic Field Day next summer.

Jim Dyer had the audacity to phone me from Florida during the coldest day in January. Jim was the grower who came up with the Seeds of Diversity Garlic Collection. He's going to do an article on this project for the Summer Issue of the News. Now Jim, do they grow real garlic in Florida? If not, what other excuse would you have for going there? Editor.

Debbie DeCooman asked:

Would you know where I might get garlic charts or varieties families with a description of each variety? Looking on Internet but not easy to find. **Debbie**

Editor's reply: As far as I have been able to find out over the years, there is no master list of garlic varieties and strains. That is because there is no Canadian organization that has maintained a variety registry as exists for many other plants. In 2004, Seeds of Diversity Canada started a gene bank project of garlic strains under the name, GREAT CANADIAN GARLIC COLLECTION. Gardeners are being asked to identify and submit information on garlic strains. This is a long overdue, but very necessary project.

Garlic is divided into 5 main Varietal Groups. In the USA, they have recently been sub-divided into 19 sub-groups; I don't have detailed descriptions of each of these new groupings. In total, there are possibly 400-600 strains or clones, maybe more as mutations occur. I have tested over 150 of these strains in the Garlic Variety Trials with more coming in each year.

Can any of our readers help Debbie with locating a master list??

Prairie Purple Garlic. In reply to my request for information (*News Issue 6, page 3*), **Kathy Keeping of Knutsford B.C.** wrote: "I planted 4 types of garlic in April 2005, one of them being **Prairie Purple**. 2005 was my first attempt at growing garlic so I fumbled my way through planting, watering, weeding and harvesting. **Prairie Purple** was the best performer. It had decent size bulbs about 2" in diameter. I have replanted some of the bulbs in October to see what a longer season and hopefully better management would produce. Most of the other types were quite small.

Editor: Thank you for your letter on Prairie Purple Garlic Kathy! You're on your way to becoming a true garlic-iste. Keeping track of the garlic? Yes, please. Could you complete the form "Garlic Planting & Harvesting Data Survey Form" that was included with Issue 5? Do this for your 2005 planting and 2006 harvest and return it to me. Anyone else grow Prairie Purple?

Gordon & Rhonda Lee Usipiuk of Victoria, B.C. wrote: Dear Paul and Mary Lou; thank you very much. Keep up the good (garlic) work and a Happy New Year to you.

Jennifer Allen of OMAFRA wrote:

Hi Paul: Just wanted to drop you note to say that I've taken on the challenge of answering how pyruvate is used in determining pungency. Hope to have something to you next week. Cheers, Jen

Editor: In the Winter 2005-06 issue, I appealed for help from readers on the topic of pyruvate analysis. Jennifer responded. Her article titled, "What is pyruvate analysis and how is it used to determine the pungency or flavour of garlic?" appears on Page 10 of this issue.

A corporation's number one priority isn't you the customer. They're legally obligated to do what's best for shareholders and that means maximizing profits.

More Calls and Letters

Tom Worthing, a market gardener in **Thessalon, Ontario** wrote to tell about some of the difficulties of growing garlic in this region off the North Channel of Lake Huron.

Although potatoes and other root vegetables do well, he has had little success with garlic. It seems that a warm, wet fall along with premature emergence resulted in winterkill when the harsh temperatures of winter arrived. Tom still enjoys reading about the stinking rose in *The Garlic News*.

Editors Note: Don't give up on the garlic, Tom. Your Zone 4A climate should grow the northern hardy types quite well. The trick is to find the tricks needed to beat those crazy swings in weather! Great garlic to you

Marilynn Shimkus of Birch River, Manitoba wrote:

Thanks for the info on garlic. I have grown it before and our weather turned really wet last year and didn't get a good crop, so I need to start with new seed. We've had two lousy summers in a row. Let me know what you can do to help! **and again:**

The info you sent was very helpful and I sure do appreciate all of it. Some of the garlic seed that I sold produced a round bulb like an onion and it was not in cloves! That seemed a bit odd to me. Some of the people who bought from me thought that I had steered them wrong and did not want any competition with sales. Hardly the case! Two years before we planted a thousand bulbs and had great stuff. The year before that was my first try at growing garlic and it was soooo . . . exciting. Ernie put a lawn chair out in the snow bank, so that I could sit and watch it grow (more like listen to it grow). Although our area has many Ukrainians, we had few sales in Birch River, so I tried the local farmers market and the price to have a table and sign up as member was way more than my margin of profit, so I was a little disgusted to say the least. I'm not going too big this time, just want some new seed, so thanks! **Marilynn**

Editors Note: Glad I could help.

Undivided garlic is called "rounds". It grows two ways:

- 1) If you plant the little bulbils from the top set on hard neck garlic, the first year you get rounds.*
- 2) If you plant very small cloves, or, if its a short growing season, quite often you get rounds rather than divided bulbs*

On January 25, **David Stern**, Head of the Garlic Seed Foundation, called to say they had absolutely no snow around **Rose, New York**. Some farmers were out "frost ploughing" their fields!

In January, **Pat and Bob Brown of Manitoulin Island** wrote: Well the seed catalogues are spread out all over the table and desk. It's that time of year again when we can't wait for the winter to be over. We were able to follow your advice and not use the mesh bags. Quite by accident we found friends of ours had a large quantity of brown Kraft gift boxes, 1 lb size. We bought them for a very reasonable rate that helped them and helped us so we will be able to package them as you suggested.

Last week while stopping off in Sudbury on our way home from Christmas Holidays I came across a 4th Edition Garlic Cookbook sponsored by The Sudbury Ukrainian Garlic Festival (1996). This year will be their 15th Garlic Festival. I've selected one you might like to print and this is one I'm going to try soon myself. **Pat and Bob Brown**

Editors Note: Your recipe appears on page 11. Thank you.

Dianne Webber of Frankford, Ontario phoned regarding installing an irrigation system for her garlic patch and other vegetables. Is one required, what is the best and what is the likelihood of needing one this year?

Editors Note: We provide for irrigation from our pond by laying down soaker hoses right after planting in the fall and cover them with mulch. In a dry year, we irrigate, in wet year we don't. A temporary solution until you invest in a pond-pump-hose system could be to use a trailer mounted water tank, driving over the rows with direct drip spigots. This works when you grow in 40" beds with walkways spaced at tractor wheel width. Sprinkler systems waste too much water. As far as need goes, we had two drought years followed by two wet summers. No telling what this year will bring? OMAFRA has a good Fact Sheet, "How to prepare for irrigation during water shortages".

We're always open for growers to share your ideas. Send them in and we'll publish them in the News.

An Exchange with the Founder of UK's Garlic Festival & Isle of Wight Grower, Colin Boswell.

Editor: Colin, I spotted a notice from the Management Committee that the Isle of Wight Garlic Festival was cancelled after 21 years of operation?

Colin: There will be a Garlic Festival on the Isle of Wight August 19th and 20th, 2006 run by a new committee.

Editor: You have a fine reputation in the garlic world. I'd like to publish something in the Garlic News about the work that you've done over the years. It would be of interest to many of our Canadian garlic fans. Would you write a bit of a story about your garlic life?

Colin: Regarding the Garlic News, I would be pleased to let you have an angle on what we do. We have some interesting work coming on with new garlic types which may well interest your readers.

Editor: I look forward to any garlic information you can contribute to the Garlic News. It will be most welcome. Great Garlic to You! Paul.

For the Isle of Wight Garlic Festival, check the Internet at: www.wightindex.com. or www.garlicfestival.co.uk

For Colin Boswell's Garlic Farm at Newchurch, go to: www.thegarlicfarm.co.uk

It's a site worth visiting for the wealth of information on garlic, especially his own **Solent Wight** strain of garlic.

All of us could take a lesson from the weather. It pays no attention to criticism.

Planning your Garlic Festival

By: Paul Pospisil

A Garlic Festival is the best marketing tool and market for local garlic that any group of growers can arrange. You will sell more garlic in a one or two-day weekend than you can imagine. Why? Simply, if well organized, you assemble huge numbers of eager buyers for your garlic and garlicky foods in one place on one weekend. They come to buy.

Festival Production

From the public's point of view, there are several ingredients that contribute to a successful Garlic Festival. Most essential is lots of garlic, growers selling freshly harvested, locally grown garlic, in as much variety and choice as possible. Delicious garlic-seasoned food is also a big draw.

Information and education through the garlic lectures and chefs cooking demonstrations justifies the entry fee. Light, casual entertainment of street musicians, buskers, clowns and face painters is needed for success, for without it, the event is just a gathering and not a festive occasion.

Advertising & Promotion

The best publicity is free publicity. Paid advertising is not nearly as effective as a story that runs in a newspaper. For the 1st Glorious Garlic Festival, I spent zero on advertising. It took a lot of work, writing articles for the media and making phone calls but the work was worth it. The event was carried both locally and internationally and drew over 4000 visitors! It was an outstanding success. Good planning must be done before advertising and promotion can begin, and that includes working through all of the steps in the production of a Festival. Start your promotion and publicity program as early as possible. Attract the attention of the press. If at all possible, find story interest in the Festival that you can spread around for several months before the event.

Personalities

The media look for characters. Canada's garlic darling, Ted Maczka, wears garlic pattern boxer shorts over his trousers, a black felt hat or baseball cap with his F3 garlic on the peak and a full white beard combed to a point, and he tells tales of the wonders of garlic. The press just loves him. To promote the early garlic festivals in Perth and Carp, I personally spent a lot of time on TV appearances in the role of the "garlic guru", playing the character of a country bumpkin, wearing an old straw hat festooned with garlic bulbs. It worked! Include dignitaries as well as top garlic world personalities in your program. Start with your local people and work outwards. David Stern of the Garlic Seed Foundation in NY came to provide the serious, professional side of garlic in 2000 when we moved the Eastern Ontario Garlic Festival to Carp outside of Ottawa. As well, I had Mayor Bob Chiarelli formally welcome the eastern area growers to his city and do the presentation of a lifetime award to Ted Maczka. Personalities draw the public to the event.

Lessons

The lessons I've learned in over a decade of organizing and

helping others with garlic festivals in Ontario follow:

1. **Planning.** Start early, a year ahead in order to make all the arrangements and to get the necessary promotion and advertising in place.
2. Make these **decisions** before planning gets into too much detail;
 - a. Date(s) of the festival;
 - b. Location, location, location. Pick the site for its facilities and its easy access to visitors;
 - c. Festival identity. Pick a name for the festival and a garlic logo for advertising. Use them on all promotion.
 - d. Target your market and define your territory to enable managing the event.
3. **Form a Committee.** A festival takes a lot of work. Get those people, both the planners to do the organizing as well as the "one-shot" volunteers needed on the day of the event. Organize by the willingness of people to do tasks. Don't forget the vendors. They may not work the event, being interested only in their own sales, but the event is being run for their benefit. Listen to their ideas.
4. **Administration.** There's a lot of nitty-gritty work. Unfortunately, meetings are needed. These can be as informal as you wish. Nominate someone to be the event chair or coordinator. Have a secretary to take minutes of meetings. Keep good records.
5. **Control your money**, especially cash. Counting cash is absolutely necessary to the success of a Festival and not doing so spells failure. Select a trusty treasurer to control expenses. Prepare a "living" budget, one you can change as your income increases. Open a bank account. All financial transactions *must be by cheque* and approved. Deposit all cash to the bank account and pay bills only by cheque, never cash.
6. **The event itself.** Hold a brainstorming session to generate ideas; pursue only those for which someone volunteers to run, put all others on the backburner.
7. **Prepare a program for the event.** Include;
 - a. an opening ceremony with invited dignitaries and personalities;
 - b. garlic lectures and braiding demos;
 - c. garlic cooking talks & demos, at least two before lunch, one or two after;
 - d. interest catchers - garlic breath contest, garlic competitions, best garlic costume, best stall, children's activities;
 - e. a press briefing and press information file.
8. **Charge an admission fee.** I believe that a Garlic Festival is worth \$5 entry fee just to cover the costs of advertising, entertainment, chefs and speakers honoraria, facilities costs, toilet rentals, prizes, etc.
9. **Recruit your garlic and food vendors early** and charge them a vendor stall fee.

Good luck! With good planning and execution, your festival will be a stinking success! Customers will make it so.

Book Review

Compendium of Onion and Garlic Diseases

ISBN 0-89054-170-1, *The American Phytopathological Society, St. Paul, Minnesota*
Edited by Howard F. Schwartz and S. Krishna Mohan
8 ½ x 11 size, 54 pages, 100 colour plates

Each year, I get more and more calls from garlic growers concerned with problems in their garlic patch, yellowing and stunting of the plants, diseases and so on. While I don't consider myself an expert on plant diseases or pests, I do try to keep abreast of problems with garlic so I can at least point growers in the right direction.

My old standby reference, *Diseases and Pests of Vegetable Crops in Canada* by the Canadian Phytopathological Society didn't have sufficient information on garlic to answer all the questions.

A reference document search led me to the *Compendium of Onion and Garlic Diseases*, a text in booklet form devoted to diseases of onions and garlic.

The booklet is divided into two parts, the first on diseases and the second on abiotic factors, with a section of colour plates conveniently located in the centre.

The Compendium describes infectious diseases caused by fungi, bacteria, nematodes, viruses, mycoplasma-like organisms and parasitic flowering plants.

Also included is a section on non-infectious diseases caused by abiotic factors such as temperature and moisture stress, pesticides, air pollution mineral deficiencies and toxicities.

It does not deal with insect pests such as the leek moth.

Control measures are practical, providing guidance on both cultural practices suitable for organic growers as well as chemical measures where appropriate.

I found it to be a comprehensive account covering 45 of the most prevalent diseases of garlic and onions, with 100 colour plates, making it an excellent reference for disease identification. I recommend the *Compendium* to garlic growers as a complementary reference the *Canadian Diseases and Pests* publication. However, when you have a problem, to be sure of exactly what you are dealing with, contact your provincial agricultural specialist and get samples to a lab for positive identification.

Editor

I bought a used copy of the Compendium of Onion and Garlic Diseases over the Internet through Amazon.ca. A bit pricey at \$64.10 including shipping. The publisher was out of stock; however, phone APS Press 1-800-328-7560 and check. They could be back in print.

Eastern Ontario Garlic Field Day 2006

Date: Sunday, 25 June 2006

Time: 09:30 a.m. – 3:30 p.m.

Location: Garlic Trials Site

Beaver Pond Estates

Maberly, Ontario

Attendance: by invitation

(Contact the editor if you wish to attend but didn't receive an invitation)

What's New at the 2006 Garlic Field Day?

The Garlic Field Day is an annual event at the Small-Plot Garlic Variety Trials site put on for the primary purpose of demonstrating the different strains and varieties of garlic to growers at the optimum time that enables comparison of physical characteristics. The date is set when plants are fully-grown, scapes have set on the hard-necks and bulbs are just forming. That's when you best see the difference!

In previous years, we've invited speakers on topics of interest to growers – festivals and marketing, the leek moth, growing techniques, – well, just about anything that garlic lovers might find interesting. This year, 2006, we'll have them as well. We're working on the program now.

However, in keeping with our aim of encouraging diversity in the growing of garlic, we want to emphasize the need for growers to diversify into more varieties. Come and take a look at new strains undergoing trials.

Here's what you will see at Field Day 2006:

In the fall 2005 planting, we put in a total of 110 strains, just over 5000 plants. They included:

- 45 proven strains for seed multiplication (order form).
- 38 seed savers, those which we wish to preserve the strain but lack space to grow in quantity.
- 26 new trial strains in various stages of trial.
- 4 mutants (our superior mutant, Majestic, has been proven and is available as seed garlic; see order form)
- plus, all the bulbil strain-improvement trials, wild garlic and other question-specific trials such as "best seed size", elephant garlic and others.

It's very educational for growers. The Garlic Field Day is run for your benefit. The cost is very small, nothing, unless you want to throw a loonie in the pot for the free coffee.

Growers from the Eastern Ontario region receive a personal invitation. Others may come if desired. If you happen to be travelling in this area, you are most welcome to come to our Field Day. Just let us know in advance.

Living with the leek moth -- an organic approach

By: Paul Pospisil, Master Gardener

1. Learn to identify and recognize the leek moth in all its stages and by the damage it does.
2. Inspect, Inspect, Inspect! Watch for the 1st generation when the temperature reaches 9.5 deg C. This can be as early as April. The more you find and destroy at this stage, the fewer eggs will be laid for the 2nd generation. Each female lays up to 100 eggs, singly, over her 3-week lifespan so they multiply quickly.
3. Set out pheromone traps for early detection.
4. Try moving earwigs to your garlic field. They eat both larvae and pupae and don't appear to damage the garlic.
5. Inspect daily as scapes form. The 2nd generation larvae bore into the scapes and their damage is easily visible.
6. Spraying pesticides, whether organic or synthetic, is a fool's errand at best. Larvae hatch daily and burrow into the plant, so you would have to saturate the plants daily to try and kill them as they hatch. Don't experiment! At worst, survivors will develop immunity to the chemical.
7. At harvest time, carefully inspect each plant for damage, cocoons or the larvae as you handle it. Set aside damaged plants for examination.
8. Burn or deep-bury all residue from scaping, harvesting and cleaning. Don't put it in the compost.
9. Inspect all other alliums in your field or garden. The leek moth attacks leeks, onions, chives shallots and even flowering alliums.
10. Don't panic if you discover the leek moth in your beautiful garlic. With the spread of this pest, it's only a matter of time before it will find you. The leek moth is here to stay so growers must develop a pest management program to minimize damage and crop loss.

Pheromone traps and lures for leek moth

Sticky traps are baited with the female pheromone lure. The male, attracted by the scent, is caught in the trap. Used as a detection measure, these traps provide early indication of the presence of the pest. Deployed in large numbers, they can also be used as a control measure by killing off the majority of males before they can mate although this approach is not considered cost-effective.

A Canadian source for leek moth lures and traps is:
Cooper Mill Ltd, Madoc, Ont.,
Call John Hastings Ph. 613-473-4847

The above previously published articles are repeated here for ease of reference as the leek moth season is almost here.

Manure: *You get the strangest trivia on the Internet. Here's one near to the hearts of organic growers:*

"In the 16th and 17th centuries, everything had to be transported by ship and it was also before commercial fertilizer was invented, so large shipments of manure were common. It was shipped dry because it weighed a lot less than when wet, but once the sea water hit it, it not only became heavier, but the process of fermentation began again, producing methane gas. As the stuff was stored below decks in bundles, you can see what happened. Methane began to build up and the first time someone came below at night with a lantern, BOOOOM! Several ships were destroyed in this manner before it was determined just what was happening. After that, the bundles of manure were always stamped with the term "Ship High In Transit" on them, which meant for the sailors to stow it high enough off the lower decks so that any water that came into the hold would not touch this volatile cargo and start the production of methane. Thus evolved the term "S.H.I.T " (Ship High In Transport) which has come down through centuries and is still in use today. *An interesting tale. Sounds like a bit of BS to me. Editor.*

An Old Farmer's Advice

Fences need to be horse-high, pig-tight and bull-strong.
Keep skunks and bankers and lawyers at a distance.
Life is simpler when you plough around the stumps.
A bumblebee is a lot faster than a John Deere tractor.
Words that soak into your ears are whispered, not yelled.
Meanness doesn't just happen overnight.
Forgive your enemies. It messes up their heads.
Do not corner something that you know is meaner than you.
It doesn't take a very big person to carry a grudge.
You cannot unsay a cruel word.
Every path has a few puddles.
When you wallow with pigs, expect to get dirty.
The best sermons are lived, not preached.
Most of the stuff people worry about won't happen anyway.
Don't judge folks by their relatives.
Live a good, honourable life. Then when you get older and think back, you'll enjoy it a second time.
Don't interfere with something that ain't bothering you none.
Timing has a lot to do with the outcome of a rain dance.
If you're down in a hole, the first thing to do is stop digging
Sometimes you get, and sometimes you get got.
The biggest troublemaker you'll probably ever have to deal with watches you from the mirror every morning.
Always drink upstream from the herd.
Good judgment comes from experience, and a lot of that comes from bad judgment.
Letting the cat out of the bag is a whole lot easier than putting it back in.
If you get to thinking you're a person of some influence, try ordering somebody else's dog around.
Live simply. Love generously. Care deeply. Speak kindly. Leave the rest to God. *Anonymous*

Garlic Grading Gadgets

You can estimate the weight of your garlic crop using a simple device that measures the bulb sizes. Here are a couple of easy-to-make garlic gadgets that you can make in your home workshop.

Wooden Garlic Grading Device

Using the grade sizes adopted by the Garlic Growers Association of Ontario for grading "Music" garlic, you can make a grading device that can be adapted or calibrated for other types of garlic.

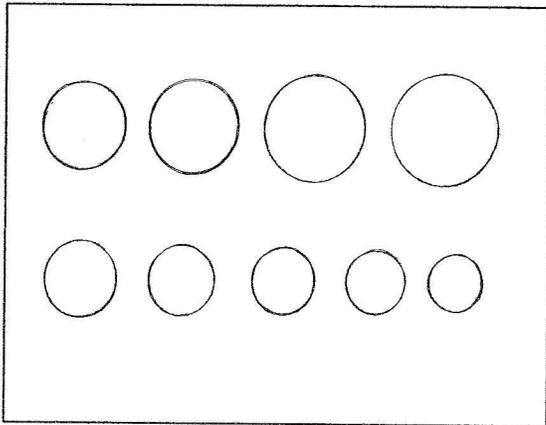
Start with a piece of finished, 1x10 pine board, 15" long. Run two light pencil lines lengthwise, 2" from each long edge. These will be your markers for centring each hole. Then, mark off centres for each grade size along the lines. Make sure you leave at least 3/4" space between the edges of each circle. Cut the holes and finish the cut edges with sandpaper.

Note: If you have a hole saw set, it's easy to cut the holes quickly. Otherwise, use a router, or else, cut them out with a scroll saw.

Title each hole with the grade size, diameter and number of bulbs per pound for future reference, using a dark marker.

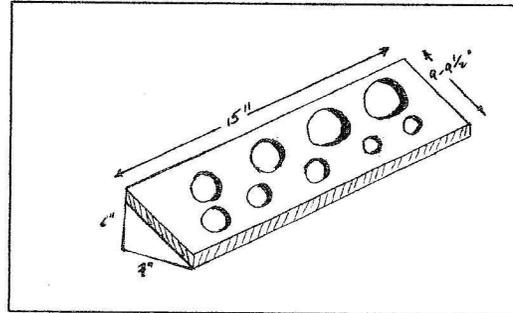
Mount it on two pieces of angled 1x10 pine so it sits at a convenient angle for use.

Erase off any pencil lines, give it a couple of coats of outdoor varathane and your grading device is ready for use!



On right is the template mounted at an angle.

On left is plan layout of grading template. Holes run from Super Colossal, 3" diameter on upper right, descending in size to Small Tube, 1 1/2" diameter, on lower right.



Can't make your own? Contact Editor, The Garlic News. We'll make one for you at a reasonable price.

Make Your Own Garlic Grade Sizer

GARLIC GRADE SIZER

- Super Colossal 3" (3 1/2 per lb) •
- Colossal 2 3/4" (4 per lb) •
- Super Jumbo 2 1/2" (4 1/2 per lb) •
- Extra Jumbo 2 1/4" (6 per lb) •
- Jumbo 2" (9 per lb) •
- Giant 1 7/8" (11 per lb) •
- Large Tube 1 3/4" (14 per lb) •
- Med Tube 1 5/8" (15.5 per lb) •
- Small Tube 1 1/2" (20 per lb) •

This one is simpler and can be made in a few minutes. Start with a piece of finished 1x4 pine board, 10" long. Use 3" finishing nails. Run a light pencil line down the centre lengthwise. Starting 2" from one end, mark off spaces at 3/4" intervals to correspond with each grade size. Measure & mark dots on either side of line for each grade size. Drive a 3" finishing nail 1/2" into the board at each dot. Using a dark marker, write grade size between pairs of finishing nails. Finish with outdoor varathane and it's ready for use at harvest! To use, slide each bulb from the large end. It stops between two nails at its grade size. See chart on right for approximate weights (bulbs per lb).

| GGAO GRADE SIZES FOR MUSIC GARLIC | | |
|-----------------------------------|-------------|--------------|
| GRADE SIZE | DIAMETER | BULBS/ POUND |
| Super Colossal | 3" 75mm | 3.5 |
| Colossal | 2.75" 70mm | 4 |
| Super Jumbo | 2.5" 65mm | 4.5 |
| Extra Jumbo | 2.25" 55mm | 6 |
| Jumbo | 2" 50mm | 9 |
| Giant | 1 7/8" 47mm | 11 |
| Large Tube | 1 3/4" 44mm | 14 |
| Medium Tube | 1 5/8" 41mm | 15.5 |
| Small Tube | 1 1/2" 37mm | 20 |

To calibrate grades for other types of garlic, select at least 10 bulbs in each grade size. Weigh them to find total weight. Divide weight by the number of bulbs to find average bulb weight. Divide 1 by the average bulb weight to find the number of bulbs per pound for that grade size.

All varieties are not created equal!

What is pyruvate analysis and how is it used to determine the pungency or flavour of garlic?

By: Jennifer Allen, Vegetable Crop Specialist, OMAFRA

Let's start at the beginning – what is pyruvate?

Pyruvate is a bio chemically important molecule. In animals, pyruvate is formed during the breakdown of proteins and carbohydrates and is essential for the production of energy.

In garlic (and other Allium species), pyruvate is produced when garlic tissue is damaged. When garlic is intact, the flavour precursors, the molecules responsible for what makes garlic taste like garlic, are separate from allinase, the enzyme responsible for the conversion of flavour precursors to thiosulfinates (e.g. allicin). When garlic tissue is damaged, the two come into contact and chemical reactions occur. Allinase helps to convert the flavour precursors, which are called ACSO, to thiosulfinates. At the same time, pyruvate is formed as a reaction by-product. An analogy might be cheese production. To make cheese you take milk (ACSO) and heat it (allinase), and then you strain to separate the whey (pyruvate) from the cheese (thiosulfinates).

Taste panels have shown that pyruvate is directly proportional to pungency. The more pyruvate produced, the more pungent the garlic. So, how do you increase the amount of pyruvate? Garlic varieties with higher levels of ACSO will produce more pyruvate, and be more pungent than those with lower levels of ACSO.

So, how can you grow garlic that is more pungent? Well, first of all, pungency is related to both genetic characteristics of a particular strain as well as environmental conditions. Choosing varieties known for their pungency is one option.

Environmentally, researchers have shown onions grown in high sulphur soils have higher concentrations of sulphur (and more ACSO) than when the same variety is grown in low sulphur soils.

It's important to note that pyruvate is only an indicator of pungency; it doesn't play a role in flavour or pungency.



Herbicide Residues in Soil

I contacted Leslie Huffman with questions on the problem of pesticide residues in soil. Leslie provided the following answers as well as the accompanying article. Editor.

Q. Pesticide residues in soil concern organic garlic growers due to the unknown history of their soil. In trying to answer queries, I have found a lack of clarifying information.

A. I'll insert some replies to your questions. My experience has not been with garlic, but I have seen similar problems with many hort crops; sugar beets, tomatoes, grapes & strawberries.

Q. Are cornfields particularly risky, and, how many years before that soil can be considered pesticide-free?

A. The main problems have been after corn and soybeans. If the conditions for herbicide breakdown are not right, it may never be safe. However, we have seen fields with Pursuit that were "safe" after 2 or 3 years where the soil pH was above 6.0 so the soil microbes could work.

Q. What soils tests can be done to check for residues?

A. Chemical tests are available but expensive, about \$600 per sample. Field bioassays are ok, but take a year. Greenhouse bioassays may help, but interpreting them is tricky. All tests are limited by how representative your samples are.

Q. Are there crops that can be used to "clean-up" the soil.

A. Corn can be used to clean up atrazine. Most other herbicides depend on soil microbes to break them down.

Q. Is the residue likely to be absorbed by root crops like garlic?
A. Possibly, although usually we see stunting or plant death and don't get to the point where we might be concerned about levels in the bulb.

Q. What is the persistence of the various pesticides in soil in years? Is there a chart or table available?

A. The new version of Pub 75 should be out on Feb. 1, 2005.

Q. Does glyphosate help to spread soil-borne diseases like fungi, clostridium, etc? Roundup is getting a lot of attention these days!

A. There is some research that shows that low levels of glyphosate may make plants more susceptible to disease. Most of these papers are published in non-weed journals. I was hoping for some time this winter to look for some of these reports, but it hasn't happened yet. It is a real concern.

Q. Are there any Fact sheets on these topics?

A. No Fact sheets. I've attached an article on this topic.

Herbicide Residues and Soil pH

By: Leslie Huffman, Weed Management Specialist, Hort Crops, OMAF, Harrow

Herbicide residues from previous crops can damage horticultural crops. Most growers know about this problem, but may not realize the effect of soil pH on herbicide breakdown, which can extend the problem for many years after the herbicide application.

For many years, triazine herbicides have caused damage to subsequent horticultural crops, and more recently, Group 2 herbicides, mostly ALS inhibitors like Pursuit and Broadstrike products, have caused damage to rotational horticultural crops. But what does this have to do with soil pH? The soil pH dramatically affects how quickly natural processes in the soil break down herbicides, especially by soil microbial breakdown. In fact, if the soil pH is out of the proper range, herbicide breakdown may be totally stopped for many years.

We know that imazethapyr, the active ingredient in Pursuit, and flumetsalem, the active ingredient in Broadstrike, break down extremely slowly when the soil pH falls below 6.0. Applications of lime will slowly raise the pH above 6.0, and only after the pH moves above 6.0 will the herbicide break down at a normal rate. It may take several months for lime to raise the soil pH.

We also know that the post-emergent herbicides, Classic and Peakplus break down very slowly when the pH is above 7.5. Atrazine breakdown is also very slow at high pH levels above 7.5. Sulphur applications may help, but it is difficult to lower soil pH significantly with sulphur.

In sensitive crops like sugar beets, cole crops, strawberries, grapes, and tomatoes, we have seen both small and large circles of herbicide injury in many fields and soil types, including sand, loam, and clay. The challenge has been to detect these areas before growing sensitive crops. Once the pH drops below 6.0 or rises above 7.5, herbicide breakdown virtually stops. If you are doing composite soil samples, i.e. one sample for 10 or 20 acres, these low pH circles may not be detected.

Areas of high soil pH can also be spotty across fields, and some areas of the province are generally high in soil pH.

Another concern is the dry conditions over the past several years that may have decreased soil microbial and chemical activity, leading to less herbicide breakdown. (Abridged)

**The best garlic recipes & ideas - -
 - - Garlic Soup & Pie for Cool Spring Days**



**WHEN IN
 DOUBT
 ADD MORE
 GARLIC**

The GarlicGuru takes over Mary Lou's kitchen, at some risk!

**Shepherd's Pie
 With Garlic Mashed Potato Crust**

(From the 4th edition cookbook, 1996, Sudbury Garlic Festival, credit to Helen Sutton). Bob & Pat Brown of Manitoulin Island picked up a copy of this cookbook in Sudbury over Christmas and sent this recipe they picked from it.

Ingredients: Pie

- | | |
|--|-----------------------------------|
| 1 1/2 lbs. lean grd. beef | 5 med. potatoes, peeled and diced |
| 1/2 lb. hot Italian sausage, casings removed | 3 tbsp. butter |
| 1 med. onion, chopped | 2 tbsp. garlic, minced** |
| 3 garlic cloves, chopped ** | 1/3 cup 1/2 & 1/2 (cream) |
| 1 large carrot, diced | salt and pepper to taste |
| 1 large parsnip, peeled & diced | |
| 1 tsp. minced fresh rosemary | |
| 3/4 tsp. turmeric | |
| 1/4 tsp. ground cinnamon | |
| 1 cup canned beef broth | |
| 1 tbsp all-purpose flour | |
| salt and pepper to taste | |

** Editor's note: See picture at top of page!

Ingredients: Crust

Method: Pie

Heat large skillet over med heat. Add ground beef and sausage. Sauté until cooked through, breaking up meats with spoon, about 12 min. drain off all but 2 tbsp. of fat.

Add chopped carrots, parsnips, garlic, rosemary, onions, turmeric and cinnamon. Cook 5 mins.

Add canned beef broth. Cover and simmer until veg. are tender, about 15 mins. Uncover and simmer until juices have evaporated somewhat, but filling is still moist, about 2 mins. Mix in 1 tbsp. flour. Transfer filling to 9 in. square casserole dish with 2 in. high sides.

Method: Crust and Bake

Preheat oven to 400F.

Boil potatoes in salted water until tender. Sauté garlic in butter until tender (not brown) 3 mins.

Drain potatoes. Add 1/2 & 1/2 cream and garlic mixture.

Beat until creamy. Season with salt and pepper. Spoon over meat filling, spreading to edges to seal. Bake until golden, about 20 mins. Enjoy!

Food is the most primitive form of comfort.

**Winter Lentil & Garlic Soup - -
 - - by the Garlic Guru in Mary Lou's kitchen**

Over the winter, I tried out soup recipes using dried peas, beans and lentils with garlic. This one started as a book recipe but I adjusted and changed ingredients until it came out superb. Perfect for those cold days of autumn, winter and spring.

Ingredients:

- | | |
|---|-------------------------------|
| 8 oz. dry lentils | 3/4 cup finely chopped celery |
| 4 cups water | 1 tsp dried marjoram |
| 1 onion, chopped | 1 tsp dried basil |
| 3 potatoes, peeled & cubed | 1 bay leaf |
| 3 carrots, finely sliced | 1 1/2 cups chopped tomatoes |
| 8 large garlic cloves, salt & pepper to taste | |
| finely minced | lime juice (optional) |

Method:

Rinse lentils. Put in a 6-quart pot with the water, onions, potatoes, carrots and seasonings. Bring to a boil, let simmer, covered, until the vegetables are tender and the lentils very soft. Add tomatoes and simmer for about 15 minutes more.

Salt & pepper to taste. If needed, thin with tomato juice. Serve hot with a thick slice of garlic bread. Add a dash of lime juice to add some zing.

Garlic Soup the Latin Way

Garlic soup is very common in Europe and there are as many variations of it as there are cooks. The quantity of garlic varies according to taste, and other ingredients can be added. The basic recipe starts with potatoes, lots of garlic, onions, pure water and your favourite herbs.

Try this:

- 4 med potatoes, cubed (organic do not have to be peeled)
- 4 cups water
- 4 medium onions, peeled and chopped
- 4-10 cloves of garlic, peeled and chopped
- olive oil, culinary herbs as desired

Method:

Boil cubed potatoes for 10 minutes. Chop onions and fry in a little olive oil; add garlic and herbs and fry for another minute. Add to potatoes, blend in a food processor and bring back to boiling. Season to taste. Serve hot.

Flavour Change in Garlic

Garlic changes in flavour depending on how you prepare it. Try these different ways:

Raw garlic - the strongest flavour

Roasted garlic - the mildest, nutty flavour

Whole cloves - mild flavour

Sliced cloves - mild flavour

Chopped cloves - medium flavour

Crushed or pressed cloves - strong flavour

Crushed, covered in olive oil and heated to almost boiling - my favourite way to bring out the full, mellow taste.

Never overcook garlic or you lose its food value!

THE GARLIC DIRECTORY

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

Garlic Business Advertisements

WARREN HAM

August's

HARVEST
inc.

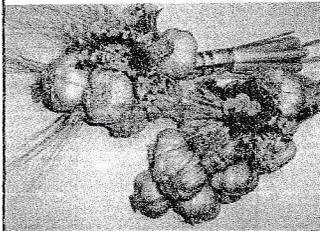
38 Centre Street
Stratford, On
N5A 1E3
TEL 519-272-1742
FAX 519-273-3298
FREE 1-877-272-1742
w.ham@bellnet.ca

GARLIC
GARLIC SEED
SHALLOTS

YOUR BUSINESS
CARD CAN APPEAR
IN THIS SPACE

Contact the Editor for
Special Rates for
Repeat Insertions

Ph. 613-273-5683
garlic@rideau.net



Directory Listings

Organic Garlic for sale: OCIA certified. \$7/lb. Shipping anywhere in Canada. Al Boyko, Coyote Ridge Farm, ph.306-563-5341. Email sasklawitch@hotmail.com.

Garlic For Sale: Bulbs, garlic powder. Majestic, Music, Czech Broadleaf & Russian Red. Tim & Sue Asselstine, Cranberry Creek Farm, Email clarendonstn@aol.com. Ph. 613-279-1208.

Organic Seed Garlic For Sale: German Stiffneck, King Ted, Music, Siberian, Legacy, Wildfire, German Fire, also bulbils & wild leeks. OCPP certified. Will ship. Simon de Boer, Langside Farms, Teeswater, Ont. ph. 519-357-1919, Email sbdeboer@wightman.ca.

Organic Garlic For Sale: Russian Red & Music, OCPP certified organic, \$6/lb, will ship, Hawkwood Farm, Almonte Ont Ph. 613-256-3188. Email hawkwoodfarm@sympatico.ca.

Organic Garlic For Sale: Porcelain, Rocamboles & Asian. OCPP certified organic, Jean Finlayson & Elly Blanchard, Railway Creek Farm, Madoc, Ont. Ph.613-473-5174. Email railwaycreek@auracom.com

Garlic For Sale: Featuring 'the Original Big Ass Pickled Garlic' & assorted garlic products, will ship, Music garlic in season. Email bigassgarlic@hotmail.com ph. 705-766-2748.

Garlic For Sale: Music, Italian Porcelain, Yugoslavian, Inchelien Red, Polish Jenn and more. Will ship. Ed Chipeur, **CHIP'S ACRES**, ph. 250-499-0019, Keremeos, BC, Email: wechipeur@telus.net.

Boundary Garlic: 2006 Garlic Catalogue coming soon. Certified by Boundary Organic Producers Association. See ad on this page for website and contact info.

Certified Organic Seed Garlic For Sale: Over 40 hardy strains from the Small-Plot Garlic Variety Trials, proven for Zone 5A. Ship within Canada only. Beaver Pond Estates. Maberly, Ont., ph. 613-273-5683. Email: garlic@rideau.net.

List your garlic or garlic products in the Garlic Directory. This space is available. Only \$5.00 per insertion for 4 lines of text. Contact the editor at The Garlic News.

Boundary Garlic

Henry Caron & Sonia Stairs

Box 273, Midway BC V0H 1M0
250-449-215

certified organic seed garlic
rocamboles, purple stripes, porcelains

www.garlicfarm.ca e-mail: garlic@garlicfarm.ca

Kings Creek Garlic Farm
Home Grown Garlic
(613) 253-0436

kingscreekgarlicfarm.ca
garlic@kingscreekgarlicfarm.ca

Ray & Diane Bradley

Fax (613) 253-2176

Subscribe to: Canadian Organic Growers (COG)
National Office: Phone: 1-888-375-7383. Web:
www.cog.ca

Join Today: Seeds of Diversity Canada, P.O. Box 36,
Stn Q, Toronto, Ont. M4T 2L7. Phone 1-866-509-7333
Email : mail@seeds.ca Web : www.seeds.ca

BUY LOCAL, BUY ORGANIC, BUY CANADIAN

IT MAKES HEALTHY BUSINESS SENSE

MORE GARLIC DIRECTORY

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



**For accredited organic certification
and information on how
to grow organically**

**Contact: OCPP/Pro-Cert Canada Inc.
705 374 5602, 877 867 4264
fax 705 374 5604
www.ocpp.ca**

The Garlic News 2006 Advertising Rates for Members

Business Card Ad in Directory: \$15.00 per issue (repeat same ad 4 issues, \$50.00)

Box Ad: \$8.00 per column inch (repeat same ad 4 issues \$25.00)

Directory Business Listing: \$ 5.00 per issue 4 lines listing name or business name, product(s), mailing address, phone number, e-mail (\$1.00 per line for additional lines).

Quarter page: \$25.00 per issue (25% discount for repeating same ad 4 times, only \$75 for 4 insertions)

Full Page: \$75.00 per issue (25% discount for repeating same ads 4 times, only \$225 for 4 insertions)

Terms and Conditions:

1. Advertisements are accepted at the discretion of the Managing Editor subject to good taste and suitability.
2. Advertisers are responsible for supplying a copy of their printable business card or camera ready artwork
3. All advertising material must be received by the deadline date specified on the Advertising Form.
4. Any notice of cancellation must be in writing and received on or before the cancellation date.
5. The Garlic News will not be responsible for damages due to advertising errors, late publication or non-insertion of any advertisement beyond the amount paid for the ad. Liability is limited to the advertising cost paid.

**Make cheque payable to: Paul Pospisil. Deliver and send with Application Form to the address below:
Paul Pospisil, Editor, The Garlic News Beaver Pond Estates,
3656 Bolingbroke Road,
Moberly, Ontario K0H 2B0**

A Directory Listing pays off. We made over 300 replies to inquiries about sources of garlic this last season. Who did we refer them to? You're right! We provided them with the contact information for growers advertising in the Garlic Directory.

Has anyone successfully grown Elephant Garlic, *allium ampeloprasum* from seed? This leek produces a seed head much like onions but we have not been able to germinate any of this seed. We'd be interested in any positive results.

Ph. 613-273-5683 or e-mail garlic@rideau.net

With the popularity of garlic products, the Garlic News often gets calls for information on dehydrators and mills or grinders for making garlic powder on a small scale.

Do you have your favourite gadget and where to buy it?
If you do, contact us at the Garlic News.

ATTENTION ONTARIO GROWERS!

List your seed garlic on the OMAFRA website!

If you would like to be included on the garlic seed supplier webpage maintained by the Ontario Ministry of Agriculture, Food and Rural Affairs
www.omafra.gov.on.ca/english/crops/resource/garlic.htm
or if you would like to nominate a supplier for inclusion, contact:

Jennifer Allen
Vegetable Crop Specialist, OMAFRA,
1st Floor, 1 Stone Road,
Guelph Ont., N1G 4Y2
E-mail to: jennifer.allen@omafra.gov.on.ca

Please provide the following information:

Name:
Supplier Name:
Fax #:
Supplier Address:
Phone #:
Email address:
Web address:

There is no charge for this service.

ADVANCE NOTICE

Eastern Ontario Garlic Awards Competition

The 2006 Competition will be held at the Seaway Valley Garlic Festival, Chesterville, Ontario, Saturday September 9, 2006. Entry forms will be sent to previous competitors. If you grow garlic in the Eastern Ontario region and want to receive an entry form and guidelines for the 2006 competition, contact:

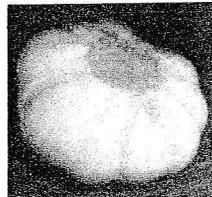
Paul Pospisil, Director, Garlic Awards,
Ph. 613-273-5683 Email: garlic@rideau.net

Great Location! Exciting Program!! Garlic, Garlic, Garlic!!!

**The
2006 Seaway Valley
Garlic Festival**

&

North Dundas Agri-Tour



Two Garlicky Fun Days

September 9 & 10

at

Connaught Acres, Chesterville, Ontario

***The Best Garlic in Eastern Ontario**

***Garlic Food Show with top chefs**

***Garlic Talks & Lectures with the Garlic Guru**

***Eastern Ontario Garlic Awards**

***Live Music, Gate Prizes, Fun and More Fun**

just 45 min. south of Ottawa, 30 min. from Cornwall

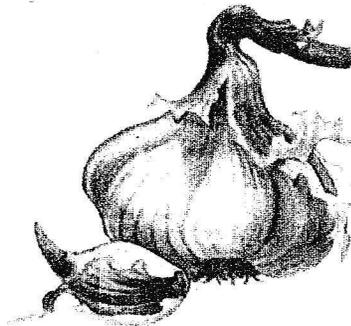
inquiries: Debbie DeCooman, 613-448-3540

debbie@connaughtacres.ca

website:connaughtacres.ca

Seaway Valley Garlic Festival

Calling all lovers and growers of garlic!
7th Annual
County Garlic Festival



Saturday, August 19, 2006

10:00 a.m. – 4:00 p.m.

at the

CRYSTAL PALACE

Prince Edward County Fairgrounds, Picton, Ontario

Contests

Demonstrations * Guest Speakers * Vendors

Musical Guests “The Academy Players”

Magic Show

Adults \$5.00, Seniors & Children under 12 - \$3.00

Children under 6 Free

For contest and vendor information contact: Christine at (613) 476-5943

email rosarugosa@sympatico.ca

Visit our website at: countygarlicfestival.ca

New Garlic Vendors Welcome

It's going to be a stinking good time!

Notice!! Garlic Day at Kemptville College!!

Ontario Growers, Mark Your Calendars!

You're invited to attend 'Garlic Day' on Wednesday, April 12th. The session will be held at Kemptville College and will run from 8:30 am – 4:00 pm. Presenters include university and government researchers, OMAFRA, and industry representatives. Topics will include the leek moth, stem & bulb nematode, variety trial research, the clean seed project and organic production. For more information, or to register please call the Agricultural Information Contact Centre at 1-877-424-1300 or send an email to ag.info@omafra.gov.on.ca

Program arranged by Jennifer Allen, Horticultural Specialist, OMAFRA in co-operation with the Canadian Organic Growers, Ottawa Region Chapter as growers' representative and sponsorship by The Garlic News

Garlic Day Program

Purvis Hall
Kemptville College,
Kemptville, ON
April 12, 2006

| | | |
|---------------|---|---|
| 8:00 – 8:15 | Registration (\$10 at the door) Please pre-register by calling the Agriculture Information Contact Centre at 1-877-424-1300 or emailing ag.info@omafra.gov.on.ca | |
| 8:15 – 8:25 | Welcome/Opening Remarks | Chair: Jennifer Allen, OMAFRA |
| 8:25 – 8:45 | The Clean Seed Project | Becky Hughes, University of Guelph |
| 8:45 – 9:00 | Alien on Allium | Hannah Fraser, OMAFRA |
| 9:00 – 9:45 | Efficacy Research for the Control of Leek Moth | Dr. Peter Mason, AAFC Margaret Appleby, OMAFRA |
| 9:45 – 10:00 | Morning Break | |
| 10:00 – 11:00 | Organic Garlic – Question and Answer Session | Hugh Martin, OMAFRA |
| 11:00 – 11:45 | Biological Control Opportunities for the Leek Moth | Wade Jenner, Carlton University |
| 11:45 – 12:00 | Leek moth – A Grower's Perspective | |
| 12:00 – 1:15 | Lunch (Provided) | |
| 1:15 – 2:10 | 1) Bulb and Stem Nematode of Garlic 2) Tips on Garlic Disease Management | Michael Celetti, OMAFRA |
| 2:10 – 2:20 | Afternoon Break | |
| 2:20 – 2:45 | Native hosts and Leek Moth | AAFC/Carlton University |
| 2:45 – 3:45 | Garlic Variety Trials – Research Results | Paul Pospisil, Editor, The Garlic News |
| 3:45 – 4:00 | Closing Remarks | |