



# THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 17 Fall 2008

## Some useful ideas at garlic planting time

### Deeper soil on planting beds

Need deeper soil for planting?

Run your rototiller down the walkways between the beds. With a square end shovel, scoop up a few inches of the topsoil and move it to the bed. Then, run your rototiller lightly over the bed to loosen and mix the soil.

### Buying a new rototiller?

See page 7 for some tips on what to look for in a tiller.

### Using a dibble

Here's a large, rotary dibble used by Henry and Sonia of Boundary Garlic in B.C. This baby makes 6 rows with each pass and then it's a matter of going along and dropping the cloves into the holes.



If, like me, you take the smaller view of a smaller size operation, you'll build yourself a manual dibble. For instructions on building this handy tool, look up the article on the "Sofa Leg Garlic Dibble" in the 1<sup>st</sup> issue of The Garlic News, Fall 2004.

Whether you use a small hand dibble or construct a larger device, both are dependent on soil texture. If it's muddy, a dibble won't work. It will plug up with mud. If it's too dry or sandy, the holes will fill in as soon as you've made them. The soil needs to be slightly moist and firm enough to hold the shape of the hole once the dibble is removed.

*Hint: pick an early morning after a light frost to use the dibble. The soil is just frozen enough to prevent it sticking to the dibles or collapsing.*

### Wet soil, dry soil

There's nothing quite as demoralizing as trudging through the garden mud caused by heavy fall rains, boots caked with the sticky stuff and tools jamming up. Makes one think of those poor soldiers in World War 1, living in the mud of Flanders and Ypres for months on end!

Plan your planting well ahead to give yourself some leeway. The rains do stop, you know. A few days of cold nights and sunny days and the soil can be just perfect, a bit moist, but not wet. Run the tiller through it to fluff it up a bit before planting. Then, either trench or dibble planting will be a breeze.

### Cracking the bulbs into cloves

Don't crack too early. Separating the clove from the basal plate exposes the little buds that will form the roots. If they dry out or die, fewer roots will result in weaker plants. Cracking just before planting is ideal, and a few days doesn't hurt, but don't crack them more than a week ahead

### Loose clove wrappers?

Loose clove wrappers are sometimes an indication of diseased garlic. If you feel some of these while cracking, remove the clove covers from a few cloves. The flesh should be a creamy white. If there's brown discolouration of the garlic, it's diseased and shouldn't be planted. Move those to the kitchen. The same goes for soft cloves. Don't plant them. They have to be firm and solid.

### In a hurry to mulch?

Whoa! Not so fast. Let the mice find a cosy winter bed somewhere else before spreading the straw over your garlic beds. If you wait until the ground is frozen, that's a good sign that most of those messy little rodents are sleeping somewhere else. You don't want them in your garlic patch.

#### *Is it time?*

*Is it time to dig up the grass in your yard and grow some garlic or other vegetables that you like? A back yard garden can make a lovely landscape project as well as providing bounty for your table.*

*With imported food dominating supermarket shelves, perhaps, now is the time to grow your own.*

BUY LOCAL, BUY ORGANIC, BUY CANADIAN

IT MAKES HEALTHY BUSINESS SENSE



# THE GARLIC NEWS

Connecting

The Canadian Garlic Network  
Issue # 17 Fall 2008

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Advertising inquiries welcome.

## ABOUT THE GARLIC NEWS

The *Garlic News* is a new publication. It  
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The *Garlic News* uses a newspaper column  
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single copy and bound sets.

## EDITORIAL POLICY

The purpose of *The Garlic News* is to enable  
farmers and gardeners to grow better garlic and  
enjoy it more. Articles and contributions are  
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## In This Issue

- Some useful ideas at garlic planting time** 1  
A few thoughts on practices to help with planting and produce a better crop.
- A clove here and there** 3  
Tidbits from our world of garlic
- Winners 2008 Garlic Awards** 3  
The 2006 Champions, David Hahn & Marion Watkins have a comeback in 2008, winning again and new grower, Catherine Cheff makes a strong showing
- People – We Get Calls and Letters** 4-5  
We get calls and letters from garlic fans and learn from their garlic experiences.
- Growing Garlic in Penobsquis New Brunswick** 6  
You've probably never heard of Penobsquis, and if you did, you'll be surprised to  
Learn that Mick & Frances Legault have a thriving garlic farm there.
- The very first Garlic Fest in Haliburton County** 7  
Another first for Sheila and Charles Robb as they spread the gospel of garlic
- 2008, The Best Garlic Crop I've Ever Had** 7  
Home gardener Don Kent shares his experience and provides a tip on garlic markers.
- Selecting a rototiller** 8  
Tips on getting the right machine for your market garden from the garlic guru
- Garlic Research: Garlic Maturity Chart 2008 Harvest** 9  
Results from the Small-Plot Garlic Variety Trials during a late year and very wet harvest  
season. A useful chart to give growers guidance on spreading their harvest workload
- The Garlic Directory** 10-11  
Garlic ads, listings and useful garlic contacts. Growers are finding the advantage  
of letting buyers know about them. "Don't hide your garlic under a bushel!"
- The Best Garlic Recipes and Ideas** 12  
Recipes for the hunt camp, pickled garlic eggs and a garlic beef stew.
- More Garlic Recipes** 13  
Two distinct kinds of gazpacho, and a handy chart showing local substitutes for  
imported ingredients.
- Book Review: The Complete Book of Garlic** 14  
A review by the Garlic Guru of the latest book on garlic, written by Ted Meredith, a true  
work of art and likely the best ever published. David McCreery
- Around the Garlic Festivals** 15  
Reports on some of the festivals in 2008.
- Garlic Tasting at Carp Farmers' Market Festival** 16  
David McCreery provides the findings from the 2<sup>nd</sup> garlic tasting at the Carp Festival
- More Garlic Festival Reports** 16  
Verona and Stratford, two new festivals started in 2007, show good organization  
and a steady growth in promoting garlic.
- Attachments:** Christmas Gift Subscription Special  
: Advertising Application.

*A Happy Thanksgiving to all our members with our  
best wishes for a great garlic planting season!*



## A Clove Here and There

### Delayed Harvest?

Here in Eastern Ontario, we had a very late spring, a wet May and June, and after a sunny start, July turned out to be cloudy and wet right through the garlic harvest. At the Small-Plot Garlic Variety Trials, we harvested the Artichokes, Turbans and Asiatics from July 8-15 and were about to start on the Porcelains. We pulled a few. Not ready. Still seven green leaves and the bulbs were small. It rained nearly every day. By July 24, we decided to pull regardless as the bulbs would soon start to rot in the ground. They hadn't developed much in over a week, likely due to the lack of sunshine.

From the calls and letters we received, many growers experienced harvest problems, anything from curing difficulties to disease and decay. Despite problems, all in all, the crop was better than last year.

Now, next year - - - ?

### Our 400<sup>th</sup> Member

Congratulations to **Henk Mans of Coaldale, Alberta** who became the 400<sup>th</sup> grower to join The Garlic News network.

### Congratulations!

**Jean Finlayson of Madoc Ontario** sent us her new business card proclaiming, **Landscape Paintings, Studio Finlayson**. We hope you don't neglect your garlic while painting, Jean! Our best wishes on your new endeavour.

### Buy Local picks up steam in 2008

Thanks to the number of revelations of problems with tainted food coming from China, more and more people are looking for locally grown vegetables or starting to grow their own. *Garlic is at the leading edge of this "buy local" movement.*

This year, I received twice the calls from gardeners wanting garlic information and a 50 per cent increase in requests for garlic planting stock over 2007. That's a good indicator of what Canadians are looking for.

### Address Changed?

If you've moved or even changed your local address, let us know. Canada Post is very quick to slap on a "Return to Sender" sticker, rather than forwarding the mail to your new address. We'd like you to have your Garlic News with no delays, so help us to help you.

### Email Changed?

The same goes here. We send out periodic notices of interest to garlic growers between issues of **The Garlic News**. It's always disappointing to get a non-delivery notice. Send us an Email if you change your E-address.

## The Best Garlic in Eastern Ontario! Winners of the 2008 Eastern Ontario Garlic Awards

Held at the 2<sup>nd</sup> Annual Verona Lions Garlic Festival, Verona, Ontario, on August 30, 2008.

### CHAMPION GARLIC GROWERS 2008:

David Hahn & Marion Watkins, Godfrey, Ontario

### RESERVE CHAMPION GARLIC GROWER 2008:

Ken Willis, Verona, Ontario

### RUNNER-UP: Catherine Cheff, Renfrew, Ontario

### Individual Class winners:

#### Class 1 Best Specimen Garlic Bulb:

1<sup>st</sup>: David Hahn & Marion Watkins, Godfrey, ON

2<sup>nd</sup>: Ken Willis, Verona, ON

3<sup>rd</sup>: Kenneth Best, Norwood, ON

4<sup>th</sup>: Catherine Cheff, Renfrew, ON

#### Class 1A Best Display of 12 Garlic Bulbs

1<sup>st</sup>: David Hahn & Marion Watkins, Godfrey, ON

2<sup>nd</sup>: Ken Willis, Verona, ON

3<sup>rd</sup>: Catherine Cheff, Renfrew, ON

4<sup>th</sup>: Al Romaniuk, Sharbot Lake, ON

#### Class 2 Best Collection of Varieties

1<sup>st</sup>: Catherine Cheff, Renfrew, ON

2<sup>nd</sup>: David Hahn & Marion Watkins, Godfrey, ON

3<sup>rd</sup>: Ken Willis, Verona, ON

#### Class 3 Best Garlic Braid

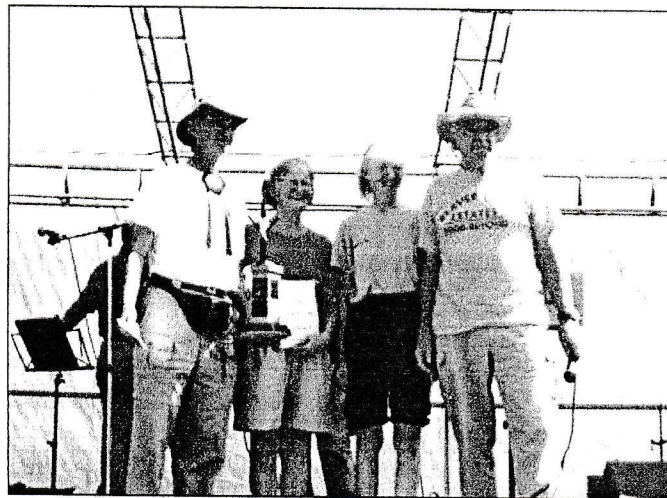
1<sup>st</sup>: Ken Willis, Verona, ON

2<sup>nd</sup>: David Hahn & Marion Watkins, Godfrey, ON

3<sup>rd</sup>: Catherine Cheff, Renfrew, ON

Congratulations, winners, and all those who entered!!!

Planning for the 2009 Awards has started. You plan, too!



*L to R: David Hahn & Marion Watkins holding the Woodman Trophy, 2008 Champions, Dale Edwards, National Farmers Union, donors of the \$100.00 prize, Paul Pospisil, Director of the Garlic Awards Foundation.*



## Calls and Letters From Our Readers

*This spring and summer, we received a record number of calls and letters, some due to the concerns over strange weather and what it might do to the garlic, many with wishes for Mary Lou's recovery from cancer and others with various questions about garlic. We've tried to print as many as we could. Our apologies to anyone that we missed. Editor*

### Concerns over delayed harvest

**Charles & Sheila Robb of Minden, Ontario** phoned on July 24, concerned over the fact that their Porcelain F3 wasn't ready yet. Bulbs were small and still a lot of green leaves. Being it was over 9 months in the ground, they decided to start harvesting to avoid bulbs rotting in the ground.

**Chris Weidmark of Ottawa** called the same day. He was concerned that with the delayed harvest, his garlic wouldn't be ready to sell at the Carp Farmers Market Garlic Festival, which, like the Perth event, runs the weekend of August 9-10, a full week too early for local growers. He didn't get much sympathy from the organizers so he is on the search for other markets in Ottawa.

### Regrets

A nice but sad note from **Agnes Bajada of Osgoode, Ontario** came with their renewal: "Thank you for the reminder. We enjoy the Garlic News, lots of news with every issue. We missed the Garlic Field Day because Joe was diagnosed with ALS. We don't go any place, just stay at home. We hope that Mary Lou is regaining her strength. p.s. Just harvested our garlic and had a very good crop this year." **Agnes and Joe.**

*Editor: God bless you, Joe & Agnes. Our hearts are with you. ALS is heartbreaking. Enjoy every happy moment together.*

### Wishes

**Judy Murray**, one of our newer members from **Redvers, Saskatchewan**, wrote: "Hi People! Upon a whim, I ordered several back issues of **The Garlic News**. In my backyard plot, 10' x 8', I grow multiplier onions, shallots and garlic. Of course, I rotate this plot every year. I use my produce for personal cooking. Even more whimsy is how I found out about **The Garlic News**. I felt I just needed to know more. While recovering from an illness, I spent much time reading and then re-reading the 7 issues I have now. As per your suggestion, I'm enclosing \$40.00 for the rest of the back issues and my subscription.

May God grant patience and endurance to Mary Lou and her partner, Paul. Thank you. **Judy Murray**"

*What can I say but 'Thank you' for your kind words and wishes, Judy. A bundle of back issues went out to you. I hope you enjoy all those as well. Editor*

## Overgrown with weeds

**Jerry Olesnyckyj of Carp, Ontario**, wrote: "Sorry I missed your Field Day but I was in the States looking after an elderly friend after an operation. He's fine, now. I returned to find the garlic and the rest of the garden overgrown with weeds. A week of weeding and scaping got me back on schedule.

The harvest was late (rainy weather) but good. Baba's Chesnek and Carpathian had large bulbs, Russian Red and Siberian only so-so with medium to small bulbs. Sold out everything except planting stock and 200 heads for myself. I will increase Baba's from 500 to 2500 or more and the Carpathian from 1500 to 3000. Will also plant the Russian and Siberian, as the bulbs were too small to plant.

Does anyone need Carpathian bulbils? I have thousands. All the best to you and Mary Lou in her battle with cancer. I'll stop in on my way to Toronto." **Jerry**

*Thanks for a good crop (or weed) report, Jerry. Now readers, would you like to develop some planting stock from those Carpathian bulbils? It's the hottest of the Rocamboles that I've tested. If so, contact me and I'll put you in touch with Jerry. Editor.*

From **Dorothy Vanderzwaag of Douglas**: "Dear Paul & Mary Lou, thanks so much for the work you do to put this newsletter together! It's a great read, interesting and informative to a novice like me. Hope to meet you someday, somewhere."

*Editor: Thank you Dorothy. We enjoy doing it and having contact with great garlic fans like you. Na zhledenu!*

### Garlic left in ground too long

**Carol Cox**, a home gardener from **Powasson, Ontario**, called about planting cloves that had been left in the ground to where even the clove covers were gone. As the leaves hadn't died down, she'd left her garlic in the ground till the 3<sup>rd</sup> week of August hoping for larger bulbs.

*Editor: Well, Carol, you can plant them as long as they're not showing brown spots or decay in the flesh of the clove. If that happens, it's better to eat them and find some new planting stock. Now, for next year, start looking at your garlic between the middle and end of July. Even in your north country, August is too late for the garlic harvest. You want garlic that will keep.*

#### The Bulbil Project

*Growing garlic from bulbils is a slow, tedious process, taking years to get results. Little is known about garlic behaviour using the bulbil method. The method has potential for growing improved strains and perhaps even producing disease free bulbs. If you would like to participate in this long-term trial, contact me for information on the project. Editor.  
(Use contact information found on page 2)*



## More calls and letters

### Garlic Field Day 2008

**Marion & Jerry Clermont of Iroquois, Ontario** wrote: We just want to thank you for the lovely day. Jerry and I both enjoyed ourselves very much. We also learned a few things too, but I know the one about the Dollar store and scissors. We are so glad Mary Lou is coming along so well and was good to see her about.

**David Fiske of Sydenham, Ontario** wrote:

A lovely day in beautiful surroundings and most pleasant company. You were a wise, informed, gracious, gentle host and facilitator. Nothing like actual hands on seeing and thus, discovery on my return that I have the leek moth in my leeks, garlic and onions. Before Sunday I thought it was only other people! Thank you

**Pauline Myre of Chelsea, Quebec** wrote:

Thanks you for your hospitality, we really your place and learning so much more about garlic. Your generosity is really appreciated. Many thanks.

We are starting our garlic harvest. I will try to wash them as you do. I was wondering if you cut some of the stalk before you hang them up to dry. Also do you cut the roots or do you wait for them to cure before cutting stalk and roots,

*Editor: Don't cut the stalk off. The bulb is still taking nutrients from the leaves. Trim the roots to about 1/4 inch and use a hose to spray out any dirt from among the roots. Peel off any dead or dying leaves to get down to unbroken ones.*

*Now, when your garlic is hung to cure, it is clean and ready to sell. Cut the stems off after the garlic is cured, about 10-14 days. If you want to braid some, don't wait till they're completely dry but do it while the stems are still pliable, about 3/4 dry.*

### Hardy, Tasty Garlic for Ontario?

**Brett Cole of Buckhorn, Ontario** called to ask:

"I'm looking for a hardy garlic that is easy to grow here in Ontario. Can you tell me which Rocambole is the strongest and which has the best flavour?"

*Editor: Ease of growing and hardiness? That is the very purpose of the Small-Plot Garlic Variety Trials, to determine those types that do well in our northern climate. Any that fail the 3-year trial are NOT included in our listing to growers. Majestic is our most popular and overall, the best performer of the Porcelains. Carpathian is one of the "hottest" of the Rocamboles. Thus, it's better to use it in cooking rather than raw, unless you enjoy the strong bite. French is as rather more pleasant flavour. It rates with Spanish Roja as the best, all-round garlic for kitchen use.*

**Laugh often, long and loud. Laugh until you gasp for breath. And if you have a friend who makes you laugh, spend lots and lots of time with him or her**

Happened to spot **Ray & Dianne Bradley of Kings Creek Garlic** at their stall at the new market west of Perth, where a previous family farm market used to operate. Dianne is still specializing in garlic jelly, pickled garlic and their well known dried garlic chips. Nice to visit with old friends.

## Humour: The Tomato Garden

*Thanks to Bob & Pat Brown*

An old Italian man lived alone in the city. He wanted to plant his tomato garden, but he was old, the ground was hard and his only son, who used to help him, was in prison. The old man wrote a letter to his son and explained:

*"Dear Vincent, I am feeling bad, because I won't be able to plant my tomato garden this year. I'm just getting too old to be digging up a garden plot. I know if you were here, you would dig the plot for me, like in the old days. Love, Papa"*

A few days later he received a letter from his son.

*"Dear Pop, Don't dig up that garden! That's where the bodies are buried. Love, Vinnie"*

At 4 am the next morning, FBI agents and local police arrived and dug up the entire area without finding any bodies. They apologized to the old man and left. That same day the old man received another letter.

*"Dear Pop, Go ahead and plant the tomatoes now. That's the best I could do under the circumstances. Love, Vinnie"*

**Frances Legault of Penobsquis, NB** wrote:

We tried drying the scapes in the dehydrator, cut in half on the length, and then we put them in a coffee grinder. They turned out well and are quite sweet.

### Harvest 2008

**Dale Odorizzi of Perth, Ontario** wrote:

Hi Paul. Hope things are going better for you and Mary Lou. I think of you both often. Yesterday, I was digging my garlic and as I always do when I do something with garlic, I think of you. I still pull out an article you wrote long ago about planting garlic. While this weather has been so rainy, it certainly seems great for the garlic. I rarely water my vegetable garden and this year, my garlic is much, much, much larger than ever. It looks great.

*Editor: Dale is the secretary of Lanark County Master Gardeners, a fine group of volunteers that I had to abandon when Mary Lou took sick. I miss this group and hope to return someday.*

**Christine Rumble of Hillsdale, Ontario** wrote:

Hi Paul, I harvested my garlic scapes from July 1-5<sup>th</sup>, my garden is around Barrie, Ont., and the soil is very sandy. I have been watching to see when the bottom 3 or 4 leaves die off so I can harvest the bulbs. But, because we have been getting so much rain this year, do you have a rule of thumb on that topic? Do you have to wait a couple of days after a rain to lift the bulbs? Will the garlic rot if left in the ground too long, etc?

*Editor: It's very, very frustrating this year. You can lift garlic in the rain. It comes out muddy so give it a spray of water from the garden hose to clean it. Washing doesn't hurt as long as it's done as soon as the garlic comes out of the ground. It's green and impervious to water. Yes, it will rot if left in the ground too long after its ready. It's better to lift earlier than late.*

*(We ran out of space to publish all the letters so we'll do the rest in the Winter Issue. They are just too good to miss.)*



## Growing Garlic in Penobsquis

*Information drawn from an article by Charlene MacKenzie, Canada East Interactive sent by Frances & Mick Legault*

Mick and Frances Legault moved from Kanata, Ontario to Penobsquis, New Brunswick in 2007 and immediately started building a market garden business based around garlic and other market vegetables.

The couple planted 7,000 garlic cloves on their Portage Vale Road property last year after moving here from Ontario last August.

They call their budding business Garlic Pond Estates. They plan to offer fresh, locally-grown garlic at farmers' markets and stores. For the Legaults, the sweet smell of success smells like garlic.

"I had no idea garlic would grow so well here," Frances said.

During their careers in the airline industry, the Legaults traveled frequently and were fascinated by the garlic they saw growing in Turkey and China. They developed a passion for garlic farming during their retirement years in Kanata, near Ottawa.

In the last decade or two, garlic growing has caught on in Ontario to the extent that there are garlic festivals in towns like Perth, where garlic fans can learn growing tips, sample foods, make garlic braids and purchase garlic preserves.

Garlic takes between nine and 10 months to grow in Zone 5 areas such as the sheltered Penobsquis property the Legaults own, so best planting time is late October to early November.

Garlic fields require a three-year rotation. The Legaults planted their 7,000 starter cloves in a compact garlic bed at the front of their property last October and put in a couple of vegetable gardens behind their house this spring. Next year, they'll switch the garlic bed to one of the vegetable beds and will plant buckwheat in this year's garlic bed to renew nutrients.

In Ontario, they grew their garlic in raised beds, but they were pleased to find that their property was on well-drained, sandy soil in which they could directly plant. The Legaults fertilized their garlic field with manure and mulched it with barley straw before the frost set in last fall. They removed the mulch in April to let the spring sun warm the ground, then returned the straw to the field for weed control once the young green shoots were on their way up.

The Legaults grow hardneck garlic, which does well in the Canadian climate. It produces fewer cloves than softneck varieties which are sometimes sold with their stems braided, but the cloves of hardneck are larger and easier to peel.

They'll be growing about 12 varieties while they're building up their planting stock and try additional varieties for hardiness as well.

With Porcelain types and other hardneck varieties, the scape, or upper part of the stem which eventually produces a curly green seed stalk, can be snapped off in late June and used as a mildly garlic-flavoured vegetable. Scapes can be used in stir-fries, ground into a pesto or dip with almonds, olive oil and parmesan, or made into a savoury soup.



*Mick and Frances Legault in their field of garlic at their garlic farm, Garlic Pond Estates, in Penobsquis.*

Removing the scape above the top two leaves forces the plant to put all its energy into producing a larger bulb rather than topset bulbils. The Legaults set up a booth at the Sussex Farmers Market Co-op in July to sell scapes and give out samples and recipes. They will soon have fresh garlic for sale at farm markets in Sussex and Dieppe.

"Fresh-grown garlic is juicier, more potent," said Frances, who has an extensive garlic recipe collection.

After harvesting the remainder of their garlic this fall, the Legaults will cure the garlic with the stalks attached for at least three weeks in a dry, well-ventilated area out of the sun, bundling stalks together and hanging it from rafters. Properly cured, bundles of garlic will keep over the winter. Individual bulbs will last several months kept in a mesh bag or terra cotta garlic jar.

"Never put garlic in the fridge," Mick advised, explaining it stores longer and keeps its flavour better when stored at room temperature.

In addition to its common use as a pungent seasoning, garlic has long been valued as a natural immune system enhancer. Garlic's power, as a flavour and as a health food, diminishes when it's cooked, so the Legaults advise using it raw or adding it toward the end of cooking time for best results.



## **The very first Garlic Fest in Haliburton County** *By: Sheila & Charlie Robb*

It finally happened, we held our first Garlic Fest in Haliburton County, and what a fest it was! With a wonderful group of garlic growers working, we pulled it together in 2 ½ months!

Hundreds of people came, an estimated 500, and caused quite a stir with the amount of traffic. It overwhelmed us! It took place on Saturday, August 23<sup>rd</sup> in the hamlet of Carnarvon, an ideal location at the junction of highways 35 and 118, lots of through traffic, people travelling back and forth to Minden, or Haliburton or further north. There was locally grown garlic, local maple syrup and honey, a lady with her homemade jams & preserves and local artisans with their wares. Mulligan the Clown donated her time. She was marvellous, doing face painting for the children. We had live music with a couple of young men with guitars and later on another gentlemen donated some time with his guitar. And it didn't rain! We were blessed with a beautiful sunny day, but oh, it did get hot! But that's ok, the people were out and about and interested.

Many people did not know what a Garlic Fest was and were delighted to find out. What a great opportunity for educating people about garlic. Many did not realize that there were many types of garlic and different strengths, being used to seeing only one kind in the supermarkets.



Charlie was demonstrating braiding of the hardneck garlic (the method you taught him Paul) and although we only had a little of our own left for sale, he was braiding for the other vendors. People were fascinated and were buying up the braids as fast as Charlie could do them. I was kept very busy myself. There was the photographic display depicting the procedures of growing garlic from preparing the soil to harvesting, cleaning and storing, which drew lots of interest and tons of questions, and our brochure, "Steps for Growing Quality Garlic".

Our group had also produced a recipe book for sale "Recipes & Tips for Garlic Lovers"; these were very popular and featured many recipes from our garlic growers. Vendors sold out and were taking orders by early afternoon. One of our garlic growers had garlic scapes for sale and they sold out!

We are fortunate to live in an area where there is much support for local events. The local papers and the two local

radio stations included us in the upcoming events. We plastered the county with our posters. I was interviewed live on both radio stations. Two weeks of newspaper advertising were donated. Promotion, promotion, promotion! There was also coverage, with photos, of the event in the two local newspapers. They gave us great write-ups.

We have set the ball rolling and we are now planning one for next year. Same weekend, same location. We want to keep the small fair atmosphere. If there was any doubt that we could pull this together, there is no doubt now. We know that it will just keep going.

So Paul thanks for the support. We're flying high!

*Editor: Well done! You are fine ambassadors for garlic.*

## **2008, The Best Garlic Crop I've Ever Had**

*By: Don Kent, Echo Bay, Ontario*

I'm enclosing some pictures of my garlic harvest this year. This is the best crop I've had, 115 bulbs.

I had several varieties; some of your Majestic and Reliable; some of our own grown from bulbs purchased in 2006; some from Dan Jason in Salt Spring Island in BC; and some Porcelain from our niece, Sally Gibson, from Perth.



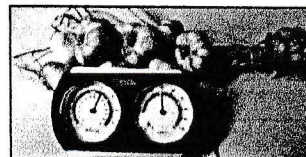
You'll notice my unique markers. Mason jar lids attached with a wire and labelled with permanent marker. The best markers we've ever had, they stood the test of time in our garden since last October!



We enjoy your newsletters. Keep up the good work!

*Editor: Thank you Don for sharing your experience.*

## **Buy a little hygrometer for harvest time**



This little gadget costs about \$10.00 but it can save your crop from mould in a damp year. While not a precision instrument, it's good enough.



## Selecting a rototiller?

For small gardens, under 1 acre, a walk-behind rototiller is the most useful piece of equipment you can buy.

Pick the tiller to do your job. You can break up soil, dig in amendments, make rows and furrows, and cultivate with a rototiller, all much faster than with a shovel.

Garden rototillers come in various widths, usually in 2" intervals. Buy one to suit the width of your planting beds. For a 16" planting bed, buy a 16" tiller width. That way, you cover the full width of the bed and need to make only one finishing pass to produce smooth planting surface.

If you're not sure, rent a tiller to try it out before buying. The small rental charge will avoid spending big bucks on the wrong machine. I started off buying the wrong one!

Select from the three basic kinds of tillers that do different tasks well. There are rear tine tillers, front tine tillers or, you can get one of those smaller lightweight tillers that you can lift up and use to work in raised beds or between tight rows.

Consider a rear tine tiller to break up native soil and add amendments in a hurry. Use it if you have a large vegetable garden and for developing whole landscapes as a do-it-yourself project. The rear tine tillers are easy to handle considering their larger size. They are self-propelled so an operator can work more area with less physical effort.

Try (or don't bother trying) a front tine tiller for its digging power to put in and amend garden beds. Some don't have powered wheels and depend on the digging tines to pull them ahead. Mix soils most effectively with a midsize front tine tiller. You'll get plenty of exercise for your forearms because you fight to control this type! I originally tried one and found it near impossible.

Look at smaller or miniature tillers for established gardens with improved soil. Lift one to see. They weigh about twenty pounds, sometimes heavier. Mini-tillers that have front-tine tillers are usually sufficient. Use the mini between narrow rows or lifting it into high, raised beds to cultivate soil and bury weeds.

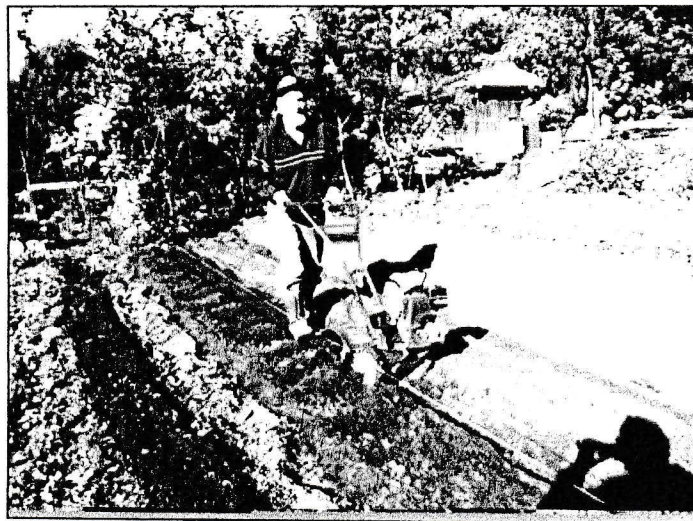
Check out the features shared by the best tillers of any size: safety first, then ease of operation and maintenance. Look for ergonomic handles, automatic shut-offs, shielded tines, simple height adjustments and reverse operation. Although you'll never till in reverse gear, it helps with cornering and getting out of tight situations. Depth guides can make any tiller more precise.

Transport wheels are important for both mini and front tine models. These are usually by means of a wheel unlock pin that allows you to freewheel the machine from place to place. Some tillers come with adjustable tilling widths, a handy feature when you have different row widths.

Tines are replaceable because they wear out, especially in rocky soils. Interchangeable tines let you pick the right tine for the chore.

Bumpers protect the front of a tiller from hard objects. If it doesn't come with one, buy it as an option. The same for hiller attachments. Well worth having. Electric start is more than a luxury on larger models. You'll save yourself a lot of frustration. Batteries last only 2 or 3 years, adding a small cost.

When using the tiller, wear closed-toe shoes, long pants and safety glasses as when operating any power equipment. Don't till wet soil. You'll ruin its structure for years.



*Paul making raised beds with a Troy Bilt Tuffy rototiller*

Back in 1980 when I started our first garden, I bought a front tine tiller. What a mistake! After fighting with the fool thing for many years, in 1988, I decided to buy a Troy Bilt "Horse" model, the Cadillac of rototillers. It cost a lot, nearly 3 grand at the time, being one of the most expensive models on the market. Now, 20 years later, it's still a workhorse, having needed only one set of new tines and several starter batteries over the years.

What happened to the front tine model? Well, an unsuspecting young couple got it for 50 bucks, despite my warnings as to how bad it was!

Later, when I changed the garlic beds to 2 rows per bed, I bought a Troy Bilt "Tuffy" model, one of their smallest with a tilling width of 14". It did great service for many years until son Brian talked me out of it for use in starting their garden in their first purchased home.

That was my excuse for buying a Troy Bilt Pro-Line, a mid size with a 16" tilling width for working the 2 rows per bed planting system I've settled on for the garlic trials.

Now, there are other makes of rototillers. But, I never drove a Cadillac so my rototiller has to do instead.



REPORT P/02/2008, BEAVER POND ESTATES SMALL-PLOT GARLIC VARIETY TRIALS				
GARLIC MATURITY CHART: 2008 HARVEST				
25 day harvest period July 08 to Aug 01				
Very Early	Early	Mid Season	Late	Very Late
July 08-12	July 13-17	July 18-22	July 23-27	July 28-Aug 01
<b>Artichoke (14)</b>				
Xian, Pyong Vang Rodrigo Kettle River Giant Genki Japanese Asiatic	Baba's Chesnek Korean Purple F4 Italian F4 from bulbils Formidable Sicilian Gold Endurance Endurance from bulbils		Asian Tempest	Argentine Red Stripe
<b>Silverskins (2)</b>				
Early Silverskin				F40 Silverskin
<b>Rocamboles (13)</b>				
		Yugoslavian	French (part) Czech Red Improved Reliable Spicey Korean Red Ukrainian	German Red German White Spanish Antolini Spanish Roja Czech Red French (balance) Carpathian Slovak Glengyle Glengyle Imp Improved
<b>Purple Stripes (5)</b>				
			Purple Glazer	Northern Siberian Siberian Czech Broadleaf Robust
<b>Porcelains (14)</b>				
		Romanian Red (1/2) German Stiffneck	MAJESTIC Mammoth Romanian Red Magnificent Leningrad	MAJESTIC (final) Mennonite Pretoro Nellie's Chiloe Musical Zemo Music(H) Alberta Hardy Georgia Fire
<b>July 08-12</b>	<b>July 13-17</b>	<b>July 18-22</b>	<b>July 23-27</b>	<b>July 28-Aug 01</b>
Notes: A very late spring delayed emergence by 2-3 weeks. A short April heat wave was followed by a very rainy May & June. Scaping was fairly well on schedule but it was noted that plants were much shorter and the hardnecks had only 7 or 8 leaves, no doubt a result of a shorter growing season. The usual tip yellowing was there but not to the degree of most years. A hot dry week in early July advanced the start of harvest. Softneck strains were observed falling over as early as July 1. Artichokes, Asiatics and Turbans were ready a week early. Then, a delay as no others were ready. Rain, heavy rain, interrupted harvesting. On July 26, got rained out twice, after lunch and again after supper. Porcelains were affected the most by lack of sunshine with both a delayed harvest and smaller bulbs Late and very late types began showing signs of root decay at the end of July. New strains, seed savers & mutants are covered in page 2 of this report				





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**Present your organic garlic in style in an organic cotton garlic bag.** Contact Liz Murphy at: Enviro-Threads, 30 Simcoe St. S., Lindsay, Ont. K9V 2G4. Ph. 705-328-2644. Email: enviro-threads@sympatico.ca  
See article on organic garlic bags, The Garlic News Issue #10.

**Organic Garlic For Sale:** Majestic, Music, Georgia Fire, Georgia Crystal, Magical, German Red, Russian Red, French Rocambole, OCPP certified. David Hahn, Forest Farm, Godfrey, Ont., ph. 613-273-5545, Email dhahn@rideau.net

**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.

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## Recipes for the hunt camp using garlic



### Pickled Eggs

*With credit to Rev. Jean Brown*

**Hunting season.** It's not so far away; that special time of male bonding, story telling, and good food called, the hunting season, and here's a hunt camp recipe to get ready. Pickled eggs are a must for every hunting camp: These are right tasty, however, the after-effects are a cause for concern in tight quarters.

#### Ingredients:

24 peeled garlic cloves  
6 hard cooked eggs  
2 cups, vinegar  
1/2 tsp salt  
1/2 tsp pepper  
1/2 tsp ground mustard.

#### Method:

Shell the eggs and stick four cloves into each egg. Heat the vinegar and when boiling add the salt; pepper and mustard mixed with a little cold water. Put the eggs in a glass jar and pour the boiling vinegar solution over them. If you put a knife into the glass jar it will absorb the heat from the boiling vinegar and keep the glass from cracking. This is a delicate procedure to be sure. If in doubt phone up someone who has been living in the area for a long time and who is a good cook and they will guide you through this. Anyway, let the pickled eggs stay in the fridge for two weeks before eating. So get cracking right now and they will be ready on time for your company. I hear that these eggs create gas, but that's sort of a given at a hunt camp.

*Editor: Any of the hunt camps I've seen around here stock up with enough steaks and good food to feed an army for a month. I'm not sure that they even bring rifles. Better multiply that recipe by at least 10 to serve a camp of 6-8 hunters going out for their annual outing in the wilds!*

Some people like their pickled eggs to look bloody good. Try this one for red pickled eggs.

### Amish Pickled Eggs with Beets

Beets add a mellow flavour to the eggs and the colour is just incredible. The white of the eggs turn red, becoming redder the longer they are kept in the juices.

#### Ingredients

12 peeled hardboiled eggs  
1 large, 16oz. can of sliced beets, drained & liquid saved  
1 1/2 cup beet juice, saved from canned beets  
2/3 cups sugar  
3-4 cloves peeled & crushed garlic  
1/2-cup cider vinegar  
1 tsp salt

#### Method:

Mix together sugar, salt, garlic, vinegar and beet juice until sugar is dissolved. Place eggs & beets in large glass container. Pour liquid over eggs. Refrigerate. They can be eaten the next day but if you let them stay longer, the flavour will improve.

Recipe can be doubled. If the juice from the beets isn't enough, add water as needed. Freshly cooked beets and their cooking liquid can be substituted for canned beets.

### Roasted Garlic Beef Stew

*Adapted from a recipe in Canadian Living Magazine*

When the boys get tired of coming back every night to T-Bone and Porterhouse steaks, cut up some of that beef and make a delectable stew. It'll restore their faith in the cook.

#### Ingredients:

1-1/2 lb (750 g) stewing beef, cut into cubes  
12 cloves garlic, peeled & cut  
2 tbsp vegetable oil  
2 carrots  
2 parsnips  
2 Yukon Gold potatoes  
1/2 tsp each salt and pepper  
1 onion, chopped  
1-1/2 tsp each dried thyme and sage (or your own herbs)  
1-1/2 cups beef stock, or make some up with OXO cubes  
1 cup red wine  
1/4 cup tomato paste, or chop up some tomatoes  
1 cup frozen peas  
1/4 cup chopped fresh parsley (optional)

#### Method:

In small saucepan, cover and fry garlic with oil over low heat, shaking pan occasionally, until softened and golden, about 30 minutes. Remove garlic to large plate. Drain and reserve oil.

Meanwhile, peel carrots, parsnips and potatoes; cut into 1-inch chunks. Set aside.

Season beef with half each of the salt and pepper. In Dutch oven or deep skillet, heat 1 tbsp of the reserved garlic oil over medium-high heat; brown the beef, in batches.

Transfer to plate. Drain any fat from pan.

Add remaining reserved oil to pan and fry the chopped onion, 1 tsp each of the thyme and sage and remaining salt and pepper over medium heat, stirring occasionally, until light golden, about 5 minutes.

Add beef stock, wine and tomato paste; bring to boil, stirring and scraping up brown bits from bottom of pan. Return beef and any juices to pan along with garlic. Add chopped vegetables; reduce heat, cover and simmer until beef and vegetables are tender, about 1 1/2 hours. Add peas and remaining thyme and sage; heat through. Sprinkle with parsley. Serve with thick slices of whole wheat bread. Feeds 8. If they're really hungry, boil up some extra potatoes to serve with the stew.



## More garlic recipes, tips & ideas

### Gazpacho

Gazpacho soup is a traditional peasant dish from Spain and Portugal. It descends from an ancient Andalusian concoction based on a combination of stale bread, garlic, olive oil, salt, and vinegar — a cold bread soup. Known today as a chilled tomato soup, it actually started out in pre-Columbus days as a simple bread soup or stew. Tomatoes and bell peppers were unknown in Europe until Columbus crossed the Atlantic, but these were both quickly added to most gazpacho soup recipes. While many modern recipes leave it out, it is the bread that makes it a Gazpacho and not the tomatoes. In fact, there are still some regional variations that skip the tomatoes.

### Basic Vegetarian Gazpacho

#### Ingredients

8 medium-sized, ripe, paste or Roma tomatoes  
1 green bell pepper, seeds removed  
1 red bell pepper, seeds removed  
1 cucumber  
2 or more cloves garlic  
1 slice of bread, stale, homemade bread  
1/4 cup olive oil  
dash of vinegar  
Salt and pepper to taste

#### Method

Coarsely chop the vegetables, removing stems and seeds. Skins are acceptable in gazpacho soup. Tear up the bread into chunks. Mince or finely chop the garlic, or run it through a garlic press. Add all the ingredients to a food processor, and puree until completely mixed. Do not over-process, as you want a soup, not a juice. Do this in batches if necessary. If you do not have a food processor, chop the vegetables more finely, and process in a blender. If the soup is too runny, add a bit more bread to thicken it up. If it's too thick, add water or tomato juice. Chill and serve.

### Gazpacho Blanco or White Gazpacho Soup

This recipe for white gazpacho uses cucumbers, garlic and yogurt and no tomatoes. It's a great soup to start off a BBQ dinner on a hot summer day.

#### Ingredients

1 1/2 medium to large cucumbers  
2 or more cloves garlic  
12 oz chicken broth  
6 oz sour cream  
6 oz low-fat yogurt  
2-3 tbsp Spanish sherry vinegar  
salt and pepper to taste

Garnish (optional)

2-3 green onions

1/2 cucumber

1/2 large orange or red pepper

#### Method

Peel cucumbers and cut in half lengthwise and remove the seeds. Coarsely chop. Peel garlic. Place cucumber chunks, garlic and 2/3 of the chicken broth in a blender and blend until smooth. Add sour cream, yogurt and rest of broth and blend. Add salt and pepper to taste. Cover and chill in refrigerator for at least 1 hour. Chill serving bowls. Finely chop green onions, cucumber and pepper for garnish and place separately into small bowls with spoons. Serve soup in chilled bowls and add garnish as desired. Makes 4-6 servings.

### Some Substitutions to Eat Better Locally

To do your little bit and avoid buying foods that must be shipped a great distance, try using these substitutions in your recipes. You won't notice any loss in taste and in most cases, the flavour is even better.

<u>Imported</u>	<u>Local Substitute</u>
Lemon (for tartness)	Dill, sour apple, rose hips or wine vinegar
Rice, many types	Only wild rice is grown in Canada
Mustard seed	Locally grown jalapeño peppers
Cane Sugar	Honey, maple sugar or stevia (grow your own)
Vanilla extract	Maple syrup
White Flour	Locally ground wheat, hemp or buckwheat flour
Coffee	Roasted Chicory root (during the War, my father roasted wheat and chicory in the oven, ground them and made coffee)
Supermarket garlic	"Come on now, really!"

There are more great ideas. Just think local. While it's nice to occasionally have some exotic imported vegetable or fruit as a treat, you can eat very well from your own garden and a local farm. Why not enjoy the experience?





## BOOK REVIEW

### The Complete Book of Garlic. A Guide for Gardeners, Growers, and Serious Cooks

By: Ted Jordan Meredith, ISBN-13: 978-0-88192-883-9  
Published 2008 by Timber Press, Inc. U.S.\$39.95  
Distributed in Canada by Thomas Allen & son, Can \$45.95

Review By: Paul Pospisil, Editor, *The Garlic News*

*"An essential element in cuisines around the world, garlic enjoys near mythic status among cooks, chefs, foodies, and enthusiasts of natural remedies. Worldwide, garlic cultivation occupies over two million acres of farmland, an area that has more than doubled since 1970. Yet, even garlic fanciers may be unable to tell hardneck from softneck, or Purple Stripe from Rocambole, not to mention the hundreds of cultivated varieties grown today, many with distinct differences in taste and character."*

This quote from the flyleaf of the book tells clearly why the book was written and why Ted Meredith did such extensive research to provide this comprehensive work.

When the book arrived in my mail, I quickly scanned through the 330 pages, slowing down only to admire the colour photos of garlic plants, scapes of every type, bulbs and close ups of bulbils, nearly 200 pictures in all. Vivid colour photography is outstanding in its detail.

I then sat down to read the book from cover to cover.

The book is done in two parts. In Part 1, Meredith leads the reader through 200 pages of information, from garlic culture through history, from cooking with garlic to health benefits, cultivation, varieties, diseases and pests and ends with a straightforward explanation of the chemistry of the garlic compounds.

A serious student of garlic will find the chapter on structure to be a valuable horticultural work with illustrations, sketches and photographs. The garlic plant is examined in detail with correct naming of the parts and the role that each plays in reproduction.

The gardener or would-be grower looking for a complete growers guide can go to the chapter on cultivation. It covers everything a grower needs to know,

- soil
- fertilizer
- water
- weeds
- mulch
- when to plant, with notes from all around the world
- plant spacing and yield
- selecting planting stock
- planting cloves
- bulbils and rounds

- scape removal
- harvesting
- cleaning and curing
- sizing and sorting
- storage
- commercial growing
- garlic from seed, a summary of the

research being done in this specialized field.

The thorough coverage of topics makes this one chapter on cultivation a valuable reference by itself.

A full chapter is devoted to taxonomy and diversity, summarizing the progress in classifying garlic by species, sub-species, varieties, groups and cultivars.

Part 2 of the book fascinated me the most as it dealt with diversity in garlic, a topic that has been central to my own growing research hobby.

Meredith describes some 150 cultivars, breaking them down into 12 horticultural groups - Artichokes, Asiatics, Creoles, Glazed Purple Stripes, Marbled Purple Stripes, Middle Eastern, Porcelains, Purple Stripes, Rocamboles, Silverskins, Turbans and those identified only as Unclassified. Beautiful colour photos accompany the descriptions and characteristics.

The book ends with some Quick Guides on Growing and Buying Garlic, Recommended Cultivars for best taste and storage and some notes on culinary methods.

As my own library has filled with books on garlic that I have accumulated over the years, I was wont to compare. Not one of these other books can come close to the complete and comprehensive coverage found in *The Complete Book of Garlic*.

This is no ordinary book on garlic. It is a literary masterpiece, a reference book, a grower's bible, a summary of garlic research explained in layman's terms and one that is a "must" for any garlic lover's library.

Ted Meredith and the publishers have produced a book on garlic that will be the primary growers' reference for many years to come. With the colour photographs, this book is worth every penny of the US\$39.95 price.

*Editors Notes:*

*Thank you, Ted for sending me an advance copy. For our members, please note that Ted Meredith is one of our Garlic News members. He was so kind as to draw on some articles from The Garlic News in producing this book, providing, of course, a mention in the sources of information.*

*I tried to get advance copies from the Canadian distributor in order to make them available at the fall garlic festivals but my efforts came to naught. Distribution delays foiled my good intentions so growers are encouraged to order copies through their local bookstore.*



## Around the Garlic Festivals

### **Perth and Carp Festivals – “destroying the local market, one customer at a time”**

The Perth and Carp garlic festivals, once again continued their annual battle on the same weekend, this year on August 9-10, a week too early for the local harvest.

The dates proved a disaster for local growers, as the advanced August 9 weekend was well before local garlic could possibly be ready for market. In order to sell, many resorted to pulling green garlic from the ground and selling it uncured to unsuspecting buyers. Yes, it sold, but these same buyers will be reluctant to return next year when they discover that the local product turned mouldy and rotted in their kitchens.

As one grower succinctly put it, “we’re destroying our local market, one customer at a time.”

Vendor reports from both events are reported below.

**David McCreery, president of the Carp Farmers Market**, reported that the Carp event was very successful this year, drawing over 18,000 visitors during the two-day weekend.

**Glennis Harwig of Hawkwood Farms near Almonte** reported that they sold out by noon the first day at Carp and had nothing left to sell. Glennis said it was “an exciting, vibrant atmosphere, beyond expectations” with local vendors selling garlic at \$10.00 per lb. She wasn’t pleased at having to sell garlic before it was ready.

**Dave Cornell of Ashton**, a veteran grower, sold about 2/3 of his crop on Saturday, the remainder on Sunday. He was so busy that he didn’t get around to visit the other stalls. He won a 2<sup>nd</sup> prize ribbon for his display of different varieties.

**Sue Asselstine, Cranberry Creek Farm of Clarendon Station, Ontario** said about their sales at Carp: “The number of people was staggering! We sold out everything we had. I’ll be going back next year.”

**Elly & Jean Finlayson, Railway Creek Farm of Madoc**, for many years a loyal supporter of the Perth event, this year switched over to selling at Carp. Despite the higher vendor fee and the need to stay in a hotel away from home, they reported sales were much greater at their new location. They were also not pleased at selling garlic that was barely out of the ground

**Alan Cowan, Arranhill Garlic Farm of Allenford, Ontario**, was at Perth. He said, “Sales were good”.

**Ken & Carol Best of Norwood** had vendor stalls at both Perth and Carp. They reported sales at Carp better than their sales at the Perth Festival. Being from outside the region, they didn’t experience the problems of the local growers.

**David Hahn**, a local grower from **Godfrey**, selling at Perth, reported that he didn’t have enough garlic ready for sale due to the advanced date of the festival. He sold what he had on Saturday, went home and prepared a few more for sale on Sunday. The Perth festival was at least a week or two too early for local growers. He noticed that one of the largest local growers had a sign saying that garlic was not cured and had to be hung to dry.

**Ted Maczka**, the well-known **Fish Lake Garlic Man**, had a fairly good day at his booth at the Perth Festival. People were grateful for his information as they were having problems harvesting due to the rain. He said that most of the garlic vendors were from southern Ontario and he saw only one local grower. He didn’t have any of his own garlic at his stall this year.

**Glengyle Farms**, one of the largest Eastern growers, posted a sign, “this is not cured. Keep it hanging”.

I continue to receive complaints although I have not been back to either festival since 2000 when this foolish “garlic war” started.

The organizers of both events appear to have completely forgotten the original purpose of the garlic festival, that being to promote locally grown garlic. By making it impossible for local farmers to prepare and present good quality at their festival, they are contributing to a bad image for local garlic. This is regrettable.

### **County Garlic Festival, Picton, Ontario**

Cancelled in 2008

### **Garlic is Great Festival, Newmarket, Ontario**

**Ted Maczka** reported on a successful event. However, it was only run in the morning as part of the farmers’ market and there wasn’t enough time to talk to people.

### **18th Annual Canadian Garlic Festival**

Again, **Ted Maczka** reported on a successful event, coming home tired after the long journey. There weren’t very many garlic vendors as this festival continues as a celebration of Ukrainian food at the Ukrainian Seniors Centre, Sudbury. He did say that interest in growing garlic was high and he was kept busy with a steady stream of questions.

*Planning a Garlic Festival for 2009?  
You want to do it right the first time because  
it’s hard to change bad habits once they are  
embedded. See article on page 6 of the Garlic  
News, Issue 7, Spring 2006, or contact the  
editor.*



## More Garlic Festival Reports

### Garlic Tasting at Carp Farmers' Market Festival

By: David McCreery, Carp, Ontario

We had another successful Garlic Festival at the Carp Farmers' Market. Estimated attendance was in the 18,000 range which comparable to 2007. Gross average sales were down slightly in comparison with the previous year. Almost 90 vendors participated in the festival on Saturday with over 80 coming back for Sunday. They included 14 outside garlic vendors who were in addition to the regular Farmers' Market vendors. All vendors were local.

For the second consecutive year the 2008 Carp Garlic Festival featured a garlic tasting event. This event is proving to be an excellent feature popular with customers and vendors. We are increasingly hearing customers asking more questions about the taste of different garlic varieties. With the results of two years of taste testing it is easier to respond with confidence.

Garlic vendors contributed garlic samples for testing. A total of 19 varieties were tested. Small samples of each variety were placed on a paper plate. Customers would sample the varieties that they wished to try. They were then given a stickpin for each variety and asked to put it into a box from 1 to 5 indicating *their impression of the immediate strength of the garlic* on their palate. The rating scale was one (1) for mild and five (5) for strong.

Taste varies with each individual. It was interesting to note that there was variation not only between varieties but also within a variety. Someone might determine that a particular variety should get a rating of 2 while their friend might rate it as a 4. The results presented below represent the collective opinion of the thousands of people who participated in the event. The results of a sample size of this scale should be reasonably accurate. Some varieties were tested on both Saturday and Sunday resulting in two scores while others were tested on one.

Variety	Saturday	Sunday
Czech Red	3.5	5
Fishlake	3.5	
Spanish Roja	4	4.5
Prairie Purple	5	
Rosewood	4	4.5
Czech Broadleaf	3.5	4.5
Romanian Red	5	
Mennonite	4.5	5
Majestic	3	5
German Extra Hardy	4	4.5
Music	1.5	2
Siberian Marbled	3	3.5
Polish White	1	1.5
Carpathian	4.5	
Russian Red	3	3.5
French Rocambole	2.2	3
Israeli	2	
Italian Timtucker	5	
Korean	3	

1 = least hot      5 = hottest

### Verona Lions Garlic Festival

Under the tutelage of experienced festival organizers Ken & Linda Willis, the Verona Lions Club put on another excellent event. With emphasis on putting on a garlic feast, the event attracted serious garlic lovers to eat and to buy. Held on the Saturday of Labour Day weekend, it was late enough in the season that local growers had time to prepare their garlic well and brought some of the best garlic in Eastern Ontario as evidenced by the superb entries in the Garlic Awards competition.



Ted Maczka proudly wears the garlic wreath made by Alan Cowan of Arranhill Garlic Farm. For you, Ted, only \$10.00!!

Our daughter Catherine and our son Brian & Heather helped to run **The Garlic News** information stall giving me an opportunity to set up the Awards, do my garlic talk and exchange notes with other growers. All were pleased. This little festival continues a steady growth in a region where the "Buy Local" message is a fact, not a theory.

### Stratford Garlic Festival 2008

For their 2<sup>nd</sup> event, Ron Deichert of the Kiwanis and Warren Ham of the GGEO again staged a very professional event, maintaining the high standards set in 2007. Nearly 50 carefully selected vendors participated, providing a well-balanced garlic marketplace.

At Warren's invitation, I brought **The Garlic News** information booth and added a little spice by again serving *chocolate covered garlic cloves* to the delight of garlic aficionados! Just didn't make enough.



Simon de Boer, Langside Farms in Teeswater, sells some of his fine, organic garlic to a satisfied, smiling customer.

The festival had a brisk trade in the morning but was rained out by an afternoon downpour, somewhat dampening an otherwise excellent event.