



THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 20 Summer 2009

The 10th Annual Garlic Field Day at Beaver Pond Estates

10 Years!

It seems like a long time but 10 years passes very quickly. The date was May 28th, 2000 and the 1st Garlic Field Day was underway at the Small Plot Garlic Variety Trials, that year demonstrating 60 garlic strains. The day was cold and gloomy but the garlic spirits in attendance were eager for more garlic knowledge. The Garlic Growers of Eastern Ontario (GGEO), out in full force, had launched a newsletter, The Voice of Garlic, and had made Ted Maczka, the Fish Lake Garlic Man, a lifetime honorary member. Garlic winterkill was high on the discussion agenda as was John Geary's report on the identification of the Leek Moth east of Ottawa.

With the success of that 1st gathering of growers, the Garlic Field Day became an annual event. The date was delayed until scaping time, that period when garlic is at its peak growth and differences in varieties are readily seen.

Fast forward 10 years to June 28, 2009

A record number of 48 garlic spirits crowded the small yard at Beaver Pond Estates, still eager to share their experiences and to glean the latest information on garlic. With a decade more of garlic experience behind them, discussions had changed somewhat from basic concerns about how to grow garlic to the real problems, those of dealing with diseases, pests and, of course, weather and the whims of Mother Nature.

A major theme was pests & diseases of garlic

Peter G. Mason, Research Scientist at Agriculture and Agri-Food Canada gave an update on solutions to the leek moth problem based on his 6 years of work since starting this project. At this time, use of spun nylon row covers in conjunction with pheromone traps is the best approach. A submission on the use of parasitic wasps is under consideration.

Margaret Appleby, Integrated Pest Management Specialist and key player in the Leek Moth Project, provided the latest update on the OMAFRA findings on the Bulb and Stem Nematode. This microscopic pest has been causing serious damage to garlic and onion crops in Ontario.

Jennifer Allen, the Vegetable Crops Specialist, could not attend due to a similar Field Day being held elsewhere.

As well, a newly identified sucking insect, the Garden, or Globular Springtail, has been causing damage in garlic patches. It appears to be found together with the Bulb & Stem Nematode. At this time, there is insufficient information to provide pest management ideas.

Garlic Recipes

The lunch table was again well stocked with garlic delicacies (see some of the recipes on page 12). We are still wondering who brought the gigantic container of hummus – the remains kept our table stocked for the next week!

The Garlic Trials Plots

A total of 120 garlic strains in the trials plus specialties such as wild garlic, wild leeks, elephant and shallots. The trial on use of mustard for organic management of the Bulb & Stem Nematode has been proven successful.

Silver Spring Farm, Ottawa

Ed Haines, volunteer at Silver Spring Farm and originator of the garlic project as a fundraiser for the mentally handicapped, gave a fine talk on some of the achievements of his group. The growers responded by making charitable donations to the cause.

Carp Farmers' Market Garlic Festival

David McCreery, president of the Carp Farmers' Market announced that the festival would run a second weekend to enable local growers to prepare their crop for market.

Haliburton Garlic Growers Association

Doug & Barb Nash announced the creation of a new growers association in the Haliburton area and also the 2nd Annual Haliburton County Garlic Fest on August 29.

Ted Maczka, the Fish Lake Garlic Man

Ted spoke about his favourite topic, growing from bulbils.

Mechanical Harvesting

Peter Greening described his equipment, an Italian planter and a digger for mechanical harvesting.

So ends the first 10 years.

Our health permitting, we look forward to having our garlic friends, and those who will become our garlic friends, join with us for the next 10 years for the Field Day, here at the Beaver Pond to share garlic ideas in an informal setting.

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IT MAKES HEALTHY BUSINESS SENSE

THE GARLIC NEWS

Connecting
The Canadian Garlic Network
Issue # 20 Summer 2009

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Advertising inquiries welcome.

ABOUT THE GARLIC NEWS

The *Garlic News* is a non-profit, Canadian
newsletter written by garlic growers for garlic
lovers. It carries on from where the *Garlic
Newsletter* and *The Voice of Garlic* left off. It
is distributed quarterly by subscription.
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.

EDITORIAL POLICY

The purpose of *The Garlic News* is to enable
farmers and gardeners to grow better garlic and
enjoy it more. Articles and contributions are
welcome and will be published subject to space
and suitability. Letters and articles may be
edited for length and content. The Editor
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Deadline for Fall 2009 Issue: September 01

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| THANK YOU FOR YOUR RENEWAL! | |
| Most of our members renewed their membership using the Early Bird Renewal Form. Thank you. It's a great help not dealing with paperwork during the busy garlic harvest. | |
| For subscriptions expiring with this issue, #20, Summer 2009, your Renewal Form is enclosed. Please complete it and return it today. | |
| Check the numbers after your name on your address label. The first 3 digits are your member number, the 2 digits after the dash are your last paid issue. | |
| XXXXXXXXXXXX | |
| Attention Eastern Ontario Growers! | |
| The 2009 Eastern Ontario Garlic Awards (Woodman Trophy competition) will be held at the Verona Lions Garlic Festival, Verona, Ontario, on September 5, 2009. Entry Form is enclosed with this issue of your Garlic News. Be sure to complete the form and send it as soon as possible. It must arrive no later than Wednesday September 2, 2009. | |

Garlic Notes from Here and There

Announcing the Haliburton County Garlic Growers Association!

In 2006 Sheila and Charlie Robb began hosting garlic workshops, supported by the Haliburton County Farmers' Association, of which they are members. Inspired by their example, six or seven local growers convened informally in May 2008. Recognizing that the time was ripe to promote garlic locally, the group decided to host a Garlic Fest that same summer. The effort involved in organizing and promoting that event led to our forming the Haliburton County Garlic Growers Association (HCGGA), an unincorporated, not-for-profit entity.

We have a diverse board of eight members, all of whom have garlic-growing experience. Sheila Robb is our current president

We hope that the HCGGA will encourage and support new growers; promote garlic awareness; and foster sales opportunities for local produce. In addition we intend to host annual garlic fests and to publish educational materials. To ensure that our garlic maintains gourmet quality we recognize the importance of keeping our efforts small -scale and local.

We hosted our first Garlic Fest on August 23, 2008 on the property adjacent to Carnarvon Bowl. Approximately twelve vendors and exhibitors participated. We also held workshops and demonstrations throughout the day. With almost 500 people attending, the event was so successful we plan a more ambitious market festival this year on August 29th. (See our advertising flyer in this newsletter for details).

Editor: Well done, HCGGA and good luck! You're doing a great job not only promoting garlic in your area but also organizing to do it better.



The end of another year for The Garlic News

This Issue of The Garlic News, #20 Summer 2009, completes our 5th year of publication? The responses to the Early Bird Renewal form that we included with our last issue were simply overwhelming. Most members renewed for 2 years, committing us at least until Summer 2011. Even more rewarding is the willingness of members to share their garlic experiences, news and pictures. These are very much appreciated. More and more, it is becoming your newsletter. In earlier issues, I was doing most of the writing. Now, you, the members, are sending the articles, recipes and tidbits of garlic news.

While scaping and preparing for the harvest, I'm plugging away at Issue #21, Fall 2009 to start the 6th year. With your help, the News will continue to spread the gospel of garlic by connecting you, the Canadian garlic network.



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.



Report from The Old Homestead Farms

By: Andre Moise & Dreatha Thompson

I just finished reading my 2nd issue (#19) of "the Garlic News". I was pretty enthusiastic about garlic in the past but now with the newsletter it makes me want to share.

A friend gave me some garlic to plant about 8 years ago, something I never grew before and to my surprise it was a plant that was easy to grow so we toyed with it for a couple of years. My partner Dreatha and I have been gardeners for most of our lives and 6 years ago when the company I worked for closed it's doors we decided to garden/farm fulltime. Our first market garden was an acre including 4 x 90' rows (870 cloves) of garlic. We raised beef, pork and chicken at the time so we had lots of compost.

We always sold all the garlic we grew and we turned around and bought seed (that's what you do when you have a little money in your savings account... da! :)) So this is our sixth year, planting 12 x 150' rows (4000 cloves) and we're still buying seed (no, we don't have any money left). We sell too much, we eat too much and our 4 horses eat too much (helps control parasites). But last year we set aside 100 plants for seed and we harvested 6 quarts of bulbils. We planted 3 quarts in a large 10' x 40' bed. I was always told that if you don't cut off the scapes the bulbs wouldn't grow. Well we harvested 3" bulbs from the 100 we set aside for seed. I'll send you a picture of the cloves. We planted some of those last fall and we plan on planting more this spring. It works for Liz Tobola.

The soil here north of Bancroft is a clay loam, somewhat on the heavy side so we've mixed some sand in some of the beds. It helped the carrots but the only difference with growing garlic was it helped with harvesting.

We would like to get involved in your bulbils project. We are in zone 4 and the ground is usually snow covered during the winter. We grow Music and Mennonite and I always thought there was only one type of garlic. We want to try garlic that is really different in taste other than wild garlic that grows in our back yard.

Something else we want to try is shallots. Should they be planted in the spring or fall?

Editor: Wonderful report on your garlic operation.

I've put you down for the Bulbil Project. I'll be sending you some bulbils after this summer's harvest with instructions. Also, I would love to get your reports on your Music and Mennonite bulbil planting. Shallots? You can plant either spring or fall. They are quite winter-hardy.

Calls and Letters From Our Readers

News from our "Early Bird" renewing members

Jack Fraser, of Silver Spring Farm was the first to call on April 7 to say his Garlic News had arrived (just one day between Maberly and Ottawa), also, that there was no sign of emergence of their garlic. Should he be concerned?

Editor: Jack, remember that garlic is the most misbehaved vegetable in your garden. Worse than a teenager when it comes to having its own way. Don't worry. It'll come.

Judy Denham of Frankford, Ontario wrote: "Hi Paul & Mary Lou. I'm enjoying the Garlic News very much even though I'm only going to grow garlic on a small scale now that we've moved into town. I'm gradually digging up more and more of the backyard so may be able to grow more. Thanks for what you are doing to promote garlic. **Judy**"

Editor: Doesn't your neighbour have a large yard that's being wasted on growing grass? He'd be so much better off if he let you dig it up and plant more garlic!

Appendicitis? Spoke with **Marion** when I'd heard that **David Hahn of Godfrey, Ontario** was rushed to hospital with appendicitis on the 2nd day of the maple syrup season. Aside from David's close call, maple sugaring turned out well as he'd just showed a friend, Michael, how the system worked. Michael offered to take over and they had a successful syrup season until Michael had to leave. Marion was thankful for all blessings, David's recovery, salvaging part of their farm income and most of all, for friends that are willing to help.

Editor: Speedy recovery, David. We also understand and appreciate having good friends and neighbours. They helped us through a very difficult two years for which we will be eternally thankful. I am very envious of the maple syrup, as we've had to give up making it for the past two years.

David McCreery of Almonte, Ontario sent a note on **Garlic Tasting**: "I do agree with your observation on tasting. I'm inclined to favour your protocol (See Garlic News Issue 18) for functions like farmers' markets. Our aim is to encourage people to try new varieties and have fun!"

A Festival running on two weekends?

We are looking at extending the **Carp Garlic Festival** over two weekends in August. I will confirm this later. Inez and I enjoy reading the Garlic News. Keep up the great work!"

Editor: Thank you for your kind words on the Garlic News, David. Yes, the protocol was written to guide festivals and farmers markets and as such, it omitted some of the purity involved in professional taste testing. I'll look forward to seeing the Carp Garlic Festival run on two weekends, a bit later than last year, I hope, to give local growers an even break.

Welcome back to **Carrie Zimmerman of Brechin, Ontario** who came back to the great world of garlic!

Pauline Myre of Chelsea, Quebec said: Hope to see you (at the Garlic Field Day) in June. Best wishes. **Pauline.**

Editor: We look forward to seeing you back again and trust you will bring tales of giant garlic bulbs in your garden. Pauline also sent two lovely cards with flowers – something she does with her love of gardening. Thank you, Pauline!

Helen Skinner of Athens, Ontario, wrote: "Once again, thank you for The Garlic News. I always look forward to the next issue. All the best to you and Mary Lou. You are both in our thoughts." **Helen & Ron**

Floating Row Covers. **Marion Clermont of Iroquois, ON** had inquired about the use of floating row covers for leek moth control (Issue 19 page 5).

In late April she wrote: "Hello, Paul. A note to thank you for the latest edition of The Garlic News. We really enjoy reading it. We put our ground covers down about two weeks ago. So far, so good. Also took pictures." **Marion.**

Editor: Thanks Marion. We look forward to getting your report.

Moved. Friends **Donald & Nancy Krock**, who used to live near us, hadn't dropped in at maple syrup time this year. Got a note from Don, with his renewal: "Paul & Mary Lou. As you can see, we have moved (to Belleville). No place to grow garlic here but enjoy getting your newsletter. Mary Lou, hope you are improving under Paul's care." Don. *Don't worry, Don, we're looking after each other. Trust you are comfortable in your new home. As for garlic, I'll see that you have some windowsill garlic growing in your unit! Paul.*

A Garlic Nut in a Walnut Tree? Here's a novel one. **Ted Maczka, the Fish Lake Garlic Man**, called to say he had garlic growing in his walnut tree. A bird must have planted it there. He replanted it in a container but is concerned that it may have poison, as walnut trees release a chemical from their roots. He would like to know if anyone has any knowledge on the effect of the walnut on garlic?

Any wal or garlic nuts out there that can help?

A White Chinook? Calgary is noted for its rapidly changing winter weather, which usually means a mass of warm Pacific air coming over the Rockies, raising the temperature rapidly and melting the snow. Well, this year, they've had it wrong. Very few warm Chinooks over the winter, AND, in early June, a white blanket of snow!

The NFU reports that over the past 24 years, the corporations that provide farm inputs and services—fertilizer and chemical companies, banks, etc.—have captured 99.6% of the wealth generated on Canadian land, or \$386 per acre while farmers got \$1.45 per acre. Their share is merely 266 times larger than the share that stays on family farms! Sounds fair, ey?

More calls and letters

From Tatamagouche, Nova Scotia:

On April 20, **Madonna Levesque** wrote:

"I would like to subscribe to the Garlic News. A lady selling garlic at the Farmers' market gave me this information. I do not have Email or Internet. Please send any additional information."

After I sent her the issues ordered, on May 8, **Madonna** ordered back issues 1 to 16 and the 6th year renewal saying: "This is great information for us as we find it difficult to get information on growing garlic. Been growing it for years but actually know very little about it. The back issues will keep us busy for some time. I saw your project on bulbils. I am growing some now and if you wish the data, I will be happy to oblige. Enclosed is an extra \$10.00 to cover the cost of postage for sending us some of your bulbils. You pick the varieties and we'll see where it goes from there."

Garlic is doing well and even has some "volunteers" in last year's plot. Oh. The lady who gave me the information was **Mrs. Frances Legault at the Dieppe Farmers' Market** when visiting some of our children in Moncton, NB. Thanks for your time and efforts. The best of health to you both."

Hello Madonna! I'm sending the back issues you ordered, also the 2009 garlic listing. You are included in the Bulbil Project and thank you for your donation for postage.

The Legault's are fine people and doing a lot to promote the growing of garlic in NB and NS.

By the way, the "volunteers" are called "rogue garlic." They are the rogues who ducked when your spade tried to dig them last year! We usually pull these in May or June and use them as green garlic, the same as you would green onions.

Wayne Skinner of Madoc, Ontario sent a lovely card and wrote: "Thanks for bringing the **Garlic News** to those of us who love and grow the magical allium. Warmest regards, **Wayne.**"

Our prayers go out to **Joe & Agnes Bajada of Osgoode, Ontario**. Joe was diagnosed with ALS last year. Agnes sent her wishes to us but with her own bad news that Joe is now an invalid and needs a ventilator to breathe. She said, "I have not much time for gardening but the garlic plants seem to survive in the weeds". Bless you Agnes. We'll think of you at the Garlic Field Day.

Al Picketts of Kensington, PEI wrote: Hello Paul, I just read a copy of the Garlic News featuring the now famous me. I've decided to bite the bullet and invest in a two-year subscription to the News. Is it still \$30 or will I have to bite a bit harder? I've just come through some rather nasty surgery. I'm coming along very well. No weeding yet but soon. Saw the garlic patch today. About 21,000 cloves planted this time and it does look good. Let me know \$\$\$ and the cheque will be in the mail.

Editor: Al, I'm pleased that you're joining our Garlic News gang and can revel in the glory of garlicistes across the land. Yes, its still only \$15.00 per year. Managed to get enough grower ads and a couple of donations so the books are in the black for this year.

Hello Paul The weather has been perfect so far this year. Here's a picture of my Majestic taken May 25th, 2009. The plants are sturdy and I'm looking forward to producing some great organic seed. I'll be saving some of the bulbils for more trials next spring. Will keep you posted on the growth of this year's bulbils that I started in the egg cartons and have since moved outdoors. I hope your Ontario weather is as accommodating as it here in Prince Edward Island. Regards, **Joe Bannon**



Pat & Bob Brown of Manitoulin Island wrote:

How are you and Mary Lou feeling? Think of you often, and for sure we won't be able to attend the Field Day this year. We are now in Nanaimo BC till the 9th of July, visiting Bob's brother and family. Since we have sold our home last fall we have been putting in time, rented a winterized cottage for the winter, November till May, then took our holidays early and came here. Our apartment was to have been ready June 1st, and then July 1st and now Aug 1st so have extended our flight out of here till July 9th. We will then spend 10 days in Orillia before heading back to the Island and find a cabin or motel for the duration, maybe start to house hunt as well. All very stressful. Anyway we will be thinking of you on your Field Day and hope you have a good turn out. Think Bob is going to miss growing the garlic and having it at hand. Take care. **Bob & Pat**

Editor: In any case, you can always grow "windowsill garlic" in an apartment as long as you're willing to forego the geraniums. Just keep in touch. We still think of the nice time we spent during our visit to Manitoulin. Maybe we'll visit again, God willing. Mary Lou's cancer is in remission and for the first time in two years, we're living a bit again.

Brian Woods of Picton, Ontario, wrote:

You sent a note on the last issue of the Garlic News asking if there was any news re the Great Canadian Garlic **Collection** for the summer edition. I have stepped down as coordinator of the project. As yet there is no new coordinator, so it would be best to contact Bob directly.

A clove here and there

New Farm Project

By National Farmers Union, Local 316

"The NFU New Farm Project is a farmer education, training and support program with the goal of building farm capacity and farm community in the Kingston region. It is a four-year project with major funding by Heifer International, a non-profit organization whose goal is to help end world hunger and poverty through self-reliance & sustainability."

Here is an example of one of the items in the Project:

NFP Equipment Sharing Co-ops – Proposals Wanted!!

The NFU New Farm Project **includes** funding to help create equipment-sharing co-ops, small groups of farmers who share one or more pieces of equipment. This can be anything from a honey extractor to a mechanical chicken plucker to a bush hog to a trailer. An equipment-sharing co-op would be a group of people who come up with a practical arrangement of how to share the use, maintain, transport and store a given tool(s). Ideally co-op members would live close to one another to help keep things simple. Proposals wanted: If you are interested in starting a co-op, contact me with a basic proposal, listing a piece of equipment (with \$ quote and source), potential members, and a basic plan for how the tool would be used/shared, maintained and stored. The New Farm Project budget would be consulted with each proposal before determining how much money could be spent on a given piece of equipment. This amount would not exceed \$1000.

I would just bet that planters, hillers, rototillers and other garlic equipment would meet the criteria. Space does not permit a complete description of this fine initiative to help small farmers to help each other. A complete description of the project can be found on the website. Editor.

<http://www.newfarmproject.ca/about>

The New Canadian Organic Regulation and Standard – what's the kerfuffle all about?

Editor's Preamble: I received an email from Mischa Popoff on the topic of shortcomings in the Canadian organic system that starts implementation to become the law of the land in June. Mischa's position is outlined here and you can go to his website at www.isitorganic.ca for more details.

For the positive view of the new organic standard, see Larry Lenhardt's article on facing page.

Here's what **Mischa Popoff, IOIA Advanced Organic Inspector** has to say:

I grew up on an organic grain farm in western Canada. After earning my degree (from the University of Saskatchewan), I trained in the United States to become an Advanced Organic Farm and Process Inspector. I inspected over 500 organic farms, processing facilities and broker/traders across North America over five years.

I was never comfortable with how organic crops and livestock are certified on an honour system. It doesn't matter how many forms, affidavits and farm records are required, and there's simply no guarantee.

In all other industries, the term "certified" guarantees a product was tested and that a surprise field visit was paid to the party seeking certification. Not so in the organic sector. Rather than promote honesty and engender improvement, the door will be left wide open to fraud and gross negligence. The result of such lax "certification" is that over 85% of the certified organic food, beer and wine sold in Canada is **imported based solely on the honour of the exporter**. This dubious practice is about to be sanctioned under our government's watch, and one could be forgiven for accusing the CFIA of failing to protect the people it's supposed to be looking out for.

What's the problem? The organic label found on food is questionable at best, false and misleading in the worst case. We have a new government regulation that provides little or no assurance that the organic label on food means that the food is really organic! The Canadian Food Inspection Agency (CFIA) inspects it, right? They give us the assurance that the labelling is correct, don't they? Wrong! They don't inspect the food or soil for pesticide residues; they merely check the paperwork they get from the producer, importer or supplier.

What's the solution? If you have doubts, don't buy it! Buy your food from someone you can trust, a neighbour, the local farmers' market or a local farmer. Just don't allow the food you eat to be harmful to your health.

Product of Canada labelling – another boondoggle!

After many years of interest groups pressuring the Federal Government to properly label packaged goods to identify country of origin, the Feds have responded, but with overkill. Processed or packaged food can be labelled "Product of Canada" if 98 % of the ingredients are Canadian. This causes a problem for foods such as jams and jellies. These use a high percentage of sugar and spices, nearly all of which are imported. So, ---, that blueberry jam or garlic jelly cannot be labelled "Product of Canada"! Anyone but a bureaucrat would have recognized the need for exceptions to the rule, but not our ham-fisted government. No common sense, as usual.

Humour

The mistake farmers continue to make is in producing something that's essential to life. People complain about the high prices of food and blame the farmers.

Farmers should switch to producing something completely useless, like Face Book or Twitter. Twitter is reputed to be worth a quarter of a billion dollars! Nobody seems to complain about paying high prices for frivolities or other useless things.

The Canadian Organic Regulation

By: Larry Lenhardt www.organicadvocate.ca

The Organic Food Regulations come into effect June 30, 2009. At that time all food products designated as certified organic or organic coming across a federal or provincial border will need to meet the protocols of this regulation. That is, they will have to be certified to the Canadian Standard and have current certification by a **certification body (CB)** so accredited. There is to be a two-year phase in and the details of that are not yet publically codified.

The assurance that organic food - produced and crossing the international and provincial borders - is truly organic will be strengthened and consumer assurance will increase. With visual label identification in place, organic conformity and adherence will strengthen consumer support. Ultimate administration by the Canadian Organic Office (COO) in the Canadian Food Inspection Agency (CFIA) gives impact to the regulation.

Organic products solely grown and marketed within a province, without a system of Provincial Regulation, are not regulated and the use of the word organic or other meaning the same, could be suspect. The best manner, to assure the consumer, is to be certified to the protocols of the Federal or Quebec Organic Regulations.

Yes, there are costs. Financial costs in establishing and maintaining production records for operation: production records, SOP, HACCP, GAP, GMP, EFP, OFFS and certification records. Overview costs associated with certification - time, detail, trace back and record keeping to identify your product in case of complaint or recall.

The cost and challenge that we all have to come to grips with is the non financial cost of being over viewed by a peer and the system - first the detailed application, second the inspector, third the CB, fourth the accreditor and lastly the COO.

My twenty years of involvement with certification has given me an appreciative respect for those who comply with certification. They also provided the base from which a more mature and structured system has evolved. I wish each province, not already with organic regulation, would sign on with the Feds or establish their own regulation.

To my knowledge, there has not been a major increase in domestic producer certification fees directly related to import-export trade. I do not see fees charged to the importer-exporter borne on the back of nor subsidized by the domestic certified producers. Fees are the responsibility of the certification body and may have increased due to the CB's own increased compliance costs and costs of doing business.

Check for competitive CB fees.

Our producers do not subsidize imports from southern and off shore countries. It is a large portion of our consumers who demand year round low cost organic goods and our marketers met their demands. Out of stock of fresh Canadian produce is a seasonal norm. What we do about it could provide an even greater demand for truly organic domestic foods in season.

The proliferation of un-regulated environmental marks and terms try to mimic the benefits of certified organic production and processing; yet there is no regulated reality to those marks and terms. Certified Organic has regulated reality and real values. Ask the certified producer.

Note: Larry Lenhardt was the founder of the certification body, OCPP (now part of Pro-Cert Organic Systems Ltd). He is now an organic consultant.

Organic Products Regulations, 2009

Source: COG Enews June 2009

The Canada Organic Office is pleased to announce that the Organic Products Regulations, 2009 will be published on June 24, 2009 and come into force on June 30, 2009. The objectives of the Organic Products Regulations are to facilitate international market access, provide protection to consumers against deceptive and misleading labelling practices through a uniform approach to organic product certification and labelling, and support the further development of the domestic market. For a copy of the regulations, visit the website after June 24 at <http://www.inspection.gc.ca/> and search for "Organic Products Regulations 2009".

For those without Internet access, phone 1-800-442-2342 / 1-613-225-2342. If a machine answers, persevere until you get a live body to speak to.

Organic Logo

Included in these regulations is a new organic logo that may be used on June 30, 2009. Parties wishing to use the logo, for any use other than product labelling (i.e., in retail marketing/advertising for informational purposes) will be able to apply for a license starting on June 24th. Requests for an application form may be sent to OPR.RPB@inspection.gc.ca.

Humour – Sad But True

You buy a cell phone for use in power outage emergencies and while driving. We did. First, you discover that you can't call anyone from home. No service in that part of the area as there is no tower nearby. Next, you drive to Ottawa, a distance of about 150 km. About 5 areas enroute have no coverage. You decide to plan your emergencies only within the coverage areas! Back home, you call Hydro and advise them that you will not accept any more power outages as you can't call on your cell phone!

Wild Garlic, a misnomer for the wild leek

By: Paul Pospisil, Master Gardener Emeritus

Every spring in eastern Canada, avid harvesters of edible wild plants head for the woods in search of wild garlic. The plant they are looking for is **actually a wild leek**, misidentified for unknown reasons as garlic.

The leaves and bulb of this native plant are equally delicious to use. Local farmers' markets, roadside stands and specialty produce shops feature it every spring and pickled "wild garlic" can be found year-round.

However, this delicious native plant is on the endangered list as a threatened species. We encourage enthusiasts to practice restraint and conservation with the wild leek.

The "wild garlic" in this article (also called wild leek, ramp or 3-seed leek) is *Allium tricoccum* Aiton with variant, *Allium burdickii*.

Don't confuse it with other plants called "wild garlic" as: *Allium longicuspis*, the mother garlic from Central Asia; *Allium canadense*, the native edible weed, also called "meadow garlic" that should more correctly be called "wild garlic"; *Allium vineale*, a weed imported from Europe, also called "crow garlic" or "stag's garlic"; and, several others.

Common names cause confusion. The more definitive Latin names are needed to avoid confusion in the genus garlic so it is wise to learn and use them.

The wild leek grows only in eastern North America, Nova Scotia, New Brunswick, Quebec, Ontario and much of Eastern U.S.A. It formerly grew in Manitoba as well but disappeared around 1923.

It is a perennial plant that grows in clusters or patches often in maple bushes. The plant has two or three elongated, broad leaves somewhat like lily of the valley with an onion scent. The underground bulbs are also elongated, similar to a shallot or a over-mature scallion. Its propagation is similar to cultivated garlic with one notable exception -- it takes about 7-10 years to develop a bulb large enough for reproduction!

In late April or early May, the wild leek sprouts its leaves, and for five to six weeks, grows to store nutrients in the bulb. In July, following flowering, the leaves die back. In the fall, the bulbs of the larger plants will divide, the large ones being more likely to reproduce, with each bulb usually dividing into three parts.

Although it can be propagated from seed, wild leeks produce few seeds and only infrequently. (In the trials plot at Beaver Pond Estates, the 10 plants produced seed only once in 10 years). Seeds take up to 18 months to germinate. Usual reproduction is by cloning or vegetative division.

Once the bulbs reach reproductive size, they divide and/or flower for several years.

Careless harvesters collect either the largest bulbs, thus removing the most productive plants, or unselectively dig up entire clumps. Because it grows so slowly, the wild leek is not able to reproduce fast enough to recover. The harvesters dig up the plants faster than they can reproduce, threatening the very survival of the species.

In 1995, the commerce in "wild garlic" was legally banned in Quebec. Now only small harvests for personal use are authorized. Three other Canadian provinces and four American states now recognize wild garlic as a rare or threatened species.

Despite the legal restrictions, overharvesting continues to be the main activity causing wild leek stands to disappear at an increasing rate. Grazing of livestock in woodlots and cutting of tree stands has added to the loss of this native species.

We have grown a patch of wild leeks in our Small Plot Garlic Variety Trials using fresh bulbs bought at a local farmers' market 14 years ago. After all these years, the ten plants have not yet doubled in numbers, attesting to the slow process of multiplication. As the bulbs get larger, we anticipate better reproduction in future. In 2007, a few plants produced seed.

A caution to enthusiasts: If you pick wild leeks in the spring, dig only about 10 % of any clump. Leave at least some of the largest plants for reproduction. Don't go back to the same clump for several years.

Also, don't pickle the bulbs. Cultivated garlic and wild leeks taste very similar when pickled, and the cultivated garlic is more abundant.

Help to preserve this native plant as a spring delicacy for the enjoyment of future generations. For garlic collectors, it's worth starting a small patch to help preserve the species.

A further note on confusing terminology:

In the eastern U.S.A., "Ramp Festivals" are held each spring in scores of communities to savour this spring delicacy, called both a ramp and a wild leek. The oldest Ramp Festival has been running in Eastern Tennessee for 50 years. The common name "ramp", from Ramson's garlic in the UK, species *Allium ursinum*, was given to the wild leek or garlic growing in the New World due to similarity in appearance.

Both species, *A. tricoccum* and *A. ursinum* are referred to as ramps or Ramson's garlic. To complicate it even more, German botanists call the latter, *Allium ursinum*, dropping the "i". Whew! That stinks!

The Cutting Veg

By: Daniel Hoffman

Having run The Cutting Veg Organic Farm for the last 10 years, it has reached a point in which it's truly thriving on all levels --- personally, socially, environmentally, and economically. However, as a new farmer in 2000, every crop I grew was new to me. Being a pure novice, I made some classic rookie mistakes: planting transplants at the hottest part of the day, planting cabbages on top of a potato mound, etc. So, when the experience of growing garlic came along, I was delighted with its relative ease: plant it, mulch it, weed it, scape it, harvest it! Not too hard. Well, here I am 10 growing seasons later, and I still have that deep passion for growing garlic. What's not to like about growing garlic? It's easy to grow, medicinally superior, taste delicious, stores well, has a relatively good market value, deters pests --- the advantages go on and on! So, after growing a few hundred bulbs a year for awhile, I decided it was time to launch the **"Global Garlic Project: International Varieties of Garlic Grown Locally."** In 2005, I ordered my 100 bulbs of garlic from Salt Spring Seeds. I started with 10 bulbs each of 10 different varieties: Persian, Thai, Tibetan, Korean, Italian, Sicilian, Ukrainian, Russian, Yugoslavian, and Salt Spring Island. In the fall of 2005, I planted those 100 bulbs. As 1 bulb has on average 6 cloves, those 100 bulbs turned into 600 bulbs, which were harvested in the summer of 2006. Of those 600 bulbs, I took the best 250 bulbs and replanted them in the fall of 2006 (totalling approximately 1500 cloves). In August of 2007, I harvested those 1500 bulbs of garlic, and replanted 650 or so---which turned into 4000 bulbs. Of those 4000 bulbs, I took 2500 and replanted them. And so, to make a short story long, I am a couple of months away from harvesting 15,000 bulbs of garlic! I am always fascinated by the math of it all. How one could turn 1 bulb of garlic into nearly 50,000 bulbs in 6 years, for example.



Daniel Hoffman harvesting garlic

Last growing season, having just harvested 4000 bulbs, I was able to start distributing the garlic at farmers' markets in Toronto. Upon seeing the various varieties of garlic in my display, nine out of ten people all said the same thing: "I didn't know there were so many different types of garlic." After the initial shock came fascination and delight. People devoured the garlic, and there was little hesitation to pay the fair market value (\$3/bulb). Now that

I have 15,000 bulbs on the way; it'll be interesting to see how the distribution of this quantity proceeds. (Not to mention, how on earth will I move 15,000 garlic scapes!). Regardless, I know my family, friends, and loved ones will be eating an abundance of fresh, local, organic garlic, ensuring their food is yummy, and their bodies are healthy. And at 34 years old, I have a lifetime of planting, weeding, mulching, scaping and harvesting to look forward to!

For more info on The Cutting Veg, or to order garlic, visit www.thecuttingveg.com or contact Daniel at daniel@thecuttingveg.com, or 647-388-7444. Happy Harvesting!



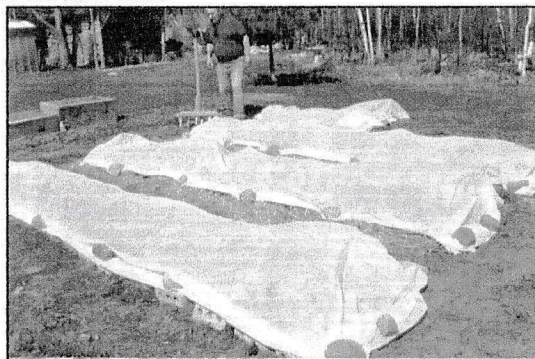
Jerry & Marion's Garlic Patch

By: Jerry & Marion Clermont, Iroquois, Ontario

We planted 321 of various kinds of garlic and 80 bulbils on October 23, 2008. We do not mulch.

March 28th, 2009 some garlic starting to come up.

We had been talking to Paul about putting a ground cover on our garlic (to protect against the leek moth) as last year our garlic was horrible, we lost about half of what we planted, and he didn't see why it wouldn't work. Well we ordered, we received and it was put on April 19, 2009. The garlic had three leaves and got fed for the first time.



Row covers placed over garlic April 19, 2009

Checked it and fed it again May 4th, looking real good and hardly any weeds. Checked and fed May 24-25, 2009. Still looking good and hardly any weeds.

June 8, 2009 checked and fed for the last time, weather a little warmer, so the weeds are starting to come but not like usual. Still haven't really weeded.



Picked some (106) scapes June 20th.

Had some for supper. Still have some to pick.

We would both say the ground cover really works but the one we bought was only 6 feet wide, so as it grows, it gets

tighter and tighter on the garlic (see the picture above taken on June 6). We have found a source that sells 12 feet wide by 50 feet long so next spring, we will definitely try it again.

Editor's note: These are the spun nylon row covers recommended for organic management of the leek moth.

THE GARLIC DIRECTORY

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

Garlic Business Advertisements



Boundary Garlic

Henry Caron & Sonia Stairs

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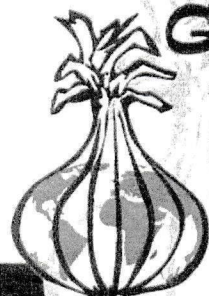
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Directory Listings, Boxed Ads & Grower Information

The Garlic Garden. Chemical-free grown garlic. Darrel & Anna Schaab, Box 1727, Yorkton, SK, S3N 3L3, Ph. 306-786-3377, thegarlicgarden@imagewireless.ca.

Certified Organic Seed & Table Garlic: Garlic primarily Music with some Wildfire Select, Georgian Fire, Chiloe, etc. Will ship. **Simon de Boer, Langside Farms,** Teeswater, ON. Ph. 519-357-1919, Email sbdeboer@wightman.ca.

Organic Garlic For Sale: Majestic, Music, Georgia Fire, Georgia Crystal, Magical, German Red, Russian Red, French Rocambole, F4 Italian Red, certified organic by Pro-Cert Canada. **David Hahn, Forest Farm, Godfrey,** ON. 613-273-5545, dhahn@rideau.net. **2008 Champion Garlic Grower in Eastern Ontario for the 2nd time.**

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

Organic Garlic For Sale: Mennonite, Russian, Polish, Hungarian, Czech, Spanish Roja, Italian, Puslinch, French and others strains are available to sell. All certified organic by Pro-Cert. Will ship in Canada. **Jean Finlayson & Elly Blanchard, Railway Creek Farm,** Madoc, ON. 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. See card on facing page. Email bigassgarlic@hotmail.com. Ph. 705-766-2748.

Certified Organic Garlic For Sale: Hardy strains from the Small-Plot Garlic Variety Trials, Zone 5A. Bulbils. Wild garlic. Ship Canada only. **Beaver Pond Estates,** Maberly, ON. Ph. 613-273-5683. garlic@rideau.net.

Garlic & Saver Seeds for Sale: Grown sustainably, all-Natural, environmentally responsibly. Email or write for listing & prices. **Denise O'Reilly, Hill & Dale Farm and A'bunadh Seeds,** Box 127, Cherhill, Alberta. Phone 780-785-2622. Email: smileyo@netcaster.ca

Garlic For Sale: Grown in the Okanagan Valley. Persian Star, Yugoslavian Porcelain, Leningrad, Susan Delafield, Fish Lake 3, Georgia Fire. Pesticide/herbicide /fungicide free. **Bruce Gartrell, Riverside Farms,** Oliver, BC. 250-498-8465. www.riversidevegetables.com.

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

**VERONA LIONS CLUB
THIRD ANNUAL GARLIC FESTIVAL**

Saturday September 5, 2009

9.00 a.m. to 2.00 p.m.

Verona Lions Hall, Sand Road, Verona, Ontario
Great food, Great Garlic & the Frontenac Farmer's Market
Hosting the Eastern Ontario Garlic Awards 2009
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Newmarket

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- Cooking Demos
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- Garlic Fun

The Fall Garlic & Harvest Festival

October 17, 2009 (weather permitting)

Hill & Dale Farm, Cherhill, Alberta

Call 780-785-2622 for advance tickets

\$10.00 purchase entitles you to a \$5.00 food item
Entertainment – Activities – Food – Farm Fresh Produce

The best garlic recipes and ideas

Recipes from Garlic Field Day 2009

Growers coming to our Field Day here at Beaver Pond Estates started bringing their special recipes to share with other growers. This year, we had a wonderful collection of garlic spreads, dips and hummus. Here are some of them.



Scape Dip from Glasgow Garlic

By Rachel Dupuis & Peter Greening

Ingredients:

200 grams feta cheese
100 grams sundried tomatoes in oil (drain oil with paper towel)
1-cup mayonnaise
100 grams fresh ground scapes
15 rounds cracked pepper

Method:

Process in food processor till smooth. Enjoy!

Enjoy, we did! A zesty dip that kept you dipping.



Red Pepper & Garlic Scape Dip

**Adapted by: Mary Lou Pospisil*

Merle Fraser, a Silver Spring Farm volunteer would bring this colourful garlic dip to festivals and other occasions. Merle couldn't come this year. Since fresh garlic wasn't yet ready at our Garlic Field Day, Mary Lou decided to modify **Merle's recipe*** by replacing the garlic cloves with fresh, garlic scapes. It was excellent.

Ingredients:

3 large red peppers
3 fresh garlic scapes, chopped in a blender with olive oil (If you already have garlic scape spread prepared, use 3 heaping teaspoons – recipe in Issue 12 of the News)
2 tspns lemon juice
1 pkg cream cheese (250 g), cubed
Salt and pepper to taste

Method:

Broil the whole peppers on a cookie sheet, turning every few minutes until the skin is blackened and blistered and no longer red, about 20-25 minutes. The peppers can also be roasted over the barbecue on medium heat. Place blackened peppers in a covered casserole and let sit for 10 minutes. Then, peel off outer skin. Cut peppers in half and discard seeds.

Purée the peppers, garlic and lemon juice in a food processor. Gradually add the cubes of cream cheese through feeder of food processor with machine running and process until smooth. Season with salt and pepper. Allow flavours to blend overnight in the frig before serving. Serve with your choice of fresh vegetables, fresh crusty bread or crackers.



*Red Pepper Dip

Here's the original from the Silver Spring Farm Cookbook

Ingredients:

3 large red peppers
2 garlic cloves, peeled and left whole
2 tspns lemon juice
1 pkg cream cheese (250 g), cubed
Salt and pepper to taste

Method:

Broil the whole peppers on a cookie sheet, turning every few minutes until the skin is blackened and blistered and no longer red, approximately 20-25 minutes. The peppers can also be roasted over the barbecue on medium heat. After peppers have been blackened, place in a covered casserole and let sit for 5-10 minutes. Peel off outer skin. Cut peppers in half and discard insides. In food processor, purée the peppers, garlic and lemon juice. Through feeder of food processor with machine running, gradually add the cubes of cream cheese and process until smooth. Season with salt and pepper. Allow flavours to blend for at least a few hours before serving.

Truly a beautifully coloured dip. Serve with your choice of fresh vegetables, fresh crusty bread or crackers.

Yield: approximately 1 1/2 cups



Garlic Scape Dip

From the Silver Spring Farm Cookbook 2002

Ingredients:

1/2 cup sour cream
1/2 cup mayonnaise
1 1/2 tbsp fresh dill, chopped fine (or 1 teaspoon dried dill)
2-3 garlic scapes, chopped fine
1 tbsp white vinegar

Method:

Mix together, and if desired, thin with milk. If you would prefer a lighter version of this dip, simply replace up to half of the sour cream and mayonnaise with plain yogurt. Yield: 1 1/4 cups
Wonderful with veggies!



About Garlic Scapes

Freshly picked garlic scapes are available for only a short period of the summer. To enjoy them longer, place in plastic vegetable bags, those with little air holes and store in the refrigerator crisper drawer.

To keep them available even longer, prepare Garlic Scape Spread (recipe on page 13, Issue 12 of the Garlic News). Place in small, single serving freezer bags or containers and keep in the freezer, taking them out as needed.



More of the Best Garlic Recipes

Garlic Recipes by Ted Jordan Meredith

Corn on the Cob with Garlic and Olive Oil

Ingredients:

4 cooked ears of corn
4 medium cloves of garlic
4 tbsp extra virgin olive oil
1/8 tspn salt

Method:

Crush or finely mince the garlic and place in a small bowl. Add the salt and press the salt into the garlic with the back of a spoon macerating the garlic into slurry. Add olive oil, mix, and drizzle or brush over the ears of cooked corn.

Rich in character but relatively mild in heat, Rocambole garlic are particularly good in this recipe. Vary the amount of salt, garlic, and oil according to your taste. Any oil and garlic remaining on the plate can be mopped up with a piece of good French bread. Other variations include a squeeze of lemon or freshly ground black pepper.

This is my mother's recipe and a big family favourite.

Pasta with Garlic, Ham, and Summer Squash

Ingredients:

4 to 6 small to medium zucchini or other summer squash.
2 to 4 ounces of quality ham
4 tbsps extra virgin olive oil
1 medium head of minced garlic
4 to 6 ounces orecchiette* pasta
1/3 to 1/2 cup grated Parmesan cheese
salt and pepper

Method:

Slice the zucchini lengthwise into halves or quarters, depending on the size of the squash, then cut crosswise into pieces about 1/4 in. thick. Slice the ham thinly, then cut lengthwise, and then crosswise, forming roughly dime-sized pieces. Begin heating the pasta water and cook pasta until al dente. Sauté the ham in the olive oil until it begins to brown. Add minced garlic to the pan and sauté until straw to light tan color. Add the zucchini, sprinkle with salt, and toss. Sauté on high heat so that the zucchini will lose its moisture and begin to brown. Moderate the heat as necessary to keep the garlic from burning as the zucchini lightly browns. When the zucchini is lightly browned, and tender but not mushy, add the cooked pasta and toss. Next, add half the Parmesan and toss again. Plate and top with the remaining Parmesan.

The ham is primarily for flavour, so a high quality dry ham is preferable, and less will be required for the desired flavour effect. The water-added sponges that sometimes pass for ham in the supermarket can be used if none other is available, but more will be required and the overall result will not be quite as good. Many other pasta shapes* will also work, though spaghetti and its linear relatives do not lend themselves to uniform distribution with the zucchini mixture. Romano, Myzythra, and Asiago are other good cheese alternatives.

Summer squash is in its prime about the time the Rocambole garlic are in their prime, and this has become a favourite dish that features both.

Garlic Dressing

Ingredients:

1 medium clove or more of garlic
1 tbsp red wine or balsamic vinegar
4 tbsps extra virgin olive oil
1/8 tspn salt
black pepper

Method:

Peel the garlic and mince finely or crush through a garlic press into a small bowl. Add the salt and press into the garlic with the back of a spoon until the garlic forms a paste. Add freshly ground black pepper and vinegar, then whisk. Add the olive oil and whisk again to blend. Pour over salad greens and toss. Vary the amount of garlic, salt, and vinegar according to taste. Add herbs with the vinegar as desired. For a dressing for cooked vegetables, reduce the amount of vinegar by half or so. The dressing works well with cooked broccoli, Brussels sprouts, most greens, and various other vegetables.

This calls for garlic that is richly flavoured but mild in heat. Rocamboles are ideal. After they have passed their prime, Purple Stripes are excellent substitutes. After Purple Stripes have passed their prime, Ajo Rojo and some of the "sweeter" Creoles are good choices.

Which garlic is best for your recipe?

Ted's Complete Book of Garlic (see book review in Issue 17 of the Garlic News) does not contain specific recipes but has tips on culinary aspects of different varieties will help you garlic types. His comments on the various strains and select the best garlic. A book worth having on any garlic lover's bookshelf!

Garlic Guru's tip for cooking with garlic:

Experiment a bit in deciding how much garlic to use in a recipe. Start with a little and add more, a bit at a time if needed. Don't overpower a new convert to garlic with too much. You could turn them off. As they get to enjoy the fresh, garlic flavour, they'll beg for more.

2009 Garlic Festivals Across Canada

Alberta

1st Fall Garlic & Harvest Festival.

October 17, 2009, at **Hill & Dale Farms**, Cherhill, Alberta.
Ph. Denise O'Reilly, 780-785-2622
Email: smiley@netcaster.ca. **See ad in Directory.**

Andrew Garlic Festival, Andrew, Alberta.

Mark October 17, 2009 on your calendar! **Juliana Melenka** sent us the advance information shown in the **Kalya Country** Visitors Guide. Call Sonia at 780-365-3741. More details coming in the Fall Issue.

British Columbia

10th Annual South Cariboo Garlic Festival

August 29-30, 2009, Centennial Park in 100 Mile House.
Ph. Gail Szolosi, Festival Director (250) 397-2540,
e-mail : taste@goodnessofgarlic.com
website : www.garlicfestival.ca

Abbotsford Garlic Festival

Saturday August 22, 2009. Hosted by Abbotsford Farm & Country Market downtown.
Bruce Fatkin, Manager, 604-996-1542.
info@abbotsfordfarmandcountrymarket.com

17th Annual Hills Garlic Festival

Centennial Park, New Denver Park, Slocan Lake, B.C.
Sunday September 13, 2009. 10:00 a.m. to 5.00 p.m.
Ellen Kinsel, (250) 358-2459,
Email: coordinator@hillsgarlicfest.ca
Website: www.HillsGarlicFest.ca

Manitoba

8th Annual Pembina Valley Honey Garlic & Maple Syrup Festival

Manitou fairgrounds, September 11 & 12, 2009.
Info: Town of Manitou Email: svodden@mts.net
Website: http://www.rmofpembina.com/honey-garlic.htm

Ontario

18th Annual Canadian Garlic Festival

The 18th Annual ORIGINAL Canadian Garlic Festival takes place on Sunday, August 23, 2009 in Hnatyshyn Park, 30 Notre Dame Avenue, Sudbury, Ontario. It's a Fun, Family Day! Featuring entertainment by local performers, nibblers, original recipe and authentic Ukrainian food dishes, children's events, vendors & more.
Linda Russell, Ph. 705- 673-7404.
Email: garfest@cyberbeach.net

Perth Garlic Festival

August 8-9, 2009. 613-267-5322. Featuring Ontario garlic.
Website: www.perthgarlicfestival.com/

Carp Farmers Market Garlic Festival

August 8-9, 2009, at the Carp Farmers Market, Carp, Ontario. 8am to 3 pm Saturday and 10am to 3pm Sunday
Featuring local garlic. Free Admission.
Website: www.carpfarmersmarket.com

9th Annual Garlic is Great Festival.

Saturday August 15, 2009 at the **Newmarket Farmers' Market**, Newmarket, Ontario.

Info: Joe Sponga, 905-830-8983. jsponga@rogers.com or Deanna Smith at the Town of Newmarket, 905-895-5193. dsmith@newmarket.ca. **See ad in Directory.**

The Verona Lions Club Garlic Festival

Saturday, September 5, 2009, Verona, Ontario. Emphasis on garlic food. Garlic Banquet, garlic food vendors. Hosting the **2009 Eastern Ontario Garlic Awards.**

Info: John McDougall, 613-374-2516

Email: veronart@kingston.net

Website: http://www.veronacommunity.on.ca/index.htm

Stratford Garlic Festival

Saturday September 12, 2009. Sponsor: Kiwanis Club of Stratford, garlic rep, Warren Ham, ph.519- 272-1742.

Email: info@www.stratfordgarlicfestival.com.

Website: www.stratfordgarlicfestival.com.

2nd Annual Haliburton County Garlic Fest

Saturday, August 29, 2009, 10:00 - 3:00 p.m.

Carnarvon, Ontario. Junction of highways 118 & 35

Garlic Fest will feature local garlic growers, braiding demonstrations, information on the growing of garlic. Sponsored by the Haliburton County Garlic Growers Association. **See flyer in this issue.**

Info: Charles & Sheila Robb, 705-489-4201

Email: sheila.robb@sympatico.ca

Quebec

3rd Annual Ste-Anne-de-Bellevue Garlic Festival.

Saturday, August 22, 2009, 9:00 - 2:00 p.m. Ste-Anne Farmers Market, Ste-Anne-de-Bellevue, Quebec. Local growers with garlic for eating and planting, workshops on growing garlic and braiding garlic, and more ...

Info: Dan Brisebois 450-452-4271

Email : semences@fermetournesol.qc.ca

Garlic for a Good Cause

The volunteers at Silver Spring Farm at Bells Corners in the west of Ottawa sell their local garlic every August with the proceeds going to the Ottawa-Carleton Association for Persons with Developmental Disabilities (OCAPDD). Enjoy garlic and support a good cause.

*For opening times, call the
Garlic Hotline, 613-569-8993, Ext 409*



A Farmers' Market is a "festival" held every Saturday. Why not put a garlic flavour to it by holding garlic special event days at harvest time. The customers will love it.

Genetically Similar Garlic Varieties

By Gayle Volk - USDA-ARS National Centre for Genetic Resources Preservation, Ft. Collins, Colorado

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Our genetic analyses have revealed that there are a number of garlic varieties that are very similar (see Issue 44, Garlic Press). In some cases, we have been able to determine some classes of garlic varieties, based on descriptive information. Currently, the best reference we have for these classes of garlic is the booklet "Growing Great Garlic (suppl.)" by Ron Engeland. The observations in this supplement were made in Okanogan, Washington.

This poses a problem when other growers plant the same varieties in their fields across the United States. Garlic tends to change its growth and bulbing characteristics depending on weather, location, and field conditions. Our garlic project entitled "Increased Profits for Sustainable Produced Garlic" should determine more uniform class descriptors for garlic types (see article by David Stern, this issue)**.

The lists below provide some sets of garlic accessions that are very similar genetically (statistically identical). Below, some general information on garlic types is described, based on details obtained from Engeland's books. Our tests did not sample all of the garlic genome, and so there may be differences in key genes that cause considerable differences in varieties that we could not detect using our methods. Our analyses also revealed numerous unique garlic varieties (not listed).

Identical artichokes:

California Early Oregon Blue
Chet's Italian Red
Lorz Italian
Mchadidzhauri
Randl Colorado White
Red Italian
Susanville

Identical rocamboles:

Colorado Black
Dominics
French Rocambole
German Brown
German Red
GSF65
Killarney Red
Russian Red
Spanish Roja
Western Rojo
Yugo Red

Identical porcelains:

Georgia Crystal
Georgia Fire
German Hardy
German Porcelain
German White
Leah 99
Music
Northern White
Polish Hard neck
Romanian Red

Identical purple stripes:

Metechi
Persian Star
Samarkand

Identical marble purple stripes:

Bogatyr
Brown Tempest
Marino
Siberian

References:

Engeland RL (1991) Growing Great Garlic. Filaree Productions, Okanogan, WA.
Engeland RL (1995) Growing Great Garlic (suppl). Filaree Productions, Okanogan, WA.
Volk GM, Henk AD, Richards CM (2004) Genetic diversity among U.S. garlic clones as detected using AFLP methods. J. Amer. Soc. Hort. Sci. 129(4): 559-569.

** The Garlic Seed Foundation (GSF) obtained funding for a project to grow the same cultivars in 5 locations in northeastern USA and analyze results in the Fort Collins labs. This should throw more light on cultivar identity. David Stern advised that all information is public and will be shared.

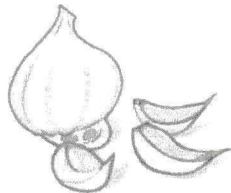
The Garlic News is following this project and will keep members informed as information becomes available. The problem of duplication of names and multiple names for the same strains has caused considerable confusion in cataloguing garlic strains and varieties. Add to this the fact that garlic changes in physical characteristics when grown in different soils or is moved from one region to another generates further difficulties of identification for serious collectors.

To Subscribe to The Garlic Press or find information on the Garlic Seed Foundation, contact:

David Stern, Director,
Garlic Seed Foundation
Raised Valley Farm
Rose, NY 14542-0149
Website: <http://www.garlicseedfoundation.org>.

Haliburton County Garlic Fest

Second Annual

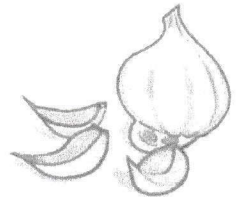


Saturday, August 29, 2009

10:00 a.m. - 3:00 p.m.

Junction of highways 118 & 35

Beside Carnarvon Bowl



LOCAL
GARLIC

JAMS &
MAPLE SYRUP

HONEY
A'BUZZIN

RECIPE
BOOKS

PRESERVES
& SPREADS

BRAIDING
DEMOS

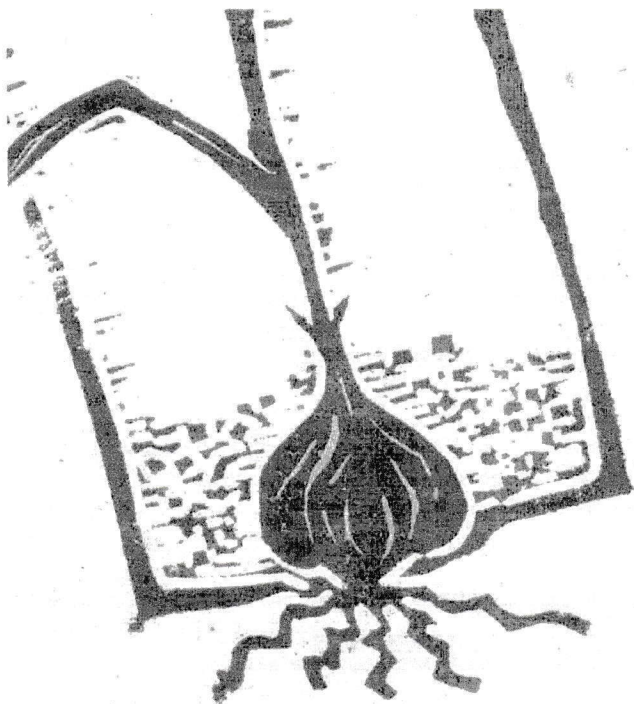
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INFORMATION
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FUN &
ENTERTAINMENT

The Haliburton County
Garlic Growers' Association



2009
STRATFORD
garlic
FESTIVAL

growing | cooking | eating | artisans | music

Saturday, September 12

Featuring

Elizabeth Baird (Editor, Canadian Living),
Rose Murray (Chef and Author),
and a number of other well-renowned chefs!

Open 9am-4pm

Admission \$5 per person

In the greenspace between the Old Stratford Fairgrounds and the New Rotary Complex

www.stratfordgarlicfestival.com

Presented by The Kiwanis Club of Stratford

ENTRY FORM
EASTERN ONTARIO GARLIC AWARDS
2009 COMPETITION

The 2009 competition will be conducted Saturday September 05, 2009 at the Verona Lions Garlic Festival, Verona, Ontario

GARLIC GROWERS ARE INVITED TO ENTER THE FOLLOWING CLASSES :

CLASS 1: BEST SPECIMEN OF A SINGLE BULB, HARDNECK STRAIN, NAMED.

CLASS 1A: DISPLAY OF 12 BULBS, SAME VARIETY & STRAIN, NAMED, ON A PLATE.

CLASS 2: BEST GARLIC COLLECTION OF STRAINS, ONE STRAIN FROM EACH VARIETAL GROUP, UP TO 5 BULBS, LABELLED WITH VARIETY & STRAIN NAME AND ATTRACTIVELY DISPLAYED FOR EDUCATIONAL PURPOSES.

CLASS 3: BEST GARLIC BRAID OF 12 BULBS, USING PIGTAIL, TRIPLE BRAID OR STRING BRAIDING TECHNIQUE, MAY BE EITHER HARDNECK OR SOFTNECK. ACCESSORIES PERMITTED.

ENTRY FORMS

Pre- registration is required in order to qualify. Forms, accompanied by entry fee of \$ 5.00 per Class must be delivered to the address of the Garlic Awards Foundation (see below) NO LATER THAN Wednesday September 02, 2009 in order to qualify for the competition. Make cheques payable to Paul Pospisil. Do not send cash by mail.

GARLIC ENTRIES

Bring garlic entries to the Verona Lions Garlic Festival **BETWEEN 08:00 and 09:00 am** Saturday September 05. An entry tag will be affixed at that time. Display your entries on a plain white cardboard paper plate (plates provided if needed). Entries will be judged by an independent OHA certified judge in accordance with the official Judging Standard.

PRIZES

The exhibitor with the **highest aggregate score** in all Classes shall be the **Grand Champion Garlic Grower 2009** and will receive an embossed rosette, certificate of award, cash prize and have his/her name inscribed on the Woodman Trophy.

The **runner up** in aggregate scores shall be the **Reserve Champion Garlic Grower 2009** and will receive an embossed rosette, certificate of award, cash prize and have his/her name inscribed on the Woodman 2 Trophy.

1st, 2nd and 3rd in each Class will receive ribbons and certificates of award.

PRESENTATION OF AWARDS

Awards presentation will be made on Saturday, September 05 at the Verona Lions Garlic Festival.

ENTRY FORM

NAME: _____ PHONE No. _____

ADDRESS: _____

POSTAL CODE: _____

CLASSES ENTERED: 1. _____

1a. _____

2. _____

3. _____

TOTAL ENTRY FEE ENCLOSED: _____

SIGNATURE: _____

DATE: _____

COMPLETE THIS FORM AND MAIL OR DELIVER WITH YOUR CHEQUE TO ARRIVE BY August 30 TO:

Paul Pospisil

Director, Garlic Awards Foundation,

3656 Bolingbroke Road,

Maberly, Ont., K0H 2B0

Garlic Awards Inquiries: ph. 613-273-5683

Lions Festival Inquiries: John McDougall ph. 613-374-2516