



THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 26 Winter 2010-2011

Revisiting the Spring Planting of Garlic

Like many growers in Canada, I have promoted the fall planting of garlic for most cold regions of Canada as being the best approach for growing a successful crop.

I considered spring planting suitable for only certain uses; growing of garlic greens and scallions for the fresh market; forcing the production of "rounds" for use as planting stock; and, salvaging over-wintered bulbs from new found strains by spring planting them for replanting in the fall.

Main crop garlic needs a longer growing season in order to develop large bulbs. The technique of fall planting allows the garlic to set roots before freeze up, rest over the winter and then resume growing in early spring, giving the plant the necessary time for growth and bulb development. The growing season is much too short in most parts of Canada to allow spring planted garlic adequate time for full development.

This was borne out in my early cultural trials from 1990 to 1996, based on growing my original garlic strains, Continental, Rocambole 'Reliable' and Artichoke 'Endurance'. In retrospect, findings from such a small strain sample of out of hundreds of cultivated types may not be applicable to all types.

Over the years, more and more growers have reported success with spring planting of their main crop. This begged several obvious questions about when to plant. Were these merely lucky occurrences in a particular year?

Are certain strains more adaptable to a shorter growing season, enabling successful spring planting?

Is day length applicable to garlic and are some hot, short season growing regions, like the prairie provinces, more likely to produce excellent crops from spring planting?

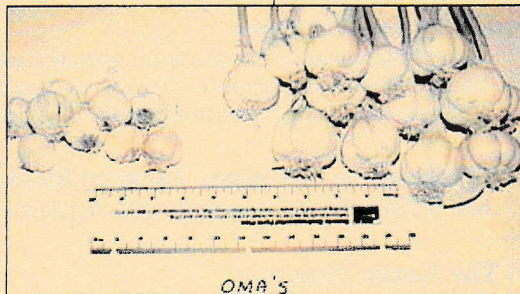
Even after many years of garlic growing experience in Canada, there are still many unanswered questions about the behaviour of this unique herb-vegetable. Hundreds of strains of garlic have only recently been transplanted from their original regions in Europe and Asia and are adapting to our conditions. How will they behave in future?

In researching other sources for information on the subject, I could find only vague generalizations on the possibilities of spring planting. It would appear that no serious work has ever been carried out in Canada on this aspect. However, anecdotal evidence points to some possibilities.

Oma's Gourmet Garlic (picture in centre of page) is one example of a garlic that appears to do well when spring planted, both in Alberta and in a preliminary trial here in northeastern Ontario (see trial report in last issue).

Ken Willis, following his visit to the Andrew Garlic Festival, reported the following:

"A very impressive silver skin variety was on offer from **Ernest and Vivian Skakun of Edmonton**. 'This is a variety our parents grew for many years, and it performs well for us. We like the flavour, it is an excellent keeper.' Vivian explains they usually plant the soft neck variety from the middle to end of April and harvest the last week of August".



Oma's fall-planted

Oma's spring-planted

While I have no intention of switching from fall planting as a proven method of growing, my natural curiosity pushes me to do some more experiments in order to get better answers on this possible alternative. Certainly, it would make good sense if growers could spread their harvest over yet a greater period in order to offer freshly harvested garlic later in the season. That is, assuming that spring planted garlic will harvest later than the fall planted crop.

As well as Oma's, I have some other potential candidates set aside for planting next spring for comparison of spring versus fall planting. Thanks to **Michael Callaghan** of the UK, I'll be planting a few cloves of the famous Rose de Lautrec of France in the trials plots this coming April to see how this strain performs as a spring planted type.

If any growers have varieties that have done well for them as a spring crop, I would love to hear from you. Growing in other regions to gain comparisons between regional or climatic growing zones is beyond the scope of my trials so I will continue to search out growers from other regions to solicit information on their growing experience. Your input would be very much appreciated. *Editor*.

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Connecting

The Canadian Garlic Network

Issue 26 Winter 2010-2011

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Back issues to complete your set are available.

Advertising inquiries welcome.

ABOUT THE GARLIC NEWS

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

EDITORIAL POLICY

The purpose of the *Garlic News* is to enable farmers and gardeners to grow better garlic and enjoy it more. Articles and contributions are welcome and will be published subject to space and suitability. Letters and articles may be edited for length and content. The Editor reserves the right to refuse advertising, subscriptions or material submitted for publication where, in his sole discretion, such inclusion would detract from the worth of the publication. Articles should be no longer than 400 words. B&W pictures preferred. Contents copyright © 2011 Paul Pospisil. No part of this publication may be reproduced or duplicated without the written permission.

Deadline for Spring 2011 Issue is Mar 01.

In This Issue

Revisiting Spring Planting of Garlic

Some thoughts on spring planting of garlic to supplement the main, fall-planted crop.

Notes from our garlic patch

Ramblings about reprints of past issues of the *Garlic News*.

A clove here and there

Big cloves, little cloves; a typical Canadian winter; and, a new army groundhog forecaster joins the pack of predicting rodents this year for Ground Hog Day.

Al's Garlic Ramblings

Al Pickett's 4th Ramblings provides his personal assessment of his favourite garlic types from all Varieties.

People – We Get Calls and Letters

A wealth of titbits of garlic information from our members.

The Monster Garlic Dibble from PEI

Al Picketts shares his planting invention with other garlic growers. Plus, "a fantastic garlic year in PEI" and Dan Jason gives thanks on Thanksgiving for the bounty of food we enjoy in Canada.

Garlic Festival News

Ken Willis reports on his visit to the Andrew Garlic Festival; the Lion's Club of Saturna Island start preparations for their first garlic festival in 2011; and Sheila Robb provides advance notice of two HCGGA events in 2011.

Garlic at the Saskatoon Farmers Market

Ken Willis reports on some of the garlic vendors at this successful city market.

The Garlic Directory

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

Seafood in San Francisco, Skillet-Roasted Mussels and Shrimp and an easy Seafood Bouillabaisse.

The Search for the Mother of all Garlic

Colin Boswell of The Garlic Farm, Europe's authority on garlic has shared pictures of his travels to Kazakhstan and Turkey in search of the original wild garlic.

Enclosures: Garlic News Gift Subscription Form (limited time special offer)
: Garlic News Subscription and Order Form 2010-11, 7th year

!!! Flash!!! Last minute attachment

***Flyer on Garlic Integrated Pest Management Workshop
February 1, 2011, Carp, Ontario***

Thought for the New Year

If organic farming is the natural way, shouldn't organic produce just be called "produce" rather than "organic produce" and make the pesticide-laden stuff take the burden of an adjective?

Notes from our garlic patch

Reprints, Reprints, Reprints!

Just came back from the printers with a box of reprints of early issues of the Garlic News. Some issues have run out twice already and members are still ordering them to complete their information folders. I guess we'll continue getting reprints made as long as needed.

I took the opportunity to read through these back issues again and was just amazed at how much great information is packed into each one so I feel confident that growers ordering them will get good value for their money.

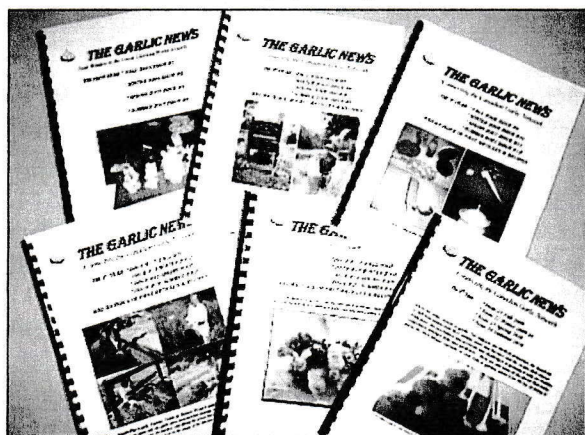
We've been able to keep the cost to you the same as it was 8 years ago, \$15.00 for a one year set or \$5.00 for a single copy, mailing included, mainly due to very compassionate printer who hasn't bothered to pass on his cost increases (he supports all of us garlic lovers as well!).

Bound back sets still cost \$22.00 for a one year set, postage included. These make great gifts for gardeners.

I'm not sure how long those prices will last. Computer inks have doubled in price since we started publishing. The postmaster advised of the annual increase in postage rates coming on January 17. And, of course, now, all printed matter is subject to the 13% HST.

"Oh, stop complaining, you fool! Prices have to go up, just like taxes. It's good for the economy, right?"

Anyways, if you need back issues, we have a limited number on hand; both loose copies and one year bound sets. Regrettably, we have been unable to find a reasonably priced source to produce it on CD so you'll have to live with the old-fashioned paper copies.



Six years worth of bound back sets are now available

Our Wish for You in 2011

May peace break into your home and thieves come to steal your debts! May the pockets of your jeans attract \$100 bills! May love stick to your face like Vaseline and laughter assault your lips! May happiness slap you across the face and your tears be that of joy! May the problems you had forget where you live!

In simple words, may 2011 be the best year of your life!!! Happy New Year!!!

Editor: I cannot tell a lie, this was copied off SPAM emails circulating on the Internet.

A clove here and there

Big cloves, little cloves

Us garlic folk all know that a "clove" is one of the sections of a garlic bulb that you get when you "crack" it in order to plant or use the garlic. Cloves vary considerably in size, large ones weighing as much as two or three ounces down to little slivers weighing less than a feather.

Well, reading the 2011 Harrowsmith's Truly Canadian Almanac, I found that those folks define a "clove" as weighing 7 to 10 lbs or 3.1 to 4.5 Kg.

Seems like I have to use a lot more manure on the garlic patch to get my cloves bigger from now on!

A "typical" Canadian winter

Meteorologists at the Weather Network are warning Canadians to prepare for some extremes in weather this winter. Quite the change from last winter when much of the country got off lightly thanks to El Niño. This winter, La Niña is likely to produce more stormy and changeable weather across the country. It may not be a repeat performance of the big La Niña winter that gave Eastern Canada a very snowy season in 2007-08, but it is likely to be a snowier winter than last year.

Editor: Well, that's close. Severe weather is already striking across Canada – storms, heavy snow, flooding – you name it! Just hope the garlic beds keep a blanket of snow over the winter.

More Groundhog help is on the way, from the Army yet!

Spotted on several news networks

A little furry groundhog has joined the meteorological centre at the Canadian Forces Base Galetown! The newest recruit at the Forces Base is 60 cm in height, four kilograms in weight and will carry the title of "special agent". New Brunswick's groundhog will join a long list of weather predicting rodents across North America who have helped officials determine when spring will arrive by emerging from hibernation to check the sun on Groundhog Day, February 2nd. The New Brunswick Provincial Capital Commission and Base Galetown are holding a competition for children between the ages of six and 18 from the province to come up with a name. The contest ends on January 27, 2011 and a name-revealing ceremony will be held on February 2 for the public. A Facebook page, *Opération Marmotte/Operation Groundhog* gives information on how to enter.

Editor: I've already posted a notice outside Feldspar Freddy's burrow entrance that his job (and free lettuce from my garden) are at stake if he doesn't get his spring forecast right this year!

Why are you worried about money when the best things in life are free?

Al's Garlic Ramblings: My favourite garlic

By: Al Picketts

People ask me, "Al, what's your favourite garlic?" What a question to ask someone with over 200 varieties. What do they mean by "favourite"? Do they mean is it my favourite tasting, is it the ease of growing, maybe it's the size or the colour or the best sellers. How about the prettiest looking in the garlic patch or the one that keeps best. I have lots of favourites and I know full well that if I list them all I'm sure to miss some but let's live dangerously and try to single out a few.

As to the taste, I prefer Turbans. Now that's a type, not a variety. As to which Turban I like best, well, Shantung Purple, Xian, Keeper and Stein are right up there for ease of growing and size. Sonoran grows well too and it seems to have the prettiest purplish leaves. As far as taste goes I must be honest here and say I have not given them all a taste test. If it's a Turban I'm sure I'll like it. They're fairly hot when eaten raw and have a great taste when cooked.

The tallest garlic in the patch (other than Elephant) is Porcelain. They grow very easily, coming up through the straw with no trouble. They make great pickles and taste good in cooking too. I like them best on the barbeque either wrapped in foil or just as they are placing the bulb right on the grille. They take a fair bit of cooking time, about the same as a potato. Try them fresh before they have been cured. Yum! They keep well (after curing of course) and sell well. The bulbs can be quite large with 4 to 6 very large cloves. Ah, there's the rub. When buying seed bulbs you pay by the bulb but get only 4 to 6 (usually 4) plants returned for each bulb bought as compared to 7 or 8 with Rocambole, Purple Stripe, Purple Stripe Glazed, Creole and Turban and even 9 or 10 with Artichoke and Silver skin so multiplying Porcelains takes either more seed bulbs or more years to reach the same objective. Purple Stripe Marbled looks a lot like Porcelain and usually has 4 cloves per bulb so it shares the same expensive multiplication. Porcelains look great in a decorative bunch and the customers love them. Therefore, I love them. My favourite Porcelains would be Music, Susan Delafield's, Northern Quebec, Moravia, Ukrainian Mavniv, German White, and I'm very fond of Great Northern (thanks Andrea Berry). I have other Porcelains that could be and maybe should be on my favourite list but if I named all the Porcelains then who would be my favourite? My favourite Purple Stripe Marbled would be Khabar, hands down. If I must grow only one type of garlic, oh let's make that two types ...no one can grow just one, and then I would choose Porcelain and Rocambole. Thankfully, I can grow as many types as I want. Could life get any better than this?

This leads me to Rocamboles. They taste great, grow easily, look good, sell and keep well, are easy to harvest and I grow a lot of them in relation to other types. I prefer garlic with size. Oh, I know what all you garlic enthusiasts are thinking.....small bulbs are just as good as big ones and sometimes better. Well, I like 'em big. I sell by the pound and large bulbs weigh more, the bag fills up faster, and I make more money per clove planted with large bulbs. If I don't sell them all I have to make them into powder and

pearls and that requires peeling cloves. Large cloves peel easier and give more pounds per clove peeled. Anyway, my favourite Rocamboles include Marino (that is if it is a true Rocambole. Some people would classify it off on its own), French Rocambole, Italian Purple, Korean Purple, Killarney Red, Salt Spring Select and Paul von Baich. Yes, yes, there are many more really good Rocamboles in my collection but I'm trying to pick a favourite here remember. I realize I'm not doing a very good job but we knew the hazards at the outset.

I'm not overly fond of Artichokes but on the other hand I do have 42 varieties of them. Oh sure, they grow well and they taste really nice but, to me, they are the ugly branch of the garlic tree. They can be frustrating to harvest compared to harvesting the Porcelains, Rocamboles and Purple Stripes. Their nasty little habit of growing bulbils in the stock just above the bulb can cause the stock to break leaving the bulb in the ground. They really must be loosened with a fork or spade to prevent this and even then pulled very gently. If I must choose a favourite of the 42, it would have to be Kettle River Giant, Sicilian Gold and Red Toch. Transylvanian and French Tarne are finally looking good after five or six years of selection. You might like them. It seems that a lot of people do like Artichokes since they're the most widely eaten type of all garlic worldwide. Those Chinese imports you see in our grocery shelves are all Artichoke. Don't get me going on Chinese imports so, for now, enough said about that.

Silver skins are not my favourites mainly because they don't grow very large and they have many small cloves. This could be a plus for those who want just a hint of garlic in their cooking, but that excludes me. I like lots of garlic in my food. Silver skins do shine in the keeping department. I've had some customers tell me they have garlic still hanging in their kitchen after more than a year. I tell them to throw it out and get some good fresh garlic and they say, "No! It's still good." Silver skins also braid very well as the tops can be rather soft and pliable. There are a couple of Silver skins that are starting to show promise size wise. My two favourite Silverskins would be Silver skin and Silver skin Sovereign.

Creoles are still small. Delicious, but small. Asiatics are OK but I don't get too excited over them. The Purple Stripes and the Purple Stripe Glazed are OK too but the cloves are small and hard to peel. Some people really like Persian Star (PS) and Vekak Czech (PSG). "Each to their own", I always say.

This is all my opinion and you might have a different opinion from mine. That's very OK. I grow garlic to supply seed for those who want to try something new and different and just because some garlic varieties are or are not my favourites should not deter anyone from experimenting. You might miss the chance to find your favourites and that would be tragic.

Growing over 200 types, choosing a favourite is an impossible task. Congratulations, Al, on rambling it so concisely. I can endorse most of your choices in our climate as well. Editor.

We get calls and letters

As well as letters, we get visits. **David Hahn and Marion Watkins of Forest Farm and Eastern Ontario Garlic Champions**, dropped in to see us in November, following David's cancer surgery. I think he just wanted to let me know that mere cancer wasn't going to stop him from growing the best garlic in Eastern Ontario. Good luck and best wishes for a speedy return to health.

Paul R. Pospisil, a computer science professor at **Mount Royal University** in Calgary (Paul is my son), sent me a copy of the Macleans magazine article, *About time we started using our heads*, promoting local garlic. You can find it on-line or in the print issue of December 2.

Editor: Glad to see you researching the right stuff, son!

Wrong Number

Picked up the phone the other day and had a nice long chat with **Ted Meseyton, from Portage la Prairie, Manitoba**. Seems like he was calling someone else and hit my number by mistake. Ted writes his Singing Gardener column in the Grainews, is well read throughout the western provinces and has been a great help in spreading the news about the **Garlic News**. OK, Ted, love to get a wrong number call from you any day.

Now, we get mail on Facebook, too!!

Elly Blanchard of Railway Creek Farm posted on your Wall. "Great photo! All that garlic is keeping you youthful. Have ours planted and 2/3 mulched, then, it snowed (Nov 27). Get back to it Monday. **Elly**"

Editor: I mulched ours a week ago but have to do it again as our friendly flock of wild turkeys came around to remove all the weed seeds I'd left in the straw! Check out Elly on Facebook and Railway Creek Farm as well to get news on their garlic.

Ted Maczka, the Fish Lake Garlic Man, called before Christmas, asking that I inform readers to peel their garlic cloves before planting. He said, "If there are no black spots, they will know it has no disease".

When to mulch for winter

Barb & Jack Quigley of Flinton, Ontario asked: Hope you are enjoying our warmer than usual fall. We planted our garlic in late October. We haven't mulched it yet because it has been so mild and the ground isn't frozen yet. We did get a bit of snow on Saturday but it is melting now. Tomorrow is supposed to reach 10 degrees with rain, and then snow on Wednesday.

Am I wrong in thinking I shouldn't mulch until the ground is frozen solid for the last time before the winter sets in?

Editor: I mulch as late as possible. The main reason is to prevent mice, moles or voles from making their beds in the mulch. They

can make a terrible mess. Once the ground is frozen, they've found winter nests elsewhere and will leave your garlic alone. Now, exactly when is harder to judge, especially when you get a week of freezing followed by warm weather, as we have this fall. If the snow catches you, you can always mulch over the snow providing it's not too deep. Finally, if you could be sure of a good depth of snow that stayed all winter, you wouldn't have to winter mulch at all! Great garlic to you! Paul.

Starting garlic the first time

Abram Bergen of Hamilton, Ontario, asked:

This is my first year growing my own garlic. Having purchased a bag of hard neck garlic (not sure what particular strain) at the Stratford Garlic Festival, and been told there that late September through October was an ideal time to put the garlic in the ground; I planted 58 cloves the first weekend in October. I put a 4-5" layer of mulch on top. It is now early November, we are just beginning to get overnight frost here in Hamilton, and a number of garlic spears are already poking out of the ground. Are these plants likely to make it? Or is there something I can do now, like adding more mulch on top, to save them? I also have questions about just when to harvest scapes and how much exactly to cut or snap off, but those can wait 'til spring... Looking forward to your advice.

Editor: Suggest that you mulch them with 5-6 " of fluffed up straw. Depending on the variety and strain, they should be OK over the winter. Most types grown in Ontario are winter hardy.

What is "Precautionary Planting"?

Deb Barnhart of Minden Ontario, asked; "What is precautionary planting in regards to planting mustard (Fall 2009 issue of Garlic News)?

Editor: "Precautionary planting". I used the term to mean a preventive measure. In case the nematode re-emerge, the mustard will kill them even before I know I have a problem. If I wait until a soil test tells me they're back, its too late. They would have already multiplied sufficiently to damage the next crop. So, an annual planting of mustard is a good precaution.

Susan Toll of Mission, BC, wrote:

Hi Paul, I just received my issue of the Garlic News. Great reading. Thanks. I am a small garlic grower. Just over 600 cloves. Love hearing everything you and your peeps have to share! Gotta go make some **garlic bites** now. Sent from my iPad. Thanks again for looking out for me. Sue.

Editor: So, an iPad really can be used for something! We were in San Francisco last week, that's Apple country, and everyone I asked said that it really didn't have any use if you already had an iPod and a MacBook but they bought it just out of loyalty to Mac! Nice of you to keep in touch. Let me know if the Bites were worth biting on.

I'm going to stop procrastinating, starting tomorrow

More calls and letters

A serious garlic planter

Karen Caruana of Marmora, Ontario sent this picture and said: "Sending you a picture of my garlic helper. As a matter of fact, I had Thomas (now five) home with me a few weeks ago because he had a cold, and I thought to myself, 'What could be healthier than being out in the warm sunshine, helping Mommy plant garlic?' So here he is, getting his hands and the rest of himself dirty! I'd rather he be covered in soil microbes than other kids' cold microbes."



Thomas Caruana plants garlic cloves for Mom

Your meticulous labeling of the little bags of garlic inspired me to be just as meticulous in the labeling of my planted garlic. I had gradually lost track of the varieties I had planted over the years, as I often planted the "seconds" - cloves that had separated from the rest. This has now given me a fresh start. But I find that while I have dreams of perfection from October to May, when the garden is still in the planning stages, I resign myself to reality come July and August! Karen.

Editor: Thank you Karen. Well, with a big helper like that, you have to be well organized! What else can you do with your time?

Would like to learn about growing from bulbils

Sam Lougheed of Oliver, BC, wrote: I have just received my first issue of "Garlic News". It looks great. We have just planted our first garlic plot. It has been a steep learning curve. I have already made some mistakes. Would really like to learn more about growing fresh garlic from bulbils. How many years does it take to grow to a full size head? Can they be left planted in the ground for the duration or do they have to be harvested and replanted every year until they are fully-grown? Can you recommend any back issues of "Garlic News" that talk in detail of growing garlic from bulbils? Thank you, Sam.

Editor: That's a big question, Sam. Here's my SHORT answer. Bulbils take anywhere between 1-5 years to produce a full-size (2") bulb. It depends on variety and strain. I find it useful to harvest them each year and replant. That way, you can see what's happening underground.

For some types, like the Porcelains, you can leave them for two years (as long as they're not choked out with weeds) as in their first year, the rounds produced are very tiny.

I believe that the bulbil method will produce garlic, free of soil borne diseases (bacterial and fungal) but unlikely to give you "virus-free" garlic. Like the virus flu in humans, the viruses are always there and break out under conditions of stress. Becky Hughes' project using tissue culture has yet to definitely produce "virus-free" Music. It's promising, but not certain to have practical results, as the growers will likely plant them in fields where the virus exists in other carriers. In any case, good organic growing practices will help you reduce or eliminate losses from viral diseases.

Past articles on bulbils in Garlic News:

Issue #23 - Bulbil Project update

#22 - Millar garlic plus lots of good letters on the topic.

#19 - An ingenious method tried by Joe Bannon plus Frank Finneran's experience.

#18 - The Bulbil Project plus more grower letters

#14 - A clean seed program for Ontario

Yields? What size should one plant (Ted Maczka)?

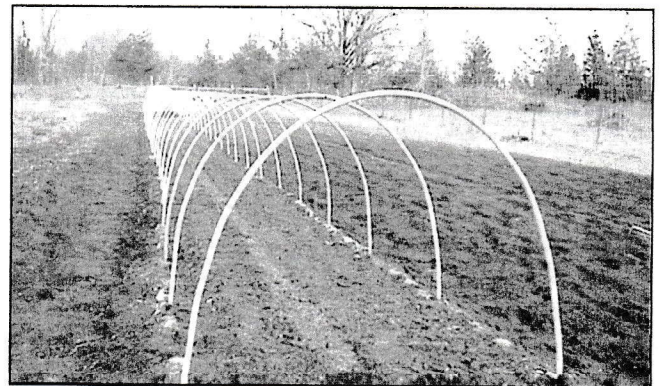
#5 - Growing Clean Seed (update)

#4 - articles "Growing Garlic from Bulbils" and "Development of Improved strains from Bulbils at Beaver Pond Estates", plus, lots of letters from growers in other issues. You may want to buy the complete first 6 years (Issues #1 - 24) as they have a wealth of information on nearly every aspect of garlic. Well worth the \$90.00 if you're going to get into garlic seriously.

If you can locate a copy of the Winter 2010 Issue of The Canadian Organic Grower, I had a fairly extensive article on bulbils in that issue. I would also recommend buying Ted Jordan's book, "The Complete Book of Garlic". Best to do it online and buy from Amazon books for the best price.

Leek Moth Free Hoop House

Carolyn Smith of Roblin, Ontario shared this idea: Thought I would send you a picture of my Leek Moth free garlic bed. It is a 100 feet long, about 4 ft wide, and raised up about 6 inches. I need to build about 5 more. I have used cedar along the edge and drilled with a spade bit a 7/8 hole to stick the PVC pipe in. I will cover it in the spring and can staple it to the wood. Hopefully, it will stay in place when the wind blows. Carolyn

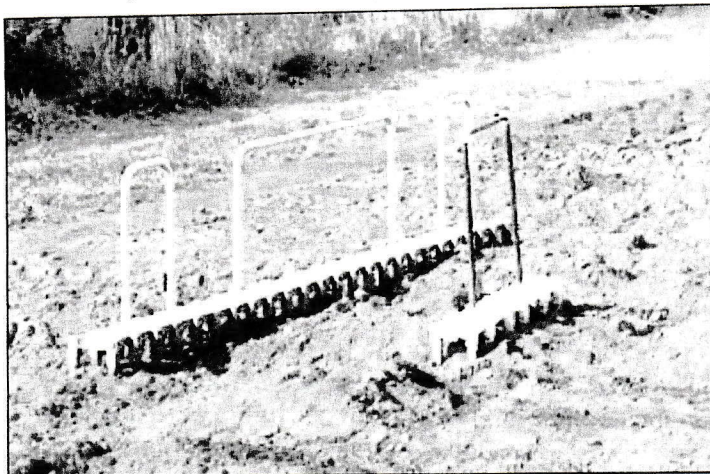


Editor: Thank you Carolyn. It looks like a great way to support the floating row cover and keep it off the garlic as it gets taller. Well, garlic lovers, do you have a better idea on supporting the leek moth netting?

The Monster Garlic Dibbler from PEI

By: Al Picketts

Thought you might like to grab on to one end of this monstrosity of a dibbler.



Works very well with 2 people but I did use it alone for most of my 2010 planting. The short white dibbler punches 12 holes across the tilled row while the long green dibbler punches 50 holes lengthwise.



Rather than making holes for just what I need for a variety, I punch holes the entire length of the row. I then erase 2 rows of holes to separate the variety plots. Each plot gets a yellow name stake pushed into the ground to the top of the stake. I'll retrieve and reset the stake in the spring when the plants indicate where to find the stake.



I treat all my cloves with 70% rubbing alcohol just before planting them. Not sure if it does any good but I've been doing it for 8 years and always seem to have a healthy crop. You may notice that I use ice cream tubs for my cloves. This explains why the belly. I had to eat a lot of ice cream for garlic planting. It was a tough job but we all must do what we all must do.

As you can see from the pictures, I am feeling very well this fall. I do hope the same is true at your house. Al.

Editor: Now isn't that a dibble to boggle the mind? I thought I'd seen most of them but this one beats them all.

Al, we are proud of the way in which you aggressively pursue your love of garlic, despite the many health challenges you have to overcome. Keep up the good work!

A fantastic garlic year

From Al Picketts in PEI

Season's Greetings!

This has been a fantastic year for me. The harvest came off without a hitch; the garlic cured beautifully, both eating garlic and seed garlic sold to the point that by the first of December I was SOLD OUT! As the saying goes, "There's a first time for everything." What a good feeling. Many thanks to The Garlic News for getting the word out that I have garlic to sell and to the great people at Boundary Garlic for including my name, address and phone on their website.

I've bumped my number of cloves planted from 26,000 in 2009 to 35,000 in 2010 even though I've dropped about 120 varieties. I've still got about 110 varieties left and I'm expecting good things next harvest.

Hope your year was a positive one in all respects and I wish you and yours the best in 2011. Al

Giving Thanks

From the other end of Canada, another island paradise, comes a message from Dan Jason, of Salt Spring Seeds, who says:

I am writing this on Thanksgiving weekend and I am giving thanks that I live in such a food-rich country as Canada. At the same time I'm thinking that it is high time that Canadians really began to eat the food grown across our vast land and, in doing so, express gratitude for the bounty that could be ours. We currently import 70% of the food we eat and we export most of our fruit, nuts, grains and beans to other countries.

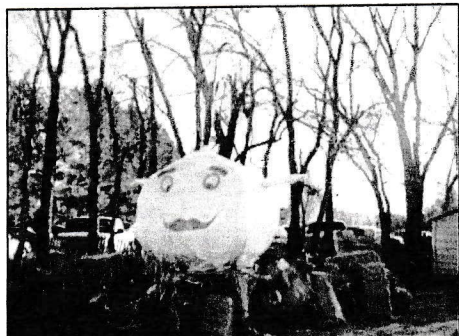
That is a crazy, unsustainable situation that fortunately is beginning to turn around as more and more people grow their own food or connect directly with local farmers. One of the easiest and most rewarding crops that we can grow is garlic. Garlic is both a great food and an esteemed medicine and can be grown just about anywhere in Canada in a minimal amount of ground. In these days of increasing awareness about the importance of locally grown food, it seems shameful that we import most of our garlic from China, California or Mexico.

Amen!

Garlic Festival News

From Ken Willis, the Andrew Garlic Festival

*Ken wrote: Great event in Andrew. Garlic is very popular. There is a definite shortage of growers in the area. The following is a brief article on the days' events. I have tried to keep it short. Although it is a garlic festival, there were really only 2 growers in attendance. Unfortunately I was unable to locate **Juliana Melenka** for you.*



The 12th Annual Andrew Garlic Festival was held on October 16, 2010 and once again a very successful day enjoyed by overflow crowds. Andrew, Alberta is located in the North Central region of the province and is historically an area of Ukrainian settlement. Indeed, two of the highlights of this year's festival were food related, with a Perogy Luncheon, followed in the evening with a great Garlic Feast.

In attendance were garlic growers **Wes and Jeannette Jones** from Blackfalds, AB where they operate Lady Bug Organic Gardens. While they have been growing certified organic garlic for over 12 years, this was their first time to sell their Georgian Fire and Red Russian garlic at the Andrew Festival.



"We are totally impressed" Jeannette comments, accurately echoing the average comment on the day's events. A very impressive silver skin variety was on offer from **Ernest and Vivian Skakun** of Edmonton. "This is a variety our parents grew for many years, and it performs well for us. We like the flavour and it is an excellent keeper." While Ernest declares Vivian is the garlic expert of the family, Vivian explains they usually plant the soft neck variety from the middle to end of April and harvest the last week of August.

Mary Dolynchuk shows her garlic crafts



The event also featured a full day's entertainment on stage in the community hall, a show bench with not only garlic up for judging but also a very beautiful garlic floral arrangement class. Several vendors with offerings from crafts to organic wine from

Alberta's only organic wines from EnSante Winery were in attendance.

A new island garlic festival in BC in 2011?

Kathy Stonehouse, secretary of the **Saturna Lions Club** wrote to the Verona Lions Club, asking:
"I am the secretary for the Saturna Lions Club on Saturna Island BC. I am inquiring about your garlic festival and what is involved in putting on such an event. We have some avid garlic growers on our island and think a contest would be a lot of fun!! Can you help me with this or put me on to the person who chaired the event? I would really appreciate it. Yours in Lionism. Lion Kathy"

John McDougall, organizer of the Verona Garlic Festival replied:

"I am attaching our press release for details around costs and process. If you are thinking seriously about going into this, you must talk to Paul Pospisil. He has forgotten more about garlic and garlic festivals than I will ever know. He has been my primary resource and will no doubt jump to your assistance with this letter. I'll let you digest this information and will welcome your comments and questions. Sincerely, Lion John."

Editor: That is just great. I'll assist in any way I can. For our readers, Saturna Island is a small but very lovely mountainous island, in the southern Gulf Islands chain of British Columbia. It is situated approximately midway between the Lower Mainland of B.C. and Vancouver Island, and is the most easterly of the Gulf Islands. Once we know more details, we'll encourage all garlic lovers to vacation there over the time of the garlic festival!

Advance notice of 2011 garlic events to be presented by the Haliburton County Garlic Growers Association

By: Sheila Robb, Algonquin Highlands

HCGGA Spring Workshop: The ABC's of Garlic

7:00 Pm, Thursday, May 5th, 2011

S.G. Nesbitt Memorial Centre, Minden, Ontario

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Saturday, August 27, 2011

For further information contact Sheila Robb at 705-489-4201, email <robbsheila@gmail.com>
Visit: www.haliburtongarlic.ca

The Garlic News wants your garlic festival to succeed. Send us the details and we will publish it in the annual listing of Garlic Festivals across Canada, free of charge.

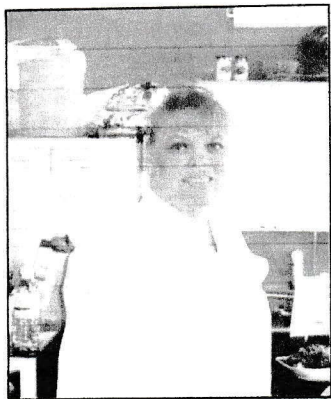
Planning a new garlic festival?? We will include your festival poster or flyer, free the first year, in the summer issue (a saving of \$75.00 of the regular advertising price).

The Garlic News reaches directly to a focussed audience of garlic lovers, those most likely to attend your festival. Contact us now! Phone 613-273-5683 or email at <garlic@rideau.net>

Garlic at the Saskatoon Farmers' Market

By Ken Willis

On a brilliantly sunny day in early fall, we visited the wonderful facilities at the Saskatoon Farmer's Market. Arriving early in the morning, there was already a large, enthusiastic crowd of shoppers. As investing in a farmer's market breakfast was our first priority, our path led straight to a food concession called "Garlic Guru."



Teresa Giesbrecht has operated this going concern since March 2010 and it was obvious that she is well-appreciated by the shopping public.

I wanted a restaurant with an all garlic menu, based on The Outer Clove in Nelson, B.C." explains Teresa. "Garlic goes into everything, including the desserts." Offering a breakfast and lunch menu, a quick look at the price list shows items on

sale such as: 'Death by Garlic Dip' with veggie platter, garlic ice cream, chocolate chip cookies and brownies among several others. Teresa adds, "The reception to our business has been fabulous, and we have a tremendous following among the vegan and organic, healthy eating customers."

We continue on outside and a sign stating "Prairie's Finest Garlic" is our second stop. Operated by **Todd McCrea** of "just outside of Saskatoon", he has fresh garlic among his produce offerings.



We discuss the fine points of garlic growing on the prairies and Todd comments on several things, including the often-repeated fact that it was a terrible year for growing on the Prairies with continuous rain all summer. For garlic in particular he states that the harvesting was extremely challenging but further, the temperature was -40°C in November of 2009 and the winter snow cover was very limited. Predictably he states his winterkill losses were approximately 40-50%. Sandy soils and well-drained fields were a saving grace. Todd indicated there are no apparent insect or disease problems at present on the Prairies. A steady stream of customers at Todd's stand indicated it was time to move along while he attended to business. The journey is short and ends at a second garlic vendor.

Operating out of a white van with a large logo: The Garlic Garden, YorktonGarlic.com, we had the great fortune of meeting **Anna Schaab**.



What are the tricks to growing great garlic on the Prairies we ask?

Anna says, "We talk to them, we tell them at planting time to 'Grow Big, Little Garlic', we play music to them, and when they emerge in the spring we say to them, 'welcome to the world, little garlic.'" This leaves us pondering our lives back in Ontario, reminds us of Ted Maczka and also the classic book, *The Secret Lives of Plants*.

"I love our customers" Anna declares as she explains how to plant garlic to home gardeners and dishes out cooking advice to members of a constant line of eager garlic purchasers. We immediately take down a note, "Anna's customers love her."

Anna and Darrel Schaab operate The Garlic Garden, now in its sixth year, in Yorkton, Saskatchewan, a 3 1/2 hour drive to Saskatoon. "We work several markets in the province, supply some restaurants and stores, including the Garlic Guru."

Anna tells us some other details of garlic on the Prairies, Music does well at their farm and they are working on propagation by bulbils. Scapes are not an item that has caught on in terms of sales. And although she thinks the potential is great, there are no garlic festivals in the area. The one item we notice is that growers like to plant earlier in this climate, with planting hopefully completed by the end of September. Harvest also seems to be extended into the third week of August.

So, next time you are in Saskatoon, you know where to visit. We thank our garlic friends for that great Western welcome.

At the conference I was attending the day before, Dr. Bob Bors, Head of Fruit Research at the University of Saskatchewan, said, "due to the cold climate and the hardiness adaptation in fruit species, the phytochemical and antioxidant content of prairie fruit is higher than other growing regions." We discuss that there is an investigation to be made concerning Prairie Garlic!

Hi, Ken: Great article about garlic on the prairies! Some changes; 'I talk to the garlic (not to hubby as he thinks I am crazy and now so will the world when they read your article). And, we can omit the part where I welcome the garlic to the world. It always sounds good, but now that I see it in print, I'm wondering if I may be crazy!! **Anna Schaab.**

Hi Anna: Crazy is good. Crazy has sold a lot of garlic. Talking to your garlic is not crazy. Okay, maybe admitting you talk to your garlic is. Most of the readers of *The Garlic News* will know exactly what you are saying. **Ken**

Paul: Think she is crazy? We already know you and I are! **Ken.**

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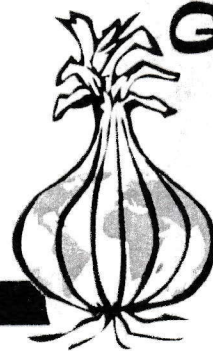
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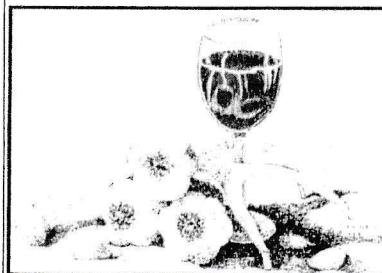


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Organic Garlic for Sale: Mennonite, Russian, Polish, Hungarian, Spanish Roja, Czech, Italian, Puslinch, French and other strains in small quantities are available by Sept. Also bulbil capsules before mid June. Please call early. For price list, contact Elly Blanchard, Railway Creek Farm, Madoc, ON. Ph. 613-473-2889. Listing is also on Elly's Facebook page. Email: railwaycreek@auracom.com.

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

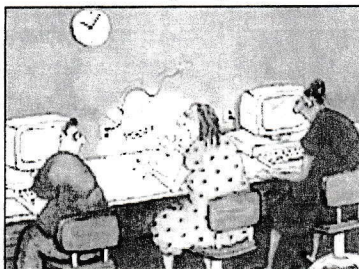
Certified Organic Seed & Table Garlic: Primarily Music with some Wildfire Select, Georgia Fire, Chiloe, etc. Will ship. **Simon de Boer, Langside Farms**, Teeswater, ON. Ph. 519-357-1919. Email sdeboer@wightman.ca.

Organic Garlic from the Cutting Veg: Persian, Israeli, Yugo, Tibetan, Ukrainian, Korean, Chinese, Salt Spring, Russian. www.thecuttingveg.com. Contact Daniel Hoffmann, daniel@thecuttingveg.com. 647-388-7444, business card facing page.

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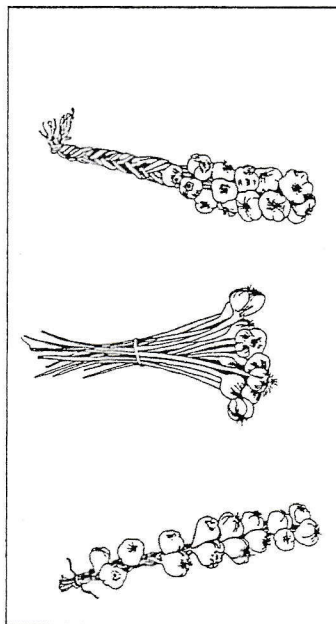
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The best garlic recipes and ideas

Seafood in San Francisco

This past November, Mary Lou's long-awaited visit to San Francisco finally came to pass, having been so rudely delayed by 7 months of medical intervention. So there we were, spending five food-filled days in one of the really charming cities in North America. We went for seafood, rides on the cable trolleys, seafood, the Golden Gate Bridge, seafood, Alcatraz, seafood, and so it went. We chose a hotel on North Point, just two blocks from Fisherman's Wharf, with its acres of seafood restaurants, and an easy walk to Pier 39 with more of the same. Seafood is in abundance in the Bay area – mussels, clams, shrimp, squid, scallops, scale fish, and the famous Dungeness crab. Seafood is prepared with lots of garlic! While Mary Lou enjoyed her favourites, crab and shrimp, I chose Cioppino for most lunches, with its many variations by the chefs in different restaurants.

Cioppino is a fish stew originating in San Francisco and derived from the various regional fish soups and stews of Italian cuisine. Cioppino is traditionally made from the catch of the day, typically a combination of Dungeness crab, clams, shrimp, scallops, squid, mussels and fish. The seafood is then combined with fresh tomatoes in a wine sauce, and served with toasted bread, either sourdough or baguette. Here's the chef's recipe given to customers as they leave Scoma's, on Pier 47.

Scoma's Lazy Man's Cioppino

Ingredients:

1/4 cup olive oil	2 cups fish stock or clam juice
1 tbsp garlic	6 cups tomato sauce
1 large onion, chopped	1 lb rock cod cut into 1" cubes
1/2 cup dry white wine	8 oz. bay shrimp
1 tsp fresh oregano, chopped	12oz scallops
1 tbsp fresh basil, chopped	1.5 lbs Manila clams
Salt and pepper	1 lb cooked crabmeat
12 oz prawns (deveined and peeled)	

Method:

Heat olive oil over medium heat and cook garlic for one minute. Add onions and let them sweat for two or three minutes. Turn heat to high and add the wine to deglaze. Cook for 2-3 minutes (or until reduced in half) then reduce heat to medium. Add fresh oregano and basil. Add the tomato sauce and bring to a boil. Slowly add fish, shellfish, and shrimp meat. Bring the Cioppino back to a boil and simmer for 5-7 minutes or until all the seafood is cooked. Add cooked crabmeat. Thin the Cioppino to your liking with fish stock or clam juice. Adjust the seasoning with salt & pepper.

Serve in a large bowl with fresh sourdough bread and enjoy! This dish is a natural with most kinds of pasta such as linguine, angel hair, fettuccini or penne. Serves 4 - 6 people. Prep time: 30-45. Cook time: 30-40 min.

Seafood and Garlic at the Stinking Rose

Seafood and garlic are a natural combination in San Francisco, both from the Italian cuisine but also since Gilroy, the garlic capital of America and home to the famous Gilroy Garlic Festival, is an easy drive away. For the best of the best in garlicky seafood, we dined at **The Stinking Rose**, the restaurant that proclaims, "We Season Our Garlic With Food".



After a starter of garlic soup and loads of garlic & rosemary bread, Mary Lou and I shared a huge skillet of roasted mussels, shrimp & crabs legs, liberally doused with garlic and herb butter with two hot garlic butter dips on the side. A generous portion of roasted garlic cloves mingled with the seafood served as the "vegetable" for the meal. The décor in the restaurant was rustic with "the longest garlic braid in the world" forming a garland suspended from the ceiling, winding its way through the various dining rooms. Outstanding meal!

No visit to San Francisco would be complete without a visit to The Stinking Rose Garlic Restaurant. (See recipe for skillet roasted seafood on next page).

Garlic & Herb Bread

Garlic Bread is an essential accompaniment with any garlicky seafood meal. You can use almost any combination of herbs that please you and your choice of breads is endless. Here's one using sourdough bread.

Ingredients:

3 garlic cloves, crushed
1 tbsp chopped fresh rosemary
1 tbsp chopped fresh parsley
1/2 tsp sea salt flakes
1/3 cup extra virgin olive oil
8 crusty sourdough rolls, halved, or 8 thick slices

Method:

Preheat oven to 200°C. Combine the garlic, herbs and salt in a small bowl. Stir in the oil. Season with pepper. Place the bread, cut-side up, on a large baking tray. Brush with the oil mixture. Cover with foil. Bake for 15 minutes. Uncover. Bake for a further 5 minutes or until crisp. Serve.

More seafood and garlic recipes

Skillet-Roasted Mussels and Shrimp

Mussels and shrimp both taste great when roasted with garlic in an iron skillet, cooked and charred and then peeled, dipped in garlic butter and eaten at the table. It's a messy, drippy dish, so wear a bib when eating it and don't forget the moist hand towels.

Prepare garlic compound butter first

Ingredients:

2 cloves garlic, diced
1 tbsp small capers
Juice of 1/2 lemon
2 tbsp dry white wine
1/4 cup unsalted butter, at room temperature

Method:

In a small saucepan over low heat, combine all the ingredients and whisk until melted and thoroughly blended. Pour into a ramekin. (May be made ahead and refrigerated). Melt over low heat just before serving.

For the shrimp and mussels

Ingredients:

3 tbsp olive oil
1 tsp grated lemon zest
4 tsp minced fresh parsley
1 tsp garlic salt plus fresh garlic to your taste
1 lb mussels, beards removed and scrubbed clean
1 lb large shrimp in the shell
5-6 large bulbs garlic, peeled and roasted (optional)
Freshly ground black pepper

Method:

In a bowl, combine the olive oil, lemon zest, and 1/2 the parsley, and the garlic salt. Add the mussels and shrimp and toss to coat. Refrigerate for an hour.

Heat a large cast-iron skillet over high heat for about 2 minutes, or until the surface is hot enough that water bounces and sizzles when sprinkled in it. Do the mussels on the skillet first for 2-3 minutes per side until they start to open, then, add the shrimp in a single layer in the hot skillet and cook for 3 to 4 minutes on each side, or until the shrimp become a rosy pink color and mussels fully open. Remove from the heat. Sprinkle with the pepper and the remaining parsley and mix in the roasted garlic cloves. Bring the hot skillet directly to the table, placing it on a heavy trivet. Place the ramekin of compound butter in the center of the skillet. With your fingers, peel each shrimp and dunk it into the compound butter. The mussels open with roasting and should be removed with a fork to avoid burning the fingers. Serve with garlic bread and, if desired, a pasta.

Let's face it, no matter how much garlic you put on it, a snail is just a slug with a shell on its back.

Bouillabaisse

For those preferring a French version of a fish stew, Bouillabaisse is a traditional Provençal fish stew or fish soup originating from the port city of Marseille. It is made using various kinds of cooked fish and shellfish and vegetables, flavored with a variety of herbs and spices such as garlic, orange peel, basil, bay leaf, fennel and saffron. There are at least three kinds of fish in a traditional bouillabaisse, typically scorpion fish, sea robin and European conger but may include many others. It also usually includes mussels, crab or octopus.

Leeks, onions, tomatoes, celery and potatoes are simmered together with the broth and served with the fish. The broth is traditionally served with a rouille, a mayonnaise made of olive oil, garlic, saffron and cayenne pepper on grilled slices of bread.

What makes a bouillabaisse different from other fish soups is the selection of Provençal herbs and spices in the broth, the use of bony local Mediterranean fish, and the method of serving. In Marseille, the broth is served first in a bowl containing the bread and rouille, with the seafood and vegetables served separately in another bowl or on a platter.

Easy Seafood Bouillabaisse

This simple recipe uses almost any combination of fish and seafood. Either use all your favorites or use up your leftovers. Cooked fish can be added in the last couple of minutes. You can make your fish stock from scratch or buy ready-made.

Ingredients:

1/2-cup extra virgin olive oil	1 tsp fennel seeds
1 1/2 tbsp finely chopped fresh garlic	1/3 tsp saffron
2 cups onions, chopped	1 tsp sea salt
1/2 cup dry white wine	2 tsp black pepper
2 lbs fresh mussels, rinsed	
2 lbs firm fish fillets, skinned and cut into 1 inch pieces	
1 lb peeled and deveined shrimp	
2 cups canned whole Italian tomatoes, coarsely chopped	
8 cups fish stock	

Method:

Heat olive oil in a large pan, sauté garlic and onions over medium heat for 2 to 3 minutes. Add tomatoes, fennel seeds, saffron, salt, pepper, and wine. Simmer 5 minutes. Add fish stock and bring to a boil, add fish, lower heat to a slow boil. Gently boil for 5 minutes. Add shrimp and mussels, cover with a lid and gently boil for 6 to 8 minutes. Lower flame; remove lid and taste for seasoning adjustments. Remove and discard any unopened mussel shells. Serve with good crusty garlic bread. This recipe serves 6 people

The search for the Mother of all Garlic

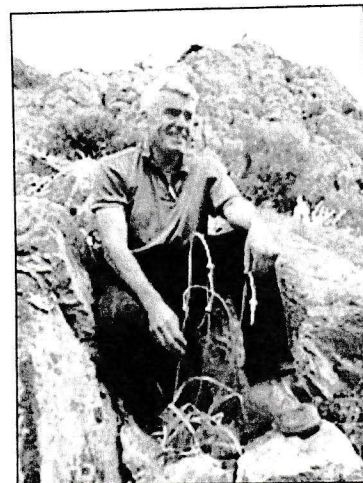
From Colin Boswell, The Garlic Farm, Newchurch, UK

Colin Boswell has developed a major garlic farm business, started the Isle of Wight Garlic Festival in 1983 and has become certainly the UK's if not Europe's leading expert on garlic. In June 2007, he travelled to Kazakhstan in search of *Allium Longicuspis*, the Mother of all Garlic. Here are some of the pictures he shares with our readers:

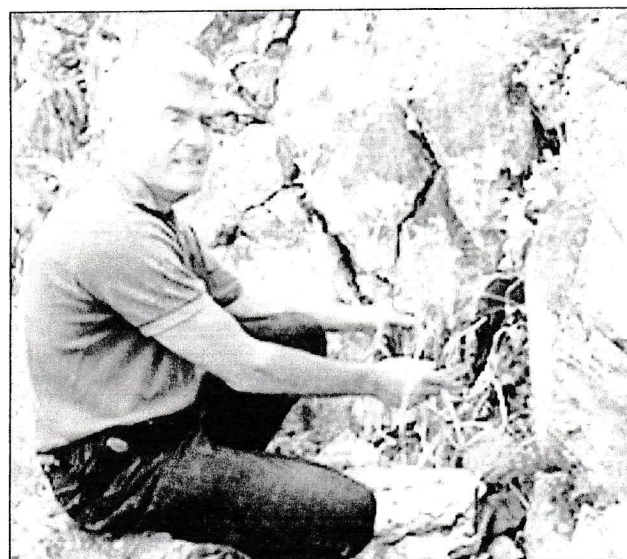


Continuing the search, the next year Colin Boswell & Mehmet Erencan travelled to the Anatolian mountainous region of northeast Turkey in their continuing search for the Mother of all Garlic.

Colin Boswell with some Allium Tuncelianum they located with the help of a guide in the Munzur Valley above Ovacik.



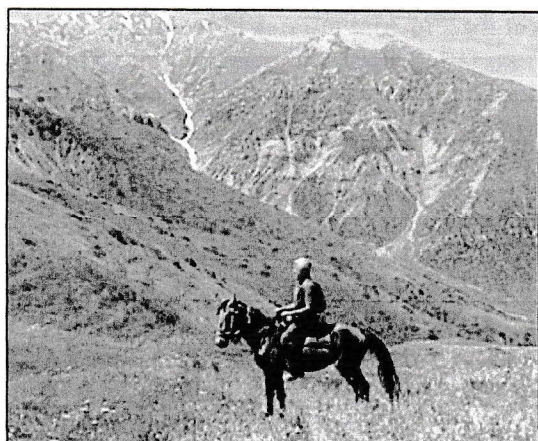
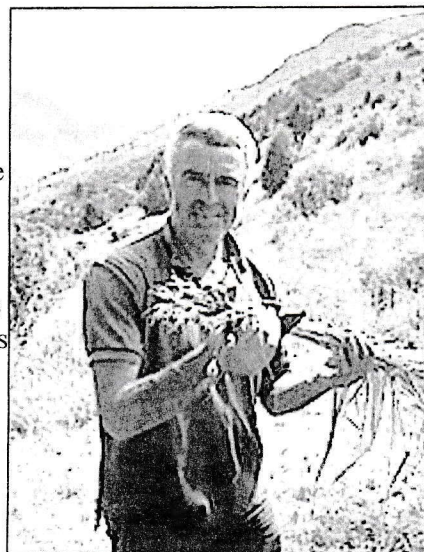
Colin's Garlic Farm supports a project in Turkey enabling Kurdish women to grow Tunceli garlic. (see page 4, Issue 23, *The Garlic News* for article, "Tunceli garlic to be farmed in Turkey").



A find of wild garlic high in the Anatolian Mountains

The search through the Tien Shan Mountains of Kazakhstan on the border with China provided a fine example *Allium Longicuspis*. Garlic is believed to have originated in this region 10,000 years ago. 80 % of all Alliums originate from this region.

Colin holds the prize they found, a prime example.



With the pictures, Colin wrote: "Enjoyed reading latest issue of *Garlic News*. Please tell me is my subscription about to run out or do we have another year? For your interest attached some pictures from a trip we did three years ago in Kazakhstan finding the "mother of all garlic" – *allium longicuspis*, last year we were in Eastern Turkey with *allium tuncelianum* and this year in the Caucasus in Georgia to which we return again next year. Keep up the good work, Kind regards, Colin."

Editor: Thank you, Colin. The Garlic News is enjoyable reading because of the contributions of growers like you. We look forward to hearing about your travels to the Caucasus. For our readers with Internet, you can find more on Colin's work by checking the website: www.thegarlicfarm.co.uk.