



THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 27 Spring 2011

Scapes, Scallions and Greens

Nearly all garlic lovers, chefs and household cooks are familiar with garlic bulbs and cloves and how they can change an ordinary meal into a gourmet delight by adding some garlic taste during preparation. They likely have an assortment of kitchen gadgets in their armoury— garlic keepers, garlic presses, garlic rasps or scrapers, gadgets to make peeling easier and likely a garlic roaster or two – this being their kitchen junk drawer. You know the one that has all the odd things that don't easily fit in with the cutlery, the dinnerware, the glassware or the pots and pans.

Yet, few of these same skilled artisans of the culinary arts are familiar with garlic in its other forms – the tender young greens that emerge early in the spring, the immature young garlic plants that, when pulled, resemble bunching onions, or those delectable curly tops that appear on garlic plants around the summer solstice, the garlic “flowers” or scapes.

The Three Harvests of Garlic

Many years ago during my talks on growing garlic, I encouraged the eating of the complete garlic plant by describing “the three harvests of garlic”.

The first garlic harvest in April and May is the early garlic greens or scallions that can be harvested, either by snipping the greens and allowing them re-grow for another crop, or pulling the young plants complete with roots as scallions. The second garlic harvest is the scapes that are snapped off the tops of bolting garlic in late June through the first week of July.

Finally, the third harvest is the underground garlic bulbs themselves. These last can be pulled and used as green garlic as soon as the bulbs have started to swell, or, left in the ground to mature, then pulled and cured, to be used as a storage vegetable for eating from August through to the following summer.

For market gardeners, the first two harvests are a bonus, not only allowing them to have fresh garlic for market weeks, months, ahead of the bulb harvest, but can account for an additional 25-30 % of their fresh garlic sales. For home gardeners, they are a spring delicacy.

The marketing incentive

When most farmers' markets open, usually early May, there is an acute shortage of fresh, local produce. Early salad greens, bunching onions and rhubarb are generally the extent of the offerings for sale at market stalls. A vendor, offering fresh, new, locally-grown garlic at a time when garlic bulbs are either not available at all, or badly dried out at best, has a distinct advantage. Once customers have tasted fresh, chopped garlic greens or scallions in a salad or a breakfast omelette, they will be back to this same vendor in a month or so for fresh garlic scapes, and later in the summer for their supply of garlic bulbs.

Effective marketing, and you, the vendor, get paid for doing it!

Growing garlic greens

There are several ways to obtain greens or scallions. Some ideas:

- 1) Pick them from your main garlic crop. Select those weak plants that won't produce a large bulb anyways. With

experience, you'll be able to select out the spindly plants and since they won't produce a marketable bulb anyways, you might as well get something for them as scallions.

- 2) Grow a separate patch of garlic specifically for scallions and greens. We used to use those small cloves culled from the fall planting of the main crop and planted them thickly in rows in the fall. In the spring, we pulled or cut them as needed. If an occasional plant was thick-stemmed and looked promising, we left it to mature into a bulb.

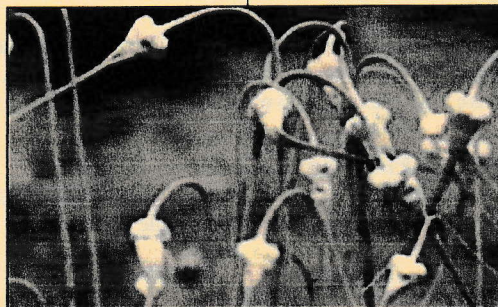
- 3) In the spring, check your storage garlic. Select undiseased cloves, even though they may look shrivelled, and plant them. Saves throwing them out. They'll produce a lot of greens for later in the season.

Scapes

Snap those scapes and eat them! Or sell them! They are free! They are delicious! You have to snap them anyways to assure larger bulbs so it's a waste to discard them

Check the recipe page for some hints and recipes for using scapes, scallions and greens. They will add a delicious, new flavour to your garlic experience.

Editor



BUY LOCAL, BUY ORGANIC, BUY CANADIAN

IT MAKES HEALTHY BUSINESS SENSE

The Garlic News

Connecting The Canadian Garlic Network Issue 27 Spring 2011

Managing Editor: Paul Pospisil

Business Manager: Mary Lou Pospisil

Contributors: Al Picketts
: Andrea Berry
: Cec Andrus
: Frances Legault
: Denise O'Reilly
: Sheila Robb

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HOW TO CONTACT US

Paul Pospisil, Managing Editor,
The Garlic News,
Beaver Pond Estates,
3656 Bolingbroke Road,
Maberly, Ont., K0H 2B0

Phone: 1-613-273-5683

email: garlic@rideau.net

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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
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Deadline for Summer 2011 Issue is June 6.

In This Issue

Scapes, Scallions and Greens

1

The editor summarizes some of his thoughts on using the first two garlic harvests to
enhance your garlic culinary experience and increase your market sales.

Notes from our garlic patch

3

Eastern Ontario Garlic Field Day 2011, 600th Member joins, garlic generosity, 2011 Moon
Phases for garlic, the Leek Moth controls, marketing hint, and The Garlic Press.

Al's Garlic Ramblings – The Challenges of Spring

4

Al Pickett's 6th Ramblings is loaded with hints about spring tasks in the garlic patch.

People – We Get Calls and Letters

5

A wealth of tidbits of garlic information from our members.

A clove here and there

6

Arithmetic for food, the economics of happiness, organics can feed the world,
farmers take on Monsanto, Ted Maczka and Groundhog News 2011.

Farming with horses

7

Cec Andrus employs his team of small Belgians to work the land for his
Rockfield Farm market garden and promotes farming with horses to others.

Earthworm Arithmetic

7

These useful creatures found in healthy organic soil can save you a bundle.
Also, pictures of Legault's Garlic Cats.

Garlic Festival & Events Advance Notices

8

At least two new festivals starting up in 2011 and the established ones continue.
Make your plans now to attend at least one, or better still, many festivals.

Spring Planting of Garlic in Alberta

9

Denise O'Reilly describes how she changed from fall to spring planting of garlic
with better results at her Hill and Dale Farm located northwest of Edmonton.

The Garlic Directory

10-11

Garlic ads, listings and useful garlic contacts. Growers are finding the advantage of letting
buyers know about them. "Don't hide your garlic under a bushel!"

The Best Garlic Recipes and Ideas

12-13

Its spring harvest time and we bring you "Using garlic scapes, scallions and
greens," how to make garlic scape powder and a "comfort food" recipe, easy
shepherd's pie with lots of garlic.

IPM Workshop Report

14

The February 01 Integrated Pest Management Workshop at the Carp Farmers
Market was a wake up call to growers on diseases and the Bulb & Stem Nematode.
Dr. Peter Mason and his team provided promising news on coming leek moth
controls.

More Calls and Letters

15-17

Reports on spring planting, garlic from Newfoundland to Vancouver Island
and much more.

Stem and Bulb Nematodes in Garlic

18

From University of Saskatchewan Vegetable Hort Bytes

Enclosures: *Garlic News Early Bird Renewal, for those expiring with Issue # 28*

: Advance Garlic Order Form, 2011 Crop, Small-Plot Garlic Variety Trials

What have we learned in 2,066 years? *"The budget should be balanced,
the Treasury should be refilled, public debt should be reduced, the arrogance of
officialdom should be tempered and controlled, and the assistance to foreign
lands should be curtailed lest Rome become bankrupt. People must again learn
to work, instead of living on public assistance."* Cicero, 55 BC

Notes from our garlic patch

Eastern Ontario Garlic Field Day

Sunday, 26 June 2011

An annual outdoor event run for growers at the Beaver Pond Estates garlic trials location, Maberly, Ontario to share information about garlic.

*(Invitations are sent to members in the eastern Ontario region
Contact the editor to attend if you didn't receive an invitation)*

Breaking News!

Checked the garlic patch on March 31. Snow gone from mulch. Ground still frozen but garlic spears poking through the ice. Hardy little devils, aren't they?

600th Member signs up for the Garlic News network

Congratulations to **Bert Van Hierden of Picture Butte, Alberta** who holds the honour of being the 600th member to sign up as a member! Welcome, Bert!

Garlic Grower Generosity

Thank you to the many other members who have made donations or advertised in the Garlic Directory. Your generosity has helped to keep the Garlic News an inexpensive and affordable newsletter, avoiding the need to pass on higher publishing costs to members. Thanks to your help, the rate will remain at \$15.00 per year for the 8th year.

Moon phases for spring & fall planting

Farmers know to sow the seeds of plants that produce above ground when the moon is increasing (between the New Moon and the Full Moon) and to sow seeds of plants that produce below ground when the moon is decreasing (between the Full Moon and the New Moon). Here's some dates to help with your garlic* planting:

2011 spring planting moon dates.

April 2011

New Moon – April 3

*Full Moon – April 18

May 2011

New Moon – May 3

*Full Moon – May 17

2011 fall planting moon dates are:

September 2011

*Full Moon – September 12

New Moon – September 27

October 2011

*Full Moon – October 12

New Moon – October 26

November 2011

*Full Moon – November 10

New Moon – November 25

Leek Moth Monitoring and Control

For growers in Leek Moth regions, April 1 is time to be ready with your monitoring and control program. Have your Hi-Lo thermometer in the field and check it daily. When the temperature reaches 9 -10 deg C, the leek moth is flying and will start laying eggs within days. If you're not sure, set out some pheromone traps near your garlic patch. Males captured will give you an indication of how much of a problem you can expect this year. If you intend to use row covers, have them on early, before the first flights of the adult moths. From previous observation in our region, this could be as early as April 10. I've ordered Delta 3 traps and lures from Solida (contact information below) and will be using them for detection. I will also have these on display at the Garlic Field Day.

For my own control measures, I will be following my own advice – see *"Living with the Leek Moth, an Organic Approach"*, Issue #23, Spring 2010, except that I will skip trying to use row covers due to the experience with wind damage last year. That means frequent inspection and more time spent on finding and destroying larvae and pupae by hand. We'll see how close we can come to locating and destroying the first generation hatch!

The report on the Leek Moth IPM workshop appears on page 14. There's nothing new for growers to try in 2011

Checking on possible spray programs, I found that neither Bt nor spinosad in organic formulation had been registered for minor use in garlic crops so these are not an option. So, it's back to the tried and true methods.

Leeks as a trap crop. I'll be planting a few clumps of early leeks near the ends of the garlic rows. Some researchers have found that the Leek Moth has a preference to leeks (hence, the name). Worth trying out. *Editor.*

Leek Moth Traps & Pheromones

For Solida traps, contact Marc Charbonneau,
ph. 418-826-0900
www.solida.ca

The Garlic Press, Garlic Seed Foundation

Just mailed out Press numbers 48 and 49 to Canadian subscribers. See Directory page for contact information. David Stern says that this newsletter, published from his farm in Rose, NY runs at a membership of about 1200.

Marketing Hint for early harvest

Selling at a farmers market? Plant some of your winter storage garlic in early April for May sales of greens or scallions. You'll get a jump on garlic sales as well as reminding your customers that you will have garlic scapes and bulbs later on.

Al's Garlic Ramblings #6: Challenges of spring

By: Al Picketts

The snow is finally gone and the spring work is starting. The little green shoots of garlic are pushing their way through the mulch still on the ground from last fall. I use barley or wheat straw. Last fall I used chopped straw for the first time but didn't get enough so I had to use some long straw as well. Now I'll be able to compare between chopped and long straw. The chopped was easier to shake out and make an even layer over the garlic. I aim for about six inches in the fall, which will compress to about three inches by spring. Sometimes the straw goes on too thick and the poor little garlic plants just might have a tough time pushing their way through it. That's another reason I wanted to try chopped straw. I think the garlic should have less problems getting through it. Usually I go through my garlic patch in the spring when the shoots are about six inches above the straw and, since I plant at a constant spacing, it is easy to see when a shoot doesn't fill in the space. I can then gently tease away the straw to find a struggling garlic plant trying desperately to find the sun. There will only be a small percentage of the plants that have trouble and it doesn't take much effort to release them so I never remove the mulch in spring. Some folks do and that's fine for them. I'm a firm believer in letting garlic growers grow garlic in their own way. As for me, I think life is too short as it is without removing straw from 35,000 plants only to replace it with much difficulty a short time later. That extra work would undoubtedly shorten my life considerably.

I don't see the advantage to removing the straw. Sure, the sun has a chance to warm the soil earlier and theoretically the garlic will come up sooner but I'm very happy letting Mamma Nature warm up the soil through the straw in her own sweet time. Here in the Maritimes late spring frosts are common and any gain in growing time can be nipped in the bud, so to speak. Spring frosts won't kill garlic but it can burn the leaves thus setting the growth back.

One of my favourite garlic varieties is Marino. One trait of Marino is that it is the last variety to come through the straw in the spring. At first I thought maybe it had been killed by winter but no, it's just a late sleeper. Last spring all the other varieties were up and growing well when we got a late spring frost. Over the following weeks the garlic patch took on a definitely yellow shade except for the Marino. Since it slept in and missed the frost its leaves were all beautiful and green with a Marino shade of blue, of course. The other varieties recovered and the leaves seemed to heal back to a nice green again but my point is that uncovering garlic in the spring in my climate is not worth the effort and can actually do harm, not to mention the lazy factor.

Spring is also the time to think about whether you should be supplying water for your garlic. I always think about it but I've never done anything about it. Seems that each time I come close to setting up an irrigation system the rain comes and then I'm glad that I didn't bother. Since the straw is on the garlic, the sun can't seem to dry the soil so, while the rest of the field is dry; the soil under the straw is nice and moist. Maybe a bit more water during a dry May and June would be a good thing and you can be sure that I'll be thinking about it again.

Another spring job for some garlic growers is to keep a keen eye for the Leek Moth (the Brute). These little worms will usually

chew on the upper surface of the leaves and then fold the leaf forward to make a little house in which to pupate. Look for leaves that are kinked at a sharp angle toward the main stalk or sometimes kinked sideways. Open the leaf out to see if there is a moth larva taking up residence or if it was only the wind, which has bent the leaf over. When you find larvae just squish the little beasts between your index finger and thumb. Believe me, it's a good feeling. Well, maybe not for the baby moth.

Spring is the time for weeding. Garlic does not like to share space, nor dinner, with weeds. Some people tell me they just can't seem to stay ahead of the weeds. I know the feeling. Wherever the straw is thin (less than an inch thick) in the spring the weeds have a fighting chance to grow and that's all the opportunity they need. Keep the mulch deep to choke out the weeds. Some weeds, like grasses and some clovers, seem to be able to grow through a cement slab. When you see weeds growing through the straw it's time to either bend over or drop to your knees and pull the little brutes out. Be sure to get the roots or they'll be right back and this time with experience and a grudge. I try to get unsuspecting visitors to do some of my weeding for me. I tell them the admission to my garlic patch is five weeds with roots attached. Most folks find this amusing and comply readily. I've also noticed that when some gardeners start pulling weeds they forget how to count and end up pulling dozens of weeds. Great. I aim for a weed-free garlic patch but have yet to hit my target.

Another big job in the spring is getting the ground ready for the next garlic crop. If you want fewer weeds in the garlic then start weed control in the spring before the garlic is planted. I work up the ground in the fall to let winter help kill out some perennial weeds, such as grasses and clovers. The cows didn't think these were weeds the previous summer but the garlic will. As soon as the soil is dry in the spring I'll apply some ground limestone and old cattle manure or maybe some spent mushroom compost as well and work it up with the discs and rototiller. Then I'll plant buckwheat or oilseed radish. It grows fast and chokes out or stunts any slow-growing weeds. I let this crop grow until it is in full bloom and then disc it down to prevent any seed production. I'll plant another cover crop right away and disc it down too as the blossoms are trying to make seeds. This method of soil preparation seems to control weeds quite well and adds lots of good organic matter to the soil. I always start my garlic ground from pastureland. In fact, I have never used any ground for more than one crop of garlic. It's a good way to prevent a build-up of unwanted pathogens. It also leaves the soil in better condition for other crops.

Some folks like to plant garlic in the spring. Cloves will grow quickly to become green garlic or garlic scallions. They are certainly yummy. Much like green onions, garlic scallions go into a salad very nicely. Only the roots are discarded since the leaves and the white stalk are delicious. They are very space efficient. Plant them close and they will do well. However, trying to get full-sized bulbs from spring plantings may be rather difficult. If you harvest in late September you might get good bulbs. I don't know. I've never tried it. Maybe this spring I will. No, I can't. I have no garlic left to plant. It sure feels good to have sold out before December. Maybe this is the future of Eureka Garlic. I hope so.

We get calls and letters

Garlic News, Bulbil Project and Straw Mulch

Madonna Levesque of Tatamagouche, Nova Scotia, wrote a long, newsy letter on a very sunny January 9, the essence of which is copied here:

"The best of health to you and Mary Lou in 2011 - letting you know how much we appreciate the Garlic News. It has been read, reread and referred to and filed to be available.

Bulbil Project update: Pretoro, French and Duganskij did very well. Early Silverskin struggled. Pyong Vang grew well but the wrappers cracked while curing. Was harvest too late (?) as none of the others did this? Replanted as many bulbils as possible and now await the 2011 season.

Hints to share: we put poultry wire netting over mulch to stop wind from blowing it away (we live in a very windy location on the Northumberland Strait) and to discourage pheasants from scratching in it. It is removed in the spring when snow is gone from the tops of the rows and mulch is well matted. Don't let garlic grow through it! We got the mulch from recyclables in the Spring/Fall cleanups. Dan used discarded fencing pegs to hold edges down. This works for us and other gardeners but may not be suitable for large areas.

Duck manure: If you have free-range ducks that are locked up at night against predators, time your duck pen cleanup of straw litter with garlic mulching. Spread some of this straw with your regular mulch. Over the winter, the manure in it breaks down and seeps into the soil.

Agree with your front page of Issue 25 on Seed Garlic and couldn't agree more on 'where to spend the Old Age Pension'! Good garlicking. Madonna"

Editor: Pyong Vang is an Asiatic, a variety that tends to split wrappers if left too late. Great hints, Madonna, and good garlicking to you, too.

Leek Moth Concerns

Hi Paul: The leek moth visited my garden mid-season last year. All garlic was harvested with no damage by the 2nd or 3rd generation of larvae so they suffered a lot. I'll be using row cover on the garlic this year and will let you know how it does. **Brian Woods, Picton, Ontario.**

Talking to a legend

Hi Paul: Ted, the Garlic Man, contacted us last week to say 'good job!' and keep up the great work! Was very exciting talking to a garlic legend. **Anna Schaab, Yorkton, Sask.**

Re-Invigorating Majestic Garlic in BC

Wonderful, now we've got Majestic being reinvigorated coast to coast. We also acquired 6 Majestic bulbils from Henry and Sonia. We'll send you something in the spring. **Jim Capellini, Lumby, BC.**

Hope Seeds, a new organic seed source in Nova Scotia

I received the 2011 Hope Seeds catalogue (the first from the new location) in January and wrote Andrea Berry to thank her, especially on her fine initiative (page 34 of catalogue) identifying the Canadian growers who cooperate in providing seeds for her distribution.

Relocating this new growing business from NB to NS this year has been a real challenge, worthy of recognition.

Andrea replied: "Thanks for the kind words, Paul. I'm really happy to have that piece of work out of this office and into the hands of folks across the country. Also quite pleased to be doing it in partnership with Rural Delivery – a great arrangement for economical mailing costs, and heck, haven't heard one complaint yet about folks getting a free copy of that fine publication.

My FAVOURITE part in the catalogue is page 34. Those people really have made all the difference to Hope Seeds being able to expand and service gardeners (and now small farmers!) with their seed needs. My vision is one where I am just one of a collection of dedicated, highly skilled organic seed growers, as well as taking on the task of helping market and send out their fine work. I guess that's becoming more of a reality each year as the number of growers for Hope Seeds climbs. I've already had three new people get in touch with me wanting to start growing seed this year. It's quite the relationship building process, and I let them know that the first year is really a trial year. We back up their 1- 2 test seed crops in other plots, and communicate regularly through the season. I send them seed growing info, visit the farm, and walk them through as much as possible. I'm impressed with the quality of seed that I get in return, and when there is a crop failure (yes, it has happened believe it or not), growers are ready and keen to try again. Very cool.

Will try selling garlic bulbils*, since that's pretty much all I will have. Working my way to building up stock, again... Richard Behm will be coming to the ACORN conference in March, and I've got him on a panel discussing seed garlic selection. He's also giving two other workshops on garlic (1) cultivation, etc., (2) value-added, marketing. Looking forward to them all. ***lost 2010 garlic crop.**

Quite a year of getting the business prepared to move to NS. Much of that effort is paying off so far, although it's not all done yet. Still have Jerusalem artichokes in the ground, the tractor to move, as well as other equipment odds-and-sods. I trust that by summer's end, I'll have everything here! Looking forward to farming on a 2-5% grade, south-facing slope in zone 5B. on silty loam. A dream come true... **Andrea Berry, Granville Ferry, Nova Scotia.**

Editor, again: If you didn't get the 2011 Hope Seeds catalogue, contact Andrea at 902-665-4905, email hopeseed@xplornet.com or order directly from the website www.hopeseed.com.

A clove here and there

How come teacher didn't teach me my arithmetic?

Libya produces a little over 1 % of the world's supply of oil. Canada doesn't buy any of that oil (*in fact, Canada produces much more than we need and export most of it to the USA*). Yet, when the trouble started in Libya, our gas prices at the pump jumped by 20 %. Explanation? Libya. In a few days, it was announced that global food prices were going up by 30 %. *Hmmm, is food manufactured only from Libyan oil?* Within days, produce was up at the local supermarket. Headlines such as this one appeared:

"High food prices here to stay, group warns

Michael Babad, Globe and Mail Blog"

Now, if my teacher had done her job, I would have learned:

$$1 \% = 20 \% = 30 \%$$

Now, why isn't gas up by 30 % instead of a measly 20 %?

The Economics of Happiness describes a world moving simultaneously in two opposing directions: while government and Big Business push for a globalized economy based on high technology and increased trade, people all over the world are working from the grassroots to nurture smaller scale, ecological, local economies.

Guelph, Ont. March 28th, 2011 – "Growing Forward II consultations are far too focussed on the development of export markets and almost completely ignore Canada's domestic market, says the National Farmers Union (NFU). "There is almost no opportunity to discuss domestic food markets in these consultations. Domestic markets are crucial to the livelihood of farmers and our food security here in Canada," stated NFU Board member and St. Mary's area farmer, **Ann Slater**. The current Growing Forward II consultations are part of Phase 2 of the policy process being conducted by Agriculture and Agri-food Canada, aimed at implementing the next five year policy framework in agriculture".

Farmers Take On Monsanto in Court

From a COG Press Release

Ottawa, March 30, 2011 Canadian Organic Growers (COG), Canada's largest organic farming organization has joined 59 other farming associations, seed companies and farmers in a legal action against Monsanto to challenge the chemical giant's patents on transgenic (genetically modified) seed.

In a law suit filed Tuesday, the Public Patent Foundation (PUBPAT), a Manhattan-based public interest law association, asks the court to consider whether Monsanto has the right to sue farmers for patent infringement if Monsanto's genetically modified seed lands on their farm.

Organic Farming Can Feed The World, Study Suggests

Science Daily (July 13, 2007) — Organic farming can yield up to three times as much food as conventional farming on

the same amount of land—according to new findings which refute the long-standing assumption that organic farming methods cannot produce enough food to feed the global population.

Life changes

For nearly three decades, **Ted Maczka, the Fish Lake Garlic Man** could be found at the Royal Winter Fair in Toronto, manning the garlic information stall by himself, 12 hours per day for the full 10 day duration of the fair. Over the years, he converted thousands of disciples to love of the stinking rose by preaching his gospel of garlic.

Well, life changes. Ted's failing health has prevented him from continuing. Last November, his place at the Royal was taken over by the Garlic Growers Association market stall.

Editor's note: William Van Vliet, one of our Garlic News members from Thorold, Ontario, copped the prize for the best garlic display at the Royal Winter Fair. The Champion Garlic Exhibit \$100 prize was originally donated by the Fish Lake Garlic Man, Ted Maczka, Demorestville, Ontario many years ago. More on Ted Maczka. He had his left knee replaced again, this time more successfully and told me he is walking again. Keep it up, Ted. It takes a lot of therapy to get mobile again!

More Groundhog News

Groundhogs are in my bad books this winter and spring. Why? Well, look at these headlines:

Winter Storm watch - Ottawa

Issued at 5:21 AM EST Tuesday 1 February 2011

Winter storm threatening overnight and on **Groundhog Day**. Snow and blowing snow from the winter storm approaching from Texas. (*Snow in Texas?*)

February 2, 2011 — Blizzard, winter storm warnings are still in place for '**Groundhog Day Storm**.' The system is now tracking eastward towards Kingston and Ottawa.

Wiarton, Ont. **Groundhogs** forecast an early spring - in the middle of a blizzard. (*Thanks loads, Wiarton Willie!*)

Oromocto Ollie, the latest in a line of prognosticators (or should that be procrastinators?) sleeps on

A crowd gathered at CFB Gagetown Wednesday morning to begin a new Groundhog Day tradition and waited for Oromocto Ollie to make its first weather prediction. The groundhog decided not to come out to see the weather, or the crowd of onlookers.

Editor: Good thinking, Ollie. I'd stay inside until winter is over. Still no sign of our own Feldspar Freddie.

The name of Oromocto Ollie, submitted by two young New Brunswickers, Dee Carr and Allie Lewis, was chosen in a contest held by the military base and the Provincial Capital Commission.

Farming with horses

By: Cec Andrus

At Rockfield Farm we do all our own tilling and bush work with our horses. We have one small tractor, which has a front-end loader, to load manure and for other heavy lifting jobs.



We have a team of mid-size Belgians (approximately 1850 - 2000 lbs) to handle the teamwork, ploughing, disking and cultivating, and a smaller Belgian x Quarter horse (1400 lbs) for the lighter, single horse jobs. In a pinch he has been hooked with the bigger horses.

We use our horses to work our land for a small market garden. Cash crops are pumpkins, approximately 2000, and garlic, 5000 - 8000 heads. We also grow a myriad of small vegetables, mostly for our own use but we sell the excess such as cucumbers, cabbages, tomatoes and corn. A small herd of Dexter cattle take care of anything left over. To promote the use of horses in light farming and gardening we offer a Draft Horse Workshop to show people how to work with horses. We have a one-day seminar or a five-day intensive course.

At our one-day seminar we cover the basics of harnessing, driving and hooking and safety, safety, safety.

At our five-day intensive course, we cover the above as well as the myriad things you can do with horses — ploughing (walking plough), disking, cultivating, planting, skidding in the woods and decking line etc., etc.

It costs me approximately \$5.00/day to keep one horse and I receive back about \$3.00/day in manure value. As well, I use the heat from the manure to start my plants in a hotbed, saving on hydro.

Even a small pony or light saddle horse can be taught to work in harness. We have a large trailer and can put on seminars anywhere in South-eastern Ontario, or you are welcome to come to our farm in Boulter, Ontario.

Editor: I met Cec at the IPM Workshop in February and was impressed with his dedication to an environmentally cleaner way of farming. Brought back some memories of my youth as well. My father, who had broken his ribs, allowed me to drive a four-horse team hitched to a breaker plough to clear some new land. I was 10 years old and being allowed to handle those fine animals made me feel 10 feet tall! Until the next day when those massive beasts decided that a young upstart wasn't going to harness them!

Well done, Cec! That's good farming practice!

Rockfield Farm

4th Annual Pioneer Day

October 22, 2011, 11 am - 4 pm

Since 2008, we have hosted an Annual Pioneer Day at our farm with demonstrations of farming with horses. Demos have included: ploughing, disking, cultivating, potato planting, rock pulling, logging and manure spreading, as well as farrier demos. Admission is free and food and drinks are available. Bring your family out to see farming as it used to be done... and still is!

720 Hass Road, Boulter, Ontario K0L 1G0
Cec Andrus, 613-332-5423

Earthworm Arithmetic

As spotted in The Garlic Press

25 earthworms per sq. ft. = 1 ton of worms per acre

Annual work schedule for earthworms = 100 days a year

1 ton worms = 100 tons of castings or 2/3 inch manure per acre

Nutrients which worms typically add to an acre of soil each year

4 lbs. nitrate of nitrogen

30 lbs. of phosphorus

72 lbs. of potash

90 lbs. of magnesium

500 lbs. of calcium

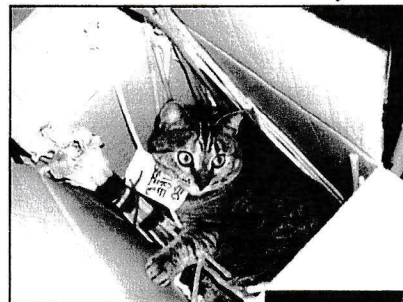
Analysis: 4-68-96 plus 3/4 ton of limestone

Value = \$34.15 per acre.



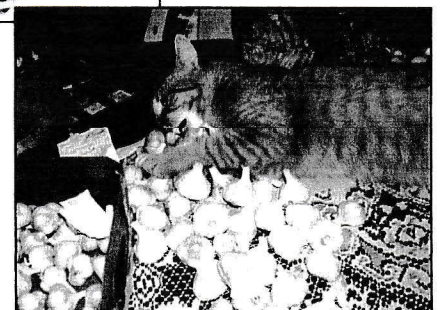
Legault's Garlic Cats

Sent in by Frances Legault



"Vampire's coming!"

"OK, I'm safe. I ate my garlic".



Garlic Festival & Events Advance Notices

Toronto Garlic Festival - New for 2011!!

Peter McClusky is working on a Garlic Festival to run on either the 3rd or 4th weekend in September. We'll have complete details in the Summer Issue.
Email: Peterm@torontogarlicfestival.ca
Website: TorontoGarlicFestival.ca
416 888 7829

The Ste-Anne-de-Bellevue Garlic Festival

Saturday August 20, 2011
Daniel Brisebois, 450-452-4271
Email: daniel@fermetournesol.qc.ca

Haliburton County Garlic Growers Association 4th Annual Garlic Fest

Saturday, August 27, 2011
Sheila Robb, 705-489-4201
Email: robbsheila@gmail.com
Website: www.haliburtongarlic.ca

A new island garlic festival in BC in 2011

Kathy Stonehouse, secretary of the Saturna Lions and her husband Al are working the details of the festival. No information available yet.

5th Annual Verona Garlic Festival

Saturday September 3, 2011
Wayne Conway, 613-374-3807
New website: veronaon.lionwap.org/

2nd Annual Pender Harbour Garlic Festival

August 20-21, 2011 (*Note: new weekend this year*)
Niki & Neale Smith 604-883-3693
Email: nealesmith@dccnet.com
New website: penderharbourgarlicfestival.ca/

Stratford Garlic Festival

Al Cowan, Secretary GGAO, confirmed that the 2011 festival would be on Saturday September 20.
Contact Warren Ham, 519 393 5550,
Email: warren@augustsharvest.com
Website: www.stratfordgarlicfestival.com/

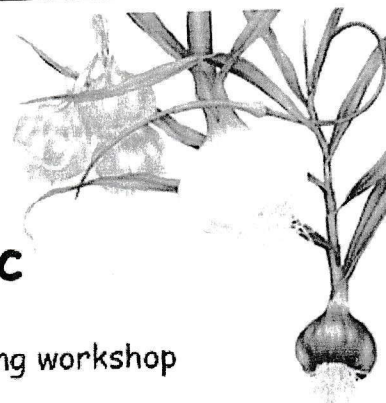
3rd Annual Stinking Rose Garlic Festival

Watershed Farm, Baker Settlement, NS
Saturday October 22, 2011 (to be confirmed)
Camelia Frieberg. email: camelia@pollinationproject.org

19 Annual Hills Garlic Festival

New Denver, BC
Sunday September 11, 2011
Ellen Kinsel, 250-358-2459
Email: coordinator@hillsgarlicfest.ca
Website: www.hillsgarlicfest.ca/

The ABC's of Garlic



Spring workshop

Location * Soil Health & Prep * Planting * Varieties
Mulching * Maintenance
Scaping * Harvesting * Disease/Pest Control
Refreshments * Information

DATE & TIME: 7:00 pm, Thursday, May 5th, 2011
LOCATION: S.G. Nesbitt Memorial Centre, MINDEN

ADMISSION BY DONATION

Contact Sheila Robb 705-489-4201

robbsheila@gmail.com

www.haliburtongarlic.ca



Eastern Ontario Garlic Field Day Sunday, 26 June 2011

An annual outdoor event run for growers at the Beaver Pond Estates garlic trials location, Maberly, Ontario to share information about garlic.

Paul Pospisil, 613-273-5683
Email: garlic@rideau.net

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 on a full page, free the first year of the event, in the summer issue (a saving of \$75.00 off the regular full page price).

The 2nd year, we expect you to pay! It helps with our costs.

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>](mailto:garlic@rideau.net)

If you know of a garlic festival or event in your area, please let us know. A complete list of 'Garlic Festivals Across Canada' will appear in the Summer Issue.

Spring Planting of Garlic in Alberta

By: Denise O'Reilly

Really enjoyed the garlic news edition and was noticing your speculations on Spring vs. Fall planting. I would like to add my 2 bits. I have been growing garlic here in Alberta since 2001 and in that time I have tried just about every method you can imagine.

Initially, I was following the fall planted recommendations and had good luck the first few years, because we had adequate snowfall, mild winter temperatures and just the right soil fertility, I imagine. I notice here that if the garlic is not in the ground by the middle of August or early September, it does not do that well before freeze up and here in Alberta, that can be anytime thereafter. Also, we have been prone in recent years to hard frosts with no snow cover until perhaps after Christmas. I was not in the habit of mulching, which they do extensively in BC. Not usually a problem here unless there's no snow and as we all know, the weather is a bit of a crapshoot.

Garlic is far too precious a commodity to have 40-70% losses, and that is what was happening from fall plantings, so I searched for a better method. I heard from an avid grower close to me about his garlic, always planted by the first of April, come snow or high water. His name is **Jim Kastelic** and he is very knowledgeable about garlic. He has been growing here for 65 years, and yes, he is in his 80's, very lively and fun to be around. He faithfully waters with at least 1" every week during the growing season, and his bulbs typically are at least 3" in diameter, with 10 large cloves in the outer ring. He plants over 1500 cloves just for his family and personal use. He does have some to share, which he generously passed to me.

Since that time, for about 3 years now, I have done nothing but spring planting by April 1st. This year we might have to get the tractor out and push clear a row as we have had over 4' since Dec. 15, and they say we will get as much in February. It did melt down quite a bit in the last week or so, but still you don't venture off the paths too much!! I have had great garlic from planting in the spring and it seems to work in Alberta, here because we get at least 14-18 hours of daylight during the peak months, heat in the high 80's on a typical year and the plants, even the ones with exceptionally longer growing seasons do well. We are about on par with Edmonton, latitude wise, and already the sun carries a lot more heat that you can feel on warmer days. Some years this means getting in the garden and scraping away 2" or more of snow cover to get the ground exposed. If it looks like there is a lot of snow, we try to get the tractor out and either blade the path down closer to the ground a couple of weeks ahead of time, or use a similar technique and the heat of the sun does the rest. This means that if it is still frozen beneath to the point that the tractor won't pack the area, we do so. If not, then the ground is usually soft enough that a little clearing by hand does the trick. A hole creator of some kind works well if the ground is still hard and cold. I have yet to get my very creative husband busy on a design for that. I usually plant either in single rows or rows 5

across. Mr. Kastelic recommends planting the cloves up to

2" in depth. I have planted as late as April 15, with little noticeable ill effects.

Depending upon the variety, scapes usually appear in early July right through the middle of August.

We begin harvest on Aug 15 or thereabouts. I leave them for the day in the garden in the shade, then, move them before night to the barn. If it is not going to freeze, they stay there until dry, then move to a warmer curing location, where they can continue to cure for at least a month, before I do a final cleaning and package them in large paper bags or mesh nets for winter storage. They generally keep well, and after all whatever can't keep, can't stay anyway.

I will say that there is some loss over winter storage. I have a great location that seems to keep the garlic well, but there is always the loss of, say 20% due to long storage. But I think I am still ahead of the game.

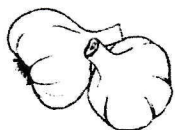
I have about 20 different kinds now, and ones that don't store well do not get planted, as you can imagine, since they don't generally make it until spring. The kinds that did well for me were the three locals I have, Jim Kastelic's, Grandpa K's (from my Polish grandfather's personal collection), Les Pudar's (another local huge cloved garlic), and a few others that I acquired from you, Mennonite, Majestic, Purple Striped, Northern Quebec, and some of the Asiatics (which don't store that well). I believe the Siberian did well, Korean Purple is awesome and the porcelain does well. I typically grow Fish Lake, Alison's (from Dan Jason), Ukrainian Hot, Baba Franchuk, Dan's Russian, Russian Red, Persian Star (which comes out of the ground last), Sicilian, Sweet Haven (by far the earliest garlic I have), Czech and a few others that I forget right now. All but the Persian Star and a few stragglers of some of the new varieties I got from Beaver Pond last fall were ready to be harvested by August 18. I was very pleased to see consistently large heads and good quality. The heads also average at least 2" in diameter, some up to 4". I plant about 4000 cloves altogether, but could easily double that and still sell it all. But since I have only so much time between the garlic and saving seeds for my other business, that is all that I can manage for garlic.

And by the way, I sold all the garlic I wanted at the annual Garlic Festival we hold on the farm in Cherrhill. We had a great day, local entertainment, horse drawn wagon rides and other vendors from local attractions come out. People traveled from distances of an hour away to come get their winter supply of garlic. I sell garlic off the farm for \$14 a pound, and no one complained. I had several braided varieties and some farm produce, beef and other things, garden produce, pumpkins and the like and we had a very fun day. I will let you know about a date for next year, or I may actually attend the Andrew Garlic Festival as well. I was there a few years ago and they have a lot of vendors, but not too many with garlic.

Editor: Cherrhill is a hamlet 80 kilometres northwest of Edmonton. Thank you Denise, for your experience on spring planting of garlic. It's records like yours that are helping Canadian growers to learn more about this fascinating vegetable.

THE GARLIC DIRECTORY

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



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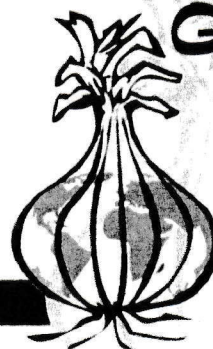
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MORE GARLIC DIRECTORY

Directory Listings, Garlic or Garlic Products for sale, Want Ads, Boxed Ads, Grower Information

Certified Organic Garlic for Sale:

Mennonite, Russian, Polish, Hungarian, Spanish Roja, Czech, Italian, Puslinch, French and other strains in small quantities are available by Sept. For price list, check out railwaycreekfarms.blogspot.com or contact Elly Blanchard, Railway Creek Farm, Madoc, ON. Ph. 613-473-2889. Listing is also on Elly's Facebook page. Email: railwaycreek@auracom.com.

Organic Garlic from the Cutting Veg:

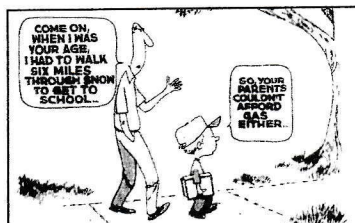
Persian, Israeli, Yugo, Tibetan, Ukrainian, Korean, Chinese, Salt Spring, Russian. www.thecuttingveg.com. Contact Daniel Hoffmann, daniel@thecuttingveg.com. 647-388-7444, business card facing page.

Organic Garlic for Sale: Majestic, Georgia Fire, Georgia Crystal, German Red, Russian Red, French Rocambole, F4 Italian Red. Certified organic by Pro-Cert Canada. David Hahn, Forest Farm, Godfrey, ON. Ph. 613-273-5545. Email dhahn@rideau.net.

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, 705-328-2644. See article in Garlic News Issue #10. Email enviro-threads@sympatico.ca.

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.

Pro-Cert Certified Organic Music. smaller quantities of others, will ship. Simon de Boer, Langside Farms, Teeswater, ON. Ph. 519-357-1919. Email sbdeboer@hurontel.on.ca.



Garlic for Sale: Featuring 'the original Big Ass Pickled Garlic' & assorted garlic products, will ship. Music garlic in season. See facing page. Ph. 705-766-2748. Email bigassgarlic@hotmail.com.

Subscribe to the Garlic Press, from the Garlic Seed Foundation, Rose Valley Farm, Rose, NY, 14542-0149. Website: www.garlicseedfoundation.info.

Salt Spring Seeds on Salt Spring Island carry a great line of heirloom & heritage seeds including garlic. Contact Dan Jason at 250-537-5269, or email dan@saltspringseeds.com. Website: www.saltspringseeds.com

Garlic & Saver Seeds for Sale: Grown sustainably, all natural, environmentally responsibly. Email or write for listing & prices. Denise O'Reilly, Hill & Dale Farm & A'bunadh Seeds, Box 127, Cherhill, AB. Ph. 780-785-2622. Email: smileyo@netkaster.ca
See below

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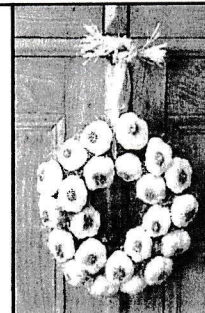
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Maberly, Ont. K0H 2B0

Paul & Mary Lou Pospisil
Tel./Fax (613) 273-5683
email: garlic@rideau.net

The Garlic News

2011 Advertising rates

Business Card Ad: \$15.00
Box Ad: \$15.00 per column inch
Directory listing, For sale or Wanted: \$1.00 per line
¼ Page ad or poster: \$25.00
Full Page Ad or insert: \$75.00
(discounts for repeat ads)
Contact the editor for other rates.
garlic@rideau.net



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Garlic recipes, tips & ideas

Using Garlic Scapes, Scallions and Greens

These hints and recipes from Mary Lou's Country Kitchen appeared in Issue 12. They are republished here for those members who have yet to discover these gourmet delights from early garlic. Mary Lou has been coming up with novel ideas for using garlic scapes and greens for years, having first introduced them at the Perth Glorious Garlic Festival in 1997.

Garlic Scallions and Greens

The complete garlic plant can be eaten, not only the garlic bulb. Fresh garlic greens or scallions can be picked from your garden in May or June, and small, tender ones as early as April. They have a delicious garlic taste and can be used in place of garlic in most recipes. The flavour is a bit milder than the garlic bulb.

Greens are snipped from the plant so it continues to grow. Scallions are pulled and include the immature bulb as well as the leaves.

For use as a vegetable, cut to length and steam, sauté, stir-fry or cook lightly as you would any tender vegetable. To use in recipes, cut them into small pieces with scissors or a knife.

Snap Those Scapes and Eat Them

About the first day of summer, hardneck garlic puts out a round flower stalk from between its top leaves. The stalk grows straight up for a few inches, and then curls into an attractive loop. At this time, the scape must be removed to enable the plant's energy to go to bulb formation. What do we do with all those garlic scapes? Don't throw them away!! Use them. Snap them while they are crisp and tender. As you snap them off, you'll see garlic juice dripping from the end of the stalk. This indicates how much garlic flavour and nutritional value the scapes contain. Take them to the kitchen and steam or sauté them for a gourmet vegetable dish. Don't leave them on the plants too long or the stalks will get woody. Use them fresh at the time of cutting or freeze in containers for use in winter. You can prepare them the same as any fresh green vegetable. They can be sautéed, steamed, lightly boiled, stir-fried, chopped, pureed and pickled. Use them in soups, stews, omelettes, scrambled eggs, scalloped potatoes or any dish where you use garlic.

A Double Delight, Garlic Scapes and Asparagus

Prepare asparagus and scapes. Rinse off dirt, and then trim ends and seedpods. Bring a large pot of water to a boil. Add scapes and asparagus and blanch for 2-3 minutes. Drain and rinse with cold water. Heat 1 tablespoon of extra virgin olive oil in a deep fry pan on medium heat, add blanched scapes and asparagus, toss to cover with oil and cook for 2 minutes. Uncover and season with salt and pepper. Serve hot as a main course or side vegetable.

BBQ Scapes

Place prepared scapes in aluminium foil, drizzle with olive oil, sprinkle with salt and pepper, bundle up and cook on the BBQ for 10 minutes or until soft. Don't overcook. Use as a side vegetable with any meal.

Garlic Scape Mashed Potatoes

Chop fresh scapes finely in a food processor. Sauté in butter until soft. Add to mashed potatoes with a bit of milk or cream and blend well. Serve hot with meat, fish or poultry.

Basic Garlic Scape Spread

Finely chop cleaned scapes in a food processor. Slowly blend in extra virgin olive oil until it forms a smooth mixture. Use as a topping for freshly baked whole grain bread or crackers, on French bread, biscuits, as an hors d'oeuvre, for making garlic bread, on any sandwich, mixed with pasta or as a base for stir-fries. For a variation, blend in some fresh, hot peppers or green onions. The spread will keep for two or three weeks in the refrigerator. It can be frozen in containers but use immediately after removing from freezer.

Cheese Garlic Scape Spread

For a really decadent spread, try this one on fresh whole wheat or dark rye bread.

Ingredients:

8 oz. cream cheese
4 heaping tablespoons Basic Garlic Scape Spread (see above)
2 cups shredded cheddar cheese
3 tbs mayonnaise
Extra virgin olive oil (if needed to smooth mixture)
Chopped fresh hot pepper to taste
Salt & pepper to taste

Method:

In a blender or food processor, cream the cheeses and mayonnaise. Add remaining ingredients and blend till smooth, adding a little more olive oil if needed. Can be frozen if there's any left over!

Keeping Scapes in Refrigerator

Neatly package freshly picked scapes in poly carrot bags (the ones with air holes to let them breathe) and place in refrigerator crisper section. They will keep for up to 3 months, although losing a bit of the juice. Remove as needed from bags, cut away any dried ends and use in cooking.

Frozen Scapes

Prepare scapes by washing and removing seedpod end and cutting into size needed. Place in freezer bags of convenient size and place in freezer. No blanching needed, Keeps one year.

Garlic for Breakfast??

Yes, by all means! Just replace chopped onions, chives or bunching onions in your breakfast omelette, with garlic scapes or greens. A great new way to start the day.

Use your imagination! Try garlic scapes, scallions or greens in any recipe. You'll be pleasantly surprised.

From a Chinese fortune cookie: Man's mind, and not his master, makes him a slave.

More garlic scape recipes and ideas

In Issue 14 Winter 2007-08, I described a home recipe for making Garlic Powder from garlic cloves. I have also experimented with making Scape Powder from fresh garlic scapes. Here is one recipe that works well. Editor.

Garlic Scape Powder

Ingredients:

3 lbs washed, fresh garlic scapes

Method:

You'll need a food processor and a food dehydrator. The one I have is a 5-tray Model FD5 from Mr. Coffee. Wash and dry scapes, chop into shorter pieces and puree them in a food processor. Spread the pureed scapes on to the trays of the dehydrator no thicker than 1/2 inch.

Start the dehydrator and dry slowly for 6-8 hours at low temperature. When completely dry, crumble them up and run them in the food processor to a fine texture. Pour into glass shaker jars and use as a spice.

Variations:

Mix with fine sea salt and other herbs or spices for a spice powder to use for flavoring your favorite dish. I added some scape powder to my homemade garlic sea salt. It was so pungent that I dubbed it SSG, for Super Strong Garlic Sea Salt!

Garlic Scape Pesto

From the garlic guru's collection

Pesto is wonderful on bread, sandwiches, and pasta, on meats such as chicken and fish or as a dip with crackers.

Ingredients:

1 pound garlic scapes
1 cup grated Parmesan cheese
Approx 1/2-cup extra virgin olive oil
2 tbsp lemon juice
1/2 cup pine nuts or walnuts

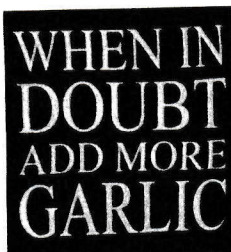
Method:

Chop the garlic scapes into 3-inch lengths. Puree in food processor until smooth. Add the Parmesan cheese and nuts and process until smooth. Add lemon juice then slowly add the olive oil as the food processor runs and continue until all the oil is combined into the garlic. Use as soon as Possible. Store extra in an airtight jar in the refrigerator for up to 2 weeks or freeze.

Floral Arrangements

Keep a few scapes to look at. The lovely serpentine curl of the scape adds to any cut flower arrangement. Keep as much of the stalk as possible and do not cut any part of the beak or seed head. Scapes can also be dried in

PDFs Trial attractive wall hanging.



Easy Shepherd's Pie with garlic mashed potatoes

This is a nourishing "comfort food" for cold spring days. Use garlic, scapes or scallions, as available.

Ingredients:

3 large potatoes
4 tbsp butter
3/4 cup milk
1 tbsp pressed fresh garlic, about 3-4 cloves
1/2 c. Parmesan cheese

1 1/2 lbs lean ground beef
1 onion chopped
2-3 stalks of chopped celery
1/2 cup finely chopped garlic scapes or scallions
1 to 2 cups vegetables, chopped carrots, corn, and peas
2 cups chopped fresh or frozen tomatoes
1 cup red wine
4 tbsp butter or 2-3 tbsp olive oil
1/2-cup beef broth
1 tsp Worcestershire sauce
Salt, pepper, other seasonings of choice

Method:

Peel and quarter potatoes, boil in salted water until tender, about 20 minutes.

While the potatoes are cooking, melt 4 tbsp butter in large frying pan. Sauté onions in butter until tender over medium heat. If you are adding vegetables, add them according to cooking time. Put any carrots in with the onions. Add corn or peas after the meat has initially cooked.

Add ground beef and sauté until no longer pink. If too much fat, drain it off. Add salt and pepper and Worcestershire sauce. Add garlic scapes, half a cup of beef broth, red wine and tomatoes. Cook, uncovered, over low heat for 10 minutes. If too watery, you can thicken with a tbsp of flour. Set aside.

Mash potatoes in bowl with 4 tbsp butter, milk, pressed garlic and season to taste.

Place beef and vegetable mixture in baking dish. Distribute mashed potatoes on top. Rough up with a fork so that there are peaks that will brown nicely. Sprinkle with Parmesan cheese. Bake in 400-degree oven until bubbling and brown, about 30 minutes.

More Scape Ideas

A simple garlic scape spread or dip can be made by chopping some scapes up and mixing them with sour cream and dill.

You can add garlic scapes to mayonnaise to make an aioli. When combined with mayonnaise, the flavour of chopped garlic scapes becomes milder.

You can make garlic scape dressing with sour cream to add to salads, or use it as a dip for chips or crackers.

Garlic Research – Integrated Pest Management Update

The Integrated Pest Management (IPM) update on garlic research on the leek moth and bulb & stem nematode was held at the Carp Fairgrounds on February 1, 2011. It was a joint presentation by researchers and staff from Agriculture & Agri-Food (AAFC) Canada and the Ontario Ministry of Agriculture & Food (OMAFRA) and summarized the work done on leek moth research from 2003 - 2010.

The Leek Moth

Garlic growers were first made aware of the presence of the leek moth, an imported pest, at the Garlic Field Day 2000 by John Geary, a grower from east of Ottawa. This triggered a series of meetings between myself, members of the eastern growers and OMAFRA staff that resulted in the start of the Ottawa Valley Leek Moth Project.

Margaret Appleby, IPM Specialist, OMAFRA and Dr. Peter Mason, AAFC, reviewed the project research of the past eight years. From the trial results of Project 1, Appleby recommended the use of floating row cover along with pheromone traps early in the spring to prevent the first generation from attacking the garlic. Use of spinosad formulations, Success and its organic version, Entrust were tested successfully but have not yet received minor use registration. The active ingredients of Success and Entrust are spinosyns produced through a fermentation process of the microorganism, *Actinomycetes spinosa*. Formulations using Bt were less successful as a control measure.

Dr. Mason described the extensive measures taken to evaluate and assure the safety of biological controls both in Switzerland and labs in Canada in Project 2. A description of the process appears on Garlic News page 8, Issue 23. This resulted in the selection of a parasitic wasp, *Diadromus pulchellus* for field trials in Canada. *D. pulchellus* was assessed as being the best of a list of 12 possible candidates used in Europe, as it does not attack other insects, kills over 40 % of the leek moth pupae, coordinates well with the life cycle of the leek moth and survives well in cold regions.

Dr. Wade Jenner of the **Commonwealth Agricultural Bureaux International (CABI)** collaborated with Dr. Mason and carried out the research in Switzerland. He described how the European research and practices followed to control the leek moth could help with the Canadian problem and provided a list of cultural control measures for growers to use. The *Diadromus pulchella* lays its egg inside the leek moth pupae; the egg grows and squeezes out the leek moth larva. Each *D. pulchellus* wasp lays several eggs so each can destroy more than one pupae. In Switzerland, they destroyed about 40 % of the leek moth. In Europe, growers use scores of preparations, spinosad, Bt, botanicals, and cultural control methods.

D. pulchellus over winters as an adult and should be able to survive the colder Canadian winters. Data from the five test sites near Almonte will determine how well they actually over wintered.

Andrea Brauner, AAFC Canada, reviewed the release program using the results from the Almonte sites to determine baseline data over a three-year study. A main aim was to establish and build up populations of *D. pulchellus*. AAFC has no plans for distribution of the parasite.

Bulb and Stem Nematode

Michael Celetti, plant pathologist, OMAFRA, gave a description of nematodes, the fact that lot about this pest is not known and he warned, “if you don’t have it, you’ll soon see it!” It multiplies quickly, each female laying up to 500 eggs with several generations in a season, enabling 1000-fold increase during a summer. The nematodes live in both the soil and bulbs, leave the soil in wet conditions, travel on water and spread to other plants, moving down the plant sheath and entering the bulb to feed on the tissue. They open the bulb to entry of Fusarium and other disease organisms. Advanced infections cause rotting of the base of the bulb and damage can be confused with Fusarium Basal Plate Rot. Field symptoms are patches of plants turning yellow-brown, shrivelling and dying if left. It appears to be spreading by the movement of infested seed bulbs.

It has a vast number of host crops, and the ‘race’ we are dealing with attacks bulb crops but not cereal crops.

Management of nematodes includes testing of suspect samples, use of ‘clean’ seed planted in clean fields, crop rotation, regular use of Brassica or other nematode suppressing control crops and good farming practices.

Diseases of Garlic

Marion Paibomesai, vegetable crops specialist, OMAFRA provided an educational presentation on the identification and management of the most prevalent diseases in Ontario. The main diseases are:

- 1) White Rot
- 2) Fusarium Basal Rot
- 3) Pink Root
- 4) Botrytis Rot
- 5) Penicillium Mould

Most surprising was the wide spread of the worst one, White Rot. Previously thought to have been contained in only a few regions, it is now found in all growing areas. This disease can live in the soil up to 40 years and is next to impossible to eradicate.

The update on problems was very informative and showed the need for garlic growers to become knowledgeable in the pests and diseases that not only affect garlic but can cause major losses or complete crop failure.

Recommended additions to your garlic library:
Compendium of Onion and Garlic Diseases
Diseases and Pests of Vegetable Crops in Canada
Fact sheets on specific topics, available from agriculture departments

More calls and letters

More than just pokin' a clove in the ground

Wow! OMA's Gourmet Garlic on page 1 of The Garlic News! That was exciting!

Regarding spring planting of other varieties: Do you want an update on the 2nd year planting of my "out of province" garlic? I think Alberta is a great training spot for spring planting.

OMA's is storing really bad this year. I just cut off sales for No. 1 quality. All that's left for sale is No. 2. My description for this grade has changed to bulbs with all or most of the cloves gone soft, and a warning that if roasting whole, tops and bottoms are to be cut off to get a visual of the cloves. These are bulbs I would never have dreamed to sell in the past...God forbid!

Overall I consider 2010 harvest not very good. Smaller bulb size, weird bulbs, some with as many as 5 stems, way too many 'rounds'. Weather being a major contributor but not the only factor. I had to reinvent my price list. Not a bad thing as I got to sell product I would have been horrified to sell before (my previous price list was one price and you got beautiful garlic bulbs only). But really, for the amount I planted and weeded, weeded, weeded and then harvested man, oh man...sigh. Disheartening but there is always next year's harvest to look forward to right? I am looking forward to doing it all again!

But, my customers are sooooo awesome! Last week I delivered a measly 3.5 lbs of those No. 2 to a regular and today they gave me an order for 20 lbs more! Yesterday I delivered 40 lbs to another customer and he said to bring it on! I have yet to inform the rest of my list but how cool is that to sell what I was going to process for garlic powder and granules.

OMA's was planted in four separate areas in 2010. From one garden I decided none would get replanted in 2011 - that was the biggest planting area but, I don't feel good about its harvest so that's that. From the other three gardens - all good seed stock - will be planted in a new area we started working up last year. These will be well spaced and I think I will plant border crops such as carrots, potatoes and maybe small rows of green manure to make separate areas just in case... the local food bank may be getting a big donation in the fall!

Working the soil:

One of my day job customers is an agronomist and I get to spend a day with him this month to pick his mind. The business he has is called Agrowplow originating out of Australia. He lent me one of the smaller ploughs to use. It breaks up the soil 13" apart and 12" deep. The process breaks up soil compaction and allows aeration to deeper soil, which stimulates the natural microorganisms, and nutrients to 'mingle' better. Bottom line it allows way better root growth. Agrowplow is online if you're interested to read more of the real techie terminology. What I figure is it can't be a bad thing...

2012 & 2013 planting areas have also been ploughed and are getting green manure crops.

PDF Pro Trial

The soil learning curve is my latest battle that I plan to conquer and persevere. OMA's Gourmet Garlic tricked me with growing so well and big and beautiful in my vegetable garden, berry patch, then into a 3rd area...I just figured our soil was what it needed...how hard was that. Ha! Reality is...I know better now. This garlic farming is a lot more than just pokin' a clove in the ground!

Regards, Liz

Liz Tobola, Aldersyde, Alberta

Editor: Thank you Liz, for a fine report. You were not alone in 2010 as many growers faced losing their crop due to adverse weather conditions. Well done on being honest with your customers - they will come back again and again and again as your "poor" garlic is still superior to anything they could buy in the supermarket. And, yes, please, on any growing reports you have. I am still rebuilding my computer files.

Garlic Grower Generosity

Brian Woods from Chuckery Hill near Picton, Ontario inadvertently sent in another renewal despite being paid up. Last year, Brian had paid up to Issue 32. Lo and behold, in January, another cheque for two more years. I queried Brian as to whether he wanted to be paid up to year 2014 or a refund. His reply: "Hi Paul. Wow, am I keen or what? 2014!!!! Please accept the cheque as a donation in appreciation of your invaluable work -- I'll renew next summer."

Editor: Thank you Brian. Very much appreciated

Another generous garlic friend with the spring flu

According to the calendar, Paul, spring is here. I'm not ready but time and tide wait for no Al. I'm just seeing the far side of one of the worst flu/colds I've seen in many years. At least, I hope it's the far side. Also came down with PMR. It hits the shoulders and hips and how. It seems to be under control with 20mg of Prednisone per day but that lowers the immune system and that leaves me open to other things like the flu. There seems to be no end of health problems. Not yet anyway.

Paul, I'll send \$100 today and it can go to subscription or ads as you need and if I drop dead and my ad is pulled then take the little misses out for a cup of coffee on me.

I've still got all 10 types in the ground with 109 varieties. Should be a breeze keeping that few organized. I'll try to pound out another Ramblings as soon as I can. Hope this winter has been good to your family.

Alhack, cough, wheeze...

Al Picketts, Kensington, PEI

Editor: Thank you Al, and get well, right quick!

And yet more generosity

Cec Andrus, (see his article on page 7), also sent extra cash to help with the newsletter. Thank you, Cec!

Still more calls and letters

Fall sprouting of garlic

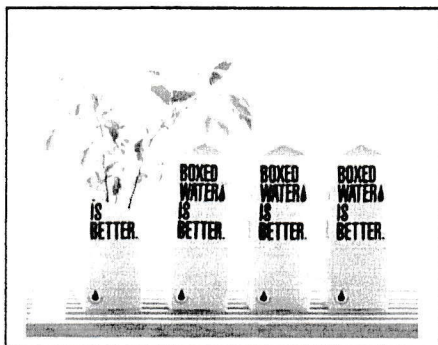
I was reading through Issue 22 page 6 and noticed the small blurb on sprouted garlic. If fall planted garlic sprouts in late fall, is there a certain point (growth stage) at which there will be negative consequences to harvest the following year? The heavy mulching as you suggested should protect the sprouted garlic. Thanks again!

Marion Paibomesai, Vegetable Crops Specialist, OMAFRA

Editor: Hi Marion. Premature sprouting doesn't have an easy answer. Aside from the known characteristic that chilling garlic will break dormancy, there are also unexplained occurrences. This fall, for example, two Turban strains emerged two weeks after planting, yet neither were subjected to cold temperatures. Then, in November, a common Artichoke, Susanville, one that grows well in this area, emerged and was growing rapidly. In this case, there had been frosts that could have reached the clove below soil level. Yet, in previous years, it has NOT sprouted before freeze up despite early frosts. Draw your own conclusions. The biggest problem in fall emergence is that high winds, blowing soil, etc., will damage the tender leaves, weakening the plant, thus using up nutrient in the clove to re-grow the damaged leaves resulting in a less vigorous plant the following spring. That said, there are growers in southern parts of Ontario who plant in August and get a fairly large plant before the onset of winter. Apparently, in these milder areas, this practice is quite acceptable. However, I have no hard data on this. Paul

Boxed Water?

A friend, Eileen Hennemann, sent me this item. I almost deleted it thinking it was a joke. But, no, it's for real. You will now be able to buy water in boxes as well as in bottles. No wonder the third world thinks that we rich countries loll about in the decadence of excessive wealth!



One can't imagine the limits of the human mind when it comes to simple greed. Since bottled water is "bad" for the environment, does that mean that water in boxes is not? Come on, just give me a break. If you live in the country, go to the well to draw your water. If you live in the city, turn on the tap. What could be easier or better? And cost less?

Hint: Planning on entering your garlic in a competition this fall? Select and pamper your competition garlic starting now.

More Nematode Concerns

Would be interested to get any info of the February 1st meeting. I am not able to attend but am very interested in the nematode portion, have had several interesting discussions with provincial and federal personnel since our conversation. Please forward latest issue of the News as soon as my cheque is received. Cheers, Carolyn
Carolyn Tipler, Oliver, BC

Editor: Hi, Carolyn. The nematode issue has been a bit hush-hush as the US folks apparently blamed Ontario growers for spreading it (as far as I can find out, it originally came to Canada in the 1950's from NY State in onions). They were stopping Canadian garlic at the border last year. However, the southern growers (GGAO) apparently have the Ontario government now starting to work on the problem so an official remedy may coming. Summary of the February meeting is on page 14. Also, read my reports on how I nipped the problem in the bud in Issues 10, 13 and 19 conducting the Nematode Suppressing Green Manures trial. That said, I will continue annually planting mustard, and, possibly oilseed radish, as a plough down crop to keep the nematode at bay in my own plots.

Rose de Lautrec

Happy New Year! I see in this issue of The Garlic News that you are planning on planting a spring trial of Rose de Lautrec. I have been trying to track down a source of that type of garlic and would love to do a trial as well. Is there any chance that you can let me know where I could get some please? Thanks very much, Thea.

Thea Pratt, Montreal, Quebec

Editor: Hi Thea. A friend in England shipped me a few bulbs so I divided them between my spring and fall trials, hoping that the spring ones would last till spring 2011. At this time, there is no source in Canada but several growers have apparently obtained a bulb or two to try them out. They have them brought from France. Hopefully, they will perform well here and become available for sale. If they do, I may be able to spare a couple of bulbs from the 2011 crop. I'll put your request in the next "letters" and see if anyone responds.

How about it readers? Do you have Rose de Lautrec for sale?

32,000 garlic in 2011!

I received the recent edition of the Garlic News. I can't wait to dive in and read it! Thanks so much for making the changes to the directory ad. Looks perfect. Looking forward to seeing our 32,000 cloves emerge in the spring. Thanks for everything Paul, Daniel
Daniel Hoffmann, The Cutting Veg

Editor: Sorry about the screw up on your ad. Well done on expanding to 32,000! That's a challenge at harvest time.

Daniel's ad is in the Directory – see both the Global Garlic card and the Cutting Veg listing on the facing page. He is unique in growing only those strains with a country name.

Still more calls and letters

Garlic in Newfoundland

Amelia Hodder of St. John's contacted me regarding seed garlic. Later, her daughter **Kathy** followed up and then I had an exchange with **Jason Bull from Eastport Organics**, just north of the provincial capital.

Amelia Hodder wrote: Since I didn't do any of the planting and my daughters and son-in-law are not in the St John's area but in a much better growing area where sunshine is taken into account!! I don't know if they kept any record although I know my son-in-law started off to do that. He is away now so I can't find out until he returns in April. I remember those that my daughter brought to me last fall were a purple colour and very good strong flavour. Anyway, we will be ordering, or I will order and they will sort it out among themselves. I have a friend who is interested in growing her own garlic too, younger than I am but with not much land for growing. She told me a medical doctor here grew so much he was begging his friends to share what he had!! My son-in-law is a retired medical doctor too and is enjoying his gardening. He could easily grow an acre if he wished since he has plenty of land. I shall try to help him keep his interest.

I agree the Chinese stuff should not be here.

Kathy Hodder wrote: I'm Amelia's daughter and I live just 17 km from Eastport. Yes, I know Eastport Organics and its owner Jason Bull. When I next see Jason, I'll ask him about his garlic. Last summer we had Margaret Atwood here for the Winterset in Summer Literary Festival and she took a walk through Jason's farm and was twittering all of her contacts about it! Mom gave me some of your garlic starters a couple of years ago. The first summer (2009) I had a nice little crop. Then I decided to move the bed and the 2nd crop (2010) was not so good! Kathy

Jason Bull wrote: I have about four varieties now growing well, expanding the supply yearly. Sandy soil fed with Labrador current kelp, fish waste from two local independent fish plants and various local animal manures. All varieties are growing quite well so far. My situation is unique on the Island as we sit on a huge ancient river sand deposit surrounded by the ocean resulting in excellent drainage (though there is a hardpan layer 1-2 ft down), milder than average temperatures (due to the ocean acting as a seasonal regulator) resulting in about a zone 6 growing season, and lots of cleared land from back in the days when this place was the breadbasket of Bonavista Bay.

Garlic not lasting as long

Another great edition of the Garlic News arrived last night. I always read it through and it is always informative as well as humorous. Thanks for all your work keeping us all informed and enthusiastic to get into the garden again. This past fall and early winter, it seemed that my garlic bulbs weren't lasting as long as usual before they started to turn that soft yellow hue! I am afraid of losing the one variety that I have been growing for a number of years (no idea the name though) that came from a now deceased

friend originally and so has some sentimental value to me - if garlic can be sentimental in nature!! So I have been considering growing it out from bulbils starting this season. My question though is, *how long will the bulbils last?* Are they like regular seeds that have a few years of 'life' during which they can be used? Or do they have to be planted the same year as they are harvested? (I have perused the old Garlic News letters but haven't found that answer yet.) Thanks Paul for your dedication. I look forward to your input. Thanks again, Lynn.

Lynn Archbold, Guelph, Ontario

Editor: Hi Lynn. Thank you for your kind words.

Garlic going soft? Yes, last year was a wet harvest so garlic didn't cure properly. Several people reported similar problems. Bulbils? Storage life is the same as garlic bulbs, less than 1 year. Some dry out completely if you try to hold them till the next spring. Best to plant them the same year that you harvest them. Also, start new bulbils for 2-3 years in a row. That way, you'll be more certain to save the strain.

Diseased Seed Garlic

Hi Paul. It was lovely to see you again at the Garlic Workshop. Will you have seed garlic available for 2011? I needed to purchase the last couple of years and both (from different sources) were diseased. I was pretty discouraged after the Garlic Workshop to hear about the garlic diseases. Garlic is one of my absolutely favorite things to grow. I am looking for a source of seed garlic and would need about 150 cloves to plant to start over. Warm Blessings. Judy.

Judy Henry, Judy's Organic Herbs

Editor: Hello Judy. Yes, I will put you on the list for my 2011 mail out that will come out in May, after crop emergence.

As much as I do everything possible to reduce the incidence of diseases and pests in garlic, I always let growers know that there is no such a thing as "disease-free" garlic and I cannot or will not make the claim of having planting stock free of disease. The viral diseases, particularly, have infected all garlic types in Ontario for over 2 decades. However, that said, if you grow them in healthy, organic conditions, the diseases are unlikely to affect your crop yields. More than likely, just a few plants will yellow and die.

Now, there are also the pests, Bulb & Stem Nematode and Leek Moth at the head of the list. The former threatens to destroy garlic growing across Canada, and unless you take measures, such as growing mustard crops as a green manure - 2 or 3 plantings - before planting in that soil, to suppress any breakout, it could destroy your alliums in a single season.

The Leek Moth is getting worse, as far as damage goes, but so far, has not totally destroyed crops. If Dr. Peter Mason's parasitoid project works out as successful - this spring will tell how the parasites survived our harsh winter - then, the leek moth will be relegated to just a nuisance, the same as the Colorado potato beetle or the European cabbage moth on other vegetables. Whether you buy from me or from someone else, just be sure to plant in soil where there have been no alliums (garlic or onions) for the last two or three growing seasons and plant some mustard crops as a green manure over the summer for your next crop.

Stem and Bulb Nematodes in Garlic

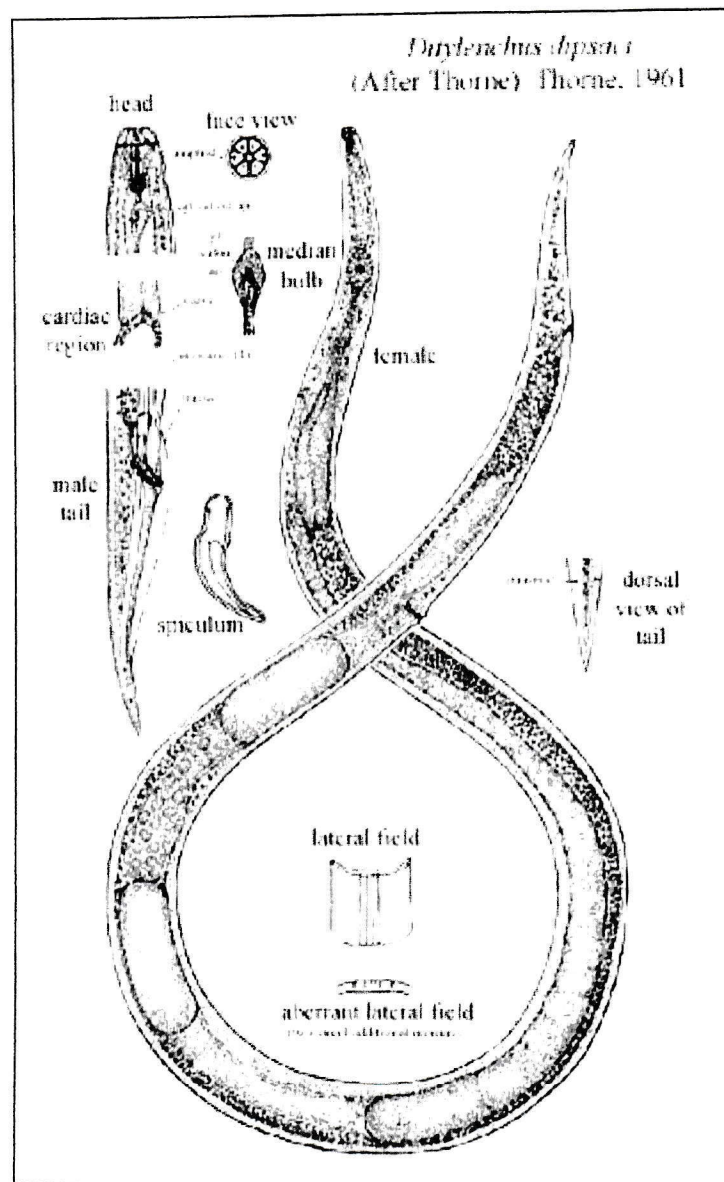
From University of Saskatchewan Vegetable Hort Bytes

In mid-summer of 2008 garlic growers across Saskatchewan noted that their garlic did not look right. The plants lacked vigour and the leaves were turning yellow beginning at the bottom of the plant. Within a few weeks the tops were dead and the bulbs were distorted and decayed. Assays of the diseased plants showed the presence of several known pathogens – one of which (*Fusarium oxysporum* f.sp. *cepae*) causes an array of symptoms very similar to those observed in the 2007 crop. However the assays also showed that the affected bulbs and stems were loaded with microscopic nematodes that could also been causing or contributing to the problem. Of particular concern is the Garlic Stem and Bulb nematode (*Ditylenchus dipsaci*). This nematode is already widespread in temperate regions but infections of specific fields can usually be traced to the planting of garlic cloves or onion sets that came from nematode-infested fields. Once introduced into a field the nematode can persist in a dormant state for many years until a suitable host crop is planted. While these nemas prefer garlic and onions they can survive on a range of vegetable and grain crops. When conditions are right (saturated soil) the nemas swim from the soil into the leaf sheaths of the young garlic plants. They then move towards the base of the leaves where they begin to feed. As they feed they inject a toxin into the leaf base which causes the affected tissues to die – leaving a characteristic yellow spotting of the leaf base (Fig. 1). The nemas reproduce quickly during warm summer weather, with populations increasing by a factor of 1000 fold over the course of a single growing season. As the bulbs begin to form the nema feeding results in loose, distorted growth with the outside of the bulbs showing a roughened corky texture. Affected bulbs are prone to splitting and tend to separate from the roots at the basal plate (Fig. 2) – this opens the bulb to infection by the previously mentioned *Fusarium* pathogen.

Problems with Stem and Bulb Nematodes are common in many of the major garlic production areas of the world (Ontario, California and China). As the problem is introduced on planting materials growers should be cautious about the health of any garlic they plan on using as seed. Where possible the garlic should be tested for the presence of nemas prior to purchase. Heat treatment will reduce nema populations on the seed garlic (cloves immersed for 2 hours in 44-50°C water), but may also damage the garlic resulting in reduced vigor. Once the nemas have been introduced into the field they are very difficult to eradicate.

A four year rotation out of host crops is recommended. Rotating with crops such as mustard, millet or marigold may further reduce nema numbers as residues of these crops appear to be toxic to the nemas. While nemas can be effectively eliminated using chemical fumigants this practice is expensive, environmentally unsound and useless if the field is then replanted with nematode infected seed garlic. Having the soil tested for nemas prior to planting is strongly recommended if there the area has a previous history of garlic/onion production. While cool moist

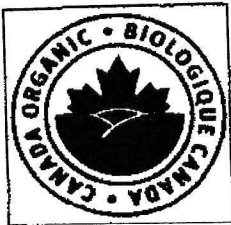
production conditions and fine textured (clay) soils are most favourable for the development and spread of the nemas, damage to the crop seems to be worse in warm, dry years. While there are no lines of garlic that are truly “nematode resistant”, some vigorous growing lines appear to be better able to tolerate the nemas than others.



Bulb and Stem Nematode
Ditylenchus dipsaci

Although you'll likely never see one of these microscopic creatures unless you use a microscope, here is a blow up of what one looks like.

They are tough creatures surviving freezing and dessication and can come to life even after having been dried out for years.



BEAVER POND ESTATES CERTIFIED ORGANIC GARLIC

Order # _____

2011 ORDER FORM (ADVANCE LIST, subject to crop emergence)

{Please complete this form and mail with cheque (payable to Paul Pospisil) or money order to:
Beaver Pond Estates, 3656 Bolingbroke Road, Maberly, Ont., KOH 2B0. Ph. 613-273-5683
Email: garlic@rideau.net. All orders are filled on a first paid, first filled basis }

Name: _____ Member No: _____ Ph. No. _____
Address: _____ Email: _____
Town/Prov: _____ Postal Code: _____

*** FEATURE ITEM *** 5-Variety Starter Pack <i>10 or more bulbs, our selection of strains</i>	\$35.00	Total	BULBIL & BULB COMBO <i>2 bulbil capsules + 2 bulbs, select from strains below **</i>	Strain	Price \$10.00 Per set	Total
** COLLECTOR GARLIC ** <i>10 bulbs of rare or hard to find garlic strains, labeled, our selection of strains</i>	\$40.00	Total	BULBIL CAPSULE ONLY <i>Make selection below</i>	Strain	Price \$4.00 each	Total

GARLIC STRAINS SELECTED FOR 2011 FROM THE SMALL-PLOT GARLIC VARIETY TRIALS

STRAIN	Single Bulb \$4.00	Garden Pack* \$17.50	10bulb Pack \$35.00	Bulbil Capsule \$4.00	Total Price	STRAIN	Single Bulb \$4.00	Garden Pack* \$17.50	10bulb Pack \$35.00	Bulbil Capsule \$4.00	Total Price
PORCELAIN						ARTICHOKES					
Majestic						Baba's Chesnek					
Music						Kettle River Giant					
Mennonite						Korean Purple					
Musical						Wettergren					
Chiloe						TURBANS					
Pretoro						Argentine #4					
Georgia Fire						Xian					
Leningrad						Sicilian					
PURPLE STRIPE						ASIATICS					
Purple Glazer						Japanese Sakura					
Duganskij						UNALLOCATED					
Czech						TT5V					
ROCAMBOLE						SILVERSKIINS					
Reliable						F40					
Spicy Korean						Early Silverskin					
French						SPECIALTY ALLIUMS					
Carpathian						Wild Garlic	10 bulbs or rounds			\$10.00	
Hungarian						Red Shallots	Pack of 8 cloves			\$5.00	
German White											
Russian Red											

*****FEATURE ITEM***: 5-Variety Starter Packs.** A must for new growers or market gardeners. Two or more bulbs of selected strains from each of 5 Varietal Groups. 10 or more bulbs, our choice of strain. A great way to get started into different strains & Varieties.

Quantities are limited. All orders are filled on a first paid, first filled basis. Specify quantity of each size pack ordered. * Garden Pack contains sufficient garlic (4 or more bulbs) needed to plant 10' or more of row at recommended spacing. ** Bulbil orders must be advised no later than June 10 so that scapes can be left on to mature

POSTAGE & PACKAGING (Canada Post). Orders shipped by expedited Post in late August or early September.

Destination	AB, BC and NL	NB & NS	MB, SK & PE	ON & OC
Order total : 0 - \$30.00	\$15.00	\$15.00	\$14.00	\$12.00
\$30.01 - \$60.00	\$17.00	\$16.00	\$15.00	\$14.00
\$60.01 - \$90.00	\$19.00	\$17.00	\$16.00	\$15.00
\$90.01 - \$120.00	\$20.00	\$18.00	\$17.00	\$16.00
Over \$120.00	Inquire for rate, we'll ship the most economical			

Combine your orders to save money. Canada Post has minimum parcel rates varying between \$11.00 to \$15.00, depending on destination province, no matter how small a package, so ordering only a few bulbs is very expensive in terms of shipping costs. As well, the fuel surcharge and the HST on postage have increased postage rates. Share postage costs by combining orders (send to same address) with a neighbour.

Garlic from the Small-Plot Garlic Variety Trials, Beaver Pond Estates, Maberly, Ontario

About ordering garlic from the trials

Our Descriptive Garlic Listing and Order Form goes out in May of each year, after we have verified emergence of the planted crop. This advance listing goes out to Garlic News members to give you first selection. We begin taking prepaid orders for garlic as soon as we receive your order. All orders are filled on a **First... First... basis**. We recommend ordering early as quantities from the trials are very limited.

About our Garlic

Our garlic is organically grown and Certified Organic by Pro-Cert Organic Systems (previously OCPP). It is disease free insofar as it is possible to grow under the current agricultural methods. Our proven garlic types are regularly improved by the bulbil method to rejuvenate the strain and reduce the incidence of disease. We regularly plant plough down green manure crops to guard against the emergence of harmful nematodes. All bulbs sold are suitable for either table use or planting stock as no preservative compounds are used. All our garlic is proven northern hardy in Zone 5a. All strains are grown for three successive growing cycles to confirm crop performance before release to growers.

Only the **best of the best** strains in each Varietal Group are offered for sale each year.

About Bulb size

Our trials are grown at an intensive planting density (either 87,000 or 110,000 plants per acre equivalent) and we do not push our varieties to produce the largest bulbs. Soil is enriched the previous summer with the use of plough down crops (green manures) so supplementary fertilizer is not normally required. When needed, we apply a foliar fertilizer or manure tea during the growing season. The resulting garlic is of the optimum planting size (1 5/8" to 2" diameter) for the best stock possible.

More than just garlic: The Small-Plot Garlic Variety Trials are educational. They are run to encourage diversification by proving out different garlic varieties in our northern climate using organic cultural methods suitable for home and market gardens. Our feature item since 1997 is the **5 Variety Starter Pack, this year, for just \$35.00**. We strongly encourage growers to learn about the different varieties by this method. Garlic is NOT just garlic. Both you and your customers will discover a whole new world of flavours when you try strains from different varieties.

Bulbils: We also have **garlic bulbils for sale on a preorder basis**. Bulbils must be ordered by June 10, before the scapes are removed. The price per bulbil capsule is the same as the price per single bulb, or \$4.00 each. **Again in 2011 we offer the Combo Pack of 2 bulbs and 2 bulbil capsules of the same strain for \$10.00.**

Other alliums: We have red shallots for 2011. Due to crop failure, we cannot offer Elephant Garlic this year.

For collectors, we offer some rare garlic strains, those that are not grown for market. Ask for list or order the **Collector Garlic Pack** of 10 bulbs for a pleasant surprise.

Again this year, we have a small quantity of wild garlic (*allium canadense*), also called wild onion.

Ordering by Mail: Fill out the order form completely, including the shipping and contact information. Send your cheque or money order with the order. **About substitutions:** If a strain is sold out, we will substitute a comparable strain of the same Variety; otherwise, we will refund the prepaid price.

Buying at the Farm Gate: You can drop in any time and place your order. Just be sure to call ahead to make sure someone is here. Many growers place their order at our **Annual Garlic Field Day in June**.

Our Guarantee

If you are not satisfied with the garlic when you receive it, return it right away but no later than within two weeks and we will gladly refund your money. We cannot extend this guarantee to cover storage in situations where we don't have control over the storage conditions,

2011 Shipping and Handling Charges

We use Canada Post and ship by Expedited Parcel. As postage adds quite a bit to the cost of the garlic, we recommend that you combine orders with a neighbour to save on postage. Rates are shown on the order form.

*** Note: A number of popular strains are not on the 2010 order form. We are in the process of rejuvenating them by the bulbil method and they will be back in future years.