



THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 28 Summer 2011

The Main Garlic Harvest

The main harvest is the tasty reward for your hard work of growing garlic. This is when the underground bulbs are dug, cured and stored for fall and winter use.

The harvest is critical, requiring meticulous care to give you top quality, keeping garlic. Careless harvesting or poor curing can ruin a fine crop of garlic. Preparations start a month ahead of the actual date that the bulbs are lifted, and work doesn't finish until two weeks later when the cured garlic is put away in storage.

In eastern Ontario, the underground bulbs start to swell and grow quickly, starting around mid June and take 4-5 weeks to fully form as the plant transfers substance from the leaves to the bulbs. In the event of a very dry year, watering may be needed for the latter part of June.

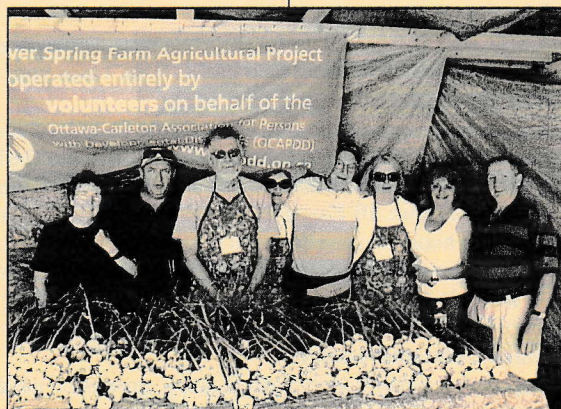
However, stop watering around the first of July to let the bulbs mature.

Garlic is ready to be dug between early July through to mid-August, depending on variety and strain.

Harvesting must be carried out carefully, preferably by hand, and cleaned and cured properly in order to get top-quality bulbs that will store well over the winter.

When to Dig the Bulbs: Exactly when to dig the bulbs is a little tricky. Lifting them too early will give undersize bulbs that do not store well, and a few days too late will result in bulbs lacking the protective wrappers around the cloves. The first indication is when you see the leaves yellowing and drying. Watch the greens daily. The green leaves start to die from the bottom up. When the bottom 3 to 5 leaves are dead and the top 5 or 6 are still green, it's time to lift the bulbs. Some strains of the Turban, Asiatic and Artichoke groups fall over a week or so before harvest. If you're not sure, dig a bulb or two and check. A mature bulb is fully swelled, well sized and has some partially decomposed wrappers. If they're ready, don't delay. I've found that you have only about 3-7 days in which to harvest successfully. Some, like Turbans and Asiatics, can over mature in one day after they are ready. Harvesting is best done on dry days. Easier said than done as many wet summers have shown!

Photo above: Mary Lou & Paul join volunteers at Silver Spring Farm in Ottawa in celebrating the garlic harvest.



Handle garlic like eggs. The hard necks, especially, are very fragile and should not be dropped or bounced. Manual harvesting is recommended, as even the smallest bump will bruise the garlic, causing early decay and loss of quality. Carefully lift the bulbs with a garden fork and take them, greens and all, for cleaning and curing. Do not leave garlic in the sun laying on hot soil but move it quickly to a shady spot to avoid 'cooking'.

Cleaning: If soil is a sandy loam, dirt can be gently brushed off. Clay soils adhere to the bulbs and need to be washed off with a gentle spray of fresh water. We have found that spray washing is necessary but must be done as soon as the bulbs are lifted when the wrappers are still green. Washing when dry will cause decay.

Trim roots to 1/4 inch and thoroughly remove dirt from the roots. Peel off any excess dried leaves at this time.

Curing: Garlic needs about 2 weeks to cure in order to prepare it for winter storage. Either hang it in bundles of 10-12 or place on wire mesh racks in an airy, ventilated drying shed. Your carport or barn works well for this purpose. Ensure a good airflow and protection from direct sunlight. Use high volume fans to help in drying. If nights are very damp, a dehumidifier may be needed. Using heat to speed up drying may be necessary but be very careful, just a degree or two, so as not to cook the garlic. Cured garlic may be stored hanging on its stems or the stems cut off and the bulbs stored on open trays with good air circulation. Use of onion bags is not advised as damage to the bulbs occurs when stems from one bulb pierce adjacent bulbs.

Braids: For practical storage, garlic can be braided. Braids can be simple bundles held together with string or more elaborate pigtail braids, used for soft neck garlic, or string braids for hard neck garlic (see Garlic News, Issue 12).

Storage: Best storage temperatures are either low, 32-35° F with 60-70 % relative humidity, or room temperature, 60-70° F for kitchen use. Never store garlic in the refrigerator, as temperatures of 40-50° F will start premature sprouting. Strains and varieties of garlic vary in storage life, from 6 months for early pickling types to as long as 11 or 12 months for the soft neck strains. Harvest your crop well and enjoy it for the next year!

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IT MAKES HEALTHY BUSINESS SENSE

The Garlic News

Connecting
The Canadian Garlic Network
Issue 28 Summer 2011

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Back issues to complete your set are available.

Advertising inquiries welcome.

ABOUT THE GARLIC NEWS

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

EDITORIAL POLICY

The purpose of the *Garlic News* is to enable
farmers and gardeners to grow better garlic and
enjoy it more. Articles and contributions are
welcome and will be published subject to space
and suitability. Letters and articles may be
edited for length and content. The Editor
reserves the right to refuse advertising,
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publication where, in his sole discretion, such
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Deadline for Fall 2011 Issue is September 6.

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2011 Eastern Ontario Garlic Awards (Woodman Trophy)

The 2011 Eastern Ontario Garlic Awards will take place at the Verona Lions Garlic Festival, Verona, Ontario, on Saturday September 3, 2011. The competition is open to bona fide growers in the eastern Ontario region. Entrants do not have to be vendors at the Verona Garlic Festival in order to enter the competitions. Entry fee applies. Judging is carried out by a qualified judge of horticulture not connected with the festival. Cash prizes, ribbons and certificates will be awarded to winners at the festival. For entry forms, contact:
Paul Pospisil, Garlic Awards, ph. 613-273-5683, email garlic@rideau.net.

Notes from our garlic patch

Late spring means good news and bad news

First the bad news. I had planned on getting the spring-planted garlic into the ground by April 1, based on the early spring in 2010. It was not to be. Spring 2011 kept coming in false starts. Snow was gone from the garden by April 4 but snow, rain and freezing nights continued. On April 18, the soil firmed up enough that I could carry out my new, light Mantis tiller and loosen up a couple of rows (the Troy Bilt Horse would have just bogged down in the mud). Checked the over wintering garlic that I'd saved. Lots dried out but enough to do the trial. Surprisingly, the tiny bulbs, less than 1 1/2", were in the best condition. The larger bulbs seemed to dry out the most. So, I planted seven strains to see how they would compare with the fall-planted ones.

Well, the good news. The cold weather has **delayed the first flight of the leek moth** with the first showing in the pheromone traps on April 28. It looks like the 1st, 2nd and 3rd generations will all be delayed and with any luck, they won't get into the bulbs this year*.

**As spring moved into summer, very few showed up in the traps. The first larva appeared June 5 and daily inspections from then on revealed only a sporadic few. This confirmed my earlier belief that the cold April and May was beneficial in reducing the damage. Unlike 2010 when the 3rd generation appeared during harvest, 2011 should see only minor damage at our site.*

Thank you for your support

Along with the Early Bird membership renewals, more of our members sent extra \$ to help with publication costs.

Thank you to these friends for their support:

Lynn Archbold
Frances Legault
Bernie Karschau
Deb Barnhart

Leeks as a trap crop. A failed experiment!

I certainly hope that you learn more from failure than from success! My planned trial on using leeks as a trap crop for the leek moth (Issue 27, page 3) just didn't get off to a start! Sadly, I learned that spring planted leeks are too far behind garlic to be of any use in attracting the moth.

I started the leeks from seed in the greenhouse on February 27. Leeks grow very slowly. It was May before they were large enough to transplant to the garlic plots. By this time, the garlic was at 6-8-leaf stage and the moths were already laying their eggs on the garlic. By the first day of summer, the leeks were still too small to attract attention.

Thus, the trial didn't happen. I'll search for a hardy variety of leek to plant in early fall and try to over winter it for a quicker start in the spring to see if this might work. However, in the process, I discovered that the leek moth had a preference for my red shallots and Egyptian onions!

Garlic Field Day at the Small-Plot Garlic Variety Trials

Our 12th annual Garlic Field Day was very successful. A large turnout of over 40 people, a pleasant cloudy day and a wealth of garlic information exchanged made this Sunday outing well worth the time spent. The program this year emphasized the major threats to garlic: the rapid spread of the Bulb & Stem Nematode, progress on controlling the infamous leek moth and, the need for a clean seed supply necessitated by the prevalence of diseases in garlic.

A walk through the Garlic Trials gave a quick overview of the 155-plus garlic strains being grown or evaluated. This year, 30 strains are available to growers, over 90 tested ones are being grown in Seed Saver quantity only, and some 30 new ones are at various stages of evaluation. Wild Garlic, Wild Leeks, and wild Prairie Onion are also being grown. A separate area is used for Bulbils and Spring Planting trials.

Bulb & Stem Nematode: This pest is the most serious threat to garlic and onion crops across Canada. It has rapidly spread by movement of infested garlic used for planting. Michael Celetti, Plant Pathologist and Becky Hughes, head of the New Liskeard Agricultural Research Station, covered the program of collecting garlic samples from all areas of Ontario to determine the extent of spread of this nematode and a parallel project to identify exactly which race or races are involved. Garlic samples were collected from eligible growers and will be analyzed in the lab for the nematode. Growers who missed bringing garlic samples for nematode testing can make arrangements with Michael Celetti, email: michael.celetti@ontario.ca.

Clean Seed Project: Becky Hughes advised growers that clean seed stock in the form of Music "rounds" produced by the tissue culture method will be sold at \$0.80 each.

Leek Moth Report: Dr Peter Mason, Agriculture and Agri-Food Canada reviewed the research done over the past 8 years in the life cycle of the leek moth, control measures tested and provided an optimistic view of the trials being done with a parasitic wasp that destroys the leek moth pupae. Funding is available for a further year of this project.

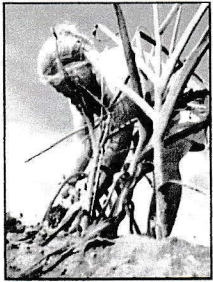
Marketing: An update was provided on 2011 Garlic Festivals in Ontario. Dave McCreery spoke of the **Carp Garlic Festival**, the largest one in Canada, this year on August 13-14. Sheila Robb described the **4th Annual Garlic Fest** run by the Haliburton County Garlic Growers Association coming on August 27. The **5th Verona Lions Garlic Festival** is on the long weekend, September 3. New this year, **a garlic festival in Toronto!** Peter McClusky came from Toronto to talk about this inaugural event on September 25. See flyer attached to this issue.

The Garlic Field Day at the Small-Plot Garlic Variety Trials site was originally started to encourage growers to diversify their garlic crop. It has since evolved into a garlic growers networking forum in order to learn more about garlic.

For the Love of Garlic

By: Sheri and Julie Fleischauer

It started very innocently, like most things do. In 2005, we began paying attention to the 25 garlic strains that had crusaded onto our farm. Originally, Bob Litke, influenced by Ted Maczka, had pleaded the cause and asked our mom, Dianne, to grow 12 kinds. And every year thereafter, we offered sanctuary to more and more heritage, rare and endangered garlic. The garlic took to our clay/loam soil and produced robust, savoury pungent bulbs. With this success, we decided to sell our 2006 crop. Today, we grow 98 strains of certified organic seed garlic on just over half an acre of land. Our father, Rob, has been farming organically since 1990. He has established a rotation to ensure our soil isn't depleted. Our 100-acre farm is divided into 6



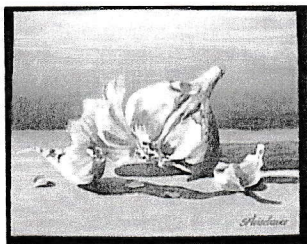
Julie harvests

Anthony's Italian

was rejuvenated the previous year by the alfalfa and clovers. The spelt and garlic are both planted in late September. By always planting within the spelt field, our garlic has become part of our rotation and is planted in a new place every year.

We plant, harvest and clean all our garlic by hand. This year we will be experimenting with scuffling earlier than last year. Because we refrained from mulching this past fall, the ground will dry off faster and the scuffer won't get plugged up. Harvesting with shovels allows us to observe our different garlic and ensures that we maintain their integrity. We document our observations and Julie does drawings in true colour of plants, bulbs, basal roots, cloves and bulbils. After harvesting, we cure our garlic naturally in the loft of our bank barn.

In 2007, Bob Litke encouraged us to participate in the first annual Stratford Garlic Festival. Stratford, Ontario is just a ten-minute drive south of us. Along with Bob and another garlic grower, John Roth, we squeezed into one booth not knowing what to expect. Within the space of 3 hours, all our garlic was in the hands of garlic enthusiasts. We have participated in the festival ever since and we are looking forward to this year on September 10 & 11. Besides garlic, we will also offer our dried flower bouquets and garlic jewellery. Sheri will be debuting her fine garlic art.



Sheri's acrylic of a porcelain bulb. Hedgerow baskets made of local dogwood & woodbine.



As young adults, we are at a stage in life where we want to define our purpose. Food production is a huge part of our lives and we feel at home hoeing a row of garlic under the summer sun. Garlic is a way for us to continue working on our family farm and we hope, making a difference in the food system. Our goal is to operate a small-scale, sustainable farm business while inspiring people to grow their own garlic.

Editor: Congratulations, Sheri & Julie! You are well on your way to achieving your goal. Keep up the good work.

For our members, be sure to look up these two fine young women at the Stratford Garlic Festival. Sheri will have her garlic baskets and garlic art in acrylic on display. I met them at a previous festival and was impressed with the high quality of their work. You will be, too.

Contact them at: Golden Acres Farm,
2579, Line 47, RR#1 Gadshell ON
519-656-3152 goldenacresfarm@hotmail.com

p.s. Sheri & Julie grow Rose de Lautrec garlic and will ship!!!



The ABC's Of Garlic

By: Sheila Robb, President, HCGGA

Our Spring Workshop took place on Thursday evening, May 5th at the S.G. Nesbitt Memorial Centre in Minden, Ontario. Again we were fortunate in having about 70 interested persons, from seasoned growers, to new growers and some who were still thinking of trying to grow garlic. The evening began with a teleconference with Michael Celetti, Plant Pathologist, OMAFRA who was unable to come and Carolyn Puterbough, also of OMAFRA. The power point presentation introduced the increasing problem with nematodes that attack the bulb and stem of garlic, a microscopic eel worm that lives within plants, feeding on the stems, leaves and bulbs. Michael also explained that not only garlic is threatened by nematodes but other host crops including all members of the onion family as well as other vegetables such as beets, carrots, cucumber and others too numerous to mention. How the infection starts, the life cycle, symptoms to watch for, and management of this disease was explained in detail. A very informative talk that led to quite a few questions from the floor.

Following this, a small panel consisting of two local growers, Rick Ratcliff and Richard Taylor, and Gail Grainger who creates wonderful spreads, jellies and preserves with garlic, and Carolyn Puterbough, OMAFRA, fielded many questions from the audience. Shortly after it was time for the popular refreshments consisting of a variety of spreads, jellies, all made with our own garlic. It proved that even after 10 months of storage, it still has a good bite and remains moist. You can't beat locally grown quality garlic! While munching on these goodies people were free to talk with the growers and exchange ideas, ask further questions. We had our cookbooks and information pamphlets for sale and Gail Grainger was kept very busy with her sale of garlic preserves. We need to keep the flow of information going. We are working on plans for a different type of workshop, a 'hands on', "mobile" workshop where a local grower prepares his soil, another grower plants his crop, another shows scaping, and another does harvesting. This would give a good picture of the methods our growers use, their various ways of growing their crop, the layout etc. A good idea and one that will need much planning. We are preparing for our Garlic Fest on Saturday, August 27th, so mark your calendars. Details are on our advertising poster. Visit our website, a work in progress. www.haliburtongarlic.ca

We get calls and letters

Garlic Neighbours in Alberta

Randy Horon of Lavoy, Alberta (that's near Vegreville east of Edmonton) called for garlic information. He'd been visiting with **Elsie & Marshall Juba**, reading their Garlic News and wanted to get his own membership.

Editor: Welcome Randy, and thank you Elsie and Marshall for helping to spread the gospel of garlic!

A small grower in the Rocky Mountains

Pete Amyoony of Dunster, BC, wrote; "Dear Paul & Mary Lou. The enclosed cheque should keep me on the list for the next two years. I look forward to every issue and read it from cover to cover, much too quickly. Then I have to wait for the next one.

I'm a small grower in the middle of the Rocky Mountains near Mount Robson. Dunster usually gets about 100 frost-free days per year but we grow great garlic. Last year, I planted my garlic on May 1 and had some of my best yet! We had a cool summer but 18 out of 20 varieties did really well. There is no problem selling all we care to grow, locally and in Jasper.

Keep up the good work and keep us connected! Pete."

Editor: It's folks like you, Pete, who keep growers connected.

Harvest Concerns, Scaping and Harvest Rains

Jack Fraser of Silver Spring Farm near Ottawa called for help. The Garlic Project committee of OCAPDD were having a brainstorming session early April to resolve two issues:

- 1) Best time to harvest the main crop of scapes for a first-time weekend sale to the public, and,
- 2) How to avoid the wet harvest problems of last year.

Editor: Well, Jack, when to scape to get the most is a judgement call at best as the actual period varies from year to year. Try to get your volunteers out at the midpoint of previous years' harvests, and, of course, plan on scaping both before and after that as the scapes appear over roughly a two-week period.

2) I've dropped in many times at the Farm over the harvest period and I can't see how you can improve your garlic curing setup very much. You're doing it well. The rainy harvest was a problem in many areas, resulting in garlic that didn't keep well. Maybe you have to appoint a committee member specifically to turn off the rain switch on July 1st!! Good luck!

Anna Schaab of Yorkton, Sask., on April 11, wrote: Darrel just returned from checking the 2nd year bulbils. They are up! Tough little suckers. No sign of the main crop yet. Still snowing. Take care, Anna.

We get visits, too

Jerome & Cora Charlebois of Penetanguishene dropped in on April 22, bearing gifts, maple syrup, a "scare eyes" balloon for the garden, and more. Thank you, folks!

"Is there a medicine I can take to ---?"

A long time friend of the Garlic News, **Lawrence Boyko of Port Hope, Ontario**, on returning from his snowbird visit to the south this past winter, came back and on checking his garlic patch, called to ask me:

"Is there a medicine I can take to stop the urge to plant more garlic? Every fall, I want to plant more and more."

Editor: Well, dear friend, you can eat garlic to cure almost anything that ails you, but your question is a real dilemma. I have to appeal to our members for help. Help!!

Switching garlic varieties to avoid the nematode?

Earl Boychuk of Oakville, Ontario, called to inquire about buying new planting stock, other than 'Music', to avoid the problem of the Bulb & Stem Nematode. He had lost 2 acres of garlic, totally destroyed, by planting Music seed stock infested with nematode. He also wanted to try the hot water treatment to kill nematodes in planting stock.

Editor: Earl, you can't avoid a pest like the nematode by changing varieties. While Music may be taking the rap for spreading the problem, it's only because it has been the most widely grown garlic amongst growers in Ontario, not because of any weakness in the strain itself. It's a fairly good and usually reliable strain of garlic. That said, I strongly encourage the growing of other varieties and strains, so as not to be caught in the trap of monoculture.

Which one? You have a wide choice from many types of Porcelain that are better than, or at least as good as Music. Well, I am of course partial to our own 'Majestic' because we developed it here at Beaver Pond Estates. However, there are many other fantastic types of Porcelain as well, for example, Romanian Red, Chiloe, or, 'Mennonite'. This last one gives you more cloves per bulb so you need fewer seed bulbs. And, many, many more.

My recommendation: keep growing your own Music, after hot water treatment of seed cloves to try and kill the nematodes (while taking the necessary measures to control nematodes in the soil at the same time) while increasing your own new seed supply from another strain. Start your new strain with a small quantity – it will quickly multiply in a few years.

When you have enough of the new strain, you can switch to this better one. Just don't plant it in nematode-infested soil!

Well, I 'almost' met another garlic friend, **Al Boychuk of Canora, Sask.** I was flying out in April for my brother-in-law's funeral in Preeceville and my sis Flo tried to arrange a meeting. It didn't work out, with family needing the short time we had. Sorry, Al, maybe next time.

Editor: What's with these Boychuks? They're everywhere. Have they taken over in Canada?

Ian Walker of Plantagenet, Ontario, sent a note with his membership renewal: "What a bargain. Thank you."

Editor: What can I say? Just 'Thank you!'

(Letters continued on page 15)

A clove here and there

Water, water everywhere: Flood roundup

Is it time to build an ark? Look at these news headlines:

Brandon, in southern Manitoba declares flood emergency. Manitoba: The flood of 2011 likely will be the most costly flood event in the province's history

Spring flood crests in Quebec. The Richelieu River flooded 3,000 homes and forced 1,000 residents to evacuate.

New Brunswick river reaches flood peak

Near-record flooding forecast as Mississippi river rises

And, as July approaches, the Souris river threatens to flood large areas of Saskatchewan and Manitoba.

Does the flooding affect garlic? Yes it does!

Ian Richardson of Mara BC called to say that his 35,000 garlic were under water from the flooding of the Schuswap river and wondered how long it could survive!

No doubt, many farmers lost not only their garlic but other crops and livestock as well. It has not been a good spring.

Look for the high ground to plant

Anna Schaab of the Garlic Garden in Yorkton, Sask., wrote: Our garlic crops are looking great so far. Everything started popping through the soil around the 18th of April. As last year was a very wet year, rain every day in July, we put all the garlic on higher ground that was better drained. For spring planted garlic, Darrel blew the snow off an area and then was able to work it. This helped to dry out the soil and then we were able to put in about 1 acre on the 28th of April. The day after we finished, it rained and then snowed about 3 inches. The garlic came through last week and is looking okay so far.

As for east of us, if they don't have higher areas that have good drainage, I don't know how they are going to get a crop in this year. There is simply nowhere for extra water to go. We talked to our garlic-growing friends in Esterhazy. Their garlic was underwater but the last week or two has dried things up and the garlic appears to be thriving. Good drainage is a major factor. The fall planted garlic should be okay, but if you wanted to spring plant, you may be out of luck. Good thing garlic is so tough, just like the people of Saskatchewan!

Carolyn Tipler of Oliver, BC, asked: I have question about moving plants that are threatened by high water levels. Maybe their roots are sitting in water. I have moved potato plants successfully. It was early enough with them but the garlic was planted last fall. I think the water level COULD drop in the next two weeks but we have a 145% snow pack and our river system is the Okanogan Lake, Skaha, and Okanogan River in a manmade channel since

1959. I have spoken to our Ministry of Environment and they predict high flow levels in the river till second to third week of July, harvest time. Would appreciate your opinion.

Editor: Yes, you can move garlic. It will suffer a bit of a setback as you will no doubt cut some of the roots (they can go as much as 18" deep) but they will recover. However, if it were a choice between drowning and saving them, you would be wise to save them. Better some crop than none at all.

Carolyn later reported in mid June that the water receded and they didn't have to move the garlic, only the potatoes.

Ted Meseyton, the Singing Gardener of Portage la

Prairie reported: No garlic twist to the flood situation in my region. Small-scale home and backyard garlic growers including myself do exist. Most grow garlic for personal use only. However, it's been a nail biter and touch and go situation for homeowners, greenhouse operators, tree growers, vegetable and fruit producers. Everything from bedding plants, nursery stock, ornamentals, lily bulbs, strawberries, raspberries, saskatoons, asparagus, carrots, cauliflower, cabbage, onions and potatoes are commercially grown in the Portage la Prairie region and throughout the Central Plains. It's too early to know the end result of those impacted by water.

Editor: We've been following the saga of the Assiniboine flooding. I was raised near the headwaters of this river and never thought it a threat like the Red or the Saskatchewan. Went fishing in the Assiniboine when playing hooky from high school in Sturgis! My father took me to Winnipeg following the 1950 Red River flooding and it was really bad. What a disaster, then and now.

Editor's note: With all this flooding going on, I'm thinking of growing a gopher wood plantation, just in case I have to build an ark! I wonder if they grow garlic on top of Mount Ararat?

Next, the long range forecast

After all that water, the soothsayers of weather predict a hot, dry summer! Well, let's just wait and see.

Congratulations!

Congratulations to **Heather Dafoe of Riding Mountain, Manitoba** on winning the Gift Certificate for a free subscription to the Garlic News. She won it in a contest conducted by **Ted Meseyton, the Singing Gardener**. Ted writes a regular column in the Grainews and is well read by gardeners across the western provinces,

Is the Fish Lake Garlic Man Retiring?

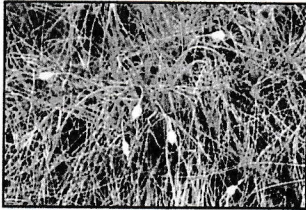
Ted Maczka called just before the Garlic Field Day and said he couldn't come for health reasons. Now Ted had also missed the spring annual meeting of the Garlic Growers of Ontario, the GGAO that he just loved to needle. A few years ago, Ted stopped growing garlic and moved into the seniors' home in Picton; however, he kept growing garlic in containers and preaching the gospel of garlic.

What about it Ted? Are you really giving up on your love of garlic? Let's hope that it's only temporary.

Taming the Prairie Onion

By: Alex Oliver, Prairie Horticulture Certificate & Master Gardener

In the summer of 2010 when walking in the prairie grass with my grandchildren in the Stoney Creek Valley south of Camrose, Alberta, our noses suddenly detected the strong odour of onions. We were in the middle of what Kahlee Keane calls a “colony” of prairie onions. We all nibbled on a leaf stalk and we thought that this was a great tasting slightly sweet onion.

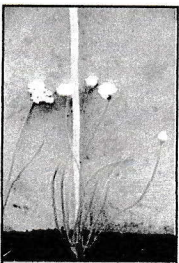
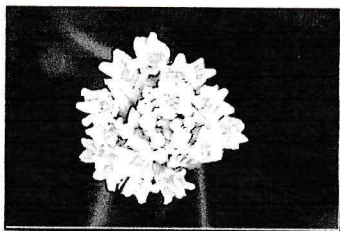


I needed to investigate further. My father who came with his parents to the Prairies from Huntsville, Ontario in 1910 had told me of his mother cooking with wild onions. I had never seen them before. I checked out

my horticulture books. R.G.H Cormack, former botany professor at the University of Alberta, states in his detailed, descriptive book, *Wild Flowers of Alberta* that the prairie onion, *Allium textile*, is widely distributed over the dry plains and hillsides of the Canadian Prairies.

This colony contains well over 200 individual plants. In the wild it grows from 8 to 12 centimeters high but rarely taller. The monocot bulb is typically 10-12 millimeters in diameter and covered with a net-like coating – hence the name “textile” from the Latin “textiles” meaning “woven”. The flowers, according to A.C. Budd in *Budd's Flora of the Canadian Prairie Provinces*, are white or pale pink in colour. In this patch the flowers are white. The flowers are small lily-shaped clusters in an umbel at the top of a single stem. Also, there are typically two very narrow grass-like leaves that are deeply grooved. Kahlee Keane, an authority on the medicinal plants of the Prairies, points out in her book *The Standing People* that “When properly dried, the bulbs will remain edible for months – the thin outer layers prevent oxidative processes that decay the fleshy layers inside.”

I needed to try some in my backyard garden. I have twelve raised beds for vegetables with one of the beds dedicated to herbs. I carefully transplanted six bulbs from the valley floor and included surrounding prairie grasses and soil in the clump to the herb bed.



This spring of 2011, the bulbs grew and several of the transplanted plants are triple their size reaching up to 34 centimeters. Constant care and the lack of competing grasses and weeds no doubt have contributed to their size. As well, they are planted in highly composted soil.

So, as far as propagation is concerned, the bulbs I had transplanted have successfully

germinated. This year I will save the seeds. In natural propagation the seeds would fall on the ground, freeze over winter, and have natural light when they germinate in the spring.

Hartmann and Kester's *Plant Propagation*

Principles and Practices points out that “some species may benefit from chilling stratification for two weeks”. So, I will compare cold stratification and regular seeding in a propagation box to see if there is any difference in germination. Then, hopefully, I'll have new seedlings to plant next spring. Alex.

Bibliography

- Cormack, R.G.H. *Wildflowers of Alberta*. Edmonton: Hurtig Publishers, 1977. p. 3.
Hartmann, Hudson T. and Kester Dale E. *Plant Propagation Principles and Practices* 7th Ed. New Jersey: Prentiss Hall. 2002. p. 814.
Keene, Kahlee. *The Standing People: Field Guide of Medicinal Plants for the Prairie Provinces*. 2nd Ed. Ottawa: National Library of Canada. 2009. p. 30.
Loonan J. and Best K.F. *Budd's Flora of the Canadian Prairie Provinces*. Hull, Quebec: Canadian Government Publishing Centre. 1979. p. 258. (Out of print)

Editor: Alex kindly provided some bulbs of *allium textile* for me to try in the Small-Plot Garlic Variety Trials. First year indications are that they will grow successfully in Ontario. I hope to provide more information after another year or two of growing them out in this climate. They are usually found in the dry soils of the prairies, mixed in with wild grasses.

Wild leek (*Allium tricoccum*) in BC

On the reverse side of growing native plants out of region, Darren Reiter of Vancouver, BC phoned me this spring with a request for some wild leeks so he could try growing them in BC. I went into my meagre patch that I have been nursing along for over 10 years, dug a couple of plants and shipped them to Darren by Canada Post Express. Unfortunately, the militant troublemakers in Canada Post had begun delaying the mail even before the rotating strikes started and it took nearly two weeks for them to arrive. Absolutely disgusting!



It will be interesting to see if they grew. Fear not, Darren, if they died in transit and didn't grow, I'll send you some more next spring! Paul
Flowers of the wild leek.
Compare with flowers of the Prairie Onion, left.

Garlic in Nunavut – that's up in northern Canada!

Some dedicated gardeners of the Community Garden Society in Iqualuit, Nunavut (previously known as Frobisher Bay, NWT), have started a project to grow vegetables in this short season, arctic climate. I am in the process of getting them to include garlic, garlic chives, Chinese chives and other hardy alliums to include in their growing experiment. I'll ship an assortment of garlic and chives from the Small-Plot Garlic Variety Trials to plant in their gardens, and in return, hope to get data on the potential of growing garlic in the far north. Watch future issues of the Garlic News on how this initiative turns out!

2011 Garlic Festivals Across Canada

British Columbia

Pender Harbour Garlic Festival

August 20-21, 2011
Ph. Neale or Niki Smith, 604-883-3693
Email: nealesmith@dccnet.com
Website: penderharbourgarlicfestival.ca

Grindrod Garlic Festival 2011

Sunday August 21, 2011, 10:00 am- 5:00 pm
Grindrod Park, Grindrod, BC
Gabriele Wesle, Ph. 250-838-6581
Email: gabriele@greencroftgardens.com
Website: www.greencroftgardens.com

South Cariboo Garlic Festival

August 27-28, 2011, Lac la Hache, BC.
Ph. Gail Szolosi, 250-397-2540,
Email: taste@goodnessofgarlic.com
Website: www.garlicfestival.ca

The Hills Garlic Festival

Sunday September 11, 2011. 10:00 a.m.- 5.00 p.m.
Centennial Park, New Denver, B.C.
Ph. Ellen Kinsel, 250-358-2459
Email: coordinator@hillsgarlicfest.ca
Website: www.hillsgarlicfest.ca

Alberta

Andrew Garlic Festival

Saturday October 15, 2011, starting 10:00 am
Andrew Community Centre, Andrew, Alberta
Ph. Carri Hrehorets, 780-699-4880
Email: carri.hrehorets@hotmail.com

Manitoba

Pembina Valley Honey Garlic & Maple Syrup Festival

September 9 -10, 2011.
Manitou fairgrounds, Manitou, Manitoba
Email: svodden@mts.net
Website: www.rmofpembina.com/honey-garlic.html

Ontario

Perth Lions Garlic Festival

August 13-14, 2011
Perth Fairgrounds, Perth, Ontario
Ph. 1-877-268-2833
Email: jgsawdon@hotmail.com
Website: www.perthgarlicfestival.com/

Carp Farmers Market Garlic Festival

August 13-14, 2011
Carp Farmers Market, Carp, Ontario.
8:00 am-3:00 pm Saturday 10:00 am-3:00 pm Sunday
Email: market.manager.crpmkt@gmail.com
Website: www.carpfarmersmarket.com

Garlic is Great Festival

Saturday August 20, 2011
Newmarket Farmers' Market, Newmarket, Ontario.
Ph. Deanna Smith, 905-895-5193 ext.2659
Email: dsmith@newmarket.ca
Website: www.newmarket.ca

4th Annual HCGGA Garlic Fest

Saturday, August 27, 2011, 10:00 - 3:00 p.m.
Carnarvon, Ontario. Junction of highways 118 & 35
Organized by the Haliburton County Garlic Growers Association.
Contact: Sheila Robb, 705-489-4201
Email: robbsheila@gmail.com
Website: www.haliburtongarlic.ca

Canadian Garlic Festival

Sunday August 28, 2011. A celebration of Ukrainian food at Ukrainian Seniors Centre, Sudbury.
Mary Stefura or Mike Sharko, 705- 673-7404.
Email: garfest@cyberbeach.net
website: www.sudburytourism.ca

5th Annual Verona Lions Garlic Festival

Saturday, September 3, 2011, Verona, Ontario.
Sponsor: Verona Lion's Club
Local garlic, Farmers' Market. Hosting the 2011 Eastern Ontario Garlic Awards.
Contact Wayne Conway, 613-374-3807
Email: wayne.conway@sympatico.ca

Stratford Garlic Festival

September 10th & 11th, 2011
Sponsor: Kiwanis Club of Stratford
Contact Ron Deichert, ph. 519-271-2764
Email: info@www.stratfordgarlicfestival.com.
Website: www.stratfordgarlicfestival.com.

****New!** 1st Annual Toronto Garlic Festival **New!****

Sunday, September 25, 2011
Evergreen Brick Works, Toronto, Ontario
Website: TorontoGarlicFestival.ca
Email: info@TorontoGarlicFestival.ca
Ph. 416-888-7829

Quebec

The Ste-Anne-de-Bellevue Garlic Festival

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

Nova Scotia

3rd Annual Stinking Rose Garlic Festival

Saturday October 22, 2011
Watershed Farm, Baker Settlement, NS
Camelia Frieberg. email: camelia@pollinationproject.org

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9:00 AM to 2:00 PM

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The special draw, of course, is locally grown, Great Garlic. Our marvellous Eastern Ontario garlic vendors and the Frontenac Farmers' Market offer you your year's supply of numerous varieties of fresh garlic along with braids, sauces, spreads and growing tips.

Again this year, The Verona Lions Garlic Festival proudly hosts the Eastern Ontario Garlic Awards, with prizes for the best single bulb, 12-bulb display, educational display of different varieties and best garlic braid. For Awards information, call the Awards Director Paul Pospisil at 613-273-5683.

Vendors are welcome, with early bird space available for \$40.00 (\$65.00 after August 1). Contact Wayne Conway 613-374-3807. For additional information call John McDougall at 613-374-2516.



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robbsheila@gmail.com

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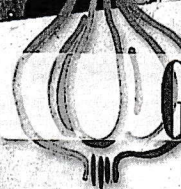
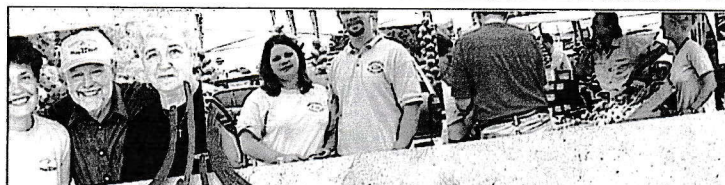
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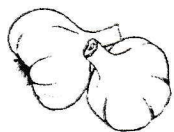
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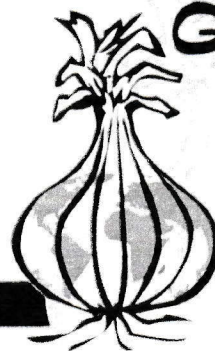
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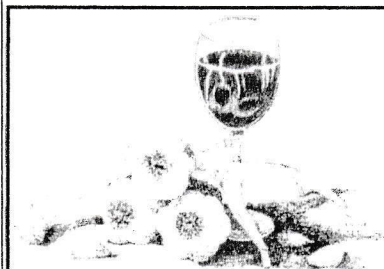


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Organic Garlic from the Cutting Veg:

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.

Certified Naturally Grown garlic: Music, Spanish Roja, Yugoslavian, German White, Chesnok Red, Czech Broadleaf, New York White. Blue Marsh Farm, NS. Email: barbara@bluemarshfarm.ca. website: www.bluemarshfarm.ca Ph. 902-945-2729.

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.

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The Garlic News

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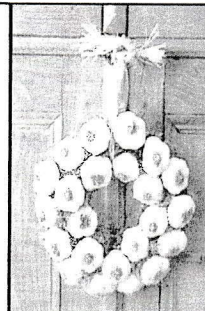
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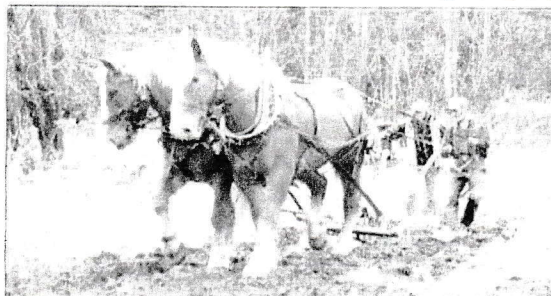
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Garlic recipes, tips & ideas

Recipes from Garlic Field Day 2011

Each year at our garlic growers' Field Day here at Beaver Pond Estates, Mary Lou puts out some dips and spreads and people bring garlic goodies to share to make the lunch break a little more interesting. Here are a few from this year:

Mary Lou's Decadent Sour Cream & Scape Dip

In a bowl, mix a generous dollop of Basic Scape Spread* (Garlic News Issue 12, page 13), into a 250 grams of low fat sour cream. Add 1 1/2 cups of Miracle Whip, a large tbsp of finely grated onion, a small dash of hot pepper sauce, and chopped fresh dill (optional). Refrigerate.

Serve as a dip for raw vegetables (broccoli, cauliflower, celery, baby carrots. Make several containers as it disappears quickly.

** If you haven't made some up ahead, rush out to the garlic patch, snap off a dozen or so scapes, and blend them in the food processor with olive oil. Use this instead. Oh, how big is a dollop? Just depends on how much you like garlic!*

Snow Pea and Scape Sauté

Our own Lanark Local Flavour features recipes using farm fresh produce from the local farmers' market. Here's a recipe that was brought to the Field Day. It uses garlic scapes and fresh peas, just perfect for any early summer picnic.

Ingredients for sauce:

- 1 tsp cornstarch
- 1 tbsp tamari or soy sauce
- 1/2 tsp finely grated ginger
- 1/2 tsp toasted sesame oil
- 2 tbsp cold water

Method:

Combine all the above ingredients in a small bowl and set aside.

Ingredients:

- 2 to 3 cups of snow peas
- 10 to 12 freshly picked garlic scapes
- 1 tbsp. olive oil
- 1 tsp. sesame seeds

Method:

Wash the snow peas, pinching off the stem ends. Rinse the garlic scapes and slice them diagonally in pieces about the same length as the snow peas. Heat the olive oil in a large skillet. Drop in the garlic scapes, sautéing until they turn bright green, about a minute. Add the snow peas along with a tablespoon of water, constantly stirring, until they are also bright green.

Give the sauce in the small bowl a quick mix, and pour it over the snow peas and scapes, stirring gently until it thickens and the snow peas are evenly coated. Sprinkle with sesame seeds and serve immediately. (Serves 4-6)

Fresh Trout BBQ'd with Garlic Scapes

Dave Cornell of Ashton Station has always brought gifts to the Garlic Field Day. This year, his gift was a freshly caught speckled trout (cleaned and ready to cook). With the hectic pace of the Field Day, we had to delay cooking the trout till the next day, Monday. We had it for lunch and here's how I prepared it:

I spread out a double layer of aluminium foil, coated it with olive oil, and laid the trout on it. I salted the inside with our own garlic salt, stuffed it with fresh dill, and arranged garlic scapes on and around the fish. Another drizzle of olive oil. Wrapped the foil to close it around the scapes and fish. Placed on the pre-heated BBQ. Cooked 10 minutes each side (time will vary with size of fish – you need to open the tinfoil and check flesh – BBQ longer if needed).

The fish came apart in flakes and the flavour was delicate. Thank you, Dave!

Garlic Scape Pesto

By: Denise O'Reilly

Denise didn't come to the Field Day from her home in Cherhill, Alberta but her thoughts were here with the growers in this delicious and versatile scape pesto recipe.

Ingredients:

- 10 fresh garlic scapes, washed and cut into 3" or smaller pieces
- 1/4 cup pine nuts, soaked almonds, or soaked sunflower seeds
- 1/2 cup grated sharp cheese such as parmesan, asiago, or similar
- 1/4-cup olive oil
- Salt & pepper to taste

Method:

Whirl first three ingredients in a food processor until cut up fine and coarsely blended. While the machine is on, drizzle in about 1/4 cup olive oil or canola oil until you get the consistency of a thick spread (for crackers). Add salt and pepper to taste.

Voila! The best darn dip you ever tasted. It's excellent on pasta or with eggs, crackers, etc.

You can sell it, too! One batch can be put into about 5-7 small, 125 ml sterilized canning jars and frozen for sale at farmer's markets for about \$9. Maybe out east you can sell it for a bit more! Not sure. All I know is that it is to go to heaven for!!

About Garlic Scapes

Freshly picked garlic scapes are available for only a short period of early summer. To enjoy them longer, place in vegetable bags (those with the little air holes) and keep them in your vegetable crisper drawer in the refrigerator. They will keep for a month or two.

More garlic scape recipes and ideas

Five-Ingredient Spaghetti Sauce

By: Peter McClusky

Peter McClusky, organizer and driving force behind the 1st Toronto Garlic Festival planned for September 2011, came to the Garlic Field Day to promote this exciting new event. He distributed copies of a brochure entitled, "Great Garlic Recipes". His own recipe from the brochure is reprinted here.

Ingredients:

2 tbsp extra virgin olive oil
1 green pepper, finely chopped
5 to 6 lbs tomatoes, preferably plum
or other not-too-juicy variety, chopped
1 bulb Ontario garlic, broken up into cloves & minced
2 tbsp minced fresh thyme leaves
1 tsp kosher salt
Freshly ground black pepper, to taste

Method:

In a large saucepan, heat the oil over medium heat. Add the green pepper and cook, stirring occasionally until soft, about 3 minutes. Stir in the tomatoes, garlic, thyme, salt and pepper. Bring to the boil, reduce the heat, and simmer for at least 10 minutes or up to 1 hour (the longer it cooks, the thicker it gets). Serve over pasta with fresh mozzarella or other cheese of your liking.

Since the garlic flavour will diminish with cooking, you can add more garlic just before serving. This has another advantage, since garlic that's not heated for too long retains more of its medicinal properties. (If desired, a bell pepper blackened on the grill or under the broiler, seeded and chopped and then added to the pan with the tomatoes, will impart a sweet, smoky flavour.) I could tell you how good this tastes... but I'll let you find out yourself. And for the hearty-breakfast eater, I recommend recklessly drizzling leftover sauce on a poached egg, or two. Peter.

France's Lobster Rolls

By: Frances Legault

Ingredients:

1 small carrot, coarsely grated
1/2 small fennel, coarsely grated
1/2 cup mayonnaise
1 tablespoon chopped cornichons
1 tablespoon small capers, chopped
1 tablespoon lemon juice
1 teaspoon Dijon mustard
1 teaspoon chopped basil
1 teaspoon chopped scapes
1 teaspoon chopped tarragon
a few dashes of Tabasco
Salt & freshly ground black pepper
8 ounces cooked lobster meat, cut into small chunks
4 thin slices prosciutto
Four hot dog buns

Method:

Squeeze the carrot fennel between your hands to remove the excess liquid; transfer to a medium bowl. Add the mayonnaise, cornichons, capers, lemon juice, mustard, basil, scapes, tarragon, and Tabasco, and season with salt and pepper; mix well to combine. Toss in the lobster chunks and stir until mixed well.

Open the hot dog buns and line with a slice of prosciutto and spoon the lobster filling into the center. (Makes 4 servings)

Frances's Salt Crusted Fish

By: Frances Legault

Ingredients:

You will need a large baking sheet, Kosher salt, garlic, water, egg whites, lemon, bay leaves, oil & a fresh whole fish. Any round fish will do, trout, salmon, red snapper etc. Oven set at 350 degrees.

Method:

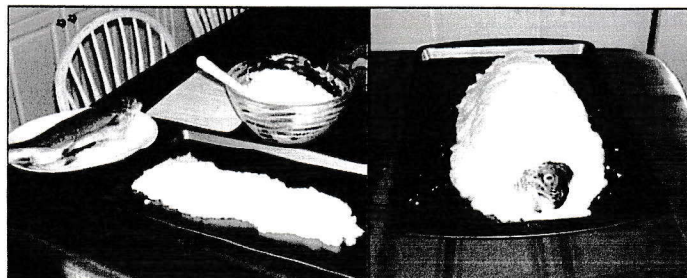
Wash fish make sure it is clean and pat it dry. In the cavity, put slices of lemon, sliced garlic and fresh bay leaves.

Optional aromatics: fresh rosemary, dill, thyme sprigs, fennel fronds or fresh ginger.

Rub fish with oil. Stir together the salt, water and egg whites. Texture should be like building a sand castle. This will be the salt crust. Make a bed of the salt mixture on the baking sheet enough to fit fish on, set the fish on top, cover the fish with the rest of the salt, patting it around the fish to enclose it completely.

Roasting the fish inside this crust creates an oven within your oven. When the fish is cooked take it out and let it rest for a few minutes. Take a spoon and a fork tap the crust to crack it and take the pieces off, use a brush for the finer salt remaining on the fish. Now take off the skin and plate the fish.

Fish	Serves	Olive Oil	Kosher Salt	Egg Whites	Water	Cook Time
12 oz. to 1 lb	1-2	½ tsp	3 cups	2	¼cup	15-20 min
1-2 lb	2-3	1 tsp	4½ cups	3	¼ cup +2 tbsp	20-30 min
2-3 lb	3-4	2 tsp	6 cups	4	½ cup	30-45 min
3-4 lb	4-5	1 tbsp	7 1/2 cups	5	2tbsp	40 min-1 hr



Left: bed of salt and cleaned fish

Right: fish wrapped in salt and ready to bake

Book Review: 10 Essential Herbs

By: Lalitha Thomas

Paperback, revised 2nd edition 1995

Publisher: One World Press (2011)

ISBN-13: 978-0977735655

Of all the herbal books in my personal library, Lalitha's 10 Essential Herbs is the easiest to use for beginners. It starts with a general "how-to" chapter on herbistry for beginners, then, assigns a chapter each to the ten essential herbs – Cayenne, Chaparral, Cloves, Comfrey, Garlic, Ginger, Onion, Peppermint, Slippery Elm and Yarrow. Each herb is discussed with its attributes, conditions, recommended dosage and a simple explanation on how to use it for each condition, guiding the reader in how to apply them immediately for hundreds of common ailments, including indigestion, headache, motion sickness, burns, infections, colds and flu. Lalitha intersperses the book with a liberal sprinkling of TASOLES (True Actual Stories Of Lalitha's Experiences) and provides a recipe for People Paste, a necessity around the house and in the car.

Chapter 6 on Garlic will be of most interest to our readers, giving a thorough coverage on the dozens of medicinal uses of this marvellous herb.

A separate chapter has been added in the revised edition on Echinacea and its use in boosting the immune system. She focuses on these 10, the most versatile and effective herbs available today and makes basic herbalism simple and easy to understand. While the book may be too basic for experienced herbalists, it's a joy to read for beginners and I am pleased to have it as a ready reference. Editor.



Rasa Creek Farm, Lumby, BC

By: Jim Capellini

We have been rejuvenating the soil and building an inventory of seed garlic (Russian Red, Yugoslavian, Majestic, German, Northern Quebec and Italian Artichoke so far) at Rasa Creek Farm near Vernon in BC in anticipation of entering the garlic market in 2013. We're a little ahead of schedule so we'll likely have some garlic available as early as 2012. We've been fortunate to have the generous, wise counsel of Sonia Stairs and Henry Caron at Boundary Garlic, as well as many other local growers here in the North Okanagan, and of course we've been keeping up with our Garlic News! Thanks everyone. As with any enterprise we'll be trying to offer something unique to our customers. One distinguishing characteristic is our personal background and expertise in herbal medicine. **Lalitha Thomas** is co-owner of Rasa Creek Farm and is also the author of *10 Essential Herbs*, a best selling and highly user friendly herbal remedy book that has been translated into five languages and is now in its third printing. The book is available from Amazon and all the usual book outlets, as well as directly from Rasa Creek Farm but we'll be making the chapter on garlic available for free on our website (www.rasacreekfarm.com). The website is under construction we'll try to make that chapter accessible soon.

Another feature we hope to offer on our website is a complete archive of the Table of Contents from every issue of The Garlic News. This will provide a good way to choose which back issues new readers would like to purchase (until realizing they actually want them all!) as well as quick access to specific articles for those of us who already own every issue.



That's Lalitha and I in the photo, squatting between rows of Russians and Germans. In the background are rows of bulbils (about 5,000 in all) that are doing very well. I kept a thin layer of straw mulch over the bulbil area for those few stretches of sunny days and it worked beautifully to keep the moisture in the soil while still allowing the delicate bulbil leaves to breathe and grow straight up. Next year I'll experiment with growing bulbils inside a greenhouse to better control irrigation and weeding and give them a longer growing season. Lalitha & Jim.

Editor: Best of luck on your garlic business. With a critical shortage of domestically grown garlic that appears to get worse every year, clean sources of seed garlic are needed.



A Winner's Creed

If you think you are beaten, you are.

If you think you dare not, you don't.

If you'd like to win, but think you can't

It's almost certain, you won't.

If you think you'll lose, you're lost.

Since out in our world we find success begins with a person's will, It's all in your state of mind.

Life's battles don't always go to the stronger or faster hand; but sooner or later the person who wins is the one who thinks, "I CAN".

Napoleon Hill, 1883-1970

The Strange Behaviour of Garlic

From: Karen Poce

I have just removed all my scapes. The crop looks good but I noticed some odd looking plants. 1% of my crop is looking weird. The plant is fine up to the where the scape is to begin; there is a group of spiky shoots trying to all come out at the same time...maybe a new garlic thrown into my Music? Last year, I also noticed a few but it didn't seem to effect the bulb. I'm curious?



More calls and letters

Just greetings

Evelyn Holowaty of Foam Lake, Sask., said; "Hi Paul. Hope all is well. Very busy at dealership. Trying to fight flooding here. Hope my garlic will survive the wet in the garden. Still have snow. Hope it goes soon."

"We still plant our garlic in the spring"

Marshall & Elsie Juba of Lavoy, Alberta, wrote:

Hope this letter finds you and yours in good health.

We still plant our garlic in spring, as did my parents and my grandparents. Works fine for us. We do enjoy growing and using garlic. It is our staple as well as our "Ukrainian penicillin". Stay healthy and be good to yourself.

White manure??

Ted Lister of Trout Creek, Ontario, wrote on April 18:

"Hope all is good in Maberly. Our garlic in the late thawing bed was up about an inch when we got about 6 inches of that white manure yesterday. Anyways, it won't hurt anything". Cheers, **Ted**.

Fertilizing Garlic

Karen Poce of Chesley, Ontario, asked: One quick question? I usually fertilize in the spring at the first sign of greens (this is after tilling in a cover crop of winter rye) but wouldn't it be a good time also after the scape has been removed so that the garlic bulb takes in all the fertilizer? just wondering... Cheers Karen

Editor: Simple answer, NO! You can apply fertilizer as a side dressing when growth appears in the spring, or as a foliar spray (fish or kelp fertilizer) every week or two during the leaf growth period. Once bulbing starts, around June 21, no more fertilizer. The bulb is formed by drawing nutrients from the leaves, not from the soil. So. It's important to grow the healthiest leaves possible during April, May, and early June - that's the time to fertilize. If you have rich, organic soil to start, no supplementary fertilizer is needed. Fertilizing first thing in the spring, as you do, is good.

Artichoke Susanville bolting to top sets

I inquired of Ted Meredith, author of 'The Complete Book of Garlic': While scaping today, I noticed that Susanville had about 50% top set hard necks, all with a Turban-shaped bulbil pod. It happened on a few last year but I didn't have time to pick up on it. Have you encountered anything like this?

Ted replied: The further from the equator one gets, the more likely garlic will express itself with a bolting propensity. Even "soft necks" in southern climates have a nascent flower initiation that is a necessary precursor to bulb formation. In more northern climates one is more likely to see this more fully expressed as bolting or partial bolting from time to time. Susanville is an interesting case in point. In the 1980s, when it came from California to the USDA garlic germplasm in Pullman, Washington, it didn't bolt at first, but bolted in subsequent years. This has gotten a bit muddled, however, as there may be more than one variant carrying the Susanville name.

I haven't grown Susanville, but one year I had many of the Artichoke cultivar, Lorz Italian, fully bolt (pictured on page 181 of my book). In other years it remained non-bolting or occasionally partially bolting. In northern latitudes, if conditions are just right, we may see bolting in the "soft necks." In southern California Silver skins rarely bolt. In Washington State they always bolt. Glad to get your report. This is all part of what makes garlic so intriguing.

Artichoke Wettergren

Clarence Cross of Erie, PA, asked: Been enjoying the Garlic News 6th year that you recently sent. I had been thinking for some time about adding another artichoke variety to my planting and had Kettle River Giant as a candidate. I see from the Performance and Yield Comparison report in issue #22 that Wettergren made a very good showing of the six you tested in 2009. What about taste and keeping ability? What would you recommend if I only wanted to add one new variety? I'm enjoying this garlic gardening immensely but I can see it's a very slippery slope that I'm attempting to walk. Who would have guessed that a plant would be so tempting? Thanks for sharing Canada's experience. Clarence.

Editor: I would go with Kettle River as the better choice. Wettergren is a fine Artichoke, but on a year over year basis, does not perform as well (I tried to track its origin, but Peter Wettergren has apparently sold his farm near Ionia, NY and I couldn't locate him). Taste and storage of both these artichokes are similar. I personally prefer the taste of a soft neck to, say, Porcelain, the latter being very "hot". Artichokes generally store very well, into the following spring/summer. By the way, I don't ship to the USA; however, Boundary Garlic in BC carries most of the strains that I have tested and they do have the required phytosanitary certificates needed.

Alberta Spring Planting Delayed

Steve Zelych of Carvel AB wrote on April 14: Hi, Paul Got the Spring Garlic News last p.m. A lot of interesting problems with the growing of garlic. Here we will be lucky to plant in mid - May. We have a tremendous amount of un-melted snow and we are just getting a new dump of snow which is forecast till Sunday. I have to make a comment on the writer from Cherhill. * I don't live too far from that area and I have to give her credit for trying to plant now. It is a challenge. Keep up the good work!

Editor: Thank you Steve. The growers in Alberta are teaching me a lot I didn't know about growing garlic. This is the great thing about the Garlic News. When I started it, I felt like a lonely apostle, trying to get the gospel of garlic out to gardeners. Now, I'm lucky to find space for my own ideas in the News!! It's just great. Paul.

**Denise O'Reilly's article, "Spring planting of garlic in Alberta", Garlic News Issue 27.*

A good time to keep your mouth shut is when you're in deep water

Still more calls and letters

Garlic in Selkirk, Zone 3 North of Winnipeg

Geoff Dyck of Boundary Creek Farm asked: Can you recommend a seed source for garlic. We are in Zone 3, north of Winnipeg. We grow great garlic (purple hard neck variety), despite the harsh conditions. We want to expand the types we grow. We have had many wet years in a row, and I am trying to clean our seed by growing from bulbils. We have had a lot of "wilt". Also moving to growing in raised beds.

Editor: Your description of "wilt" suggests that you may have a problem with diseases or nematodes. I suggest that you contact your agricultural department to obtain lab tests on both your soil and possibly some 'wilted' garlic samples this spring or summer. If you have a disease, you don't want to plant clean seed in contaminated soil. Most garlic suitable for Canadian climates will grow in your Zone. Garlic is very hardy. Selkirk is not that far north as to pose any problems. First, seed quality. Buy only good seed from reliable sources. Above all, avoid "cheap" seed and grocery store garlic. See my cover sheet from Issue # 25, attached. It speaks loads.

*Second, seed sources. First, look for local growers with established garlic varieties. Here are a few to contact: Ernest & Marilyn Shimkus, Birch River, MB
Lawrence Letwin, Beausejour, MB
Tony Romanow, Kenton, MB
There are also lots of growers in the Yorkton area. Also, try Boundary Garlic in Midway, BC. Just google to find them. Cleaning up your seed garlic by the bulbil method is a good idea. Be sure you don't plant it in contaminated or infected soil.*

Garlic in Montreal Rice Patties?

Thea Pratt of Montreal wrote: Happy Spring to you. Things are looking beautiful in my garlic patch (1500 plants give or take a few). All except this one area where the drainage for the field is making the garlic look more like rice patties! I suppose that they are going to be a write-off.

I tried transplanting them ever so delicately but don't expect much. Perhaps I should just pull them up in case they get mouldy and it spreads. Any thoughts on that? I was wondering if you could recommend a foliar spray fertilizer. I fertilized once already but on the soil last week. I'd like to use a foliar spray for the next spring applications.

Also, I am going to plant onions this year. Would you recommend that I keep that crop very far away from the garlic to avoid any potential for disease vectors? Thanks so much and I hope that your garlic is doing well despite the late spring.

Editor: Hi Thea; Here's some thoughts from my experience.

1) Low spots in your garlic? Not much you can do this year. For next fall, make raised beds - just by shoveling the soil from the walkways to raise the planting beds a few inches. Raised beds have many advantages, not the least of which is to prevent the plants from drowning in a wet spring.

2) Foliar spray. This year, I'm using a brand called Drammatic K Liquid Fish with Kelp 3.8L, from William Dam Seeds, costs \$30.95. It's organic and OMRI listed. It should last me for many sprayings. I did the first spray at the 2-4-leaf stage and will repeat every week or so until June. Seems to be really working.

It doesn't take much, 1 oz per gallon of water as its very concentrated.

3) I assume you do a 3-year rotation with your garlic. The rule is very simple. "Don't plant garlic where you've had another allium for at least 3 years". If you plant other alliums - leeks, chives, onions, plant them right alongside the garlic and move them the next year with it to the new patch. That way, you won't have to wait 3 years to plant another allium where you had the onions. It gets too complicated. The same diseases and pests affect both so separating them is no advantage - it's just that you don't want to follow an allium crop in that soil the next year.

Deer Eating Garlic

Ellie Gerwing of Lake Lenore, Sask., asked: Woe is me! The deer are eating my garlic. How can I keep them away? I've put out a scarecrow and we have 2 dogs that are supposed to keep them away, but it's not working. Other than lead poisoning, is there any other way to deter them?

Editor: You must have awfully hungry deer!! I've had them come and nibble but do no damage. They would just move on to something tastier to their palate. There is really no way to keep deer away permanently (except lead poisoning). I've tried noise, water spray on a motion sensor, flags, everything. It scares them the first time but then they get used to it. There's a commercial powder called "Deer Away" that you can sprinkle around your patch. Also, a number of people I've talked to import wolf urine from the USA and that works as a deterrent. If the deer are really bad, then venison, pre-marinated in your garlic is a tasty answer!

Rotation in the garden

Vicki Jensen of Rockwood, Ontario, asked: I have always rotated & have never planted garlic (or any alliums) in the same plot 2 yrs in a row. However, I'm finding that difficult to do for various reasons. Is it a real 'must do'? I am making a new plot for this seed I'm buying but will be in the same pickle for Fall 2012 planting...

Editor:

Rotation? No, it's not a "must", just good farming/gardening practice. We do it here at the Beaver Pond for two reasons; one, I believe in it for soil health, and two, I have to in order to provide "certified organic" seed garlic from the trials plots. Some growers never rotate but they rely heavily on pesticides to control diseases and synthetic fertilizers to grow large bulbs.

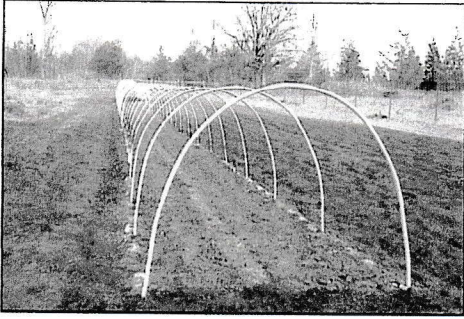
If you ever decide to certify as organic, then rotation becomes a "must do". If you're just growing for yourself, well, make the best of your garden space.

Vicki, again: Thanks, Paul. Knew you'd say what you did. Guess I was just hoping for new news, so to speak. I've always rotated because of good 'practice'. DARN! My old faithful veggie patch has now become too shaded after 30 years of the trees growing & I really noticed some spindly results last summer & knew deep down I'd have to find a new area. My property is only 2 acres & we share it with paddocks for our horses, the barn, the house etc. I have a few options, though not terribly convenient, but 'workable'! Using any pesticides/fertilizer is not an option for me.

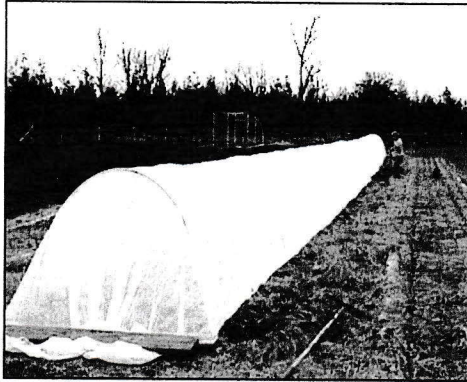
More calls and letters

Leek Moth Row Cover Trial at Croydonview Farm

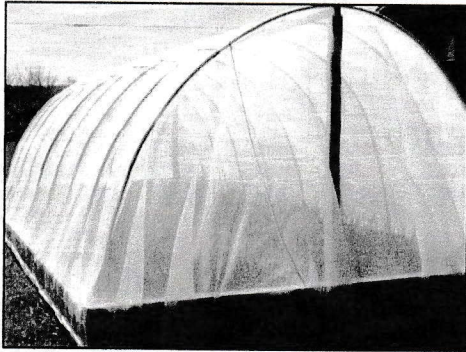
Photos by: Carolyn Smith



For the floating row cover frame, Carolyn built a hoop structure of PVC pipe set into holes drilled into beams. A major project.



Floating row cover, 150' long, over garlic beds, securely fastened down. "This was a lot of work. Have no idea how I will do the scaping, if it lasts that long". Carolyn.



Carolyn did another trial on a much shorter bed, using the heavier ProtekNet from the Beaver Pond Estates 2010 trial.

Carolyn gave a humorous description of this trial at the Garlic Field Day. Erecting the structures was a major undertaking and only a small part of the garlic was protected. Then, the heavy ProtekNet did not survive the end-April windstorm so the leek moth managed to get in. Surprisingly, the lighter floating row cover survived the wind and as of end June, no leek moth had managed entry. Weeding was the problem under the row cover. Opening one end, Carolyn straddled the garlic rows, bent over double to fit into the space and started weeding. Her pet cat leaped on to her and enjoyed the ride, digging her claws into Carolyn's back while Carolyn, not being able to straighten up, had to continue weeding with her uninvited passenger! I suspect the leek moth will have free rein over the Smith's

garlic next year!

Leek Moth Concerns

Kim Hay of Yarker, ON wrote on June 11: Our garlic has been heavily devastated this year with the leek moth. Even doing crop rotation. We sprayed with BTK earlier this week, but not sure if they will recover.

Marion Letts of Bricamar Ranch asked: We found a few of our garlic plants with some sort of problem this year, for the first time. I have attached a picture to show you. Do you know what it is? And is there something we can do for it?

Editor: The leek moth has discovered you! Attached are two pages to give you an idea of what to do about them. They are a pesky little beast, and cause damage something like the cabbage moth and as hard to get rid of.

Bill Wegman of Manotick, ON, wrote: I have only about 100 plants and I notice a lot of leek moth activity this year. Still it usually doesn't affect me that much as I see little difference and I have more than enough garlic for our use. It has been very dry here so have been watering by hand.

Mike Gilechuk of Ajax, ON wrote: I remember you writing numerous articles in regards to the Leek Moth and thinking that I hope I never have to deal with this nasty pest. Well, to my great dismay I found the larvae and pupa on my garlic yesterday. I probably killed about 15 larvae and 5 pupae. But they damaged about 15-20 plants. Boy the larvae are hard to get without doing more damage and the pupa are very hard to spot. I confirmed it is the Leek Moth from the OMAFRA website. Do you have any suggestions on how to eradicate or at least control these darn critters? I have looked back at a few newsletters but did not find anything. I will keep looking. Any help or suggestions appreciated.

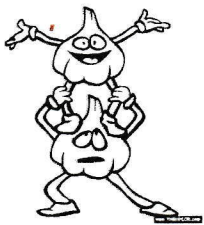
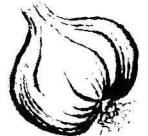
Editor: Yes, the Leek moth is spreading. I've attached recent information from the Garlic News that you have likely read. You won't find either of these on the Internet. This year, at our annual Garlic Field Day, Dr Peter Mason will be providing an update on research into the use of a parasitic moth. I have high hopes that this approach will provide a practical solution to the problem of control.

Barb & Jack Quigley of Flinton, ON wrote: Yesterday Jack and I took the scapes off of our garlic. About half, 150 out of 300 plants had been infested with some sort of worm / grub that had bored holes in the scape and was eating the scape inside. Some damage was near the tops but most was from the bottom of the scape upwards. This little worm/larva is about 1/4" long & is whitish in colour. The part beyond the bulbils was withered, dead, dried up. There was no damage to the main stock of the plant. All damage was to the scape only. We have never experienced any problems with pests in the 12 years we have been growing garlic. Do you know of this little creature?

Editor: Yes, the leek moth has discovered you.



Sunday, September 25



- Taste chef-inspired delicacies, featuring French, Mexican, Thai and other cuisines.
- Watch garlic cooking demos.
- Take home your winter supply of cooking garlic.
- Hear about the health benefits of garlic.
- Get the latest on how to avoid pesky garlic pests.

Open 9 am to 4 pm at Evergreen Brick Works
(in the Pavilion)

Admission \$5 (Free for kids under 12)

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Attachment to Garlic News Issue 28, Summer 2011