

THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 44 Summer 2015

Seed Selection and Testing for Better and Diversified Garlic Crops

Do you carry out selection and evaluation of your seed garlic to get the best Return on Investment (ROI)? What does this ROI mean?

Here's what the economists say:

"A performance measure used to evaluate the efficiency of an investment or to compare the efficiency of a number of different investments. To calculate ROI, the benefit (return) of an investment is divided by the cost of the investment; the result is expressed as a percentage or a ratio."

Using fancy terminology or cost economics is fine, but I prefer to call it good farming practice, something farmers have been doing for over 10,000 years.

The fledgling garlic farm industry in Canada has been developing by happenstance. Wannabe growers grab anything they can obtain for planting, lacking the guidance of good research; yet, they hope to make a big profit. Market gardeners are largely left to their own devices when deciding on what garlic varieties to grow, decisions on buy or grow your own or getting the best returns from the crop. Your annual investment in seed garlic is the largest input cost of your crop making seed selection the most important criterion if you want to make your garlic operation profitable. The planting and harvest records you keep every year are needed so that you can see how much you are making (or not making) on your garlic.

Farmers growing for market should carry out their own trials and experiments to not only to determine what to grow but also to improve the seed they use as planting stock. A small trials or experimental plot should be grown separate from but reasonably convenient to the main market crop for quick comparison.

Seed selection starts at harvest time or even before. This is when you decide on your planting plan. A good plan includes some very basic field trials carried out every year in addition to planting the regular crop.

How else can you decide what is best for you?

The following basic growing experiments should be considered a minimum in any garlic field:

- Selection of individual superior plants before harvest to grow for improved seed
- Cultivar comparison
- Best size of bulbs to use as planting stock
- Seed stock improvement

Selection of Individual Plants

This age-old practice is just as valid today as it has been in the past. Simply, you walk your plots looking for individual plants that display superior features to all the others—taller, thicker, greener, more leaves, less yellowing of tips (less disease). Mutations occur naturally once every 100,000 so your chance of finding a superior mutant or evolution is quite good. Once you find such a plant or plants, mark it and harvest it separately. For the next few years, grow it to multiply and observe if the superior characteristics are found in all the progeny. If yes, then you have an improved version of your cultivar for seed.

Cultivar Comparison

This can be either a comparison of different cultivars from the same Group, or comparison of a number of cultivars, each from a different Horticultural Group. In either case, a "control standard" should be used against which to compare the others. For example, a grower of a single Porcelain cultivar may decide to diversify. To evaluate, say 7 different cultivars, here is a simple method.

Prepare the test plot with eight adjacent and parallel rows or beds, each sufficient to plant the cloves from a cultivar.

C	1	2	3	4	5	6	7
Porcelain (Control)	Artichoke	Rocambole	Creole	Turban	Asiatic	Marbled P.S.	Silverskin

Select 10 bulbs (or more of each if you wish) of the same size of each cultivar to use in the trial. Weigh and record. Crack the bulbs into cloves. You will be planting all the 'plantable' cloves from all the bulbs. Most growers set aside the tiny inner cloves from softnecks and any exceptionally small ones from hardnecks, saving the best for planting. Count, weigh and record all cloves planted. Treat each row the same, giving all the same amount of sunshine, water, fertilizer, mulch and weeding. After harvest, count and weigh all the cultivars and compare against the seed planted. This will give you an indication of which cultivars give you the best return on investment. Don't take a single year's results as gospel; repeat the trial for several years until you have confidence in the result. "Best size of bulbs" and "seed stock improvement" will be covered in a future issue. *Editor.*

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The Garlic News

Connecting
The Canadian Garlic Network
Issue 44 summer 2015

Managing Editor: Paul Pospisil
Business Manager: Mary Lou Pospisil
Regular Columns: Liz Tobola
: Deb Barnhart & Sheila Robb
Contributors: Jean Lafontaine
: France Delsaer
: Elly Blanchard
: Many members' letters
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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: garlicnews@kingston.net

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About The Garlic News

The *Garlic News* is a membership newsletter distributed at cost to members. It provides a networking forum for the sharing of garlic information. Started in 2004, it carries on from where the *Garlic Newsletter* and *The Voice of Garlic* left off.

Back issues are available both in single copy and attractive 1-year bound sets.

For lists of articles in previous issues, go to:
www.garlicnews.ca/ or,
www.rasacreekfarm.com

The E-Garlic News

Members with Hi-speed Internet access may choose to receive the Garlic News by Email instead of by Post. Contact the editor.

Editorial Policy

The purpose of the Garlic News is to enable farmers and gardeners to grow better garlic and enjoy it more. Articles and contributions are welcome and will be published subject to space and suitability. Letters and articles may be edited for length and content. The Editor reserves the right to refuse advertising, subscriptions, or material submitted for publication where, in his sole discretion, such inclusion would detract from the worth of the publication. Articles should be no longer than 400 words. B&W pictures preferred. Contents copyright © 2015 Paul Pospisil. No reproduction or duplication without the editor's written permission.

Deadline for Fall 2015 Issue is August 3.

In This Issue

Selection of Seed Garlic at Harvest Time

An age-old agricultural practice is still a good farming and gardening practice today.

Notes from our garlic patch

Spring 2015 weather update, planting trials, the guru does it again! Membership renewal and the Leek Moth is alive and well in garlic patches.

A clove here and there

Peter McClusky, has released his book, Ontario Garlic. New name for the new garlic festival in Cornwall.

Spotted on the Internet

Extreme weather caused by a "super El Nino". Seasonal temperatures well below normal. 10th century garlic cure kills MRSA superbug. Lack of bees from pesticide use cause lack of pollination problems.

We Get Calls and Letters

Readers share their experiences in growing garlic.

Liz Tobola: To weed or how much to weed?

Liz ponders about weeding and why weeds seem to have produced more seed size cloves than weeded garlic. Another garlic enigma.

Ail Quebec Report

Jean Lafontaine provides a short update on this highly successful garlic association.

Our Featured Garlic Grower from Quebec: Ail Rose du Terroir

France Delsaer tells about how they moved from the city to St-Armand and got into growing rare garlic cultivars like the Creoles and Silverskins.

Growing Mennonite Garlic at Railway Creek Farms

Elly Blanchard of Madoc, Ontario talks about how her and her Mum Jean got into growing garlic and the origin of their favourite Porcelain cultivar, Mennonite.

The Haliburton County Garlic Growers Association page

Garlic Connections provides tips on value added opportunities and an update on the HCGGA Garlic Pest Research Project. The 8th annual Garlic Fest is on August 22.

The Garlic Directory

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

The Best Garlic Recipes and Ideas

Garlic and mushrooms for health, and more original scape recipes from the Garlic Guru's collection.

Health Notes: Old Home Remedies for Toothache

Ease the pain of a toothache with garlic, or, other items in your kitchen.

Health Benefits of Garlic Scapes

Garlic is the miracle food and garlic scapes provide you the same health benefits.

Book Review: Ontario Garlic

Peter McClusky, founder of the Toronto Garlic Festival, has done a fine research on the history of growing garlic in Ontario.

The Garlic Directory: Garlic Products at Wholesale from Eureka

Al Picketts is offering 35 cultivars for spring planting this year.

2015 Garlic Festivals Across Canada

Our annual listing of garlic festivals across the land.

The Garlic Directory: Garlic Festival Ads

Information on four excellent garlic festivals in Ontario and Quebec.

More Calls and Letters (continued from pages 5)

Members share their experiences, successes and problems with growing garlic.

Enclosed: Early Bird Renewal Form only for memberships expiring in 2015 (those with " - 44" after the membership number). Others may ignore this reminder.

2015 Eastern Ontario Garlic Awards (Woodman Trophy)

The Verona Lions Garlic Festival Saturday, September 5, 2015

Cash prizes, ribbons, certificates and media recognition for Eastern Ontario's Grand Champion and Reserve Grand Champion. Open to all bona fide garlic growers in the Eastern Ontario region. Contact the editor if you would like to participate. Ph. 613-273-5683 or email garlicnews@kingston.net.

Notes from our garlic patch

Small-Plot Garlic Variety Trials:

Spring 2015 update

Spring Planting Trials

Last fall, I had diligently selected bulbs from various cultivars and stored them, some in the freezer (at minus 3 deg C) and others in the cold room for my spring planting trials. As the 1st day of spring, March 21 rolled around, a freezing cold day and over 2 feet of snow covering the garden, an early spring planting of garlic was just not on the program! To add to this bleak picture, those folks at the Weather Network kept up with their happy tune, at least that's the tune that I heard in my mind:

"It's a late spring for Ontario and Quebec,
It's a late spring for you,
The temperature is umpteen degrees below normal,
And spring may come by June.
(Chorus: Late spring, late spring,
It's a late spring for you.)
Now for all you eastern gardeners,
Here's what you have to see,
If you want to plant your garden in the spring,
Just move your garlic to BC."

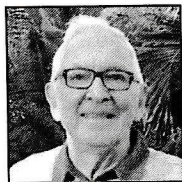
I did start heirloom tomato and pepper seeds on trays in the basement. The greenhouse remained buried under snow as April rolled around. It's a year like this that makes us glad that we gave up making maple syrup. The end of March came and still too cold for the sap to run. Yes, we had another late, cold spring with cold spells that continued that continued sporadically through into June! Oh, yes, a late frost on May 22 & 23 hit our tomatoes, potatoes, grapes, kiwi and even Mary Lou's treasured hosta gardens.

PEI must have been jealous!

With the record snowfall blanketing the island as May 1 rolled around, PEI must have been jealous of the cold, late spring in Ontario and Quebec.

The Guru is at it again!

It takes a special talent to do this! Stretch your imagination to see how you could do it, too. Driving along on our ATV garden tractor, I ran over myself. No, I didn't fall off. I was sitting on the tractor and the back wheel of the tractor had climbed up on the side of my knee, which was under the vehicle, but still attached to my body. That's both the weight of the vehicle and my 185 lbs. Something had to give. It did. I'll bet you couldn't do it. It takes a special talent!! Timing was outstanding, too, right in the middle of planting our gardens, and the weeds singing joyously in the garlic patch. Yup, sure takes talent.



Tweets & Twits on Twitter

We're not really into this Internet "social networking" fad that occupies much of peoples' time these days but have tried to keep up in a minimal fashion. We do have a Facebook page. Mary Lou uses it to keep track of family and friends, mainly to see our grandchildren and great-grandchildren, so I don't use it for garlicky things too often. On Twitter, I post the occasional notice of interest to garlic fans so if you're interested, just go to Twitter and search under my name. You'll see the sort of Tweets that this Twit puts out!

The Leek Moth

This insidious little pest is still with us, as members' reports would indicate. See "Letters" on page 20. Again, there is a wide variation in the amount of infestation reported by different growers. Likely, the cold weather in some areas killed off more of the early generations than in other regions. Growers are encouraged to review their leek moth battle plan to minimize the loss of scapes and even bulbs to the feeding by the later generations.

Thanks for your encouragement!

Thank you to all the Early Birds that renewed their membership. It's heart warming to find how many people are appreciative of the Garlic News and express their appreciation by adding extra \$\$\$ towards the costs of producing it. It helps to keep the price in check. A very special thanks to the following generous members: Jim Anderson, Cec Andrus, Lynn Archbold, Peter Collis, Anita Coombe, Dave Cornell, Brian Crane, Clarence Cross, Victor Danyluk, Wayne Davey, Murray Davis, David Gilhooly, Heather Heron, Lawrie Henrey, Cynthia Hyland, Linda Jeffreys, Irene Luchka, Ron Matheson, Dorothy Oogarah, Al Picketts, Michael Pachara, Karen Poce, Eddy Schmitt, Liz Tobola, Kenneth Young

Renew Your Membership Now

Membership renewal is due with this issue for those with a "-44" after your membership number on the address label. A renewal slip is enclosed. Just put it in an envelope with your cheque and mail it. If it's faster to pay by PayPal electronic transfer, send us a short email and PayPal will invoice you.

Garlic Field Day

Our annual Garlic Open House for growers is on Sunday June 28. We'll report on it in the fall issue.

Good judgment comes from experience, and experience.... well - - -, that comes from poor judgment.

A clove here and there

New Garlic Book by one of our members

Peter McClusky, founder of the Toronto Garlic Festival, has been busy doing a historical research on the garlic phenomenon and has produced a book called "Ontario Garlic". The book will be available both in bookstores and online by the end of June. Check page 14 for my review of this latest addition to the garlic library. *Editor.*

Lack of "good" garlic photos

On a related note, Peter said, "In researching my book on garlic I found it a challenge to get good photos from Ontario garlic festivals and farmers.

By "good," I mean a sufficient size for printing (minimum 300 dpi and 2000 pixels square), and interesting subject matter. But also being careful to not show recognizable faces, unless the persons depicted have signed a model release. I recommend that garlic festivals create a small photo archive of their event, so they have something to provide editorial writers or, for other publicity purposes."

Editor: Festival organizers take note! A picture is worth a thousand words and once published, remains to promote your event for posterity.

The Canadian book on growing organic garlic

Another delay in getting my book out. After nearly 3 years of to-ing and fro-ing, COG cancelled out on publishing the garlic book. Its ready to go, so as soon as the gardening season is over, I'll be looking into getting another publisher to do it. I'm pleased with how the book has come together and believe that it will be a most useful aid to both organic and conventional gardeners growing garlic, especially those in the colder, northern regions of our country.

New name for new garlic festival

In the last issue, we reported that **Brenda Norman of Montreal** was planning a new garlic festival in Cornwall, Ontario on Saturday August 29 under the name SD&G (Stormont Dundas Glengarry) Garlic Festival. Well, both the name and date have changed. It's now to be called the 1st Eastern Ontario Garlic Festival and will run on Sunday, August 30. Interested vendors should contact Brenda by phone at 514-867-6222 or email kozroots@gmail.com.

Spotted on the Internet

Extreme El Niño to wreak havoc on weather this year

El Niño occurs once every four years or so as hot water comes to the surface in the Pacific and moves towards the Americas. It can bring drought to Australia and parts of Asia, while parts of the Americas experience heavy rain, flooding and outbreaks of waterborne diseases. Experts are warning of a "super El Niño" this time.

Editor: Remember Ice Storm 98 that caused such havoc and

destruction? That was the last time a "super El Niño" brought such joy to the world! Think of the poor folks in Texas this year with the floods. Also, the extreme occurrences can continue into next winter yet.

March marches on, from the Weather Network

The first weekend of spring brings the latest in the parade of powerful storms affecting Atlantic Canada. Behind this system strong northerly winds will allow cold air to surge southward. Temperatures well below seasonal will be found across Ontario and Quebec. Temperatures are 13 degrees or more below seasonal.

Editor: Oh, to live in Canada with its brisk climate! Here, in Eastern Ontario, we again had a late, cold spring.

Medieval garlic and bile potion kills MRSA superbug

Carolyn Smith sent this from CBS on line news March 2015

Researchers at the University of Nottingham in the UK found that a recipe from a 10th Century medical textbook when tested today obliterated the MRSA, killing 999 out of 1,000 bacterial cells both in the lab cultures and on infected wounds in mice. The recipe using Allium (garlic and onion or leek), wine and bile from a cow's stomach, was brewed in a brass vessel, strained and left to sit for nine days.

MRSA -- methicillin-resistant *Staphylococcus aureus* -- is a major problem in hospitals, where it can lead to life-threatening pneumonia and bloodstream infections.

Editor: Sorry, folks, I can't publish the recipe on the Recipes page for fear of being charged with practicing medicine without a licence! You can google CBS to read the whole story using this link: <http://www.cbsnews.com/news/medieval-garlic-and-bile-potion-kills-mrsa-superbug>.

From the Weather Network April 10, 2015



The farmers of Hanyuan, China, are forced to pollinate pear trees by hand because wild bees have been eradicated by excessive pesticide use and a lack of natural habitat.

Editor: In North America, we shouldn't be too quick to point fingers at the Chinese as we live in a badly pesticide-contaminated environment as well. Last year for the first time ever, here at the Beaver Pond, there were no bees, wasps, hornets or other pollinator insects (except for those pesky black flies in the spring) until well into the end of August when the first few showed up. So, no fruit in the orchard and many of the seeds saved in the garden were sterile. Since we live in an isolated area with no "conventional" farms nearby and we grow organically, what caused the disappearance of the bees? We put it down to drift of a pesticide cloud from miles away. No other explanation.

We get calls and letters

Letters of appreciation and encouragement

One of our “originals”, **Karen Poce of Chesley, ON**, wrote: Another 2-year subscription, please! Even though I have been subscribing for all these years since Premiere Edition Sept. 2002, I still find new and fascinating information about ...yes.... Garlic! Thank you ever so much. Karen.

Dorothy Oogarah, Centreville, ON, wrote: Many thanks, Paul, for all your helpful info.

Heather Heron, Bloomfield, ON, sent a couple of hints, saying: I read each new Garlic News cover to cover as soon as it arrives, always packed with interesting details. Just wanted to tell you about two new things that I have tried, thanks to your newsletter.

Hint No. 1. For the last two harvests, I have been hanging my garlic from strings from a rafter in the garage and have found that they dry much better than when I used to bunch them.

Hint No. 2 was about using the garlic scape as an indicator of when to harvest. This worked very well last harvest when I left one scape per variety and harvested the row when the scape lost its curl. My garden holds only 200 plants but gives me lots of satisfaction! Thanks for all your help.

Peter Collis, a home gardener and one of the Garlic News “originals” wrote: I am enclosing my renewal plus a bit more. I would hate to miss one issue of your publication. I keep all issues in a loose-leaf binder. To me, they are a treasured source of information on growing, harvesting, storing, cooking plus sundry other useful information. Please keep publishing as long as you have the energy and the time. Your efforts are very much appreciated. I continue to grow garlic but am gradually reducing the quantity by a few cloves each year. My harvest was 182 bulbs of 8 different varieties for the 2013-14 growing season. My friends appreciate whatever I share with them. I feel I am quite lucky because I had very little nematode damage and I keep the leek moth under control with the occasional spraying of BtK. Regards, Peter.

Wayne Davey, New Liskeard, ON, said: Keep up the good work!

How beautiful are the feet of those who bring good news.” Romans 10.

‘Sorry to see you go’ to some of our members

Don & Kathy Currie, Milton, ON, where the Garlic is Great Festival began, and also one of the Garlic News “originals”, wrote: Enjoyed the Garlic News but arthritis has taken over.

Janice Bearer, Killaloe, ON sent her regrets about cancelling her membership, saying: “I have retired and am no longer growing garlic as part of my nursery business. I did enjoy The Garlic News and wish you all the best. We have no garlic moth in the hills where I live.”

Norman Nitschke, of Saugerties, NY, home to the Hudson Valley Garlic Festival, sent his regrets and wrote: “Keep up the good work.”

Editor: Thank you for your consideration in letting us know.

Garlic for immunity, even in POW camps

Victor Danyluk, Dunvegan, ON, gave this advice: Sorry to hear you had the flu. Upon having the symptoms, my father used to eat a slice of black bread, one-quarter inch of butter and sliced raw garlic on top. It was difficult to stand beside him but he got rid of the cold or flu!

We had a customer of German origin at the market that had been a POW during WW2 in Siberia. When dysentery started to spread, he remembered his mother telling him to eat raw garlic when he became ill. Since they were not fenced in, he traded a couple of cigarettes for a couple of cloves of garlic with a local farmer. He ate it with bread and never became ill. Have a great summer, Victor.

Garlic for immunity and little success with fall planting

Marshall & Elsie Juba, Lavoy, Alberta, wrote: Sorry to hear the vaccine did not work for you. We do not use vaccines. At our age, garlic is a better immune builder than some drug company made vaccine.

We have tried fall planting with little success. Spring planting is about twice as productive. Stay healthy.

Editor: A large number gardeners of Ukrainian background in this region successfully grow garlic by spring planting, a carry over from pioneer days. Their garlic can be found at the very successful Andrew Garlic Festival each fall in October. Why spring planting works so well in a cold region is hard to explain. Lavoy-Vegreville, an hour or so east of Edmonton is in a cold region, zones 2 and 3, and is not usually warmed in winter by the Chinook winds that occur in the southern part of the province.



The appearance of the Chinook arch in the western sky in winter signals the arrival of warm air over the Rockies, bringing balmy days in the winter. Photo from the weather network.

1st Peek at 2015 Harvest

Oma's Gourmet Garlic

Planted: April 1

Picture: April 27

From **Liz Tobola of Aldersyde, AB**



(More letters continued on page 18-20)



Tales of the Stinking Rose from the Wild Rose Country

To weed or how much to weed?

By: Liz Tobola

Well I am befuddled. Everywhere it says to weed, weed, weed. So, I weed, weed, weed myself silly. Except last year I only weeded & weeded and was beside myself that I let the weeds get so out of control in about 30% of my seed stock. It turned out that where I didn't weed as much those bulbs had the best percentage of seed cloves this year! What?? Hmmm, perhaps there are weeds that attract and absorb garlic diseases and such?!?

The weeds did hinder bulb size but for the seed stock it was not an issue, the cloves were still a very decent size. 75(+)% of the cloves from the poorly weeded patch were excellent seed stock compared to only 25% of cloves from the best weeded bulbs.

Which weed is complementing the garlic? Perhaps it's the pigweed? I did notice a lot of mycelium on their roots. Is it a good thing? Is it all just coincidence? Or maybe it's the combination of the type of soil here and the weeds?

The dilemma this year is how much time should I spend weeding...and which ones should be left to grow a little longer. Does anyone out there know? Pray tell, please. Spring planting creates more challenges than fall planting. The bulb has to sit and wait for many months before cracking. Sleeper diseases come out over winter and challenge the bulb and/or clove. Perhaps if planted in fall they would not have appeared and grow hardily.

My seed stock cloves are the primo cloves of a bulb. They are designated planting stock for the following year's crop. The rest are planted for sell stock or destroyed. I painstakingly peel every clove to observe.

There was very little fusarium last year. Still quite a bit of botrytis but, if cured quickly it does not seem to affect the bulb storage. The botrytis makes the inner wrappers brown and sketchy looking but the cloves are okay from what I have observed. Had very little waxy breakdown (less than 0.05%) and amazingly very little mould (approx. 0.002%).

A new problem observed were spots appearing in the flesh of the clove, similar to what you may see in a potato. They do not start from the base or from the exterior. They do grow longer in storage. I planted a dozen of these in a remote location to see what happens.

I really tried to get the planting all done in 6 weeks but turned out just shy of 8. Harvest will be in approximately 5 months from plant date. That works out quite well as I volunteered to grow out 3 biennials to seed for Seeds of Diversity this year. I can work those in to harvest without interfering with the garlic or my home veggies...and still have time for the day job! For the garlic, if any adverse conditions such as excess rain occur I will still have good seed garlic for next year.

Questions, comments:

OMAsGarlic@platinum.ca (403) 601-2642

Over its first two years of existence our association has been growing nicely, though it was mostly the same few people taking care of almost everything. But this spring, plenty of good things are happening at Ail Quebec! A brand new and gorgeous website is about to be launched in a couple of weeks. Visit www.ail.quebec.

All of a sudden last month at least a dozen members spontaneously offered to help us, and this led to a great new burst of energy with a much stronger sense of community. One member suggested that we organise garlic farm visits among each other. The idea was greeted with enthusiasm.



On Saturday May 30, over 25 producers had lunch together at a nearby restaurant before meeting in the field where Wolali Théo Doh and wife Pascaline Anwone with the help of their 3 children, Lucia, Joseph and Akofa grow two acres of manually planted garlic on a rented piece of land near Victoriaville.



Wolali Théo Doh briefs Ail Quebec members about their garlic enterprise, Garlic Trameq, near Saint-Albert, QC.

It's a long way from their birthplace in Togo. The expression of pride and resilience from this man who, hardly finding decent work after his arrival in 2003, decided to create his own job growing and promoting *l'ail du Québec*!

On June 13, we visit **Le Petit Mas**, Christiane Massé's pioneer garlic farm in Quebec, now owned and operated by daughter-in-law Marie-Pierre Dubeau with her husband Sébastien Grandmont.

Wish you all a great garlic season! Jean.

Editor: Its great to see this Association growing. Their dedicated volunteers have done it right and they will grow. Well done!

Our Featured Garlic Grower from Quebec Ail Rose du Terroir (Garlic Rose Farm) St-Armand

By: France Delsaer

Many years ago, Denis and I were living in the city dreaming of a simpler way of life. In the spring of 2003, we found a house on a few acres of land in St-Armand, Quebec, my birthplace, and things came easy and we soon moved into our new home.

Two years later, while picking blueberries, a lady gave us a few garlic bulbs from her garden and said: "you can eat them or plant them in the fall, it's as you wish". We already were garlic lovers and knew the existence of different varieties; it intrigued us so we planted them. We had no idea where this would lead us! We soon realized that growing and eating garlic was enhancing our well being. We then began sharing the adventure with our families and friends whom came to help us with the tasks of planting and harvesting.

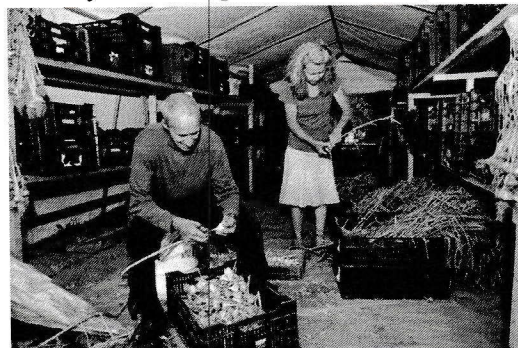


France and her garlic welcome the morning sun.

This first experience led us to search for more varieties to grow in our garden. We once happened to have a lucky shot when introduced to someone who was growing rare garlic as a hobby. He gave us a few bulbs such as German Red, Chesnok Red, Creole Red, Sicilian Gold, Silver Rose, Rose de Lautrec and more, saying: "these special varieties are rare and of great taste; they need special care, but boy they are worth it!" He was proud and we got hooked! These garlic were very colourful and tasted great. I was so excited I felt as if I was floating all the way back home! With such an enthusiasm I began thinking that maybe someday we could also make a hobby and perhaps a small living out of it. We could name it with the word "pink", and so on...I had my brain full of ideas! We thought that, just like wine, people could fall in love with all the subtle tastes of these varieties of garlic. Perhaps they may wish to grow some too! So, we started further research to acquire more knowledge on how to grow and handle garlic. We soon learned that the colourful Creoles (Creole Red, Rose de Lautrec, Aglio Rosso) are hardneck types of garlic with a rich and delicate sweet flavour. They grow better in moderate climates, and we believed our microclimate location in St-Armand could be favourable, obviously with "special care". So, in the fall we laid a thick shelter of oats straw, on top of a foil isolation sheet, over the Creoles; we then removed the sheet and some of the straw by springtime. Our hard work was fruitful!

For the last two years we have removed the foil isolation sheet but we added more straw, 8-10 inches. Although last winter was one of the coldest ever, by the end of May 2015, the Creoles seem to have well survived once again. Creoles are one of the earliest to emerge and to harvest. So, by the end of June we will be settled. This is part of our challenge. We love it!

On the other hand, growing Silverskins (Silver White, Silver Rose, Nootka Rose) is somehow easier, and they are one of the last to be harvested. These deliciously pungent softneck types of garlic are also easy to braid. One bulb contains multiple cloves (which makes them worthy to seed) and they can be kept well over one year!



The work at harvest time. France and Denis clean & prepare garlic.

By the summer of 2014, after trials and errors, we managed to grow in small quantities, over 20 different varieties of garlic. We are not "certified organic", of course, as the certification cost are excessive, but we grow following the best organic practices. Growing garlic demands a lot of research and a lot of manual work but for us its something new and we are discovering a new way of living.

The simple fact of knowing that garlic is one of the best and healthiest foods, and that we're growing it on our own land, is a motivation in itself! We have no website yet but for now we give it a start on Facebook "Ail Rose du Terroir". This is a part of our story and we encourage people searching for a better way of living, to try this marvellous garlic adventure.

Thanks to Paul Pospisil for giving us the opportunity to present this article in "The Garlic News".

*Contact: France Delsaer & Denis St-Laurent
Ail Rose du Terroir (Garlic Rose Farm)
St-Armand, Quebec, J0J 1T0
Email: ailrosegarlic@gmail.com*

Editor: St-Armand is in hardiness zone 5a. Located in the Eastern Townships south of Montreal and nearly at the USA border, it has been agricultural since first settled in the 1700s. As well as the Delsaer's garlic, the town boasts a vineyard.

In Pursuit of the "real" Rose du Lautrec

We grow two versions of Rose de Lautrec in the trials plots and the Delsaer's grow another so we'll compare them after harvest 2015. There are apparently five versions.

Growing Mennonite at **Railway Creek Farms**

By: Elly Blanchard

How did we ever get into growing garlic? We try growing new things. Garlic was one of them. Our interest developed quickly after our neighbours gave us bulbs. Later, we found some awesome varieties at farmers markets and also discovered that there were festivals actually dedicated to garlic. My Mum Jean was excited to learn that garlic can grow bigger than what she was accustomed to growing. There was a rumour going around that Ontario can grow 'good' garlic and she decided to achieve that same standard of quality if we were going into the business of growing garlic. Over the years we collected a nice diversity of garlic varieties and strains. We decide what to keep by evaluating each garlic by its flavour, growing habit, disease resistance and storage longevity. We chose the best ones to sell commercially and we have more than 20 kinds including those still in trials. We grow two varieties, Porcelain and Rocambole. Our favourite is Mennonite. Here is its story:

In 1996, a generous gardener at the Madoc Fair gave Mum a couple of Porcelain garlic bulbs. He thought we might be interested in this particular garlic as it was large, tasty, very attractive and had very high sugar content. Did this Porcelain garlic have a name? No. He knew only that it came from Mennonite brothers by the name of Bass, farmers in Wellesley, Waterloo County, Ontario. Many Mennonites who settled in that region were of German and Russian descent or Mennonites of Swiss descent that migrated from Pennsylvania. They could have brought garlic with them from the old country. Most important is how nicely this garlic grows on our farm and how much customers like it.

We simply called this no-name garlic "Mennonite" to remember where it came from, never thinking it was going to become its official name and gain so much popularity. In the first few years, we gradually increased by saving a quarter of each harvest to replant. Through an accidental discovery in our early years, we found that by tossing the clipped immature scape into the pathways doesn't end the scape's life. No, it continues to mature even after it is severed from the plant and will eventually replant itself with hundreds of tiny bulbils. What a mess, but what a discovery of mass reproductive potential! We replanted the bulbils and discovered that it takes approximately 4 years to grow garlic to a decent size by replanting it every year; 15 years later and we are still using the bulbil method in every garlic strain we grow to increase planting stock.

On our farm, under perfect conditions, and during a perfect summer, Mennonite bulbs are 2.5 inches across on average, juicy, hot and garlicky. Each usually has 4 or 5 cloves, sometimes 2 or 6. It doesn't seem to know what it wants to do, but regardless, all the cloves are large. It read over 40% on a brix meter, which means it is utilizing a lot of sugar growing in our sandy loam soil. I am still learning about the Brix meter and how to interpret it.

One advantage of growing Mennonite is that it seems to be more resistant to fusarium fungal disease than others.

All it needs is a good dose of compost, sunlight and water. Some mulch for the winter is helpful and of course, weeding. Leek moth and weather have been a problem for us. Jean and I have been market gardeners for over 20 years; garlic is our favourite vegetable for a sales pitch. We have sold at the Carp Garlic Festival since 2008, Verona for almost as long and Perth for a few years before Carp. I attend as many local food shows as I can in Hastings County. I sell to our local Foodland grocery store and of course sell from the farm. Recently I have added garlic sales by on-line catalogue. Online marketing is a challenge. The sorting, packaging, and paper work take place in the kitchen several times a week until freeze up. The satisfaction of processing these orders and shipping out boxes of carefully packed bulbs to fellow garlic growers is well worth the inconvenience. Through emails and lengthy phone calls, we are able to share our love of growing this vegetable. We explain how to grow it and how to harvest it, the pest problems and pricing, packaging and labelling.

We grow slightly under 20,000 bulbs per year in less than half an acre. The garlic is planted in raised beds, 3 rows 8 inches apart and 5 inches between cloves. Having both cattle and horse manure is a huge benefit in healthy growth and large size. Five days of work laying drip irrigation is a must on our sandy loam soil to ensure that adequate moisture is available. Due to limited high, dry and sunny south facing fields on our rolling landscape, we have a three-year crop rotation. The land is never bare; we use a combination of clover, buckwheat, fall rye and sometimes mustard to always keep the soil alive and healthy. The harvesting of garlic is intense and demanding. The garlic is dried in two neighbourhood barns, so it has to be bundled, labelled and trucked to these locations daily during the harvest; that takes less than 3 weeks with four people doing it by hand. After the curing time of 2 to 4 weeks, depending on weather conditions, the next tasks are clipping stems, brushing off of loose dirt, grading and inspecting the garlic before packaging and braiding. This all takes a tremendous amount of time and patience. Garlic Festivals in Ontario are very early and it's a challenge to be ready for them with a good quantity and quality of clean garlic.

As long as Railway Creek Farm continues to grow garlic, there will always be Mennonite garlic to eat or plant. You can also try German White, Armenian, Romanian, and Kazakhstan from our selection of Porcelains. We carry a large choice in the Rocamboles including my favourites, Korean, Czech and Russian. We carry Polish, Hungarian, Italian, French, Carpathian, and many more.

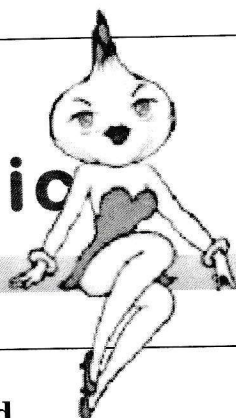
At Railway Creek Farm, we answer many calls about how to grow and market garlic. My first advice to newbies is to have a market for the crop before you plant, grow small amounts and build up slowly over several years. My last word of advice is to know your pricing, consider the work involved and don't sell cheap. You must pay yourself, your staff and all the expenses that are incurred.

Editor: See Railway Creek ad, page 10, to order garlic.

Garlic Connections

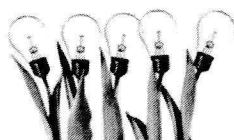
Start your day the

growing way



Value Added Opportunities Part 1

The first step in exploring value added opportunities is generating ideas.



How can you add value? For example: products, services, new enterprises to your garlic business.

Ideas can come from reading, studying the market place, paying attention to trends and careful homework. Visit other growers, look at commercial garlic products, read their success stories and build them into your own. No two success stories will be the same.

Whether you turn your prize pesto and hummus into a line of custom products, teach garlic cuisine classes or start a garlic growing group to supply your local appetites' and beyond; all these ideas add value which can translate into profit.

Your first read should be right where you are now. The Garlic News is the most complete and ongoing source of what works and what doesn't, what is needed, what is upcoming and who you connect to. Recipes, ideas, and where to buy that next variety on your wish list – quality, healthy garlic – no worries.

The next step is to assess if you are ready to start a value added business. Determining your readiness is based on three qualities – your self- image, your commitment level and your skills and experience.

Do you have what it takes to start a new business venture?

Inventory the three qualities, take a look at any gaps, obtain the needed upgrades and set your goals. Then write your goals and make yourself accountable and committed.

Most of all.....don't forget to enjoy and grow with your garlic, your partner and your teacher!



As I write this, our members are very busy as I'm sure all garlic growers are. Keeping the weeds down and making sure the garlic is getting enough moisture. Although I'm sure for many of you that has not been a problem. Garlic is such a determined plant it seems to cope with all this crazy up and down weather.

The Garlic Pest Research Project continues this year with some members participating. This project goes to 2016. Will bring you updates in the next issue of Garlic News.

Updating our website has been in the plans for some time now and I'm pleased to report it is almost finished. We also have initiated a Facebook page so be sure to check us out. Just go to Haliburton County Garlic Growers and let us know what you think.

Planning is well underway for our 8th Annual Garlic Fest. This is keeping the Fest committee very busy especially as we plan on adding some new components. With that I leave you, wish you a successful growing season and we'll talk again in the fall.

Sheila Robb

8th Annual Garlic Fest

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Contact Sheila Robb 705-489-4201
cabb@sheila@gmail.com www.haliburtongarlic.ca

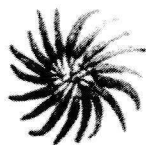


To contact the Haliburton County Garlic Growers Association: Visit website: www.haliburtongarlic.ca or phone Sheila Robb 705-489-4201, Email robbsheila@gmail.com

THE GARLIC DIRECTORY

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

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Thanks to some of our great members:

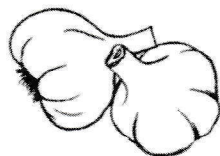
The Garlic News doesn't have its own website but you can find out about it and get membership forms on these member's websites:

www.garlicfarm.ca

www.saltspringseeds.com

www.rasacreekfarm.com/resources/the-garlic-news

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Planning on organizing a garlic festival in your area?
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Directory Listings, Garlic or Garlic Products for sale, Want Ads, Boxed Ads, Grower Information

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65 cultivars for fall planting. See list page 15

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Business Card: \$50.00 for 1 year of 4 Issues

Box Ad: \$50.00 per column inch or 5 lines, per year.

Directory listing, For Sale or Wanted: 5 lines \$30.00 per year, extra lines, \$10.00. ¼ **Page ad:** \$30.00 per issue, \$100.00 per year

Full Page Ad or flyer insert:

\$100.00 per Issue,

\$175.00 for 2 Issues

\$300.00 for 1 year of 4 Issues.

Contact the editor for group and other rates. garlicnews@kingston.net

Your ad includes referral service to customers looking for garlic at no additional cost to you.

Back Issues of the Garlic News available, both loose copies and attractive bound, plastic covered, one-year sets. Make a great gift.

Contact the editor.

Organically Grown Elephant, Music & Ivan garlic. Will ship fresh and seed garlic. Simon de Boer, Langside Farms, Teeswater, ON. Ph. 519-357-1919. Email: sbdeboer@hurontel.on.ca.

Garlic from Blue Marsh Farm, Nova Scotia. Check our website for details: www.bluemarshfarm.ca Ph. 902-623-0832 Email: barbara@bluemarshfarm.ca

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THE GARLIC PRESS

Newsletter of the Garlic Seed Foundation

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Go to website: www.garlicseedfoundation or Email Bob Dunkel at gardunk@yahoo.com

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Do you really believe that you can harvest a good crop from poor seed?

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Garlic Recipes with Scapes

Mushrooms and Garlic Scapes

Once garlic becomes part of your daily diet, a search for other health-giving foods soon brings you to mushrooms. These are not only delicious but are shown to boost your immune system, help protect against heart disease, control inflammation, protect against breast cancer and numerous other conditions. Lately, crimini mushrooms, looking like a brown version of the common white button mushroom grown on farms, have come up for special attention as having more health-giving benefits.

The best news is that mushrooms and garlic combine well to make superb, low calorie meals just chock full of beneficial nutrients.

Crimini Mushroom & Tomato Frittata with Scapes

Frittatas are an Italian version of an omelet. Starting with eggs, you can add vegetables, meats, pasta, herbs and spices to make a dish suitable for breakfast, lunch or dinner any time of day. Here's one low-cal version for two people.

Ingredients:

- 3 large eggs
- 1 small, finely minced onion
- 6- 8 fresh garlic scapes, cut into short lengths
- 2 tbsp. chicken broth
- 1 cup thinly sliced crimini mushrooms sliced
- 1/2 medium tomato diced
- 3 tbsp. fresh basil, finely chopped (optional)
- Salt and pepper to taste

Method:

Prepare garlic scapes and onions.
Heat 1 tbsp. of the chicken broth in a 10-inch stainless steel skillet. Sauté onion and garlic scapes over medium low heat for 3 minutes, stirring frequently. Add mushrooms and continue to sauté for another 2 minutes.
Add remaining broth, tomato, salt, and pepper and cook for another minute. Stir well, and gently scrape pan with a wooden spoon to remove any slight burning.
Beat eggs well, and season with salt and pepper. Mix in chopped basil. Pour eggs over vegetables and stir evenly. Cover and cook on low heat for about 5 minutes, or until firm. Divide and serve with toast or fresh bread.

Baked Salmon with Garlic Scape Sauce

Salmon is our favourite fish and the Garlic Guru has several fine recipes for baked salmon using garlic. This one is a variation using scapes to add a spring vegetable flavour. We like to buy the section of the fish nearest the tail where there are fewer bones.

Ingredients:

- 1 piece fresh salmon
- 1 tbsp. olive oil or butter
- 2-3 cloves garlic, pressed
- 12-15 garlic scapes cut to short lengths
- Freshly squeezed lemon juice
- 2-4 sprigs of fresh parsley

Method:

Preheat oven to 350 F. Mix pressed garlic with olive oil and use to coat fish. Place fish in baking dish, add garlic scapes, cover and bake in preheated oven until fish is done (check after a few minutes with a fork in the centre. Salmon should have changed colour and fall apart easily). Remove, drizzle with lemon juice, add a sprig of parsley and serve with garlic scapes as a side vegetable. For extra hungry people, serve with baked, mashed or roast potatoes. Baby potatoes are in season. Use them for a gourmet meal. If you like Tartar sauce, don't use the store-bought stuff. Make your own with the recipe below.

Garlic Scape Tartar Sauce

Ingredients:

- 1-cup mayonnaise
- 1 tbsp. grated onion
- 2 tbsp. grated fresh garlic scapes
- 1 tbsp. freshly squeezed lemon juice
- 1 tsp. chopped fresh dill
- Salt and pepper to taste

Method:

Mix all ingredients together well, seasoning to taste. Let sit to combine flavours. Place in small jar and keep refrigerated.

BBQ Baby Potatoes with Garlic Scapes

Barbecued potatoes have a delicious twist thanks to garlic scapes that add a wonderful garlic flavour to the potatoes without being overpowering. Potatoes and the scapes combine to make a satisfying side dish to your summer barbecue.

Ingredients:

- A dozen baby potatoes, washed and cut in half
- About 20 garlic scapes cut to length
- ¼ cup extra virgin olive oil
- Salt and pepper to taste

Method:

Preheat BBQ to medium high. Combine scapes and potatoes in a mixing bowl, covering all with a coating of olive oil. Sprinkle with salt and pepper if desired. Make a baking dish out of a double layer of aluminum foil, spread the potatoes on the bottom and close the foil at the top to seal the potatoes and place on BBQ.

Cook about 15-20 minutes, checking to make sure potatoes don't burn.

Serve alone as a vegetarian meal or as a side dish to fish or poultry.

Garlic Scapes, the Seasonal Delicacy

Check back issues of the Garlic News for other delicious recipes using garlic scapes.

Garlic Health Notes

Old home remedies for toothache

Mary Lou developed an agonizing toothache several days before her scheduled dental appointment in the city. She didn't want to make an extra trip so her resident caregiver had to search his memory of home remedies to tide her over. Three solutions jumped immediately to mind: garlic, salt swish and clove spices. All the folk remedies for toothache are based on using antibiotics. Thus, garlic, onions, salt, pepper and cloves, all having antibiotic properties, are the ones most often used in home remedies to relieve pain. Since we were going out for a social evening that night, she rejected the garlic and her resident 'Mr. home doctor guru' had to go to the 2nd best solution, cloves. Here are the toothache remedies in order of my choice:

Garlic. Garlic can provide immense relief from toothache. It has antibiotic and medicinal properties that are very effective in reducing the pain. Mix a crushed garlic clove with some table salt and apply it directly on the affected tooth and surrounding gums to alleviate the pain. If you prefer, you can chew one or two cloves of garlic to get relief. Repeat until pain subsides.

Cloves. Cloves have anti-inflammatory, antibacterial, antioxidant and anesthetic properties that ease tooth pain and fight infection. Preferably, grind two whole cloves into a powder and mix with table salt in a little olive oil. Apply to the tooth and surrounding gums. If you don't have whole cloves, clove powder will work but is not as strong. For a deep hurt, swish some of the mixture with a bit of water to get between the teeth. Clove oil is available in health food stores and is a pricier but more convenient option.

Warm Salt Water Rinse. This is a quick and simple remedy that may work as a first response. Mix half a spoon of common table salt in a glass of hot water and use it to rinse your mouth thoroughly. It will help reduce swelling and inflammation, and kill the bacteria that cause infection.

Salt and Pepper. Salt mixed with pepper can help when a tooth becomes extremely sensitive as both the ingredients have antibacterial, anti-inflammatory and analgesic properties. Mix equal amounts of pepper and table salt with a few drops of water to form a paste. Apply directly on the affected tooth, allowing it to work for a few minutes. Pepper often makes you sneeze so I prefer using salt alone.

Onion. Onions, cousins of garlic, have antibiotic, antiseptic and antimicrobial properties that can control a toothache as well. Chew raw onion or place a piece of raw onion directly on the bad tooth or gum.

Ice Cubes. Ice eases tooth pain by numbing the nerve endings. Wrap a small ice cube in a thin cotton cloth. Hold it on your cheek near the aching tooth for a few minutes. If you have exposed nerves, the ice can cause more pain.

Make sure to go to your dentist as soon as possible.

Treating the pain doesn't replace dentistry when a filling is needed! Editor.

Health Benefits of Garlic Scapes

Condensed from article in healthbenefits.com

Garlic scapes are an eatable part of the garlic plant so they provide the same health advantages as the cloves that we normally consume. Fresh scapes are available several weeks before the crop of bulbs is harvested so you can keep up good eating habits longer. Some good reasons for eating scapes are listed below:

Improving oxygen levels within the blood

Problems with illnesses such as liver disease hinder the quantity of oxygen obtainable in the blood. Components of garlic, along with its scapes, are believed to reoxygenate the blood and keep healthy tissues and organs.

Protection against osteoarthritis

Garlic scapes include numerous sulfur compounds also located in the bulbs of garlic plants. These substances may prevent production of the enzymes that break down the bone tissue. As we grow older, this becomes more and more essential for preventing fractures as well as osteoarthritis.

High in antioxidants

The sulphur ingredients in garlic scapes increase glutathione, the body's most effective anti-oxidant. This could safeguard the cells of the body from outside causes of illness from bacteria or viruses, in addition to internal reasons for damage that includes stress.

May have anti-cancer properties

Diallyl sulphide is probably the most abundant sulphur compound located in the scapes of garlic. This particular sulphur compound within garlic has been confirmed in lab research to result in programmed cell death, or apoptosis, in non-small cell lung cancer cells.

Protect the liver and kidney against oxidative stress

The unstable oil present in garlic as well as their scapes not only provides them their unique flavor, but also may safeguard the liver and kidneys from oxidative stress, stress that takes place throughout normal metabolic functions. Regardless of what the source of the oxidative stress is, our liver and kidneys end up bearing the brunt of the damage. Therefore, provide your organs a rest with a few garlic scapes!

Kitchen Tip

Foods begin to mold within 24 hours of preparation, causing spoilage.

Vitamin C is an antioxidant and antimicrobial, prolonging the freshness of prepared foods. Molds thrive in alkaline environments. A simple method is to use a natural preservative like that found in lemons. Using vitamin C from citrus fruits or juices such as lemon juice naturally provides acidic preservatives and prolongs the shelf life of food for packaging and freezing purposes. Keep a regular supply of lemons on hand.

BOOK REVIEW

Ontario Garlic. The Story from Farm to Festival

By: Peter McClusky, ISBN 978-1-62619-920-0
Published by: History Press, publicity by Dundurn Press
Planned release date: June 29, 2015.
Cost (paperback): Can \$21.99, less from on-line suppliers

Interim Review By: Paul Pospisil, Editor of the Garlic News

Peter McClusky has carried out an extensive historical research into trying to piece together the story of how garlic first arrived in Ontario and its use by early pioneers throughout the centuries and to connect that history to the popularity enjoyed by this vegetable today; his list of references is overwhelming, seven pages of titles in all. He searched the archives, libraries and institutions in Toronto and other rare books for mention of garlic in history. From these records, he has been able to glean that the Vikings brought garlic to what is now Newfoundland 1000 years ago; Samuel de Champlain's use of garlic in 1606 in Port Royal, Nova Scotia; the growing of garlic by French colonists along the St. Lawrence in the early 19th century; and a French recipe book found at historic Fort York (Toronto) suggesting that the British grew and used garlic.

He dedicates a chapter to the British disdain for garlic and the resultant prejudice practiced in the New World against immigrants from garlic consuming nations in Europe and Asia, a prejudice that still lingers on in some quarters today. McClusky provides a rare insight into the post World War 2 period that saw changing attitudes among the ruling English classes in Toronto. Their growing interest in ethnic foods was the driving force that led to the emergence of a commercial garlic industry in Ontario beginning in the 1980s. The story is filled with narratives from Toronto restaurants and families, making it enjoyable reading.

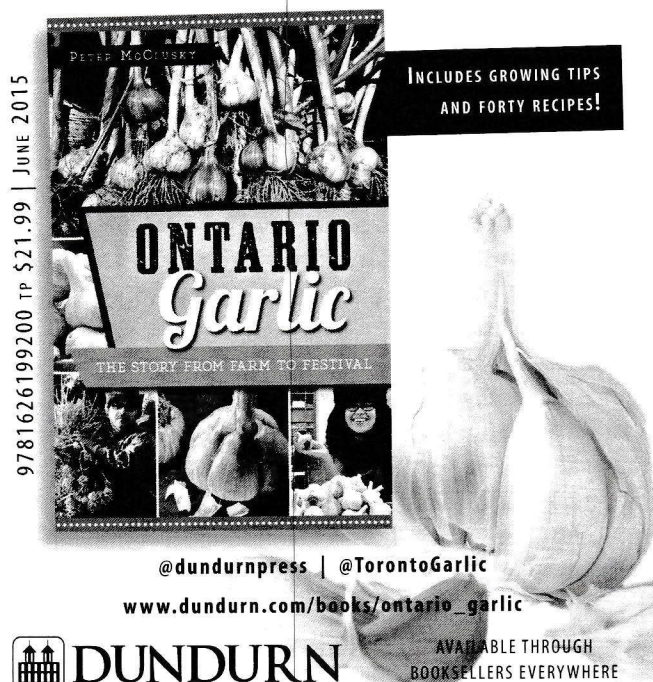
A chapter entitled "Team Garlic" gives recognition to some of the modern pioneers of garlic that played a role in developing Ontario's garlic industry. Special recognition is given to the valuable role played by the late Ted Maczka in his untiring work in spreading the gospel of garlic; to Al Music for giving his name to the popular Music strain; to Paul Pospisil for the organic growing trials at Beaver Pond Estates, the Garlic Awards competition and the Garlic News; he touches on the creation of the Garlic Growers Association of Ontario (GGAO) resulting from funding under the Tobacco Transition Program (TTP), and GGAO's failed efforts to combat the dumping of cheap Chinese garlic on the Ontario market in the 1990's; to Seeds of Diversity's Great Canadian Garlic Collection; and, to the role of the garlic festivals in promoting garlic. They provide an encapsulated glimpse of the people and events that helped to develop the Ontario garlic industry.

Chapters covering the chemistry of garlic from Eric Block's book, the lore and science of garlic's medicinal properties and a condensed and well-illustrated growing instruction add to the extensive coverage of the book.

Cooking with garlic followed by a chapter of forty gourmet recipes, inspired by the chefs' cooking demonstrations at the Toronto Garlic Festival are a treasure and serve to bring Ontario garlic from farm to festival to feast. This collection includes historic recipes from yesteryear and is a "must" for garlicistes who enjoy cooking with garlic. The book concludes with appendices of useful information, a list of garlic festivals across Canada and an extensive bibliography.

Peter McClusky has done a fine job in recording a very difficult and multi-faceted research into a single book. It reflects the same initiative that he demonstrated in the daunting task of starting a garlic festival in Canada's largest city. The book will make a fine addition to every garlic lover's library.

TORONTO GARLIC FESTIVAL FOUNDER PETER MCCLUSKY SERVES UP GARLIC'S RICH HISTORY IN ONTARIO GARLIC: THE STORY FROM FARM TO FESTIVAL



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About the Author

Peter McClusky is the founder and director of the Toronto Garlic Festival. He holds a Bachelor's degree in Philosophy from the University of Toronto. Peter worked in business, marketing and consulting in Canada and New York City until 2010, when he returned to Toronto and changed careers, taking up growing garlic. He has a passion for promoting local agriculture. He co-manages the Regent Park Farmers' Market in Toronto and serves on the board of the Aberfoyle Farmers' Market Association. More about Peter's involvement in garlic can be found on his BlogSpot <http://peteronthefarm.blogspot.ca>.

Garlic & Garlic Products from Eureka Garlic, Kensington, PEI

Seed Garlic for Fall Planting Cultivar List

Variety	Type	Variety	Type
Eureka Clayton	T	Khabar	PSM
Keeper	T	Vekak Czech	PSG
Morado Gigante	T	Persian Star	PS
Shantung Purple	T	Kettle River Giant	Art
Eureka Xian	T	Portugeorge	Art
Continental	P	Sicilian Gold	Art
Eureka Clifford	P	Transylvania	Art
Eureka Duncan	P	Alison's	R
Eureka Jenny	P	Brown Saxon	R
Eureka Rowan	P	Eureka Allen	R
Eureka Veronica	P	Eureka Helen	R
Floha	P	French Rocambole	R
Georgian Crystal	P	German Brown	R
German Porcelain	P	GSF65	R
German Stiffneck	P	Italian Purple	R
German White	P	Kiev	R
Great Northern	P	Kilarney Red	R
Magical	P	Korean Purple	R
Malpassee	P	Marino	R
Mennonite	P	Mountain Top	R
Moravia	P	Salt Spring Select	R
Music	P	Slovakian Mountain	R
Northern Quebec	P	Spanish Roja	R
Polish Hardneck	P	Ukrainian	R
Polish Jenn	P	Ukrainian Hot	R
Susan Delafield's	P	Eureka Danaerys	SS
Eureka Dan's Russian	P	Nootka Rose	SS
Darwin	PSM	Silverskin	SS
Eureka Amie	PSM	Elephant	E
Eureka Judy	PSM	Jumbo Elephant	E
Eureka Kim	PSM	Cuban Purple Creole	C
Eureka Myrtis	PSM		

Key to Type

T...Turban
P...Porcelain
PSM...Purple Stripe Marbled
PSG...Purple Stripe Glazed
PS....Purple Stripe
Art..Artichoke
R...Rocambole
SS...Silverskin
E... Elephant
C...Creole

Fall Seed Garlic Prices

1-5 bulbs: \$4/bulb
6-49 bulbs: \$3.50/bulb
50+ bulbs: \$3.00/bulb

Attention, Market Gardeners!!

Garlic Products at Wholesale

"Let my business help your business"

I make a nice selection of value-added garlic products that I offer in bulk quantities at wholesale prices. These sell well at events & farmers' markets and it can save you a lot of time. You just package them into retail packs.

The following products are available at a new, lower price:

Dehydrated Garlic Products

*Garlic Powder, or,
Garlic Pearls* 5 lbs. for \$250.00

*Garlic Scape Powder, or
Garlic Scape Soup Beads* 5 lbs. for \$200.00

Eureka Black Garlic

Prices: 50g bag, \$5.00

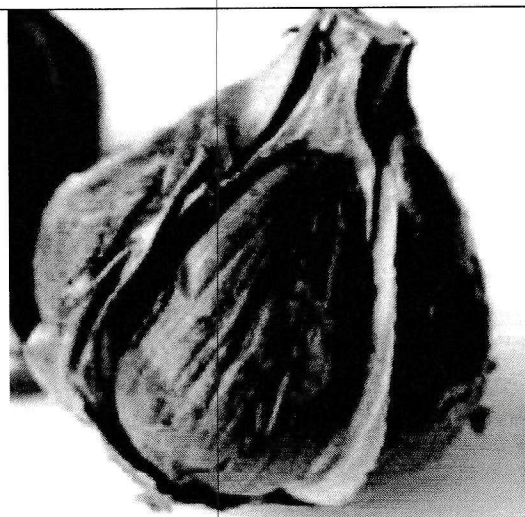
: 1/2 lb. bag, \$17.00

: 1 lb. bag, \$30.00

: 4 lb. bag, \$100.00

: 50 lb. tote, \$1250.00

(Shipping included in tote price)



Order products now for quick delivery. Garlic will ship after the harvest. Al

To contact Al Picketts, phone 1-902-836-5180 or Email al@eurekagarlic.ca

2015 Garlic Festivals Across Canada

British Columbia

NEW! Salt Spring Music & Garlic Festival

August 8-9, 2015, Salt Spring Island
Neale Smith, Ph. 250-221-1195
Email: nealesmith2905@gmail.com

Grindrod Garlic Festival

Sunday August 16, 2015, 9:00 am- 4:00 pm
Grindrod Park, Grindrod, BC
Gabriele Wesle, Ph. 250-838-6581
Email: gabriele@greencroftgardens.com
Website: www.greencroftgardens.com

South Cariboo Garlic Festival

August 29-30, 2015, Lac la Hache, BC.
Email: info@garlicfestival.ca
Website: www.garlicfestival.ca

The 23rd Annual Hills Garlic Festival

Sunday September 13, 2015. 10:00 a.m.- 5.00 p.m.
Centennial Park, New Denver, B.C.
Ph. Paula Shandro, 250-358-2774
Email: coordinator@hillsgarlicfest.ca
Website: www.hillsgarlicfest.ca



Alberta

Andrew Garlic Festival

Saturday October 10, 2015
Andrew Community Centre, Andrew, Alberta
Ph. Carri Hrehorets, 780-896-3902
Website: http://www.andrewagsociety.com



Manitoba

Pembina Valley Honey Garlic & Maple Syrup Festival

Friday & Saturday, September 4-5, 2015
Manitou fairgrounds, Manitou, Manitoba
Ph. Municipal Office 204-242-2838
Website: http://www.rmofpembina.com



Ontario

Carp Farmers Market Garlic Festival

August 8-9, 2015
Carp Farmers Market, Carp, Ontario.
Email: info@carpfarmersmarket.com
Website: www.carpfarmersmarket.com

8th Annual HCGGA Garlic Fest

(See ad on page 17)
Saturday, August 22, 2014, 9:00 - 3:00 p.m.
Junction of highways 118 & 35
Sponsor: Haliburton County Garlic Growers Association
Contact: Sheila Robb, 705-489-4201
Email: robbsheila@gmail.com
Website: www.haliburtongarlic.ca

24th Annual Canadian Garlic Festival

Sunday August 23, 2015. A celebration of Ukrainian food at
Ukrainian Seniors Centre, Sudbury.
Mary Stefura or Mike Sharko, 705- 673-7404.
Email: garfest@cyberbeach.net
Website: www.canadiangarlicfestival.com

Verona Lions Garlic Festival (see ad on page 17)

Saturday, September 5, 2015, Verona, Ontario.
"Hosting the 2015 Eastern Ontario Garlic Awards".
Contact Wayne Conway, 613-374-3807
Email: wayne.conway@sympatico.ca
Website: www.veronalions.ca/

Perth Lions Garlic Festival

August 8-9, 2015
Perth Fairgrounds, Perth, Ontario
Website: www.perthgarlicfestival.com/

Garlic is Great Festival (see ad on page 17)

Saturday August 15, 2015, 8:00 am to 1:00 pm
Newmarket Farmers' Market, Newmarket, Ontario.
Ph. 905-895-5193 Website: www.newmarket.ca

Stratford Kiwanis Garlic Festival

September 12-13, 2015
Sponsor: Kiwanis Club of Stratford & GGAO
Email: info@www.stratfordgarlicfestival.com.
Website: www.stratfordgarlicfestival.com.

Toronto Garlic Festival (see ad on page 17)

Sunday September 20, 2015
New Location! Artscape Wychwood Barns, Toronto
Contact: Peter McClusky, Ph. 416-888-7829, email:
Peterm@TorontoGarlicFestival.ca
Website: TorontoGarlicFestival.ca

Niagara Garlic and Herb Festival

Saturday, September 12, 2015
Niagara Essential Oils & Blends Stone Rd Farm
Niagara on the Lake, Ontario
Contact: events@neolavender.com
Website: http://www.neobevents.neoblavender.com

NEW! 1st Annual Eastern Ontario Garlic Festival

Sunday, August 30, 2015
Lamoureux Park, Cornwall, ON
Contact: Brenda Norman, Kozroots Garlic & Herbs Farm
& Community Empowerment Projects, 514-867-6222
kozroots@gmail.com



Quebec

Ste-Anne-de-Bellevue Garlic Festival (see ad on page 17)

Saturday August 22, 2015
Ste-Anne Farmers market, Ste-Anne-de-Bellevue, QC.
Website: www.marchesaintanne.ca
Email: marchesteanne@gmail.com



Discover the world of garlic!

FRESH ONTARIO GARLIC • FREE RAW
GARLIC SHOTS • DELICIOUS GARLIC DISHES
GARLIC POPCORN • GARLIC ICE CREAM
GARLIC BREATH CONTEST • ONTARIO BEER &
WINE • GARLIC EXPERTS • FREE COOKING
DEMOS • FREE FILM SCREENINGS
SPECIAL MUSICAL GUEST!

FOOD AND GARLIC AND BEER & WINE
ARE FOR SALE.

⇒ **NEW LOCATION!** ⇐

Artscape Wychwood Barns

601 Christie Street (at St Clair) Toronto M6G 4C7
Indoor & Outdoor • Rain or Shine • Wheelchair accessible

Sunday, Sept 20, 9 AM to 5 PM

\$5 • kids under 12 free

www.TorontoGarlicFestival.ca

9th edition
August 22, 2015
Ste-Anne-de-Bellefleur
Quebec, Canada.

Quebec's Premiere
Garlic Fest
Local, organic garlic
Huge farmers market
Garlic Workshops,
Contests, Music, BBQ
August 22, 2015
9am - 4pm
Free Admission!

www.facebook.com/festivaldelailSteAnne



Saturday, August 15, 2015

8 a.m. to 1 p.m.

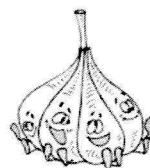
Newmarket Farmers' Market,
Newmarket Riverwalk Commons,
200 Doug Duncan Drive.

Cooking Demo's
Garlic Vendors
Seminars &
Entertainment!



www.newmarket.ca/events

9th Annual
Verona Lions Garlic Festival



September 5th, 2015

9:00 AM to 2:00 PM

4504 Verona Sand Road, Verona, ON
Parking Free, Admission by Donation

Fresh Local Garlic
Vendors with a Wide Variety of Products
9 Hole Mini Golf
Verona Express Train Rides
Fantastic food
Great for the Whole Family

Information: 613-372-2092
www.veronalions.ca

No Pets Permitted on the Site

BUY LOCAL, BUY ORGANIC, BUY CANADIAN IT MAKES HEALTHY BUSINESS SENSE

More calls & letters

(Continued from page 5)

Work in that patch

Don Wah of Windermere, BC reported: Our (garlic) year is looking great. 20-plus varieties and over 23,000 up. There's work in that patch!!

57 years of garlic

Elsie Maas of Bruce Mines wrote:

"We have had garlic in our home during the 57 years of our marriage."

Editor: Just goes to show that if the young people nowadays added garlic to their lives, their marriages might last, too!

Anita Coombe of Forest Grove, BC, said: "Thanks for the News. I am learning lots of fantastic garlic info."

Alex & Bonnie Oliver of Camrose, AB, wrote, "All's well at the Oliver's place".

Winter mulch and a 'scientific fact'

Jim O'Shaughnessy of Stittsville, ON, reported: "You recommend using hay as mulch to cover new plantings in the fall. Now I am a major grower (20 linear feet is major) of garlic in Stittsville (Ottawa is a suburb of Stittsville) and hay is not readily attainable. Can you suggest another kind of mulch? Would leaves do?"

Some of your readers seem to wonder about the right time to plant garlic. *It is a scientific fact* that the only time to plant is by the full moon in October. It keeps goblins and werewolves away. We have not had one since I started planting then." Jim.

Editor: Not hay, Jim, straw, preferably clean wheat straw. Hay has too many seeds and you create a weed problem with hay. Other mulch? Yes, leaves will do but shred them so they don't form a mat. I pile them up in the yard and run the lawn mower through them several times. They work better that way.

Here's another "scientific fact" for you. Since we started growing garlic, we've never had a vampire enter the yard nor even heard a werewolf howling for those 25 years. We are safe.

Gregg Parsons of Guelph, and Eganville, Ontario, reported on April 8, "We planted 1800 garlic last fall at our new farm in the Ottawa Valley and at last visit still had a foot of snow in areas. We are just outside of Eganville. We still live in Guelph and commute to the farm, mostly on weekends, however my wife will be staying there most of the summer. We hope to move up next year after "early retirement". Hoping to have a Honey Garlic farm. Would love to see your Catherine's farm sometime as well. We have some relatives in Renfrew as well. We are looking for a great year with lots of things to grow in the garden. Spring will visit soon."

And, from balmy BC - - - Sandra Kell of Lake Cowichan, BC, on March 20, wrote, Now for the good news, as you know our winter has been very mild, and had snow only once back in November. I do feel bad for the folks down east with all that cold and snow. But bragging rights, my garlic is at least a foot high and looks very strong. Kim Hay wrote that their garlic was still frozen under 2 feet of snow. Cheers!

Editor: Mother Nature is so unfair!

Ray & Denise Machin of Courtenay, BC, on March 15, wrote: We can't thank you enough for your response; we immediately went out and sprayed all our garlic with fish fertilizer. We constantly debate whether to leave the mulch or remove it. This year we have removed it on about half and left it on the rest. The garlic where it was removed seems to be more robust, so we are debating about removing it all. Our weather is very unpredictable, this year will be known, as the year winter never came, we are at least 3 weeks ahead in growth of all things. Maybe we will have an early harvest!

Ray & Denise, again, on multi-scaping

In the photo of the Rocambole Guatemalan "Ikeda", notice how between the scape and the final leaf we have a shoot coming out. Also, between the second top leaf and the stem there is again a shoot coming out. Is that typical for this cultivar? Or is it our crazy weather doing crazy things to the garlic once again?



Editor: I hadn't noticed this behaviour in our Ikeda. I would put it down to the strange behaviour of garlic when it encounters a stress. Just searched through back issues of the Garlic News and found two previous cases of multiple scapes. You might find these of interest, Fred's Witches Broom or Karen's Vampire Garlic. No answer was found for either one.

And, from PEI, a bit different view - - -

Al Picketts, our Ramblings author, reported: Good morning, my friend. We have a lot in common ... sort of. While you are excited to see the garlic poking out from the soil we are excited to see the fence posts poking out from the snow.

Yes. It must be spring. The robins are back, the grackles are back and my truck is mostly back. Will be a while before I see the disks and my wagon and the dibber and the plow and ... Speaking of robins, it is the first time I have ever put out apples for them to eat. The worms are nowhere to be found and the poor robins are keeping me awake with the growling sounds from their tummies. Al

Still more calls and letters

Earliest Garlic

Randy White of Abbotsford, BC, asked: Just wondered if you could recommend a variety or two of early maturing garlic? Would like a variety that is ahead of the rest so I can enjoy some good cooking sooner, either bulbils or bulbs.

Editor: Hi Randy. The very earliest cultivars are in the Turban Group. They are usually ready, in our region, the first week of July, 7-10 days ahead of the hard necks. Some of the Artichokes are not far behind. See the attached Garlic Maturity Chart to give you an idea. The best ones that I've tested are Luciano's Sicilian and Argentine #4. There are likely others that I haven't trialed. p.s. For our members, Garlic Maturity Charts are published in the Garlic News following the annual harvest.

Seed Bulb Size

Daniel Hoffmann of Global Garlic, asked: I was reviewing the winter edition of the Garlic News and was intrigued by your comment of sticking to "seed size" of "about 1 3/4 inch to 2 1/4 inch." Very interesting. From your experience/research, why not plant ones that are bigger than 2 1/4 inch? Is it not the case that planting larger cloves from larger bulbs lead to larger bulbs at harvest time? Thanks for your guidance as always Paul,

Editor: Hi Daniel. Good question. Al Music, after whom the popular Music garlic is named, gave this simple reply when asked by the author about seed size. He said, "I sell garlic. If someone wants to buy the biggest bulbs for planting, it means that I will sell him more pounds. Tell me, is that poor business?"

Trials conducted at Beaver Pond Estates over the years show that there is a correlation between seed bulb size and harvest crop size, but with limits. Cultivars from most Horticultural Groups produce the best crops when cloves from mid size bulbs ranging from Large Tube to Jumbo are used. Using bulbs one size smaller (Medium Tube) or one size larger (Extra Jumbo) give less consistent results but still good crops.

Early trials had shown that bulbs of Small Tube or smaller would only occasionally produce large bulbs but not consistently enough to warrant planting these for main crop garlic. It is difficult to make generalized conclusions about seed bulb size that would apply equally to all cultivars or Horticultural Groups. Some Groups, like the Porcelains, produce huge bulbs and obviously need larger seed bulbs than some of the smaller types. Smaller cultivars that only produce bulbs of one to two inch diameters will grow well from smaller seed bulbs.

For market gardeners, it's a matter of getting the most returns for the lowest input costs. The cost of seed garlic is a major expense. It is also a great variable and depends on the size of garlic bulbs used and the cost per lb. Costs vary considerably from region to region and between sellers. The aim is not to try for the biggest bulbs; the real aim of a market gardener is to make the best NET profit, after considering all input costs.

p.s. For our members, I will publish further guidance on doing your own trials and experiments to determine what is best for your market garden in the Fall Issue. Best seed size is a problem that plagues gardeners due to the volume of marketing hype promoting the idea that bigger is better. Not always so.

Frost Heave Damage

Frank Finneran of Pawtucket, Rhode Island, reported: I had a total knee replacement surgery in September figuring on getting back to doing things in six to eight weeks. That did not work out for me. I had to get some help planting the garlic in the third week of November and by the time the garlic was planted the only mulch I could find was tree leaves and that I did not have enough to cover all of my garlic for the winter. In December and January I had a lot of frost heaving before getting the first of 100 inches of snow and having the coldest February on record did not help much either. So I am sending you two pictures of what the garlic looks like when you mulch and when you don't. The picture with the yellow mulch is the ones that did not have any mulch on them in the winter. You can see how much of the garlic did not grow compared to the ones that had the mulch on them. I had a marbled purple stripe variety called Bogatyr planted in two different rows; one was mulched and one was not. The one that was mulched is 22 inches tall as of May 10 and the other one is only 12 inches tall. I will have all my garlic mulched well before the frost sets in from now on. Thanks and keep up the great work on the Garlic News. It's always a good read.



Garlic in upper bed without mulch is only 1/2 as tall as the mulched garlic (Lower bed, right) on the same date. Frank Finneran photo.

Editor: Frost heaving is really bad in some winters so the winter mulch does pay off. The pictures tell the tale.

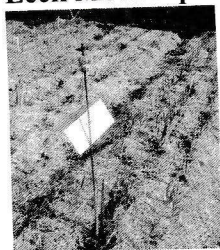
Garlic keeling over

Dorothy Oogarah of Centreville, ON, on May 23 wrote: When checking out the garlic patch today, I discovered that my Rose de Lautrec are all "keeling over". Their stems appear flaccid, but the plant appears normal. We had a heavy frost last night down to 0 C. They may have been frosted. Is it possible, or have they developed something else? My Burgundy and Cuban creoles look fine as do the others. Should I just leave them be or do something?

May 30: A week since the big frost and Rose de Lautrec creoles have stiffened their stems and are standing upright!

Still more calls and letters

Leek Moth reports



Leek moth in the garlic trials plots

- 1 May: Put out pheromone trap.
- 2 May: 7 males caught.
- 3 May: 4 more males caught.
- 4 May: 3 more males caught.
- 8 May: 21 total. Started inspecting for larvae hatching.
- 14 May: 1st leek moth damage found,

then, nothing for 2 weeks.
28 May: Inspected. No leek moth. Garlic looks healthy.
02 Jun: Inspected, found leek moth, 2 cocoons, and 2 larvae, plant damaged.

02 Jun: 3 onion plants with leek moth damage, one larva.
06 Jun: Mary Lou found about 25 damaged plants (about 1%) including larva & cocoons.

This was evidently the delayed 1st generation.



1

Have lots in Roblin, Ontario



Carolyn Smith reported:

Guess all that frost didn't slow the Leek Moth down at all! I sure have lots! I had already squished all the little guys just before the frost, now a lot more all of a sudden!

With a vengeance

On May 30, **Dorothy Oogarah of Centreville, ON** reported: Leek moth has also hit with a vengeance even though we didn't have many in the pheromone traps. I check each plant and kill any larvae that I can find.

Editor: If your leek moth is bad, get some BtK, available in both Home Hardware and Canadian Tire, and spray them once a week. BtK is approved for organic use. The larvae die after a few days when they eat it.

And, on the lighter side - - -

Gary Bougard of Mayo, QC, on March 21 asked: I'm hoping you can help me with a problem...something has been eating my garlic! With global warming, we seem to be having more "extreme weather" events, and now I'm having an "extreme fauna" event. The spring of '14 rained, rained and rained some more.



The swamp became a lake flooded the garden and that's when I first noticed the submerged garlic disappearing. I canoed out to take a look and found some kinda fish. My wife suggested I strip down and swim with them to get a better look. Something about me being a catch crop... and if I did, she'd give me the Darwin award. Now I'm not sure who this guy Darwin is, but a reward from the wife is always a good thing. I'll keep you posted. Do you think I'm using too much blood meal? I thought introducing a few Great Whites might clear them up. Appreciated any advice.

Editor: Is it possible that you have the aqua-leek moth? The kind that swims? It shouldn't be out this time of year but you never can tell. If you give me a little more of a description of the problem, I can look into it for you. I've never had the Great Whites in our aqua-trials but may just try them if we get this one!

Jessica Reynolds of the Brazen Bulb, asked: We grow garlic but recently planted bulbils that were given to. I was surprised to see that the bulbils have produced scapes. I am unable to find any information on scapes grown on first year bulbils. Would they produce bulbils that we can replant? I am new to garlic growing and would love to learn more.

Editor: Hello Jessica. The appearance of a scape is an indicator that the bulb is divided rather than being a round. In my trials, I have had one cultivar, the Marbled Purple Stripe "Czech Broadleaf" produce 2" diameter, divided bulbs in the first crop directly from bulbils. Other hard necks occasionally produce tiny divided bulbs in the first year. Yes, the scapes will produce bulbils, albeit very tiny ones. You may be better off harvesting the rounds and replanting those, as you will get better results.

Plastic cover over garlic beds

Annelies Davis of Hamilton, ON reported: The experiment of adding a plastic cover over my garlic beds this past November 2014 was to make a green house shelter to keep heat in for a little longer for them to grow properly. Well I took off the plastic cover today and beheld rows of new sprouts with no garlic die off at all, in particular my Creoles. The winter of 2013/2014 was so hard I only had 2 to 3 very sad runty bulbs of each variety of Creoles survive. Almost a complete die off. This winter 2014/2015 was even harder and I think if I did not cover my garlic, I would not have one alive to regrow. I have full rows of each variety of Creoles! Yeah!! I am so happy! It even benefited the Porcelains and Siberians. Nice strong green shoots.

Karen Poce of Chesley, ON reported: I wanted to let you know on April 22 my garlic is about 6" tall and seems to be growing as I look at it. Even with snow falling all day those little green soldiers are standing tall all in their rows! We are still eating our garlic from 2014. It's just beginning to sprout but still tastes great, a billion times better than the stuff at the grocers.