



THE GARLIC NEWS

Connecting the Canadian Garlic Network!

Issue 45 autumn 2015

Garlic Field Trials & Experiments for Gardeners Part II

In the last issue, a method of comparing cultivars from different Horticultural Groups was provided. In this article I'll outline two experiments that any grower can easily conduct; 1st, comparison of different cultivars of the same Horticultural Group; and 2nd, determining the best size of bulbs to use as planting stock. Have you noticed that certain garlic cultivars produce excellent results for some growers, but when you try growing that same type in your plot, you get poor results? Well, it happens. Garlic is very adaptable to new conditions, usually producing well within three seasons, but sometimes, a cultivar just will not adapt for you. In a ¼ century of growing trials, we have observed this trait many times. Why? Well, that's just garlic.

Cultivar Comparison within a Group

Say that you want to grow the best Porcelain garlic for the best return. Everyone has his or her favourite garlic. Here's how to find out which cultivars are best: First, select, say 10 bulbs of equal size (use Jumbo, or 2" diameter bulbs) of each of your chosen cultivars. Eight different cultivars have been arbitrarily selected for the example but you are free to choose your own selection. Weigh and measure them, recording the data in a trials record. Crack the bulbs into cloves to prepare them for planting. Plant them in equal-size beds, adjacent to each other as shown in the example below, treating them as equally as possible. Follow your normal cultural method.

Comparison of Porcelain Cultivars

1	2	3	4	5	6	7	8
F3 Ted's Pride	Mennonite	Majestic	Millar	Music	Romanian Red	Northern Quebec	Georgia Fire

During the growing season, inspect the plants on a regular schedule and make notes on observations. When each is ready, harvest and clean the bulbs and cure them (note: not all will necessarily be ready at the same time). When all are cured and ready, cut off the tops and weigh and size each group of bulbs, in order to determine the crop weight of each. Total weight and number and size of bulbs will tell you which cultivars are better than others. Repeat the experiment for at least three successive growing seasons using bulbs from the trial, if possible.

Best size of bulbs to use as planting stock

Good farming practice means using the best seed garlic to give the best return on investment. Farmers growing for market, or even home gardeners, should carry out their own trials and experiments to determine not only which garlic to grow but also to get the best return from the seed they use as planting stock. How else can you decide what will produce the best crop?

This trial is needed not only to dispel the myth that you should "plant the largest bulbs" but also to determine the return you get from planting cloves from different size bulbs.

First, select the cultivar (or cultivars if you wish to evaluate more than one in different plots) that you wish to evaluate. This should be a cultivar that you grow in sufficient quantity to produce enough bulbs of different sizes. Then, select an equal number of bulbs of each; say 10 of each bulb size. Try to pick bulbs that have the same number of outer cloves showing so each size has roughly the same number of cloves.

Prepare a test plot with eight adjacent and parallel rows or beds, each long enough to plant the cloves from the bulbs of different sizes as shown in the chart below.

Best size of bulbs to use as planting stock

1	2	3	4	5	6	7	8
Size Small Tube 1.5" dia.	Size Medium Tube 1 5/8" dia.	Size Large Tube 1 3/4" dia.	Size Giant 1 7/8" dia.	Size Jumbo 2" dia.	Size Extra Jumbo 2 1/2" dia.	Size Super Jumbo 2 3/4"	Size Colossal 3" dia.

Weigh each size group of bulbs and record the weights. Crack the bulbs into cloves. 10 bulbs will give you a different number of cloves depending on the Group chosen; for example, you will have about 40 cloves if you chose Porcelain, 70 cloves if a Rocambole or Purple Stripe and more if a softneck cultivar. Follow your normal cultural method but ensure that the growing conditions for each row are as equal as possible.

At harvest, carefully separate each size group during cleaning and curing. After cutting off the tops, measure the diameters and weigh all the bulbs from each size group, recording the results. Now, do your comparison.

For each size group, divide the total harvested weight by the total planted weight. The highest number represents the best yield from the seed, the lowest number the poorest yield. Don't take a single year's results as gospel; repeat the trial for several years until you have confidence in the result. *Editor.*

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The Garlic News
Connecting
The Canadian Garlic Network
Issue 45 autumn 2015

Managing Editor: Paul Pospisil

Business Manager: Mary Lou Pospisil

Regular Columns: Jean Lafontaine

: Liz Tobola

: Deb Barnhart

: Sheila Robb

Contributors : Dan Brisebois

: Nick Lysachok

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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, duplication or electronic transmission without the editor's written permission.

Deadline for Winter 2015 Issue is Nov. 30.

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The harvest was late and stretched out over a longer period in 2015. The comparative evaluation showed some surprising results with Artichoke once again cultivars performing the best in a difficult growing year.

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Members share more of their concerns over garlic diseases and pests and some send their 2015 crop reports.



Garlic Festival Reports

It seems that growers were too busy selling their garlic to send in pictures or newsworthy items from the garlic festivals in time for the Fall Issue. If you have a festival picture or story to share, send it along and we'll publish it in the Winter Issue.

Chinese Proverb: 'When someone shares something of value with you, and you benefit from it, you have a moral obligation to share it with others.'

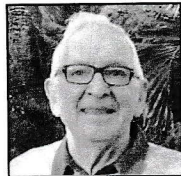
Our NEW Email Address:

garlicnews@kingston.net

Notes from our garlic patch

Garlic News starts its 12th year.

Issue 45 starts the 12th year for the Garlic News. Members want it, write articles, send pictures, and share garlic experiences with others in a great spirit of cooperation and sharing. Great, isn't it? So, if you're happy, we're happy to continue doing it.



A big "Thank You" - -

- - to the following who added \$\$ to their membership renewals to help with the rising costs of production and mailing. The Garlic News is alive and well! **Thank you!**

Pete Amyoony

Todd & Gail Grainger

John Kastelic

Marion Sudds

Cal Davison

Jane Holden

Ken & Carol Ray

Bob Woods

Still Nematode Free

The Small-Plot Garlic Variety Trials plots at Beaver Pond Estates are still nematode-free, giving confidence in any seed garlic from this source. There is no sign of any return of the Bulb & Stem Nematode after 8 years, demonstrating that our organic soil management program using mustard works effectively.

2015 Garlic Crop in Eastern Ontario

The 2015 garlic crop is a story of growing under the challenges of bad weather. Spring was late this year; garlic emerged two weeks later than usual; a cold, dry April and May with little sunshine delayed plant growth; plants were shorter and leaf count was down to 50-60% depending on cultivar, a good indicator of reduced bulb size; and early cultivars like the Turbans were forced to produce rounds rather than divided bulbs.

Scape growth and removal was protracted to 3 weeks indicating that plant maturity would be more staggered than usual, requiring more attention on just when to harvest. Harvest was later by more than a week. Bulb sizes were down in hardneck cultivars except for those well-exposed fields with full southern exposure and sandy soils that produced satisfactory crops. Heavy rains through all of June and during the July harvest combined with a heat wave triggered growth of moulds and fungal diseases, most of which didn't show up until well after crops were cured. Harvesting and curing in high humidity conditions was again a challenge, requiring special attention to prevent mould damage in curing facilities.

This was the story across much of the Eastern Ontario region. Many growers complained of high losses and small crops. It was a growing season that demonstrated the need for warmth, sunshine and water to grow good crops. The growing conditions just weren't there in 2015.

Weather, the farmer's worst enemy since the dawn of history, had taken its toll again.

However, watching the challenges faced in other regions across Canada, perhaps the Eastern Ontario situation wasn't as bad as that faced by others this year.

Leek Moth update

The leek moth is alive and well!

Spring was late. So was the leek moth. In our trials plots, the first males were caught in the traps on May 2-3. Then, it turned cold so either mating was delayed or the eggs took a lot longer to hatch than expected. Our first light damage from larvae was on May 14. We did regular inspections and no more showed. Then, on June 2, we found two cocoons and two larvae. Four days later, they appeared in force – 25 plants damaged out of 2200, almost 1%! That is serious for us. The 2nd generation hatched at scaping time as we failed to find all the early larvae. Damage to scapes was minimal. Reports from other growers in Ontario indicated heavy damage with many discovering the presence for the first time with a badly damaged crop in the field.

The 2nd and 3rd generations also damaged harvested bulbs, and some growers found them in cured and stored garlic.

Post-harvest damage is of real concern. The larvae bore into the bulbs, damaging one or two cloves causing the start of decay that can quickly spread to adjacent bulbs. Inspect curing and stored garlic regularly, looking for signs of cocoons or tiny pinholes in the bulbs. Smell your harvested bulbs regularly! It's the quickest way to tell.

The government folks appear to have lost interest. Nothing further on availability of the parasitic wasp to growers. OMAFRA reported several years ago that insecticides, both conventional and organic are now approved for use (Success and Entrust). However, since both can kill bees, they must be used with caution. The tried and true, common BtK, available from Canadian Tire and other garden stores, is a good choice for small growers and it is safe to other insects and warm-blooded animals as well.

Experienced growers have a management program in effect to minimize crop losses. Growers new to the leek moth experience would be well advised to learn about this pest. It won't go away and there is no simple solution, no magical spray or pesticide. As a start point, go to the description of the leek moth on the front page, and the article, "Living with the leek moth", page 9 of the Garlic News, Issue 23. See also the "Letters" section of this issue for grower reports.

2015 Garlic Field Day at Beaver Pond Estates

Rain! A steady morning rain on June 28 kept a lot of fair weather farmers away but the Field Day went ahead. Mary Lou and I simply moved the 25 hardy souls that showed up indoors to our large sunroom where a most productive discussion session was conducted. See page 8 for report.

Mark Sunday, June 26, 2016 on your calendar so as to be sure to attend next year's garlic discussions.

2015 Eastern Ontario Garlic Awards
held at the *Verona Lions Garlic Festival*,
Verona, Ontario, Saturday, September 5, 2015.

2015 Champion Garlic Grower:

: Bill Kirby, Colebrook, ON.
: 2 x 1st, 2 x 2nd, total 10 points.

2015 Reserve Champion Garlic Grower:

: Denis Craigen, Newburgh, ON.
: 1 x 1st, 1 x 2nd, 1 x 3rd, total 6 points.

3rd place Honourable mention:

: Catherine Cheff, Renfrew, ON.
: 1 x 1st, 2 x 3rd, total 5 points.

Best new grower:

: Dorothy Oogarah, Centreville, ON.

Thanks also to Dave Cornell of Ashton Station and David Fiske of Sydenham for participating in the competition with entries of excellent quality.



The Awards competition this year drew entries from a wide swath of Eastern Ontario, ranging from Centreville and Newburgh in the south to Renfrew in the north. It again demonstrated the keen interest of the best growers in producing garlic of top quality and putting it up for independent comparison against the others. The

entries reflected this quality, providing Judge Ann Babcock with a challenging task of deciding between entries of superior quality.



Catherine Cheff's gaily decorated and colourful garlic creation stole the show, earning the top prize in the class for Best Braid.

Bill Kirby won the Woodman trophy for a 2nd year in a row, successfully defending his Champion Grower award. His secret appeared to be entering a rare variety of garlic called Yugoslavian Gold. Josh Suppan, representing the National Farmers' Union Local 316, presented him the \$100 prize.

A recent market grower, Denis Craigen took 2nd place overall, winning the Woodman II trophy. Kim Perry of Local Family Farms presented him a \$50.00 cash prize. Kim is recognized for the work she did in starting the Frontenac Farmers Market "Garlic Day" in 2006, an event that evolved into the Verona Lions Garlic Festival.

The Awards competition, inaugurated at the first garlic festival held in Perth in 1997, has been instrumental in raising the bar on garlic quality over the past 19 years. It is the official garlic competition open to all growers in the Eastern Ontario region.

Officiating at the Awards were the following:

- John McDougall, Verona Lions organizer
- Paul Pospisil, Awards founder & donor of certificates, ribbons and trophies.
- Josh Suppan, NFU Local 316, \$100 prize donor.
- Kim Perry, Local Family Farms & \$50 prize donor.
- Ann Babcock, OHA judge.
- Heather Lebeau, assistant judge.
- Darlene Slack, Competition Clerk & Supervisor.

A great vote of thanks go to the Lion's Club of Verona for hosting the Garlic Awards and providing the support needed to stage this regional competition.

The Eastern Ontario Garlic Awards 20th Anniversary

Watch for something special in the competitions next year to mark the anniversary. Most definitely, plan on entering your best garlic and see how it measures up against the others. We'll get the word out to you early.

The 20th Anniversary Awards competition is planned for Saturday, September 3, 2016 of the Labour Day weekend.

Buyer Beware!

Garlic festivals bring thousands of people, a lot of fun, silly ideas, serious selling, and, lots and lots of garlic. However, a fact often forgotten is that festivals create a carnival atmosphere, lots of loud noise, lots of excitement and diversions that create the perfect opportunity for hucksters, frauds, cheats and charlatans to take advantage of suckers looking for a bargain. Now, you don't need a midway with all the get-rich-quick games of skill or chance for hucksterism to thrive. Hidden amongst all the honest farmers, these opportunists convince the unwary that the poor products they have to offer are better and cheaper than anyone else's. Slick salesmanship works and the buyers go away, feeling they have a bargain. It's not until weeks later they discover the garlic they bought is rotting or that the bargain-priced garlic powder was imported, not locally made and could have been purchased at the bulk store for mere pennies. From the complaints that I get after the festival season is over, it is evident that hucksterism is alive and well at the big festivals.

Buyer Beware! Look for the honest farmer that you can trust and remember that in any deal, especially with a stranger, if it sounds too good to be true, it likely is.

We get calls and letters

A sad phone call

On July 7, when I answered the phone, a sad-voiced lady from Kanata said her name was Irene Shields and that her brother, Bill Maidansky of Cloyne, Ontario had passed away. He'd been suffering from lung cancer. Doubly sad was that he'd been looking after their mother, Nina, who was in her 90s and nearly blind. Irene said to keep sending the Garlic News to Nina and that she would read it to her, whenever she was there. Bill had been an avid gardener and loved doing experiments with various strains of garlic. Our deepest sympathies go to Nina, Irene and other members of the Maidansky family. *Editor.*

*In Memoriam
Bill Maidansky
Born November 11, 1949
Died July 2, 2015*

Connecting the Canadian Garlic Network - - -

Ivy Schweitzer of Louis Creek, BC, sent a handwritten note, saying: "A word to tell you that one of the best things that happened to me was hearing about the Garlic News. I got started (growing garlic) by my sister Sandy on Vancouver Island. She found out about this good garlic from her son in Kingston. She gave me my first two bulbs and the planting started. I am sending or taking your garlic to a nephew in Alberta who needs it for his health. Your write-ups on garlic are priceless." Ivy.

Editor: This is part of a great tale and serves to show how the popularity of garlic has spread from one person to another simply by sharing. It started with Kevin Kell & Kim Hay of Yarker, ON, who sent his mother, Sandy Kell of Lake Cowichan, BC a gift membership to the Garlic News. Sandy was hooked on garlic. She started growing garlic and sent gift memberships to others, including her sister Ivy. Ivy got started and she is now taking the garlic message to her nephew in Alberta. This is one of the reasons that your newsletter carries the slogan, "Connecting the Canadian Garlic Network".

Eva Meyer of Farrellton, QC, also penned a note; "My garlic is growing well. I just harvested my scapes and am drying them for salt again. I have a bit of struggle still with the leek moth. I am spraying and working on the mustard rotation. Thank you for all your efforts". Eva.

From deep in the heart of the Rocky Mountains

Pete Amyoony of Dunster, BC, penned a little note with his renewal: "Hi Paul & Mary Lou. Hope you are both well and having a good summer. Thanks so much for all the work you put into the Garlic News. I enjoy every issue and learn so much from each one. I want to renew for 2 years and am sending along a bit extra to buy a coffee or two on me. All the best from the Robson Valley deep in the heart of the Rocky Mountains of BC. **Pete Amyoony.**

Garlic Field Day post mortems

Cal Davison of Minden, ON: "Sorry I couldn't make it, sorry it rained".

Bernard Smyth of Perth, ON wrote: A note to thank you and your family for the wonderful day last Sunday. I always come away learning something important. I came prepared with a rainproof poncho, and if that didn't work a garbage bag - but it was nice to go indoors! The breadth of your knowledge always amazes me. You have been very generous with your time and expertise to so many people - and it was clear that those attending were most grateful. Your garden looks fabulous. Since I came back I have been using those scapes - breakfast egg white omelet and spaghetti sauce! Hoping to make some of Mary Lou's dips and try soup. I have to go back through the Garlic News and check recipes. **Bernard.**

Liz Tobola of Aldersyde, AB said: Dang! I really wanted to come to the field day this year but promised Randy a couple camping trips and a visit with Stef on Vancouver Island. Turns out Randy left last week for Fort McMurray for a couple months so camping is out.... so... I could have come to Ontario! Well, the Garlic Field day is on the books for next year.



Peter McClusky, daughter Catherine & yours truly.

Sharon Bartlett & Bill

Ableson of Carleton Place

said: I thought you might like this picture I took at the Garlic Field Day. Thanks again to you and all of your family for being such wonderful hosts and sharing so much with us.

We had a very nice day. Hope you ankle is healing well.

Steven Reynolds of Godfrey sent regrets: Hi Paul, Sorry we couldn't make it to the Garlic Field Day. We have been back and forth in Toronto for past two weeks on personal/medical stuff. The weather has been quite a bother again this June. This makes 3 wet Junes in a row. Hope we get some dry weather, sprinkled with late afternoon/evening thunderstorms - that's how it should be, but, then, everything is upside down with global warming. By the way, our garlic last year was not good.

And in response to **David McCreery:** *I take a lot of flack every year over the Perth and Carp garlic festivals. Unhappy customers every year from both. Today, two calls on a similar issue; growers that lost the bulk of their crop last year, one an acre, the other 20 acres, due to planting diseased seed garlic. Neither would go back to the source and face the seller but just wanted to sound off. One quit, the other will try again. There needs to be concern for quality, not just quick sales at festivals. (More letters continued on page 18, 19 and 20)*

Ail Quebec News

A certified garlic seed buyers group

By: Jean Lafontaine

Photo credit: Sylvie Maurice

One year ago Marie-Pascale Beaudoin, a MAPAQ horticultural counselor in Alma (Saguenay-Lac-St-Jean) contacted a certified garlic seed producers association in France in order to find a way, for us, either to learn how to produce certified regenerated garlic seed, or at least find where to buy some clean stock to get started with. They gave her bulbs from 10 different certified cultivars to conduct some trials, and she had them planted on farms located in four different regions of Quebec. A fascinating new research project was born.

Some of these farmers planted them all last fall, while some others planted all 10 cultivars in the spring.



Harvesting French garlic on July 30 at Denys Van Winden's farm, Sherrington, QC; the garlic had been planted May 2015.

In the last week of July, the president of the French seed producers association along with two qualified garlic inspectors visited all four farms at harvest time in order to see how their regenerated cultivars had performed.



Examining the excellent garlic crop at Denys Van Winden's farm with garlic inspectors from France.

Nice surprise! Two varieties outperformed the eight others in all four regions and different soils as well - sometimes giving huge bulbs (100 g +) even where the total growing season had been less than three months.

At this point, we decided to launch a second, bigger trial and so we invited all interested Ail Quebec members to form a buyer's group. Over 20 producers joined and together ordered a few thousands pounds of the French garlic seed. Does it mean that Ail Quebec producers will become forever dependent of the French for their planting stock? No. It simply means that we want to learn. Stay tuned.

9th Ste-Anne-de-Bellevue Garlic Festival

By: Dan Brisebois, festival founder and co-organizer

The 9th Ste-Anne-de-Bellevue Garlic Festival was a hit! We counted over 5600 people (1000 more than last year) and each of these people got the full garlic experience. There were two tents hosting workshops all-day long, including a Black Garlic workshop featuring Andrew Craig from Major Craig's; and a garlic tasting led by myself. The great garlic dessert challenge was a hit and the winning crème brûlée garnered rave reviews.

This event couldn't have been done without our fleet of volunteers and my co-organizers Patti Murphy, the market manager and Margaux Murray. We're excited about making this event even more awesome for our 10-year anniversary in 2016. We look forward to seeing you all there!!!

2nd annual Fête de l'Ail at Le Jardin botanique de Montréal

By: Jean Lafontaine

The second edition of the garlic festival will be held in the reception center of Le Jardin botanique de Montréal on September 12. The success last year was such that we were offered 20 stands (we had 14 last year), as well as public access to the Auditorium where conferences will be given all through the day by gifted lecturers such as Quebec garlic pioneer Christiane Massé of Le Petit Mas, the French Programs coordinator at Seeds of Diversity and small-scale seed producer Lyne Bellemare of Terre Promise, the horticultural counselor at Le Jardin botanique de Montréal and garlic producer Sylvie Maurice of Samour'Ail, and well known Dan Brisebois of Ferme Coopérative Tourne-Sol. The two garlic-braiding workshops that were such a hit last year will be back, thanks to Leticia Cuevas of Sol Ail and Guylaine Myre (GM L'AIL). Interestingly, most of the visitors we met there last year were well informed about horticultural practices and gardening in general, definitely not the average customer one could expect to find in a garlic market. So make yourself ready for some fine encounters and fascinating discussions.

"You don't drown by falling in the water; you drown by staying there." Edwin Louis Cole



Tales of the Stinking Rose from the Wild Rose Country

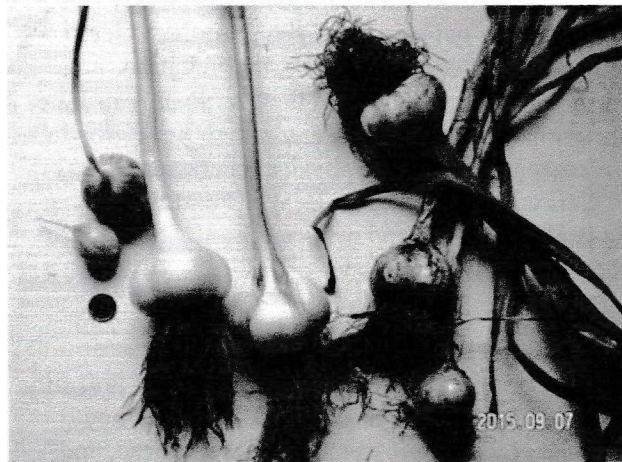
Growing Bulbils for years & checking out island garlic farms

By: Liz Tobola

This is the 11th year planting OMA's Gourmet Garlic here in Alberta. I never kept any bulbils from that first year but, in 2005 after much research, I did. The '05's are still a major part of the planting along with many of the other years since then. It was a good decision. I just kicked my butt from not keeping it up for 2008 and 2009 so much. I've no '09's and only a few '08's.

The bulbils are named for the year they were born. All are OMA's, all taste the same. They even have the same characteristics as all the others when mature. So, really they are just all the same. But, I can't help it; I still have to label them. I keep thinking that something else will happen, you know, miraculous garlic free of disease and gigantic in size! Starting with 9 cloves in 2004 I started selling garlic in 2008 with about 2500 bulbs harvested. I sold 200 lbs. that first year. Very sad but, last year I sold only 100 lbs.! (Not because I couldn't...was because I didn't have good, pretty product to sell), that was fresh garlic. The dehydrated garlic sold very well so it made up some for that loss.

Labour of love or garlic addiction, I will continue to grow and labour and love OMA's Gourmet Garlic.



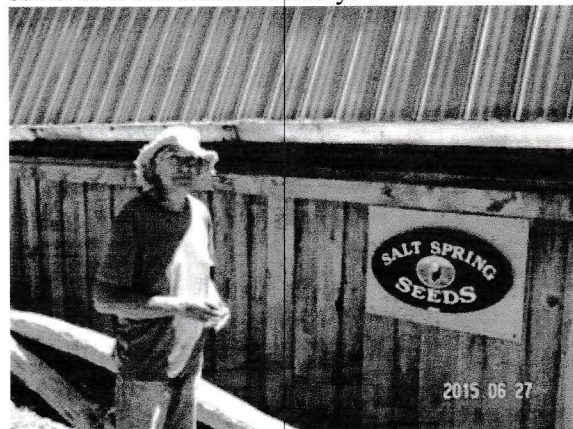
OMA's Gourmet Garlic in various shapes & sizes...taste the same!

I've been trying to attend The Garlic Field Days at Beaver Pond Estates for quite a few years. This year was no exception. After hinting to friends in Ontario and to Paul that this would be the year, I had to renege as I promised hubby I would take a couple weekends to camp and promised my daughter a weekend visit. So I booked a trip to Victoria end of June. Then it turns out hubby gets a job way up northern Alberta so camping weekends get nicked and I could have taken the trip to Ontario!

To make the most of the trip to Vancouver Island I had to include garlic somehow so I decided a trip to Salt Spring Seeds was in order. I've been watching Dan Jason of Salt Spring Seeds for years with his seeds and garlic on the Internet. I've also not visited Salt Spring Island. So, I sent him an email and invite myself and daughter to a visit.

Dan graciously accepts!

First off, Salt Spring Island is gorgeous! Salt Spring Seeds Farm is just as gorgeous. I've always loved the 'big island' and Salt Spring just made me feel I've really missed out. So much so, that after our tour I realized I didn't ask one thing nor looked at his garlic! Really! I must have knocked my head! Oh, I did...was just not one week previous I suffered a concussion...really!



Dan Jason – Salt Spring Seeds, Salt Spring Island, BC

Next day my daughter and I head off to pick blueberries at Yellow Point Blues, Ladysmith BC. Rod had posted a request on Instagram looking for help so I volunteered but secretly was interested in checking out the garlic; Rodrigo Campos makes the most beautiful garlic braids:



Rodrigo Campos' garlic braids, Music & Red Russian from Yellow Point Blues, Ladysmith, BC.

Man oh man, I can't believe how many berries we picked in an hour and a half, and I ate sooo many! They were delicious. We also toured the garlic curing area that was filling up with some early harvest. Just like I do now they rack the garlic to cure in a well-ventilated area. Rod & Ross mentioned the garlic even grew bigger after harvest. Perhaps they were harvested a little early and still were drawing from the leaves was my guess. We toured the patch as well and was gifted a big beautiful bulb freshly plucked from the ground.

We didn't stick around to help with the garlic harvest; after all I was on vacation.

Liz can be reached directly: phone: (403) 601-2642, email: OMAsGarlic@platinum.ca, or follow on Twitter: @OMAsGarlic

2015 Garlic Field Day at Beaver Pond Estates

Our 16th annual Garlic Field Day held on Sunday June 28 was a great success despite a lot of no-shows due to the rain. This turned to an advantage. With a flexible program, we simply moved this smaller group indoors for some of the most productive discussions in years. The group held off visiting the garlic patch till late afternoon when the rain had abated to a few sprinkles.

The morning program was a series of discussions; first, severe weather, a record cold winter followed by a late wet spring, then, five weeks of drought, on the garlic crop; dealing with a very heavy infestation of the leek moth in 2015; and, the unveiling of Peter McClusky's just-published book, "Ontario Garlic". Peter travelled from Toronto to share some of the inside story on his experiences in researching and writing the book. Lunch break was a sharing of garlic scape recipe creations. Mary Lou's new recipe "Garlic Scape and Asparagus Spread" can be found on the Recipes page of this issue.

Marketing Discussions:

After lunch, four garlic festival organizers presented a summary of their festivals, all quite different, sparking a lively interchange on this great marketing phenomenon.

- Catherine Cheff outlined the Carp Garlic Festival, the largest such event in Canada. This event is run by the Carp Farmers' Market, is restricted to local (100 km. radius) growers only, does not provide entertainment and has free admission.
- Peter McClusky described the Toronto Garlic Festival, a for-profit event owned by himself, that features Ontario Garlic, cooking demonstrations, a very professional education program, and charges an admission fee of \$5.00 per person. The festival is being reincarnated this year in a new, more accessible location.
- Doreen Morey gave the background to the Verona Lions Garlic Festival, a small festival in its 9th year dedicated to promoting the "buy local" concept. The festival features garlic vendors, a BBQ, children's entertainment and hosts the Eastern Ontario Garlic Awards competition. Admission is by freewill donation and proceeds go to charitable causes.
- Brenda Norman described the planned Eastern Ontario Garlic Festival to be held in Cornwall. The event is planned as a charity for community empowerment, with local groups, artisans, garlic and food and entertainment. It is awaiting a charitable grant and proceeds will go towards having developmentally disabled children learn to grow things on Brenda's Kozroots farm near Monkville.

The Small-Plot Organic Garlic Variety Trials

When the rain subsided, some of the group went for a walk by of the Garlic Trials in progress – interesting new cultivars including two versions of Rose de Lautrec, a Silverskin from Turin, Alberta, comparison of two versions of Al's original Music (yes, there are several cultivars riding on the coattails of the heavy promotion of the Music name), low temperature freezing of garlic to determine

whether or not it will grow successfully, another round of spring planting trials, continuation of soil management using mustard to suppress the Bulb and Stem Nematode, and, of course, continuation of the Bulbil Project as a means of growing improved garlic planting stock.



At the Garlic Plots: Paul describes the trials; Peter McClusky takes notes while David McCreery listens.

There are 65-plus garlic cultivars being grown or evaluated in the trials plots this year as well as Elephant, Wild Garlic, Wild Leeks, Prairie Onion, Egyptian Onion, Red Shallots, Chinese Chives and Garlic Chives.

Our family, son Brian & Heather, came from Petawawa to look after parking while daughter Catherine drove up from Renfrew to look after registration and greeting of visitors. The Garlic Field Day 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. Attendance is free, by invitation. The Field Day is generally held on the last Sunday in June, a time when most garlic cultivars are at their peak growth, enabling a comparison of their physical characteristics. The 2016 Garlic Field Day at the Beaver Pond Estates Trials site is planned for Sunday June 26. Mark your calendar with the date.

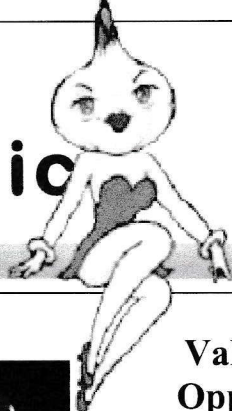
Garlic Festival notes

Garlic festivals bring thousands of people, a lot of fun, silly ideas, serious selling, and, lots and lots of garlic. They remain the best place for growers to sell their garlic, and for buyers, likely the only place to get a wide choice of many varieties of locally grown garlic. There are about 30 garlic festivals conducted across Canada with more starting up every year, showing that the festival phenomenon is a very practical implementation of the "Buy Local" trend.

The greatest problem facing market gardeners is a lack of knowledge -- simply not knowing how to grow garlic. Too often, the assumption made by newbies is that all you have to do is buy some cheap garlic bulbs, break them into cloves and plant them and the next summer, you can sell your garlic at a big profit. Nothing could be further from the truth! Garlic Guru.

Garlic Connections

growing way



Start your day the



Value Added Opportunities Part 2

The second step in exploring a value added opportunity is selecting your best idea.

In order to narrow down your ideas to a single best idea, you will next:

- **assess** your idea's strengths and weaknesses
- **gather** inputs to provide you with a 'reality check' on the viability of your idea.
- **list** your weaknesses and plan how to turn them into strengths before you get started in business.

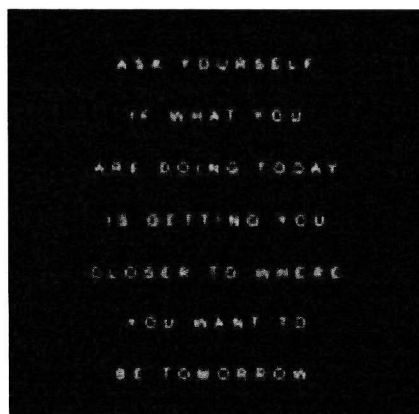
The first version or implementation of any idea will often be far from perfect—feedback from early customers is a “gift” to help you adapt your product or service to the needs of the customer. Make sure you are ready to listen! Use those suggestions to improve the value of your product or service to the consumer before beginning full scale production.

Further refining of your single best idea will look like this:

- assess your risk tolerance
- uncover who your customer is
- assess the size of your market
- do your market research homework

And finally... what differentiates my business?

This process can be as simple or as complicated as you wish to make when it doubt if it is worth it – do this:



Garlic Fest 2015

A full flavoured,



entertaining success!!!

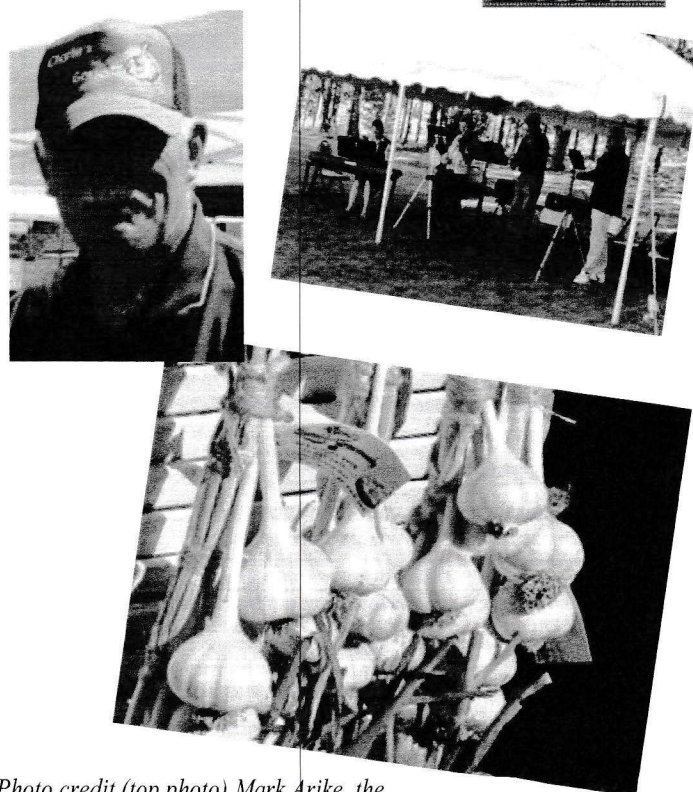


Photo credit (top photo) Mark Arike, the Highlander.

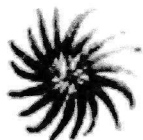
To contact the Haliburton County Garlic Growers Association: Visit website: www.haliburtongarlic.ca or phone Sheila Robb 705-489-4201, Email robbsheila@gmail.com

THE GARLIC DIRECTORY

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



A'Bunadh Seeds (A-boon-ar)
Denise O'Reilly, founder



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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

<http://www.garlicnews.ca>



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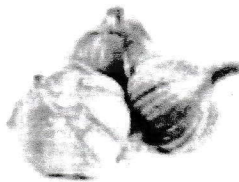
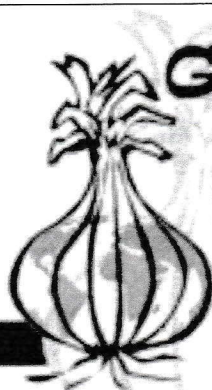


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Think about it.

If local garlic is to compete on the Canadian market, it must compete on the basis of higher quality, as it just cannot compete with the cheap imports on price. Dirty or badly presented garlic just doesn't make it.

MORE GARLIC DIRECTORY

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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Garlic News 2015 Advertising Rates

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.

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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.

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THE GARLIC PRESS

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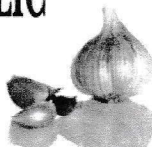
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Do you really believe that you can harvest a good crop from poor seed?

Why Grow garlic from bulbils?

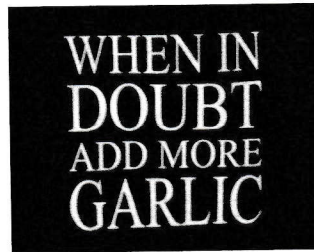
- Diversify into more cultivars
- Rejuvenate planting stock
- Inexpensively multiply seed
- Grow nematode-free garlic seed
- Reduce incidence of diseases

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

The basics of cooking with garlic

From the Garlic Guru's kitchen

Very often I hear garlic folks talking about one of their recipes and have to bite my tongue from saying that they've got it all wrong. Now, I don't consider myself a gourmet chef but I can hold my own with the best when it comes to using garlic in the kitchen.



Let me share some of the basic guidelines for using garlic.

- Fresh garlic is best. Dried, powdered or stale imported garlic has lost much of its health properties and flavour. Freshly harvested garlic has the sweetest flavour. It becomes stronger in storage and even bitter when the cloves start to sprout.
- Freshly harvested garlic has the sweetest flavour. It becomes stronger in storage and even bitter when the cloves start to sprout.
- Raw garlic is powerfully hot to the point of burning your tongue. Cooked garlic loses its heat so that you can taste the actual flavour.
- Raw garlic causes bad breath more so than cooked or partly cooked garlic. Use raw garlic only when necessary or when using it for specific health uses.
- Serve garlic dishes with sprigs of fresh parsley, lemon slices or other mints so guests can refresh their palate and reduce garlic odour.
- Don't kill the health properties of garlic by overheating. When using garlic in cooking, try to retain as many of its health properties as possible. Otherwise, you get the aroma and flavour without the desirable health benefits.
- Add garlic last to any recipe that goes on the heat to avoid overcooking it.
- The 10-minute rule. Prepare your garlic first by chopping, mincing or shredding it and then set it aside while you prepare the other ingredients. Why? Well crushing the garlic enables the chemical reaction that produces the health giving *Allicin* and it takes about 10 minutes for the process to occur. As well, crushing the cells releases the flavour and smell.
- The more you crush, mince, chop or slice garlic, the stronger it gets and the more flavour you release.
- To retain as much of the allicin as possible, cook the garlic at temperatures below 140 deg. C.
- Garlic goes well with butter or olive oil. Don't overheat either of these or you'll burn not only the garlic but the oil as well.
- How much garlic is enough? This depends on personal taste, and if cooking for others, on respect for their tastes. Garlic lovers like a strong garlic taste while many people enjoy just a bit of garlic flavour. When in doubt, good manners prevail; be considerate of your guests.

- 40-clove chicken? That's a powerful lot of garlic, isn't it? Well, not really since putting in 40 whole cloves imparts less garlic flavour to the meat than one, well-minced clove would. While the whole cloves may taste good when roasted inside the chicken, their health value has not been released by crushing. As well, the heat of the oven at roasting temperature has likely killed many of the health properties.
- Is bigger better in garlic? No. Small bulbs have more flavour and nutritional value than large bulbs. The cloves from large bulbs may be easier to peel, but it's the small ones that will produce a gourmet's delight.
- Variety is the spice of life. Know the different types of garlic and use each to its best advantage. The huge bulbs of Porcelain garlic are best for roasting or barbecuing; in the kitchen, gourmet chefs will choose one of the Rocamboles or Purple Stripes for the best flavours; for a milder flavour, choose a softneck type over a hardneck; for the earliest fresh garlic of the summer, watch for the earliest to harvest, the Turbans or the Creoles; and, if you want fresh, juicy garlic to last you until the next summer's crop, keep a braid of one of the delicate Silverskins on hand.
- As well as using garlic bulbs, remember that the whole garlic plant is edible and tasty. Use the leaves of tender young garlic plants in the spring, or pull the whole garlic plant the same as you would a scallion.
- Scapes are a seasonal delicacy, harvested from hardneck garlic types a month or so before the main garlic harvest. Scapes contain the same health properties and garlic oil as bulbs and can be used in place of garlic in most of your favourite recipes.
- Garlic may be eaten in recipes at any meal, breakfast, lunch, dinner or snacks. Don't forget those delicious garlic desserts like garlic chocolate fudge, chocolate covered garlic, garlic ice cream, garlicky pineapple upside down cake, and more.
- Garlic enhances the taste of all meats, beef, pork, chicken, turkey, ... and, it changes fish or seafood from ordinary to outstanding.
- Don't be afraid to experiment with your favourite recipes. Adding garlic usually makes them better.
- Wine with garlic? Definitely! Red, white, Rose and bubbly all go well.
- Garlic in wine? Yes, of course. Make your own 4-Thieves Wine by slicing a few cloves of garlic and letting them age for a few weeks in your favourite bottle of robust red wine. Remove garlic and enjoy the wine.
- Garlic may be pickled or frozen as well.
- A caution: Beware of keeping peeled garlic cloves in oil in the frig. There is a risk of botulism poisoning if not done correctly. See page 13 of Issue 10 for correct method.

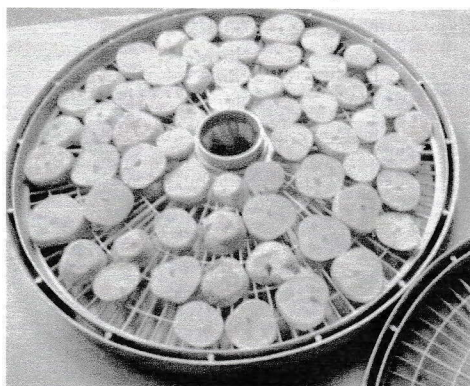
Kitchen trick: Shortcut method for drying garlic

Peeling garlic cloves can be frustrating and when making garlic powder, it takes a lot of bulbs to make just a few grams. Here's a short cut that will make your task a lot faster and easier.

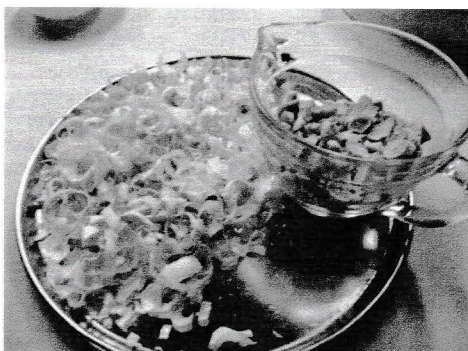
1st, start with clean, fresh garlic bulbs. Ones with a stem attached, to use as a handle, are safer for your fingers!



With a sharp knife, cut the bulb across into slices about 1/8 to 3/16" thick. Discard the basal plate and stem.



Place the slices on dehydrator trays and set dehydrator to chosen setting. I use less than 100 deg F for a slow dry method to retain allicin. It takes about 8 hours or more.



Eureka! When dry, the garlic sections have shrunk and separated from the clove and bulb wrappers and can be just picked out (or the wrappers blown away in the wind). The dried garlic can now be ground up into a powder using a clean spice or coffee grinder.

Now that beats peeling every clove individually, ey? Some garlic like the Rocamboles or Marbled Purple Stripes pops out of the wrappers without drying. The tight-skinned ones like the Porcelains have to be dried to shrink.

Mary Lou's Original Garlic Jelly

This was the very first recipe published in the 1st issue of the Garlic News. We republish it here for use by our members. Make some up now while garlic is fresh for use on appetizers at Thanksgiving, or set some jars aside for those homemade Christmas gifts.

For market or festival vendors, garlic jellies are one of the most popular ideas for value-adding your garlic and will draw buyers to your stall, just for a sample.

Mary Lou developed this recipe for the 1st Glorious Garlic Festival held in Perth, August 16, 1997. It has been featured at festivals since that time and is still as popular as ever. It is offered here for you to try for yourself.

Ingredients:

¼ lb. peeled garlic cloves

2 cups white vinegar

5 cups sugar

One 3-oz. pouch of liquid Certo

Method:

In a food processor, blend garlic and ½ cup vinegar until smooth. In a 6-8 quart saucepan, combine garlic mixture with remaining ingredients and bring to a boil, stirring constantly. Quickly, add Certo, return to a boil and boil hard for 1 minute, stirring constantly. Remove from heat and immediately fill hot, sterilized 250 ml. jars with jelly mixture, leaving a ¼ inch headspace. Wipe jar tops and threads clean. Place hot lids on jars and apply screw bands firmly. Check snap lids for pop down when cool. Makes about 6 jars.

This is the basic recipe. You can modify it by adding herbs, for example, Garlic Rosemary Jelly - just superb! Add as much as needed to bring out the herb flavour. Then, there is Garlic & Hot Pepper Jelly. Same idea. Add enough Jalapeño or other pepper from your garden to put some "hot" into it.

All of these garlic jellies can be used for rubbing on a pork roast, as a marinade for barbequing, or simply served as an hors d'oeuvre spread over cream cheese on a cracker.

Garlic News Cookbook Recipe Contest

All our members are invited to enter our Garlic Recipe contest. The contest will run for 12 months. The best two original recipes each quarter will be published in the Garlic News. The top three recipes sent in over the next year will be featured, along with their creators, in the Garlic News Cookbook to be published in early 2017.

Recipes may be submitted in the following categories: Appetizers, Main Courses, Desserts, Condiments, and Roasted Garlic. Please use the Garlic News format (as above) to submit your recipe. You may enter two recipes per category for a total of 10 maximum. No recipes pulled off the Internet, please.

Our Featured Garlic Grower from Alberta

John Kastelic, Sangudo, Alberta

Pictures & information provided by: Nick Lysachok

Much of the history of growing garlic in Canada is recorded only in the memories of early immigrants and their families. John Kastelic, a nonagenarian living on a farm near Sangudo, Alberta, is one of these living records of our garlic history. He and his son-in-law are growing lovely, un-named garlic brought to Canada over 70 years ago. Canadians of Ukrainian descent have given us many fine recipes of nourishing foods, along with many garlic cultivars that have been used to provide their delicious garlicky flavours.

Sadly, John's wife Margaret passed away in September of 2014. John still grows garlic on his farm, helped by his son-in-law Dwayne Lysachok. Dwayne's nephew, Nick, who lives in Cherhill, sent in this story:

Yes, I helped John (also goes by Jim) plant his garlic this year, as it gets a little tough to bend over at 92 years of age! However, he still prepared the garden, helped me till in the right areas, at the right depths.... and then was down on hands and knees, plunking in cloves on a bright early April afternoon! We had lunch and a celebratory beer afterwards, when we finished the 800 plants. There may be more now, but not sure since I'm up at work for the next 10

days. However, we did get a decent crop in.

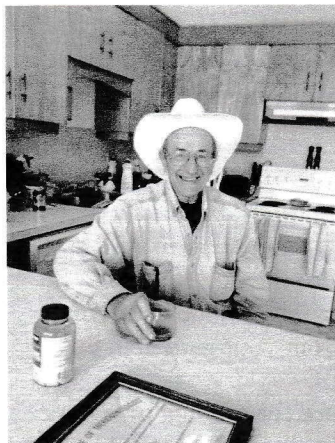
This is a picture I took of him during our beer break.

He's a heck of a guy with lots of great farming tips and stories of the past.

As for myself, I did manage to put in 10000 cloves in.

500 were last fall and are already up 2 inches as of April 17th.

John Kastelic, age 92



A plot of the lovely Kastelic garlic.

Dwayne is marked on the stake for my Uncle, Dwayne Lysachok. He is my Dad's brother. He has been growing this variety of garlic for decades which is the original stuff brought over by his mother in law Margaret's parents when they immigrated to Canada.

John (Jim) and Margaret Marge Kastelic are Dwayne's wife's parents. Yes Marge did pass in September, as she had battled with health for a few years and constantly required dialysis.

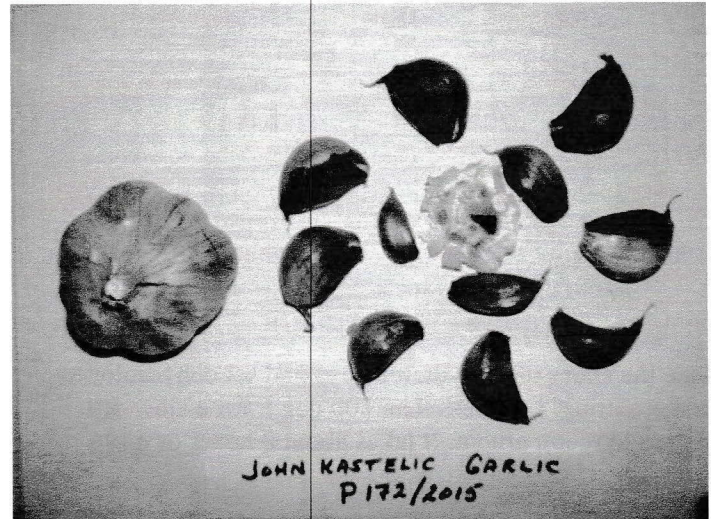


Jim is planning on moving back to the farm temporarily and hopefully getting a room in Mayerthorpe, so that it is closer to Sangudo with all the family. Jim and Marge are technically not related to me, but are in a way, through marriage only. However, we've been very close for many years and it was them and my Uncle that encouraged me to plant garlic and keep the tradition alive. I will have to take a close up picture of our garlic and show it to you. The cloves have a purplish skin to them. Since Jim is over 90 already, I help him weed and water his crop, and he allowed me to plant about 20 rows at his place since it grows quite well there. I will pass on your condolences to him next week when I fly home from work.

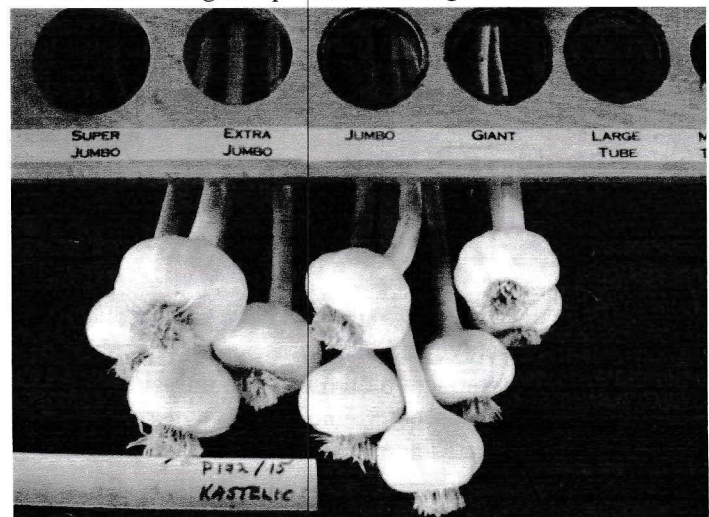


Growing the Kastelic Garlic in Ontario

Editor: John Kastelic phoned me on April 9 just to say that he enjoys the Garlic News very much. He offered to send a couple of bulbs of the garlic that they have grown for 70 years. Three bulbs of his garlic that I called P172 Kastelic arrived in the mail a few days later. I spring-planted the cloves of one bulb, ate one and froze the 3rd for fall planting. It is beautiful garlic, possibly a Marbled Purple Stripe, originating in the Ukraine.



The harvest on August 1 produced the huge bulbs below:



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
Shangtung 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
Malpasse	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 Danaeris	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:

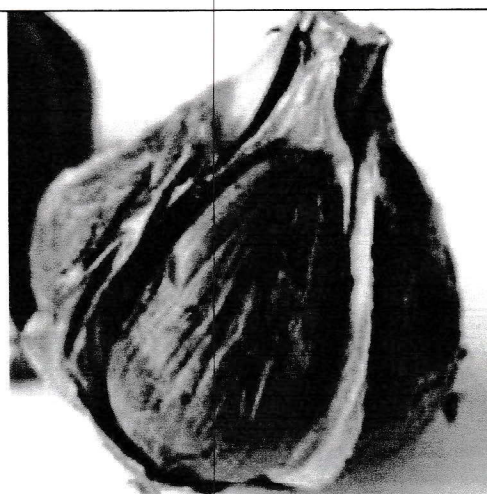
Dehydrated Garlic Products

*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

Report P/02a/2015: BEAVER POND ESTATES: SMALL-PLOT GARLIC VARIETY TRIALS								
GARLIC MATURITY CHART: 2015 HARVEST *					24 day harvest period July 08 - July 31, 2015			
Very Early	Early		Mid Season				Late	Very Late
July 8-11 2015	July 12-16 2015		July 17-21 2015		July 22-26 2015		July 27-31 2015	
TURBAN Argentine #4 Luciano's Sicilian								
	CREOLE Burgundy Cuban	CREOLE Rose de Lautrec #1 & #2						
	ASIATIC Pyong Vang	ASIATIC Genki						ASIATIC Asian Tempest
			ARTICHOKE Endurance Sicilian Gold Wettergren Russian Red Toch Formidable F4 Italian	ARTICHOKE Transylvanian Simonetti				
				PORCELAIN Majestic	PORCELAIN Musical, F30 Millar, Chiloe N. Quebec Music			
					PURPLE STRIPE Persian Star			
					MARbled PURPLE STRIPE Kostiuk's Russian Giant Northern Siberian F21 Polish Marbled Czech Broadleaf			
			GLAZED PURPLE STRIPE Purple Glazer					
				ROCAMBOLE Israeli	ROCAMBOLE Italian Purple Reliable	ROCAMBOLE Marino Ikeda Tibet		
								SILVERSKIN Silver Rose F40 Sovereign Luchka's Turin Rose de Tarn
								VERY LATE CULTIVARS Argentine Red Stripe Horsefly
Very Early	Early		Mid Season				Late	Very Late
* Bulbil trials, seed saver cultivars, true seed trials and garlic left to grow longer for bulbil maturity are NOT included in this chart.								
2014 dates for comparison								
July 10-13	July 14 -17		July 18 - 21		July 22 - 25		July 26 - 29	
Observations:								
1. Growing season was shorter than usual due to a late spring. This affected Silverskins and Porcelains the most.								
2. Turbans and Artichokes appeared to thrive on the cold, wet spring, producing the largest bulb sizes and best yields.								
3. Near daily rains up to harvest and several times during harvest caused wet soil problems.								
4. Silver Rose was very tall, much more than other Silverskins.								
5. Bulbil-grown versions of both Millar and Musical were greener (no leaf yellowing) and taller than clove grown ones.								
6. Rocamboles and Marbled were pulled earlier than usual to prevent decaying roots from the wet soil.								

REPORT # P-02b-2015: Performance & Yield Comparison of Proven Strains 2015 Garlic Main Crop

Purpose: To determine relative yield and performance of 29 of the best proven cultivars from each Horticultural Group grown in the 2014/2015 Small-Plot Organic Garlic Variety Trials. New strains under evaluation, Seed Saver cultivars and spring-planted garlic are not included.

Method: Garlic was grown using standard organic methods. Beds were fall-planted Oct 13-27, 2014 and hand-harvested July 8-31, 2015. Raised beds had double staggered rows, density 3 plants/foot of row (corresponding to 87,120 plants per acre).

Yield* Calculation: Extrapolated Yield = Avg. Bulb Wt. (grs.) / 1000 x 87,120 x 2.20462 x (100 % less % Loss) = lbs/acre. An **estimation** based on using the GGAO Grade Sizing chart was used to determine Harvest Weight**. The actual yield per acre can differ with actual weights. B-Grade garlic (<1.5") is included in harvest. % Loss column includes all losses including winterkill, non-emergence, insect, disease & animal losses and harvest damage but not storage losses. Losses reduce yield. Some cultivars produce doubled or tripled cloves resulting in more bulbs harvested than planted.

H: S Ratio (Harvest to Seed Ratio): is calculated by dividing Column 5 (Harvest Weight) by Column 2 (Planted Weight).

CULTIVAR	Cloves Planted / Wt grs.	Harvest Date	Bulb Harvest	Harvest Wt grs. **	Av Bulb Wt grs.	% Loss	Yield * Lbs/acre	H: S Ratio	Relative Standing in Group
Porcelain - 8 cultivars evaluated, plus bulbil improved Musical (I-2008)									
Musical I-2008	33/416	22 Jul	33	2588	78.4	0	15063	6.2:1	1 of 8
Musical	47/486	22 Jul	47	2350	50	0	9603	4.1:1	For comparison
Majestic, J (2") seed	60/656	21 Jul	59	3505	59.4	1.7%	11410	5.3:1	2 of 8
Chiloe	87/739	22 Jul	85	4391	51.6	2%	9922	5.9:1	3 of 8
Majestic	352/3692	21 Jul	349	17062	48.9	<1%	9390	4.6:1	4 of 8
Millar	84/741	22 Jul	83	3973	47.9	1.2%	9194	5.4:1	5 of 8
F30	56/425	22 Jul	53	2251	42.5	5.3%	8157	5.3:1	6 of 8
Georgia Fire	22/218	22 Jul	22	820	37.3	0	7159	3.7:1	7 of 8
Northern Quebec	28/233	22 Jul	27	977	36.2	3.5%	6950	4.2:1	8 of 8
Purple Stripe – 5 cultivars evaluated (1 Glazed, 3 Marbled, 1 standard)									
Purple Glazer (G)	77/325	20 Jul	75	3226	43.0	2.9%	8261	9.9:1	1 of 1
Kostiuk's Russ. Giant	49/329	23 Jul	46	2480	53.9	6.1%	10355	7.5:1	
Czech Broadleaf (M)	75/424	25 Jul	81						Crop failure
N. Siberian (M)	73/386	23 Jul	69						Crop failure
Persian Star (PS)	50/301	25 Jul	50	2383	47.7	0	9154	7.9:1	
Turban – 2 cultivars evaluated									
Argentine #4	35/363	11 Jul	34	2529	74.4	2.8%	14286	7.0:1	1 of 2
Luciano's Sicilian	47/569	11 Jul	49	2884	58.9	+ 4%	11304	5.1:1	2 of 2
Asiatic – 1 cultivar evaluated									
Pyong Vang	17/121	14 Jul	17	612	36.0	0	6914	5.1:1	1 of 1 Fair
Artichoke – 4 cultivars evaluated									
Transylvanian	80/446	19 Jul	81	6738	83.2	+ 1.3%	15977	15.1:1	1 of 4
Wettergren	92/805	18 Jul	90	6778	75.3	2.2%	14465	8.4:1	2 of 4
Endurance	50/225	18 Jul	50	3708	74.2	0	14244	16.5:1	3 of 4
Sicilian Gold	60/328	17 Jul	65	2998	46.1	+ 8.3%	8859	9.1:1	4 of 4
Silverskin – 2 cultivars evaluated									
F40 Sovereign	30/83	31 Jul	26	656	25.2	13.3%	4846	7.9:1	Poor
Silver Rose	50/178	26 Jul	45	936	20.8	10%	3995	5.3:1	Poor
Rocambole – 4 cultivars evaluated									
Reliable	40/214	20 Jul	38	2111	55.6	5%	10670	9.8:1	1 of 4
Italian Purple	47/284	20 Jul	38	1911	50.3	15%	9659	6.7:1	2 of 4
Israeli	80/135	19 Jul	78						Crop failure
Marino	80/513	26 Jul	67						Crop failure
Creoles-3 cultivars evaluated									
Burgundy	17/134	14 Jul	16	1159	72.4	5.8%	13926	8.6:1	1 of 3
Rose de Lautrec #2	45/212	16 Jul	52	1446	27.8	+ 15%	5341	6.8:1	2 of 3
Rose de Lautrec #1	30/117	16 Jul	39	1056	27	+ 30%	5200	9:1	3 of 3

Comments: 2015 was a difficult growing year; a long winter; a very late spring; and a wet, cool spring, followed by a period of drought and then a hot, wet summer. Emergence was late by three weeks. Leek moth damage was lower than expected, likely due to the cold affecting mating and laying of eggs. Leaf count in all Groups was much lower, with hard necks having 5-7 leaves rather than the more usual 10-11 leaves. Harvest was late. Fungal diseases broke out late during the harvest, likely encouraged by hot, wet conditions. Root damage appeared in the Rocamboles and Marbled types. Later fusarium damage of cured bulbs in storage appeared, mainly in two Marbled cultivars. There was no sign of re-emergence of the Bulb & Stem Nematode. The Artichoke cultivars performed the best of all under adverse conditions, having the largest bulbs and greatest yields while the Porcelains showed a strange reaction, that of a preponderance of 2 and 3 clove bulbs. Overall, the harvest was good with the exception of some fusarium losses.

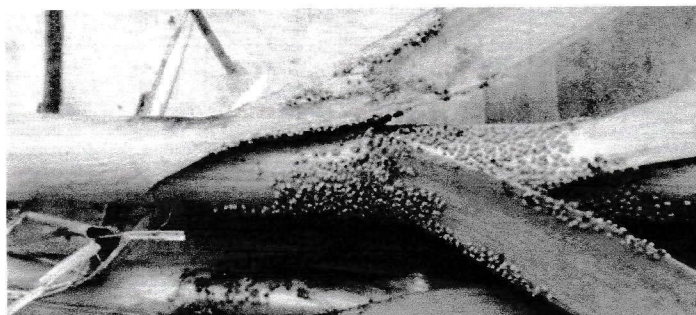
More calls & letters

(Continued from page 5)

Fungal Diseases thrive in a wet, hot summer

The widespread fusarium diseases are always present in most soils but become a serious problem under certain weather conditions. The conditions in much of Ontario this year were conducive to the emergence of fungal diseases in garlic crops. Heavy rains through all of June and during the July harvest followed by a heat wave triggered growth of moulds and fungal diseases, many of which didn't show up until well after crops were cured. Some growers were unaware of a problem until they discovered that cured bulbs had become soft and developed a strong odour. Although not proven, it seemed that hardneck cultivars mainly in the Rocambole and Purple Stripe Groups, were more susceptible to the fungal diseases than softneck types. When the fusarium damage occurs in storage, the bulbs are unsuitable for planting but unaffected cloves within a bulb can be hand-salvaged for processing or table use.

Insect eggs or disease?



Daniel Hoffman of Global Garlic sent me this picture of what looked like insect eggs on his garlic for identification. I'd never come across anything similar to this before, so I appealed to the experts for help.

Michael Celetti, Plant Pathologist at OMAFRA, sent this reply:

Hi Paul. Good to hear from you. It looks like the spore caps of a **slime mold**. Slime molds are not pathogenic. They live in the soil as saprophytes and during warm wet weather they move up onto the surfaces of low lying plants but can also occur on, trunks of trees, straw etc. I frequently see them on strawberry plants during a warm wet spring. They produce a slimy jelly like plasmodium and then at some point they produce spore caps that burst and the spores spread which is what you photographed. The jelly-like plasmodium can be bright orange to a dull yellow depending upon the species. The wet weather allowed them to be more active this year. They are not usually a problem so not to worry."

Slime mould is a broad term describing some organisms that use spores to reproduce. Slime moulds were formerly classified as fungi but are no longer considered part of this kingdom. Editor.

Bouquets to an honest grower

In August, **Sheri & Julie Fleischauer of Golden Acres Farm, Gadshill, Ontario** advised their customers that they were not sending out a seed catalogue and would NOT be selling their garlic for seed this year due to the crop being affected by a mold that attacked the leaves and scape. Although the bulbs looked healthy, they were not prepared to risk the possibility of spreading disease. They would, however, sell garlic for table use.

Editor: A hearty "well done!" to Golden Acres and lots of bouquets to Sheri and Julie for honesty, despite the loss to them in sales. While the cause of the mould on the garlic may well be attributed to the weather this year, it's refreshing to see an honest grower take responsibility to protect their neighbours and customers from possible plant disease.

Julie has agreed to provide a report on the cause of the problem once they have fully investigated it.

Is White Rot Spreading?

White Rot is one of the most destructive fungal diseases affecting garlic and onion crops, limiting commercial production. Once White Rot gets into your soil, there is virtually no way to eradicate it. White rot, if allowed to spread throughout growing areas, could well become a more serious problem than the Bulb & Stem Nematode. If you suspect that you may have it, have your soil checked by lab test.

Editor: I have not received any reports on this disease.

Worm inside garlic

Steve Anderson of Westport, ON sent this picture for identification: Hi Paul. I found this little guy inside a stunted garlic plant. I've been cutting scapes and this is the only one in about 10,000 that I've found but I did see another one earlier in the spring. Any ideas of what it is? I looked in all my favorite places and couldn't find any info on it. Steve.



Editor: Hi Steve. It looks very much like a wireworm. If it's quite hard, that's what it is. They usually go after other roots like carrots or potatoes but I've seen them before in garlic, too. They won't become a problem if you rotate your crops into different rows each year.

Its not shown in the Compendium of Garlic & Onion Diseases and Pests but a good description appears in the out-of-date Diseases and Pests of Vegetable Crops in Canada. Here's a better picture.

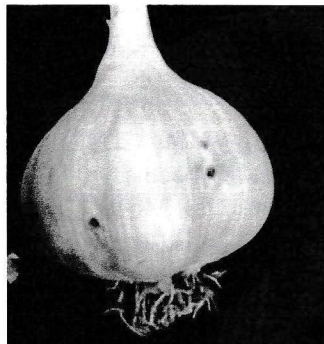


Still more calls and letters

Leek Moth Reports

Dana Mara Ellis of Merrickville, ON sent pictures, asking: I have been growing garlic for about five years. This year I was hard hit with the Leek Moth and I had never had it before. I am not going to give up, and although I sprayed with the organic caterpillar killer it was too late; however my poor 240-crop garlic did give me some garlic although it is small. The pictures show two out of the eight bulbs with holes. The other six bulbs are beautiful.

My leek moth damage on this year's crop is either tiny holes or larger holes with goop. They are separated from the ones with no damage to the bulb and we are eating them first. So my question is do these bulbs pictured look to you like leek moth or is this a form of rot?



I just want to know should I plant these or just toss them. The other bulbs are perfect. My plans for next year, the floating row covers and I have ordered garlic from BC, which apparently has no leek moth. **Dana**

Editor: Its regrettable that you have the leek moth but it was unavoidable as it has spread to every region of Ontario and across much of Canada. By the way, it spreads on the wind, not through seed so buying seed out of province won't keep it away. It will just be there anyways. You can eat or plant any clove that has not been damaged. The ones that have been bored into are likely decaying so are unfit for either.

Attached is an article from the Garlic News called "living with the leek moth" that may be of help.

Jocelyne Gauvin of Cocagne, NB, asked: How do you dispose of leek moth damaged plant material? Thank you for generously sharing your knowledge. Much appreciated

Editor: Disposal of garlic & onion waste is an important aspect of your leek moth management program. First, don't put the waste in the compost. You can't be sure that the hot composting will be uniform enough to get them all and you'll just provide a nice home for them.

For any damaged scapes. Bury or burn them. If you use the scapes, you can salvage any undamaged parts and use them, getting rid of the damaged portion.

Remove old/infested leaves and roots at harvest and burn or deep bury them, if possible. If you have a waste pond, you can also sink them so they break down under water. See Garlic News Issue 41 page 7 for our seed harvesting method. This gets rid of most of the eggs or cocoons so they don't get into your curing area. It works. If you have a separate area for cutting off the tops, take extra care to clean up the debris, including any dirt and burn or deep bury that as well.

"Deep" should be at least 6" of soil over top with no gaps.

The mulch and other plant residue should be turned under immediately after harvest as it holds a lot of cocoons, eggs and even adult moths. Be sure it's completely covered.

We also plant a cover crop of mustard right away as part of another program, the one for the Stem & Bulb Nematode.

Spotted lady beetle as predator?

Mike Normandeau of St-Lazare, QC sent this report: This is what has been going on with my garlic and the dreaded Leek Moth this summer. The last 3-4 years have been a struggle for me as the Leek Moth has made me go every day to try and hand kill as many as possible to keep them under control. I planted 225 cloves last fall hoping my controls from last year would have kept them at bay but they hit me with a vengeance this year and I just didn't have the time to go out and go through 225 plants every day. In early to mid June I threw my hands in the air and gave up on my crop - then something really interesting happened, they started disappearing from my plants. I also observed small ladybug like beetles on the plants and they may also be the heroes.

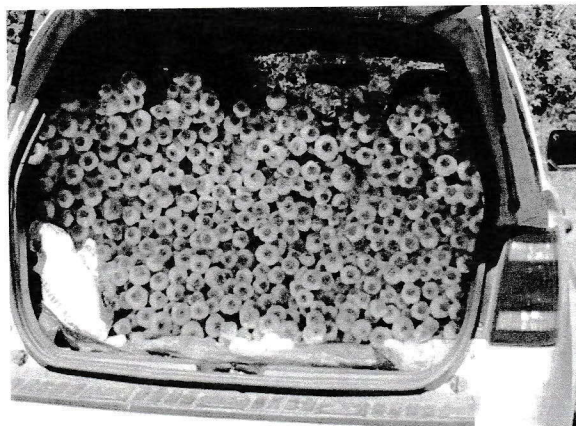
Editor: Lady beetles? The pink spotted lady beetle is definitely a beneficial predator so if you can, encourage them into your garlic patch. They feed on the eggs and may even eat the small leek moth when it emerges. Don't confuse it with the Asian lady beetle, an imported pest that is doing a lot of damage to plants. Another useful predator is the earwig. It destroys leek moth cocoons.

Vicki Jensen of Rockwood, ON wrote about a bad leek moth problem: I read your newsletters whenever they arrive but whenever an article would appear about that damned leek moth, I would skim thru and not really pay attention because I've never had the issue. I'm certainly savvy enough with gardening and pests to appreciate that I didn't. UNTIL NOW! Last October, I decided to plant a small plot in an unused raised garden behind my office. I didn't have enough of my Music seed to plant all of the area so bought additional Purple Stripe seed from a co-workers family. My 1st disappointment was the poor quality, very evident once I cracked the cloves. However, I planted it anyway and kept track. Germination of my Music was 100%, while the purple stripe was 50%. "Plant the best & eat the rest" is just sound advice. Then this week, I went to check on the scapes and immediately recognized leek moth damage on 80% of the plants. I won't type what I said but it was not very lady like! When I got home, I did some research and went back and cut all affected scapes, leaves, etc. and burned them. In an old article from you, I sure giggled when I read "Don't Panic" because I had already panicked. The affected garden is a 20-minute drive on the country roads from my home gardens, which are unaffected. No leek moth here. I did plant a small amount of the crappy purple stripe seed at home and got the same 50% germination, but no leek moth. Time will tell if I got to this garlic in time to redeem the small crop but I will sure not re plant in this place again. My small gardens at home are about to get larger...

More Calls and Letters

2015 harvest reports from across the land

Bill Ray & Denise Machin of Courtenay BC reported on June 30 a *very early harvest*: "Hi Paul, I've attached a photo of the Leningrad garlic that we harvested and now have hanging to cure."



Unfortunately, we had family emergencies that put us way behind schedule so next year we will attempt to get you all the fun stats of our various garlic cultivars. We are harvesting *a month ahead of last year* but don't have the Witches Broom that we had last year. So far it is looking like a great harvest. The only cultivar we haven't harvested is our Nootka Rose but no doubt we will be starting it in the next few days.

Trust that you received the rain you were looking for. We are experiencing record high temperature and no rain in sight, global warming! Ray and DD

Editor: That is a great vanload of garlic. The bulb sizes are impressive for a drought and an early harvest. Oh, after a dry April and May, the monsoons from India appear to have moved here and it's been non-stop year. "Super El Nino" be damned!

Silverskins falling over early?

Bill Kirby of Yarker Ontario asked: Hi Paul - I was just removing what is likely to be the last of my scapes from the Yugo Gold (June 25) and noticed that a couple of my silver skins - Turin - have laid down as they are supposed to do according to my web search. The web says they do this often a week before they should be harvested. So that's OK if true, but how then do you know when to harvest - are we still looking for the bottom four leaves to brown?

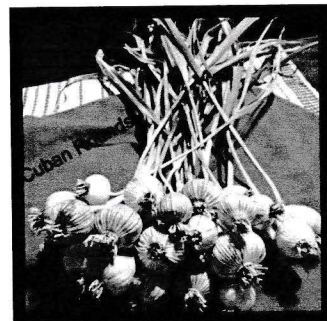
Editor: Hi Bill. Not sure what source you searched on the Internet. Unless it was a reliable Canadian grower in Zones 4-6, you've likely found meaningless information. I use the web but rely on it for very little as I've found that much of it is just crap with very few sites providing good info. Yes, softnecks do fall over prior to harvest. See front page Issue #40. Falling over is just an indication, nothing more. You can't use leaf count for them either. Silverskins are generally the last to harvest, after all the others. Mid July or later would seem to be the earliest for harvest.

It's largely a matter of getting to know what happens in your own microenvironment. Wait a week or so. If the leaves go limp, dig a couple of bulbs and check. That's the only sure way.

Bill Kirby, again on July 4: "Hi Paul - it seems just one or two of them have laid down and I'll pull them in the next day or two to see what's below ground."

Rounds of "Cuban", a Turban

Daughter Catherine Cheff of Renfrew, ON, sent this photo of her very early "Cuban" harvested on July 4. That's early even for Turbans, but it's been a strange year so far. Most came out as rounds, likely due to the late spring, with only a few having divided bulbs. Rounds like these make great planting stock.



Marco Smits of Portland, ON, asked: Sadly I didn't store my garlic from last year properly. My garlic is dried out but not moldy. Can I make garlic powder from that? Marco.

Editor: Yes, you can dry the stale garlic further and make garlic powder: however, it will be disappointing as powder made from fresh garlic is much better and still has its health properties. Stale garlic has lost most of its value.

Failed garlic?

William Krebs of Salt Spring Island sent this query: Attached are photos of 8 dead garlic plants I found when I recently harvested my 800 garlic plant crop. The dead plants were in a cluster. Any thoughts? Also attached is a photo of the healthy garlic. All the garlic is Musica.



Editor: The badly decayed garlic and the fact that all were in a cluster would strongly suggest that you have the Bulb And Stem Nematode. You cannot be sure unless you have both the diseased plants and the soil from around them tested in a plant pathology lab. If you have this pest, you need to take action right away to prevent spread. Don't be fooled because there were just a few. One is enough to cause a problem as they multiply very quickly.

The Power of the Internet

"I read it on the Internet so it has to be true!"