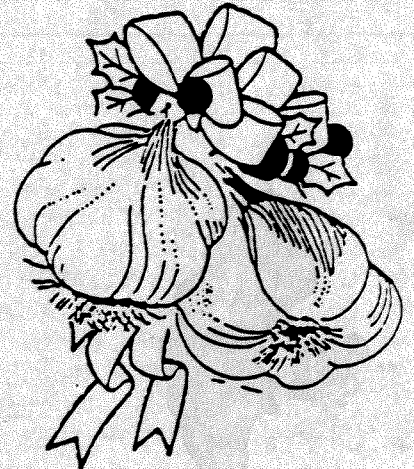
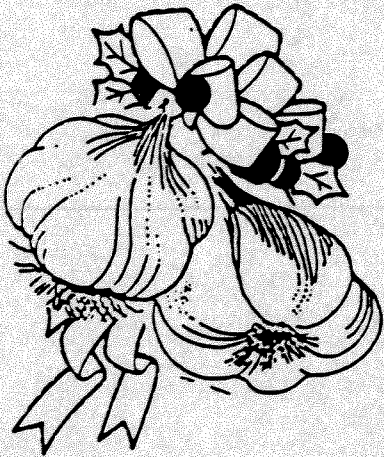


DECEMBER 1987

GARLIC

Our garden crops have come from far
 Where other climes and peoples are.
 From mountain valleys of Peru
 The snappy snap bean comes to you.
 In Mexico sprang Indian corn,
 In India the cuke was born.
 The cabbage hails from Europe's sea land,
 Hot weather spinach from New Zealand.
 But there's one peppy garden plant
 We natives mostly do not want.
 When long of yore its fumes arose
 And helped to shape the Roman nose
 A favored food was garlic then
 For fighting fowls and fighting men.
 They mixed it with the warrior's hash
 And with the rooster's morning mash.
 It kept the legions primed for war
 Till fear of Rome spread near and far,
 And doubtless made game fighting cocks
 Of pacifistic Plymouth Rocks.
 A shrinking rabbit fed up thus
 Would lick a hippopotamus.
 Hence sprang old tales of sudden death
 From dragons slaying with their breath.

Bob Adams, 1925



SEASON'S GREETINGS

Brothers and Sisters: I hope that this finds you by a warm fire with your bulbs in the ground! Here at Rose Valley I planted a bit over one acre - 75% for seed stock and the rest in trial. I was both blessed with beautiful fall days of Indian Summer and cursed with days cold and rainy. 1987 has been an important year for the Foundation! We feel that we have made many friends and contacts and that 1988 will see our continued growth and hopefully this newsletter will help with that.

1987. Let me review our accomplishments for everyone: We continued our trials on about 40 varieties and added 10 to 12 new ones, experimented with clove orientation, post-harvest dry down rates, cutting or not cutting the seed head in relation to finish weight, intercropping; We have at last finished our brochure and stationary with many thanks to Judith Ann Benedict of Red Creek, New York for the wonderful graphics, and Sue Thompson for the way she puts them together. Roger's been busy writing articles for National Gardening and Horticultural magazines and this has attracted communication from all over! We have added a new trial grower on Long Island, and Dominic Antignano will help us see how our strains will do in that climate and soil conditions. Our 1987 Garlic Day was the best yet - more on this later.

Foundation: We need to put the house in order in 1988 - find out the type of organization NYS growers want and need. The size of our state limits our contact so maybe this newsletter could be expanded. Our intention is to take direction from the membership so we need to hear from you. We have decided to start yearly subscriptions with minimal fee to help defray our costs.

1988 Experiments: Roger has started a storage experiment on different garlics at different temperatures in different containers, being monitored monthly. We continue to look for new garlics to

grow, and experiment with. Doug is looking at smaller cloves from large bulbs and vs large cloves from small bulbs. Fertilizing rates and timing, as well as cover crops, mulching will hopefully be research also.

Publications: We plan to work with Roger writing a concise fact sheet, and also an expanded work on commercial production. We get many requests for this nuts-and-bolts material and have nothing currently available for the northeast.

1988 Marketing: Two things: The Foundation will be selling set quantities of garlic from the trials over the past years. These will be the top performers from year to year and will be able to give you a complete history, practice and yield information. There will be more on this in up-coming newsletters. Secondly, we'd like to put buyers and sellers in touch with each other. As we get calls for seed, fresh market, storage, and processing quantities, we can pass these along to you.

1988 Garlic Day: A Saturday (yet to be determined) in September 1988, Rose Valley Farm is once again delighted to host the event and will have better contingency plans in case of poor weather! We'll try and keep the format much the same but "even" better organized - technical sessions in the AM, with trials, machinery, taste evaluation, eating later. We had excellent press coverage with the AP picking up the story and taking it throughout the northeast. Please remember to take some slides of your operation and cultural practices that can be shared, and bring some samples of your work; garlicobelia, braids, strains. We need to standardize our procedures for testing our varieties - as displayed bulbs and culinary. This year, when we took the garlic into the kitchen for tests - one got lost - disappeared, and with another we

consumed the complete trial strain! We will continue to have garlic stamps, keepers and posters for sale.

Happy Holidays to you all and good growing in 1988! If you haven't sent back your survey (that was passed out at Garlic Day) please take a minute and finish it up and return it to us along with your ideas for the Foundation, your research, disease or marketing needs. One of the nicest parts of the Foundation is bringing you all together, and its been a pleasure.

David Stern

STORAGE EXPERIMENT

By your surveys we have learned that almost all of the garlic you grow in New York is sold within the first two months after harvest. It is felt that by waiting a couple more months, the market supply of garlic will decrease and allow you a better profit. Storage does not have to take place in a strictly controlled atmosphere. For many years I have used common storage in the dingy, cool basement of my house to keep garlic well into the next year.

An experiment was designed and set up to test several storage factors, and how they effect the quality of garlic. Softneck and hardneck (topset) types were both used in each of the treatments. Garlic was stored at 32 degrees, 40 degrees, and 50 degrees. They were stored in three different containers; plastic bags with perforations, paper bags, and standard mesh onion sacks. The experiment is still young, but it appears that the plastic bag holds in too much moisture and penicillin-mold is growing on most of those samples. Hardneck types seem to be keeping in better condition than softneck types.

It will be several months before the results can be collected and analyzed. At that time we will share

them with you and draw some conclusions from this experiment. Stay with us until the next exciting episode. We hope the results will help you all.

RAK

STORING GARLIC IN OIL

It is a practice with some of us who want garlic immediately handy for cooking, to peel and store it in oil.

Garlic is a low acid vegetable. Consequently it needs to be acidified to prevent the growth of micro-organisms and especially to prevent the formation of botulism toxin. Acid treatment also prolongs the quality of garlic and prevents browning. The method is as follows:

1. Cover garlic cloves with vinegar and soak the cloves for 12 to 24 hours.
2. Drain off the vinegar. It can be reused as Garlic-flavored vinegar.
3. Cover the garlic cloves with oil.
4. Refrigerate the jar of garlic and oil, and use it within three months.

(Source of this information is Dr. George York, the University of California at Davis.)

THE DREADED DISEASES OF 1987

There have been more and more diseases problems occurring in our garlic fields as time has progressed. 1987 was a troublesome year that way. Fusarium basil rot, blue mold (Penicillium), Botrytis neck rot and others have been sighted. In light of this it was fortunate that a student at Cornell, Kevin Cook, came to me asking what diseases on specialty vegetable crops would concern vegetable growers. I immediately recommended garlic, and he wrote a paper describing two diseases on garlic and has notes on

several others. Because garlic has not been a large economic crop in New York the problems involved with it have not been documented and studied. Growers in California, because of their dry and very controlled production conditions, do not have the occurrence of disease that we are having in New York. Disease such as white mold could ruin our yet young industry. We will be able to share some of Kevin Cook's work next year in future newsletters. Some of the collaborators in California will also try to clarify what diseases we have and what controls we might use against them. Garlic grows very well in New York State but so do its disease organisms.

MEMBERSHIP

Up to this time the Garlic Seed Foundation has not required any fee, and has been operated as a special project on a grant from the New York State Agricultural and Markets. That grant has ended and we are in need of funds to operate: for mailings, copying services, phone calls, expenses for Garlic Day, research projects and other involvements.

This brings us to a point where we must ask for subscription fees. We have decided on \$8.00 annual fee per mailing address. We hope that you will decide to join both to gain information for your own garlic production, and to support this garlic improvement effort. It is in your interest that we are performing these activities. There are many things going on now and they will increase and become more useful within the immediate future.

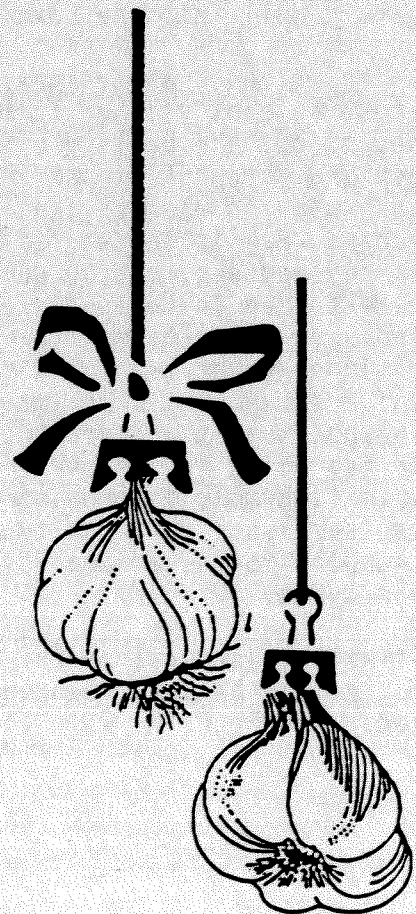
This newsletter will be the last one of the year, and the last one before a subscription is renewed. If you forget or can't renew it by the end of January, we will send you a reminder that we would still like you to join. Stay with us in these young growing years for all of us.

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