

Season's  
Greetings

Happy Holidays

THE GARLIC PRESS  
DECEMBER, 1988

File #4

### GARLIC FOR THE HOLIDAYS

As a grower and promoter of garlic, I'm always looking for ways to use our favorite allium, and that includes the Holidays! Let me share some ideas that I've used over the years.

Its great as a gift either bagged or braided or in a nice wooden box, or peeled and put-up in oil (NOTE GSF Dec. 87 Newsletter). There are also related tools such as garlic keepers and new presses available. There are many books on garlic including some wonderful cookbooks (and I suggest Glorious Garlic, Garden Way Press, by Foundation Member Charlene Braida).

I love to decorate with garlic including tying a red and green ribbon around the stem and placing them as a tree ornament or in the doorway as a replacement for the mistletoe. My favorite is to gather now vacated bird nests and putting them in the tree holding a bulb or two.

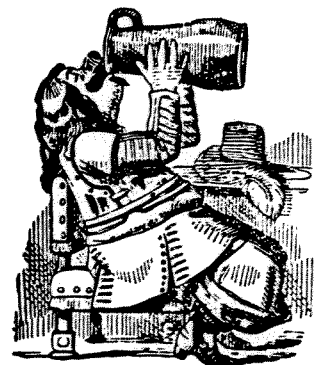
I've also potted some cloves and given them as gifts. The bulb never develops but makes a nice edible green plant in the white of winter. What about giving someone a Membership to the Foundation? And what about eating some in the turkey stuffing, or hearty garlic soup or delicious 40-clove chicken!

Anyway, it's the sharing with others that's what it's all about and on behalf of your Foundation, we wish you and your families Joy and Peace, and good growing in 1989. Tis time to give thanks as farmers that we are able to be part of the great creation of food, with our hands in the earth and our spirits in the sky. Happy Holidays. [D.S.]



### GARLIC WINE? YOU BET!

A special thank you to the folks at Four Chimneys Farm Winery for providing a truly novel addition to the Garlic Day Buffet: "La Gloire d'ail". Four Chimney's produces a fine line of wines from NOFA certified, organically grown grapes. They ship their wines by UPS in New York State. For a price list: Four Chimneys Farm Winery, Himrod-on-Seneca, New York, 14842. Phone: (607) 243-7502. Sorry, garlic wine is not included on the list. [D.B.]



Ted Maczica, the Fish Lake Garlic Man (Ontario, Canada) sent this to us to distribute. We'll write-up some information on Ted, his story and garlic and guest in the next Newsletter. Please sign it and send it in to Silver Springs, PA.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
Signed \_\_\_\_\_  
Address \_\_\_\_\_

We petition you to issue a commemorative sheet of 50 stamps illustrating native American medicinal herbs. Equally we hope you will rule favorably on a booklet to accompany the stamps to describe and explain why these herbs have played an important role in our American history.

TO: The Citizen's Stamp Advisory Committee U.S. Postal Service  
c/o Maureen Buehrle, Executive Director  
International Herb Growers and Marketers Association  
P.O. Box 281 Silver Springs, PA 17575

**STAMP PETITION**

**GARLIC SEED FOUNDATION  
ROSE VALLEY FARM  
ROSE, NY 14542-0149**



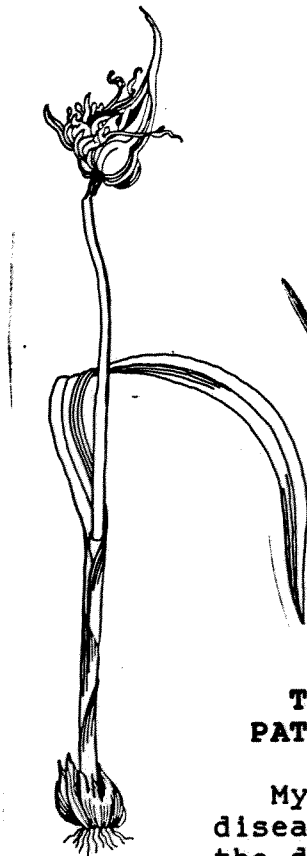
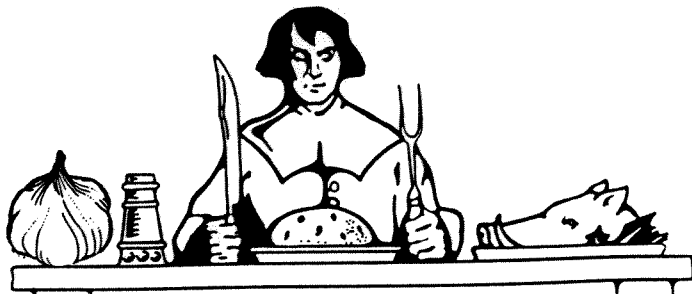
## TOP SET REMOVAL EXPERIMENT

It is often stated that removing top sets at an early stage in hard neck garlic promotes enlargement of the bulb and obtains greater size than same strain without top set removal. An experiment has been setup not only to test that theory, but primarily to look at disease appearance in garlic plants which have had topsets cut leaving an open wound through which pathogens might enter. RAK has set up an experiment to test this possibility having replications of three cutting stages: 1. Early cutting at the first appearance of the top set stock. 2. Later cutting when the stalk reaches a length where it is growing above the leaves. 3. No cutting of the top set will be performed.

The experiment will be set up with dimensions to simulate one grower's field. Rows will have 16 inch centers, cloves will be spaced 4 inches within the row and each plot will be 10 feet long. Four replications will be set up for each treatment.

We will measure the size of the bulbs, and will also examine disease appearance in the bulbs at harvest and storage. Total results will not be available until winter of 1989.

Let us know if you have noticed any correlation between cutting topsets and disease appearance. Your input and questions are important and stimulating to us. [R.A.K.]



## TESTING FOR GARLIC PATHOGENS - A BEGINNING

My current work on garlic diseases deals primarily with the description of symptoms and the organisms subsequently isolated from these symptomatic areas. I am also inoculating healthy garlic to test for pathogenicity of the organisms (all fungi so far) and to observe if symptoms similar to the original symptoms are produced. Success in this area would allow us to categorize organisms and their specific symptom-disease responses. This approach then leads us, hopefully, to strategies for the control of the various diseases.

Studies planned for the near future include inoculation of leaves of growing plants and a seed-stalk cutting timing experiment.

It should be noted that Gene Schepker and Robert Perry have kindly donated healthy garlic as well as diseased specimens for this work. They also have spent time advising me of cultural practices of garlic and of their observations of diseases in the field. [D.L.]



### THE FOUNDATION FINANCIAL OUTLOOK

In the March 1988 issue of HORTIDEAS, the Garlic Seed Foundation of New York State received an appreciated acknowledgment. The Foundation's purpose and goals were addressed. For recent members, I will briefly mention these. They are: "to fill the need of small-scale growers for adapted garlic planting stock. This is accomplished by collecting promising strains, growing and evaluating them for important characteristics, and multiplying the best with the intent of producing selected seed stock....further activities include any area that will benefit garlic producers such as prorogation, production, storage, marketing, biochemical analyses, food value, medicinal properties, and any information relevant to the production, sale and understanding of this crop."

HORTIDEAS concluded with the statement "This is a low-bucks operation, so if you send questions, enclose a stamped self-addressed envelope, or better still, a donation."

In today's world of merging multinational agriculture conglomerates, one can take pride in being an effective contributing "low-bucks operation." Your interest, stamped envelopes, and donations have made it possible. A brief statement of the Foundation's 1988 income and disbursements reflect its goals and your support.

1988 INCOME	
130 Memberships @ \$8.00	\$1040
Donations	65
Garlic Day Fund Raising	224
Total Income	<u>\$1329</u>

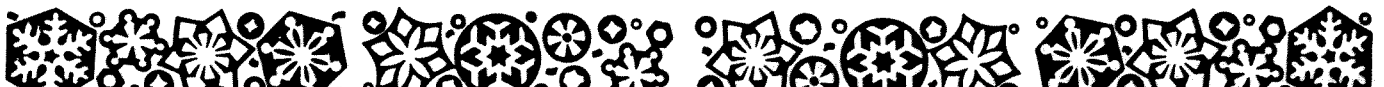
### DISBURSEMENTS

4 Issues of Garlic Press; typing & printing	# 439
Postage/Newsletter	85
Garlic Day Expenses-Video, Promotion, Grange Hall, Food, etc.	122
Cornell U. Department of Vegetable Crops - Library & Cataloguing	100
Foundation Promotion	185
Stationery - Brochures	111
Miscellaneous Postage	87
Checking Account Fees	15
Total Disbursements	<u>\$1144</u>
Balance	185

The year ends with enough to get this Newsletter off to you all, a few member renewals will be coming due and new folks are joining. The Foundation has a few miles of selected strains in production, and while it is too early to count the harvest, 1989 promises to be a good year.

As a "low-buck operation", thank you for your support.

Douglas Bowne, Treasurer



## LONG ISLAND REPORT

In past Newsletters we spoke of growing garlic in Long Island. Dominic Antignano and his family continue to spread the word by involving growers in the potato, wine, horse, cabbage growing area 70 miles east of NYC. This year they have about 4000 row feet in the ground. Double last years including trails. The latest of it planted December 4. If the weather holds off more will be planted this year. Row spacing is 18" and space between cloves is 3"-4". Activities for the '89 season will include:

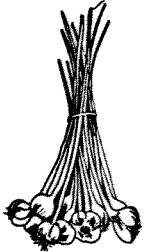
- More community wine and garlic tastings.
- Intercropping garlic with fig trees, in the greenhouse.
- Discovering more growers like the Korean woman who plants 150#/year for home use and the two Italian men who have planted - 100#/year for the last 75 years on Long Island.
- Continue working with engineers at Trenton State University in developing a garlic planter that can plant in the basal orientation mode not randomly.
- Growing garlic in the greenhouse, in beds that are feed from fish tanks with cold weather fish in them as part of a hydroponic/aquaculture study under way by a local grower.

If you'd like to find out more about what the GSF is doing in Long Island or share your garlic experience with Dominic, please phone 516-734-5069. Happy Holidays to all. [D.A.]

### 4-H GARLIC PROJECT

Each year RAK features a different crop or groups of crops for 4-Hers to grow and exhibit at State Fair. This year he has chosen garlic and is looking for some incentive or award for the best garlic exhibits which will be brought to State Fair. If you have any ideas or offerings what these awards might be, please let him know by calling or writing to him: Vegetable Crops Department, Plant Science Building, Cornell University, Ithaca, New York 14853 - 607-255-4585.

4-Hers respond to these special projects. Because of the nature of garlic and its different growing seasons from traditional crops, it may be a project that will be not only for State Fair 1989 but also State Fair 1990. Let us know your ideas for incentives to get our youngsters growing spectacular garlic. [R.A.K.]



### GARLIC: TO FERTILIZE OR NOT TO FERTILIZE

We normally give the ground some general fertility whether it be with organic matter or chemical fertilizer before or at the time of garlic planting. It has been reported that side dressing enhances the growth of the garlic. To test this, a simple experiment has been setup applying zero, one or two side dresses of nitrogen fertilizer in the spring. We will measure yields and appearance of the bulbs in each treatment. [R.A.K.]

## ON THE ROAD WITH DAVE AND RAK

My collaboration with Dave LoParco of the Department of Plant Pathology, Cornell University, has been a very informative one. Not only are we visiting farms, observing and collecting disease specimens of garlic but also, generally discussing what growers can do before we define just what pathogens are causing the disease symptoms. David feels that sanitation and rotation into other fields will be extremely important until we can identify and recommend control methods for the pathogens. Leave debris from any of the Alliums should be taken out of the fields and composted well away from any garlic field or potential field. He feels this is a mandatory practice. Fields should be rotated yearly but certainly every other year from garlic into another field without past history of the allium group. By our collective observation it seems that soft neck types seem to contain and perpetuate disease more readily than the top set group of garlics.

If garlic is to be grown specifically for future planting stock, then that group should be planted at some distance from the commercial "for sale" fields. Extra care must be given to this planting stock field to keep nutrition and moisture level up and weed competition eliminated. If this does not escape the disease pathogens, then it should at least lower the concentrations of the pathogens.

These seem to be common sense defensive actions, but this time we should actually follow them. There were many occurrences of garlic diseases this 1988 season. And indications are that these pathogens are well established in growers planting stock. We must act now to control the problem before it eliminates this important crop in its fledgling stage.

Our thanks to Dave LaParco for his knowledge and his enthusiasm. Dave is a Research Support Specialist at Cornell, Dept. of Plant Pathology and works in association with Dr. James Lokbeer. He will work towards presenting several possible solutions to each disease problem including ones without the use of chemicals. [R.A.K.]

### CHECK YOUR MAILING LABEL!

Your label contains a code that we need to explain to you. You'll see a letter which tells us what you checked on your Membership Form: G = Grower, FG = Future Grower, C = Consumer, E = Extension, P = Processor, F = Friend. There's also a Month/Year code that tells you when your Membership expires. We're not going to keep after people to send in their dues, or cut you off immediately if you fall behind, but as you can read from the enclosed Membership Report, we can only continue this work with your help. No fat salaries or expense accounts with this Foundation! Take note if we marked you in yellow. Thanks. [D.S.]



### SHARING YOUR NAME AND THE GARLIC SEED MEMBERSHIP LIST

We have been asked by Walnut Acres of Penns Creek, PA, an active promoter of natural agriculture practices and foods for the past 46 years, if they could use the Garlic Seed Membership list. At the Foundation we seek to support others in promoting constructive agricultural initiatives, but not without member permission. Walnut Acres is interested in sharing their catalogue with new customers on a one time basis in September 1989. They will not share your name or mail duplicate catalogues to those currently on their list.

If you do not want your name included, please let us know and we will delete it. We would also welcome an opportunity to hear from you. [D.B.]

## DIRECTOR'S NOTES

I could wait no longer and went out to the field and dug cloves to see what's happening since I planted 7 weeks ago. Some varieties after showing 1/2" greentip, some more, but all with very impressive root systems - between 25-50 per clove and some over 10" long! It's been a good growing fall- long and not to wet and yesterday we had 11" of snow with the ground temperature at clove depth at 43°. I'll keep my fingers crossed...

It was a pleasure hosting Garlic Day '88 and share our farm. We have some special "THANK YOUS" to pass out for people who participated during the day: Seth Jacobs; Bengt Schumacher; Eric Block; Judith Ann Benedict; Bob Yerina; Josh, Drew, Jim Miller; Liz Henderson; Alice Sprout; Glenda Neff; Four Chimney's Farm Winery; Caddie Bowne, The Rose Grange; and all who brought a dish to pass! NOTE: Garlic Day '89 is being organized by Doug Bowne and Bob Yerina to be held in the Mohawk Valley next September, TBA.

Some other business:

We've been invited to visit with the Ontario (Canada) Garlic Growers Association next summer. They've collectively purchased some equipment and are working with researchers, and have much to teach us! More on this next Newsletter.

Several members on the GSF are seeking State Funds for garlic work. Jeff and Ann Werner from Jordan, Minnesota have applied to their Ag and Mkts to look at growing and marketing in their part of the country! Bill Bradley and Rabbit Hill Farms, Troy, NY, want to tissue culture garlic as a source of seed. Good Luck!

Congratulations to Dale Young (GSF Member), Vegetable Extension Agent up in Oswego County, who was given State and National Awards for material he prepared on vegetables. Dale has written some excellent pieces on garlic for his Oswego County Farmers (and all Extension) and we're going to ask him to do something for our Newsletter.

We are still thinking about a GSF Meeting in our "off" months - TBA in the next Newsletter.

I've been very fortunate to have been awarded a Churchill Fellowship, for the International Travel and Study of Organic Agriculture in 1989. I'm thinking about New Zealand and Great Britain and looking for contacts (if you have any...) Needless to say my quest shall be for the Stinking Rose!

The Fact Sheet/Bulletin on garlic shall soon get energy and as you'll read, we're busy with all types of things. Don't forget, it's your Foundation so share your ideas, take your photo/slides, eat the garlic, enjoy... [D.S.]



## GARLIC DAY 1988

Saturday, September 17th dawned wet and chilly, but that did not dampen the enthusiasm of over 90 "Lovers of the Stinking Rose"; from as far away as Minnesota and Michigan for gathering in Rose, New York to celebrate Garlic Day '88. The morning session at the Rose Grange was devoted to formal presentations on the history, chemistry and cultivation of garlic. By mid-day, the rain had ceased, allowing festivities to go on, as planned, at Rose Valley Farm.

David Stern, Director of the Garlic Seed Foundation, opened the morning session by showing slides of his method of growing garlic. He grows an acre of garlic using machinery for digging and closing the trench for seed, and for harvesting with a Danish-made digger. Seth Jacobs of Slack Hollow Farm in Argyle, NY, then showed slides of his horse-drawn operation. Both farms are Certified Organic by NOFA-NY.

The next speaker was Bengt Schumacher, Research Scientist at the Simcoe HES in Ontario, Canada. He works with Ontario garlic growers who are attempting to replace the import of 8 million tons of garlic with local production. Schumacher opened his remarks with a detailed look at the physiology and growth of the garlic plant. He then presented the results of research on the effect of different planting dates on the production of garlic. Although you can get a crop planting garlic anytime from August of the fall before harvest to May of the harvest year, the highest yield was achieved in the Ontario region by planting garlic from mid to late October.

Dr. Eric Block, Chairman of the Chemistry Dept. at SUNY Albany, began what he called his "garlic road show" with a history of the use of garlic from the Egyptians through recent times. For thousands of years, people all over the world have honored garlic for its medicinal powers. Gusty guffaws greeted Block's slides of Examiner headlines, in issue after issue, touting garlic as the latest miracle drug. "Garlic," "garlic and vinegar"; "garlic and honey"; "garlic, vinegar and honey", - these astounding new combinations rejuvenate the body and stimulate the soul, according to the Examiner. Block concluded his talk with a learned presentation on the chemistry of garlic. His research confirms folk wisdom; garlic contains allicin, an antibiotic, and when distilled, forms ajoene, a sulfur compound effective in reducing blood-clotting.

After conducting some Foundation business, the garlic crowd adjourned to Rose Valley Farm for an afternoon of garlic testing, garlic talk, garlic trading, and a pot-luck of garlic dishes. Out of 25 or so GSF trail varieties, participants selected the top four, which were then tasted raw: mixed in hummus, and cooked: served on garlic bread. Tasters were surprised to discover that the tangiest garlic raw was mild when cooked, and vice versa. Judith Ann Benedict, an artist from Red Creek, NY, gave lessons in garlic braiding, and shared her many original ideas for dressing garlic up for market. The Foundation will be producing a video tape of her braiding lessons. Bob Yerina, of Garlic Delite Farm, Little Falls, NY, demonstrated his own simpler method of making garlic bunches. The garlic growers slaked their thirst with "La Gloire d'ail," fine wine from organic grapes and organic garlic, brewed by Four Chimney Winery. The younger garlic eaters broke a garlic-shaped pinata provided by Caddy Bowne of Johnstown, NY. The festivities concluded with a showing of Les Blank's film, Garlic Is As Good As Ten Mothers. As the sun set through the clouds, a heavy, garlic-flavored haze hung over West Rose. [E.H.]

