

FILE

# The Garlic Press

THE REGULAR, AND NOT SO REGULAR, NEWSLETTER OF THE GARLIC SEED FOUNDATION OF NYS #6

## Winter 1990

### THE USDA-ARS ALLIUM RESEARCH PROGRAMS

Out in southern Wisconsin, hidden in a series of cold frames, a 275 clone garlic collection is waiting for Spring. Also waiting is Dr. Phil Simon, a plant geneticist in the United States Department of Agriculture's Agricultural Research Service (USDA-ARS). Over the past several years, Dr. Simon, who works principally on the improvement of carrots and onions, has developed a small but dynamic research program on garlic (Allium sativum) and amassed the collection which serves as the basis of his investigations.

Dr. Simon, is located at the University of Wisconsin in Madison, Wisconsin, where the entire garlic collection there is maintained year round in cold frames near campus. Another scientist, Dr. Rich Hannan, works in the Regional Plant Introduction Station at Washington State University, Pullman, Washington. Dr. Hannan manages part of the national Allium germplasm collection, including 84 individual accessions of Allium sativum and dozens of wild species. Finally, and close to home, at the New York State Agricultural Experiment Station in Geneva, Dr. Jim McFerson manages that part of the Allium collection which includes common onion, bunching onion, shallot and a number of minor cultivated types.

So, what does this have to do with the Garlic Seed Foundation of New York State? Given their broad responsibilities, all these scientists are obviously not working full-time on improving garlic production for members of the Garlic Seed Foundation. Nonetheless, a surprising amount of research is underway on garlic, and the many studies on other Allium species may have spin-off effects which do benefit the burgeoning garlic industry of New York.

For example, Dr. Simon has definite interest in garlic, amassing his 275 clone collection through acquisition, exchange and a recent USDA-sponsored collection trip to the Soviet Union. He uses this collection of germplasm as the basis for approaching the specific objectives of the garlic program. Those objectives include: improvement of male fertility and seed production, use of tissue culture for rapid propagation and selection, evaluation of genetic variation of chromosome morphology.

Of course, such improvement differs from the traditional practice of selection of superior clones and takes a long time. Even then the results are not guaranteed. The development of improved germplasm in garlic poses some difficult biological problems, and any improved breeding lines must be tested over many years in many locations to assess their performance under the real life conditions of the grower's field. Still, Dr. Simon feels the problems are not insurmountable.

Individuals interested in hearing more about the USDA-ARS efforts in garlic and other Allium species can attend the March workshop sponsored by the Garlic Seed Foundation. Dr. McFerson will be presenting a slide show and discussion on the research in all of the USDA-ARS programs. Details on the workshop are presented in this newsletter. (This was taken from a larger piece Jim wrote that will be available at the workshop).

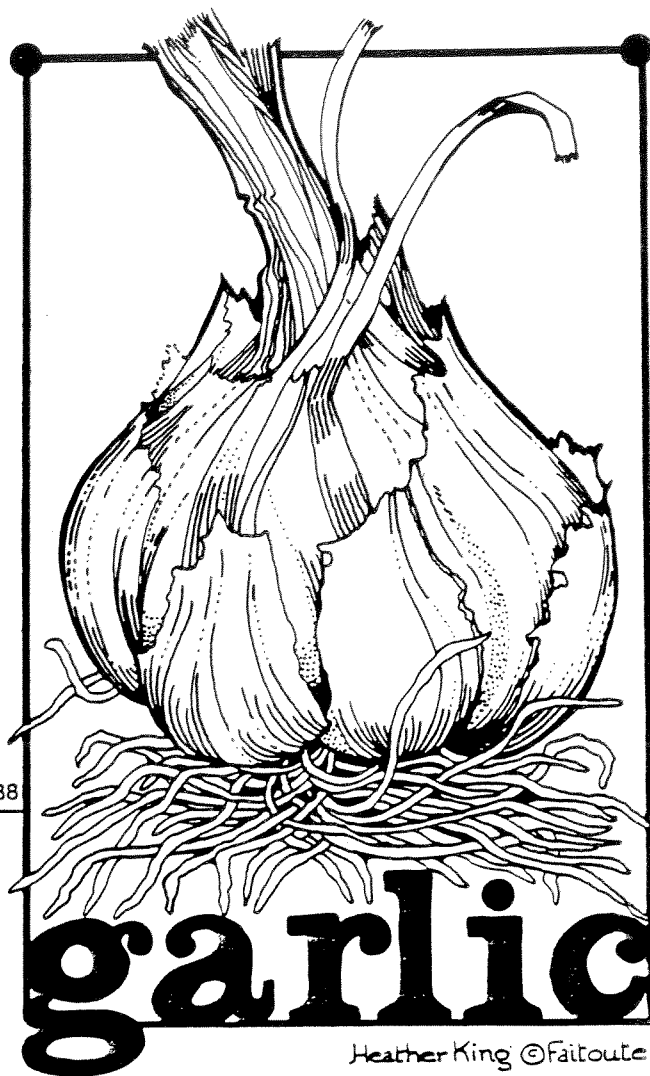
## Jesus lived in Japan, village legend maintains

Reuters

SHINGO VILLAGE, Japan — Jesus Christ's direct descendant is a garlic farmer living in northeast Japan, or so residents in this isolated village say.

According to local legend, Jesus escaped here after the Romans tried to crucify him and died a peaceful death here at the age of 106 after having fathered three daughters by a Japanese woman.

DEMOCRAT AND CHRONICLE, ROCHESTER, N.Y., THURSDAY, JUNE 2, 1988



A SPECIAL THANK YOU TO THOSE  
WHO HELPED PUT THIS TOGETHER:  
JAYNE AND MARTIN DUDLEY, KIM  
BUJELL AND MIKE CHAMBERLIN.



### Ani-Pel Wildlife Repellents

Ani-Pel Silviculture Ltd. (13550 106th Ave., Surrey, British Columbia, CANADA V3T 2C5) is advertising "an environmentally safe" and "non-toxic" material which translocates throughout plants to make them taste bad to browsing animals. The material is available in pellets (for placement in the root zone) or for spraying. Perhaps this is the material we reported on several years back, capable of giving plants a garlic-like taint, finally commercially available. Whatever it is, we hope it's effective! Currently, Ani-Pel products are "offered for test purposes only," meaning that they haven't received full approval of the U.S. Environmental Protection Agency.

HORT IDEAS

ANNOUNCING THE NYS GARLIC SEED FOUNDATION'S

# SPRING FLING!

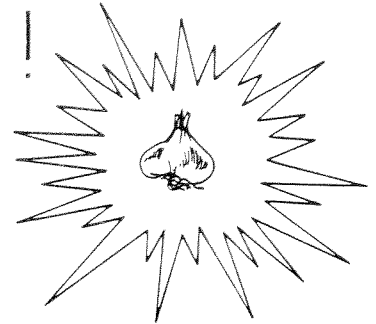
DATE: SATURDAY  
MARCH 24, 1990

TIME: 9 AM TO 4 PM

PLACE: SEMINAR ROOM #404 - 4TH FLOOR  
PLANT SCIENCE BUILDING -WATCH FOR SIGNS  
TOWER ROAD (MAP OVER)  
CORNELL UNIVERSITY, ITHACA, NY

COST: MEMBERS \$2.00  
NON-MEMBERS \$5.00

FOOD: BRING YOUR LUNCH  
WE'LL PROVIDE DRINKS AND SNACKS



GARLIC PRODUCTION IN ARGENTINA  
Luis Lanfranconi, Graduate Student  
Cornell University



THE GENEVA COLLECTION  
Jim McFerson, Curator  
USDA Allium Collection, NYSAE Geneva, NY



THE ORIGIN OF GARLIC  
Mike Orlove, Visiting Scholar  
Cornell University



IDENTIFYING THE PATHOGENS OF GARLIC, THE BEGINNING  
Dave LoParco, Plant Pathology  
Cornell University

GARLIC, SELENIUM AND CANCER  
Clement IP, Nutritional Biochemist  
Roswell Cancer Institute, Buffalo, NY

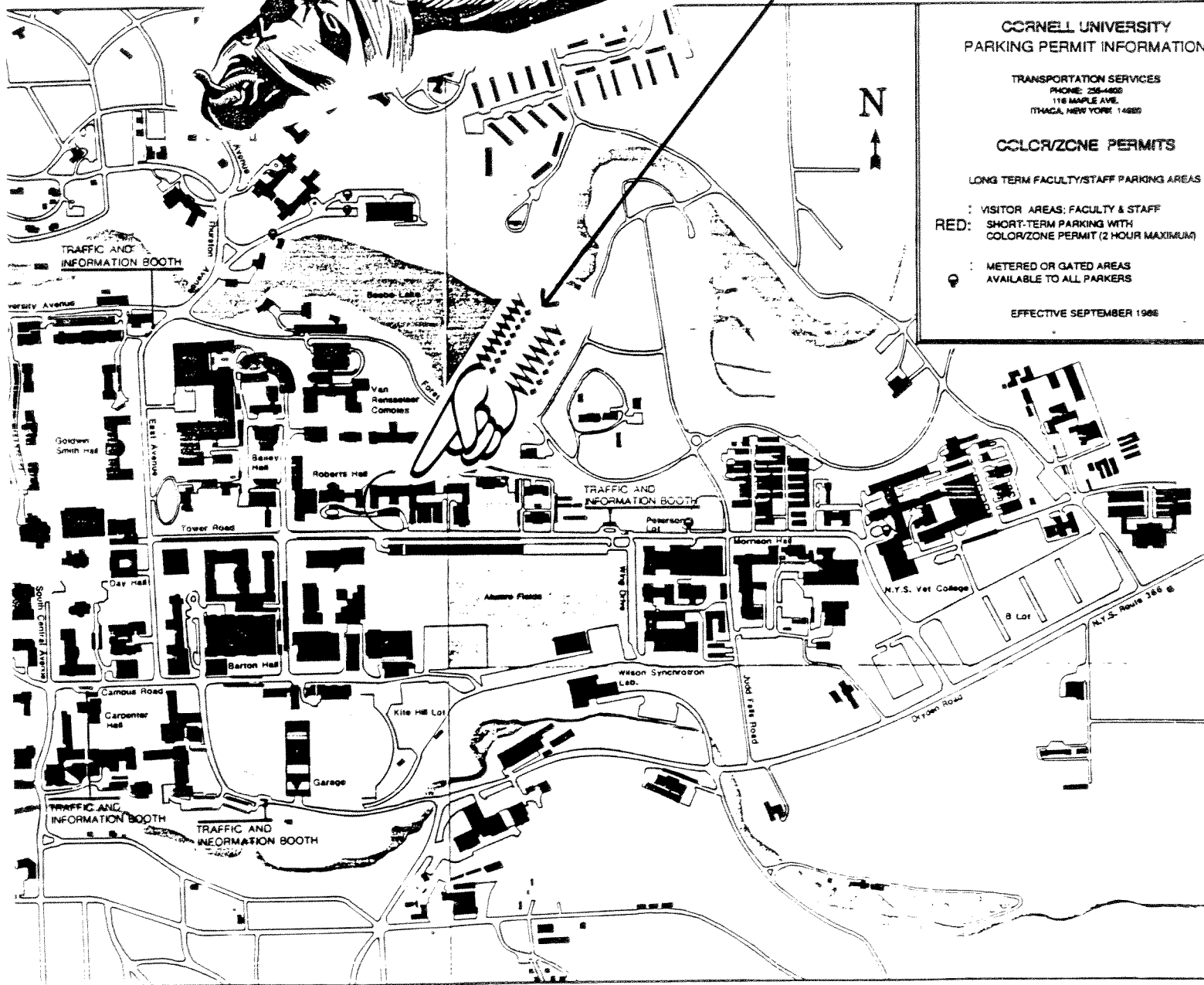


TAKE GOOD CARE OF YOUR SOIL

Roger Kline (RAK), Senior Extension Associate  
Dept. of Vegetable Crops, Cornell University



THIS IS THE PLACE  
 PLANT SCIENCE BLDG.  
 4th FLOOR



**NOTE:**

The easiest directions that I can give is to get into Ithaca and ask for Cornell campus (or follow signs). Once you get onto campus, ASK or look for Tower Road. Look for the 10 Story Brick Building with NO windows. There are some greenhouses to the left of the Tower, and Plant Science Building is the "Old Building" to the left, as you face the greenhouses. We'll put out lots of "Garlic" signs! Drive Carefully.

PARKING ON TOWER ROAD

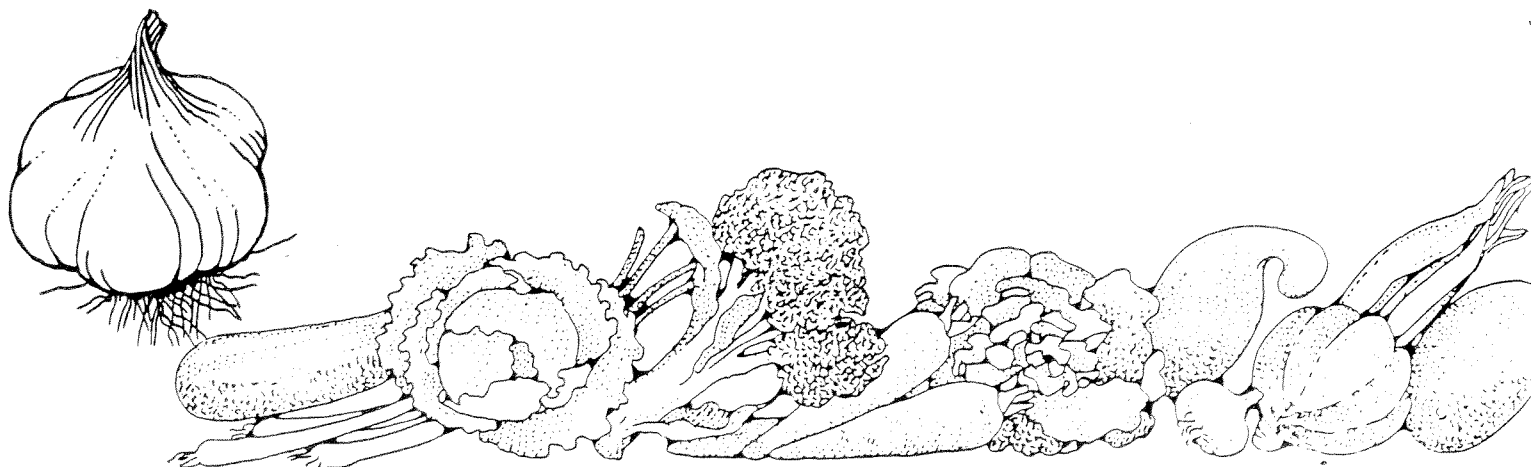
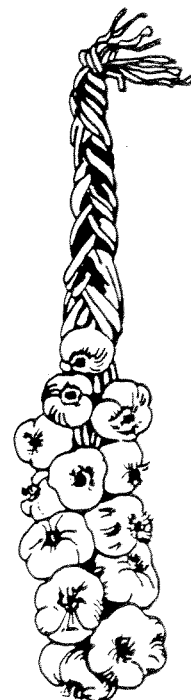
## FINANCIAL REPORT 1989

This past year has been one where the Foundation has made a significant increase in its cash reserve. (It's important to note that we are still only talking about hundreds of dollars and with the many projects that are possible thousands of dollars are needed, but on the positive side progress is being made.)

Below is a summary of this year's transactions. A special thank you to those who furthered the work of the Foundation through contributions of time, energy, and direct financial support. These and the sales of tee shirts added over \$575.00 to the budget. The newsletter remains the largest expense but one which is essential for the continued growth and communication of those involved in the work of the Foundation. A detailed accounting of all transactions is available upon request. (D.B.)

### Financial Summary 1989

Beginning Balance		
Bal. 1/1/89		\$ 179.60
 <u>Income</u>		
- Membership dues	\$586.00	
- Member Contributions	281.00	
- Sales Garlic Tee shirts, Stamps, etc.	889.75	
- Garlic Day Reg.	282.00	
	-----	
Total Income		+ \$ 2038.75
		-----
		\$ 2218.35
 <u>Expenses</u>		
- Newsletter, layout, coping, mailing	342.81	
- Garlic Day meal items/ Registration mat.	184.90	
- Tee Shirts	594.03	
- Misc. Bank Serv. Charges Printing/	98.52	
	-----	
Total Expenses		- \$ 1220.26
		-----
Ending Balance 12/1/89		\$ 998.09
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## STORAGE EXPERIMENT

If you can store your fresh garlic after harvest, and keep it in good condition, you can get a higher price. The objectives of this experiment was to determine the optimum conditions for long term garlic storage. The variables are temperature, type of storage container, and type of garlic. Three temperatures were studied 0°, 5°, 10° C (32°, 41°, 50° F), the bags were: grocery (paper), plastic, mesh (onion bags), and all 3 garlicks: Topset, Softneck, and Elephant were studied. The garlicks were put in storage in November, weighed every two weeks till mid-April to study which garlic, in which bag, at which temperature, lost the most weight.

The results of this experiment indicated that the bag may not be important, or a factor in weight lost (all measured the same loss) but the garlic held at 0° C/32° F had the least weight lost. The only observation regarding the different types of garlic is that the soft-neck at 10° C (50° F) was a total loss. But, I had two other observations that were very important: be sure that the garlic you put in storage is free of disease and it appears that it is best to put freshly harvested, cured, and trimmed bulbs in storage as soon as possible and keep it at a low (0° C/32° F) temperature until you sell. I'll have information on this experiment at the meeting in March. (RAK)

### RIVETS



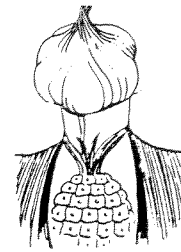
by George Sixta

## LOOKING FOR PROBLEMS

Several years ago I started to see some discoloration and rot in samples of NYS garlic. I also saw some in a storage experiment I did with Roger Kline. When I went to the literature I learned that there is little information available and so I began some studies here at the Plant Pathology Lab at Cornell. I hope to have a report on these experiments on March 24 with photos and slides.

The goal of these experiments is to identify whatever problems we have and then look for solutions. I have also started a Fungicide Experiment on Ron Bennett's Farm in Victor, NY to evaluate commercial chemical Fungicides. I continue to look for problems and need your help. If you've got a problem in your field/garden (discoloration, rot, wilt, etc.) this next spring or summer please do me a favor: pull the plant, air-dry it (don't send me any runny goooo), wrap it in a paper towel, then a sealed plastic bag, and send it to me in a box. I also need some information: where the cloves came from, your soil type, and tell me how you fertilize, cultivate, is it growing in a wet or dry place in the field, seed preparation? give me as much information as you can. Send to: Dave Laparco, Dept. of Plant Pathology, 434 Plant Service Bldg., Cornell, Ithaca, 14853. Thanks.

## THE "DIRECTOR'S" TURN....



As usual, there are some "bits and pieces", some "loose ends" to share and I will start and finish this with goodbyes. The first is to myself as "Editor" of this Newsletter! I just don't have the time to contribute to the effort that this takes; it doesn't get the energy it deserves which is why it's so irregular and half-assed! I'll keep on handling communication and membership for the GSF - however, I'm sure one of you will come forward as the new Garlic Press Editor. As most of you know, for many years I've been very active in the organic/sustainable/ecological agricultural movement in NYS and between my efforts to those ends, and the demands of this dirt farm, I find that I need to cut back. Please give me a call if you're interested.

\* I was reading in a book this winter, researching for a "Animal & Garlic" radio show, The Complete Herbal Handbook for Farm and Stable (by Juliette deBairacchi-Levy, 1952, Farber & Farber, London, pages 76-7): "Gorillas frequently plant areas of garlic where they have their colonies..." made me think about my ancestors.

\* Garlic Day '89 was better - then - ever and a special thank you to Doug and Bob for putting it all together and Joe Huth, Michael Mishanec, Michael Viggiani, and Donald Sacca for their contributions and all the GSF members who helped out. Please remember to take some slides of your equipment and fields this summer. Garlic Day '90 is only 7 months away!

\* For those of you who didn't get to Garlic Day '89, we have: more tee shirts to sell - 100% cotton, only \$9.00! And a supply of the GSF Garlic Bibliography '89 available for \$3.00. Make and send checks to NYS Garlic Seed Foundation.

\* We are in the final draft of the Garlic Bulletin we are working on with RAK at Cornell, putting in the illustrations and finishing touches and will do our best to have it ready for the Spring Fling!

\* Speaking of March 24th - this is going to be a very special meeting - loads of information from some very supportive and interesting people. See you at Cornell!

\* The Fresh Garlic Association, Sausalito, CA 94966-2410 has a quarterly newsletter for \$5.00.

\* There's another publication you should send for: the seed catalog from Filaree Farm, Rt. 1, Box 162, Okanogan, WA 98840. Not only do they produce and sell some interesting garlic seed, their catalog is an excellent source of information. Ron Engeland has been a GSF member for several years and there will be a more information on Ron in the next Press. Send them a couple of bucks to cover their costs - it's well worth it!

\* For you lower Hudson - NYC - Long Island garlic lovers: The Brooklyn Botanical Gardens is sponsoring a Garlic Day on June 3 and a garlic farm/winery/herb garden trip out on Long Island June 17. Contact Dominic Antignano at 516-734-5069 if you're interested or want more information. The GSF on the road!

\* Do we want to visit Canadian garlic growers this summer? We need to organize, or start to organize that now! We'll talk about it on the 24th.

\* Last summer we had a visitor at Rose Valley Farm, a garlic lover named Maury Silverman, from Washington, D.C. Maury was taking some time-off from his job to work on a farm! Not only was he a great asset

on the farm, he volunteered to do a literature search on garlic for the GSF. Maury has access to all the government and medical libraries and giant computers and tireless Xerox machines and every 14 days, without fail, I get a package from Maury. The GSF now has an incredible collection of printed information on this plant and the medical research, and he's still looking! Maury, thanks for your contribution. Note: This is available to everybody.

\* And speaking of helpful people: Bud Kerr from the USDA Office of Small Scale Agriculture is going to be the guest speaker at the NOFA-NY Conference March 10 at Cornell. Bud reminds the USDA that America still has small and part-time farmers, like me and you, and fights for our share at the Federal level. Contact: NOFA NY, Box 454, Ithaca, NY 14850.

My last goodbye is to Chris Radoccia, a farmer, a builder of community, a grower of garlic from S. Kortright, NY. The Radoccia Family has lost a daughter, I have lost a friend, our Foundation has lost a member, and the world has lost a very very special person. "Only the good die young", goodbye Chris.

### GARLIC GREATS

"I heard that you grow some garlic." "I knew this guy who used to grow such great garlic that people would come from NYC to buy a pound or whatever he had left." The fact that we grow garlic usually reminds somebody of a story. This time I followed the scent.....

Ralph Stephani is still known as the "Garlic Man of Long Island". Ralph was gracious enough to talk with me in his kitchen about growing garlic. Although he says that he is eighty years old, he looks sixty. In fact his mom is ninety-nine and eats fresh garlic everyday.

**"How long have you been growing garlic?"**

At least thirty years. I planted about 400# a year and sold most of the harvest, keeping enough to plant in October. You need to get it in the ground by November, then dig it on July 15!

**"How did you prep your field?"**

Every year I plowed down seaweed and horse manure. Nothing else.

**"What about weeds? Pests?"**

I use a hoe for weeds. I taught the kids how to weed when they were little. I didn't have bugs. In fact I used to make a tea from the greens and use it as an insecticide for roses and tomatoes.

**"How did you handle the bulbs after harvest?"**

Most years, after digging, I would cut the tops and roots and put the garlic in an old washing machine out back. No soap, just a good rinse. Then I put them in mesh bags, dry them in the sun-just a bit, then hang the bags in the shade.

**"Is it true people traveled 120 miles from NYC to buy your crop?"**

Sure. Phil Rizzuto, the ball player, would only eat my garlic. Every year he drove out early to make sure he got his.

**"Ralph, what would you like to tell GSF Newsletter readers."**

Eat garlic! My aunt was troubled by angina until I made her a drink from chopped garlic and water. She drinks it everyday. The doctors still can't believe how well she's doing!





GARLIC DAY 1989  
by Elizabeth Henderson

The annual "Ode to the Clove" took place at the Albany County Extension Center in Voorheesville in 1989. By 8:30 am on Saturday, September 23, serious garlic growers from all over the state (and a few as far away as Nova Scotia and Iowa) were lining up to register for the festivities. In all, over 70 people travelled through the rain to the 4th Annual.

Host Joe Huth of the Albany Extension welcomed the assemblage at 9 am. John Mishanec, another Extension Agent from Schenectady County, made the first presentation on marketing garlic. He reviewed the process a farm must go through in evaluating any new enterprise to see if it will be worthwhile: developing a business plan, writing a mission statement, clarifying objectives and goals, figuring out pricing and costs, and, of course, deciding on a marketing strategy. He distributed a useful packet of materials to help people work out these matters for themselves.

David Stern, Director, then conducted some Garlic Seed Foundation business, announcing that there will be a late winter meeting (details in this Garlic Press), and that Cornell and the Foundation will be producing the long-awaited agricultural bulletin on small-scale garlic production. David also explained the Foundation efforts to match up buyers and sellers of garlic, and announced the winners of the 4-H awards for garlic displays at the 1989 New York State Fair. He passed out copies of the Foundation Garlic Bibliography.

Each year, a different member of the Foundation takes some time at the Festival to share the details of his or her way of growing garlic. This year, Bob Yerina of Little Falls showed slides of his garlic fields and described his method of growing garlic. Bob prepares his 50' x 100' beds by tilling in buckwheat. He plants the bulbs 3-4" deep on 6" centers, 3 rows to a bed. At harvest time, from July 23-26, he digs the garlic and washes it. Then he dries it on 30" racks with a wire strip down the middle of his own construction. After the harvest, he again seeds buckwheat and tills it in at 6 weeks. He grows garlic on the same bed up to 7 years in a row. In addition to planting his best bulbs for garlic, he plants some bulbets for eventual sale as green garlic.

Dave Laparco of the Plant Pathology Department at Cornell University sent in a report on diseases in garlic which David Stern read in his absence. He asked the Foundation members to send him samples of any garlic with diseases. He will grow them out and try to infect other cloves to see if he can discover the specific pathogens which attack garlic. (See story in this newsletter).

Two of Albany's leading chefs, Michael Viggiani, President of the American Culinary Foundation, and Donald Sacca, Chief Instructor at the Altamont Culinary Institute, answered questions about what chefs look for in purchasing garlic. Viggiani is chef at the Elms Restaurant and Sacca teaches cooking to prisoners and recovering drug addicts. Sacca also edits the Capital Chef's Review, a trade paper in the Albany area. The chefs agreed that fresh garlic is best. Its color, red or white is unimportant as is whether it is organically grown. Elephant garlic, in their opinions, is less desirable because it has "no taste." They explained how restaurants manage to prepare large quantities of garlic - to make skinning the cloves easy, they dip them briefly in hot fat.

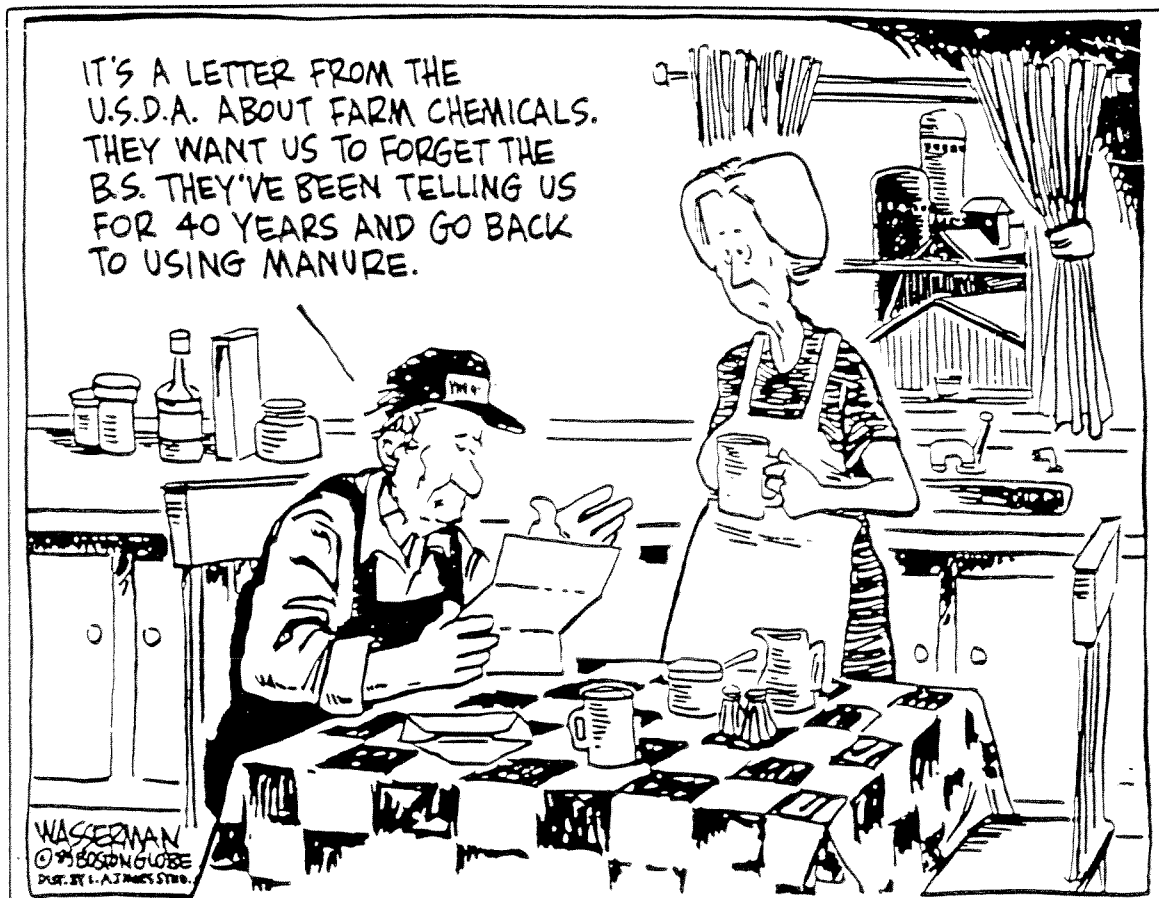
After the usual sumptuous garlic pot luck, including 40 clove chicken, eggplant steeped in garlic and chocolate-covered garlic cloves, Bob Dunkel described his work with the Geneva Experiment Station in freeze drying garlic (see article in this newsletter).

During lunch, Bob Dunkel presided over the visual judging of members' favorite garlics. The 10 best were then passed on to the chefs who prepared them for tasting raw in hummus and baked on bread. Dominic Antignano served as supreme arbiter of taste, assisted by 10 Foundation members who interspersed bites of garlic with nibbles of parsley to cleanse their palates. When Dominic added up the scores, he found that Rose Valley Farm's garlic #1 took top place both raw and cooked with high marks for pungency and texture. Shiela Connell of Nova Scotia's #1 came in second raw and Ronald Bennett's #1 came in third cooked. Rose Valley #65 took the other two prizes.

To raise a little money, the Foundation sold many beautiful T-shirts decorated with a garlic plant drawn by Judith Ann Benedict and lettering by Caddy Bowne (thank you for buying them!) and many raffle tickets (also thank you!). The Foundation appreciates everybody's efforts to make the Festival another successful and enjoyable day, and extends its gratitude to Hosmer's Winery for brewing this year's GARLIC WINE, ooo la la!

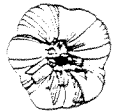
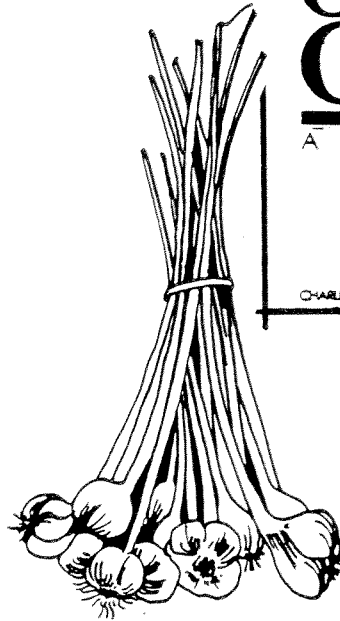
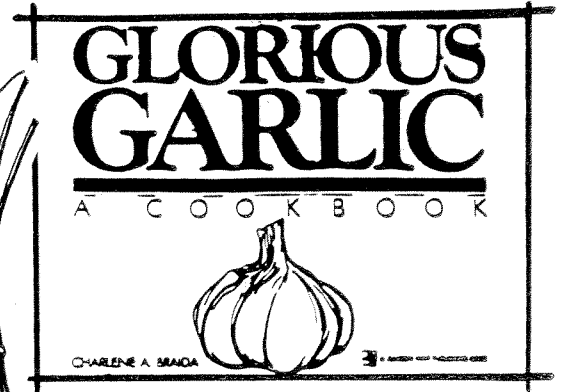
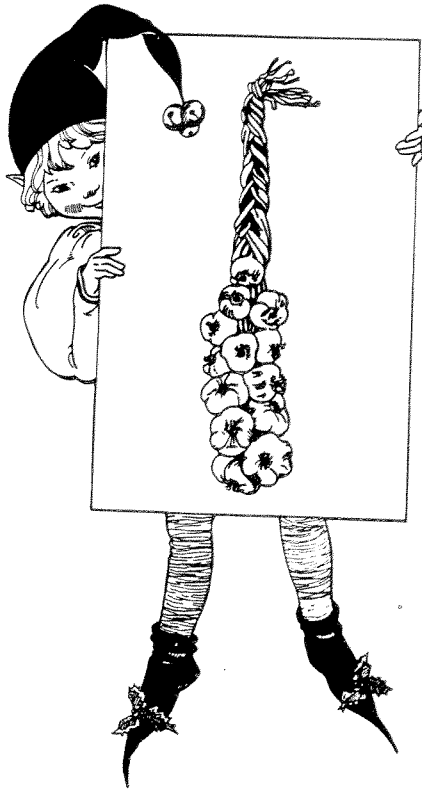
To complete the day, Bob Yerina led a workshop on braiding garlic while David Stern gave the Garlic Seed Foundation slide show on the mythology, history and production of garlic. Bob shared his unique and simple style of binding garlics into braid-like bunches.

Thanks go to Doug Bowne and Bob Yerina for their work in organizing Garlic Day. Should we hold another festival in 1990? Where?



GLORIOUS GARLIC

Charlene A. Braida has written a cookbook featuring 130 excellent recipes and tips on selecting, preparing, storing and growing garlic. Drawing on her own Italian cooking heritage, she also includes information on garlic's mythical and medicinal qualities. The book, published by Garden Way Publishing, is available wherever books are sold, for \$7.95. Autographed copies are available by mail for \$9.95 (this includes shipping and handling) from C. Braida, 579 E. Wheat Road, Vineland, New Jersey 08360.



**Garlic Doesn't Need Much Fertilizer!**

That's the conclusion of University of California researchers, after several years of field trials. Even with extremely low levels of available soil phosphorus and zinc, yields weren't significantly improved by adding these nutrients. And potassium fertilization resulted in little or no yield increases. Between 100 and 200 pounds per acre of added nitrogen appears ample for top yields (plants grown from virus-free cloves may benefit from up to 300 pounds per acre).

The researchers note that "garlic has an excellent capacity to forage for, or efficiency in utilization of, phosphorus and zinc in soils, [so] their application would be required very rarely and only where soils are extremely low in available forms of these nutrients." They also suggest that plant tissue analyses can be used in conjunction with soil tests to help manage garlic fertilization programs. The table below gives suggested guidelines for determining garlic nutrient status, based on samples taken from the newest fully elongated leaves.

Reference: Kent B. Tyler, Donald M. May, John P. Guerard, David Ririe, and James J. Hatakeda, "Diagnosing Nutrient Needs of Garlic," *California Agriculture* 42(2), March-April 1988, 28-29. (Division of Agriculture and Natural Resources, University of California, 2120 University Ave., Berkeley, CA 94720.)

WE BOUGHT MORE T-SHIRTS \$9.00  
BY MAIL - BRIGHT COLORS 100%  
COTTON

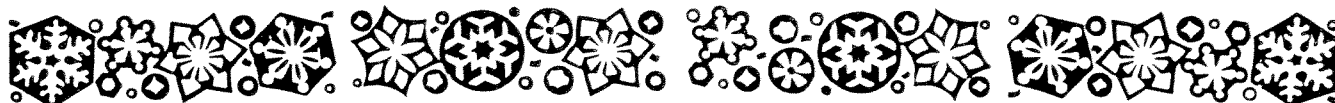


*Garlic Seed Foundation of New York State*

## THE POGO PLANTER

For those of us who do not have the advantage of a mechanical planting system, here's an idea that's worth jumping at. About the time my back was crying out for rest and the kids had all abandoned me, the thought of a better way took over my thinking. If only I didn't have to bend over and push for every one of those thousands of holes I would be in heaven. Well, my eternal reward was no farther away than a dusty corner of the barn. There long abandoned by "new and better" toys, was an old pogo stick. My mind raced at the possibilities and my aching back was no more.

The spring action of the long shaft offered just the advantage I was looking for, it could literally jump right back up out of the ground. I noticed the rubber footing on the bottom had worn through and a light lit up inside. I could set my planting depth! Although I couldn't pogo endlessly down the rows and keep my proper spacing, the foot stands on either side allowed me to be able to switch feet during use. By placing a little lubricant on the lower shaft end I found also that this was able to allow me not to pull the soil up with the stick and thus it avoided filling in the hole before it was filled. All in all, I'm a happy planter now thanks to the pogo planter. If anyone has any ideas on how to retrofit a bulb dropping device to this, please drop me a line. (Bob Dunkel)



## GARLIC SEED FOUNDATION OF NYS PLANNING SURVEY

The Garlic Seed Foundation has grown and is developing a formal short and long range plan for the commercial production of garlic in New York State. Five or six years ago Roger Kline and David Stern conceived the ideal of bringing interested garlic growers together to work on projects of interest and try to identify strains of garlic suitable for production in New York State. At that time there were many questions of a very fundamental nature such as: Would garlic grow well in the State? Could it be marketed? Are there interested growers with the skill and knowledge to work with specialty crops?

We now know the answers is such an obvious YES that it brings a smile to those who posed the questions. Today with over 200 members, production increasing, daily calls for seed stock, demand from consumers and processors, it is clear garlic production has a place in the fabric of New York State agriculture. Further more, these findings have been equally substantiated by neighboring Canadian growers.

The first step in the planning is to identify and begin to address the questions of interest and concern to members. To begin this process, please complete and return the enclosed Production Survey, which will identify the areas deemed most important by you and other members. Second, your surveys will be compiled, activities and tasks will be developed to complete each project. Third, interested people and resources will be brought together to work on the projects. Fourth, the results will be made available as they are completed.

This is a major undertaking which will easily take five or more years of on-going work to complete. The Foundation has grown beyond those early years and this is considered the next step in the organization development.

Again, please complete the survey as indicated. Survey results will be published in the next newsletter. If you have any questions, feel free to call Doug Bowne at (518) 762-9473. Return the survey within a week if possible. This is your ballot to define the direction of the Foundation.

## FREEZE DRIED GARLIC

Over the last two harvest seasons, experiments in drying garlic to retain optimum nutrition have been taking place. After facing problems in the first year in attempting to freeze whole bulbs or cloves, it was determined that it was necessary to expose the area beneath the skin to allow an evaporation of moisture to take place. Both by slicing bulbs horizontally thru the middle and by putting them thru a garlic press yielded fine quality freeze drying. The moisture loss experienced thru multiple runs was 60%. Thus, for every five pounds put thru this system there was a return of two pounds freeze dried powder. Preliminary marketing calculations show that there is a potential increased value to a product that has the characteristics of fresh and an unlimited storage capability. At this time I'm still trying to find a way to have nutrient qualities tested to determine if there is a transformation in the sulfur compounds or levels of allicin are changed dramatically. Anyone with ideas or suggestions along these lines is more than welcome to submit them to me thru the foundation. Finally, I just heard that Cornell has some grant money and will be doing some studies with rats being fed freeze dried garlic to observe its effects on tumors. As more on this unfolds I will gladly pass on the results. (Bob Dunkel, GSF)

### GARLIC A SPECIAL CROP

For the second year garlic will be featured as crop of special distinction in the youth exhibits at the New York State Fair. Garlic specimens will be featured and examined by the judges and other garlic officials. Separate awards will be offered for those specimens which receive a good or excellent recognition. Garlic in a home garden exhibit will consist of three bulbs either trimmed or braided together. Market packs will also be accepted and receive four times the premium as a garden exhibit. The Garlic Seed Foundation of New York State is again co-sponsoring this effort. For further information contact Roger Kline, Department of Vegetable Crops, Cornell University, Ithaca, NY 14850 - 607-255-4585. Early spring planting can still produce good size, fine quality garlic.

# Breathless garlic remedies

### *The Editor*

I enjoyed your comments about toilet paper and press power. I can attest to the latter, it works! The press helped me to become the No. 1 Garlic man in the world.

Now that winter comes close, a lot of people have had colds. Here is a recipe for almost instant relief from bad cough. Take a tiny piece of garlic (.750 gr), chew it well and swallow, no cough for a while.

Our neighbour's daughter came from school the other day, coughing every few seconds. I offered her few tiny bulbils to chew. At first, she refused, saying it is yucky! Eventually, she agreed, and her cough stopped. Her mother said it was the first time in two weeks she was quiet.

Another good tip on how to keep your feet warm in the winter. Chop two cloves of garlic and put them in your socks and wear them. Don't leave them in the house.

To be more sociable to some of those oddballs who detest wonderfull fragrance of garlic:

1. drink some milk, 2. drink two to three ounces of cranberry juice two or three times, 3. old Greek recipe: eat roasted beets. (I haven't tried the last one. Mind you, I must be immune to it. After all, I start my breakfast with three cloves of garlic in porridge and a couple of bananas.)

David, if any of your readers would like to get some bulbils as a cough remedy or to grow their own garlic, please send a stamped addressed envelope, plus a donation to the Garlic Foundation. I will mail bulbils (seeds) right away.

By the way, a few weeks ago, I received a letter from Toronto with the following address: Ted Garlick Man, Fish Lake, Ontario. No postal code. It arrived in six days. Very good! A properly addressed letter from Camden East came in 10 days.

*Ted Maczka,  
Fish Lake Garlic Man*

(Your remedies take our breath away!)

**VEGETABLES!**



**GARLIC SEED FOUNDATION  
ROSE VALLEY FARM  
ROSE, NY 14642-0149**

**TOM PRAHL'S RECIPE:  
HOW TO MAKE GARLIC TEA FOR DAMPING-OFF FUNGUS**

Gather garlic seeds or cut garlic bulbs into very small pieces. Use enough garlic to fill a quart jar 3/4 full. Now fill with water covering tightly and letting this mixture set in the sun or very warm place for three days. Now loosen the lid and pour out ONLY the liquid into a large lid fitting container. (Such as a 5 gal. bucket.) Refill the quart jar with water. REPEAT this step until the large container is full or thereabouts.

To use this mixture, spray just at seed planting time, and use every time you water. CAUTION-DO NOT OVERWATER. Just keep seed tray or bed damp. This will sterilize your growing medium of DAMPING OFF FUNGUS, especially SOIL potting mix that has not been properly sterilized.

The pulp that is left can be mixed into your soil mix. By using this garlic water and pulp, it will stop a lot of insects from causing problems later on, as the small seedlings begin to grow. When the seedlings' true leaves begin to appear, transplant and spray with the garlic water. After the transplant begin to grow and reach a good size the garlic water is not needed as often: about every 10-14 days or once a month.

With this, HAPPY GARDENING! (From: August '87 Vol 2 #7  
OZARK Organic Growers Newsletter)

copy

GARLIC SEED FOUNDATION OF NEW YORK STATE

PLANNING SURVEY

DIRECTIONS: 1. See explanation of the survey in the Newsletter. 2. Select the 10 most important projects and rank order them from 1 to 10, with number 1 being most important and number 10 least important. 3. Add any not included and prioritize these in your 10. 4. If you are working on a project or would like to, please mark it with a \*.

1. \_\_\_\_\_ Identification and selection of strains of suitable for production in New York State.
2. \_\_\_\_\_ Identification of characteristics of various garlic strains, for example: rates of maturity, disease resistance, most ideal soils, climate, etc.
3. \_\_\_\_\_ Production of seedstock by planting cloves.
4. \_\_\_\_\_ Production of seedstock by tissue culturing.
5. \_\_\_\_\_ Planting: spacing, appropriate dates, spacing depth, etc.
6. \_\_\_\_\_ Weed control: mechanical, chemical, etc.
7. \_\_\_\_\_ Irrigation: application methods, date of application, amounts, etc.
8. \_\_\_\_\_ Fertilization: types of fertilizer, application methods, date of application, amounts, etc.
9. \_\_\_\_\_ Garlic diseases: different types, life cycles, controls, etc.
10. \_\_\_\_\_ Harvesting: methods, timing, etc.
11. \_\_\_\_\_ Handling after harvest: cleaning, topping, drying systems, etc.
12. \_\_\_\_\_ Long-term storage: temperature, atmospheric conditions, etc.
13. \_\_\_\_\_ Processing: various products, methods, capital investment, etc.
14. \_\_\_\_\_ Identification markets to sell garlic
15. \_\_\_\_\_ Identification sources of seedstock

- 16. \_\_\_\_\_Pricing: seasonal fluctuations, grades
- 17. \_\_\_\_\_Mechanization of production: machinery to planting, cultivation, harvesting, etc.
- 18. \_\_\_\_\_Medicinal properties research and uses
- 19. \_\_\_\_\_Economic aspects of production: costs and returns per acre, efficiency and mechanization, etc.
- 20. \_\_\_\_\_Developing and maintaining information on research: bibliographies, literature searches, etc.
- 21. \_\_\_\_\_Identification of available speakers and workshops.
- 22. \_\_\_\_\_Tours of garlic farms in New York State, Canada.....
- 23. \_\_\_\_\_Other Projects \_\_\_\_\_
- 24. \_\_\_\_\_Other Projects \_\_\_\_\_
- 25. \_\_\_\_\_Other Projects \_\_\_\_\_

To avoid losing the survey in your other papers, please return it within a week to:

Doug Bowne  
R.D. 1, Box 97  
Johnstown, N.Y.  
12095  
(518) 762 9473

To maintain a closer working relationship with you, and possibly put you in contact with others, please provide your name and address.

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone (        ) \_\_\_\_\_