

# The Garlic Press

SPRING/SUMMER 1995

THE REGULAR, AND NOT SO REGULAR,  
NEWSLETTER OF THE GARLIC SEED FOUNDATION



#23

## Apologies, Apologies, Apologies ...

Sometimes it is hard to tell what month it is. As the seasons, in their own way, mingle and change and yet constantly evolve to fullness, we also are ripening. My spring editorial on the importance of the equinox to balance ourselves, is sorely outdated. Unfortunately also, the timeliness of some of the articles in this issue are not quite in synch. No excuses. We are way behind this time and the harvest and selling time is here. Yet somehow, like these multitude of strains of garlic I have collected and nurtured from bulbils and small seed, there is not only growth but adaptation and fullness.

As our membership steadily increases, so do our responsibilities. We are building a stronger base in the Midwestern states, and making stronger ties with the West Coast now that the Chinese have scattered the strategies of the larger growers. We will always cater to, and be a resource for, the small farmers and growers and lovers of garlic. It is a web we are slowly weaving as we learn that no two years nor any two areas are exactly alike. Yet as we log our experiences and set up lines of communication, we are finding that there is a certain resilience that comes shining through. We are all brothers and sisters at work, engaged to and full of the fire of our allium cousins.

This year especially, however, we are being put to the test of our resolve. As new markets emerge and our festival circuit expands, we are learning to interact in new ways and are coming face-to-face with new challenges. Our Saugerties Festival (Stink Stalk 4) is one example. The Kiwanis are projecting 40 to 60 thousand hungry garlic lovers will descend on the Hudson Valley this September. It is becoming a big market and is presenting a new level of organization and preparation. There is a

limited amount of space to vend and a growing number of requests to sell. As an organization, we must come to terms with this in an equitable way. We must learn to share ideas, perhaps rotate or lottery off available space and, at the same time, not forget the dedicated growers who have sold for three years to meet the demands of this seemingly insatiable marketing opportunity. We are adapting to, as well as refining, our place in the larger scheme of things.

At the same time, new members are full of the basic questions of how to ... and where to ... and what to do about getting on line with this wonderful experience of garlic growing. This is why I have tried to push for volunteers to be local contact people for various geographical areas. We need to refer these questions and seed requests to you our membership in a way that satisfies all of us. Sometimes, in a year like this that is full of climatic change, I get behind and find out how much work this all is. I have just over 100 strains in the field this year to track and trace, and about 7,000 row feet to tend in my spare time from working full time and raising five kids. Things can get a little overwhelming and then the phone will ring and one of you great folks out there will be reminding me to get it in gear, rekindling this great inner connection that bonds us to one another.

Thank you for your patience and support, and I promise that we will be back on track from here on. As always, please send in articles, pictures, letters to Alice, and suggestions of what I can do to serve you better.

May your harvest season be full and your love of garlic grow.

— B.D

### SAUGERTIES 1995

- ▶ **SATURDAY - SEPTEMBER 23**
  - GSF Growers Day - Speakers/Demos/Garlic Potluck/Seed Swap
  - Lighthouse Reception on the Hudson River - Wine and cheese, relax and enjoy
  - Banquet at the Saugerties American Legion - Reservations/Deposit Required
- ▶ **SUNDAY - SEPTEMBER 24**
  - Hudson Valley Garlic Festival

**MORE ON THESE EVENTS IN THE NEXT PRESS**

## Director's Notes

David Stern



Next week I'll celebrate my 49th birthday, but tonight I'm feeling more like 70. In seasons past, it was always getting my body into shape in the early Spring that was the most difficult part of farming. But this year it seems to be the lack of sleep. Since April I've been farming at 14-hour days (7 a.m.-9 p.m.) and then spending a couple of hours at the County Jail, where I work with violent men and women. My job is with the earth, my work is with people.

I'm comfortable with and understanding of violence. I grew up with it, and at times let the monster of rage take control of me. I was taught violence; I saw it all around me and learned it well. Growing into manhood in this society wasn't easy for me, but I was strong and fast, and there were my tools of dealing with conflict. And I see the same thing today, only younger men and women. The focus of my work for the past 8 years has been domestic (partner) abuse, but I also deal with violence toward children and toward parents, and with sexual crimes. Each day I work as an organic farmer in the most respectful non-abusive manner possible. At night, I step into the dark side to face the victims and their victimization. There is one week each month that I carry a pager/beeper while I work in my peaceful way. When it goes off, I know that another parent/spouse/child has been violated, and I must change hats again.

I share this with you now only because I want you to know why this *Press* is so late, why I'm slow to answer letters, send out reprints or t-shirts, return calls, and why I may be difficult to reach. I want you to know how much I appreciate your memberships and interest in the GSF, but how frustrated I feel when *each day* brings 2, 3 or 4 more letters. I hope that you can be patient. Orders or checks are rarely lost; it's only the time that can't be found.

Last month was the driest in our history: .3" of rain in June. I had anticipated this from our almost snowless 1994-5 winter. We worked harder at weed control. We cut the scapes as early as we could. Reducing stress became very important—and getting compost (which we make and use a lot of) on the fields. Thus far in '95 I've put on over 120 6-ton loads, and even without irrigation, I think that Rose Valley is doing O.K. We've dug the softnecks and will pop the 3/4 acre of topsets this week (a little earlier than usual). The garlic looks O.K./good, not great like '94!

I hope that your harvests go well and that we'll be able to talk at some of the upcoming festivals and meetings. For the next *Press* I'm working on two important (recently released) research reports: one from Iowa (USA), where they looked at correlations between dietary intake of fruits and vegetables of women and certain types of cancer. The other comes from Helsinki (Finland), where they compared people's sensory perceptions to the smell of decomposing flesh, dirty diapers, dog foods, the outhouse, and garlic. Ah, the company we keep.

I hope that you are well. Take care of yourself, each other, and your earth.

## TEST REPORT

*In our never-ending search for new uses of our friend and love, the Garlic, we bring our members the latest, most up-to-date product information available. Each future issue will bring you reports from our experts who, after exhaustive testing, will show their inner most feelings about that particular "garlic experience."*

— D.S.

**Product #1: The Garlic Worm, BASS Fishing Supply, Springfield, MO, Item #236-970; Colors 10, length 4½" and 6"; Cost \$2.99/10.** When a member sent me the catalog I was ecstatic and quickly ordered many packages of different colors to test! These have been sent to 4 avid fisher-people.

### GSF RESEARCH PROVES BEYOND A DOUBT SMALL FISH MAY OCCASIONALLY LIKE GARLIC WORMS

**Product #1 - Report #1: Tim King, Long Prairie, MN**

Some think that if everything smelled of garlic the world would be a more peaceful and just place. I'm not certain, but I suspect David Stern of harboring such sentiments. On one visit to Minnesota he presented me with a felt tip pen. The ink was strongly scented with essence of garlic. The next visit he brought me some garlic-scented fishing worms.

For those of you unaware of what an artificial fishing worm looks like, I'll explain. They are rubbery soft, flexible, and have two to three very sharp fish hooks protruding from their belly. The garlic worms David gave me lived six to a small plastic bag. The bag had some clear jelly in it and smelled strongly of garlic.

David insisted I test the worms on living fish. No matter that I haven't tried catching a fish in ten years and I didn't ever catch one in the prior ten years of trying to catch one. I am proud to admit I am Minnesota's worst fisherman. I was not the researcher to entrust with such an important task.

I turned the task over to Cheyenne Nolan-Rapatz, one astute 11-year-old fisher-people. Cheyenne takes his fishing seriously. I trusted he would develop a research methodology that would prove or disprove the theory that garlic-scented rubber worms are attractive to fish. He did.

Nolan-Rapatz' research method was to tie a worm to a line and put the worm in the water. Sometimes a bobber would be attached to the line. Then the researcher would wait.

The results are now in. After quite a bit of waiting, a small fish did bite, or impale itself, on one of the garlic-scented worms. It was a sunfish. Nolan-Rapatz reports that, when lightly pan fried, the fish had the delicate taste of garlic with just a hint of rubber.

## ALLIO-FILE

- 🍷 **Scarborough Fair Herb Festival:** September 10, 1995, Mills Mansion State Historic Site, Staatsburg, NY. Lectures, workshops and demonstrations on all areas of herb work: medicinal, teas, tonics and tinctures, poisonous ones; potpourri; and cooking demonstrations. Garlic included but not featured. Contact Andrew Koehn, Dutchess County Coop Extension, 914-677-8223 (ext. 105).
- 🍷 **You Got Garlic for Sale?** Next *Press* will have a form for you to fill out and return to the GSF, who creates one master list and sends it out to the 400 requests we get each year. If you want to be on the list, you must return the form ASAP. So figure out the quantity you have and the price you want to get, and watch for the next *Press*.
- 🍷 **Garlic Mustard?** Anyone been working on this one? Any ideas, suggestions? Contact Gary Price, Dakota Gardens and Herbs, R.R. 6, Box 363, Minot, ND 58703 (701-839-6036).
- 🍷 **Allium Seeds (no garlic) for Sale:** True-to-name Allium species and cultivars, many rare and hard-to-find, guaranteed in USDA Zone 5. Add some spring color, some heat-resistant summer beauties and some cold defiant fall bloomers! Mark McDonough, 30 Mt. Lebanon St., Pepperell, MA 01463 (508-433-8549).
- 🍷 **Economic Work Sheet:** How can you tell if you're making any money growing garlic? For several years Doug Bowne (Wellspring Farm, Little Falls, NY) has been working on this question (as well as producing garlic) and developed a way for you to plug in your figure and come up with some ideas. In a future *Press* we'll be printing up one we've put together, but you can get one FREE. Just send a SASE to GSF and put "worksheet" on your envelope and we'll mail one right back.
- 🍷 **Also FREE (send SASE):** String braid diagram put together by Grace Reynolds. Shows you how to put together the topset varieties in a beautiful arrangement. Put "String Braid" on your envelope.
- 🍷 **New Book on Growing (Elephant) Garlic:** Chad Weaver, from Weaver's Garlic Shedd, 29822 Ashburn Lane, Shedd, OR 97377 (who will be with us in Saugerties) has just released a manual for growing elephant garlic, something their family does very successfully. We'll have a review of this work next *Press*, but those interested in purchasing a copy can send for one. Just identify yourself as a GSF member and get the discount price of \$14.95. This is \$1.00 off list, and Chad will donate \$1.00 to GSF as well.
- 🍷 The Garlic Seed Foundation received a letter from Mastercard asking if our members would be interested in a card that would make the GSF money on your use of the card. I've never owned one of these, but the thought interested me, so I wrote back asking if they could do a scratch-n-sniff for us. I'll let you know.
- 🍷 **Garlic Hot Line:** Certainly a dream of mine—has been started by the Medical and Nutritional Information Center, Cornell University Medical School in New York City. They don't push products or memberships in the GSF, but they answer questions on the latest studies and health claims, and they help folks consume more garlic in their diet. Maybe you should have called them with your questions on the Name Game (*Press* #22). "Is the Hungarian word for garlic *Fokhagyma*? Here it is: 1-800-330-5922. The GSF will have a 900 line ....
- 🍷 **Contact People:** We're still looking for contact members for your state, region, or town. We've had some responses and will put together a mailing as soon as we get some more volunteers.
- 🍷 **Hudson Valley Festival:** Contact Rod Wilson, Velvet Green Farm, 27 Maple Ave., Cambridge, NY 12816 if you are interested in selling your garlic. Rod organizes the fresh garlic sales for the GSF. Space is very limited! Questions? (518-677-3544).
- 🍷 Garlic repels leaf rollers, aphids, ants, grasshoppers, spiders and spider mites, thrips and white flies when you spray "**Garlic Gard**" on many of your fruit trees, vegetables and vine crops. It's EPA registered. Contact Soil Technologies Corp, Fairfield, IA. Anyone ever tried this product and would like to write a TEST REPORT for GSF?
- 🍷 When I saw an add for **Garlic Machinery** in a national "Ag-Rag" I wrote for the information. Market Farm Implement, RD #2, Box 206, Friedens, PA 15541 (814-443-1931) has the Ventura 2-row 1-bed planter (California made) for \$4,275.00, and Italian one-row harvester (similar to 3-point/side mount/Pto corn-picker) for \$16,025, and a matching pneumatic planter: 2-492, \$6,209; 3-row, \$7,712; and 4-row at \$9,801. Place your orders now for fall planting!
- 🍷 The cost of the *Press* Membership List and labels: \$90, layout and graphics \$91, photocopying \$815, postage, \$440, and editor fee \$100. Labor to lick and label \$15. Total \$1550.
- 🍷 **Keep the recipes rollin' in for our MORE GARLIC COOKBOOK.** We still need a lot more of them and now's the best time to do it!
- 🍷 And in closing, it's always nice to be able to say nice things about some of our members. Congratulations to:

... John Sedlock (Sedlock Farm, Lynn Center, IL), who received the Ag-Marketer of the Year award from his regional Ag-Marketing Association. One of his farm's products is pickled asparagus with garlic. Delicious!

... Tony Sarmiento (Silver Spring, MD) a garlic gardener who stopped to visit and became our newest member, for his Blue Ribbon Garlic from the Maryland State Fair.



## OUT OF MY HEAD

Bob Dunkel

### ORIENTATION DAY



A sense of renewal is necessary to me. That is why on this one day in March, at one precise moment, the balance becomes foremost in my mind. The equinox is my orientation day. As a garlic grower, this is not the beginning of a new cycle, but more so, it is a signal marking the active phase of growth above ground. At least, that is what we see. Our perspective is important!

After a long journey through the seasons we are back to a place where we should all be rested and ready to go. The wave has built, peaked, crashed and broken, and the sea is calm again. We have to respect the cycles in whatever way we see them. A circle is one way to resolve the opposite ends of any line, and so any sphere like this earth is symbolic of a lot of things, including massive resolution. Sometimes it is good to change our perspective and to look at things in a different light. For me, that is what happens now and at the fall equinox. Though both mark a twelve-hour balance, it really provides a wide spectrum through which we can see things.

Our winter in the Northeast was mild. The snow cover came late and left early, but it was there when we needed it. I wonder about the depth of the ground table in looking ahead and hope the rains will be there in June for us, but now the crop is looking good, about four inches and four leaves, and for us there's a little extra time to get a jump on things. So, how are you doing? Are you prepared to deal with the season ahead? Have you mapped out a few different marketing areas to tap into, or have you taken a look ahead into the rotations you will use for this fall's planting?

As fast as things happen in the springtime should be our sense of reflex. It almost seems contradictory in this business of growing, to in one way be prepared and still accept that everything is subject to change. That is where we must learn to trust ourselves and each other. The more you folks can fill me in on your weather patterns and the ways you adjust to the variety of situations that arise during your seasons, the more we will be able to advise others of alternatives and even suggest solutions. That was my original idea last year with the surveys, in trying to assemble a group of contact people throughout the country or overseas. We must learn to see ourselves as a network, and in weaving and protecting that web we weave, we can do many things. For now, though, let us treat this earth and one another with the respect that is due. Take notes, and don't be afraid to try something new. Let me know how you are doing and what this newsletter can do for you.

May your growth reflect your dedication and commitment to feeding and healing yourselves and one another, and may we all reach out and bring a few new members into our circle of friends.

#### Earthflower

Wind awakened, in its wail  
The child told this tiny tale:  
There is a flower so very old  
Whose every scent's worth more than gold  
Whose mighty power once it's used  
Can heal all forms of life diffused.  
Yet seems it grows in earthly air  
'Neath firmament of minerals rare  
Where shineth but one starry sight  
'Tis earth itself supplying light!  
Extracting powers from out the deep  
An inner Sulfur sea to reap  
Selenium and Germanium and more  
Amidst these ethers shore to shore.  
Stranger still its rootlike form  
Penetrating out like corn  
An imaged mirror of ancient grain  
Released to air from out the plain.  
With leafy fingers grasping sun  
And dewy treasures on the run  
It meets the mighty Chlorophyll  
Then transfigured turneth still.  
From longest day sounds anthem sweet  
The juices turn in joy replete  
Earth's afire in clarion's call  
As gentle flower meets gentle wall.  
Floodlights dim, the cast is hailed  
From sea and sky the mystery jailed  
Condensing in this swollen bud  
Forming 'midst the magic mud  
Whose rootlike hair is called to merge  
With energies from airy urge.  
A rocklike form in silver sheath  
With petals forming underneath  
Filling fast like waxing moon  
The time of fullness coming soon.  
Yet harvested not in time of wane  
A magic spell of earthly rain  
Will open wide this flower rare  
Blossomed forth, in spite of air  
Unfurling its protective shield  
Now at last, its seed revealed.  
Each one a crescent beauty bold  
Shining forth its gleam of gold  
At last released from treasure's trove  
Comes forth triumphant, hallowed clove.  
Garlic! Garlic! Dearest sight!  
Bless us with thy fiery light  
What simple grace has fashioned thee  
Such perfect lines of symmetry?



## ASK ALICE

*Alice, Is there anything that garlic isn't good for?* Gene Grimgrabber, Murky Mtn, MT

Gee, Gene, this one's not easy, but here goes ... Recent research has concluded that stuffing old sneakers with garlic doesn't get rid of that funky smell. When it comes to underarm deodorant, I guess we'll have to give up on smearing baked cloves. And when it comes to those tom cats, when old Minney's in heat, throwing those puny bulbs at 'em just doesn't seem to work. I even tried puttin' old cloves on the mouse traps, but any form of sexual deterrent (even in their cheese) just doesn't cut it. Last but not least, I tried crushin' a bunch of garlic in the bucket with the mop water in hopes of gettin' one of those kids of mine stuck in their tracks long enough to figure out who it is that runs through the kitchen twelve seconds after the mop is hung, but all I ended up with was five young'ins with sticky toes and squeaky feet!

*I've been growing garlic for twenty-five years, and it's my opinion that the small bulbs store better than the big ones. What do you think Alice?* Dan Donnarummo, OH

Well Dan, is this a trick question? Do you really just plant all the big bulbs, bake the rest and store the remainders? Seriously, though, what we first need to evaluate are two basic things. One is the drying method itself, whether they may be rinsed and quick-dried, or whether the dirt is left on and brushed off later. Either way, you must take a good look at the curing process. How well the garlic can breathe and rest and the relative humidity levels can have a big impact on garlic in storage. The moisture content is also a consideration. How were the conditions during digging? Were the bulbs wet or dry? How are they stored? hanging? on racks? mesh bags? controlled atmosphere? I think that generally your experience speaks for itself. One reason you may be seeing the smaller bulbs storing longer is that larger bulbs can have a higher water content, and the difference in density levels during variable weather conditions may leave the smaller bulbs in a more stable condition prior to sprouting. I would really like to get some member feedback on this and let's see how this holds up in different areas of the country. Finally, Dan, what do you end up doing with all those small bulbs? Have you tried spring planting them whole for greens?

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## NEW BEGINNINGS

Sometimes we forget things. The best laid plans, so to speak, can often go awry by overlooking some of the simplest and most basic steps along the way. This March I had a small barrage of phone calls from the Mid-West from new enthusiasts who were all afire with a desire to grow garlic ASAP! The requests were for anything they could get to get growing, and as much as I certainly try not to discourage anyone, I found myself repeating a strong argument for preparation and seasonal timing. So it follows that at least the top half of the U.S. is pretty much in the same situation, except perhaps along the coastlines.

When folks are rearing to go this time of year it only seems logical to suggest that they begin building their seedbeds up by planting cover crops like buckwheat, oats, rye, clover or various legumes. This spring I'm doing one section in fava beans that are a small seed variety but still edible and recommended to build tilth and nitrogen. We need to see the invisible end of the spectrum when it comes to growing garlic. We are pretty well tuned into the long cycle of its growth, but those other 3+ months can be critical to the overall success of your next crop.

Another advantageous cycle is recurrent cultivation. We know that weeds are also in tune with nature's cycles, and by

taking the time to learn and memorize their patterns of emergence and growth, we can exhaust much of their latent habits by letting them sprout, grow out three or four inches and repeat cultivation or smothering and try to let them germinate out as much as possible during the fallow season. Experienced growers, especially on a farm scale, are already looking 2-5 years ahead in their rotations. For the backyard gardener, there are similar options. Some folks will follow peas or beans, and others rotate garlic into the space that was tomatoes or peppers or other nightshade family plants.

What I would like to ask is that we begin to compile some time-tested rotations that really work out well. So, if you can drop me a post card and briefly tell me your soil type, planting and harvest dates, type of rotation used and State or Country, we can come up with some valuable data that can really help out our newer members and maybe even help the rest of us rethink and experiment with a few systems.

— B.D.





## Grower Profile

### *Bits & Pieces from Piedmonte Garlic Farm*

By David Piedmonte

I am looking forward to my 19th garlic harvest season in July of 1995. It seems when it comes to planting and harvesting garlic, I get more excited every year, much like a boy with a new fishing pole!

I remember the fall of 1975 when I planted my first 20 pounds of garlic. I had some store-bought garlic and some that I purchased from a neighbor. I found a high, dry piece of sandy ground and planted it about the tenth of September. It all came up that fall and, needless to say, I was excited. Soon the snow covered it. In late March of the following year, after a couple of warm days, it appeared again. I hoed it a couple of times, fertilized it, and kept it cultivated. It was a dry year, and I had no irrigation. Needless to say, planted on a sandy knoll, it was a poor harvest. I was very disappointed, so I decided to try to get any available information from the experts.

I wrote to Cornell University, the Canadian Ministry of Agriculture, California, Washington State, Pennsylvania, Iowa, and Nevada Agriculture Departments for information on growing garlic. After reading all the information they sent me, I soon found that they had different ideas on how to grow good garlic. I then decided to try some of their ideas and do some experimenting on my own. It became a challenge to see how many different sources of garlic I could find and plant. I am in the produce business, and I have an advantage in being able to get garlic from different states and countries around the world.

I had test plots on sandy soil, loam, silt, and clay. I planted it on high ground, low ground, and ground in the middle. I believe that, including the 1994 trials, I have tested 263 different sources of garlic. Many of them did appear alike, but also many of them were different. I feel that I have learned a lot, but I know there is a lot more to learn. I look forward to more trials and experiments.

The fall of 1994 was a great time for planting in Holley, NY. I have a good amount of garlic planted. Now I am just hoping and praying for a good growing season. We had such nice weather that I planted twelve pounds of garlic on Christmas Eve and another ten pounds on New Year's Eve. As I stated, I am willing to do any kind of experiment or trial with garlic. I also worked some more ground down last fall and marked it with three-inch trenches so I can spring plant it as early as possible.

In conclusion, I would like to share a few things with my fellow members that can help you to grow better garlic!

1. **Soil:** Well-drained soil with the ability to hold moisture. *Medium to heavy*. High green manure and humus content.

2. **Soil Prep.:** Deep plowing, twelve inches if possible. Deep discing with a large-bladed disc. Keep soil loose but do not bring up green manure.
3. **Planting:** Make 2-3 inch trench. Planting garlic root end down, 4-6 inches apart in row. Cover with potato hillers 6-8 inches. (I am aware that the book says 1-2). Plant in New York after October 10th. Plant in 30-inch rows if you have plenty of room. **NO CLOSER THAN 18"!!!**
4. **Care:** Keep the weeds out! Fertilize it like onions. Irrigate if possible when needed. If top set, snap off top when it first appears.
5. **Seed Selection:** Choose a vigorous grower, large cloves, long-rooted: stops heaving. Disease-free type.
6. **Harvest:** Dig when fully mature and tops drying, usually between July 4 and August 1 in New York, depending on variety and whether it was fall or spring planted. **DO NOT LEAVE IN GROUND TOO LONG!! DO NOT INJURE BULB!!!!**
7. **Drying & Storage:** Dry in a well-ventilated and airy place. Spread on wire racks or tie in small bunches and hang up. **DRY COMPLETELY!!!** Make sure there is a good roof on your drying shed with plenty of air circulating.
8. **Cleaning:** Garlic must be completely dry before attempting to clean. Clean on a day with low humidity. **DO NOT OVER-CLEAN!!!** Leave as many outside skins on as possible.
9. **Storing:** Long-term: 32° at 60% humidity. Home use: Hang in wire basket away from stove and heaters. For long-term, freeze and clean. Use double bags. Or clean and place in a jar containing 1/3 apple vinegar and 2/3 water. Good for up to one year when refrigerated.

These are a few things that have helped me. I trust if you decide to try any of these, they will help you. Hope your season is the best ever!



### **TIPS FOR READERS**

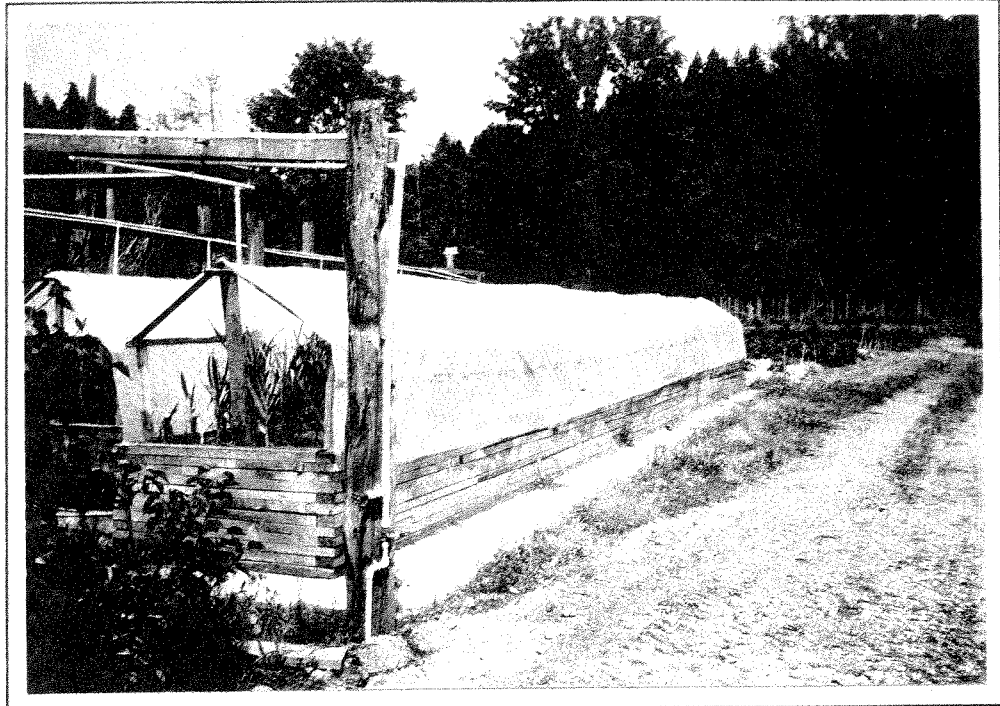
*From Grace Reynolds  
Albany, NY*

Thought some "Press" readers might be interested to know Wasserman Bag Co., is selling 5 pound mesh bags with drawcord and print band @ \$50/1000. This is below their cost. Contact them at: 70 Commerce Place, Hicksville, NY 11801 (1-800-634-3828).

# NORTHWEST REPORT: GROWING GARLIC IN RAISED BEDS WITH PLASTIC COVERS

From Paula Simmons Green of "Applespice"

Planting garlic in raised beds, at least 25-30 inches high, makes it easy to keep weeded, to keep from compressing the soil, and to control the soil mixture. Most of ours are yellow cedar 2x4s, each layer put on with 6-inch galvanized spiral nails. They need cross braces on the bottom half way, and on the top about every ten feet of bed. Gravel in the bottom helps assure that drainage is not a problem, even in our extra wet weather. Soil is sandy, with added peat moss and compost mixed in and mulched with chopped hay each winter. This mulch gradually decomposes to enrich the soil.



Having over 20 raised beds permits a 4-year rotation, although it takes a bit of paperwork, not just trusting to memory.

Each year a "map" is made for tentative planting plans for the next year, referring back to the maps of three previous years. Other beds in the rotation are for onions, carrots, bush beans and Little Marvel peas (this pea variety is not too high for a raised bed). Also, we use one bed for very early potatoes, which are started in tall pots in a greenhouse, then buried up to their eyelashes when about 8" high. They produce so early that it frees this bed for summer plantings. We added three new cement raised beds this year with good drainage holes, 50 feet long. We have two of them planted up with garlic and mulched with chopped hay. More garlic is in wooden beds.

The plastic tent-covers are not a special type of plastic, but heavy enough to last for usually two years. It is stapled to a split cedar stake framework, which is often left on and the plastic replaced in the spring, to follow the garlic crop with early peas in one bed, early potatoes in another bed, etc. The plastic makes a cloche to allow earlier spring planting than otherwise possible.

We cover the garlic about a month before harvest because it is often very, very wet in June, and even sometimes into July. By putting on the cover at the beginning of June, there is a better chance of drying the garlic when it is harvested. Even then, we do better with hardneck varieties, especially those with only 4 to 6 large cloves. Favorites are Fish Lake's F3 and Russian Redstreak. Customers also like Brown Tempest and Asian Tempest.

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## MINNESOTA ON THE MOVE!

Back in *Press* #20, we mentioned that Minnesota garlic producers were starting some variety trials and holding field days. They even had the GSF fly in to meet with growers. They have an active working group and we want to share with you more of what they've been doing.

Producer Joel Girardin took it upon himself to solicit information and publish the **1995 Midwest Garlic Growers Annual Report**, so that growers in Minnesota, North Dakota, and Wisconsin can share information. Two weeks ago, Joel sponsored a field day at his place in Cannon Falls to look at his trials and cultural experiments.

This was followed by a pot luck picnic and fellowship and seed swap.

Tireless Tim King has once again come up with some money (without wearing a mask to get it!) for some garlic-related research pertaining to soil quality and nutrient requirements.

There is also some talk of a garlic festival next month. We've asked for articles on their efforts for the next *Press* and will print what we get.

— D.S.

# Great Northern Garlic Growers



Last March, Gary and Clair Sue Price, along with Rudy Radke (North Dakota Extension), brought together 150 gardeners and farmers to talk, learn and eat — Garlic. It was an incredible turnout, far exceeding anyone's expectations, requiring a change in locations and packing us like sardines in a church basement in Bismarck, North Dakota. This state is working hard to diversify its agriculture, and Gary, Clair Sue, and Rudy did a great job putting things together.

Their folks have experience with some crops and are eager to learn about garlic. We put on the GSF slide show and answered a thousand good questions. Gary talked about marketing, Clair Sue (with a little help) fed us all a great lunch, Gary and Rudy talked about marketing, and we left that all-day Saturday meeting with lots of people committed to trying to grow some garlic!

Since that meeting, a subgroup has continued to meet and has organized the "Great Northern Garlic Growers" as a cooperative marketing project. They are already looking at machinery and talking to processors. I think that it's really exciting that these folks immediately think of working collectively. It's part of their great heritage and very unlike other parts of the country.

Much of the day's discussion centered around the issues of water and winter. They have an open (no snow),

dry, very cold season — deep frost, little ground protection. To mulch or not? With what and when? Cost, and how to hold it down? What about living mulches? (The oats have worked great at Rose Valley). Windbreaks/snow catchers? Water/nutrient competition? Weed control? And the eternal questions about spring planting, yes or no?

I realize that you southern farmers and gardeners are scratching your heads about all this, but each region has its own particular problems, and that's what makes this garlic work so challenging.

My gratitude to all the folks for their hospitality, work, and friendship. I must also add that Greg Holden came down from Manitoba to share his experience, and what a treat it was for me to spend some time with him. I like these garlic people almost as much as the garlic! On Sunday, Gary took some time to act as our tour guide and show us a small piece of this beautiful state and its history. Thanks, North Dakota!

Anyone interested in contacting the Great Northern Garlic Growers: Gary Price, Dakota Gardens and Herbs, RR 6, Box 363, Minot, ND 58703 (701) 839-6036.

— D.S.



## THE PRICE OF GARLIC?

*It's a common question: What can I get for this stinky stuff? My usual answers go along the lines of "whatever you can (without wearing a mask)" and "Not too cheaply!" But with each new seed catalog that arrived this spring, the price was recorded, and below is a representative sample of those companies that carry garlic that they (not us) recommend for Spring Planting. — D.S.*

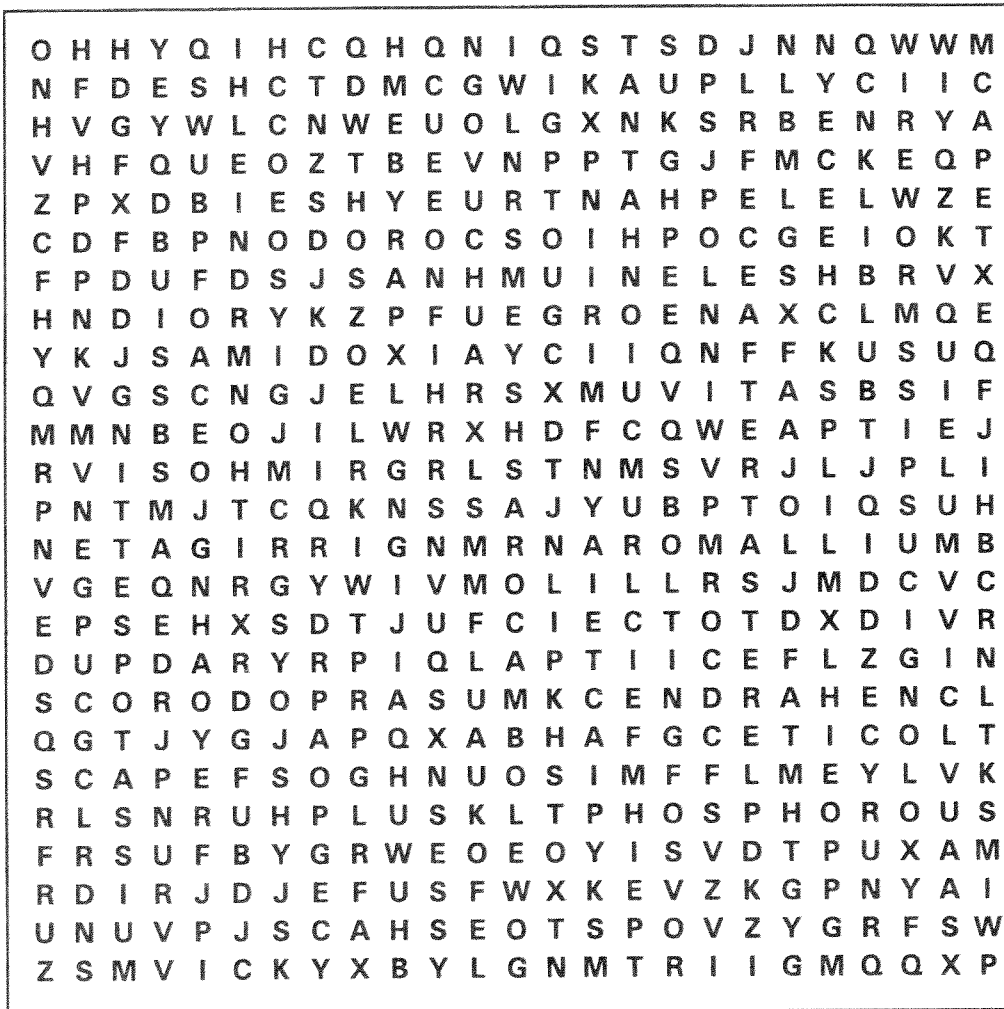
Southern Exposure Seed Exchange	Softneck & Topset	6 oz.	\$9.95
Johnny's		3 heads	\$5.95
Shepard's	Softneck & Topset	4 heads	\$9.95
Threshold	Topset	per pound	\$7.50
Ronninger's	Softneck & Topset	per pound	\$7.50
Pine Tree Garden Seeds	Softneck?	per pound	\$3.79
Wood Prairie Farm	Topset	per pound	\$7.75
Vesey's		3 bulbs	\$2.60
Burpee	Elephant Topset, German Topset, Rocambole	3 cloves 3 bulbs 3 bulbs	\$4.75 \$6.45 \$4.95
Garden City Seeds		per pound	\$9.00
Henry Fields and Gurney's	Softneck Elephant	per pound 3 cloves	\$7.45 \$4.19



# Glorious Garlic Game

The name game quiz was such a dud in the last issue, we thought we'd challenge you again! Vertical up and down, horizontal up and down and diagonal up and down — get out your pencil and give it a try. Since we know that you're not interested in fancy sport cars as a prize, this time we'll give away a T-shirt (GSF of course) to the first member who sends it back (with shirt size) to the GSF. *Hint: If you have any trouble with this, pass it along to your kid. He or she will do it in a few minutes.*

Thanks to my friend LaVaughn for putting this together for us. (D.S.)



AFTERTASTE  
 ALLIUM  
 AMPELOPRASUM  
 LONGICUSPIS  
 SATIVUM  
 SCORODOPRASUM  
 AROMA  
 ARTICHOKE  
 BOLTING  
 BOTRYTIS  
 BULB  
 BULBIL  
 CLOVE  
 CONTINENTAL

CORM  
 ELEPHANT  
 FUSARIUM  
 HARDNECK  
 ROUNDS  
 TOPSETTING  
 IRRIGATE  
 MANURE  
 MEDICINAL  
 MULCH  
 NITROGEN  
 ODOR  
 OPHIOSCORODON  
 PENICILLIUM

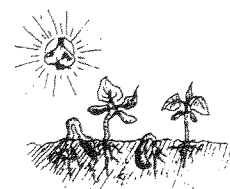
PHOSPHOROUS  
 POTASSIUM  
 ROCAMBOLE  
 SCAPE  
 SELENIUM  
 SILVERSKIN  
 ROJA  
 SULPHUR  
 THRIPS  
 UMBEL  
 VIRUS  
 WEEDS  
 WIREWORMS

# NATION'S FIRST GARLIC FROM TRUE SEED PRODUCED BY USDA SCIENTIST

From *American Vegetable Grower*, Vol. 43, No. 3, March 1995

WASHINGTON, Feb. 7, 1995 — The first garlic produced from true seed in the United States has been grown by a USDA researcher in Madison, WI.

Typically reproduced by planting individual cloves, garlic was thought to be sexually sterile. But plant geneticist Philipp W. Simon of USDA's Agricultural Research Service has found numerous European and Asian domestic garlics and a wild ancestor that produce flowers, the first step of sexual reproduction. Of those plants producing flowers, only a small number produce seed.



Simon produced garlic seeds—a first for the U.S. garlic industry. Garlic plants that produce flowers are rare in most U.S. varieties. By cutting the flower stalk from the underground bulb and removing small bulbs mixed among the flowers, he was able to stimulate seed production in certain garlic strains.

Botanical seed derived from the garlic flowers—true seed—resembles small, black onion seeds.

"True seed shouldn't be confused with "seed garlic"—a term that refers to cloves or bulbs typically used to plant a garlic crop. Garlic's genetic and biochemical variation has been locked up in a long history of asexual reproduction. Our garlic varieties show variation in important economic traits such as clove size, skin color, flavor, number of cloves per bulb and maturity date," said Simon.

In his studies, Simon used 200 varieties of garlic, including standard U.S. varieties of *Allium sativum* and a wild ancestor *A. longicuspis*. He obtained the varieties from ARS's plant collection located at its Western Regional Plant Introduction Station in Pullman, WA. Sixty percent of these varieties, from germplasm originating in Brazil, Germany, Poland, and the Former Soviet Union, produced flowers.

"We're now working on combining traits of different garlic plants to improve garlic by developing new flavors to meet consumer needs," he said. "The genetic variation now possible may also result in plants with improved yields and disease resistance."

Producing garlic from true seed could also cut production costs because the seeds are smaller than cloves and are easier to handle, store, and transport. Also, reproducing garlic from seed would shorten the growing season.

A member of the lily family, garlic isn't a spice, herb or vegetable, but it can be used as all three. Garlic is well-known for its medicinal benefits: lowering blood cholesterol, fighting off infections and boosting the immune system.

The U.S. garlic crop—largely grown in California—amounts to about 250 million pounds annually with an estimated cash value of \$30 million. Fifty million pounds are sold as fresh garlic and 200 million pounds are dehydrated to be used as flakes, salt and in packaged foods.

A report on Simon's work with garlic seeds appears in the February 1995 issue of *Agricultural Research* magazine, the monthly publication of the Agricultural Research Service.

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## NAME GAME

A bit high-brow we admit, but only three submissions — we were shocked! Not only did all three have them *all* correct, but they took the time to correct the *Press*! We did the only fair thing that we could — drew the names from a hat — and we are proud to announce that **Daniel Webster from Philadelphia, PA** is the proud new owner of the keys to the Rolls Royce. Dan's a longtime garlic lover who smells so bad he had lots of time for "word and spelling" things.










For those of you still interested, here are the answers. (D.S.)

1 - O	8 - N	15 - F	21 - V
2 - H	9 - G	16 - R	22 - L
3 - B	10 - Z	17 - I	23 - W
4 - S	11 - P	18 - U	24 - Q
5 - E	12 - J	19 - A	25 - M
6 - Y	13 - T	20 - C	26 - K
7 - X	14 - D		



## GSF ORDER FORM



<b>GSFGARLIC BIBLIOGRAPHY</b> (180 Selections, 10 pgs.)	_____	X \$3.00 =	_____
<b>GSF/CORNELL REPORT #387</b> (Garlic, 10 pgs) (Comes with membership)	_____	X \$3.00 =	_____
<b>CANADIAN GARLIC REPORT</b> (Dr. Brammall, 6 pgs.)	_____	X \$2.00 =	_____
<b>GARDENING GARLIC IN THE NORTH COUNTRY</b> (Tim King, Long Prairie, MN, 4 pgs.)	_____	X \$2.00 =	_____
<b>WORLD GARLIC CONGRESS ABSTRACTS</b> (48 pgs.)	_____	X \$8.00 =	_____
<b>EARLY FACT SHEET &amp; SMALL BIBLIOGRAPHY</b> (10 pgs.)	_____	X \$3.00 =	_____
<b>ONIONS AND GARLIC</b> (Louis Van Deven, 114 pgs.)	_____	X \$6.00 =	_____
<b>T-SHIRTS</b>	<b>S M L XL</b>		
"GARLIC PRESS"	   	_____	X \$10.00 = _____
"FOOD IS MEDICINE"	   	_____	X \$10.00 = _____
<b>GARLIC PRESS SETS</b>			
Set #1 (Issues #1—#8)		_____	X \$7.00 = _____
Set #2 (Issues #9—#14)		_____	X \$7.00 = _____
Set #3 (Issues #15—#20)		_____	X \$7.00 = _____
Any 2 Sets		_____	X \$12.00 = _____
All 3 Sets		_____	X \$18.00 = _____
<b>MEMBERSHIP IN GARLIC SEED FOUNDATION</b>	<b>Renewal</b>	<b>Zip +4</b>	<b>per</b>
(includes <b>GARLIC PRESS</b> subscription and #387)		_____	<b>year</b>
			X \$10.00 = _____
			<b>TOTAL</b>
			_____

Make Checks Payable to: **Garlic Seed Foundation, Rose Valley Farm, Rose, NY 14542-0149**

\* Members - all prices include postage

\* Non-members - please add 15% for shipping and handling

**\* PLEASE - U.S. FUNDS ONLY**

## MADE IN TAIWAN?

**A pregnant Barbie doll that smells suspicious ... Ken has a cousin with an awfully large head of what? ... Big stinky golf balls? What's going on here?**

Apparently, U.S. Customs officials were asking a lot of questions and indeed doing some sniffing around last year when imports of garlic from Taiwan skyrocketed at the same time that a duty of \$3.76 was placed on each dollar's worth of Chinese garlic.

California growers had seen profits dropping over the last three years when imports went from 3 million pounds up to 54 million pounds and complained that during the season they had lost 20% of the whole peeled-garlic business. (54 million lbs. of garlic is roughly equal to 1/2 the total U.S. Garlic production!)

Samples of the peeled and fresh garlic were confiscated in large West Coast raids and are being compared to entries made to the U.S. Customs office in Beijing. In various locations up and down the West Coast, waves of garlic mysteriously seem to be appearing just in time to nosedive the wholesale

markets, and many of the regular customers seem to be disappearing.

Issues of tariffs and trade in the garlic industry to protect U.S. growers are under the magnifying glass in lieu of the free trade agreements that have become a political hot potato. Like the protectionist strategies of Japan to protect their own rice industry, we garlic producers must stand strong — large growers and small farmers alike — to ensure some levels of equity in these times of economic strife.

So next time you are out shopping and you see some of those cute little affordable gift ideas imported from Taiwan, you had better do some sniffing around of your own to determine just what price you're willing to pay. Garlic by any other name still smells the same, but let's keep the U.S. in the game . . . .

**ANNOUNCEMENTS / UPCOMING GARLIC FESTIVALS**

must contact festival  
 coordinator Gary Skoog,  
 6142 Lake Road South  
 Brockport, NY 14420-9702  
 (716) 637-6586

BATAVIA  
 GENESSEE COUNTY FAIRGROUNDS  
 SATURDAY, AUGUST 12  
 GARLIC HARVEST FESTIVAL  
 THE WESTERN NEW YORK

Garlic growers and food  
 vendors who want to sell  
 their respective product(s) at

**ANNOUNCEMENT**  
**GARLIC GROWERS/FOOD VENDORS**

Interested vendors and  
 Connecticut growers please  
 contact Audrey Adam ASAP

Looking for Garlic and Garlic  
 Products, Garlic Information,  
 Lore, and Demonstrations.

September 16  
 (Rain Sept. 17)  
 Adam's Garden of Eden  
 360 N. Arguilla Road  
 Pawcatuck, CT 06379  
 203-599-4241

**CONNECTICUT**  
**GARLIC FESTIVAL**

Last year 1000 people  
 attended  
 Contact: Constance Miller

Garlic Vendors invited to sell  
 (booth space \$15)

August 26 (Rain August 27)  
 Green Horizon Farm  
 100 Guys Lane  
 Bloomsburg, PA 17815  
 717-389-1040

**5TH ANNUAL BLOOMSBURG**  
**HERB AND GARLIC FESTIVAL**

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

*Apologies*  
*Growing Garlic in Raised Beds*  
*Great Northern Garlic Growers*  
*The Price of Garlic?*  
*First Garlic From True Seed*

LABEL ORANGE? Zip + 4  
 LABEL GREEN? Time to renew  
 membership!



FIRST-CLASS MAIL  
 ZIP + 4 PRESORT  
 U.S. POSTAGE PAID  
 Rose, NY  
 PERMIT No. 7