

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

CHANGE SERVICE REQUESTED

www.garlicseedfoundation.info
Book Review: Hope's Edge
Death by Botulism

PRSR STD
US POSTAGE
PAID
ROSE, NY 14542
Permit No. 7



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

The Garlic Press

EARLY SPRING 2003



#41

www.garlicseedfoundation.info

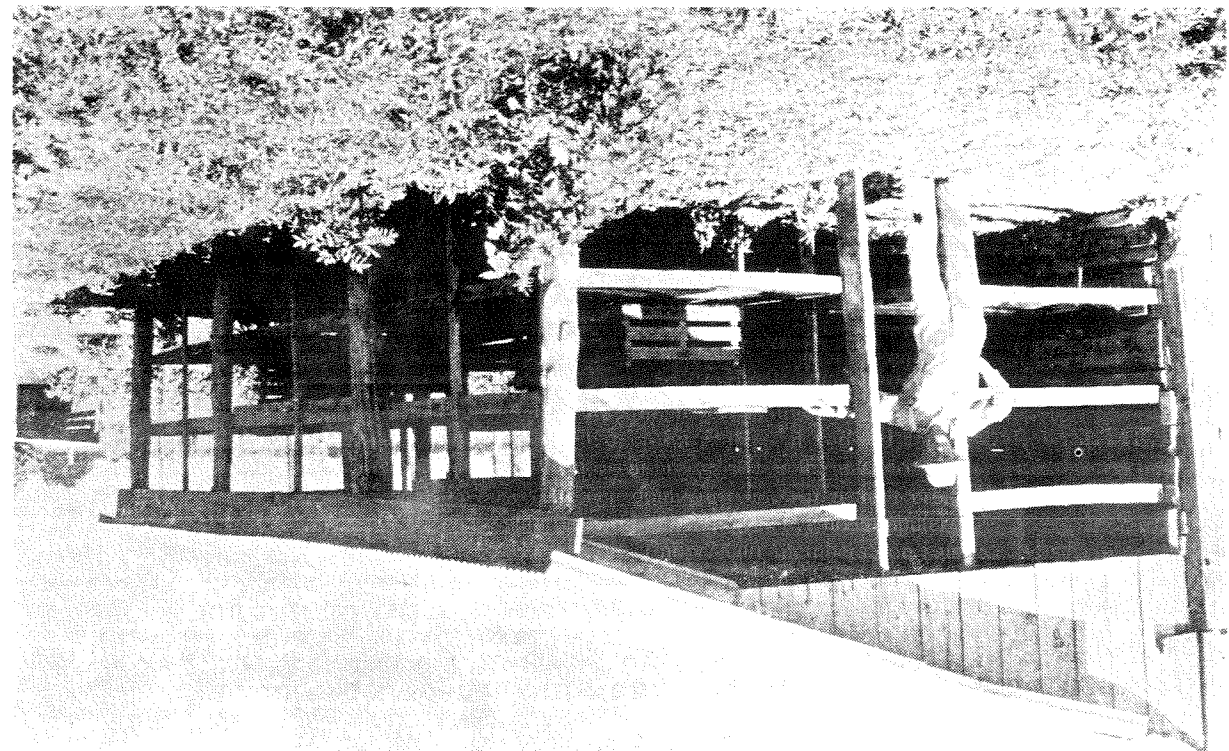
ROSE, NY (AP)

CONTENTS

www.garlicseedfoundation.info	1
<i>Director's Notes</i>	2
<i>Allio-Phile</i>	3
<i>Out Of My Head</i>	4
<i>New Brochure Ready At Last</i>	5
<i>Best of the Press - Summer 2004</i>	5
<i>So, Where You Boys Been?</i>	6
<i>Planning for Profit</i>	7-8
<i>No, To the Mechanical Removal of the Scapes</i>	9
<i>Death by Botulism</i>	10
<i>Press Collection #7</i>	11
<i>Book Review: "Hope's Edge"</i>	11
<i>Recipes</i>	12
<i>Get Listed!</i>	13
<i>GSF Growers Directory Registration & Renewal</i>	13-14
<i>GSF Order Form</i>	15
<i>Chuck Knoblauch, Where Are You?</i>	15
<i>INSERT: GSF Brochure</i>	

Initial membership in the GSF is \$15/4 issues. Renewals are 8 issues for \$20. All submissions for *The Garlic Press* should be sent to GSF, Rose, NY 14542-0149. All medical references should be taken for educational purposes and any recommendations should not preclude consulting with a health practitioner. Please, no reprinting any material herein without written permission.

Shelves built in a lean-to shed for curing garlic. Proper drying of the bulbs at time of harvest by keeping in a dry, well-ventilated place such as this is the best insurance against deterioration and decay of the crop.



"Today we enter the 21st century," proclaimed Bob Dunkel from his office at the corporate headquarters of the Garlic Seed Foundation in this small upstate New York hamlet. "Our web site has been in the making for years and we've had to overcome adverse adversaries, e-bias, and the theory of 'associated loss'; however, we're very proud and confident this is a step in the right direction," stated Dunkel. The site was designed by Ms. Alexa Castle who explained her biggest challenge was working with "those dirt farmers who have more garlic between their ears than brains!"

In a prepared statement released to the assembled media by the Foundation: "Our objectives were to explain what we are about, solicit new members, provide information on planting material, festivals, and furnish resources we have found valuable. The site introduces the Foundation to the electronic world and shares a *Garlic Press*, recipes, and some culture of the garlic. We've attempted to create an attractive and comfortable site combining different types of illustrative and photographic styles that communicate our anti-corporate mission. Navigation is intuitively labeled and designed so that users know where to click to find what they are seeking. Clear orientation clues are incorporated so that users always understand "where they are" on the site, what content they have visited, and where on the site they have left to explore. Consistent access to content information and major sections is provided as well as directions for linkages to us from friends."

The electronic exposure is not without controversy, however, as noted in part by the leaked Director's statement (posted in the third floor washroom): "For the past 15 years we've been doing just fine—if it ain't broke, why fix it? Grampa didn't have no computer—why change it now? Our members don't use or own computers, it's a waste of money, and who needs more exposure? Bah, humbug!" Dunkel was quick to reassure our members that nothing will be provided electronically that the Foundation won't be supplying hard copy to all members, and that most libraries have computers with web access. "This isn't an issue of exclusion," said Dunkel, "it's time

we got out of the barn and into the sunlight." End of statement.

The Garlic Seed Foundation would like to thank Alexa Castle for all her great energy and design work, Karen Kerney and Carol Fuggman for their artwork, and Charlie King and Glenda Neff for their performance contributions. We hope that you'll visit us and share your opinions and ideas. This is a "work in progress" so please send us your comments, e-mail if you like. Our idea was to be comfortable, not fast, giving us some time to understand it as well.

Why ".info"? Well, because a non-member from Scipio Center, NY, registered "garlicseedfoundation.org.net.com" and we don't know why — ".info" fits us well.

This web site will enable us to provide accurate information on the garlic festivals, members with planting material, show folks what a *Press* looks like, and how to purchase memberships, books and t-shirts. Since going "live" in July, we've had 1200 visitors, many coming from Google, top 5 key words used to find the site via search engines are: "garlic," "seed," "fart," "festivals," and "festival." The most frequently visited pages have been: "garlic festivals," "garlic classifieds," and "Tailwinds." So, check it out and tell us what you think. (D.S.)



Director's Notes



SUMMER 2002

Another hot and dry season when the garlic has done very well. The plants are uniform, large-necked and clean after cultivation and culling. Weed control is always easier on these dry years. In my masochistic nature, I enjoy the energy and rhythm of cultivating with my hands and hand tools, and the skill in communicating with them ... early in the morning to complete 6 rows every couple of days. I start slow to stretch my body and work each joint and end fast to increase my heart rate and test my speed. With my cutting torch, grinder, and file, I made a new tool from an old hoe of good steel with a strong tongue. I fined it sharp and it is light. It is a danger to weed and garlic. The ash handle is flexible and worn to reflect the woman or man who used it for 25 or 30 years and bellied for my large hands to hold.

When I cultivate I feel close to the earth and aligned with all people who care for and nurture the land, and to all of us who grow food. As I move through the rows, I think about the hundreds and hundreds of men, women, and children doing the exact same thing ... at that very instant, in Mexico, China, Germany, Thailand, Russia, Brazil, and Korea. I feel more connected to this world, and less isolated.

All over the Northeast the garlic looks beautiful and there will probably be an excellent harvest. We need one, and I hope that the garlic grows well for you, also. This has been a busy summer and we haven't put out a *Press* in 6 months. The brochure is finished and we're putting together the web site and I don't have much time to do anything but farm.

HOLIDAYS '02

And a great harvest it was, but now the world is white, very white. We've had snow on the ground for months. Last year I did not cross country ski once, and this year I've skied each day for 4 or 5 weeks already. Last fall the National Weather Service predicted "dry conditions through the Winter." They missed it this year. Big snow. I'm not sure how much, but our average is 12-14' and we're at about that now. And I've been able to get back on track with letters, grants, mail orders, articles for the next *Press*, and membership. Thank you everyone for your patience. I've also put together Collection #7, stolen stuff for #42, and #43, resurrected the cookbook, and given some thought to what to do with this thing we call the "Foundation." And I've been

able to read, study in a sense, a little deeper into this plant we call garlic, into its structures and internal maturity and its dance with heat units and photoperiods. I've studied on the fungus *Fusarium* and the bacterium *C. botulinum*. I suggest all botanists and horticulturists read *The Botany of Desire* by Michael Pollan and wake up your brain to new concepts and theories.

But was I pissed when my holiday 2002 Williams-Sonvina catalog arrived with not a garlic press to be found! "Dissed" by W-S! So, Dunk ain't getting the \$800 Espresso Coffeemaker, Janet's not gonna' see the \$300 4-slice toaster, Dorothy won't enjoy the 4.4 oz. tin of Beluga caviar I was going to order (\$390) and Bill can forget about the 10-piece cookware set on special for only \$700. How can you say a "catalog for cooks" without garlic tools? Hey, it's Christmas

MARCH 2003

We have just crossed the equinox and the green has returned. Sap's up and snow drops, too. Just last month the snow drift behind the barn was so high you could walk up the drift onto the roof! There'll be ice there to May. There's lots of water moving off the farm and daily the drainage is walked and maintained. Each culvert and sump is checked, each creek and ditch walked, each inlet and outlet observed. (If you read and enjoyed *The Garlic Testament* by Stan Crawford, check out *Majordomo*, his 2nd book.) As the snow melts, I can foresee my future: the yellow first leaves of the rhubarb, the bright yellow spring aconites, the lime of daffodils and the red tips of the garlic. I don't know if hard winters make more beautiful springs, but I am thankful for the moisture. I've been here long enough to concur and appreciate that "wet ones are a pain-in-the-ass but the dry years will kill you."

I'm thankful that this *Press* is finished, for all who contributed and to Dorothy and Bill who give it life. I thank all the nice "Biological" folks I met in VA and to the sun for its warmth. There is a piece of land on the other side of the world where modern agriculture had its roots and birthplace to civilizations and religions. It is Spring in the land between the Tigris and Euphrates Rivers, green with winter wheat about to ripen for harvest, plowed and fitted and planted to vegetables. And I wondered today as I worked in the filbert orchard with millions of geese flying north over the lake in the bright blue sky, what if the geese were war planes?

(D.S.)

"We can have democracy in this country, or we can great concentrated wealth in the hands of a few. But we can not have both."

— Supreme Court Justice Louis Brandeis, 1941



Press #41: April 2003

GSF ORDER FORM



MEMBERSHIP IN GARLIC SEED FOUNDATION

(includes *GARLIC PRESS* subscription and #387)

GSF/CORNELL REPORT #387 (10 pgs.) (Comes with membership)

GROWING GREAT GARLIC (Engeland, 213 pgs.) Grower's Guide for Collectors

MAD FOR GARLIC (Pat Rappert, 157 pgs.)

CLOVE N' VINE "How to Make a Garlic Braid"

GARLIC, GARLIC, GARLIC (Griffith, 432 pgs.)

STRINGBRAID YOUR TOPSET - VIDEO (Yerina)

GARLIC PRESS SETS

Set #1 (Issues #1-#8)

Set #2 (Issues #9-#14)

Set #3 (Issues #15-#20)

Set #4 (Issues #21-#26)

Set #5 (Issues #27-#32)

Set #6 (Issues #33-#36)

Set #7 (Issues #37-#41)

Any 2 Sets or more \$7.50 each

All 7 Sets

T-SHIRTS M L XL XXL

GARLIC PHOTO CARDS (From Eastern Exposures)

IDEAL CAPE COD WEEDER (perfect hand tool for garlic)

X \$15.00

X \$3.00 =

X \$12.00 =

X \$10.00 =

X \$3.50 =

X \$16.00 =

X \$25.00 =

X \$8.00 =

X \$8.00 =

X \$8.00 =

X \$8.00 =

X \$8.00 =

X \$9.00 =

X \$7.50 =

X \$50.00 =

X \$10.00 =

4 cards X \$ 8.75 =

8 cards X \$17.00 =

X \$12.75 =

TOTAL



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

* Members - all prices include postage and New York State Sales Tax

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

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



CHUCK KNOBLAUCH, WHERE ARE YOU?

Edward Charles Knoblauch, a professional baseball player, is our "adopted athlete": "Knaublauch" is the German word for Garlic. This isn't a pretty picture, but a sad tale of someone we've followed for a number of years (*Press* 31, 35, 36, 38). He is currently (March 2003) on the inactive roster with the Kansas City Royals, i.e., not in training camp and waiting to see if someone will pick up his \$9 million (per year) salary.

2002 wasn't a good year for this 34-year-old, 5'9", 175# left fielder who throws right and bats ts right. He batted .210 with 6 home runs and 22 RBIs. He had only 3 errors, well below his worst year of 26. In March of last year Chuck lost his father, a championship high school baseball coach in Texas, at age 74.

Chuck Knoblauch is a young and intense ball player. In his 10-year career as a pro (1580 games), he has very respectable lifetime numbers: .289 batting average, .378 on-base average, and .982 fielding percentage. We hope that he can renegotiate his contract, end his free-agent status, and get back onto the field! (D.S.)

CUSTOM WEB SITE DESIGN

E-COMMERCE WRITING SERVICES

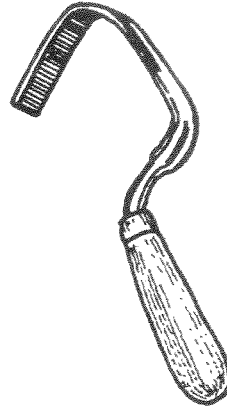
We want you to love our work.



www.alexacastle.com

FREE estimates 315.594.8399

Complete Packages for as low as \$900



THE "HOT-BED" OR "CAPE COD WEEDER

This is an accurate and fast tool originally developed for greenhouse work. It's light and sharp, perfect to pick between the garlic plants and then along both sides, quickly slicing off small weeds. Of all the hand cultivators we've tried, this is ideal for garlic. Our bulk purchase lets us sell at the cheapest price you'll find. Polished, sharpened, flexible, 3/4" blade, 4 1/2" hardwood handle, .4 pound: Available on web and enclosed *Press* order form. \$12.75

Garlic Name	Bolting Hardneck	Non-Bolting Hardneck	Description

Questions? E-mail: info@garlicseedfoundation.info or write to:
Garlic Seed Foundation, Rose Valley Farm, Rose, NY 14542-0149



ALLIO-PHILE

- 🌱 **Festivals.** Want your festival listed on our web site? Send information to GSF/Rose.
- 🌱 **Moving?** Please send change of address to GSF/Rose.
- 🌱 **Renewals.** This is Press #41. If you have a "41" on your mailing label, you will soon receive a postcard and be forced to make a decision.
- 🌱 **Renewals** are \$20 for 8 issues, \$30 for 13 issues.
- 🌱 **Congratulations!** New York State Fair Blue Ribbon garlic braid to Ms. Rose Ryan of Moravia, NY; Maryland State Fair Blue Ribbon garlic to Shane LaBrake from Accokeek, MD, and 2nd & 3rd place to Janet and Tony Sariemento of Silver Spring Md; and a 5th place at the Toronto Royal Winter Fair to Ted Maczka of the Fish Lake Garlic Research Station, Ontario, Canada.
- 🌱 **Onions and Garlic.** A wonderful book on the collections of Louis Van Deven of Carrollton, IL, is no longer available and out of print.
- 🌱 **Slides and Business Cards.** Please send them to GSF/Rose. We need slides to share and educate and cards for an upcoming *Press*.
- 🌱 **Cracking Reduction.** By weight, there is a 10-15% reduction going from bulbs to cloves. Time dependent on variety, i.e. elephant-1 bulb:4 cloves, softneck-1 bulb:10 cloves.
- 🌱 **Smoked Garlic?** Who's played with this product? Please send recipe and instructions to GSF/Rose. Who's got the rolling papers?
- 🌱 **300 Pounds.** Lena's Restaurant, 2000 8th Ave., Altoona, PA 16602, is looking for large bulb, big-cloved garlic. Contact Blaine or Duane at 814.942.0883.
- 🌱 **Recipes.** Have you sent us your best to share? Come on, give it up ... we grow this stinky stuff because we like to eat it! Add your favorite to our book!
- 🌱 **Submissions to the Press** are always welcomed and appreciated. Got a story, idea, theory, discovery, failure to share?
- 🌱 **Index of Press Articles.** Not yet, but maybe someday.
- 🌱 **Congratulations.** All the folks who help to make the Hudson Valley Garlic Festival (Saugerties, NY) a great success and named as one of the top 10 regional food festivals in the country by *U.S.A. Today*.
- 🌱 **And Thanks** to Bob, Jacob, Margie, Steve, Fred, and Charlie for helping out at the GSF booth at the HVGF.
- 🌱 **Brochures.** Need some new GSF Brochures for a meeting, festival, market, wallpaper? We've got 'em! Give 2 weeks notice.
- 🌱 **Great Chum** for catfish, carp and many of fish species: oatmeal moistened with garlic power and water. Thanks to Ross Gough, Key West, FL.
- 🌱 **One in 10** black men in the U.S.A. age 20-29 is in prison (1 in 32 for Caucasians).
- 🌱 **US Food & Fiber "System"** employs 24 million people with a dollar value of \$1.3 trillion.

- 🌱 **We regret** to report that due to the economic downturn Bill Gates' wealth has plummeted to \$48 billion! Back in 1980 there were 12 billionaires in this country. Now there are only 450 around the world.
- 🌱 **Congratulations** to Keith Stewart for his stellar performance on the Food Network's "Follow that Food" show representing garlic farmers/producers.
- 🌱 **Role of Botanicals in Aging.** International Symposium, May 3-4, 2003, Rutgers University, New Brunswick, NJ. Contact: www-ahpa.org (American Herbal Products Assoc.)
- 🌱 **Sperm Count and Quality** low in farm regions! When looking at numbers, shape, and movement of sperm, Dr. Swan of the University of Missouri think it's the environmental factors like agricultural chemicals making the difference. Men from New York City were at 103 million per milliliter, 99 in Minnesota, 81 in Louisiana, and 59 in rural Missouri.
- 🌱 **Hidden Enzymes** called lacrimates are released when onions are sliced causing a reaction from our tear ducts. Japanese researchers liken it to tear gas and are working to genetically modify onions to remove the lacrimates.
- 🌱 **Verse #2** "... You've got spiders in your brains, garlic in your soul. *You're a mean one, Mr. Grinch.*" Bah, humbug!
- 🌱 **Finland** the land with the least among of garlic consumed conducted a study recently to evaluate the "man-on-the-street's" beliefs, attitudes, and norms concerning the consumption of garlic. The most frequent beliefs about garlic were that it tastes good, has an unpleasant smell, and it's healthy. Sweat and alcohol were considered the most annoying social orders, with garlic and perfume/aftershave the least so. Same old yin-yang!
- 🌱 **Research.** There's research money available for farm-based experiments from SARE and land grants and the GSF can work with you. Send or call with drafts of ideas that we can review and send letters of support.
- 🌱 **Last Page of the Press** shall contain some photographs from old ag bulletins. I have: *Production, Diseases, and Insects of Garlic in Texas*, Texas Agricultural Experiment Station, Circular 98, October 1942; and *Growing and Handling Garlic in California*, CA Agricultural Extension Service, Circular 94, February, 1934.
- 🌱 **Temporarily out of town?** Let the *Press* know so you aren't removed from the mailing list and we can mail the *Press* to you.
- 🌱 **Web Site Design.** For those looking for healthy, vigorous, and reliable web site design, Alexa Castle collaborates to publish good solutions that are simple and direct. When she's done, you win. Reach Alexa at 315.594.8399 or alexa@alexacastle.com.
- 🌱 **Mistakes?** Yup, we make them, so please let us know so we can correct any errors.
- 🌱 **Mailing List.** We do not sell or make our membership list available to anybody. To contact the members, send notice to the *Press*, GSF/Rose.



OUT OF MY HEAD

Bob Dunkel

First of all, I must ask for your understanding in the delay of this issue of the newsletter. Our primary focus during the busy-ness of the growing season was getting the web site up and running. Clearly, we have no expertise in this and owe much thanks to the generous work of Alexa Castle. For all of us it has been a challenging year, and it seems that no matter where you are, you must be able to relate to the decrease in rainfall that this summer seems all-pervasive.

Another matter that comes to my attention is my concerns for what is happening politically. I did receive some letters that were concerned about my editorial in the last issue, and though I realize the purpose and function of my position as editor and the purpose of the *Press*, I cannot help but make some of my feelings clear. My heart tells me strongly that we are in a difficult time, but for me there is only one focus, and that is peace. In my mind, we must walk the path we choose in life, and for me this is what clearly guides me as an ethic and lifestyle. It is for this reason that I have chosen to grow garlic without chemical inputs, as to me, food is medicine, and all of us deserve to treat each other and our bodies well. I know there are many issues, and I will leave the subject for now; but please realize that our children are inheriting this earth and many generations will look back on this pivotal time and judge us for clarity of thought and correctness of action. All human life is sacred. The voices of nature—plants, birds, insects and animals—have no representation. So please ask your own heart to consider slowly and wisely the choices you face.

The festival season seems to have gone well so far, and we are expecting huge numbers for Saugerties this year after the coverage by *USA Today* put it at the top of the list for food-related festivals. 3.2 pounds per person of garlic has garnered the attention of many forces, and as we see this number tripled since we began helping folks grow their own crops, we should all be proud to be a part of making our world a little healthier! I don't know how many of you may have caught the news special on Chinese garlic, but clearly they have seen the numbers. Exports to the U.S. have increased ten-fold from 50 million pounds to 500 million pounds this year. In the news clip, women were cleaning and clipping and filling huge mesh bags of garlic for which they got paid one cent! It was big money for these small growers to think they could make \$100 in a month and maybe be able to buy a vehicle. Christopher Ranch was interviewed in the piece I saw, and they thought our government should protect us at home in the face of this onslaught. My how things have changed!

My crop and variety trials did unexpectedly well in a very dry year. To me, the critical factor was perhaps the long fall that aided the growth of roots in December. In the Northeast, one cannot count on this regularly, but as things dried out, I think the timing of harvest and deep root growth offset what could have been a disastrous year. You folks who have back-up systems for irrigation have a lot to share with us small-timers who may need to take a hard look at the future. Anyone out there who has faced this conversion in growing strategy would be welcomed to send us an article so that we can get a better understanding of irrigation on a small operational basis. I continue to ask for feedback also about creating a way to swap varieties among members and a way to control the spreading of virus amongst seed stock. We really need to take this seriously. There are some nasty pathogens out there, and we hope that before you sell of swap seed, you inspect your garlic well. Culling in the early stages of growth, known as rouging, is an essential process in the field. Make sure any stunted, curled, yellowish or slimy plants are pulled and taken out of the field and kept out of your compost.

On a final note, thanks to all of you for the part you play. I know how many of you take pride in what you grow and are so good at sharing your garlic and expertise. If we all just try a little harder to give to our neighbors a hand in those small things we can do. Trade and barter with your garlic and get someone new to try growing his/her own. Bigger is not better, unless we are all talking about the warmth of our hearts. I wish you all peace and happiness and the courage to face the morrow with dedication for truth and with perseverance.

B.D.

KNOW BRAINER

The tides come in
the tides go out.
Ever stop to wonder
what it's all about?

Scapes arise
then the colors go
from darkest green
to pale yellow.
The bulbs return
they've done their round
now they're back
in warmer ground.
We'll bundle and pack
grade, braid and bin
and in no time at all
we'll put 'em back in.
We'll bust those bulbs
and spread 'em out.
Ever stop to wonder
what it's all about?

Nothing lasts
it's not quite the same.
Another year
we'll play this game.
But please remember
value your part.
At season's end
it's time to start.
Select your seed,
prepare your bed
and just remember
it's never dead.
Each year a promise,
an endless Spring
just waiting for us
and the garlic we bring!
Cycles come
and cycles go.
Ever wonder ... ?
That's all we know!

— B.D.

GET LISTED!



For many years the Foundation has attempted to match members with planting stock and the hundreds of requests we get each year. Now, with the use of the new web site, we'll be able to do this much easier in a more efficient and accurate fashion. Please note: **August 15** is the last date information shall be accepted.

Here's what you do: Once you've got an idea of what you want to sell, fill out the attached (or pull it off the web site) and send it to GSF/Rose by **August 15**. You have 3 choices as to how you want the foundation to list your garlic: (1) hardcopy (1 yr/no charge) - all listings will be available when anyone requests the list via the mail or

telephone; (2) web posted in classified (\$5/yr) - hardcopy with the same information listed on the web site; and (3) web listing with link (\$20/yr) - hardcopy, classifieds on web, with links to your web site.

Send your listing by mail to GSF/Rose (**by August 15**) including payment in U.S. funds.

Each year you must relist your garlic by **August 15**: send only changes, or if there are no changes, indicate "NO CHANGE." But if we don't hear from you, you'll be removed. The form shall always be available on the web or from the GSF. Each year's listings shall stay on the web until the following Spring - Members Only. If you have any questions, please call GSF/Rose **before August 14**. (D.S.)

GARLIC SEED FOUNDATION - 2003 GROWERS DIRECTORY REGISTRATION & RENEWAL FORM

In August of each year we publish a list of GSF members with planting stock available. Upon request, the complete list is available to GSF members in hard copy from GSF/Rose.

Get Listed: If you are a member of the Foundation and wish to be listed, please complete this form and send with payment (if applicable) to GSF (U.S. Funds only):

Garlic Seed Foundation
Rose Valley Farm
Rose, New York 14542-0149

NOTE: A new registration/renewal form must be completed and submitted annually to GSF before August 15th of each year.

Please indicate your preference:

- Free Listing/1 Year: includes complete profile in hard-copy format.
- \$5 Listing/1 Year: includes complete profile in hard-copy format; partial profile (Name, Location, Phone) posted to the online *Garlic Classifieds* directory on the GSF web site; www.garlicseedfoundation.info.
- \$20 Listing/1 Year: includes complete profile in hard-copy format; complete profile posted to the online *Garlic Classifieds* directory on the GSF web site with a direct link to your existing web site (if applicable).

Your Profile:

Name: _____

Farm Name: _____

ST-BOX-Rt: _____

Town-State-Zip: _____

Country-Province-Code: _____

Telephone: _____ Fax: _____

E-mail: _____ Web Site Address: _____

Certified Organic: Y N Certifier: _____

Non-Certified: Y N

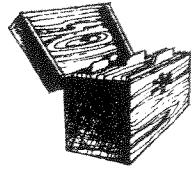
Catalog Available: Y N Seasonal: Y N Year Around Sales: Y N

Minimum Order: _____# Quantity Discount: Y N

Braids: Y N Bulbs: Y N Cloves: Y N Farm-Produced Garlic Products: Y N

OVER





Recipes

GARLIC-CRANBERRY-ORANGE RELISH

from Liv Lyons, www.TheGarlicStore.com

- 4 garlic cloves, minced
- ½ medium jalapeno, minced
- 2 whole cloves
- 1 medium, well-ripened orange, thinly sliced and chopped
- 1 bag (12 oz.) cranberries
- 1½ cup sugar
- ½ cup water
- 1 pinch salt

Place the garlic, jalapeno, orange, cloves and sugar in a medium saucepan. Simmer at medium to low heat for about an hour or until orange is soft and mushy. Add cranberries and continue simmering until cranberries are popped and well integrated into the mix. Cool and serve. This makes a chunky relish. If you prefer a smoother sauce, run it through a food processor.

HOMEMADE GARLIC DOG BISCUITS

From "Quincy" and "Higgins" Huffstutler, Harrah's Casino

- | | |
|----------------------------|------------------------|
| 1 pkg. active dry yeast | 1 cup cracked wheat |
| 1 cup warm vegetable broth | ½ cup corn meal |
| 2 Tbsp. molasses | ½ cup non-fat dry milk |
| 1¾ to 2 cups flour | 2 tsp. garlic powder |
| 1½ cups whole wheat flour | 1 beaten egg |

1 tsp. salt

Dissolve yeast in ¼ cup warm water. Stir in broth and molasses. Add 1 cup of the all-purpose flour, whole wheat flour, cracked wheat, corn meal, dry milk, garlic and salt. Mix well. On floured surface, knead in remaining flour. Roll into desired shapes. Place on ungreased baking sheets. Brush tops with mixture of egg and mil. Repeat with remaining dough. Bake in a 300° oven for 45 minutes. Turn oven off, let dry over night in oven. Makes 40-45 depending on size. WOOF!

ROAST GARLIC ICE CREAM (Makes approximately 2 Quarts)

From Chef Michael Fusco, Garlic Is Life Festival

- | | |
|--------------------------------|--|
| Heavy Whipping Cream - 2 pints | Egg Yolks - 8 |
| Milk - 2 pints | Vanilla Bean - 1 split lengthwise |
| Sugar - ¼ cup | Roast Garlic Cloves (lightly pureed) ½ cup |

1. In a mixing bowl combine egg yolks and sugar and whip until thick and light.
2. Bring the milk and vanilla bean to a boil and remove it from the heat, slowly beat the milk into the egg mixture.
3. Pour the milk and egg mixture back into the pan on low heat constantly stirring until the mixture thickens enough to coat the back of a spoon. Immediately remove from the heat.
4. Stir in the cold cream to the mixture to stop it from cooking further, then immediately cool the mixture thoroughly. Remove the vanilla bean and with the tip of a thin knife scrape the beans from the pod into the cooled mixture.
5. Freeze according to the directions on your ice-cream freezer.
6. Once the ice cream is done in the mixer, it will still be slightly soft. Gently fold in the Roasted Garlic and freeze thoroughly.

Serve with Jalapeno Cornbread.

JACKIE OLDEN'S FABULOUS FRENCH BREAD

- 1 lb. loaf French bread
- 2 cups Monterey Jack Cheese, cubed
- ½ lb. butter
- ¼ cup parsley flakes
- 6 cloves garlic
- ¼ cup Parmesan cheese
- 2 Tbls. sesame seeds
- 14 oz. can artichoke hearts, drained and quartered
- 1½ cups sour cream

Topping:

- 1 cup cheddar cheese
- 6 oz. can pitted ripe olives
- Sliced tomatoes and parsley sprigs

Rather than use the tomato slices, I sprinkle paprika heavily over the cheddar cheese and garnish with sliced stuffed green olives. Also, don't use more than the 2 cups of Jack cheese. There is a tendency to use all the Jack cheese you have, but it is then too rich.

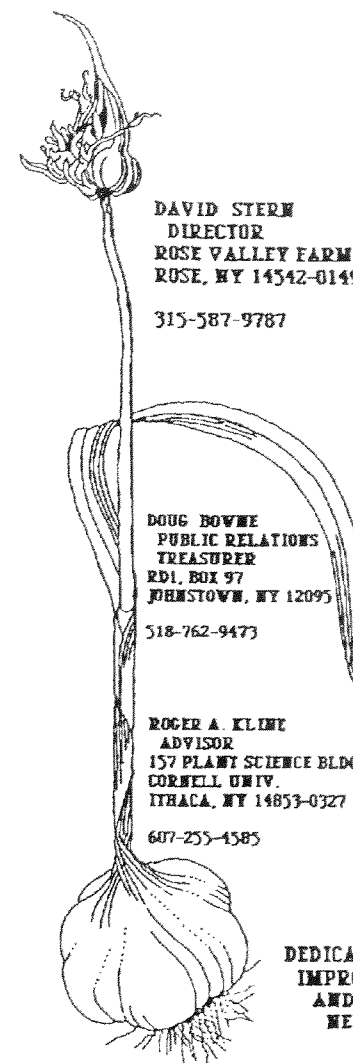
GARLIC CHIPOTLE BEAN DIP

C. Dunn, El Prado, NM

Beans of all sorts mixed and cooked with onion, garlic, cumin, oregano, chile powder, salt & pepper.

Mix about 2 cups beans with about 3 cloves garlic, 2 Chipotle peppers and sauce, Salsa of your liking. Puree.

Varying proportions to your taste for consistency and flavor.



DAVID STERN
DIRECTOR
ROSE VALLEY FARM
ROSE, NY 14542-0149
315-587-9787

DOUG BOWNE
PUBLIC RELATIONS
TREASURER
RD1, BOX 97
JOHNSTOWN, NY 12095
518-762-9473

ROGER A. KLING
ADVISOR
157 PLANT SCIENCE BLDG
CORNELL UNIV.
ITHACA, NY 14853-0327
607-255-4585

DEDICATED TO THE
IMPROVEMENT OF GARLIC
AND ITS PRODUCTION IN
NEW YORK STATE

G
A
R
L
I
C

S
E
E
D

F
O
U
N
D
A
T
I
O
N

NEW BROCHURE READY AT LAST!

(Your Copy Enclosed In This Press)

This is what the original brochure looked like 18 years ago when RAK and Doug and I decided to get "serious" about the Foundation. Sue Thompson, who is still the Administrative Assistant at Cornell Veg. Crops, typed it out for us and we ran the first ones on a mimeograph. Judith Ann Benedict created the graphics for the #387 *Garlic Bulletin*, and we stole them for the brochure. I modified it over the years with white-out so that 1999 didn't look much like this anymore.

I started to put the new brochure together in 1995, and it has taken me this long to complete. I am very slow (obviously) at this work; it is an awkward task for me, and had it not been for the below mentioned individuals, this wouldn't yet be done. I would throw out ideas and drafts — they'd get pulverized and returned, I'd throw out more, and so on. This became a brochure by committee and I'm personally very proud of the finished product, which is enclosed in this *Press*.

The graphics for the brochure are by Carol Fuggman and Karen Kerney, who have helped out on every project we've requested: T-shirts, collections covers, *Press* stuff, they always find the time to contribute. These folks worked on the concept ideas, layout, phrasing and spelling: Emily Barrett, Bob Dunkel, Paula Simmons-Green, Chester Aaron, Ann Houghton-Weir, Glenda Neff, and Janet Cawley; each in their own way. We didn't always agree, but each person's contribution took us a step better.

Dorothy Densk took the graphics and the text and blended them together. Dorothy has created the *Press* typing and layout for many, many years, and also keeps our mailing/membership lists. She has a great sense of how all things fit together on the page and is wonderful to work with through the give and take of production.

Finally, Bill Robbins and the crew and kids of Erie Park Press, Clyde, NY, were the ones to put ink to paper and create the final product. Bill patiently walked me through all the paper styles and weights, inks and colors, folds and refolds.

Thank you to everyone.

(D.S.)

"BEST OF THE PRESS"

PRESS #42 — Summer 2003

"15 Years of Bad Breath"

A Special Issue to commemorate our 15th year of publishing!

Remember a favorite or outrageous article, poem or recipe?

Did you learn anything from these pages?

Where you touched in a good or bad way?

PLEASE SUBMIT YOUR FAVORITES WITHIN THE NEXT MONTH

and they'll be considered for our anniversary offspring.

(NOTE: If no one submits anything, Issue #43 shall become the "Worst of the Press" — promise)

So, Where the Hell You Boys Been?

I am happy to report that Bob was awarded a MacArthur Grant and spent the last year writing poetry and music and traveling throughout the world eating only foods that contained garlic. I finished building my house and started medical school after I won the Powerball Lottery. I could also ask you to believe the moon is made from Blue Cheese, hunger and injustice are soon to end, and man will study war no more.

The reality, of course, is that Bob and I lead busy, constructive lives as part of families and communities, just like most of you. Our pleas for help have gone unanswered, and when it is just Bob and I, we just can't do more than one or two *Press* issues a year. Please understand your membership is for a number of issues, not calendar year. Nobody's out to cheat anyone. If we had more help, things would be different. And things will be different....

Goodbye to Bob

Bob has decided to leave his position as Editor of the *Press*. He feels we are being dishonest in our commitment to you, and he is very frustrated with me. I agree with him. Bob started working with the Foundation in 1990; *Press #8* was his first issue and these were his first words to us:

"An editor's responsibility is two-fold: First, one must be true to oneself; and second, be accountable to the readership. The reason I feel compelled to begin by saying this is that situations arise where there is an unsure course between conscience and action."

Daddy Bush was about to take us to war in Iraq and the Foundation was a small and regional group, an extended family. We are no longer so regional or small (but we still think war works?). Bob has taken the *Press* through several transitions and been most generous in sharing his poetry, philosophy, and humor. If/When you read the *Press*, you pick up his flavor. He is the garlic to the pasta. I'm sure I join many of you who have had the opportunity to meet Bob and enjoy his work, in thanking him and wishing him the best. I have asked that he keep sharing his contributions with us.

The discovery of a new dish does more for the happiness of mankind than the discovery of a star.

— Jean Anthelme Brillat-Savarin
19th Century Chef

O.K., What does "different" look like?

Let me just lay it out as clearly as I can. This is what we need to get together to keep doing what we've been doing!:

1. We need to legally establish the Foundation for the State, IRS, and Postal Service advantages, probably an L.L.C.
2. We need to have some members help make decisions and take responsibility for the Foundation, maybe that's a Board of Directors, maybe is called something else.
3. We need regional contacts: members who help organize tours, promotion, dinners, marketing, whatever I can see funded regional research and education, cooperative purchasing, and more festivals, and sharing that information in the *Press*.

I know that's a lot to ask of anyone and, to many, this ain't worth any time, but maybe there are folks interested. We'll see. If not, I'll stop taking new memberships and finish off the Foundation's responsibilities to complete the *Press* publication (8 more to *Press #50*). That will reduce the membership 95% and make it easier to adjust what's owed which members that remain.

I'll keep the Foundation alive as a resource, probably via the web, continuing to collect information and research, teaching and spreading the gospel, and conducting research in the field and library. We've been collecting recipes for years and the GSF Cookbook will be published. I'll keep going to festivals and raise funds for everything mentioned previously. Where else are you going to find garlic earrings? If I take my 20 years of serious study, commercial production, hearty consumption, and add all that you have taught me, maybe we'd have a good book or set of tapes. Imagine!

But there are some things I won't do. I'm tired of disrespectful, abusive, ignorant, and dishonest people who treat farmers like shit. Maybe it's because we don't have titles after our names or don't make as much money. Maybe they think we're stupid, have garlic on our breath, or dirt under our fingernails. I don't care. I'm tired of trying to communicate and work with them.

I ask you to consider all of this and let me know if you're interested in a piece of the action. The next *Press*, #42, is going to be the "Best of the *Press*," where I'll put a reminder and will make a decision after that. As always, I invite any ideas or suggestions. (D.S.)

Press Collection #7 (37-41)

Spring 2000 - Spring 2003
"Days of Decision"

AVAILABLE NOW! Member Price: \$9.00

- "Even though I get the *Press* in the mail (when it comes), I buy these collections for my library."
- "You're showing your age; you look good!"
- "More crap"
- "When are you going to do a 'scratch 'n sniff'?"
- "Didn't you go out of business?"
- "52 pages of my favorite food."
- "This is a threat to homeland security. I'm sending one to John Ashcroft!"

BOOK REVIEW

Hope's Edge by Frances Moore Lappé and Anna Lappé

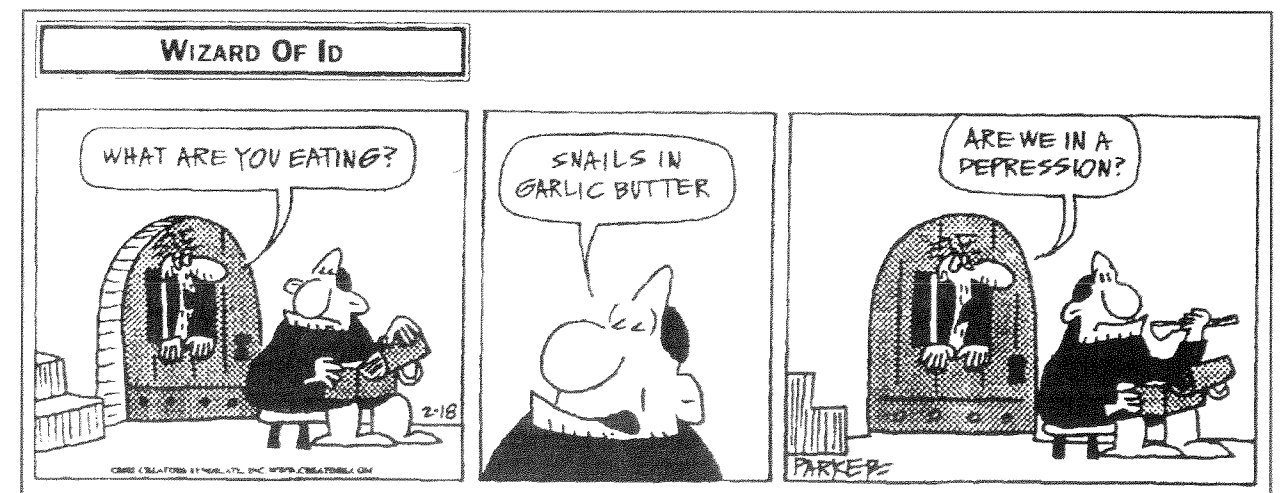
These days it is refreshing to come across any book that can focus on the silver linings instead of the clouds. In this, the long-awaited sequel to *Diet for a Small Planet*, we have a definite prescription for hope! On a journey through five continents, this mother-daughter team has taken up where things left off thirty years ago on exposing myths like scarcity. Challenging global corporate pathways as the only way to go, we visit with landless peasants in Brazil creating sustainable communities by taking back public land and defying governmental forces. We see the poor of Kenya pushing back an encroaching desert by reviving a return to local diets and plants instead of the commodities they had been growing for the first world. We see the power of women in countries as poor as Bangladesh, who want to save their children and who bring sanity back to life. Even in our own backyard we see schools growing food for their communities and prisons that produce quality food for others. It is a backlash from the forces of poverty to restore a sense of worth to lives and communities that had almost surrendered to hopelessness. "From the foothills of the Himalaya to the lush farms of Brittany, the Lappés expose the false tradeoffs within corporate globalism: chemical

agriculture or starvation; genetically modified foods or scarcity; corporate capitalism or chaos."

In this book we find, essentially, that each of us has a choice and, as working communities, we can regain power. Also featuring recipes from vegetarian, organic and whole-foods pioneers, we see the revival of cuisine that celebrates life and health. Whether it is a path toward self-destruction or environmental madness, these heroic women offer more than mere words as endless examples truly revalue the stand we can all make to take back the earth and earn respect for ourselves and one another. For me, personally, it was a book that brought back a lot of feelings of how far we have come in the past quarter century. Sometimes we just forget that life is a struggle that can only be eased by finding a path of hope and by working with each other in our small lives to turn the tide of greedy corporations and governments whose end times are near.

I could not more heartily endorse a book for reading and encourage all of you to request that it be purchased by coops and local libraries. May it fill you with the peace and HOPE that it did for me.

(B.D.)



Death by Botulism

For many years [Press #1 (1987), #5, #27], we've warned about the possibilities of the botulism toxin in non-acidic foods like garlic. But, what would this illness feel like? It has no smell or taste, so you wouldn't notice anything, but the poison would be absorbed easily through the tissues lining your mouth. Your first symptoms would be blurred or double vision, followed by drooping eyelids, drooling, slurred speech, difficulty swallowing, dry mouth, and muscle weakness. Those are all common to many diseases (difficult for doctors to diagnose) and many of us have been drooling for years. If you've poisoned your children, they will appear lethargic and constipated and will feed poorly with a weak cry and poor muscle tone. These initial symptoms generally begin 18 to 36 hours after eating the contaminated garlic, but that might be 6 hours or up to 10 days. Confirmed diagnosis occurs by removing the toxin from your blood serum and stool and injecting them into a poor white fuzzy little mouse for back-crossing.

Once in your body, the toxins find their way to the active junctions formed between your nerves or nerves and muscles. The poisonous toxins attach themselves to your nerve endings, preventing electrical transmissions. When this affects your respiratory system, your lungs won't work. You'll be placed in the ICU Unit at the hospital on a ventilator (costing several thousand dollars a day) where you'll be for a very long time (months) because recovery requires your affected nerves to grow new endings before they can function again — or, your death may occur from respiratory failure.

If you make it through the initial problems, you'll face months of rehab and years of weakness and shortness of breath. Back in the dark ages of the 1950s, 50% of botulism patients died. Today, it's down to 8% because diagnosis is faster, antitoxins block absorption, and gut pumping and enemas will remove what's left in your system. Talk about fun....

An average of 110 cases is reported each year in the United States: 25% adult food-borne, 75% infant ingestion, and 3% are wound related. The rod-shaped bacteria *Clostridium botulinum* is found in soil and grows best in low acid, low oxygen conditions. The bacteria form many spores that are long-lived and hang out until exposed to conditions to support their growth. The largest recent poisoning occurred in 1985, when a restaurant in Vancouver, B.C. poisoned 36 patrons (no fatalities) with a garlic-butter commercial product.

Non-acid vegetables—garlic, pepper, mushrooms, asparagus, green beans, beets and corn—need special consideration. Also mentioned in the literature are honey (no-no for kids under 1 year old), baked potatoes wrapped in aluminum foil, and canned and fermented fish. Home canning is often the source, but commercial products are also guilty. Garlic preservation in oil shall be covered below. Please check with your Cooperative Extension with any questions.

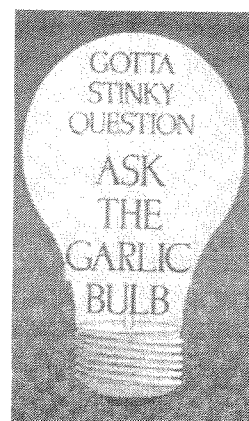
(D.S.)

CLIP & SAVE

PRESERVING GARLIC IN OIL

- ☛ Soak garlic in an acidic solution for 12-24 hours to destroy the botulism spores on the surface of the garlic. Acid solutions can be common vinegar, citric acid (1 1/2 tsp/pt) or wine. The FDA says any solution below 4.65 pH kills botulism. Wine has a pH of 3.5.
- ☛ Drain, jar, and cover with oil of choice.
- ☛ Refrigerated this garlic may stay good for 6-10 months — without refrigeration, weeks.
- ☛ Jarred oiled garlic can be canned in hot water bath for 10 minutes; however, rubber and oil do not mix. Use only Kerr, Ball or Bernardin lids that are lined with plastisol (white enamel) not the usual red rubber. Oil will cause rubber to become gummy and the seal could fail.
- ☛ Heating any food to a temperature of 176°F for 5 minutes (or 185°F for 1 minute) will destroy the botulism toxin (but not other toxins causing food poisoning).
- ☛ Botulism toxin may also be present in spoiled food, swollen tins, or any container that releases a gas when opened.
- ☛ Botulism does not live in the freezer.

KEEP IN RECIPE BOOK



PLANNING FOR PROFIT

BRITISH COLUMBIA Ministry of Agriculture and Food

Organic Southern Spring

Garlic Interior 1992

Agdex 264 - 810

Introduction

The planning process provides producers with the opportunity to look at their operation as a group of distinct enterprises. Alternative enterprises should be evaluated on the basis of **Gross Margin**, taking into consideration resource constraints, market opportunity, risk and uncertainty.

The **Gross Margin** must provide funds for interest, overhead and other indirect expenses as well as a return for living expenses, loan repayment and investment. These items should be included in the overall farm plan which will include a **Projected Income Statement** and **Projected Cash Flow Statement**.

Key Factors Affecting Profit

	Target
Quantity	7,500 lbs./acre
Price	\$3.00-\$6.00/lb.
Labour:	<u>Total Hours/Acre</u>
Cover Crop	3
Bed & Seed Pre. Plant	136
Compost & Mulch	100
Irrigate	16
Weed & Clip Seed Pods	183
Harvest	150
Clean, Grade, Braid & Market	331

Garlic is an extremely labour-intensive crop, especially when grown organically. The field should be kept as weed-free as possible since garlic is a poor competitor. Garlic is also a very heavy feeder and required adequate amounts of nitrogen and phosphorous to achieve maximum bulb fill. A rotation which includes at least one green manure crop will maintain good soil structure and provide soil nutrition.

Marketing Alternatives

The major markets which presently exist for organic garlic are with health food stores, vegetarian restaurants, fruit & vegetable stands, farmer's markets and farm-gate sales. Both bulb size and a major marketing commitment are critical factors in the success of the operation.

Cash Flow Timing

	J	F	M	A	M	J	J	A	S	O	N	D
%Inc								30	30	20	20	
%Exp			5	5		10	20	60*				

*Planting expense incurred in the previous year.

The above information indicates the timing of monthly flow of funds included in the Gross Margin only. A complete **Projected Cash Flow** should include indirect expenses, capital sales and purchases, loans and personal expenses.

Rules of Thumb

Investment	\$10,000-\$15,000/acre
Direct Expense % of Income	25% - 35%
Total Labour	900 - 1,200 hours/acre

The above indicators are provided for comparison purposes. They are set out as potential targets for garlic production.

Contact: JOHN PRICE, P.Ag.
Vegetable Specialist
Vernon
LORNE OWEN, P. Ag.
Farm Management Specialist
Abbotsford
Prepared By: ANDREA GUNNER, A.I.T.

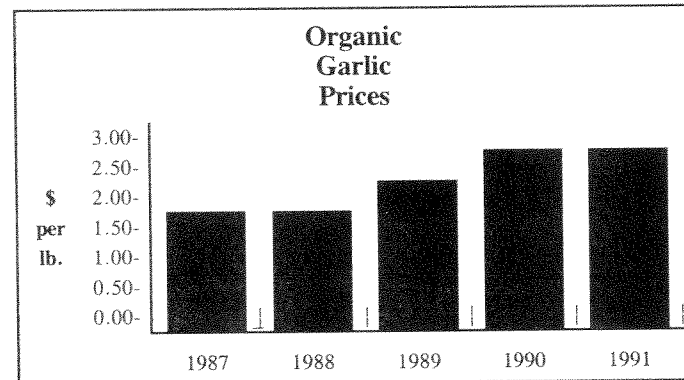
ORGANIC GARLIC

Target Yield - 7,500 lbs/acre

Gross Margin One Acre of Organic Garlic				
Income*				
	Yield	Price	Unit	Income
Bulk Garlic	6,000	\$3.00	lb.	\$18,000
Braided Garlic	750	6.00	lb.	4,500
Seed Garlic	750	0.00	lb.	0
Total Income				\$22,500
Direct Expense				
	Quantity	Price	Unit	Income
Seed Garlic	750	\$3.50	lb.	\$2,625
Cover Crop	50	.64	lb.	32
Compost				
Manure	40	5.00	yard	200
Straw	400	1.00	bale	400
Mulch				
Straw	400	1.00	bale	400
Fuel, Oil & Lubrication				6
Machinery Repair & Maintenance				138
Contracts & Custom Work				
Plow				50
Harrow				50
Seed Preparation	14	6.84	hour	96
Plant	40	6.84	hour	273
Compost	36	6.84	hour	246
Mulch	24	6.84	hour	164
Weed	70	6.84	hour	479
Harvest	100	6.84	hour	684
Clean & Root	56	6.84	hour	380
Trim				
Grade & Sort	56	6.84	hour	380
Braid	42	6.84	hour	285
(Hours of Hired Labour = 438)				
Cartons	600	.50	each	300
Total Direct Expense				\$7,188
Gross Margin				\$15,312

*Income is received in the year following planting

Buildings and Machinery Replacement Cost Total Farm Size - 2 Acres	
Buildings	\$10,000
Drying Racks & Fans	500
Rototiller & Attachments	1,000
Mower	400
Irrigation	150
Small Tools & Other	650
Total	\$12,700



Gross Margin - Sensitivity Analysis

The table below lists the changes to gross margin as quantity of yield changes and price received varies.

PRICE \$/lb.	Yield lbs. per Acre			
	4,000	6,000	8,000	10,000
1.5	(1,048)	1,872	4,062	7,712
2.00	952	4,872	7,812	12,712
3.02	4,952	10,872	15,312	22,712
4.00	6,952	13,872	19,062	27,712

This information is provided as a guideline only. Target yield indicates above average production. An individual crop plan should be developed by each producer. Planning forms may be obtained from your local office of the B.C. Ministry of Agriculture and Food.

No, To the Mechanical Removal of the Scapes!

by Ted Maczka, Fish Lake Garlic Man,
Research & Experimental Station, RR #2, Demorestville, Ontario, Canada

Being an amateur garlic grower for almost 30 years, doing the voluntary research and promoting self-sufficiency of garlic in Canada, I have achieved better yields than average yields of the experts. I discovered that one of my variety under Fish Lake Brand no. 3 (F3) is a hybrid that could have been created many thousands of years back, but what scientific proof do I have? By observing growth of the tiny bulbils (0.010-0.350g), which can produce the different varieties of garlic in 3 to 4 years, one can see the difference in the bulbils and the bulbils they produce.

I do take loving care while handling the garlic bulbs. To me, the bulb is like a peach: some varieties can last 3 months plus, others can last 9 months plus. While writing this article towards the end of April, I peeled some cloves from the F3. They looked nice and white, not a single brown spot on them. That is a quality gourmet garlic and should not be knocked around with machinery.

When we look at the garlic as a cash crop, our first cash can come in May from whole green plants. The second cash crop is from the scapes that are grown on the bolting type of garlic. Since it is a new product and we are mostly learning how to use it, we have to educate customers on how to use it. In my case, many years back, in the first year I broke off the scapes and left them on the ground. The next year I started to eat them and made a puree with cooking oil, filled a plastic container, and froze it. When customers come to me, I give them a taste of my puree on a cracker. If they like

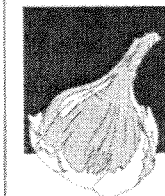
it, I sell them a pound or two of the scapes and suggest other uses to them, like cooking or pickling.

When picked fresh, the scapes should be stored in a plastic bag and refrigerated. Process them as soon as possible. They can be stored for a month or more, but tips will start to dry, so you will lose some quantity. Breaking the scapes by hand is very simple, especially in the early stage, when they are 6-8 inches high. At this stage they are very brittle. I put two open fingers behind the scape and press the thumb against them, always below a white spot.

Cutting the scapes with machinery is not recommended. You are wasting your time by destroying your cash crop—plus you are injuring the plants, inviting sickness to your garlic and affecting the development of the larger bulbils. If one finds too much work breaking off the scapes, may I suggest an alternative? Plant softneck garlic.

Next time I will write about how to increase your planting seed stock and have better yields—contrary to the experts, who teach us how to go broke by planting the largest cloves.

Let me leave you with a little thought: We are a part of the creative energy. There are no limits to our creative ability. By doing our best, we can achieve anything we desire. So let's do something for the betterment of mankind and *create love, compassion and everlasting peace in the world.*



VISIT OUR ONLINE GARLIC GARDENING, INFORMATION AND SHOPPING CENTER

www.TheGarlicStore.com - our 6th year on the Internet

Hundreds of garlic foods, cooking utensils, gift items, books, posters, the Garlic-Gift-of-the-Month, and certified organic garlic for kitchen and garden.

We plan to offer the following varieties for Fall, 2002:

HARDNECKS

Purple Striped Varieties

Bogatyr
Chesnok Red
Mexican Red
Persian Star
Red Rezan
Siberian
Shatili

Polish Hardneck
Romanian Red
Zemo

Rocambole Varieties

Carpathian
Colorado Black
French Rocambole
German Brown
German Red
German White
GSF #65
Italian Purple
Killarney Red
Russian Red
Spanish Roja
Yugo Red

SOFTNECKS

Chet's Italian Red
Inchelium Red
Kettle River Giant
Nootka Rose
Polish White
Red Italian
Red Toch
Silverwhite
California Early
California Late

ELEPHANTS

Giant Bulbs
Elephant Cloves
Elephant Rounds

Bulbils and Flowering Alliums, too.
We accept checks and credit cards. Internet, phone and fax orders.

Check out our website for availability, posted late July, or sign up for our free email newsletter.

Secure shopping over the Internet at:
www.TheGarlicStore.com, Fort Collins, CO
1-800-854-7219 (Mon-Sat 9 AM to 6 PM, MST)
Member, Better Business Bureau Online