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RETURN TO:

GARLIC SEED FOUNDATION OF NEW YORK STATE
ROSE, NEW YORK 14542-0149

# <u>Garlic is as Good as Ten Mothers</u>

The above words are title to a film made by Les Blank's Flower Films. Garlic is not just a catchy title name, but constitutes the entire subject of this movie. The "Star" is minced, diced, braided, rubbed on bodies and consumed. It's over an hour of garlicmania.

This video has been a captivating favorite of all growers and friends of garlic. It will be played for your enjoyment at this years Garlic Day. A video of yours can be purchased for approximately \$50.00 from Les Blank, Flower Films, 10341 San Pablo Avenue, El Cerrito, CA 94530.

### THE GARLIC PRESS FALL 1988

Hile #3

Newsletter of the Garlic Seed Foundation of New York State dedicated to the production and improvement of garlic

# GARLIC DAY SEPTEMBER 17, 1988

LOCATION: The Rose Grange is located on Route 414 in the Hamlet of Rose, between the Villages of North Rose and Clyde. The building is on the west side of the road and we'll put up a sign. The gathering after will be at Rose Valley Farm, 2 miles west of Rose and marked with signs (NOTE: Rose Valley Farm below). In the event of rain (A-la 1987) we'll stay at the Grange.

ACCOMMODATIONS: Anyone traveling is welcome to come in early, or stay late, and spend a night or two. There are 60 acres to pitch a tent. Those interested in hotel-motel, bed-breakfast please write and I'll send you information.

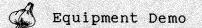
### AGENDA:

<del>.......</del>.

Afternoon, 1-till

Variety trials - look, smell, taste, etc.

JUDITH ANN BENEDICT\*,
Artist, Red Creek, NY



Further discussions and videos

Crowning of the Garlic Queen

 $\underline{\text{LUNCH}}$ : We are asking that you bring a light bag lunch to eat at the farm between sessions. We'll provide cold drinks at the farm for everybody or bring your own.

GARLIC POTLUCK: Following our afternoon session we'll share in a garlic potluck supper. We started this last year and it was delicious. So bring your favorite dish and table service! We'll have to eat them cold and have refrigeration for storage.

COSTS: All this for \$2.50/Member, \$5.00/Others.

Morning,

DR. ERIC BLOCK\*,

BENGT SCHUMACHER\*.

Research Scientist

Chairman & Professor

9-12

Chemistry Dept. SUNY Albany

Simcoe HES, Ontario, Canada

GSF Reports & Information

Slides and Open Discussion

ROSE VALLEY FARM: A Certified Organic operation producing vegetables and small fruits since 1973. Minimal facilities so be prepared to rough-it! We welcome all and ask that you be respectful of land, property and philosophy. Children very welcome but the farm is not "kid-proof" so please be responsible. No pets as there are a bunch here already. There might be construction work in progress going on at that time so please be careful of those areas.

<u>WHAT YOU SHOULD BRING</u>: lunch, potluck dish and table-service, samples of your garlic and braids or other "garlic-obelia" that we can hang on the barn, samples of garlic to sell, slides of your operation, ideas, questions, suggestions....

<u>PLEASE NOTE</u>: We're going to have a big crowd, international and several states. We get calls and questions weekly and I'm encouraging you all to take advantage of the opportunity and <u>talk</u> to each other! There's also going to be some press people like last year and we're going to do some video filming to document the talks, people, and garlic. We'll also have a survey for growers and consumers which helps us figure out some of the direction for the Foundation.

- \* ERIC BLOCK Ph.D., Professor and Chairman, Chemistry Department, SUNY Albany. Dr. Block's research deals with the isolation, synthesis and study of unusual organic sulfur compounds including those of natural origin and the utilization of organosulfur and organosilicon compounds in organic synthesis. He's been looking at Garlic from the "inside" and will share some of his work and ideas.
- \* BENGT SCHUMACHER, Research Scientist, Horticultural Experiment Station, Simcoe, Ontario, Canada. Bengt and others at HES will share some results of the 1988 work (clove size, planting dates, mulching, temperature and root growth, soil comparisons, plant growth study and variety trials). He'll also be sharing a video that he's made and news of what Canadian growers are up to.
- \* JUDITH ANN BENEDICT, Cultural Worker from Red Creek, NY. Judith is currently teaching Art at SUNY Oswego, working for Syracuse Cultural Workers and freelancing art work. The braiding, plaiting, & weaving of garlic, straw, dried flowers, etc., are only some of the 3 dimensional organic art that she excels at. You'll enjoy her work and teaching!

#### BAGS

We continue to look for reasonable quantity and price. Our last inquiry wanted to sell us 25,000 (minimum) at \$50/1000 = \$1,250, which is not what we've been looking for quite yet. We'll keep looking ... any ideas?

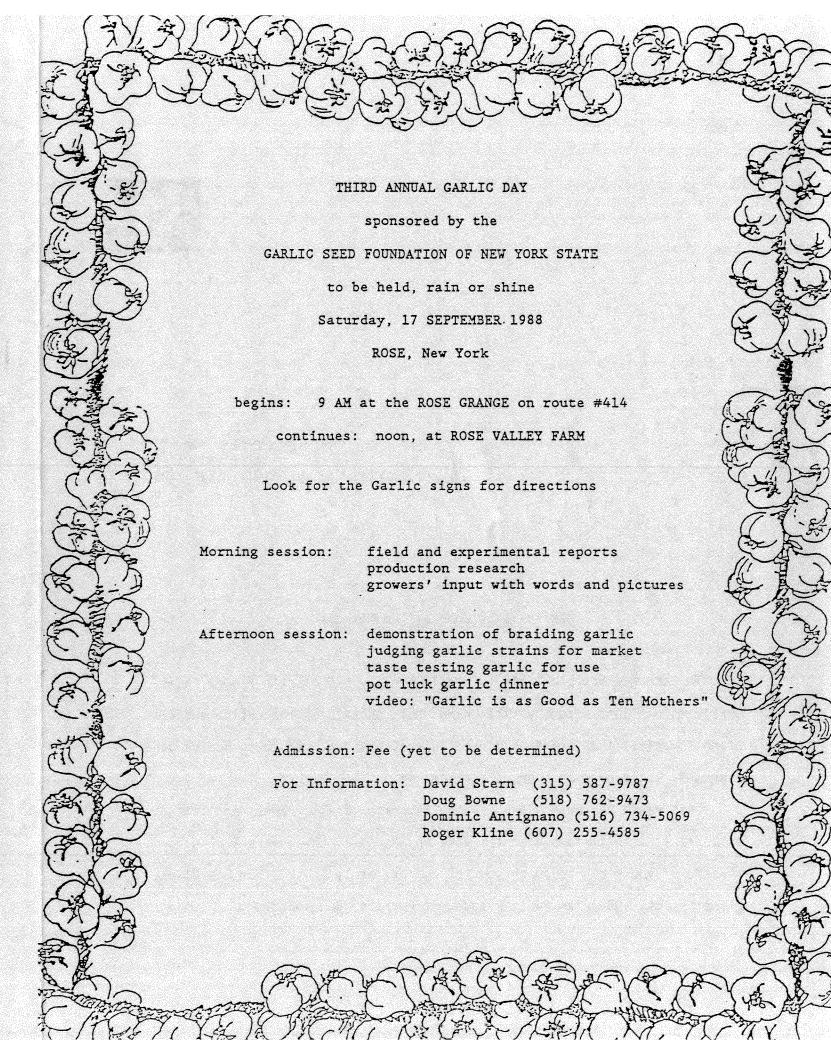
# GARLIC WINE

Many of you were disappointed at Garlic Day last year when we were unable to share the Garlic Wine. Logistical problems made it impossible to get it to the farm on time. So, when it finally did get here, I was obliged to drink it alone! Not this year ... The wine maker has promised that it will be ready for the 17th! We don't want to age it too long....



# NO GARLIC SEED FOR SALE

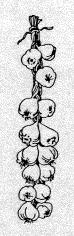
As mentioned in the last "Garlic Press", we were looking forward to releasing seed for sale this year. But the reality of the harvest makes this impossible. The whole idea of this Foundation was to research the varieties to find superior strains based on selectivity, produce high quality seed, and release these to members. This year we cannot supply high quality seed stock so we have decided not to compromise, no sales 1988.



### PLANTS AND STRESS

Water stress ... drought ... new words in some of our vocabularies. Now that can see our crop it gives us new meaning. The "summer of 88" will be one many of us will remember; it tested our capacity, seed stock, soil irrigation or mulching systems, and us as farmers, mentally, physically, and spiritually. That clove that we put in the earth has but one goal, one direction: multiply. For years it's been programed and, its age testifies to its success to adapt and survive. As that plant started to grow this spring, it failed to get the moisture required. triggered the genetic panic switch which speeds up the maturity process. One indicator that we see is tipburn - the browning/yellowing of the leaves that can destroy 2% of the photosynthesis area. The heat can cause the plant to bulb quicker, increase the pungency and improve the storage capabilities. The dryness eliminated any foliar diseases, but stressed plants are more susceptible to other problems and pests. If you used herbicides they didn't work as well, but then the weeds didn't germinate either. So what's recommended? Irrigate if you can (holding back 2 weeks prior to harvest), increase the organic matter and water holding capacities of your soil, mulch, and eliminate weed competition. Some of us saw irregular growth patterns and structures and this might be caused by the growing point stopping (from lack moisture) and then starting again. We'll keep looking at these things. Our thanks to Roy Ellerbrock, from Cornell Veg. Crops, for his comments.

# GARLIC BRAIDING INSTRUCTIONAL VIDEO



Judith Ann Benedict, who will be teaching at Garlic Day. has agreed to help us make a video on Braiding Garlic! A studio in Rochester is also willing to contribute cameras, space, and editing facilities. We're not going to have this available until after September (for this year's crop) so we hope that you'll take advantage Judith Ann's workshop while she's with us in Rose. Once produced, we'll make this available to GSF members to study and practice during those long winter nights.....



# FLOWER FILMS PRESENTS



### Weed Control in Garlic

Garlic growers who choose to not use herbicides or who want to reduce herbicide use, do have their options for weed control. These other methods should become an increasingly important part of your strategy. The control measures mentioned here have been extracted from information compiled by Bob Sweet and Roger Kline.

Weeds are universal pests. Kinds and numbers are influenced by past history of the field. Current rainfall and cultural practices influence how many of the potential weeds actually appear and also govern the ease with which they can be controlled. The goals of a good weed control program should be efficient crop production during the current year, as well as prevention of seed production in annual weeds and underground storage parts of perennials so that weed pressure becomes less severe in the future.

# Principles for developing good weed control programs

- Know types (and species) of weeds present in each field.
- 2. Understand the strengths and weaknesses of each control method.
- 3. Utilize several different control methods in a coordinated program; do not rely on just one method.
- 4. Strive to apply each control method at its most appropriate time.

# Specific Controls

<u>Plowing</u>. The moldboard plow is a major preventative against new infestations of perennials and also tends to contain existing patches. Not all growers dismiss this as a "Plowman's Folly".

<u>Chisel-plowing and no-till</u>. This system has <u>not</u> been developed so that it is safe for specialty crops. Also, it requires heavy reliance on chemicals for adequate weed control.

<u>Cultivation between crop rows</u>. This "old reliable" method can be very effective, but it should be done appropriately. If done more than three times even for full season crops, such as garlic, something is wrong. Cultivate no deeper that 1 to 1 1/2 inches, and use knives or sweeps whenever stones are not a problem. Cultivating deeply brings up more weed seeds and increases the need for more cultivation. The need for deep cultivation to loosen the soil or to bring up moisture is a reflection of basic soil management problems.

<u>Hand hoeing and pulling</u>. This practice is often a major expense. However, if other measures are used correctly, it should be just a touch-up rather than a major exercise.

<u>Selective chemicals (herbicides)</u>. Although selective herbicides can be useful in major crops, few chemicals are labelled for use in garlic. Chemicals are extremely useful in controlling perennials, but need to be applied in late summer or fall before planting.

Stale seedbeds. This is a practical system in which some of the benefits of herbicides can be realized even though "labelling" per se has not yet been obtained. In this program the land is prepared 10-14 days ahead of planting. When weeds appear, they are burned off with Roundup, Paraquat, Sharpshooter, concentrated Vinegar, or an open flame. In a few days, crops are planted without re-working the soil. Second flushes of weeds are minimal most seasons.

<u>Mulches</u> can be extremely useful. Organic materials are excellent for suppressing weeds, conserving moisture and keeping the soil cool. However, they are hard to obtain and often are too expensive for commercial size plantings. Black Plastic controls weeds and warms the soil. However, removal and disposal are problems. Garlic overwinters very well with both types of mulch.

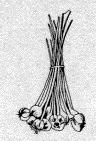
<u>Postharvest clean-up</u>. Seeding of cover crops either between rows before harvest or broadcast after harvest reduced fall and spring sprouting weeds, as well as providing several soil benefits.

<u>Clean-up of drives and headlands</u>. This often can be done easily by chemicals or machinery. It reduced seed of common species and may prevent new species from invading the crop field.

<u>Crop rotation</u>. This zero-cost practice is a good method of discouraging special weeds. It should be utilized much more widely. Garlic is a very poor competition against weeds. It's leaves are thin and do little shading of neighboring weeds. Rotation with closely spaced broadleaf crops provides competitive pressure against weeds.

# WINTER GSF MEETING

As a group, a Foundation, we've got some logistical matters to deal with, and many ideas and suggestions from members. Should we act as a broker for members' garlic? What future experiments are needed? What about specifics on mulching, fertilization and irrigation? If we want to go after some R&D grant monies, we need to be recognized as an organization (in the eyes of NYS) and that means by-laws, incorporation, etc., etc., etc.! And we need to tell you how we're spending the dues money. So, probably mid-winter and probably at Cornell in Ithaca, annoucement in future newsletter.



# MAILING LIST

We have had requests for our mailing list. We will not release this, but ask that anyone wishing to communicate with the membership do so through the newsletter. We all get too much junk-mail already!

### COMPOST SURVEY

RAK included a survey in the last newsletter that we want to encourage you to complete and return, or bring it to Garlic Day. Thank you for your cooperation.

# From Shakespeare's Midsummer Night's Dream, Act IV:

"Eat no onions nor garlic, for we are to utter sweet breath."

# FOCUS ON MEMBERS

A major objective of the Foundation is the exchange of information between members. One approach in achieving this will be to introduce you, or better to have you introduce yourselves, or a fellow member. With each issue of the Garlic Press, as space permits, we will feature one or two of you.

Areas of interest that can be highlighted may include:

- \* How you got started with garlic?
- \* The amount and types of garlic grown and processed, and your sources.
- \* Successes you would like to share, or difficulties you currently confront.
- \* Your favorite garlic recipes or other trivia.
- \* If you would like to be visited by other members your address and phone number.

Send your member focus to: Doug Bowne, RD 1, Box 97, Johnstown, NY 12095.

This issue I will introduce Joseph Messina, General Manager, and Hanspeter Serazio, Distribution Director, for Specialty World Foods, Albany, NY. 518-436-7603. This past winter they contacted the Foundation seeking sources for elephant qarlic. A long term goal of the Foundation is developing markets for members so this was an excellent place to begin. Specialty World Foods deals in smoked meats & fish, truffles, caviar, and related products. Garlic is an additional commodity they are exploring. They showed me a golden blend of chopped garlic and olive oil they had developed for the restaurant trade, and other possibilities were discussed. They emphasized a commitment to utilizing the highest quality ingredients to insure a product that could be produced without additives and preservatives. But, they have been plaqued with unreliable supplies, and a lack of uniform garlic. They feel demand for their products easily exceeds their supply, but until reliable sources of garlic are located, developing full scale product lines will be financially uncertain.

At the time of the visit, they were obtaining peeled garlic cloves packed in one gallon containers from California. They found this was more efficient than buying California bulbs and hand peeling. Their interest in elephant garlic was to minimize the cost of preparing the smaller cloves of the California soft neck varieties.

Specialty World Foods, like other processors is challenging NYS growers to meet the demand for high quality regionally produced garlic. They are also committed to sharing in this challenge thru the development and marketing of garlic products. Beginning this mutually supportive relationship between producer, processor, and consumer is invaluable for the ultimate success of garlic production in NYS. We at the Garlic Seed Foundation are pleased to play a role in this effort.