

# Tamarack Garlic Farm Summer Newsletter

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Check Out our Website for Information on Ordering!

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## The Farm's 1st Year is Underway:

The Tamarack Garlic Farm was founded in April of 2014. After months of research, and a love for agriculture, Dan Lilla and Jason Hovell developed a plan for producing great gourmet garlic. Situated in the Tamarack Region of Trempealeau County, Wisconsin; our farm looks to produce organically grown table and seed garlic.



(Above: Our 1 acre field with an emerging spring cover crop of oats and red clover)

## Varieties Ordered for Fall Planting:

Tamarack Garlic Farm has secured seed stock for our first year of production. We are purchasing from two different growers, one in Oregon and another from right here in Wisconsin. This fall we look to plant a total of 12 varieties. Porcelain varieties include: Music, Georgian Fire, Great Northern White; Purple Stripe varieties include Siberian, Chesnok Red, Persian Star, Bogatyr, and Metechi; The one Rocomabole variety we will plant this fall is German Red; We also have a few others to plant including Tzan, NY (Polish) White, and Asian Tempest. Contact us if there is a variety of garlic that you enjoy to eat that you'd like to see grown locally, and we'll see what we can plant that in future growing seasons.

[www.tamarackgarlicfarm.com](http://www.tamarackgarlicfarm.com)



**Above Picture:**  
**Jason & son Con-**  
**ner taking soil**  
**samples this**  
**spring.**

## **Reflections: What's Been Happening at Tamarack Garlic Farm?**

Jason & Dan have been hard at work the last 6 months getting our "ducks in a row" to bring you the Midwest's Finest Garlic.

We've learned first hand how much work it takes to start a farm business- permits, filing LLC paperwork, soil tests, amending the soil, researching dozens of cold-hardy garlic varieties and creating our website (Check out [www.TamarackGarlicFarm.com](http://www.TamarackGarlicFarm.com)).

One of the more enjoyable parts of this process was going on the road and meeting other Wisconsin Garlic Growers throughout Wisconsin, to learn more about the industry. We can't thank these people enough for there years of advice and words of wisdom.

It was after these "road trips" that Jason & Dan decided to go ahead and pursue our new adventure.

## **Recipe Corner: "4 Minute Spicy Garlic Shrimp"**

**"This  
recipe is  
quick and  
awesome!"**

**-Ben S.**

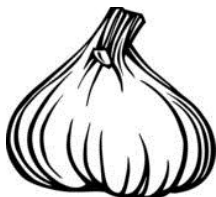
### **Ingredients:**

Servings: 2      Prep Time: 10 min.      Cook Time: 7 min.

12 shrimp (Jumbo sized, peeled, deveined, & tails intact)  
2 tablespoons olive oil  
2 garlic cloves (crushed with the side of a knife)  
1/4 teaspoon red pepper flakes  
1 teaspoon steak seasoning (Montreal Seasoning by McCormick is recommended)  
1 teaspoon lemon, zest of  
2 teaspoons lemon juice  
1 tablespoon fresh parsley (chopped)

### **Directions:**

1. Heat a large skillet over medium high heat.
2. Add olive oil, garlic, red pepper flakes, and shrimp.
3. Season with grill seasoning or salt & pepper.
4. Cook shrimp 3 minutes or until just pink.
5. Toss with lemon zest, juice, & chopped parsley.
6. Remove shrimp to a serving platter, leaving the garlic cloves in the pan.



\*Recipe courtesy of The Food Network

## About Tamarack Garlic Farm: Meet Your Farmer(s)...



Tamarack Garlic Farm is located in the rural "Tamarack" area of Trempealeau County, Wisconsin, about 7 miles off the Mississippi River. The first explorers in the area noted

this part of Wisconsin's "driftless area" being inhabited primarily with tamarack trees, so the name "Tamarack" was chosen to show our respect to our relatives who were some of the first to settle in this area.

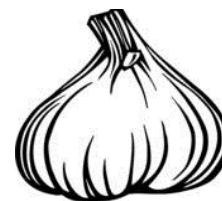
Co-owners/operators Dan and Jason have a lot in common: coming from the same town, attending the same high school, and even ended up getting their first teaching jobs at the same high school on the other side of Wisconsin (Dan teaches Technical Education and Jason Agricultural Education), before moving back to Western Wisconsin. And to top it off, even today they still live within a mile of each other, and are married to teachers, with two children each.



Dan's dairy farm & crop farming background, and expertise in teaching welding and construction comes is useful with designing, building, maintaining, and operating our planting

and harvesting equipment. Dan spends his "spare time" farming with Allis Chalmers tractors on the family dairy farm in the Tamarack area, hanging out at "the cabin" he built himself, and keeps busy in the winter as the ice maker at the Centerville Curling Club.

Jason has been able to use his agriculture background & agriculture teaching experience to help Tamarack Garlic Farm produce our quality garlic.



While teaching college-level Plant & Soil Science classes, Jason shares his knowledge and experiences in agriculture with students, and has had the opportunity to have many experiences in agriculture-ranging from running a 200 plant grape vineyard, raising bedding plants and poinsettias in a greenhouse, working at a local apple orchard, and raising fish and shrimp to market size, and involved with the Trempealeau County Fair, just to name a few.

In his spare time, Jason can be found tending his grape vineyard, making wine in the basement winery, and tinkering with his J.I. Case garden tractor collection.

Our mission at Tamarack Garlic Farm is to provide the best gourmet garlic in the Midwest, through using a combination of hard work and using innovative and sustainable agriculture practices.

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**We're on the Web!**

[www.TamarackGarlicFarm.com](http://www.TamarackGarlicFarm.com)



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[www.TamarackGarlicFarm.com!](http://www.TamarackGarlicFarm.com)**



*Above: Shadows start to crawl onto the field in the early evening on May 29, 2014. The oats are up and look to have a good start.*