



Tamarack Garlic Farm

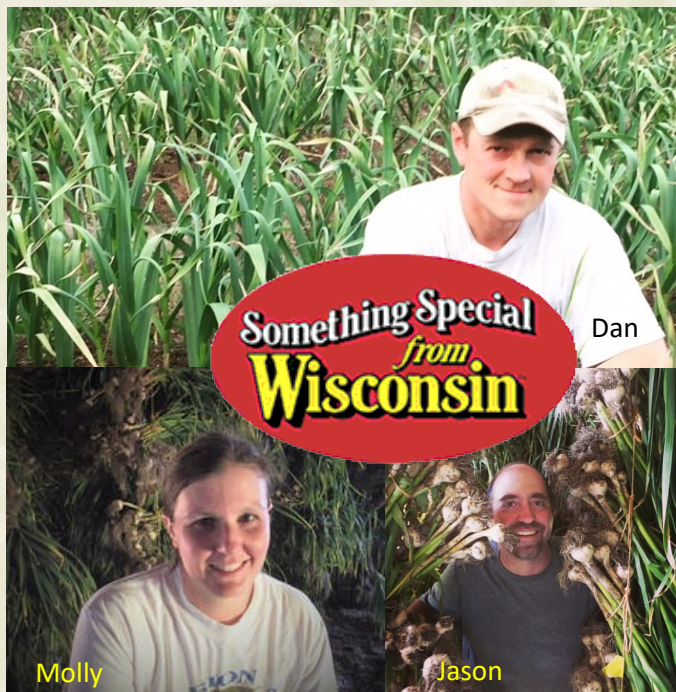
Premium Naturally-Grown Gourmet Garlic

Big Changes, Familiar Faces...

Please welcome Molly Hovell as new co-owner of Tamarack Garlic Farm, LLC. Dan Lilla has sold his share of Tamarack Garlic Farm to Molly Hovell, effective January 1, 2018. I personally want to thank Dan for his hard work and vision of producing a locally-grown gourmet product without the use of chemical pesticides and herbicides these past three years. Both Molly and I want to thank him and his family for the tremendous amount of effort and work that they put into making Tamarack Garlic Farm a reality and success. I wish Dan the best of luck in his future pursuits.

Yours in great garlic,

Jason Hovell
Tamarack Garlic Farm, LLC



FALL PLANTING WAS "JUST DRY ENOUGH"

Our next crop of garlic was planted on October 20th on Hovell Lane in Fox Coulee, north of Trempealeau, with the help of some great people! It was an extremely wet fall, and were grateful that the field dried out just enough to have one suitable day in the fall to get the plants in the ground, as it rained over 3 inches the following night. Luckily we woke up early the day after planting and worked hard to get organic dairy compost on top of our raised beds for mulch to prevent erosion of the newly planted beds, along with suppressing weeds and winterkill, as well as to prevent heaving of plants in the spring. The weeding begins soon!



HEY GARLIC LOVERS!

Thanks for subscribing to our newsletter! Enter the code "MAYDAYGARLIC" at checkout while ordering a pound or more of garlic, and save \$1/pound on your order from www.tamarackgarlicfarm.com!

(Offer Expires May 4th 2018!)



Our website is up and ready to take your orders for reserving your garlic from our 2018 harvest! Pre-Orders will ship around the 3rd week of August!

CHEESE AND GARLIC CRACK BREAD (PULL APART BREAD)

Prep Time: 10 minutes

Cook Time: 20 minutes

Total time: 30 minutes

Ingredients:

- 1 crusty loaf, preferably sourdough or Vienna
- $\frac{3}{4}$ cup shredded Mozzarella cheese (or other melting cheese)
- Garlic Butter (made through the following:)

- 100g /3.5oz / 7 tbsp unsalted butter, softened
- 2 large garlic cloves, minced
- $\frac{3}{4}$ tsp salt
- 1 tbsp fresh parsley, finely chopped

Instructions

1. Preheat the oven to 350F.
2. Combine butter, garlic and salt in a heatproof bowl and melt in the microwave. Stir through parsley.
3. Cut the bread on a diagonal into 2cm/1" diamonds but do not cut all the way through the bread (just like you would cut a french stick for garlic bread).
4. Use your fingers or a knife to pry open each crack and drizzle in a teaspoon of butter and stuff in a pinch of cheese. This might sound like a bit of an effort, but I promise you it is worth it! You don't need to be super neat, it's nice to have some of the butter drizzled over the crust.
5. Wrap with foil and bake for 15 minutes until the cheese has mostly melted, then unwrap and bake for 5 minutes more to make the bread nice and crusty.
6. Serve immediately.



Recipe courtesy of Nagi, <http://www.recipetineats.com/cheese-garlic-crack-bread-pull-apart-bread/>

Spring Finally Showed Up!

Our 2018 garlic crop FINALLY has emerged from its winter rest! The past few years we have seen sprouting happen around mid-March... this year we had our first garlic shoot break through the compost on April 21st; roughly a deviation of 5 weeks from our “average” due to winter not wanting to leave. We were fortunate enough that we only received 5” of snow the weekend of April 14th, as other parts of Wisconsin received up to nearly 35” of snow! I can’t imagine dealing with all that precipitation at once. The late winter has been beneficial to the local apple and grape growers, as they have been plagued with severe frost damage in early May the past few years, and this “slow spring” warmup should be beneficial to them.

The weather has finally warmed up into the upper 60’s/low 70’s this last week of April, and the garlic is now growing a bit bigger every day. The plants are just starting to develop their second leaf, and a few are starting to show off their third leaf. Each leaf developed corresponds to a wrapper on the bulb developing underground. A mature and hearty garlic plant will typically develop up to 10 leaves, as well as 10 wrappers on the bulb. There is a strong correlation between the number of wrappers on a bulb and the storage life of garlic. We usually need to remove about 2 layers at harvest to “clean up the bulb” for our consumers.

We have been busy this past week making new garlic racks to cure the garlic on versus hanging all the garlic; this should speed up the curing process some and “should” be safer, as we won’t be hanging off of 12 foot ladders! Garlic Scape Season will be here before we know it!



Our first garlic shoots of 2018!



Working on the new garlic racks...



Tamarack Garlic Farm
www.tamarackgarlicfarm.com

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2018 Garlic Planting Pictures

