



Tamarack Garlic Farm

Premium Naturally-Grown Gourmet Garlic

H A R V E S T W E N T G R E A T !

SPECIAL POINTS OF INTEREST:

- Harvest went great!
- Garlic is selling fast! Shipping now!
- Garlic Chicken Recipe!
- Meet Farmer Dan!
- Farmers Markets Near You...

Great helpers helped make it a great harvest! We brought our crop of 28,000 garlic plants to the barn to cure the last week of June.

The crop is now cured, cleaned, sized, and ready for our customers to enjoy!

Each of our 11 garlic varieties has a distinct flavor-, and makes cooking in the kitchen exciting! Making pasta sauce? Try adding a couple cloves of Bogatyr... Want to enjoy a glass of wine with roasted garlic? Try a large bulb of Chesnok Red! Garlic Mashed potatoes? Add some Music garlic! Steaks on the grill? You cant go wrong with German Red !

Making salsa? Try Metechi or Georgian Fire or Asian Tempest. Not sure what you're making? Persian Star is a great all-purpose garlic! Something for everyone!

Order today from

www.tamarackgarlicfarm.com!



GARLIC IS SELLING FAST!

Our pre-harvest sale went great, as all but our Chesnok Red planting stock is sold out (Don't worry, gardeners, this variety is awesome! 25% of what we grow is Chesnok- it grows great in planting zones 3-7, and tastes great!)

We have plenty of mid-size culinary garlic for eating! Reserve yours now, as we will be taking our remaining stock to the local farmers markets, and it will go quickly!

Call Dan at 608-534-0023 or Jason at 608-534-0024 today to pick up garlic locally in Trempealeau or order online at www.tamarackgarlicfarm.com to have them shipped to your doorstep!

To the right is our current inventory totals as of 8/18/16.



Now that's a BIG Chesnok Red!

Garlic Variety	1.5" Culinary	1.75" Eating	2" Seed Garlic Plant or Eat
Chesnok Red	50 lb.	75 lb.	500 lbs.
Persian Star	40 lb.	80 lb.	Sold Out
Bogatyr	11 lb.	Sold Out	Sold Out
Georgian Fire	5 lb.	Sold Out	Sold Out
Asian Tempest	19 lb.	7 lb.	Sold Out
Siberian	10 lb.	8 lb.	Sold Out
Metechi	25 lb.	10 lb.	Sold Out
Great N. White	13 lb.	25 lb.	Sold Out
Music	8 lb.	25 lb.	Sold Out
German Red	55 lb.	10 lb.	Sold Out
N.Y. White	25 lb.	Sold Out	Sold Out

GET YOUR GARLIC GEAR!

Let others know that you love garlic (Other than spreading that garlic breath)!!! We like it, but others may not...

Tamarack Garlic Farm is happy to announce that we have garlic hats and t-shirts sporting the TGF logo.

Also, we happy to announce that we provide

the industry leader in garlic presses!

This will be the last garlic press you will ever need (unless you let someone borrow it, then you may have a hard time getting it back... it's that good!) Check out our webstore at

www.tamarackgarlicfarm.com

for all your garlic gear and kitchen accessories!



RECIPE CORNER: PAN-ROASTED CHICKEN W / LEMON-GARLIC GREEN BEANS

INGREDIENTS:

- 6 tablespoons olive oil
- 2 lemons, 1 thinly sliced, 1 juiced
- 4 cloves garlic, minced
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 3/4 pound trimmed green beans
- 8 small red potatoes, quartered
- 4 chicken breasts (bones left in, with skin, about 3 1/4 pounds)

DIRECTIONS :

1. Preheat oven to 450°F. Coat a large baking dish or cast-iron skillet with 1 tablespoon of the olive oil. Arrange the lemon slices in a single layer in the bottom of the dish or skillet.
2. In a large bowl, combine the remaining oil, lemon juice, garlic, salt, and pepper; add the green beans and toss to coat. Using a slotted spoon or tongs, remove the green beans and arrange them on top of the lemon slices. Add the potatoes to the same olive-oil mixture and toss to coat. Using a slotted spoon or tongs, arrange the potatoes along the inside edge of the dish or skillet on top of the green beans. Place the chicken in the same bowl with the olive-oil mixture and coat thoroughly. Place the chicken, skin-side up, in the dish or skillet. Pour any of the remaining olive-oil mixture over the chicken.
3. Roast for 50 minutes. Remove the chicken from the dish or skillet. Place the beans and potatoes back in oven for 10 minutes more or until the potatoes are tender. Place a chicken breast on each of 4 serving plates; divide the green beans and potatoes equally. Serve warm.



Meet Your Farmer: Dan Lilla

In this edition we introduce you to one of the farmers that bring you great garlic from Tamarack Garlic Farm:

Name: Dan Lilla

Age: 32

Hometown: Trempealeau, WI

Education: B.S. in Technology Education; UW-Platteville

Hobbies: Farming, making curling ice, hunting, time with family

Family: Emily, Nolan, Chloe, and Blake

Fun Garlic Fact: Garlic was fed to the builders of the Great Pyramid in Egypt in the belief that it gave them strength and endurance!

So...Why Garlic? Garlic is good for you, fun to grow and you can make a little money too!



What's Next at the Garlic Farm?

We just wrapped up with the cleaning process of the garlic operation; to do this we cut the stems and roots off the plants, and peel off the outermost layer of wrapper to remove any soil on the plants.

Our next "big job" is getting our garlic orders out the door to customers just like you! Each order gets packed carefully in a box to ship to your doorstep!

Thanks again for ordering your naturally-grown garlic from us at

www.tamarackgarlicfarm.com!

Trust us, the easy part of garlic farming is the planting and harvesting of the plant... the real work is getting it cleaned up so it's perfect for you!



Farmer's Markets!

Look for us at the following Farmer's Markets with Garlic this fall, Aug. 20th — Oct. 2nd ! We won't be at each market every week with our kids activity schedules, but hope to meet you if you're in the area!

Galesville: 8-12 Saturday Mornings "On the Square"

Onalaska: Festival Foods Sunday 9 am-1 pm
We will post on our Tamarack Garlic Farm Facebook Page the day prior to the Market to let you know if we will be there!



Are you on Facebook, Instagram, and Pinterest? So are we! Check us out!

