



Tamarack Garlic Farm

Premium Naturally-Grown Gourmet Garlic

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

It was the wettest year on historical record, but our garlic crop turned out very good!

We brought our crop of over 30,000+ garlic plants to the barn the last week of June and first week of July to cure with the help of our crew of great friends and family!

Our garlic is now cured, cleaned, sized, and ready for our customers to enjoy!

Whether you want to use garlic while grilling, making salsa, or try roasting, you can't go wrong with garlic from Tamarack Garlic Farm!



Something Special from Wisconsin

We can't thank our garlic enthusiasts enough for the patronage and buying over half of our garlic crop before it was out of the ground!

Still want garlic? Then 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 as inventory totals are changing hourly!

Totals left as of 8/15/17 →

GARLIC IS SELLING FAST!

Garlic Variety	1.5" Culinary	1.75" Eating or Planting	2" Seed Garlic Plant or Eat
Chesnok Red	Available	Available	Available
Persian Star	Available	Sold Out	Available
Bogatyr	Available	Available	Sold Out
Georgian Fire	Almost Out! (9 lb.)	Available	Sold Out
Asian Tempest	Almost Out! (2 lb.)	Sold Out	Almost Out! (10 lb.)
Siberian	Almost Out! (6 lb.)	Sold Out	Almost Out! (2lb.)
Metechi	Sold Out	Sold Out	Sold Out
Great N. White	Almost Out! 3 (lb.)	Available	Sold Out
Music	Available	Almost Out! (3 lb.)	Sold Out
German Red	Available	Available	Almost Out! (8 lb.)
German Xtra Hardy	Available	Available	Sold Out
N.Y. White	Available	Available	Sold Out

Farmer's Markets!

Look for us at the Galesville Farmer's Market in September,
8am— 12 noon Saturday Mornings "On the Square !



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/>

Summer was Super!

It felt like spring was spent watching it rain every other day! Thank goodness we planted in raised beds, as excess water was everywhere! We also spent some time keeping the weeds away, which we did with the help of adding organic dairy compost to the top of our raised beds. This proved to be a much better alternative than straw for weed suppression like we have used in previous years. The vast majority of our garlic scapes were sold to a large grocery store in the Midwest, along with the orders that were fulfilled from our website.



Our garlic was a “blue ribbon” winner at the Trempealeau County fair, and we were happy to sponsor the Sheep Bred & Owned and Grand Champion Whether trophies at the fair.



We had several tours this spring— some of the most memorable being the Wisconsin Farm Bureau Young Farmer & Agriculturalists group, and the Seekers Wild youth group that promotes young children getting into the outdoors. (Check them out at www.seekerswild.com!) We also found time to do interviews for the La Crosse Tribune and being a featured vendor for deliverybistro.com in July.

After garlic harvest, our families took some time away from thinking about garlic and had some family time, which was over due. Jason & Molly headed to the Midwest Garlic Fest in Elizabeth Illinois, the weekend of August 12-13th. It was great to see so many garlic lovers congregate in one place!

Our garlic preorders (Orders placed from March until early August) were boxed up, and shipped out the week of August 14th.



HEY GARLIC LOVERS!

Thanks for subscribing to our newsletter! Enter the code “CHESNOKRED” at checkout while ordering a pound or more of Chesnok Red garlic, and save \$2/pound on your order from www.tamarackgarlicfarm.com!

(Offer Expires October 1st!)

2017 Garlic Harvest Pictures

