



Tamarack Garlic Farm

Premium Naturally-Grown Gourmet Garlic

2018 In Review...

There is nothing like a -50 F degree wind chill temperature like we have experience the last couple days in January to literally stop you in your tracks and reflect upon the past year... And besides, there isn't much else you can do on a day like today!

As I get older, I am starting to like the snow less and less... but receiving the 8" of snow a day before the cold temperatures set in is a good thing for the garlic patch, as that barrier of snow acts as an insulating blanket to protect against these record-breaking temperatures. We won't know until spring how well the garlic crop faired, but looking at all that white stuff out the window gives a sense of optimism.

The major theme for 2018 was "interesting weather", as it could have been better. But that's one of those things you can't change, so you might as not dwell on it.



Jason & Molly Hovell

GARLIC HARVEST RECAP

Farmers know a lot...but we really had no idea what week this summer we were going to harvest the garlic crop with the late spring we had, as plants emerged about 5 weeks later than normal. It turned out that we began harvesting scapes and garlic on the same days as last year, and garlic is photosensitive and keeps to it's own schedule.

The overall result was a crop that turned out smaller in size overall as a result of less growing degree days, but were thankful to have gotten a crop, as we were prepared for the worst. Overall, it was a smaller crop than normal for most mid-west garlic growers, and it's things like this that keep a person humble.

We changed things up a bit this year in our harvesting procedures, with good results. For example, we placed garlic directly into the back of an atv trailer versus laying crates down the rows.

We quickly realized we saved several man-hours by not laying down and collecting crates. We also chopped the garlic stems to a length of 8"-9" to be able to put the plants on our new drying racks. Granted it took a little longer to cut stems twice, but with the racks we were able to cut roots off leisurely while checking in on the garlic, and had all the roots cut off well-before the time we would usually start cutting them off when we would begin taking plants down with our previous hanging-method. Moral of the story: It's ok to try new things!



Thank you to all our customers who supported us in 2018. We hope to have a great crop for you in 2019!



Our website will be ready to take your orders for reserving your garlic from our 2019 harvest around April 1st. Pre-Orders will ship around the 3rd week of August!

TRY SOME GARLIC PARMESAN SOUP!

Servings: 3 **Author:** Kitchen Nostalgia

- 3 potatoes peeled and boiled
- 1/4 c butter
- 1/4 c flour
- 3 1/2 c milk
- 1 c cream 20% fat
- 1/2 tsp salt
- 1/4 tsp white pepper
- a pinch of grated nutmeg
- 2 Tbsp roasted garlic* sliced
- 1/2 cup freshly grated Parmesan cheese



1. Melt butter in a saucepan. Add flour and stir for about one minute. Butter should still remain white in color.
2. Add milk and cream and whisk vigorously to prevent lumps from forming. Cook, whisking constantly, until it begins to thicken. Let it simmer for a few minutes, whisking from time to time. Season with salt, white pepper and nutmeg.
3. Add roasted garlic, potatoes and Parmesan. Using immersion blender (or regular blender) blend until smooth.
4. Top the soup with some shaved Parmesan cheese, drizzle with some olive oil and sprinkle with red pepper flakes.

Recipe courtesy of <https://www.kitchennostalgia.com/soups/garlic-parmesan-soup.html>

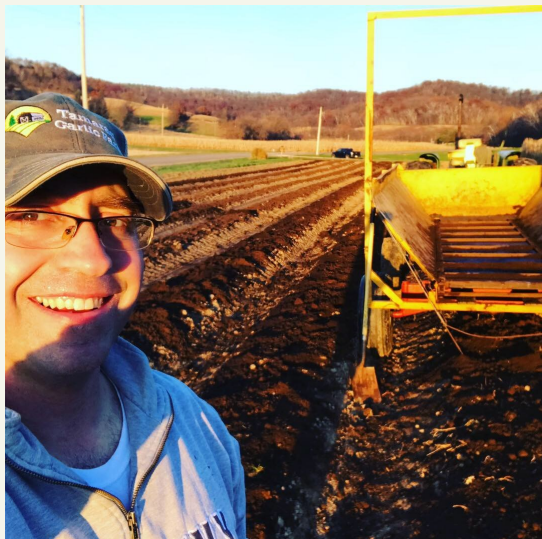
Follow Tamarack Garlic Farm on Pinterest, Instagram, & Facebook for frequent updates!

ONCE AGAIN, FALL PLANTING WAS “JUST DRY ENOUGH”!

Our next crop of garlic was planted on October 20th and 21st 2018, 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 plants in. We ended up planting just shy of 20,000 plants which is less than what we've produced in the past, but is a manageable amount with our children's activities that we want to attend in the summer, and an amount that we know we can sell without too much time and resources being spent on advertising.

Quite honestly, we were nervous with the snow we received the week prior, and the top soil of the beds had a layer of frost that made the first couple hours of planting difficult. We kept at it, and finished putting the last clove in the ground around the time the sun was setting.

As far as garlic varieties go, we once again planted the most of the Chesnok Red variety, as it does so well for us. We also increased our “Tamarack” variety to be a main rocambole garlic variety due to it's flavor, size potential, and strong shelf life. We also planted a new variety to us, Romanian Red to see how it does in our climate. We likely won't have much of this variety for sale this coming year, as we will likely hold much of it back to replant, but love how it packs a “punch of flavor” and has high amount of allacin content that is great for medicinal purposes.



2018 in Review...

Blue-Ribbon Garlic– Trempealeau County Fair

