



Tamarack Garlic Farm

Premium Naturally-Grown Gourmet Garlic

SO FAR A GREAT GROWING SEASON!

SPECIAL POINTS OF INTEREST:

- Scapes are being harvested starting June 5th!
- Garlic Crop looks Great!
- Thanks to so many customers ordering garlic through our Pre-Harvest Sale! Still accepting orders!
- Plan to Harvest Garlic late June!
- Ship Garlic starting late August!

It's been a great growing season this spring at Tamarack Garlic Farm! We could see garlic begin to poke through the snow and grow on March 8th – a couple days ahead of last spring.

As of the first week of June we've kept up to keep the weeds down; primarily pulling out purslane, lambsquarter, pigweed, and even rye that sprouted from our mulch this past fall!

We look forward to our harvest later this June, and getting our garlic we've worked so hard producing to our customers.



Photo by Joerg Droll

**Order your garlic and
garlic scapes today from
www.tamarackgarlicfarm.com**

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GARLIC SCAPES ARE HERE!

We saw our first garlic scapes emerge from our Georgian Fire, Music, and Metechi varieties on June 2nd! We'll spend lots of time the next couple weeks in the field harvesting scapes and preparing for garlic harvest.

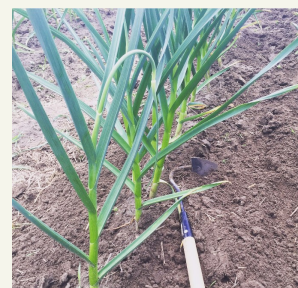
Scapes are the flowering structure of the plant. We remove the curly-cue flowering structure when it makes 3/4's to 1 full curl;

just prior to actually forming the flower. It's removed so the plant puts more energy into bulb formation.

The result is bigger bulbs at harvest AND they make a great early summer treat! We like them best on the grill with aluminum foil and butter/olive oil or chopped up and made into pesto.

Call Jason today at 608-534-0024 From June 2nd- June 25th to pick up

scapes locally in Trempealeau or order online at www.tamarackgarlicfarm.com to have them shipped to your doorstep!



WHAT TO DO WITH SCAPES?

Raw garlic scapes are crunchy like green beans or asparagus, but you can eat scapes raw or cooked, whole or chopped. Prepping them couldn't be easier: Just trim and discard the stringy tip of the scape, then cut crosswise, either into tiny coins or string bean-like stalks. The

easiest way to think about cooking with garlic scapes is to use them the way you would use garlic or scallions, although there's hardly a wrong way to enjoy these tasty tendrils. Below are a couple recipes to try out this summer with garlic scapes! Our favorite way to enjoy

them is on the grill with some olive oil dribbled into aluminum foil, but there's lots of ways to enjoy them! You can also find a recipe below, along with more recipes on our recipe section of our website, www.tamarackgarlicfarm.com/recipes.html



RECIPE CORNER: GARLIC SHRIMP SCAMPI

INGREDIENTS:

- 1/2 lb Shrimp
- 1/4 cup Garlic scapes
- 1/2 Lemon (juice and zest)
- 1 pinch Red chili pepper flakes
- 1 tbsp Olive oil
- 2 tbsp Butter
- 1/2 cup White wine

DIRECTIONS:

1. Heat the oil and melt the butter in a pan.
2. Add the red chili pepper flakes and sauté until fragrant, about 1 minute.
3. Add the shrimp and sauté until cooked, about 2-3 minutes per side.
4. Remove the shrimp from the pan.
5. Add the wine and lemon juice and bring to a boil.
6. Simmer the liquid until reduced by about half, about 3-5 minutes.
7. Add the garlic scapes and simmer until fragrant, about a minute.
8. Add the butter, wait for it to melt and turn off the heat.



Meet Your Farmer: Jason Hovell

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

Name: Jason Hovell

Age: 34

Hometown: Trempealeau, WI

Education: UW-River Falls (2005), BS Agricultural Education

Hobbies: Bow hunting, curling, making wine, beer & jerky, playing baseball in the yard with my kids

Family: Wife: Molly, 2 Sons: Conner (7), Tucker (3)
Parents: Leonard & Vickie, Sister: Becky

Fun Fact: Hit by lightening—August 28, 1998

So...Why Garlic?: I've been teaching Plant & Soil Science (articulated for college credit) at the high school level since 2005. I guess I've really become passionate about plant science, and was looking at pursuing a new endeavor where I could use my in-depth knowledge and experience to help produce the best crop in the United States. Whether it's the subtle nuances of photosynthesis, soil chemistry, or diagnosing plant symptoms, I think that helps give Tamarack Garlic Farm a big advantage in producing the nation's best gourmet garlic.



WHAT'S NEXT TO DO AT THE GARLIC FARM?

We hope to harvest the garlic crop the last week of June. Once out of the ground, we will hang in bunches of 10 in the barn to cure for 3-4 weeks.

The garlic then gets the stems and roots trimmed, followed by removing the outside layer and sorting by size.

If you want to "experience" either the harvesting or cleaning process, we'd love to have you for a day!

Email us at tamarackgarlicfarm@gmail.com to let us know you're interested!

Garlic will be shipped starting the last week of August!



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 Sundays 8am-1pm
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!

