



# Tamarack Garlic Farm

Premium Naturally-Grown Gourmet Garlic

## How is the Garlic Doing?



This year's garlic crop is shaping up to be one of our best crops yet! We observed our first growth above ground on March 21st— which was about 2 weeks earlier than last year, and almost 4 weeks earlier than the year before that!

The use of organic dairy compost (sourced locally from Cowsmo Compost in Waumandee, WI) on the raised-bed tops and chopped corn stalks between the rows is so-far proving to be a winning combination to keep the majority of the weeds away. We applied a couple applications of organic fertilizer with our new sprayer, and can't wait to get the crop out of the field, and into our customers kitchens and gardens!!

## Spice up your life!

New to our website store are a variety of garlic-inspired seasonings for you to try the next time you are in the kitchen!

We have teamed up with Galena Garlic Company to offer you a variety of seasonings great for steaks, burgers, chicken, pork chops, BBQ, seafood and more in addition to our own garlic powder and garlic salt products that we have perfected.

The recipes are perfected by our friend Lazlo Marton, owner of Galena Garlic Co., and organizer of the Midwest Garlic Festival held each August in Elizabeth, Illinois— an area just outside of Galena, Illinois well-known for it's antique shops, great food, and arts entertainment. We recommend you make the Midwest Garlic Fest something on your summer to-do list. But if

you can't work it into your schedule, be sure to try our introductory seasonings: Nashville Hot Chicken, Steak & Chop Chef Seasoning, Pitmaster BBQ, and Spicy Garlic Pepper Sea Salt. More seasoning varieties will be added to our website [tamarackgarlicfarm.com](http://tamarackgarlicfarm.com) as the summer progresses, but these are a great place to start to make your next cookout a hit and you the "king of the kitchen!"





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

The majority of next garlic crop was planted on October 9th, 2020 in balmy 65 degree weather, and the remainder mucked in 4 days later amongst snowflakes and freezing hands on October 13th. Jason’s parents, along with our new helper John were instrumental in getting the garlic planted. At the beginning of Day 1 of planting, John was just an acquaintance, but after spending 10 hours on a garlic planter going 0.12 mph, you really get to know someone! If you’re reading this—John W.—you rock! We would consider this last fall “wet” once again, and were grateful that the field dried out just enough to have plants in. We ended up planting just shy of 21,000 plants which is a manageable amount with how busy our young family is.

As far as garlic varieties go, we once again planted the most of our Chesnok Red variety, as it does so well for us. We also increased our “Tamarack” variety to be our main rocambole garlic variety due to it’s flavor, size potential, and strong shelf life. We also planted a lot of Romanian Red, which was a trial variety for us last year that grew amazing for us. We also planted 150 cloves of Red Russian to see if it likes the silt-loam soils found in Fox Coulee. We won’t have this variety for sale this coming year, as we will likely hold it back to replant, but love it’s robust flavor profile!



*Thank you to all our customers who supported us in 2019. We hope to have a great crop for you in 2020!*



*Our website is now accepting orders for reserving your garlic from our 2020 harvest for eating-garlic. Pre-Orders will ship around the 3rd week of August!*

## ROASTED GARLIC BUTTER PARMESAN POTATOES

**Servings: 4**    **Author:** Christina Cherrier

- 3 pounds baby red potatoes, washed and quartered
- 1/4 cups olive oil
- 6 large cloves of garlic finely chopped or minced
- Salt and fresh cracked black pepper
- 1 tablespoon Italian seasoning
- 3/4 cup fresh grated Parmesan cheese
- 1/2 cup unsalted butter
- Fresh chopped parsley, for garnish
- 1/2 cup crispy bacon bits (optional)



### Directions:

1. To cook your roasted garlic potatoes with garlic butter parmesan: Preheat your oven to 400°F (200°C). Grease a large baking sheet with non-stick spray or olive oil and set aside.
2. Parboil baby red potatoes in boiling water for 5 to 8 minutes to precook them. They'll be more tender on the inside when roasting.
3. In a large bowl, combine 1/4 cup of olive oil, garlic, salt, herbs, pepper, and parmesan cheese together, mixing to combine. Add a little more olive oil if the parmesan cheese has absorbed most of it.
4. Toss parboiled potatoes through the garlic parmesan mixture to evenly coat.
5. Arrange the coated potatoes cut side down in a single layer onto the prepared baking sheet. Place the baking sheet on the bottom rack of the oven. Bake your garlic butter parmesan potatoes for 25 minutes, turning after 15 minutes with tongs or a spatula, until potatoes are browned and crisped at the edges.

<https://www.eatwell101.com/roasted-garlic-butter-parmesan-potatoes-recipe?>

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# Pictures from Summer 2019 Harvest & Fall 2019 Planting

