



Tamarack Garlic Farm Spring Newsletter

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Check Out our Website for Information on Ordering!

Volume 1, Issue 3

Spring 2015

Now Accepting Pre-harvest Orders!

Tamarack Garlic Farm is now starting to take orders for our 2015 Garlic Crop. We have begun our pre-harvest sale! All orders received prior to July 1, 2015 will be shipped the 1st week of August. Orders can be placed via our website, phone, email or mail. See page 4 to contact us.



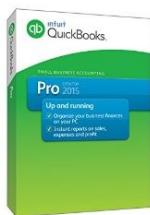
March and April bring Garlic Growth

As early as March 10th, 2015 we first notice germination. Metechi and Great Northern White are just a couple that stand out as getting off to a good start. We feel we are going to end up with very close to a 100% germination rate. Even plants still below the soil as of the last week of March now show top growth. We used March 23rd and March 24 to remove most of our mulch. We figured this would help warm up the soil and give it ahead start. We were right, within 2 days all but a couple varieties were showing their faces.



Above: Metechi showing it likes warmer weather.

www.tamarackgarlicfarm.com



Tamarack Garlic Farm gets help from Badgerland Financial

Over winter, both the Hovell and Lilla families had a chance to spend time with family and friends. There were a few curling events in-between working on the garlic farm.

Since planting, we have continued to improve the business side of things and learn more about growing quality gourmet garlic. In January, we applied for a "Beginning with Badgerland" grant. This is a grant sponsored by Badgerland Fi-

nancial to help beginning farmers professionally develop there practices and learn more about how to manage finances. Through this grant we were able to purchase a \$200 Quick Books Pro Software program.

This should help us keep track of all that garlic and pay bills.



"I love the fresh garlic flavor in cooking with scapes."

-Bruce U.



YOU NEED

A tangle of garlic scapes
A tasty olive oil
A squeeze of a lemon or two
A sprinkle of salt

TO MAKE A FEW PEOPLE HAPPY

Toss the whole scapes with a good olive oil. Corral them onto a hot grill, and try to keep the tips from slipping between the grills. Grill until soft in some spots, a little charred in others, frequent taste tests are recommended.

Put on a big platter with a generous amount of lemon squeezed and sea salt showered upon it. I cannot guarantee you also will grow a mustache, but perhaps you too will be lucky.



*Recipe courtesy of
thefamilydinnerbook.com

Did you know Garlic Scapes are a special treat?

Come this June, Tamarack Garlic Farm will be harvesting Fresh Scapes from our field. These are a delicious treat that will hold you over until the entire plant is ready to harvest.

Garlic Scapes are the shoots that immerge from the top of each hardneck garlic plant. As they grow they start to curl up as they mature. We along with many people who grow hardneck garlic, will harvest these scapes around early June. If not cut from the plant, valuable nutrients will be lost from the bulb underground.

We have started to pre-sell these also on our website. We have them priced at an affordable \$3.00 per lb. Other garlic farms have sold these from \$5.00 per lb and even up to \$15.00 per lb.

They have a mild garlicky flavor that is great in many dishes. Here are some ways to taste fresh garlic early in the summer.

7 Ways to Enjoy Scapes:

- Scape Pesto
- Grilled Scapes
- Scape Hummus
- Scape as Aromatic
- Scapes as a Vegetable
- Scape Soup



"Our mission at Tamarack Garlic Farm is to provide the best gourmet garlic in the Midwest, through using a combination of hard work and using innovative and sustainable agriculture practices."



2015 Shipping Prices are now set. You can have fresh Tamarack Garlic delivered right to your door anywhere in the USA. See our prices below:

<u>Weight</u>	<u>Cost/Lb</u>	<u>Weight</u>	<u>Cost/Lb</u>	<u>Weight</u>	<u>Cost/Lb</u>
0-1	\$5.30 - \$7.30	8<-9	\$1.33 - \$2.11	16<-17	\$0.96 - \$1.96
1<-2	\$2.75 - \$5.25	9<-10	\$1.20 - \$1.90	17<-18	\$0.92 - \$1.86
2<-3	\$2.16 - \$3.83	10<-11	\$1.11 - \$1.75	18<-19	\$0.88 - \$1.78
3<-4	\$2.50 - \$3.50	11<-12	\$1.04 - \$1.63	19<-20	\$0.86 - \$1.66
4<-5	\$2.00 - \$2.80	12<-13	\$0.98 - \$2.06	**Over 20 lbs call or email for exact pricing.	
5<-6	\$1.71 - \$2.38	13<-14	\$0.93 - \$1.93		
6<-7	\$1.50 - \$2.07	14<-15	\$1.03 - \$1.83		



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We're on the Web!

www.TamarackGarlicFarm.com

**Like us on Facebook!
Pin Us on Pinterest!**



**Please check out our website,
www.TamarackGarlicFarm.com**

**Our Online Store is now open...
Reserve your Garlic now for August Shipment.**



Garlic as of 4-10-2015



One of our little helpers!



Our Shipping boxes from the USPS are stacked and ready to go!

