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Check Out our Website for Information on Ordering!

# Tamarack Garlic Farm Summer Newsletter

Volume 1, Issue 4

Summer 2015

## Successful Garlic Harvest! Garlic for Sale Now!

Tamarack Garlic Farm recently harvested nearly 24,000 garlic plants consisting of 11 varieties during early July. We couldn't have completed this task without the help of our great work crew! We are also thankful for the weather this past season, as well as the advice, help, and encouragement we've received from family, friends and other garlic growers this past year. [Garlic for sale now at www.tamarackgarlicfarm.com](http://www.tamarackgarlicfarm.com).



## What Happens to the Garlic After it's out of the Ground?

Our bed lifter implement cut the roots of the garlic plants to about 2"-3" in length, as well as loosened the soil around each plant. Our harvest crew manually pulled each plant out of the ground, and brought the garlic plants to the drying shed. There the garlic plants were hung in bundles of 10 to dry and cure for about 3 weeks so the have stable shelf lives of up to 6 months or more. Once taken down, the garlic is cleaned and sorted by size for our customers.



[www.tamarackgarlicfarm.com](http://www.tamarackgarlicfarm.com)

## Recipe Corner: “Easiest Garlic Bread Ever”

### Ingredients

- 1 to 4 slices of rustic bread
- A drizzle of olive oil for each slice
- One large fresh garlic clove



[http://www.simplyrecipes.com/recipes/easiest\\_ever\\_garlic\\_bread/](http://www.simplyrecipes.com/recipes/easiest_ever_garlic_bread/)

### Method:

1. Toast a couple slices of bread.
2. Drizzle or brush a little olive oil over one side of the toasted bread.
3. Cut a garlic clove (peel still on) in half, on the diagonal. Gently rub the cut side of the garlic clove over the olive oil-brushed toasted bread.

**Alternatively**, you can brush the toast with the garlic first, and then drizzle with olive oil or spread with butter. Both ways will work.

## What Garlic Varieties Appeal to You?

The average consumer that has only ever consumed “grocery store” garlic from China or Argentina usually think all garlic tastes the same. But to those who have tried “Premium Gourmet Garlic” know that choosing a variety can almost seem like a daunting, but fun and rewarding task. Below is a short guide to help choose what you are looking for— mild, spicy, heat, all-purpose, for roasting, or putting in raw dishes. (And after reading this and you still can’t make up your mind, our “Variety Pack” offered on our website gives you 1/2 lb. of each variety to try!)

**New York (Polish) White-** (*Artichoke*) Soft-neck variety that has relatively mild flavor compared to the others, but keep very well in storage. Great for Garlic braids! 10-11 cloves/bulb.

**German Red-** (*Rocambole*) The flavor is very strong, hot and zingy and sticks around for a long time. 7 cloves/bulb are great for roasting! (Probably our best looking garlic in the field this summer, too.)

**Asian Tempest-** (*Asian*) Breathtaking if eaten raw, when baked it is somewhat sweet with a bit of a baked sweet garden pepper flavor. Usually 6 cloves per bulb.



## Which Varieties Appeal to You? (Continued)

**Great Northern White-***(Porcelain)* -Great all-purpose garlic, especially good for Sautéing, baking, & excellent on the grill too! The heritage of this unique garlic can be directly traced to northern Germany. It could possibly be the most cold-hardy variety known... 6 giant cloves per bulb.

**Music-***(Porcelain)* A good-flavored, all-purpose garlic that is sweet and pungent, and in fact very hot when eaten raw. Averages 6 cloves/bulb.

**Georgian Fire-***(Porcelain)* Raw taste is strong with a hotness that is not at all unpleasant. Great for salsa and salads! 4-6 cloves per bulb.

**Siberian-***(Marbled Purple Stripe)* Delightfully flavored garlic, a bit on the mild side and with very little heat. Averages 7 cloves per bulb.

**Chesnok Red-***(Purple Stripe)* From the Republic of Georgia, superb for cooking, holding its flavor and offering a distinctive, lingering taste for the garlic connoisseur. A good roaster.

**Persian Star-***(Purple Stripe)* Pleasant flavor with a mild spicy zing. Good all-purpose variety that produces reliable yields year-after-year. A little milder than Chesnok Red. Avg. 8 cloves or more.

**Metechi-***(Marbled Purple Stripe)* 5-7 large cloves that will blow your socks off. Stores for a long time. Excellent flavor for cooking and easy to peel.

**Bogatyr-***(Marbled Purple Stripe)* This is a hot one! Probably from the Ukraine region, a rich and interesting flavor, very pungent initially with a more pleasant lingering aftertaste. The heat does not last long so can be used in raw dishes. Averages 4 or 5 large cloves. A must-have for the true garlic connoisseur!







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[www.TamarackGarlicFarm.com](http://www.TamarackGarlicFarm.com)



*"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 Harvest Snapshot:



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**Our Online Store is now Open! Please check out our website, [www.TamarackGarlicFarm.com](http://www.TamarackGarlicFarm.com).**

**Thanks for your support this past year. We greatly appreciate it!**

**Yours in sustainable agriculture (and Great Garlic!)**

**-Dan Lilla & Jason Hovell**