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Check our Website for Information on Ordering!

Tamarack Garlic Farm Fall Newsletter

Volume I, Issue 2

Fall 2014

Garlic Planted:

After months of research and a love for agriculture, Dan Lilla and Jason Hovell developed a plan for producing great gourmet garlic, and Tamarack Garlic Farm was founded in April of 2014. Situated in the Tamarack Region of Trempealeau County, Wisconsin, our farm looks to produce organically grown table and seed garlic.



Above: Our 1 acre garlic field after planting and mulching in Mid-October.

Varieties Planted in October 2014!

Tamarack Garlic Farm Garlic Varieties Include:

- Music
- Georgian Fire
- Great Northern White
- Siberian
- Chesnok Red

- Persian Star
- Bogatyr
- Metechi
- German Red
- NY (Polish) White
- Asian Tempest

www.TamarackGarlicFarm.com

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Definition of "Farmer": "Someone outstanding in their field."

Reflections: Why Garlic?

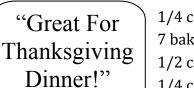
"Why grow garlic?" We've been asked this dozens of times over recent weeks. And each time it seems that with each conversation, there are more and more reasons.

Some of the responses given to people have included:

- "It's great to cook with!"
- "Over 80% of the garlic consumed in the world comes from China...and that garlic is bland."
- "Over 50% of garlic consumed in America comes from China. People would rather buy an American product."
- The Lilla Family didn't have enough stuff going on at the family farm...:)

- "The planting and harvest season works pretty well with our full-time jobs."
- "We wanted to grow something that doesn't rely on chemicals, and has few pests...in fact, its a natural pest repellent!
- "There are over 600 varieties of garlic, yet I've only seen two of them in the grocery store... and yes, they are from China...
- "Just another reason to spend time with my neighbor down the road..."
- "All of the health benefits...just google it!
- "Why not?"

Recipe Corner: "Roasted Garlic Mashed Potatoes"



6 cloves garlic, peeled

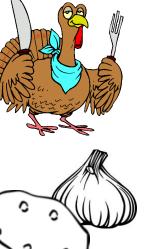
- 1/4 cup olive oil
- 7 baking potatoes, peeled and cubed
- 1/2 cup milk

1/4 cup grated Parmesan cheese

2 tablespoons butter

1/2 teaspoon salt

1/4 teaspoon ground black pepper



Directions: (Makes 8 Servings)

1. Preheat oven to 350 degrees F.

2. Place garlic cloves in a small baking dish. Drizzle with olive oil, cover, and bake 45 minutes, or until golden brown.

3. Bring a large pot of lightly salted water to boil. Add potatoes, and cook until tender but firm. Drain, and transfer to a large mixing bowl.

4. Place roasted garlic, milk, Parmesan cheese, and butter into the bowl with the potatoes. Season with salt and pepper. Beat to desired consistency with an electric mixer.

*Recipe courtesy of AllRecipes.com

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What's New at Tamarack Garlic Farm?

Since our last update, we've been pretty busy! In July, we learned that Tamarack Garlic Farm was accepted into the "Something Special from Wisconsin" program, which highlights the best products grown in Wisconsin.



Also in July we took a small road trip to Randolph, WI to pick up 200 bulb crates to store our garlic bulbs in after harvest...a fun road trip to say the least!

September came fast, and before we knew it, we began prepping the field. The oats/clover cover crop was tilled under with a moldboard plow the third weekend in September, followed by discing and preparing the raised beds with our new raised bed machine we purchased this summer from Buckeye Tractor Company out of Ohio.



We made 16 raised beds that measure 44" wide across the top that span the distance of the acre field.

Our seed stock this year was purchased from our friends at Greif's Gourmet Garlic and Keene Organics.

The garlic cloves were separated within 24 hours of planting, and were dipped in a OMRI certified 5 -1-1 fish emulsion bath, along with a mycorrhizal fungi treatment to increase root growth and plant vigor. Plants were also sterilized for prevention of disease, even though the seed was disease -free, as we want to produce the best garlic in the Midwest.

Planting was delayed about a week due to the wet weather we received the first week of October, but we had a great crew of family and friends to help us get the garlic seed in the ground during two long days of planting before the ground froze.

Mulch was added in October, and the garlic crop will be on it's own throughout the winter! "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. "



Wisconsin's Premium Gourmet Garlic

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TAMARACK GARLIC FARM, LLC

NI 2293 Schubert Rd. Trempealeau, WI 54661

Phone: 608-534-0023 E-mail: TamarackGarlicFarm@gmail.com





Tamarack Garlic Farm, LLC





Check out our website, www.TamarackGarlicFarm.com

