



## Special points of interest:

- We are officially sold out of garlic for 2015!
- Look for Garlic Pre-Sales to open on the Website April 1st!

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## Reflecting After a Busy Year...

Over the past year we stepped out of our comfort zones and embarked on an experience we will never forget. Planting 24,000 garlic cloves in Wisconsin met its shares of encouragement from friends and family, as well as comments of “you’re nuts!” from others, too.

Dan and Jason may have a slightly different perspective on this experience, but we can say that we enjoyed each day’s challenges and opportunities., and learned about how much work goes into starting a business.

Granted, we were not expecting the amount of time and effort it took for the weeding and “cleaning” process associated with this size of garlic crop— both of those tasks took expo-

nentially longer than we envisioned. But we’re thankful for our friends and family that offered to help in so many ways – whether it was picking scapes, picking weeds, helping with planting or harvest, enduring the garlic cleaning process with us, or watching our kids while we tended to the crop, we want to tell you thank you.

Also a big thank-you goes out to the people that supported our new farming endeavor by purchasing our product.

Whether you purchased one bulb or over 100 pounds, we thank you for choosing Tamarack Garlic Farm as your supplier for naturally-grown garlic seed and eating garlic.

We look forward to spending some “down-time” with our families over the winter months, and will be ready to tackle those pesky weeds when they hit this spring!





## Farmer's Market Recap:

This past spring and summer we set up shop at the Trempealeau, Galesville, and Holmen Farmer's Markets to sell our scapes. The first few weeks were more of an educational session explaining what scapes

were, as well as how to cook them.

We were delighted to see people taking a half pound home to try, and then return the next week to purchase 2 or 3 pounds at a time!



The secret is out in Western Wisconsin as to how delicious these are, and are anticipating on selling the 1000 pounds or so fast! Our winter newsletter will



include information on how you can pre-order your scapes for next spring, and receive a discount coupon for being a newsletter subscriber! This discount will only be advertised in the newsletter, so stay tuned!

### Did You Know...?

*"Dehydrated garlic accounts for roughly 75 percent of U.S. garlic consumption."*

<http://aic.ucdavis.edu/profiles/Garlic-2006B.pdf>

## Lemon & Garlic Green Beans!

### Ingredient List:

- 2 pounds green beans, ends trimmed
- 1 tablespoon extra-virgin olive oil
- 3 tablespoons butter
- 2 large garlic cloves, minced
- 1 teaspoon red pepper flakes
- 1 tablespoon lemon zest
- Salt and freshly ground black pepper

Blanch green beans in a large stock pot of well salted boiling water until bright green in color and tender crisp, roughly 2 minutes. Drain and shock in a bowl of ice water to stop from cooking.

Heat a large heavy skillet over medium heat. Add the oil and the butter. Add the garlic and red pepper flakes and sauté until fragrant, about 30 seconds. Add the beans and continue to sauté until coated in the butter and heated through, about 5 minutes. Add lemon zest and season with salt and pepper.

Watch how to make this recipe at <http://www.foodnetwork.com/recipes/patrick-and-gina-neely/green-beans-with-lemon-and-garlic-recipe.html>



# Fall Planting Complete!



Our 2015-2016 garlic crop was planted October 3rd & 4th at the farm in Trempealeau, WI.

This was a little earlier than we had originally anticipated, but we had great weather, and there was poorer weather in the long-range forecast.

Jason tilled the soil, while Dan made the raised beds with the bed-shaper. Neighbor Tom volunteered to drive the planting tractor for the 15 hours of planting time of our field which is right around an acre in size.

*(Side note: Tom is once again in the running for Employee of the Year for his unwavering efforts and straight-line driving skills!)*

Bulbs were split into cloves over the course of three days, and the actual planting process was near stress-free, as we mimicked many of the same procedures as last year, and improved some aspects of the process for efficiency.

Although this was a busy two-days for us, we were also able to find time to package up and meet up with a customer who ordered 400 lbs of garlic seed and give them a tour of the farm, as well as have a news reporter from The Country Today Magazine stop on out and do an interview about our garlic operation!

To view the article published in The Country Today, go to: <http://bit.ly/1SDHCXL> to check it out!



## Announcing our Newest Garlic Helper!

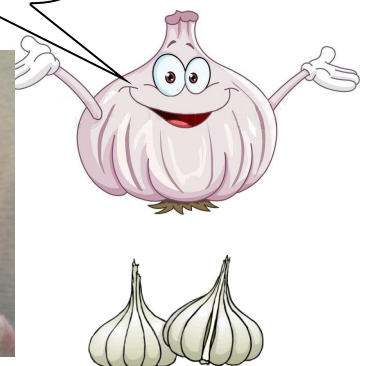
Emily and Dan Lilla gave birth to their third garlic helper, Blake Stephen on Saturday November 14th. The little guy weighed in at exactly 8 lbs (the equivalent of 35 Jumbo Chesnok Red Garlics)...

Siblings Nolan & Chloe are excited that they have

someone else to spread out the work of cracking cloves and cleaning garlic, as "many hands make light work."

And in case you're wondering, Jason & Molly have no intentions of adding part-time garlic helpers to the operation!

It's a boy!







## **Tamarack Garlic Farm, LLC**

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### ***Upcoming Items of interest:***

- *Our online store will be accepting pre-orders of garlic beginning April 1st.*



# Garlic Planting- Oct. 3 & 4th

