



## Catalpa Ridge Farm

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## Garlic Discussion Group Forming

### *Growers & Lovers of garlic invited*

In August 2001 at the NJ State Fair in Sussex County I met Roman Osadca over the great exhibit of garlic in the Open Vegetable Show. Through this meeting we felt there was a need for growers & lovers of garlic to get together once or twice a year to discuss garlic, and besides, it sounds like fun!

### *Formation Meeting Scheduled:*

- April 6<sup>th</sup> at 3:00 pm
- Location: Starbrite Farm (*directions on the back*)  
4 Old Orchard Road Hardwick, NJ  
Hosted by: Kathryn & Dick Moran

### *A brief talk about Spring Activities in the Garlic Patch (speaker to be announced)*

### *Discussions to include:*

- Our mission & goals
- Educational issues
- Communications (newsletter?)
- Seed exchange
- Share library resources relating to garlic growing
- Set a date for a fall garlic meeting

We hope to bring people together to share knowledge of varieties, problems, and cultural methods. This will assist growers avoid the pitfalls of working in isolation.

Please RSVP to Rich Sisti of Catalpa Ridge Farm at:

973-209-4903

or

e-mail: [ssisti@nac.net](mailto:ssisti@nac.net)

*If you can't make it to the formation meeting, e-mail us with any suggestions or ideas and we will bring them up at the meeting. Also, feel free to call between 7-9 pm most evenings.*

## **Directions to Starbrite Farm**

**Dick Moran 908-362-7595**

### **From Route 80:**

**Route 80 to Exit 12 (Route 521)**

**Take Route 521 to the 10 mile marker**

**Take the next Right after the 10 mile marker onto Old Orchard Road.**

**The Moran's driveway is the second driveway on the Right.**

### **From Newton:**

**Take Route 94 South to the blinker light in Fredon.**

**At the Blinker Light (Route 610) make a Right.**

**Keep left through the town of Stillwater. Make a Left at the Lakeland Bank onto Route 521. After the 11 mile marker make a Left onto Old Orchard Road.**

**The Moran's driveway is the second driveway on the Right.**

**If you need any other directions, feel free to call Dick Moran at:  
908-362-7595**



# Garden State Garlic Group

## Meeting Minutes



### Attendees

- Rich Sisti - Grower - Catalpa Ridge Farm
  - Roman Osadca - Grower (54 var)
  - Dick Moran - Grower - Starbrite Farm
  - Howard Klein - Grower - Hidden Splendor Farm
  - John Krueger - Grower
  - Bill Agne - Engineer and Grower
  - Debbie Shaw - Herbalist
  - Brain Oleksak - Rutgers Cooperative Extension of Sussex County
  - Ron Serniuk – Garlic lover
- The meeting was held on Saturday, April 6, 2002 at Dick Moran’s Starbrite Farm in Hardwick, N. J. Since there is a lot of interest and enthusiasm for garlic in N. J., this very first meeting was held to discuss the purpose and organize the formation of a group.
  - **Name** - Various ideas were discussed such as : *GSGGG* – Garden State Garlic Growers Group, *G-4* - Gourmet Garlic Growers Group, *GSG* - Garden State Garlic, and *GAS* – Garlic Agricultural Society. For the time being, the group voted for *GSGG* -Garden State Garlic Group.
  - **Mission Statement** – “*To educate and promote the growing and eating of good garlic*”.  
It was also discussed that we should avoid limiting our mission to only “organically” grown garlic, so as not to exclude just about everybody that isn’t formally certified.
  - **Activities/Functions:** The group brought up the following kinds of functions and activities to be involved in
 

<ul style="list-style-type: none"> <li>• Social</li> <li>• Newsletter</li> <li>• Growing Tips</li> <li>• Reference Library</li> <li>• Educational</li> </ul>	<p><i>Plan on having a group social in February 2003</i></p> <p><i>In the winter, the first newsletter will be put together</i></p> <p><i>Send in any info you may have to include in the newsletter</i></p> <p><i>NOFA-NJ has agreed to maintain a reference library</i></p> <p><i>On going education by GSGG members at events &amp; functions, such as Sussex Farm &amp; Horse Show Tomato Tasting with a Garlic Presence! August 7<sup>th</sup>.</i></p>
<ul style="list-style-type: none"> <li>• Share Seed Stock</li> <li>• Grower List</li> <li>• Growing Tips</li> <li>• Recipes</li> <li>• Garlic Tasting</li> </ul>	<p><i>Through the newsletter &amp; gatherings</i></p> <p><i>To be published with the newsletter</i></p> <p><i>Please submit and these will be published in the newsletter</i></p> <p><i>Please submit and these will be published in the newsletter</i></p> <p><i>August 7<sup>th</sup> at the Sussex Farm &amp; Horse Show Augusta, NJ</i></p> <p><i>September 8<sup>th</sup> we will be meeting with the Garden State Heirloom Seed Society Tomato Tasting Festival in Delaware, NJ</i></p>
<ul style="list-style-type: none"> <li>• Create Market Leads</li> <li>• Braiding Class</li> </ul>	<p><i>Current project includes working with Rutgers Cooperative Extension and local youth groups. More information will follow in September. This is in progress....</i></p>
<ul style="list-style-type: none"> <li>• Develop New Products</li> </ul>	<p><i>Such as garlic infused honey, etc... any ideas?</i></p>



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## **Garden State Garlic Group**

I am interested in participating in the Garden State Garlic Group. Please advise me when/where the next meeting will be taking place.

Name / Address	Phone	e-mail

# Garden State Garlic

*"To educate and promote the growing and eating of good garlic"*



## ANNOUNCEMENT

### Garlic Gathering - October 6<sup>th</sup>

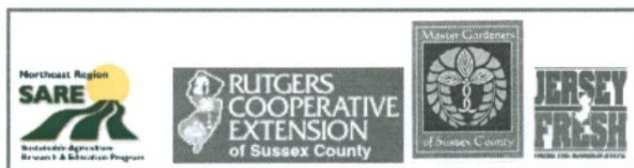
### Olde Lafayette Village - Lafayette, NJ

We are fortunate to have an opportunity to have a **Garden State Garlic Gathering** (the first one in the Garden State) at Olde Lafayette Village on October 6<sup>th</sup>.

At this event, we will have the following:

- 🧄 Garlic tasting of raw garlic, roasted garlic, pestos, etc.... ***Volunteers needed!***
- 🧄 Seed garlic for sale from local growers
- 🧄 Assortment of garlic for sale
- 🧄 Garlic braids & wreaths
- 🧄 Garlic braiding demonstration by the Sussex County Master Gardener's
- 🧄 Garlic variety exhibit – over 50 different varieties. ***Bring a bulb of your varieties for display.***

There have been many advances from the first meeting that Garden State Garlic had early in April and this gathering is one of them. With the support of Rutgers' Cooperative Extension of Sussex County this event will start off the garlic planting season in full swing. Those interested in learning more about garlic, sharing & trading varieties should attend. There were over 60 different varieties of garlic exhibited at the Sussex Farm & Horse Show-New Jersey State Fair in August and there will a good percentage of them on display here.



**If you are a grower of garlic and want to sell at this event, please contact us for more information on space & fees.**

- **Key Contacts**

Rich Sisti                      973-209-4903                      catalpacsa@aol.com

Roman Osadca                      908-852-7362                      roman.osadca@roche.com

*Please do not hesitate to contact us for more information.*

# *Directions to Olde Lafayette Village*

## **At the junction of Routes 15 & 94.**

### ***From within Sussex County:***

***Olde Lafayette Village, Lafayette, New Jersey.*** Route 15 runs past the North entrance to the Village and Route 94 runs past the South entrance. Entrance is located approximately 4 miles North of Sparta (follow Route 15) and 4 miles North of Newton (follow Route 94).

### ***From New York Metro Area:***

Take Route 80 West to the Route 15 Sparta exit (exit 34B). Follow Route 15 north approximately 13 miles through Jefferson and Sparta to the entrance to the Village on your left.

### ***From Pennsylvania:***

Follow Route 206 South from Milford area to the intersection of Rts. 206 and 15 (Ross' Corner). Follow Route 15 south through Lafayette - the entrance to the Village will be on the right after passing the center of town.





# Garden State Garlic Times

*all the news that is fit to stink*

Vol. 1 No. 1

## *Garden State Garlic Formed*

Welcome to the first issue of the **Garden State Garlic Times** the voice of stinky news about garlic.

Garden State Garlic is an informal organization of garlic lovers & growers of garlic that was formed early in 2002. We hope to bring people together to share knowledge of garlic varieties, problems, and cultural methods. This will assist growers avoid the pitfalls of working in isolation. Our mission is *"to educate and promote the growing and eating of good garlic"*.

### *Garden State Garlic Gathering*

Over 1000 people attended the 1<sup>st</sup> Annual Garden State Garlic Gathering at Lafayette Village on October 6<sup>th</sup>. The idea for a garlic gathering was spawned in discussions with members of Garden State Garlic during early meetings & communications since the initial April meeting. This was a one-day event which brought farmers locally and from Pennsylvania to sell garlic, garlic seed and garlic related products such as garlic vinegar. We are fortunate to have great pre and post press in the local newspaper. The garlic gathering offered garlic & garlic seed for sale, garlic tasting, display of over 90 varieties of garlic and a garlic braiding/wreath making demonstration by the Master Gardeners to name a few. The gathering was held in conjunction with the Lafayette Village Farmers' Market.



*Garlic display at the Garden State Garlic Gathering – over 90 varieties of garlic were on display!*

# Coming Soon



*Line forms for the garlic tasting*

### *A Bulb Apart*

In this segment we will discuss growing concerns & tips for the casual to professional grower.

### *In the Works*

During the April 2002 meeting the group discussed many exciting activities to be undertaken by Garden State Garlic. These included:

- Newsletter
- Reference Library
- Growing Tips
- Grower List
- Educational Activities
- Share Seed Stock
- Recipes
- Create Market Leads
- Develop New Products

### *Coming Events*

See **Garden State Garlic** at the following events during 2003:

- **GSG Spring Meet** – to be announced
- **Sussex Farm & Horse Show/New Jersey State Fair** - Augusta, NJ August 1<sup>st</sup> – 10<sup>th</sup>

*continued on next page*



- Rich Sisti reported on how he and his wife Susan had applied for a USDA SARE Grant (Sustainable Agriculture Research and Education Association) and has recently been approved for the grant to study multi-farm garlic share-cropping and braiding.
  - *A full report on this will be available at the conclusion of the grant*
- **Dues** - We will eventually need to have some reasonable membership fee to help cover mailing costs, etc.
- **Meetings** - How often ? - about 2 times per year
  - Suggest February & September
- **Upcoming Activities:**
  - ***NJ State/ Sussex Fair*** - August 2<sup>nd</sup> - Encourage growers to enter their garlic (and any other vegetables). Last year we had about 40 entries. We will also have a garlic tasting table during the annual Wednesday evening tomato tasting event. This year the tomato tasting will be held in special agriculture tent at the fair. If you are interested in submitting entries to the fair, we have attached a copy of the Entry Form as well as the rules & information for the Open Vegetable Show. There are 3 garlic classes (see #12-13 & 14). Two are for garlic braids, one plain & decorative. This should be quite a show!

=====  
 " • ***WE NEED VOLUNTEERS TO MAN THE GARLIC TASTING TABLE AT THE FAIR*** - "  
 " Wednesday August 7<sup>th</sup>. We will also need to have some garlic items to be sampled, rather "  
 " than a clove on a toothpick. Please contact Rich or Sue Sisti via e-mail or phone (see below) "  
 " if you are interested in volunteering for this event. Passes for that evening, will be available "  
 " to anyone who volunteers. We would like to have about 4 volunteers. "  
 =====

- ***Garden State Heirloom Seed Society*** – tomato tasting event on Sun Sept 8 at Cavanaugh’s Farm in Delaware, NJ. We plan on having a garlic demonstration.
- ***Garlic Harvesting (workday)*** - help out one of the local growers during the July harvest. Contact John Krueger at: 973-300-9167 if you wish to volunteer for this project.
- ***Garlic Planting (workday)*** – We will advise you when garlic plantings will be taking place in the autumn. Another workday to help local growers. If any growers wish to be added to the list to have workdays at their farms, please let us know so we can include you on the list for the autumn.

- **Key Contacts**

Rich Sisti                      973-209-4903                      catalpacsa@aol.com

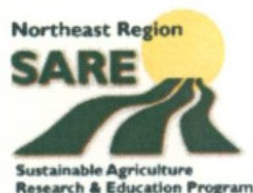
Roman Osadca                908-852-7362                      roman.osadca@roche.com

***Please do not hesitate to contact us for more information and of course we look forward to your inputs to make this a successful group.***

# Multi-Farm Garlic Grower Project



*Made possible by a Northeast SARE  
Farmer/Grower Grant*



**For additional information contact:**

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# Multi-Farm Garlic Growers Project

by

**Richard Sisti**

Catalpa Ridge Farm

PO Box 257

Newfoundland, NJ 07435

***We wish to thank SARE for funding this grant through the Northeast SARE 2002 Farmer/Grower Grant program.***

## **Goals of the Multi-Farm Garlic Growers Project:**

Garlic consumption in the United States has been increasing over the last several years and garlic represents an excellent "high-value" crop for growers and an excellent opportunity for value-added. With small farms, the planting and harvesting of garlic is very labor intensive and often farmers cannot grow enough garlic to market efficiently due to labor constraints.

Catalpa Ridge Farm developed a program to network with other farmers via share cropping to alleviate the labor problem. With help from extension, we worked with local community groups to incorporate garlic braids to supply value added marketing of the garlic grown and harvested by these farmers. We proposed to also form a Garlic Support/ Discussion Group of local farmers and growers of garlic to share knowledge, varieties, problems, cultural methods, etc. This will help growers avoid the pitfalls of working in isolation.

What this project proposed to do was to develop the value added possibilities and gather the results from this project and publish and disseminate the information. These results could assist other small farmers in the Northeast to start similar projects using our model.

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## **How to start a Share-Cropping project with other farmers:**

Garlic is a very labor-intensive crop and labor is a difficult issue for most small farmers in the northeast. By two or more farmers getting together to plant the garlic in October and then again the following July to harvest it, a relatively large amount of garlic can be planted and harvested on the farm quickly.

- Seed garlic was provided by the project leader
- Planting days were set up where the share-crop farmers would meet at the farm and organize the planting scheme.
  - this involves keeping the different varieties separate
  - popping the garlic bulbs so the cloves are ready for

**Multi-Farm Garlic Growers Project  
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- planting
    - planting the garlic
    - labeling the variety in the field
    - mulching
- The farmer on whose farm the garlic was planted is responsible for weeding and other maintenance such as field preparation. This was tracked on a worksheet. **Excel worksheets on diskette can be obtained by requesting them either via e-mail or phone.**
- Harvesting days were agreed upon so the share-crop farmers would again meet and harvest the garlic.
  - due to the nature of the garlic varieties, this was carried out on a number of different days and tracked on the worksheet.
  - Varieties were kept separate for wholesale & retail sales
  - The storage & curing process in our case studies was all performed at the farm where the garlic was planted. When it was time to sell the garlic, the garlic was then split between the farmers.
- The garlic harvest is split 50/50 amongst the share-crop farmers. The reasoning being:
  1. Seed garlic is provided by the "project leader"
  2. Planting is shared
  3. Weeding is the responsibility of the farmer on whose farm the garlic is planted. Also the storage of the garlic remained at the farm where it was planted until ready to be divided between the farmers.
  4. Harvesting is shared
    - A total of **120 lbs** was planted
    - A total of **350 lbs** was harvested
- About 70 lbs of garlic was placed into the value-added program with the garlic braids, swags & wreaths being made through a cooperative effort with local county extension service & county master gardeners. The garlic harvested off the farm placed into the value-added program was also split 50/50 after the braids were made. This allowed the share-crop farmers to not only share in the harvest but share in the value-added program as well. This was the agreed amount of garlic to place into the value-added program; no "magic" formula was used.

### **How to start the Value-Added Program:**

We worked with Rutgers Cooperative Extension & the Sussex County Master Gardener Program. Un-cleaned garlic was supplied to Brian Oleksak of Rutgers' Cooperative Extension who put together instructional classes. These were started using the video tape and booklets bought with SARE grant funds. About 70 lbs of garlic was placed into the program. About 30 braids & swags and 3 wreaths were made by the Master Gardeners, some were decorated and some

remained plain. The braids and swags averaged about 1 to 1/2 pounds each, and each wreath was about 5 ½ pounds. Each was labeled with a card showing the SARE logo with the notation: "*This garlic braiding project is part of a cooperative effort between Rutgers' Cooperative Extension of Sussex County & the farmers involved in the "Multi-Farm Garlic Growers Project" SARE grant.*" Garlic recipes and garlic hints were also included on the card as well as information to join the Garden State Garlic group.

There was potential to include using local community groups (4H clubs, Boy & Girl Scouts, etc.) to design & assemble decorative swags & braids to use as a fund raiser, but this was not undertaken during this project.

### **Ideas for Outreach & Education:**

During the early spring a **garlic support/discussion group** was formed. This was accomplished by mailings, phone calls, e-mails and networking at conferences. We also had sign-up forms at the State Fair, farmers markets and other events during the year. Farmers, home growers and

**Multi-Farm Garlic Growers Project  
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any lovers of garlic were welcome.

The objective was to :

- Bring people together to share knowledge & cultural methods

While not totally organized in the formal sense, we continue to build a mailing list to network further during the winter.

## Report & Analysis of our findings using the models outlined above:

### Share Cropping:

One farm could no longer participate in the program due to problems arising from the death of the primary farmer the previous year.

A new farmer was added into the program and three farmers partnered in a mechanical planter. This further decreased the planting time. Over 2 acres of garlic was planted mechanically this past October using the share-crop model with three farmers involved, Rich Sisti, Dick Moran and John Krueger. The share-crop model will be followed through to harvest in 2003 and will probably continue in years to come.

### Value-Added:

Sales of the braids, swags & wreaths were disappointing. The display of the braids & wreaths however were a major attraction at different events throughout the year and the braiding demonstrations held by the Master Gardeners were well attended.



- 20% of the garlic braid/wreath sales were donated back to the Master Gardeners.
- The Master Gardeners learned a new craft during this project which can then be taught to others, such as community youth groups.
- Braiding demonstrations were well attended and a major attraction at two events during the course of the project.
- During these events we did have sales of un-cleaned garlic for the do-it-yourself braiders who learned during the demonstration and from the handouts provided.

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- Master Gardeners assembled a garlic cookbook for distribution at farmers markets and events over the course of the summer.

We hoped that sales would increase during the holiday season, but they did not. Even though sales were disappointing, this part of the project will continue as the garlic braids & wreaths were a great addition at various event set-ups.



### Outreach/Education - Garlic Support/Discussion Group:

The formation of this group and the outcome far exceeded our original expectations. Here are a few of the ideas that were discussed:

- Social
- Newsletter
- Growing Tips
- Reference Library
- Educational

*Plan on having a group social in February 2003*

*In the winter, the first newsletter will be put together*

*Tips to be submitted to the newsletter*

*NOFA-NJ has agreed to maintain a reference library*

*On going education by GSGG members at events &*

*functions, such as Sussex Farm & Horse Show*

*Tomato Tasting with a Garlic Presence!*

*Through the newsletter & gatherings*

*To be published with the newsletter*

*To be published with the newsletter*

*Events to be scheduled throughout the year.*

- Share Seed Stock
- Grower List
- Recipes
- Garlic Tasting
- Create Market Leads
- Braiding Class

*Current project includes working with Rutgers*

*Cooperative Extension and local youth groups.*

*This is in progress....*

*Such as garlic infused honey, etc...*

- Develop New Products

The mission of Garden State Garlic is **"to educate and promote the growing and eating of good garlic"**. Further discussions lead to organizing an event and this became the Garden State Garlic Gathering!

**Overall findings:** The Multi-Farm Garlic Growers project findings did assist in helping growers avoid the pitfalls of working in isolation. Time was saved and the farmers benefited by sharing the labor. Most of the

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garlic sales were derived from single bulb "gourmet" garlic sales at various events during the year. This garlic was graded using yet to be published Jersey Fresh Grading standards and as seed garlic at the Garden State Garlic Gathering. There were some garlic braid & wreath sales, but these were not encouraging. The braids & wreaths did add value overall, as they were attention getters at the events.

#### **Site conditions that affected the outcome:**

The weather we had during the fall, winter and spring was the major contributor to poor yields and crop failures this past year. During the fall and winter we had very dry & warm weather, so warm that the over-seeded oats over-wintered & helped increase the weed problem (oats usually don't over-winter in our area). The spring was very cold & wet and a lot of garlic was lost. Despite these problems, which will historically occur in different years, the share-cropping model did work very well and will be continued.

#### **Economic findings of the project:**

Saving of time was the major benefit, especially for a small farmer who often works independently. The project involved multiple farmers. Overall sales of garlic at events, farmers' markets and the value-added project did yield additional income. This was most evident during the various events where garlic was sold. The large quantity available and the different varieties offered did have an effect on garlic sales, based on previous years. Other farmers who have never grown garlic that were set up at the farmers' market became interested enough to purchase garlic seed to plant for harvest next year.

#### **Have results generated new ideas?**

**Garlic Variety Display** - Our initial display of over 60 varieties of garlic was exhibited by both Rich Sisti & Roman Osadca at the Sussex Farm & Horse Show-New Jersey State Fair. New categories for submitting garlic braids & wreaths were added for exhibitors and over 8 different individuals exhibited. The display was very attractive and was a show stopper. Additional names were added to our mailing list from this exhibit. This display has grown to over 100 varieties at this point between Rich & Roman and at least 90 of these were the basis for our educational display at the Garden State Garlic Gathering. One bulb was displayed on a small blue plate with a professionally printed card with name, description, type, history, etc.

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**Lending Library** - NOFA-NJ has agreed to maintain a lending library of garlic information once the Garden State Garlic group finalizes the bibliography.

**Garlic Gathering** - A cooperative effort to produce the first Garden State Garlic Gathering was undertaken in the summer of 2002. This included principle members of the Garden State Garlic group, the management of Lafayette Village, The Sussex County Marketing Association, Rutgers' Cooperative Extension and the Lafayette Village Farmers' Market Association. This was a one-day event which brought farmers locally and from Pennsylvania to sell garlic, garlic seed and garlic related products such as garlic vinegar. The event had great pre and post press and was attended by well over 1000 people. This far exceeded our expectations and so much interest was generated that we have outlined additional ideas in a SARE grant proposal for 2003. The garlic gathering offered garlic & garlic seed for sale, garlic tasting, display of over 90 varieties of garlic and a garlic braiding/wreath making demonstration by the Master Gardeners to name a few. It was held in conjunction with the Lafayette Village Farmers' Market which increased sales to the farmers set up with their produce, cheese, flowers, organic produce, honey, etc. and also increased the sales for the store owners who rent space in the village.

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**4H Involvement** - We supplied garlic for planting by the local 4H youth for their garden on the fair grounds. This garlic will be exhibited by them during next year's New Jersey State Fair.

**Event Marketing** - additional ideas have been outlined in a SARE grant proposal for 2003.

**Trial New Garlic Varieties in our area** – 2 farmers are involved in trialing new varieties to report on yields and length of storage. It was discovered during the project that some varieties did not hold up well over the season. This data is being gathered for next year.

**Have these ideas assisted in solving problems?**

The new ideas generated from the project were not problem solvers, but more on expanding the possibilities of sustaining income for the small farmer. The Event Marketing idea will help establish annual events which will produce additional income to the small farmer.

The new garlic variety trials will gather information to see what garlic varieties are better suited for certain uses in our area.

**What is next step:**

Assist new garlic growers, both farmers & home gardeners in our area through meetings and events.

Expand on the Garlic Gathering and other events in our area.

**February 2003**

**by:**

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# GROWING GARLIC



This garlic braiding project is part of a cooperative effort between Rutgers' Cooperative Extension of Sussex County & the farmers involved in the "Multi-Farm Garlic Growers Project" SARE grant.



Part of this grant is to work with local groups to learn & then teach garlic braiding with the garlic grown from these *local* farms. We hope that this will become a sustainable local "value-added" product for farmers.

## GARLIC BRAID

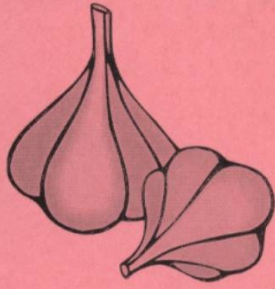
● *Recipes Enclosed*



This garlic braiding project is part of a cooperative effort between Rutgers' Cooperative Extension of Sussex County & the farmers involved in the "Multi-Farm Garlic Growers Project" SARE grant.



Part of this grant is to work with local groups to learn & then teach garlic braiding with the garlic grown from these *local* farms. We hope that this will become a sustainable local "value-added" product for farmers.



**WHEN TO PLANT:** In the Northeast, plant 4-6 weeks before the ground freezes.

**SOIL PREPARATION:** Garlic needs fertile soil with lots of organic matter.

**PLANTING:** Break the bulb into individual cloves.

Plant the larger cloves, as small cloves usually grow small bulbs. You can use the small cloves in your kitchen. In the Northeast, the cloves should be planted about 2-4" deep, root side down. Mulch lightly immediately after planting. Minimum spacing should be 4x8", and to get larger bulbs, space about 6x12".

**GROWING:** In the spring and into the summer, keep the garlic well weeded. The soil should be kept moist.

**GARLIC SCAPES:** Hard-neck varieties of garlic will send up a tall flowering stalk with a bulblet at the end. These are known as garlic scapes. These should be cut off as soon as the flower head is about 8-9" tall. These can be used in your kitchen to flavor your dishes.

**HARVESTING:** The right time to harvest garlic is critical for good yields and for overall quality. If they are dug too soon, the skins won't have formed around each clove. If dug too late, hard-neck varieties may begin to spread apart in the soil. Observe the plants for when harvesting should begin. The leaves will turn brown as the bulbs mature. As the leaves are turning brown and there are just a few green leaves left, check the bulb on a few plants every few days to see if they are ready for harvest. Keep the bulbs out of the sun and keep them dry. Brush off the soil, do not wash them.

**CURING:** Choice of curing depends on the grower. They may be tie into bundles and hung in a dry, dark area or may be spread in single layers on drying rack or screens. The garlic will store longer if it is cured with its stale or leaves attached. Good air circulation is essential. Curing can take from a few weeks to a few months, depending on humidity and air circulation.

**STORING:** Garlic should be stored at 45-55°F with about 50% relative humidity. Storing below 40°F may actually cause the garlic to sprout. The garlic can be stored in netted sacks, hung in dried bunches or be made into garlic braids & swags. The soft neck varieties can be braided and the hard neck varieties can be made into decorative arrangements.

## Arugula Pesto

- 2 cups Arugula leaves
- 3-6 Garlic cloves
- ¼ cup Parmesan or Asiago cheese (*optional*)
- ¼ cup Olive Oil

In blender or food processor place arugula, garlic and cheese and blend until smooth. Slowly add olive oil. Blend until desired consistency. Spread on a pizza crust, top with cheddar cheese, onions and fresh tomato slices. Or, simply toss with cooked pasta.

## Basil Pesto

- 2 tablespoons pine nuts, toasted
- 3-6 large garlic cloves
- 2-¾ cup fresh basil leaves (about 6 bunches)
- 2 tablespoons (1/2 ounce) grated fresh Parmesan cheese (*optional*)
- 2 teaspoons lemon juice
- 3 tablespoons extra-virgin olive oil

Drop pine nuts and garlic through food chute with food processor on, and process until minced. Add basil, cheese, and lemon juice; process until finely minced. With processor on, slowly pour oil through food chute; process until well-blended. Spoon into a zip-top heavy-duty plastic bag; store in refrigerator.

## Roasted Garlic

- 4-6 bulbs garlic
- Olive Oil

Leave garlic whole with paper casing still on. Cut off the tops so that a portion of each garlic clove is visible. Place each bulb on a piece of aluminum foil. Drizzle with olive oil. Seal the foil around each bulb. Place in a 350°F oven for approximately one hour. When soft, garlic can be squeezed out and used as a spread or mixed with other ingredients to enhance flavor.

## Garlic & Chive Dip

- 4 oz cream cheese
- 2 Tbs light cream
- 2 Tbs lemon juice
- 2 Tbs chopped chives
- 1 garlic clove, crushed to paste
- Salt & freshly ground pepper to taste



Mix cream cheese & light cream thoroughly. Add garlic, lemon juice, chives & salt & pepper, mixing well. Chill at least two hours before serving.

## ***Culinary Garlic Hints***

- ◆ Hang the braid in your kitchen, preferably not in direct sunlight or over your stove, in as cool a location as you can put it, and still have it to use and look at.
- ◆ Twist off a bulb as needed - start with the bulbs at the top and work down to the bulbs at the bottom of the braid.
- ◆ For easier peeling of garlic cloves, separate the cloves and hit with the flat side of a large knife. The peel will just pull away.
- ◆ Rub your serving dish with crushed garlic before adding pasta, fish or salad.



**For more information on this project or about the *Garden State Garlic Group*, contact:**



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