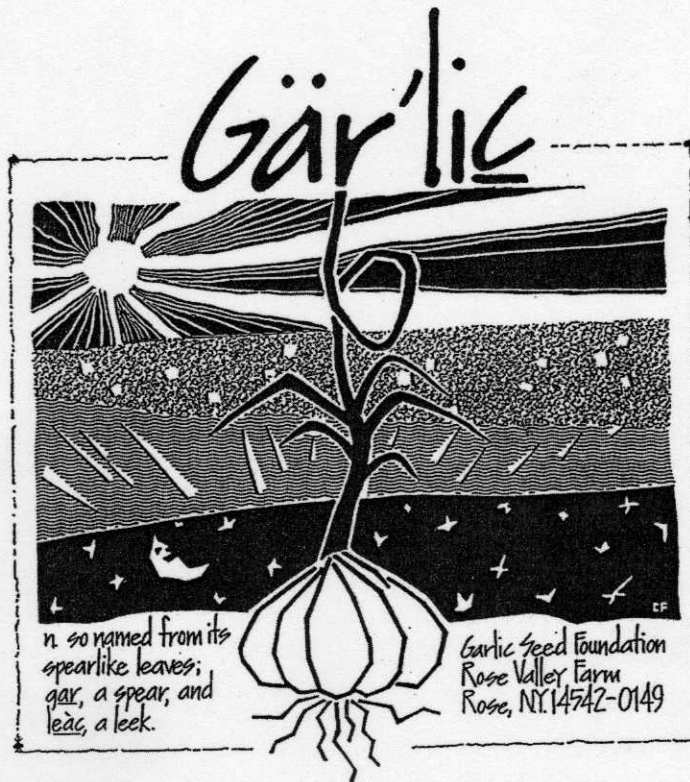


Since its creation in 1985, every Foundation meeting, lecture, field day or festival has included sharing a meal together, usually as a dish-to-pass. And it is always said that the food was "better than last time" or maybe "the best one yet." Some folks put out recipe cards for new creations and some have brought the same dish for 20 years. I've heard the cooks say "the old recipe called for 2 cloves, but hell, I used four bulbs!" We love to eat it as much as we enjoy growing the garlic. I'm sure potato farmers eat a lot of potatoes, and apple farmers like to eat apples, but us garlic farmers, we "love" our garlic.

While the average North American consumes about 3½ pounds of garlic each year, many garlic farmers eat 30-40 pounds, which is close to the Asian consumption levels. And garlic farmers are serious about their business and the issues of fertilization, diseases, cultivars, and equipment. But who can be too serious about this plant that makes you stink and fart! What other plant can rid your home of vampires! It makes us smile and so we can have some fun (and only lie when we talk of yields, price, and the endorsements on the back cover of this book).

We love to eat and we enjoy our food spicy as much as we love the beauty of this grace-



Carol Fugmann

ful plant. We love to smell the garlic cooking as much as we love pulling the weeds in the beds. We love to see it braided in the pantry as much as we like to think about the healthful effects it has on our bodies. We enjoy the peeling, chopping, crushing, savoring as much as cutting the scapes and covering the beds with mulch.

And we love to lift the mature bulbs from the earth as much as we enjoy planting the fat juicy cloves back into the rich soil. We are blessed as farmers – given the responsibility for providing the fuel for human life. The garlic has been cultivated for over 5,000 years, and it is our turn to carry on this tradition, this cycle of life.

Each issue of our newsletter, *The Garlic Press*, includes a recipe page with selections sent in by members. Everyone has a favorite, and we love to share. We once had sent out an urgent request in the *Press* and received 59 recipes in 14 days! Some of those recipes are also included in this cookbook. We thank everyone and apologize to those whose contribution didn't make it into this cookbook. And we apologize that we cannot reveal the secrets of Frank Polermo's mother's Pickled Eggplant, Pat and Ron Bennett's Strawberry-Garlic Pizza, or the Gambino's Garlic-Fed Beef Pot Roast, as these recipes, as sworn by oath, shall never leave the family.

We love to eat garlic as much as we enjoy growing it.