

THE GARLIC PRESS  
THE REGULAR, AND NOT SO REGULAR, NEWSLETTER OF  
THE GARLIC SEED FOUNDATION OF NYS  
FALL '89

File

#5

A TRIBUTE TO ROGER A. KLINE (RAK)

In mid January RAK announced to the Foundation a change of his work responsibilities within the Department of Vegetable Crops at Cornell. RAK will now be devoting his time to youth and adult home gardening. Dr. Leroy Ellerbrock department extension leader has been assigned responsibilities for organizing specialty crops which includes Garlic.

RAK's vision and leadership, wisdom and humor have been instrumental for the Foundation's development. The Foundation is unique in its concepts for establishing a new commercial crop in N.Y.S. By combining researchers, producers, processors and marketers in a comprehensive network, it is possible to analyze the demands, anticipated problems & solutions for garlic as a specialty crop in the state's agriculture. This approach is a model for specialty crop development that has significant merit for any other new crop.

RAK's time and energy will be missed by the Foundation and the many farmers he worked with. However, his talents will continue to be appreciated by us all in his new assignments, and we will look forward to RAK's regular contributions in The Garlic Press. The Foundation and the Department of Vegetable Crops at Cornell will continue the projects which RAK started. Dr. Ellerbrock will coordinate this effort and we look forward to many exciting and mutually beneficial projects.

With Dr. Ellerbrock's increased work demands it would help him if you would continue to direct your Garlic questions to the Foundation. [D.B.]

GARLIC FEATURED AT THE  
STATE FAIR

Each year, 4-H gardeners are encouraged to grow and display a featured vegetable in Syracuse. 1989 was the year of the GARLIC! Roger Kline informed the GSF that there were about 25 entries this year. Each 4-H participant in this year's competition will receive a personal invitation to join us at Garlic Day '89 as well as a "Certificate of Recognition" for their efforts leading to the improvement and production of Garlic in NYS.



## FROM THE DIRECTOR

Now, at last, Jayne is typing the last of the articles for this issue, and I can put down some of my thoughts and business matters before you all. We are growing as an organization - either the word is spreading about the GSF or more people are growing and eating garlic! Our membership is growing towards 200 and we're in all corners of this state. We have outgrown our abilities and capabilities. Thus for Doug Bowne and I to continue we need your help. As Garlic Day approaches, I hope that you'll give some thought to how you see this Foundation functioning and share your thoughts with us on the 23rd. This year, we will have a winter meeting, hopefully in Ithaca, to talk about specific needs, directions to take and goals to set. So please give it some thought, this Foundation will take direction from the membership.

Garlic Day is almost here! The program is shaping up and we're looking forward to our biggest and best one yet! If you have slides to share, please let us know when you register. If you come to sell, we will allow ample time for that to take place. We encourage the exchange - but not as a disruptive part of our celebration. This year, besides the beautiful new shirts, GSF will also have those stinky leaky garlic scented pens, ink stamps, and the Glorious Garlic Cookbook by member Charlene Braida (who will be out west that day). Purchasing these items supports our work. Please bring samples of your garlic to be judged with others (10 bulbs) and braids. Don't forget your garlic dish to pass, and table service for the pot luck. I hope that you're working on carpooling with friends, drive carefully!

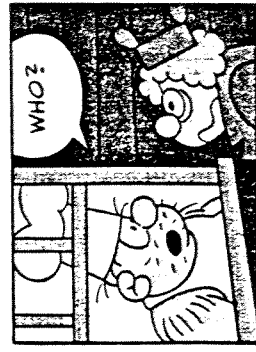
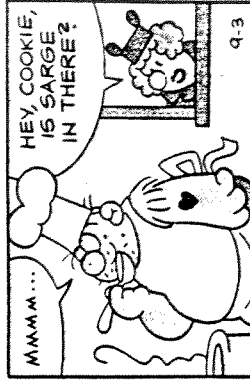
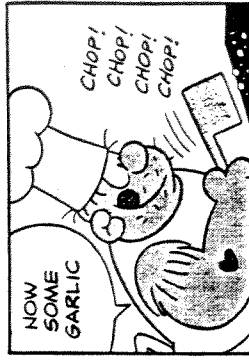
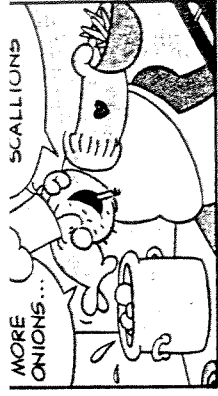
Bibliography: For many years we have read and collected information. At last, we've compiled some lists and added to them, and it will be available at Garlic Day for coping costs.

Buy-Sell Farm: Please if you got it to sell, or you're looking, use this form. No phone calls or post cards!

Green Garlic: For years, we've heard to sell the scapes or seed heads after you remove them from the top set garlic. This year we did, as green garlic, #60 at \$3.00. They store very well, and although our markets and produce buyers needed some education, the consumers returned to buy more. It is not a good cultural practice to leave them in the field anyhow, so why not eat and sell them!

Canada: This year we missed the opportunity to visit with Ontario garlic growers because there was not enough time or energy to organize the trip. We started and got bus prices and agendas, but here's an opportunity for someone to explore the possibility.

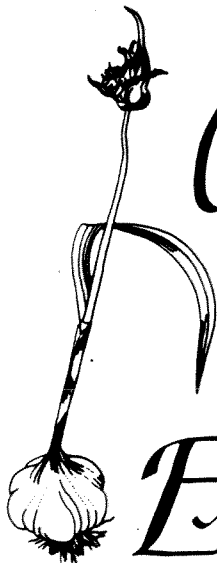
Finally, as always, I appreciate your letters and comments, and the opportunity to answer some questions and share some ideas. Some of you have been very generous with financial support, others in other ways. Thanks and I'll see you in Voorhesville! [D.S.]



**BEWARE: THE BOTULISM  
THAT MAY LURK WITHIN THE  
"STINKING ROSE"**

As producers and processors of garlic, educational efforts to insure a safe product are critical. We can laugh away comments directed our way about the "Stinking Rose" but headlines that read: "Botulism Found in Processed Garlic" are serious. In the December 1987 issue of the Garlic Press, RAK discussed several important points about handling & processing garlic. Worth stressing is that garlic is a low acid vegetable susceptible to botulism and it must be processed and stored accordingly. If you have questions contact your cooperative extension agent for their latest information on the subject.

Our job must focus on consumer education which will reduce the chance of botulism poisoning and maintain our favorable odor among the garlic consuming public. [D.B.]



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a  
Scent  
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Excellence*

*Garlic Seed Foundation of New York State*

SINCE  
YOU ASKED

## GARLIC SAFETY

Since garlic is low in acidity, won't hazardous microorganisms grow if garlic is stored in oil?

Doris Stern  
Rose, New York

For refrigerator storage of garlic in oil, garlic expert Roger Kline of Cornell University advises first soaking garlic cloves in vinegar for 12 to 24 hours. This will increase the



acidity without affecting flavor, while eliminating any chance of botulism, which sometimes occurs with low-acid crops that are poorly stored.

Kathryn Boor, a food science researcher at the University of California, Davis, says that fresh garlic kept in oil in the refrigerator has an extremely slim chance of causing botulism. Previous cases of botulism from garlic involved canned cloves subsequently left unrefrigerated. The vinegar marinade will provide added safety, however, if you're using short-term refrigerator storage for garlic rather than canning with a heat stage or freezing. "Some cloudiness may occur, but don't worry," Boor adds.

ORGANIC GARDENING



OUR OFFICIAL G.S.F. T-SHIRT  
\$8 at Garlic Day \$9 by mail  
Bright Colors - 100% cotton



Questions frequently come our way, many maybe of interest to other members.

Question: "What would I have to do to get my garlic seed stock certified "disease free"?"

Response: Currently in N.Y.S. (to our knowledge) it is not possible to have garlic seed stock certified. This is an area that the Foundation is concerned about and is taking action on in several ways. First is identifying common "diseases" that effect garlic. This is being done by Dave La Parco and Dr. Lorbeer at Cornell. Secondly, it will be necessary to establish procedures to isolate and identify the "diseases" in seed stock prior to sale. Third, will require a system for actual verification and certification. This is an involved process which may easily take several years. Watch, The Garlic Press for up dates.

Question: "Has the N.Y.S. Ag & Markets, Agricultural Research and Development Grant Program, been terminated?"

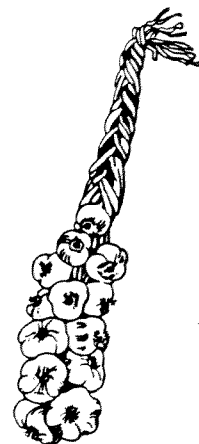
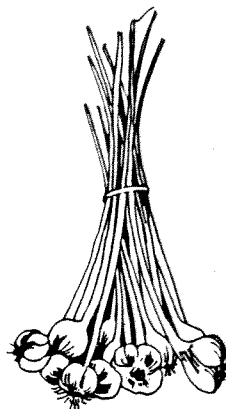
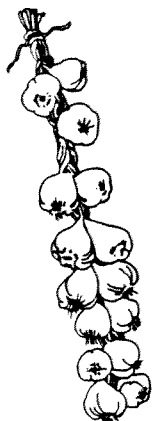
Response: No. Monies were set aside in the 1989-90 budget to continue the program. Due to the 1988 state budget deficit monies that were not committed to specific projects were impounded. Individuals currently on the mailing list will receive the new grant guidelines. Those wishing to receive them can call the Division of Agriculture Support Services 518-457-7076 for a current copy. These grants are awarded to fund demonstration projects, feasibility analyses and applied research designed to address New York's Agricultural needs and opportunities.

Question: "How can I obtain those garlic ink stamps?"

Response: They will be available again at Garlic Day, along with garlic pens, prints, keepers and possible tee shirts. [D.B.]

"STAMPS AVAILABLE AT GARLIC DAY"





#### . FOCUS ON MEMBERS

With this issue it seemed appropriate to introduce Foundation member Bob Yerina of Little Falls, NY. This year Bob has volunteered to help with Garlic Day. Like many N.Y.S. growers he has a small three quarter acre plot which he is expanding as his time and other work commitments permit. The crop of lovely topset red is quickly sold to local restaurants and individuals. The demand for his carefully grown and sorted garlic far exceeds the supply, and is usually gone by mid-September.

Many growers have searched far and wide for an ideal strain of garlic. But for Bob, his dad simply handed him a pound and a half of garlic one day which he had acquired some how at a bar in the small southern Adirondack Town of Stratford, and said, "see what you can do with this stuff!" Now, fifteen years later Bob is still exploring what he can do with truly an excellent strain of garlic for his Mohawk Valley soils.

To date, sound soil & cultivation practices have enabled Bob to avoid any diseases common to garlic. He has been able to maintain and improve soil fertility with cattle and green manure. As his production increases he looks forward to getting a N.O.F.A. Organic Certification.

Bob, has found the Foundation members to be a most helpful and friendly group willing to share their knowledge and help promote garlic as a commercial crop. Those of us who were able to learn Bob's unique braiding style at Garlic Day 1988, and listen to his stories, found him an enthusiastic and engaging teacher.

Bob welcomes visits from other growers and is easy to find a few miles north of the N.Y.S. Thruway at Little Falls. For directions give him a call at 315-823-1241.

Networking, and introducing ourselves to each other are valuable aspects of the Foundation's work. So even if you are shy, busy, or think members would you uninteresting, we would like the opportunity to hear from you.

Send a note, or give me a call - Doug Bowne, RD 1, Box 97, Johnstown, NY 12095 - 518-762-9473.

## WEIGHT LOSS IN HARVESTED GARLIC

The question of how much and the rate of moisture loss was studied in Foundation Strain #65. A sample of 50 bulbs and tops were weighed shortly after harvest and again daily for 20 days. The garlic was dried by hanging in an open shed. Weather through the period of 20 days was generally fair with the exception of 3 rainy days.

5% of the moisture was lost in the first 5 days.

20% of the additional moisture was lost in the second 5 days.

11% of additional moisture was lost in the third 5 days.

11% of additional moisture was lost in the fourth 5 days.

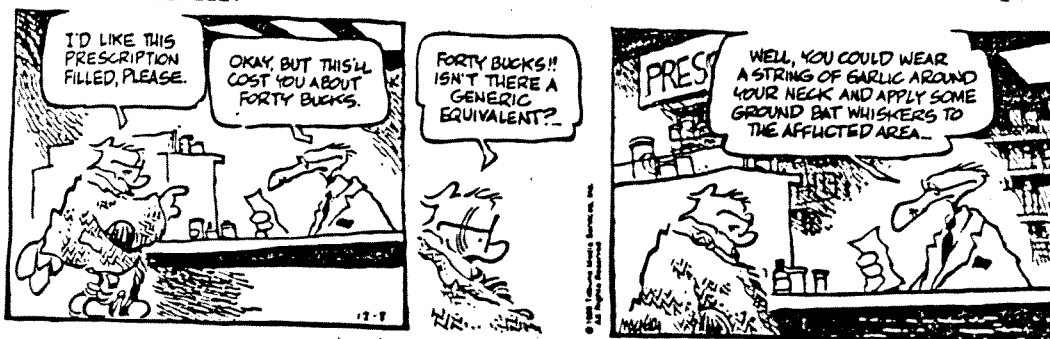
The weight of the sample at harvest was 124 ounces and total moisture loss was 44 ounces or 35%. After the twentieth day, the sample would absorb and lose moisture from the atmosphere, varying an ounce from day to day with a continued moisture loss of 2 ounces over an additional 45 day period.

This information has been of value in comparing the weights of garlic samples planted and harvested to determine plant/harvest ratios. It also raises an interesting question: Does the moisture from the stem and leaves go into the bulb thereby increasing bulb weight and possibly vitality, or does it go into the atmosphere? Loss of Moisture = Loss of Weight = Loss of \$.

This could have implications for harvesting by topping the bulbs in the field to avoid handling the stems, etc.

A study consisting of two samples: one of bulbs topped at the time of harvest, and the second, with the tops left on; and each weighed consistently over the study period might reveal an answer. We would like to hear from some of you on this. [D.B.]

SHOE JEFF MacNELLY



## WHAT'S IN A NAME?

As the membership forms are returned to me, I always enjoy reading the names you all have given to your farm or garden. Each name reflects our personalities, history, geographic or philosophical position, and each a unique and much loved piece of earth. I thought that I'd share some of these with you, fully realizing not all can be mentioned, no exclusion is intended and I apologize if your place is omitted.

Orenda, Rabbit Hill, Locust Lane, Mountain Sweet, Agape, Manatee, Cascade Grindstone, Road's End, Elmer's Acres, Featherstone, Filaree, Clove, Tice Hill, Northbridge, Lazy Lady, Nanticoke, Stone Hollow, Springhill Hollow, Spruce Brook, Stoney Creek, Bayview, Slack Hollow, Little Meadow, Comfrey Acres, Shamrock Hill, Sunnyside, Little Lake, Hill 'n' Hollow, R and A Adventures, Mumbling Mountain, Hillside Garden, Organic Acres, Cod Fish Hill, Black Walnut, O-B Acres, Sunset Ridge, Chestnut Hill, Cosmos Gardens, Higher Ground, Welcomed Shepard, Shade Hill, Falling Leaf, No Name, Lucy's Gardens, Sunrise, White Oak, Rancho Delux, Woodnote, Tiny T, Shagbark, Boonhill, Deer Creek, Native Meadow, and my favorite, Stinking Rose Valley. [D.S.]

## ATTENTION!

Pat McCabe, Charles Mele, Carol Stull, Rod Cain, Tom Malone, Bill Bradley, Grace Reynolds, Frank Palermo, Sam Loiacono, Bob Dunkel, David Stern: Last year at Garlic Day '88 you each received seed and or cloves from Ron Bennett to trail in your garlic fields. These strains were provided by John Swenson and the Seed Savers Exchange to see how they would do? If you had good results, please return samples to John Swenson, 245 Hawthorn Road, Glencoe, Ill 60022. If you had poor results, or no results in some cases (that too is important) send a report to Ron Bennett, 1870 Strong Road, Victor, NY 14564 (716-657-7505). If you received seed, and it produced small bulbs (as it should), or your results were unsatisfactory, please continue the trial another year, but also report this year's results to Ron. Thanks for your cooperation. [D.S.]



## Garlic-and-Chick Pea 'Doctor' Found Guilty

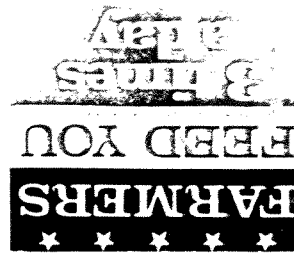
NEW YORK (AP) — A Queens taxi driver who claimed the ability to cure cancer, heart disease and other maladies with a garlic-and-chick pea remedy was convicted Tuesday of practicing medicine without a license.

George Ashkar, 55, was found guilty after a weeklong trial in state Supreme Court in Queens. He faces up to four years in prison and a \$5,000 on each of the two counts on which he was convicted.

David Fishlow of the state Attorney General's office said Ashkar would attach a garlic clove to a patient's leg. After a blister developed and burst, Ashkar inserted a chick pea into the wound.

Although there is no evidence the treatment harmed anyone, it may have led some patients to neglect legitimate medical treatment, Fishlow said.

Ashkar, who represented himself at the trial, told the jury his treatment was far ahead of the main body of medical science.



GARLIC SEED FOUNDATION  
ROSE VALLEY FARM  
ROSE, NY 14542-0149

N.Y.S. GARLIC DAY 1989

Mark your calendar for Saturday, September 23, 1989, from 8:30 AM to 4:45 pm. This year's Garlic Day will be at the Albany County Coop Ext. Building in Voorhesville, N.Y. (See attached) An exciting day of speakers, informal exchange, crafts, foods, demonstrations and contests are being scheduled. A special thanks to foundation members Bob Yerina and Doug Bowne for their help in coordinating the day. See you there. [D.B.]



SYLVIA