



BRAIDGARLIC

BULLETIN

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March 2019

Welcome to the first edition of BraidGarlic Bulletin

BraidGarlic is a co-op dedicated to the development of garlic as a crop for the Southern Tablelands.

The AGM was well attended. Interim directors David Dawes and Cliff Burton were elected. New directors Wendy Hutton and Liz Peschler were elected.

The new board will build on the foundations that the previous boards established to develop the Co-op into a thriving business.

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Thought for the month:

“Do unto others as you would be done by”

Progress: the board is looking at the communications systems of the co-op, with a view to streamlining.

The current impetus of the board is to establish marketing processes and systems for collecting and processing garlic to fill orders. Of course, this includes getting the best price possible for members.

Festival News

Liz Peschler sought members to enter the Garlic categories at the Braidwood Show and is investigating the co-op sponsoring some categories in future years.

Marketing News:

New contracts are being sought, and some current contracts need to have garlic sourced

A returning customer asked the Co-op to supply 60kg of 60mm diameter garlic. Members were contacted on February 20th asking for Turban and Dunganski varieties.

The buyer reduced the order size, as they had not previously processed late varieties and the order was fulfilled on February 28th with 5kg Turban and 30kg Dunganski from Member's stock.

It is pleasing that the Co-op Membership was able to satisfy a repeat customer at this stage of the season.

If you have not already done so please contribute your active membership quota as soon as possible. We continue to sell Co-op garlic at a Sydney farmers market and would like to maintain a stall deep into the year so we can build customer loyalty and interest.

Education

The new planting season is almost upon us. Are we ready? Have we made all the decision necessary to have a successful year?

Members: have you made your commitment to the co-op by renewing membership and meeting the requirements of active membership. It is important that we support our Cooperative in these early stages, so that we can build a strong entity and achieve a high recognition of the BraidGarlic brand – together we can make a much bigger difference that any of us can do separately.

BraidGarlic needs significant funds to build the infrastructure which will make all our lives easier: including storage facilities for garlic.

Planning:

Step 1: Evaluating your last season crop and think about the lessons learned. How much garlic will you plant this year. From your past experience: how much garlic can you physically manage to plant, grow, weed, harvest and cure? If this is your first season, you may consider that 10kg of garlic makes a handsome crop and allows you to garner invaluable experience for future harvests.

Step 2: Growing -- BraidGarlic recommends a 3 year rotation for garlic crops. It is too late for a green manure crop now. BraidGarlic is commitment to organic principles; this will give our product an edge in the market

There are pros and cons for just growing the usual early crop turban garlic. Varieties which harvest later have some merit in achieving higher prices, but are harder to grow and experience shows that harvest may be adversely affected by summer rains.

Preparing the plot

Building up your soil for this year requires: nitrogen, phosphorous, potassium, lime/dolomite, boron and sulphur with as much organic matter as possible. A soil test will tell you what your soil needs.

Garlic does not like weed competition, common weed controls are: mulching, weed gunnel or cultivation.

Marketing

How much garlic will you need for personal use, how much can you market independently, how much do you need the co-op to broker for you? How much will you keep for seed for next year?

Review

After the season finishes is a good time to review what worked well and what problems were encountered. Write notes to yourself so that next season you can avoid the pitfalls and build on the successes.

The Future

Is there a way you can value add to your garlic? Next edition we will discuss value adding – members are encouraged to contribute their experience with value adding by sending information to the editor.

Useful links:

<https://www.theaustralian.com.au/news/how-to-grow-great-garlic/news-story/910df0e4b1a80678a8798d2622183b69>

<https://www.dpi.nsw.gov.au/agriculture/horticulture/vegetables/commodity-growing-guides/growing-garlic-in-nsw>

<http://www.garlicaustralia.asn.au>



Each variety is unique

Community billboard:

Quirky

In my research I have found some interesting thoughts on planting garlic like:

- Garlic grows under the ground so should be planted in the Full moon cycle: 21 – 28 March
- If you soak your garlic in vodka you may eliminate mould and mildew
- Soaking your garlic overnight in seaweed emulsion 24 hours prior to planting gives the cloves an energy boost to lay down strong roots and grow well

Can anyone verify these methods?

Does anyone have any other 'special' treatments for garlic?

I like to use a lot of worm castings and worm juice for things that I grow.

AGIA – Australian Garlic Industry Association

Useful seminars and information for all garlic growers:

<http://www.garlicaustralia.asn.au>

Advertisements:

Artwork should be sent in .jpeg or .png format to whiskerw@gmail.com or mobilize

Rates:

	Members	Non Members
Small – 588x87	\$5	\$10
Med – 121x87	\$7	\$15
Large – 185x87	\$10	\$20

Braidwood Garlic Growers Cooperative Ltd
ABN 66 116 930 193

Rice Straw Mulch

Excellent Garlic Crop Mulch

\$95 per bale or \$90 for members

Call Georgina on 0487357660

Garlic Facts:

There are more than 450 varieties of garlic, it was used in Neolithic times, more than 7,000 years ago. Cultivation started more than 4,000 years ago

Garlic contains many trace minerals including: iron, magnesium, germanium, zinc and selenium

The psychological term for fear of garlic is allumphobia

BraidGarlic Co-op Contacts

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Advertisements:

Wynlen House Village Farm Autumn Workshops. Wynlen House is sharing the secrets of their 12 year success as market gardeners and micro farmers. Learn from the people who know how to grow and how to teach. These on-farm and online workshops will help you become self sufficient or commercially viable growers in cool climate Australia.

How to Grow Organic Garlic: Developed for small & micro commercial enterprises (ONLINE WORKSHOP) is a facilitated, comprehensive, pragmatic **online course** for small & micro garlic growers. It tells you how to grow garlic in Australia's suitable climate areas. You start with the "garlic basics" so that you understand plant anatomy, growing needs and the varieties available. You then learn to systematically prepare to grow, plant, harvest and dry your crop regardless of whether you are growing a few hundred or a few thousand.

Topics covered:

- The different garlic groups - yes all garlic is not the same, The anatomy of garlic - understanding the garlic plant and how it grows
- What garlic to plant, when to plant it, how much to plant, purchasing seed stock
- Preparing the soil, planting and managing your crop; Pests and Diseases
- Harvesting, Drying and Curing

You can enrol at any time, especially during your garlic growing cycle & stay enrolled for up to 9 months. The course uses text, images, video and interaction with expert growers and your fellow students to help you learn to grow garlic successfully and apply what you learn to your own growing conditions.

Bronwyn Richards and Helen Lynch, of Wynlen House, conveners of the Braidwood Garlic Growers Group - Landcare Champion of NSW 2017 in Innovation and Farm Management, and long term garlic growers since 2004, are your facilitators and will be online with you while you learn (along with other growers). They share their expertise and experience in garlic growing, so that you can start to grow successfully. Bronwyn has spent time as a "woofer with Leticia Ware on her Tasmanian garlic farm. Letitia is the current president of the Australian Garlic Industry Association and pre-eminent garlic researcher and grower.

Short on-farm workshops include:

[Bio intensive Polyculture](#): Sunday, April 14th in Braidwood

[Animal husbandry for small farm animals](#): Raising Table Poultry, pigs and small farm animals: Sunday May 19th in Braidwood

Your Workshop Facilitators

Bronwyn Richards is a successful small commercial farmer & market gardener of 12 years experience. Bron's work is in regenerative horticulture with a focus on sustainability, soil health, water conservation and organic growing principles. Bronwyn also has a background in policy advocacy in NSW and has worked as a animal nurse. She has also worked with Local Land Services, NSW in the region to provide workshops on Raising Table Poultry. **Helen Lynch**, BA, DipEdStud, MEdAdmin, PostGDOEd, CertIVTAE, is an educator and online and face to face learning designer, having spent 15 years across the TAFE and University sectors designing educational experiences for adults. Wynlen House Urban Micro Farm was recently featured in ABC Organic Gardening magazine and is featured in a new book on sustainability and urban agriculture by Dr Alex Thornton, UNSW.



For more workshops go to <https://www.wynlenhouse.com/learn-at-wynlen-house.html>

OPEN DAY: Set aside March 24th to visit the farm. The day included a "garden to plate" cafe and self guide tours by QR code. [Discover more](#)