



Braidwood Garlic Bulletin

Volume 1 Issue 3

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September 2019

Welcome to Braidwood Garlic Growers Co-op Ltd (BGGC) Bulletin

Braidwood Garlic Growers Co-op is dedicated to the development of garlic as a crop for the Southern Tablelands.

Our garlic is particularly flavoursome due to our climate and soil which makes it ideal for the discerning garlic lover.

Progress

Our garlic in the plot in the Braidwood Paddock is growing well. We expect members' garlic is also growing well despite the drought. We expect to harvest late October early November for the early Turban varieties.

News

Regular posts to our Instagram account tell the story of our garlic plot progress.

Members are encouraged to publish pics of their plots to that account.

https://www.instagram.com/braid_garlic/?hl=en

If in doubt contact David Dawes.

AGM

Please keep Saturday 19 October 2019 free for the Braidwood Garlic Growers Co-op Ltd Annual General Meeting to be held at the Braidwood Service Club.

Every member should attend to help us determine the direction of our CO-op.

Marketing News

Georgina Byrnes has agreed to serve as interim director of our Co-op following the unexpected resignation of Cliff Burton.

Georgina has been active in the marketing of our Co-op produce in the past both as a member and as a board member.

She has come aboard with many fresh ideas and with good contacts for the sale of our 2019 crop.

She has also contributed a number of ideas for value adding to our produce, both by selling to processors and restaurants and by us considering how to value add for the benefit of members.

Establishing the Braidwood Garlic brand

The Marketing Committee sent members a questionnaire in August to find out how much garlic the Co-op is likely to have to market to our existing clients and how many new clients can also be supplied. Response was mixed.

Our current project is to make **Braidwood Garlic for discerning garlic lovers** a quality item which buyers will seek and will repurchase.

Harvest

As we draw closer to harvest it is time to think of curing and presentation of our garlic.

Your co-op has criteria for the garlic it will accept from members based on quality of garlic: to ensure our reputation is upheld and size / variety of garlic which is driven by our clients. These criteria include:

- . Size of bulbs
- . any sign of mould (not accepted)
- . Hard basal plates
- . Stalks cut to required length
- . and many more

Are you feeling unsure?

There will be a workshop at the Paddock Plot at harvest time to initiate us all into what is required.

Markets

Many members attend markets with their garlic. This can be very rewarding. Your co-op has a stall at the Tramshed Markets in Sydney which is available for members – book your slot through Director David Dawes, do the **How to set up and use the stall** workshop.

Members are reminded that when you sell your garlic at markets, it is yours. Members should market their garlic as grown by a **member** of Braidwood Garlic Growers Co-op

Education

Last year

Your Board understands that many members had disappointing crops last season and is trying to evaluate what went wrong. One possibility the drought.

Leatitia Ware from Tasmanian Gourmet Garlic is widely recognised as an authority on garlic growing. She has frequently emphasised that garlic does not like to be wet.

Research shows that garlic also does not like to be dry. Our garlic needs to be moist over winter to establish a strong root systems that can feed the bulb as it develops. If the roots dry out over winter, then the bulb will not be as large in summer.

This year

Education event:

Gardening Australia included a segment on Laetitia Ware and her Tasmanian Gourmet Garlic. Unfortunately her webinar has been cancelled

Penny Woodward's book **Garlic** (2014) is still seen as the definitive text for garlic growers in Australia. She is regular presenters on the AGIA online forums.

Useful links:

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

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

Garlic Facts:

The word garlic is believed to come from the Anglo Saxon words 'gar' which means spear and 'lac' which means plant

Each variety is unique



What's happening in my plot

In my plot

I continue to bumble along with my first garlic crop. My latest experiences include::

Problem 1: endless weeding of one section of my plot: big mistake, 5 rows of the 15 were not mulched deeply enough so the grass seeds from the erstwhile paddock germinated and grew vigorously in our lovely compost. They sneakily established while I was off with the flu.

I am using rice straw which I bought from Gerogina for mulch so I know the seed is from my paddock, not from the mulch.

Problem 2: the ends the rows with too little mulch dried out a bit, and the garlic has not grown as strongly as the well mulched rows. We have been watering to correct this.

Problem 3: one of my neighbour's white cockatoos (obviously not the ones that we feed regularly) took a liking to garlic and had a vandalising spree snipping off leaves and pulling up bulbs. Our solution is not such an elegant scare crow, which appears to be working.

Problem 4: rabbits decided to dig burrows under my mulch and into the garlic -- Local Land Services to the rescue, along with a fascinating course on trapping run by the Small Farms Network – an excellent resource centre.

Current project: Liquid seaweed fertilizer to encourage root growth. Penny Woodward suggests doing this in her book.



Scary scarecrow

Community billboard:

Quirky

Four (or Seven) Thieves vinegar is infused with various herbs, commonly camphor with rue, sage, mint, rosemary, wormwood, and lavender. Thieves' Vinegar is not traditionally a food ingredient, but a medicinal fragrancener, from a time when it was thought that diseases were spread by a 'miasma' of foul air.

In some accounts it prevented the thieves from catching the plague in London or Marseilles during the 17th century. Some recipes suggest filling the jar with 43 cloves of garlic then adding the vinegar and herbs.

More recently, infused vinegars using the name, usually with garlic included, have become well-known as salad condiments.

Bulk Buying Fertilisers

Members are asked to contact Gerogina if they would like to be part of a bulk buying group to purchase fertilisers.



Garlic nipped off by cockatoo

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
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Advertisements:



Garlic Grading Board

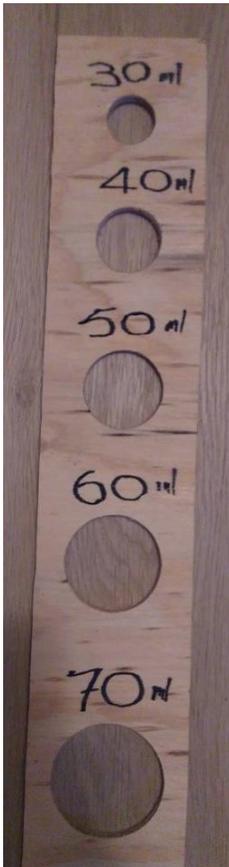
handcrafted by
Venture Vale

An easy way to check which bin to drop each bulb into: fit it through the marked holes to ensure your grading is correct.

If your garlic is green and not yet cured, fit the bulbs to one size bigger. This allows for the shrinkage that will occur as it cures.

Venture Vale:

Mobile: 0406 375 091



Aussie Bee Hotel

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Venture Vale

Solitary bees and other beneficial insects inhabit urban environments, but their habitat can be limited. Your bee hotel is a way that you can ensure that these beneficials have a home in your backyard, on your balcony or in an outdoor corner of your space.

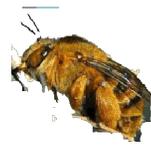
Please provide a water source in your environment and place your bee hotel anywhere in that space. The solitary bees and beneficial insects will make their homes in the holes in the wood and the spaces between the wood of your bee hotel. They will be safe secure and multiply.

Most of Australia's 1,500 odd native bee species are solitary: they do not have queens and workers; a female bee mates with a male and then builds an individual nest for her eggs

You can observe the many insects that nest in your hotel and become familiar with the solitary bees and insects that work so hard to pollinate our native vegetation.

Price: \$55 each

Our bee hotels weigh at least 3kg, collection is far better than postage,



Venture Vale:

Mobile: 0406 375 091