



Braidwood Garlic Bulletin

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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.

Bushfires

We were all devastated by the ferocity and persistence of the bushfires this year. Our area seemed to be amongst the badly affected. We wish all our members well.

Your Board supports all members who were affected by the recent bushfires. Let us know if there is any practical help that you require for your next garlic crop.

Progress

We harvested the 2019 crop. The Paddock Plot was productive and our Marketing Team has been busy selling our garlic, which is proving more popular each year. More orders are expected soon.

News

Seed stock was sourced from Victoria. Those members who purchased it seem happy.

Georgina has rice straw and Lantastic has sorhum straw.

Some initiatives, like Instagram have seen less activity than before because just about everybody was exhausted during the fires and nobody has fully recovered yet.

AGM

The AGM was a great success, Georgina Byrnes joined the Board on a more permanent basis.

Information was shared and we moved into harvesting the 2019 crop better prepared.

Marketing News

The Marketing Team continues to identify and interact with new clients. We have sold quite a lot of member garlic both to clients who purchase large amounts for black garlic and other large projects and to clients who take regular amounts.

The Tramshed Markets continue to accept us as 'their' garlic supplier and members have participated and sold good quantities at the markets.

To book your Tramshed Market day contact Director David Dawes. There is a format for **How to set up and use the stall** David will fill you in.

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**

Establishing the Braidwood Garlic brand

The Marketing Committee continues to work on the project: **Braidwood Garlic for discerning garlic lovers** and the dinner to be held on 29 Feb 2020 is one of the initiatives from this project.



Crazy Ugly Betty – Glazed Purple Stripe Group



Dungasnki – Standard Purple Stripe Group



Rojo de castro – Creole Group

Education

Bronwyn shared her knowledge of how to store garlic for seed on Mobilize. If you missed it, then the information is also in the Members' Section of our Website.

The first ancient civilization that truly incorporated garlic into their diet was [Egypt](#). In 3rd millennium BC garlic was used not only by nobility, but also in medicine, religious rituals and was given to the slaves as a powerful source of strength.

Useful links:

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

Penny Woodward has a new Garlic site with lots of information about different cultivars:

<https://www.australiangarlic.net.au/>

She has not yet listed a Glazed Purple Stripe variety, but I believe the Crazy Ugly Betty that I planted last year is from this group and it grew well in my plot.

Garlic Facts:

Garlic used to be called **Russian penicillin** and given to soldiers in WW2

Each variety is unique



What's happening in my plot

I consider that my 2019 garlic plot was a huge success despite the inexperienced person at the helm. Many mistakes were made and learning took place.

As my first year progressed I learnt heaps and others have been generous with their knowledge. I have built numerous web pages for our Members' Only section of the website to share my meagre knowledge and so much gleaned from others. Members are asked to contribute their knowledge and to send any suggestions for improvement.

Biggest problems last year:

- The plot was prepared in haste and planted as soon as it was dug.
- Sulphur Crested Cockatoos and rabbits attacked my garlic
- Harvest was done in a rush when hot dry winds took all my green leaves away

I planted Turban which should have been harvested with 5 green leaves. I should have pulled the last green leaf off my harvested bulbs to expose the nice clean bulb to cure.

I plaited some of my garlic for Xmas Gifts, gave garlic to friends and business associates, and sold heaps through our Co-op, such joy. I dried some in a small dehydrator and bought a better dehydrator to continue the process. I'm hoping the peeler and kryovac will be available soon.

I'm currently preparing my next plot. Adjacent to the first plot, it is taking shape nicely. The compost is going in and it will be aged before I plant for this year. I even have soil samples and water samples being analysed. Bare paddocks are probably not the best base for a garlic plot, but over time they will convert to productive land.

This year I shall install better wind protection for my garlic. I am trying to figure out how to plant windbreaks and still have tractor access to all three plots (three year rotation). But, in the short term, I may resort to temporary fencing covered in shade cloth on the western side of my plot, from whence the winds howled all last year.

I shall plant Turban again: I bought some of the Victorian turban and I have some from last year's harvest. I shall also plant the best of the 10 other varieties that I planted last year. Only one was not successful. I am looking to source other varieties to try as well.

Biosecurity was difficult to introduce last year, but this year there will be no dirty boots and opportunity for nasties to invade. Access will be limited and my biosecurity plan will be implemented.

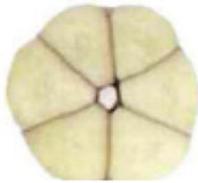
Community billboard:

Black Garlic

<https://www.garlicclubb.com/black-garlic.html>

Black Garlic is produced by heating whole bulbs of fresh garlic in a humidity-controlled environment in temperatures of 130 to 170 degrees F for 15 - 30 days. No additives, no preservatives... just pure garlic.

Although often described as fermentation, the process involves the enzymatic breakdown of the carbohydrates (caramelization of the sugars) and the Maillard Reaction, the chemical process that produces strong new flavour compounds responsible for the deep taste of seared meat and fried onions.



Raw Garlic

Fresh raw garlic bulbs are kept at high temperature and humidity.



30 Days

Fermented bulbs are placed in another room where fermentation process continues.



40 Days

Garlic cloves start to turn black, producing higher levels of anti-oxidants which give black garlic even more potent health benefits.



60 Days

Much of the pungent garlic taste and smell is lost while natural essential nutrients are retained.



90 Days

The entire process is completely natural and does not use any preservatives, artificial colouring or additives.

Buying Fertilisers

Members are reminded that their membership card attracts a discount at Braidwood Rural Shop, especially for Seasol.

Mulch

Landtasia Organic Farms have 35 large round bales of organically grown sorghum silage hay suitable for mulch. 300 -350kg each. \$150 per bale. Inspect/pick up Landtasia Organic Compost. We can load onto utes/trailers and trucks. Contact Simone on 0408431334 for more details.

Georgina has rice straw: We have been lucky enough to find some 20 bales of 8x4x3 bales of rice straw. Cost is \$95 bale for members. To reserve some please phone or text on 0487357660 asap. As we only have 20 bales first in with payment will secure their straw.

<p>Advertisements:</p> <p>Artwork should be sent in .jpeg or .png format to whiskerw@gmail.com or mobilize</p> <p>Rates:</p> <table border="1"> <thead> <tr> <th></th> <th>Members</th> <th>Non Members</th> </tr> </thead> <tbody> <tr> <td>Small – 588x87</td> <td>\$5</td> <td>\$10</td> </tr> <tr> <td>Med – 121x87</td> <td>\$7</td> <td>\$15</td> </tr> <tr> <td>Large – 185x87</td> <td>\$10</td> <td>\$20</td> </tr> </tbody> </table> <p>Braidwood Garlic Growers Cooperative Ltd ABN 66 116 930 193</p>		Members	Non Members	Small – 588x87	\$5	\$10	Med – 121x87	\$7	\$15	Large – 185x87	\$10	\$20	<p>Braidwood Garlic Growers Co-op Contacts</p> <table border="1"> <tbody> <tr> <td>Editor</td> <td>Wendy Hutton</td> <td>0406 375 091</td> </tr> <tr> <td>Chair</td> <td>Phil Shoemark</td> <td></td> </tr> <tr> <td>Director</td> <td>Georgina Byrnes</td> <td>0487 357 660</td> </tr> <tr> <td>Director</td> <td>David Dawes</td> <td>0410 458 708</td> </tr> <tr> <td>Director</td> <td>Liz Peschler</td> <td>0447 544 001</td> </tr> <tr> <td>Director</td> <td>Wendy Hutton</td> <td>0406 375 091</td> </tr> <tr> <td>Treasurer</td> <td>David Ellis</td> <td>0418 625 463</td> </tr> </tbody> </table>	Editor	Wendy Hutton	0406 375 091	Chair	Phil Shoemark		Director	Georgina Byrnes	0487 357 660	Director	David Dawes	0410 458 708	Director	Liz Peschler	0447 544 001	Director	Wendy Hutton	0406 375 091	Treasurer	David Ellis	0418 625 463
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Garlic Grading Board

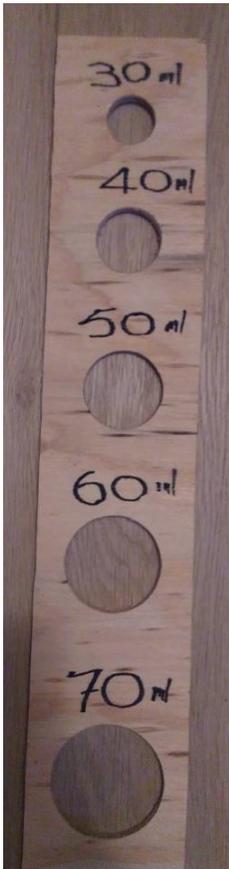
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Venture Vale

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

handcrafted by
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:

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