



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.

Rona

First the drought, then the bushfires, now the rona: whoever coined the thought in April: 'I've had my three month's trial of 2020 and I'm not satisfied, I want to send it back' was really on the money.

But we are Australians. We can overcome this as we have always done with challenges: come through it stronger and more resolved than ever.

Progress

The Paddock Plot has been replanted for the 2020 season. Your board continues to work at keeping our Co-Op viable and making every effort to ensure its success.

We have trialled the new peeling machine and have tested the cryovac system. We have questions that need answering, like how long will the garlic keep once it has been packaged. We will keep members informed of progress.

News

Seed stock was sourced from Victoria and members who planted it reported that it is slower to sprout than the local turban. However the bulbs were big and beautiful so we expect a good harvest.

We haven't recovered from the bush fires yet and most of us are locked down because of the virus, but as states begin to re-open we expect that our business will come back to life and by the time we have the 2020 harvest all will be well.

AGM

The AGM for 2020 has not yet been scheduled, but will be soon.

Marketing News

The Marketing Team continues to identify and interact with new clients. Lots of members' garlic from the 2019 harvest was sold, but the fires and virus have slowed us a little: restaurants are not buying in the usual quantities. This should change as businesses re-open.

The Tramshed Markets have been on hold because of the virus but should be back for the 2020 harvest contact Director David Dawes if you are interested in selling there. There is a format for **How to set up and use the stall** David will fill you in.

Establishing the Braidwood Garlic brand

The Marketing Committee continues to work on the project: **Braidwood Garlic for discerning garlic lovers** and are planning how we will come out of the lock down with vim and vigour.



Deerfield – Rocombole Group



Italian Late – Artichoke Group



Lokalen – Silverskin Group

Education

Most information is in the Members' Section of our Website. Contact Wendy for your password for 2020.

A century ago, French writer and physician Henri Leclerc coined the term 'stinking rose' after roughly translating garlic's ancient Greek name, scorodon.

Alliin is the main active ingredient in garlic. It turns into other sulphur-containing compounds which can boost the disease-fighting response in white blood cells when they encounter a virus. Most studies into garlic's health benefits have focused on alliin.

For centuries, people around the world believed garlic had magical powers. It was responsible for warding off vampires, evil spirits and deadly disease.

People often ask me if I live in a vampire free zone because I grow garlic – they must be older folk who remember Buffy.

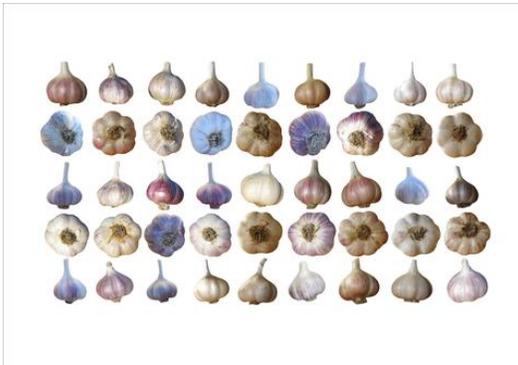
Useful links:

<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>

Garlic Facts:

The world average consumption of garlic is close to 1kg per person per year or over 300 cloves at 3gm per clove.

Each variety is unique



What's happening in my plot

This year I have expanded my plot with the expectation that towards the end of the year we will have significant opportunities to sell our garlic through our Co-op.

Black Garlic is just divine and I hope we continue to support our customers who spend the time and effort to make it.

Changes for 2020:

- The plot was prepared on time, well composted and looks lovely
- Soil tests were done and short comings addressed – finally science prevails as it should.
- Along with my best bulbs harvested last year or the Monaro Turban I have planted 20kg of the Victorian Turban and significant amounts of Dunganski as well as a few Creole and Artichoke varieties – aiming at around 9000 plants
- There has been no rush, just consistent not too onerous work
- A wind retarding fence with shade cloth has been erected on the western side of the plot
- Garlic is mulched with the rice straw which was successful last year

This year's plot is another section of what was a bare paddock in much need of TLC after years of drought.

Biosecurity is implemented: nobody goes to the plot without a good reason. I have specific boots only worn on the plot and no other boots go there. Garlic boots don't go anywhere else. No foreign matter will come in without being checked, and of course, organic farming methods only.



Rows of Garlic with Rice Mulch

I use mushroom compost from Majestic Mushrooms in Nanima, which is convenient to my plot in Gundaroo. I am one of the few Co-op members not located close to Braidwood and Lantasia.

I may have a weeding problem because I didn't mulch the walkways between the beds this year. Next issues I shall let you know how/if I managed it.

Community billboard:

Black Garlic

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



Buying Fertilisers

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

Mulch

Landtasia Organic Farms may still 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 may still have rice straw: 8x4x3 bales of rice straw. Cost is \$95 bale for members. To reserve some please phone or text on 0487357660 .

I am going to start Web site that is dedicated to revealing secret recipes that contain vegetables that are in the same family as onion and garlic and are especially good with potatoes.

It will be called wikileaks.com

Grill-Masters and Vampire Hunters Agree

Garlic Is Good On Steaks.

Have you heard of the garlic diet? You don't lose much weight, but from a distance your friends think you look thinner!



Advertisements:			Braidwood Garlic Growers Co-op Contacts		
Artwork should be sent in .jpeg or .png format to whiskerw@gmail.com or mobilize			Editor	Wendy Hutton	0406 375 091
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Advertisements:



Garlic Grading Board

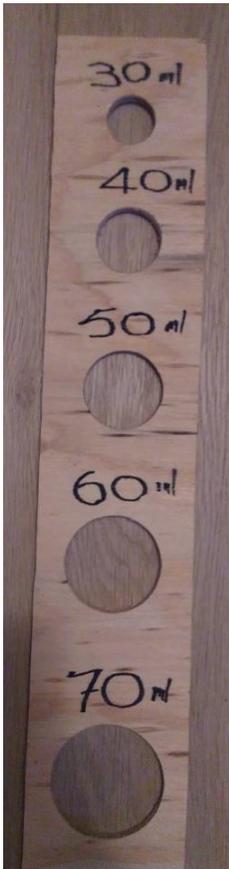
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An easy way to check which bin to drop each bulb into: fit it through the marked holes to ensure your grading is correct.

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:

Mobile: 0406 375 091