



CSA Harvest Information



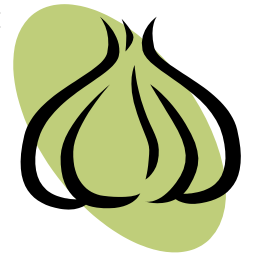
What is Wet Garlic?

The first garlic crop of the season is known as "wet" garlic, "young garlic" or "new season garlic," because it has not been hung up to dry. During its short season it is sought after by gourmets in France and England.

The large juicy cloves give wet garlic a creamy flavor, and the texture is different from that of dried garlic. The heads can also be roasted whole and the creamy cooked garlic is delicious spread on toast or mixed with butter and used on vegetables or in baked potatoes. The flavor is strong, but smooth and not at all bitter.

While the stalks are fresh and green they can be cooked like leeks -- just discard any brown leaves and the hard neck in the middle.

As garlic dries, it loses size and weight and increases in pungency. You have a choice: use it now for a mild garlic flavor, or dry it for a bolder flavor.



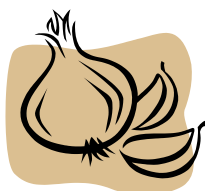
Hardneck vs Shortneck Garlic

We grow a variety of hardneck garlic. We chose to grow this kind of garlic for several reasons:

- They are generally hardier, so they are better for Northern climates than softneck garlic.
- They produce garlic scapes in the spring.
- They are said to have a better flavor than softneck varieties.
- Hardneck varieties tend to form fewer cloves per bulb than softneck varieties, but they also are usually a bit larger.

How to Store Wet Garlic:

Place the bulb in the fridge in a sealed container or crisper drawer. It will last up to a week in the fridge.



How to Dry (Cure) Fresh Garlic:

1. Clean the garlic. Remove the dirty outer wrappers. Leave the roots on the garlic bulb as they have a moderating effect on the drying rate.
2. Hang the bulbs. If you have several, you can tie them together with twine. You may need to use a fan to circulate the air if not stored outside with a breeze. Under a tree, in a shed, or in a house with a fan will work great. You want the circulating air to be able to reach all sides of all bulbs. The temperature of 80 degrees F is ideal. It should dry within 2 to 3 weeks, and you are ready to store it.
3. To store cured garlic, place in a paper bag or mesh bag (not plastic). Place the bag in a cool dark area in your house out of sunlight (best at 60-65 degrees F). Depending on your bulb and storing conditions, it should last 3-12 months. Once you break open the bulb and use a few cloves, the cloves will last about 3-10 days.

