



November 2023 Newsletter

Hello fellow garlic lovers!

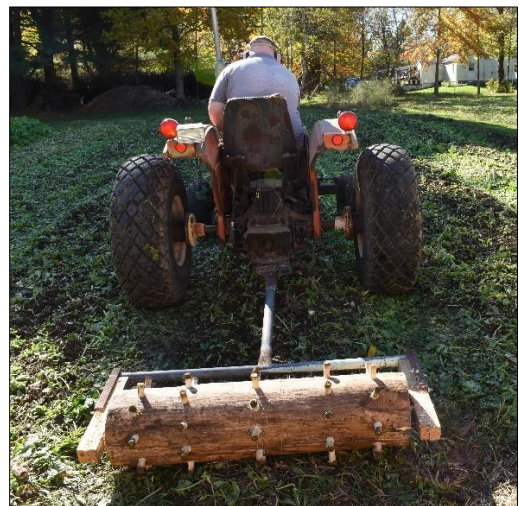
We want to start by saying a HUGE THANK YOU to our customers! We are officially sold out of garlic for 2023! It was our first year selling so we had no idea what to expect. Thank you for making it a smashing success! We hope everyone is happy with the garlic and will become regular customers in the years to come.

It's garlic planting time at the Living Soil Garlic Farm. Here in northwestern Pennsylvania our favorite time to plant is late October to early November. We are about 2/3's of the way done, and hope to finish up very soon. We had a surprise snowstorm here on November 1st with nearly 6 inches of heavy wet snow. This was a temporary setback.

Although we don't have a final count because we aren't finished planting yet, we hope to increase our garlic patch by about 20% to 25% over last year. We are planting a total of 15 varieties again this year, with seven of them in sufficient quantities to sell next year. These include German Red, German White, Polish Carpathian, Georgian Fire, Georgian Crystal, Music, and Asian Tempest. Those are some TASTY garlics!



Shallow tilling about 1 to 1½ inches deep with the DR pull behind tiller following “Gimli”, our Allis Chalmers 5020 tractor. Both have the wheels widened to straddle the beds.



Marking the beds for planting.



Planting the old-fashioned way. This is a bit slow, but allows me to place the clove in the soil oriented exactly the way I want it to be.



A clove planted in the midst of freshly tilled radishes.



Four of the garlic beds mulched with straw. Every other bed is winter rye for a cover crop. Those beds will be planted with a series of consecutive cover crops next year until they are planted with garlic.



Rye growing amid the tilled radishes, preparing the soil for next year's garlic crop. We try to always have green "solar panels" above the soil and living roots in the soil.

We have chopped and frozen our smaller and "ugly" cloves again this year, and we also made some garlic powder for the first time. We first sliced the cloves using an attachment for our KitchenAid mixer. Next, we placed the slices in our dehydrator and dried them for about 9 hours. We set up our Ninja blender outside and ground the slices into powder, then sifted it. WOW! This stuff is robust!!



Slices on a dehydrator tray



Dried slices, ready to be ground up



Garlic granules and powder

This month's recipe!

GARLICKY BROCCOLI ALFREDO



- 8 oz. rotini pasta
- 5 cups broccoli, cut into florets (about 12 oz. or one large head)
- 3 tblsps. butter
- 3 cloves garlic, chopped
- 2 tblsp. flour
- ¾ tsp. salt
- ½ tsp. pepper
- 1½ cups half & half
- ½ cup fresh shredded or grated Parmesan cheese

Boil the rotini in a large pot on medium-high heat for 10-12 minutes, or until almost al dente. Add the broccoli to the same pot and cook an additional 3-4 minutes, or until the rotini is al dente and the broccoli is almost tender. (Don't overcook, as the broccoli will continue to soften in the sauce.) Drain well.

While the rotini is cooking, fry the garlic in the butter on low heat for 2 minutes. Add the flour, salt, and pepper and cook on low another 2 minutes, stirring constantly. Add the half & half, stirring until it becomes a thick sauce. Add ½ cup of the pasta water and stir until the sauce is bubbly. Remove from the heat and add the cheese, mixing until it is melted.

Add the rotini and broccoli to the sauce and toss gently until thoroughly coated. Sprinkle more cheese on top if desired. Serve immediately.

Note: This is a great side dish, but cooked chicken, ham, or bacon would be excellent additions to make it a main dish.

We wish you all a very Happy Thanksgiving!

Dave & Julie

www.livingsoilgarlicfarm.com