

Division of Marketing
Agricultural Development and Diversification (ADD) Program

1998 Grant Final Report

Grant Number 13014

Grant Title Wisconsin Stinking Rose (Garlic) Project (Phase 1)

Amount Awarded \$4,445.00

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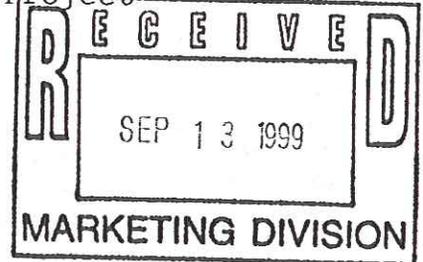
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WDATCP-AD program
1998 Grant Round 10

Final Progress Report (phase IV)

Date: August 29, 1999 WDATCP Contract No. 13014
Project Title: Wisconsin Stinking Rose Project
Contractor Name: Lonna and Thomas Manthe
Project Leader: Lonna and Thomas Manthe
Final Progress Report for Part 1 (phase IV)



Project Activities

The original intentions of this project were:

A) Identify, Establish and Evaluate at least 8 garlic varieties in order to determine adaptability for small scale garlic production in Wisconsin. This primary objective has met with great success, even surpassing our own expectations. As it turned out we actually grew and evaluated 10 varieties. A brief description of each follows.

1. Spanish Roja-Hardneck, Species-*Allium Sativum*, Variety-Rocambole. Described as the "most piquant garlic in the world." Clove color varies by soil from teak brown to dark brown almost obscured by red-purple blush. Six to 10 cloves per bulb are common. A Northwest Heirloom brought to the Portland area before 1900 and often called "Greek" or "Greek Blue."

2. Dixon-Softneck, Species-*Allium Sativum*, Variety-Silverskin. Large purple blushed bulbs originally obtained from Dixon, Montana. Excellent for braiding. Longest storing variety we know of.

3. Korean-Hardneck, Species-*Allium Sativum*, Variety-Artichoke, Asiatic Group. Vigorous broad leaf producer. Many double cloves which may determine whether we grow again.

4. Asian Tempest-Softneck, Species-*Allium Sativum*, Variety-Artichoke, Asiatic Group. Also a vigorous broad leaf producer with unusual scape formations. Beak on bulbil can reach over 18 inches. Although this variety emerged after all others it was the first to mature with beautiful uniform large bulbs and deep royal purple blush.

5. Metechi-Hardneck, Species-*Allium Sativum*, Variety-Purple Stripe, Marbled Group. Very upright plants with large scapes and bulbils. Bulbs on the small size yet very firm. Few cloves per bulb, large and fat with pink blush. Believed to have originated from Germany.

6. Romainian Red-Hardneck, Species-*Allium Sativum*, Variety -Porcelain Group. One of the few Porcelain strains apparently introduced to North America a long time ago. In rich soils wrappers are paper white. Cloves are streaked and lined with a buff brown background. Large bulbs with the tallest leaves of any produced in test site.
7. Inchillium Red-Softneck, Species-*Allium Sativum*, Variety -Artichoke, Off White Group. A very large bulbed vigorous strain. In a 1990 taste test at Rodale kitchens, with twenty garlic strains this one was the top rated softneck. Discovered on the Colville Indian Reservation in an Inchillium garden the original source is unknown. Four to five clove layers with as many as 40 (!!!) cloves per bulb.
8. Killarney-Hardneck, Species-*Allium Sativum*, Variety - Rocambole. Came from Idaho. Origins Unknown. Small bulbs but very firm. Reported to produce well under wet conditions. Similar in color and performance to other Rocambloe's.
9. Italian-Hardneck, Species-*Allium Sativum*, Variety- Rocambole. Most likely not from Italy, but brought to the Duluth/Superior area around 1900 by an Italian family. Elegant plant with scapes coiling up to three times. Large bulbs with up to 15 cloves per. True Garlic flavor. We have grown this strain since 1989.
10. Tom-Jo-Hardneck, Species-*Allium Sativum*, Variety- Rocamboloe. This a last moment choice obtained from a friend from Chicago. Another beautifully elegant plant with large purple streaked bulbs. Rocambole's have become our personal favorites.

All test varieties performed exceptionally well under northern Wisconsin's conditions. All that really remains now is a taste test which we are planning in late September or early October. We will let WDATCP know those results.

B) Begin the development of a Commercial Production System for small scale garlic production in Wisconsin. This activity is still ongoing and has a completion time set for the end of the project.

C) Locate and Identify existing garlic producers and other interested farmers in order to establish a Wisconsin Growers Association. Admittedly this part of the project has been a difficult process. We have so far identified over 60 farms and individuals who have expressed interest, however, organizing an active and participating group has yet to materialize. We will continue our efforts at recruiting and anticipate an established group by the end of part 2 of this project.

D) Begin the process of evaluating and documenting observed and collected data in order to provide a Small Scale Commercial Garlic Growers Guide for Wisconsin farmers. Also ongoing.

In summary, we feel that Part 1 of this project was very successful and completely fulfilled, or in some instances, exceeded our expectations. We now feel even more confident that this project will result in an improved competitive position in Wisconsin's Agricultural Industry. We base this belief on the almost overwhelming inquiries received and the fact that we continue to sell out earlier every season. Garlic's time has certainly arrived and we at Round House Gardens feel fortunate to be along for the ride.

This report was researched and written by Lonna and Thomas Manthe of Round House Gardens.

Lonna Manthe / T Manthe
signed

9/6/99
date