

# Garlic

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The quality and care we take with our soil is directly reflected in our trademark crazy awesome garlic.

## THE MYSTERY OF OUR HEIRLOOM 'GLACIER' GARLIC A.K.A THE STORY OF THE GARLIC ANGEL

in 2009 I bought about 50 pounds of garlic from another grower at market; she was selling decorative Indian Corn and garlic, and I had bought some garlic from her the weeks before and really liked the flavor/ease of peeling the cloves. She said the variety is 'Glacier'. Not only have I never been able to find that variety anywhere online I also never saw her at market again.

## STORAGE

Fresh garlic-store on your kitchen counter and use in the coming 2-3 weeks.

Cured garlic-store in a cool dark pantry for up to 6 months.

Garlic makes everything better! Homemade pesto, mayo, or salad dressing....yum! Saute, stir-fry, roast...when it comes to garlic the possibilities are endless

## LOCAL GARLIC ALL YEAR

We have quite a few customers who, like us, really love hoarding this garlic. It should store beautifully through February, if it starts to look like it won't hold, you can peel and blend it with avocado oil and store in the freezer in ice cube trays for cooking until next year's fresh garlic is pulled.

## LITTLE EXTRA

Give it a quick blend in the blender or food processor with olive oil and freeze it to use later.

## CROP AVAILABILITY

Fresh, late July

Cured, Mid August

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## LVFarm Academy A-Z Guide

[lowervalleyfarm.com](http://lowervalleyfarm.com)

