



”Festival Sale of Fresh Garlic”

HCGGA Standards



By providing top quality garlic we cause our customers to want to buy from us again and to tell their friends about the interesting garlic they got - everyone wants to share a good thing to make it even better. You cannot generate this kind of excitement with second-rate garlic, only the best will do.

One of our chief concerns is garlic disease. Unfortunately, there are a few different garlic diseases and pests running around in this country and they're all over the place. We cannot in good conscience support or condone selling such garlic to the public knowing that they will plant it and infect their gardens with garlic diseases and/or pests.

We do our best to educate growers at all levels on what pathogens and pests are and how to recognize them and suggest ways to deal with them sustainably.

While we can't guarantee anyone else's garlic to be absolutely disease free planting stock, we want to do everything we can to see that it is, anyway. Sometimes garlic that looks & smells & feels good is diseased and the observer is fooled. But at least we're making a sincere effort to help growers learn how to avoid bad garlic. Ultimately, it is up to each grower to practice high plant health standards and be responsible for their own garlic.

The following pages provide visual and written instruction for any and all garlic brought to Festival for sale and/or demo use.



UNACCEPTABLE GARLIC CHART



NOT ACCEPTABLE

REASON: ragged stem cut, dirty & loose wrappers, roots not trimmed.



NOT ACCEPTABLE

REASON: stems not trimmed, loose/brown leaves still attached, stained wrappers, roots not trimmed. Bulbs obviously have been washed off, but more needed to ensure as healthiest bulb possible with no signs of disease, damage or infestation under excess wrapper leaves and long untrimmed roots.



BETTER BUT STILL NOT ACCEPTABLE

REASON: roots again not trimmed and dirt on wrappers and around basal plate.



BETTER BUT STILL NOT ACCEPTABLE

REASON: loose wrapper and dirt around roots/basal plate



NOT ACCEPTABLE

REASON: diseased garlic smells bad.

A customer of one of the Ontario Garlic Festivals said she wasn't going back to the Festival ever again because last year she bought her winter supply of garlic, by fall it had all dried up and turned brown, smelled to high heaven. She said she'd ask a neighbour for some but would be going back to the supermarket to buy her garlic.



HCGGA Standard

Mature and well cured, compact, with cloves well filled and fairly plump, free from mold, decay, shattered cloves, and from damage caused by dirt or staining, sunburn, sunscald, cuts, sprouts, tops, roots, disease, insects, or mechanical or other means. Each bulb shall be fairly well enclosed in its outer sheath.



HCGGA CHECKLIST:

- Firm bulbs, no soft, dry or discoloured or exposed cloves
- Clean and free from mold, decay, damage, dirt, disease
- Roots trimmed no less than ¼" to maximum of 1"
- Transport and display containers clean and washed free of dirt and debris

