

## **Digest Issue 49, December 2010**

### **Producer of the Month: Patlin Gardens**

Pat from Patlin Gardens, our well-known Market spruiker, is pictured here amongst his rows of fresh vegetables. Pat told us about some of the vegetables on his Gawler property and his reputation as being the "King of Garlic".

"The garlic season starts in November and as long as you have garlic and it doesn't grow shoots, it lasts about 8 months," says Pat.

"There are chemical ways to extend the season, but I have chosen not to do this," he says, which is one of the benefits of buying your garlic from the Market.

Between July and October, garlic is available in its "green" form, with shoots like a leek or spring onion, with green bulbs.

"The beginning of the season is the best time to pick up garlic," says Pat, "and as long as you hang it in a dry spot, it should keep well."

Pat grows around 30 varieties of garlic and he is always experimenting with ways to extend the keeping time. Unlike the pungent garlic grown in hotter climates which contributed to garlic's reputation for giving people bad breath, Pat's garlic tastes "potent yet subtle" and does not give people the dreaded garlic aroma.

Patlin Gardens is currently selling a huge variety of unusual vegetables such as coloured carrots, candy beetroot and seven to ten varieties of zucchini. Members can look forward to some new products, such as zucchini flowers, garlic flowers and garlic shoots. Another coup for Pat is that he has managed to grow fennel during the summer months, which is normally a winter vegetable.

Most of all, members will appreciate Pat's willingness to talk to them about any of the products he sells.

"If anyone needs any information, I am happy to talk to them," he says.



Pat from Patlin Gardens