



GARLIC SCAPES 101

Don't let the seasonal abundance of these tasty fresh garlic beauties slip past you, it's EASY to harvest these, use them fresh, or preserve them many ways now or later: For inspiration read on!



What are Garlic Scapes?

We are a couple weeks away from garlic in Revelstoke being pulled from the ground to cure for storage.

However, the garlic plants are ready to reproduce after their slow growth overwinter and the heat has them wanting to flower to produce seed; enter the garlic scape - the fresh shoot that would produce seeds (bulbils). Most of us just want big garlic heads from below ground, not the seed, so we snap off that scape to keep all the plant energy directed to sizing up the bulb.

WHERE ARE THEY AVAILABLE?



**HEAD TO THE LFI FARMERS
MARKET TOMORROW**



**REVELSTOKE
LOCAL
FOOD
INITIATIVE**



#comedownthehil
#revylocalfood
#revelstokefarmersmarket

**GROCERY STORES DON'T TYPICALLY
CARRY THESE BEAUTIES**

THERE ARE SO MANY WAYS TO USE THEM, BELOW WE'VE LISTED SOME USES STARTING FROM THE LEAST AMOUNT OF "WORK"

- **Roast, BBQ or Fry whole in oil**
- **Chop or Blend and freeze in oil**
- **Dehydrate**
- **Pesto! Local Basil is available**
- **Pickle whole by themselves**
- **Pickle anything with them!**
- **Or freeze them now & add to your fall preserves later**

