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THE NEW YORK TIMES
September 14, 2008
FROM THE FARM

A Feast of Garlic

By SUSAN M. NOVICK

At the Garden of Eve Organic Farm in Aquebogue, Eve and Chris Kaplan-Walbrecht cultivate about 30 acres of flowers and produce, including heirloom tomatoes (\$3.25 a pound), peppers (\$3 a pound) and cabbage (\$1 a pound). They also care for 1,000 pastured laying hens (organic eggs, \$5 a dozen). But come fall, it is the 1,000 pounds of garlic harvested from their farm that is cause for celebration at the Long Island Garlic Festival.

“We kind of like the quirky nature of a garlic festival,” Ms. Kaplan-Walbrecht said. “It gives you a chance to experiment.” This year, the fifth annual festival will be held at the farm stand on Sept. 27 and 28 with garlic crafts and products, yarn-spinning demonstrations and live music rounding out the weekend’s entertainment.

The centerpiece of the festival will be the garlic-infused foods provided by local chefs. Garlic bread, garlic jellies, garlic-marinated steak sandwiches, garlic sausage, grilled garlic scallops with a side of mesclun, raw-garlic pizza and garlic ice cream will be sold for \$5 to \$10 a portion.

Admission is free for those who bring their own hot or cold garlicky dish by 2:30 p.m. on Saturday for “The Great Garlic Cook-off.” The 3 p.m. judging in categories like “Sweet, Sweet Garlic,” “Most Garlicky” and “Pickles” will award first-, second- and third-place ribbons in each category. Last year’s cook-off drew 20 entries, with top honors going to a Brazilian garlic shrimp stew. Runners-up can stock up on enough garlic to try again (\$2 a bulb) along with a gardener’s soap meant to take the smell of garlic off your hands (\$4 to \$6).

Garden of Eve, 4558 Sound Avenue and Northville Turnpike, Aquebogue; (631) 722-8777. www.gardenofevefarm.com. Garlic Festival, Sept. 27 and 28, 10 a.m. to 6 p.m. Admission: \$2.

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