

Inchelium Red Garlic Project

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WSU EXTENSION
Colville Reservation



REVITALIZING INCHELIUM RED GARLIC ON THE COLVILLE INDIAN RESERVATION

Inchelium Red Garlic is a little-known variety of garlic. Many people are not aware of the history of this variety. It is the oldest strain of garlic grown in North America. It originated on the Colville Confederated Tribes Reservation, in the community of Inchelium, Washington. It was growing in Inchelium far before the arrival of English settlers, in the 1700's.

WSU Colville Reservation Extension developed drive thru Food Sovereignty Outreach events to educate reservation residents on fall gardening with garlic.



Award-winning garlic bulb harvested on Colville Reservation.

FOOD SOVEREIGNTY EDUCATION

In 2020, the entire nation is experiencing food shortages and interruptions to the supply chain. Now more than ever, people need to learn how to grow, cultivate, harvest and preserve their own food. Our Food Sovereignty/Food Security workshops help provide education to reservation residents on how to grow and access safe, healthy and affordable food. Hosted drive-thru event focused on fall gardening. We traditionally host our Food Sovereignty/Food Security gardening workshops in the spring, but with COVID quarantine beginning in March, we were not able to host garden workshops. We had to get creative, so we decided to focus on late season/fall gardening. We focused our efforts on teaching people how to grow Inchelium Red Garlic.

Garlic must be planted in Fall, before hard freeze, for optimal harvest the following summer.



PROJECT WELL RECEIVED

Many reservation residents were not aware of this garlic variety. This project provided an opportunity for reservation residents to learn about Inchelium Red Garlic and explore growing it and reap the health benefits from eating a more localized strain of garlic.

Our initial Facebook post about the workshop was shared 130 times. It reached 19,788 people and received 2,123 engagements. People reached out to us with questions from as far away as Kansas, Arizona, and Canada.



Tribal member garlic harvest.

FUTURE

25% of survey respondents stated that they would be interested in growing Inchelium Red Garlic to sell to others and 50% stated that they may be interested.

Inchelium Red Garlic is not largely grown commercially. This is a prime income opportunity for reservation beginning farmers/ranchers to develop a crop that is unique to the Colville Reservation. They could market through farmers markets or sell direct market to restaurants or grocery stores. There is also another option for Native producers. They could connect with Intertribal Agriculture Council (IAC) <https://www.indianag.org/americanindianfoods> to work with the American Indian Foods program and possibly develop their garlic product as *Made/Produced by American Indians*.



Tribal member receives Inchelium Red Garlic and information during drive thru event.

RESULTS

2020 - Two drive-thru events were held. One hundred seventy-nine (179) people received bulbs of Inchelium Red Garlic. Each bulb averages 12 cloves, and when planted, each clove will produce a new bulb. This should equate to a harvest of 2,148 bulbs or approximately 480lbs of garlic in the 2021 garden season.

One hundred forty-two (142) participants completed the program survey.

- 53.5% were not aware that Inchelium Red Garlic existed.
- 17.5% of participants had never planted a garden.
- 97% of participants stated that they would share their new-gained knowledge.
- 89% of participants stated that they would be sharing knowledge with youth.

2021 - Two drive-thru events were held. We also provided garlic bulbs and planting information to eleven (11) youth organizations – 3 elementary schools, 5 Headstart programs, 2 Boys & Girls Clubs and 1 youth camp. Through responses to program survey:

- All eleven youth organizations stated that they planned to incorporate the planting of Inchelium Red Garlic into their educational learning processes.

- 10 of the youth organizations plan to incorporate the harvested garlic into their student meals.

Post Harvest Survey – Thirty-three (33) respondents:

- 64% grew garlic directly in ground while 36% grew in raised beds or containers gardens.
- 50% of respondents harvested their garlic in August.
- 40% harvested bulbs 1 ½ inch in diameter; 35% harvested bulbs 2 inches in diameter or larger.