

Contact Beth Meades
01420 526000 or beth@blackchilli.co.uk

17th August 2005

Press Release...for immediate release

Garlic Goers head for 2005 festival

Over 25,000 garlic lovers will be gathering to celebrate the 12th Garlic Festival on the Isle of Wight this weekend, 20th and 21st August. The Garlic Festival is held every year to celebrate the Isle of Wight's position as a major UK producer and exporter of garlic and as a fund raising vehicle for the local community.

Garlic lovers will be able to experience the taste of the pungent bulb as well as take home oak-smoked garlic bulbs and plaits, garlic butter, chutneys and garlic gadgets. The Garlic Marquee will also feature the Isle of Wight's Golden Clove alongside many other tempting garlic-flavoured products from mussels and other seafood to bread, beer, sausages and ice cream!

Colin Boswell, founder of The Garlic Festival and leading producer in the UK enthuses:

"The Garlic Festival has grown to become one of the largest events on the Island, second only to Cowes Week. We are so lucky to have a dedicated team of volunteers from the village to run this event each year which so far has also raised £500,000 for our small community. It is not only a fantastic event that celebrates this Island's finest crop but gives something back to its residents whilst giving others the opportunity to experience the most widely used and loved food in the world."

Colin Boswell is acclaimed to be one of the most respected authorities on the subject of garlic in the world today.

The festival has a unique mix of country fair, culinary extravaganza and carnival with a feel reminiscent of the pop festivals on the Island in the late sixties.

For more information visit www.thegarlicfarm.co.uk

Ends

Media Information:

For a Press Pass please email beth@blackchilli.co.uk. A media table will be located in the Garlic Marquee for live interviews with Colin Boswell and exclusive tasting sessions.

For images or media packs please contact

Beth Meades or Barry Walker – Black Chilli Media

Tel – 01420 526000

Email beth@blackchilli.co.uk

About The Garlic Farm

Isle of Wight garlic began in the Boswell family's kitchen garden at Mersley Farm in the early 1970s. Colin Boswell soon found that the hot summers of 1975 and '76 effortlessly produced quality garlic, bright and white, superior to the miserable imported garlic that was to be found on shop shelves around the country.

Colin Boswell trialled a number of garlic types, but found that the best results came from garlic originating in the Massif Central in France. This Auvergne garlic became the basis of what is now known as Solent Wight. This selection consistently produces garlic that has real strength and bouquet, keeping well in a modern centrally heated environment until at least February and often on to June the following year.

The low horizon line of the Isle of Wight and huge amounts of reflected sunlight from the waters of the Solent has created the perfect environment in which garlic can flourish. The Garlic Farm has achieved a number of highly coveted AGM awards (Awards of Gardening Merit) from the Royal Horticultural Society, the RHS, for three of its home-grown garlic specialities, namely: Solent Wight, Early Wight and Wight Cristo garlic.

Now after 35 years growing garlic on the Isle of Wight, farmer Colin Boswell is acclaimed to be one of the most respected authorities on the subject of garlic in the world today and is a constant newsmaker on all things garlic. Further more, The Garlic Farm is the leading garlic producer in the UK.

Contact The Garlic farm:

The Garlic Farm on the Isle of Wight
Newchurch, IOW, PO36 0NR, UK
00 44 (0)1983 865378

Email colin@thegarlicfarm.co.uk

Shop on line www.thegarlicfarm.co.uk