



**Koonya Garlic Festival**  
**25th February 2023**

**GUIDELINES for GARLIC COMPETITION ENTRY**

- All entries must be grown in Tasmania and exclude store bought garlic.
- Each entry must be accompanied by a separate entry form.
- Only one specific entry per competitor can be entered in each group (i.e., you cannot enter two Creoles).
- You can enter as many groups as you are eligible for.
- If you need help to work out what group your garlic might belong to you could refer to the website [www.australiangarlic.net.au](http://www.australiangarlic.net.au) that sets out all the garlic Groups and many of the cultivars as well.
- Penny Woodward's book "Garlic" is also an excellent source for garlic identification.

**PRESENTATION OF ENTRIES**

- Entries should be consistent in type, shape, size, and presentation.
- Garlic roots should be trimmed to less than 6mm and stems to approximately 40-50mm, dirt should be brushed off the roots.
- Neat and clean garlic presentation is important for hygiene, which is a significant assessment criterion.
- Garlic should be disease free; evidence of disease will incur assessment penalties.
- Common diseases that judges will look for are fusarium (basal rot), white rot, downy mildew, botrytis rot, penicillium decay.
- Evidence of good curing practice is important.
- Paper/skin should be intact in keeping with variety characteristics.

**JUDGING NOTES**

- All entries are blind judged.
- Judging will take place on Friday 24th February 2023.
- Sample garlic bulbs will be cracked, cut, examined, and tasted by judges.
- Judging feedback notes will be provided to entrants.

**JUDGING CRITERIA**

**Categories 1-6 and 8:**

Silver skin Group, Artichoke Group, Turban Group, Standard, Purple Stripe Group and Creole Group Garlic, best 3 Group and Junior.

- Presentation: Uniformity of clove and bulb, shape, size, and colour.
- Condition & quality: Freshness, cleanliness, firmness, hygiene, taste, aroma.

**Category 7: Elephant/Russian**

- Presentation: Shape, size, and colour.
- Condition & quality: Freshness, cleanliness, firmness, hygiene.



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**Category 9: Plaited Garlic**

- Presentation: Uniformity, condition, and quality (no tasting); plait technique and style.
- A length limit of 1 metre.

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**PRIZES**

- Winners will be announced on Saturday the 25th of February 2023.
- Prizes will be awarded to 1st, 2nd and 3rd place in each group.

**ENTRY LODGEMENT**

Entries can be dropped off at the following locations:

**Elite Appliances**

133 Bathurst Street, Hobart  
Saturday 18th February 8:30am - 5:00pm  
Monday 22nd February 8:30am - 5:00pm  
Tuesday 21st February 8:30am - 5:00pm  
Wednesday 22nd February 8:30am - 5:00pm

**Bendigo Bank Nubeena Branch**

Thursday 23rd February 10am - 12.30pm, 1-4pm.  
Friday 24th 10am-11am.

**Koonya Hall**

Friday 24th February 9am-11am

Alternatively, entries can be submitted via by post to:

Koonya Garlic Festival Inc.  
c/- 1235 Nubeena Road, Premaydena 7185

All entries must be lodged by 11am Friday 24th February 2023. No late entries will be accepted.

**Competition Enquiries:**

Email: [konyagarlicfestival1@gmail.com](mailto:konyagarlicfestival1@gmail.com)