The ZM Podcast Network.

Fleshworn and Haley's Little Bit of Pod. Treat yourself to McCafe coffee with my Mac's rewards.

Welcome to A Little Bit of Pod and what a weekend it was because a revelation, a garlic revelation.

Ah!

Vaughn knows about this.

I do.

What's happened?

He shared with me.

I shared with Vaughn.

I said to Vaughn, so I went to Sumangat the weekend and I wanted to buy some bulbs of garlic.

Yum.

Yum.

I used the bottle of crushed garlic.

Yeah.

Shame on you.

That's handy, but God knows how that's...

It's not the same flavor.

Yeah, and that's not.

And when you fry in some veggies, it's nice to have the bulbs of garlic in there.

Big bits of garlic.

Yeah, big bits of garlic.

Yum.

And so I got this little basket of garlic.

There's like five or six in there.

I was like, perfect.

Because I don't need a lot.

Yeah.

That's perfect.

And then I go to peel the garlic to get a bulb out.

And I'm like, well, this is weird.

This isn't your usual garlic.

And that's when I messaged Vaughn.

I was like, have you ever seen these garlics before?

The whole...

You peel the whole thing.

And inside is just one big thing of garlic.

What?

Yeah, it's not a segmented garlic.

I knew.

Why?

Do you have a photo of this?

Yes

I sent a photo to Vaughn.

I'll forward it onto you.

Excuse me.

Why was I not sent this picture of a garlic bulb?

Because you muted all the group chats.

You muted...

Your communication lately has been fucking terrible, Sproul.

It's been terrible.

I just think we spend all morning talking to each other.

And sometimes during the day, it gets a bit much.

What it's called is...

It's called solo garlic.

So I'll send you the Wikipedia.

And then I'll send you a picture of what they look like there.

How I'm just sent it.

Sorry, listener.

I just...

You can get picked.

Dude, I'm going to grow.

I should grow some.

I should grow some.

Oh my God.

How bizarre.

George, did you know about this garlic?

Come on the microphone.

Because it blew my mind.

I needed to tell people about this.

So wait.

It's not in cloves.

It's not in cloves.

It's one big bulb.

And then you just cut what you need.

Oh my God.

I want that.

Because I hate peeling them.

You want?

I'm all about a garlic finger.

He's like...

You mean a clove?

No, but like...

A segment.

You know when you peel it and you get garlicky fingers?

Always you get that.

No, you still get garlic fingers with these.

You still get this sticky.

Don't peel garlic.

What?

No. what?

What?

Everyone use garlic.

If you're cooking it, you don't peel the garlic.

The whole garlic in and then you just squeeze it at the end and it splurts it.

Oh yeah.

If you're chopping it up to stir fry, you don't want the skin in there.

No.

If you take off the outside ones, but don't go crazy.

Because the other thing just turns very edible after cooking anyway.

But like...

Blew my fucking mind.

Do I want some of these bags?

Oh my God.

Oh my God.

I just put the whole thing in.

Yeah, it's so yum.

Yum.

So yum.

Because it looks like...

Oh my God.

It looks like it has segments.

Like it looks like but it doesn't.

It's insane.

They must have genetically bred this.

That's hot.

That's hot.

This is hot.

Well surely we can find out here on the Wikipedia page.

Solo garlic.

This is the size of a single glow...

Were you making nachos?

I was making nachos.

Yeah.

I can see in the back of your photo you've got some nice corn chips here.

Oh my God.

Those corn chips are the best corn chips in the world.

You were making nachos and you were putting whole garlic in.

Oh, it's always chopped up the garlic into little bits.

Yeah, it's posh.

Yeah, it's posh.

Because if it was just posh.

Manky old nachos, I probably just used crushed garlic in the jar.

Yeah, but I wanted to, you know, you know, put some...

Right.

Manky puts some effort in there.

Yeah.

It's off shallot vibes to be fair.

Because shallots...

No, but it's a garlic.

It's not an onion.

It's not an onion's garlic.

Would you shut the fuck up, garlic girl?

You're a fucking idiot.

Georgia.

What's wrong with you?

They're not the same at all.

Because you get a shallot...

A shallot looks like an onion.

No, but shallots are tiny.

They give off...

This gives off like...

Yeah, but they're tiny onions.

Not everything that's smaller is a shallot, Georgia.

Yeah.

The Toyota Yaris is not a shallot.

She thinks a Mandarin is a shallot.

A shallot is a snail, a shallot.

It basically is.

It gives off the same vibe.

You get it for convenience and flavor.

I'm telling you, these are like...

I will not go back to other garlic now.

But do you get the option?

What do you mean?

Did it say whole garlic and normal garlic?

I thought I was buying...

I didn't even know this was a thing.

And I just thought I was buying garlic, but it's called...

I've never seen this before in my life.

The Covid virus, it originated in China.

Solar garlic is believed to have originated in Yunnan, China,

a mountainous area.

The product in China is known as only child garlic.

Oh, because it's only one.

Only child garlic.

Yeah, the only child garlic.

Not the family there.

The cluster of garlic.

Yeah, of garlic.

But do you think like chefs and stuff like traditionalists would...

You know, because there's something about seeing a whole clove of garlic

and like a roast or something is nice.

Do you think that they'd go down this...

Like proper chefs won't like these, eh?

They wouldn't.

Less prep.

I mean, if you were going to cut it into little bits,

this is the way to go.

Yeah, because you can skin.

You can still cut segments, but they're just more...

Yeah.

You can tell they're cut.

I like this.

Give it a go.

I'm going to get it next time.

Give it a go.

So, small bulbs of solar garlic can be obtained

by planting the bulb balls of any variety of garlic.

Okay, however, commercial production comes from areas where garlic

is likely to produce a solar bulb.

Oh, boop.

Due to environmental factors.

Oh, what?

What are these environmental factors?

Well, like nuclear waste.

Nuclear waste.

The climate in these areas combined with careful cultivation

leads to the large percentage of the garlic crop

failing to split into multiple cloves.

So, rather than it...

Because you won't even plant one clove of garlic

to get it to split into the bulb.

Yeah.

But whatever the environmental factors...

And it sounds mountainous.

Because the cold fails to duplicate.

And instead, the one just goes...

Because that's why it looks like it's segments on the outside.

When you peel the one...

Yeah, it just didn't split.

It just didn't split.

Oh, my God.

This is life-changing.

It should be in the odd bunch at the supermarket then, isn't it?

Because it's got a defect.

How good is the odd bunch?

What with the rest of the shallots?

Idiot.

You idiot, Georgia.

You know, like banana shallots, apple shallots.

Orange shallots.

Red shallots.

Orange shallots.

Seafood shallots.

Bread shallots.

Buns.

I just wanted to just bread shallots.

Oh, we've had fun ripping on Georgia, haven't we?

And learning about garlic.