

GARLIC

Garlic is best planted in Sept.-Jan. It yields larger cloves and a July harvest. Spring planted garlic will yield smaller cloves later in the season. Garlic can also be harvested early as fresh or “green” garlic. Green garlic has a mellow flavor, making excellent marinates and dressings.

HARDNECK: This type of garlic produces woody flower stalks with larger and easier to peel cloves than soft necks. Deeper, more intricate flavors. Keep from mid-summer harvest to Jan. Plant in fall for largest heads.

SOFTNECK: Stalkless varieties with soft braid able leaves. Produce more, but smaller cloves per head than hard necks. Easier to grow, more productive, and more adaptable to cultural conditions. They can store for up to ten months.

VARIETIES

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| BAVARIAN PURPLE | Hard neck. 7-8 large cloves per head. Very hot, snappy flavor which persists even when roasted. Mid to late season harvest. Keeps up to 9 months. |
| BURGUNDY | Hard neck 8-12 cloves per head. Creole group. Midseason harvest. Keeps up to 9 months. Heat tolerant. Full mild flavor. |
| CHESNOK RED | Hardneck. Purple stripe group. Middle Eastern variety. Easy to peel. 9-11 cloves/ head. Stores 4-6 months. ORGANIC! |
| ELEPHANT | A segmented leek. 4-6 enormous, easy to peel cloves per head. Very mild garlic like flavor. Excellent roasted. Good keepers. |
| FRENCH RED | Hardneck. Rombacole group. 6-10 cloves/ head. Easy peel. Complex hot flavor. Late season harvest, stores 2-3 months. |
| GERMAN RED | Hard neck. Rombacole. 8-12 large cloves per head. Very easy to peel. Strong hot and spicy flavor. Bright purple skins. Moderate storage up to Dec. or Jan. |
| INCHELIUM RED | Soft neck. Artichoke group. Rated “Very Best Soft-Neck” in the 1990 Rodale garlic taste-test. Mild, lingering flavor with a hint of spice. Stronger as it ages. Large bulb, with 8-20 cloves per bulb. Heavier and denser than other soft necks. |
| ITALIAN LATE | Soft neck. Artichoke group. 18-22 fat round cloves per head. One of the tastiest and most pungent varieties for cooking. Good variety for braiding and storage. Keeps for 6-9 months |
| KAZAKISTAN | Hardneck. Porcelain group. Mid to late season harvest. Large |

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| | squat rose colored cloves. The most attractive garlic in the field. Heat tolerant. Good keeper. |
| KILLARNEY RED | Hardneck. Rombacole group. Midseason harvest. 8-9 cloves/head. Similar to Spanish Rojo, but better in wet climates. Lingering spicy flavor. Keeps up to 5 months. |
| LORZ ITALIAN | Softneck. Artichoke group. 7 cloves/ head. Beautiful purple wrappers lend to attractive garlic braids. Hot flavor varies with growing conditions. Keeps 6-8 months. ORGANIC! |
| MUSIC | Hardneck. Porcelain group. 4-5 huge cloves/ head. This variety out produces most others. Pungent flavor mellows when cooked. Very cold tolerant. Keeps 9 months to a year. |
| MYSTIC | Hardneck. Early to midseason harvest. Developed at Washington State University. Prolific. Good keeper. Introduced by Three Oaks Farms. |
| NOOTKA ROSE | Soft neck. Silverskin group. Northwest heirloom from the San Juan Islands. Medium to large heads with 15-20 cloves. Cloves are streaked with mahogany. Strong flavor in rich soil. |
| OREGON BLUE | Softneck. Artichoke group. Heirloom variety with a full and very hot flavor. 12 cloves/ head. Late season harvest. This variety with stands stress better than others. Good keeper. ORGANIC! |
| PURPLE GLAZER | Hardneck. Purple stripe group. 10-14 cloves/head. Midseason harvest. A rare variety excellent for baking. Stores up to 9 months. |
| SILVER ROSE | Soft neck. Silverskin group. 12-15 cloves per head. Attractive in braids due to the rose colored skin. Longest storing variety available. Fast growing variety, so it is also good for spring planting. |
| TELC | Hardneck. Turban group. 10-12 red skinned cloves/ head. A Czech variety with a pleasant flavor. Midseason harvest. Stores up to 5 months. Introduced by Three Oaks Farms. |

Garlic varieties have been divided into several groups according to similar characteristics. These groups are described here.

HARD NECK

CREOLE GROUP: Cultivated in Spain by the Conquistadors. These garlics are superb for fresh eating with an initial sweet flavor that builds in heat.. They have 8-12 cloves per head. White wrappers reveal a red to purple clove. Tolerant of adverse weather conditions especially in hot climates. Weak flower stalks. Extremely attractive heads. Includes Burgundy.

PORCELAIN GROUP: Produces the largest cloves with the fewest cloves per bulb, 2-5 cloves per bulb. Buff-colored w/purple-rose striping, easy to peel and use. Excellent storage for a hard neck variety. Considered the most flavorful garlic w/out heat. Includes Music, & Kazakistan.

PURPLE-STRIPE GROUP: Nicely shaped bulbs with 8-12 tall, pointy cloves around a single stem. Cloves generally are the same size within a single bulb. Red-purple to brownish clove coverings. Plants can be very tall. Medium storage; 4-6 months. Includes Chesnok Red & Purple Glazer.

ROCAMBOLE GROUP: Round nicely shaped bulbs w/purple splashed coverings. 6-10 cloves per bulb around a central wood stem. Easy to peel. Robust, rich, earthy-tasting garlic. Shortest storage time of the hardnecks. Includes German Red, French Red, & Killarney Red..

TURBAN GROUP- Often this group is considered a subgroup of Asiatic garlic. Slow to bolt and an earlier harvest than other varieties. Turban garlic has an instantly hot flavor. Turban garlic is unique in that it can be a soft neck in mild winter climates. Includes Telc.

SOFT NECK

ARTICHOKE GROUP: The most common of all the garlic. Easy to grow, productive, large bulbs with good storage characteristics. The least flavor of any garlic, but very strong heat. Adaptable to any climate. Includes Inchelium Red, Italian Late, Lorz Italian, & Oregon Blue.

SILVERSKIN GROUP: Slightly harder to grow than other soft necks, but highly productive. Taller cloves w/more pinkish-rose coloring. Number one for braiding because of their long storage capabilities and bright white skins. Usually the last garlic to harvest. Generally hot and strong flavor. Includes Nootka Rose and Silver Rose.

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