



GARLIC VARIETIES



HARDNECK

CHESNOK RED: Rated as one of the best garlics for baking or roasting. Easy to peel, long cloves with beautiful purple stripes and mild flavor. Very large violet bulbs with mild, creamy flavor when cooked. Well adapted to different regions and tolerates cold winters. Stores 6-7 months.

PERSIAN STAR: Has a pleasant flavor with a mild spicy zing; it averages 8-12 cloves per bulb. It is a beautiful garlic with thick white bulb wrappers streaked with purple. When used for planting, Persian Star produces reliable yields year after year.

MUSIC: Extremely high yielding, with vigorous plants and very large, tightly wrapped bulbs. Slightly spicy flavor is hot raw and sweet roasted. Vigorous with long roots, it can overwinter without heaving. Very cold tolerant. Stores 9-12 months.

MONTANA ZEMO: This beautiful and vigorous porcelain type produces large, dense, white bulbs with huge, pink-wrapped cloves. When eaten raw, expect a robust, complex garlic flavor, with little heat, and virtually no aftertaste. When cooked, its flavor is buttery, nutty, rich, and even somewhat sweet. Stores up to 6 months.

SPANISH ROJA: Flavor is strong but not overly spicy. Thin bulb wrappers are easy to peel. Needs a cold winter. Stores 4-6 months.

GERMAN RED: Rocambole variety. 8-12 easy to peel cloves per bulb. Very strong and spicy flavor. Stores for up to 9 months.

SVEA: Purple Stripe variety. Strong hot flavor, averages 5-8 Large easy to peel cloves. Stores 6-8 months.

SOFTNECK:

INCHELLIUM RED: These flattened, dense bulbs can get as big as 3" across and tout a thick, protective skin. The robust flavor develops an added kick in storage. Stores very well for 6-9 months.

LORZ ITALIAN: Big, flat-round bulbs have easy-to-peel skins and are excellent roasted, with stronger, better flavor than other Artichoke-types. Tolerates summer heat well. Stores for 6-9 months.

SILVER WHITE: Popular soft neck for braiding, often seen in grocery stores. Bright white skin and large cloves with storage up to 12 months. Productive in cold, hot and humid climates.

ITALIAN LATE: A very late maturing variety that then keeps exceptionally long. Perfect variety to extend your harvest time. Nice and mild flavor with medium heat. Averages 25 cloves per bulb. Stores up to 8 months.

ELEPHANT GARLIC: You'll harvest enormous bulbs that are up to 4" wide and 3" long! Delicious mild flavor. Elephant bulbs can easily weigh a pound or more! Averages 2 cloves per bulb.

NOOTKA ROSE: Silverskin variety. Pacific Northwest heirloom garlic originating from San Juan Island. Strong Flavor, 15-20 cloves per bulb, stores for 10 months.