Flower World

"A world of flowers, plants, and a whole lot more."

2026 Fall Garlic

Allium sativum – Garlic, should be planted in rich, well-drained soil and full sun either in late fall or in early spring. If planting garlic in the spring, the result will be smaller garlic cloves at seasons end. When planting garlic, divide each bulb into cloves and plant each clove separately. The largest cloves planted will produce the largest garlic bulbs each growing season. Plant each clove 6-8" apart and 2-4" deep, with the pointy end of the clove facing upwards. Fall cloves should be planted deeper than spring cloves and require covering with mulch after planting. Fertilize with vegetable food or cover with a layer of compost in spring. Keeping your garden free of weeds is especially important as the weeds take nutrients from the garlic. Harvest when the leafy tops die back, usually in July or later. Air dry the bulbs and store them in a cool and dry spot. Tops can be removed or braided together while in storage.

Types of Garlic

Hardneck garlic has a thick, rigid central stalk. It generally produces large cloves and has a stronger, hot' or spicy flavor. This type of garlic produces a hard flower stalk called a 'scape' in early spring. If the scape is cut off when it appears, you are encouraging the plant to divert its energy into producing a nice, fat garlic head. Garlic scapes have a mild flavor and can be eaten as a delicious specialty in early spring.

Softneck garlic typically are artichoke types of bulbs that have a flexible stem that flops over when it is ready to be harvested. Softneck garlic generally produces smaller, more numerous cloves that grow in layers. This type of garlic can be braided and stores the longest (9-12 months). Softneck garlic matures faster than hardneck and will not produce scapes. Typically grown commercially, softneck varieties are what you would expect to find at the local grocery store.

Elephant Garlic Allium ampeloprasum babbingtonii is more closely related to the leek than garlic. Elephant garlic is a biennial, meaning it completes its lifecycle in two growing seasons. Typically, a single bulb will form in the first year. During bulb formation all the plant's resources will go into sustaining that single bulb. This helps it survive into its second year when it throws up flower stalks (scapes) and then typically divides into multiple separate bulbs. Scapes can be cut off and cooked as well. Elephant garlic bulbs are giant and can weigh over a pound at the end of its first harvest season. After the first season, you can harvest or leave the bulbs to encourage smaller bulbs to continue the process. Elephant garlic is sweeter and less intense than true garlic and can be used raw, roasted, stir-fried, and in many types of recipes.

Softneck Varieties

California White
Artichoke type with a rich, spicy-hot flavor which grows large 3" bulbs. You can expect 15-20 cloves per bulb at time of harvest. Large plump bulbs with papery skins. Long storage period. Easy to grow in all climates.

Inchelium Red – Organic
An artichoke type of bulb that produces a large, flattened bulb, 2-3" in diameter. Each bulb contains 12 - 20 cloves. The outer ivory bulb wrappers are several layers thick to protect the bulb and enhance storage quality. Inchelium Red garlic has a mildly pungent taste with a medium level of spiciness.

Italian Early Purple – Organic
One of the easiest and most vigorous varieties to grow. This variety is a fairly mild garlic with middle of the scale flavor. This flavor, combined with the color and long storage life, has made Early Italian Purple a favorite garlic for gardeners. It translates equally well either fresh or cooked.

Italian Late – Organic
A very late maturing variety that perfectly extends the garlic season. This variety is medium in size with a short round bulb. The skin is very tight and harder to work with but will keep the garlic fresh longer and store better. Nice mild flavor with medium heat.

Kingsland – Organic
This artichoke type of garlic is a highly versatile, flavorful, and resilient variety known for its generous clove count, mild flavor, and impressive shelf life. Its flavor profile is well-balanced with a subtle sweetness when roasted. It produces large bulbs with 10 – 15 easy-to-peel cloves.

Messidor – Organic
Messidor is a large growing, artichoke type of garlic. The benefits of artichoke varieties are their consistent above average size, long storage life, braiding, and fantastic yield ratios. This is a very cold hardy and improved version of the old French variety 'Blanc de la drôme'. A well - rounded flavor with a white bulb and cloves that taste great fresh, cooked, and grilled.

Nootka Rose – Organic
Beautifully colored silverskin with a bold, robust taste with medium to hot flavor. This Northwest heirloom variety comes from the San Juan Islands. Bulbs tend to be larger for a silverskin variety and will typically have 15-20 cloves per bulb.

Sicilian – Organic
This artichoke type garlic is celebrated for its large, robust bulbs that deliver a mild yet versatile flavor. This garlic is productive, stores for 8-10 months. Try it in soups and stews!

Silver Rose – Organic
Flavor is rich and bold but mild in pungency. After a few months of storage, the flavor becomes hotter when used raw. The bulbs are large and firm with silver rose colored skin.

2026 Fall Garlic…continued

Hardneck Varieties

Chesnok Red – Organic
An award-winning flavor with stunning pink striping makes this garlic one of the prettiest garlic varieties around. The creamy caramelized flavor and easy to peel cloves add to its appeal in the culinary world. Gardeners can appreciate that it is easy to grow and has an incredibly long storage life. A late season variety that holds its flavor well after cooking and baking.

German Porcelain – Organic
This is a large, highly cold-tolerant variety prized for its robust, spicy flavor when raw and sweet, buttery richness when roasted. It produces 4 – 6 huge, easy-to-peel cloves per bulb and stores exceptionally well for 6 – 9 months.

Gypsy Rose – Organic
Gypsy Rose garlic is a gorgeous porcelain type that is thought to be a relative of Musik. A huge garlic with huge flavor. It yields 4-6 plump cloves that have a unique rich, musky, and warm flavor. Gypsy Rose is a rare early season mild variety that is very reliable. Ideal for home gardeners.

Ivan – Organic
This garlic is a Canadian hardneck garlic variety from the porcelain group, known for its large bulbs, and has a moderate to hot raw flavor that sweetens when cooked, high disease resistance, and excellent cold hardiness. It is a productive and hardy plant, suitable for home gardeners. Easy to peel large cloves with a long storage life of 5 to 6 months after curing.

Metechi - Organic
Great bulbs of fire! Metechi is one of the best garlic varieties and grows like weeds but matures very late. Huge bulbs with a hot flavor that are even bigger but still have a pleasant lingering aftertaste. The wrappers are thick, luxuriant and parchment-like and very white until you peel the outer layers off, then the purple striping shows and ends up being solid purple. This variety stores much better, firmer and longer than other garlic.

Musik – Organic
This porcelain variety is a very popular selection derived from German Extra Hardy. It is prized for its jumbo cloves that grow into giant bulbs. This sweet and substantial garlic is mostly used for baking. Hot when consumed raw with a rich and musky flavor that enhances your cooking experience.

Norquay – Organic
Originally from Canada, a porcelain variety that produces 5 – 6 large cloves per bulb. Known to be very hardy, it grows well in northern states. A good disease resistant variety that forms a heavy tight bulb. Stores well into spring. The cloves are easy to peel and produce a strong spice flavor when raw.

Persian Star – Organic
Persian Star is a type of hardneck garlic known for its attractive appearance, with outer white wrappers and inner, purple-streaked wrappers and red-tipped cloves. It has a pleasant, mild, rich and sweet flavor that holds well during roasting and sauteed and can be eaten raw. This reliable and easy-to-grow garlic variety has a long storage life and is best suited for northern climates.

Purple Glazer
This variety originates from the Republic of Georgia and is prized for its beauty. It features satiny white wrappers streaked with brilliant purple. Each bulb typically contains 6 to 10 large, easy-to-peel cloves. It is rich and garlicky with a mild sweetness and no hot aftertaste. When cooked, it offers a creamy texture and a mild flavor similar to a leek. It will store for up to 6 months after harvest.

Romanian Red – Organic
A porcelain hardneck variety renowned for its exceptionally hot, spicy flavor with a very strong aftertaste that mellows into a rich sweetness when cooked. It has creamy white outer wrappers with rich purple-red streaks on the large, easy-to-peel cloves. It typically features only 4 to 6 large cloves per bulb. It thrives in cold-winter regions and stores exceptionally well.

Russian Red - Organic
A popular heirloom variety of garlic that is tolerant of damp soils. Purple striped hardneck garlic variety known for its large bulbs, purple-striped skins, easy to peel and rich, robust flavor with nutty notes when cooked and a semi-spicy raw taste. It's an excellent choice for northern climates, tolerates cold. Harvest in late summer and allow bulbs to dry for 2 – 3 weeks for storage of 6 months or more.

Spanish Roja - Organic
One of the most popular heirloom hardneck varieties that can be eaten raw. It has delightful coloring with easy to peel cloves. The outstanding hot flavor makes it a favorite with chefs and foodies alike. This is a must-have variety for every garden. Stores well for up to 6 months.