

## 2026 Spring 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.

### Hardneck Varieties

#### 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.

## 2026 Spring Garlic...continued

### Softneck Varieties

#### **Chopaka Mountain – Organic**

Chopaka is a prolific artichoke garlic variety named for their configurations of several overlapping layers of closed reminiscent of a true artichoke. Its bold and lingering flavor is believed to have originally come from Inchelium Reds. This variety has the winter hardiness and toughness to grow in cold regions as well.

#### **Early Italian Purple – Organic**

One of the easiest and most vigorous varieties to grow. This variety is said to be a fairly mild garlic, with middle of the scale flavor and pungency, but with rich tones. 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.

#### **Inchelium Red – Organic**

An artichoke type of bulb that produces a large, flattened bulb, 2-3" in diameter. Each bulb contains anywhere from 12 to 20 plump cloves arranged in layers. 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.

#### **Late Italian – 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.

#### **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. It is very attractive braided.

#### **Silver Rose – Organic**

Flavor is rich and bold and 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. This variety is great for braiding.

#### **Silver White – Organic**

Late-season, red-blushed silverskin that is high yielding with long storage ability. It is a mild-flavored garlic that thrives in both cold and hot climates. It is great for braiding.