

2025 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 - Organic

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 are great for braiding and have a long storage period. Easy to grow in all climates and very productive.

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.

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.

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.

Sicilian – Organic

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

Silverskin – Organic

Silverskin garlic is great for braiding and is known for being one of the best storing (9-12 months) types of garlic. Large white colored bulbs are produced from the large outer cloves. This wonderful, mild flavored garlic is great baked, roasted, and blends nicely with a variety of dishes. Plants adapt to the summer heat of northern and southern states.

2025 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.

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.

Music – 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, long storage potential, and strong field performance. 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.

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.