

2024 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 that are planted will be rewarded with the largest garlic bulbs at the end of the 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 cloves planted in spring 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 will take nutrients away from the garlic themselves. 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 send its energy into producing a nice, fat garlic head instead of sending its energy into a flower. Garlic scapes can be eaten and are a delicious specialty in early spring that has a mild garlic flavor.

Softneck garlic has 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. This type of garlic is typically grown commercially and 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. The second year the plant will throw 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 decide to 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 Early – Organic

An artichoke type of garlic, California Early grows well in any part of the U.S. Its prolific and large cloves make it a fantastic eating garlic. One of the earliest garlic to finish and an eye-catching garlic for your garden. This reliable and popular softneck variety is for everyone who loves a mild but true garlic flavor.

Chopaka Mountain – Organic

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

2024 Fall Garlic...continued

Inchelium Red – Organic

Produces a large, flattened bulb, 6-7 centimeters in diameter. Each bulb contains anywhere from 12 to 20 plump cloves arranged in layers. The outer ivory bulb wrappers are several sheets thick which protect the bulb and enhances its 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, braidability, 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.

Mild French – Organic

Mild French is a bold/rich flavored and moderately pungent Silverskin variety of garlic. This early maturing variety, with creamy white bulbs and gorgeously contrasting caramel colored clove wrappers, is both versatile and beautiful. Try it with pot roast!

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!

Silverskine – Organic

This 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

Hardeck Varieties

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. Ideal for home gardeners.

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. Strong, robust plants stand out in the garden. A sweet and substantial garlic when baked. Hot when consumed raw with a rich and musky flavor that can enhance your cooking experience.

Spanish Roja – Organic

One of the most popular 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 4-6 months.