

# GARLIC

## For the Home Gardener and Grower



| VARIETIES                 | TYPE          | HARVEST     | STORING           | YIELD PER BULB | CLOVE SIZE           | FLAVOUR           | COMMENTS  |
|---------------------------|---------------|-------------|-------------------|----------------|----------------------|-------------------|---|
| <b>SOFTNECK VARIETIES</b> |               |             |                   |                |                      |                   |   |
| <b>Regular</b>            | Standard      | Late Summer | Into Spring       | 9-24 Cloves    | Small, Medium        | Mild to Medium    | Easy to grow, productive and adaptable to varying climates and soils. Great for braiding. |
| <b>HARDNECK VARIETIES</b> |               |             |                   |                |                      |                   |   |
| <b>Bogatyr</b>            | Purple Stripe | Late Summer | Into Spring       | 5-7 Cloves     | Large                | Strong, Fiery     | Strong, long-lasting heat. One of the hottest hardneck varieties.                         |
| <b>Chesnok Red</b>        | Purple Stripe | Late Summer | Mid Winter        | 8-10 Cloves    | Medium               | Sweet, Mellow     | Full garlic flavour with a mellow aftertaste. Award winning.                              |
| <b>Duganski</b>           | Purple Stripe | Mid Summer  | Into Spring       | 7-10 Cloves    | Large                | Strong, Fiery     | Fiery flavour that mellows out to a rich garlic aftertaste.                               |
| <b>German Red</b>         | Rocamboles    | Late Summer | Mid Winter        | 5-7 Cloves     | Large                | Strong, Hot Spicy | Great full-bodied and longlasting flavour. Stores very well.                              |
| <b>German White</b>       | Porcelain     | Early-Mid   | Into Spring       | 5-7 Cloves     | Medium               | Strong, Robust    | Great for roasting. Stores very well. Grows great in northern locations.                  |
| <b>Legacy</b>             | Rocamboles    | Late Summer | Mid Winter        | 7-12 Cloves    | Medium               | Medium, Strong    | Great flavour. Easy to peel. Cold hardy.  |
| <b>Metechi</b>            | Purple Stripe | Late Summer | Into Spring       | 5-7 Cloves     | Large                | Strong, Hot Spicy | Cold Hardy, vigorous grower and long lasting in storage.                                  |
| <b>Mexican Purple</b>     | Purple Stripe | Late Summer | Late Winter/Early | 8-16 Cloves    | Small, Medium        | Rich, Medium      | Milder flavour when baked. Colourful.   |
| <b>Music</b>              | Porcelain     | Mid Summer  | Into Spring       | 4-7 Cloves     | Large                | Medium, Strong    | Cold hardy. Very hot when eaten raw. Great for roasting.                                  |
| <b>Russian Red</b>        | Purple Stripe | Early-Mid   | Mid Winter        | 6-8 Cloves     | Large                | Strong, Hot Spicy | Cold hardy. Grows great in northern locations.  |
| <b>Siberian</b>           | Purple Stripe | Late Summer | Into Spring       | 5-9 Cloves     | Large                | Strong, Hot Spicy | Mild flavour when stored. Great for roasting/cooking.                                     |
| <b>Spanish Roja</b>       | Rocamboles    | Mid-Summer  | Mid Winter        | 8-9 Cloves     | Medium               | Rich, Spicy       | Rich complex flavour, long-lasting taste. Excellent for growing in cold climates.         |
| <b>ELEPHANT GARLIC</b>    |               |             |                   |                |                      |                   |   |
| <b>Elephant</b>           | Bulbing Leek  | Late Summer | One year          | 4-6 Cloves     | Very Large, Enormous | Mild, Sweet       | Closely related to the leek. Cold hardy. Plant 4-6 inches deep.                           |

### When To Grow Garlic:

Plant in mid-September to October, at least 4 weeks before ground freezing. Many varieties can also be planted in early Spring.

### How To Plant Garlic:

Break bulbs into individual cloves. Make sure cloves are hard and solid. Plant larger cloves as they will produce larger bulbs - you can use the smaller cloves for dinner!

Plant root plate end down, 3 inches deep, in well-drained soil. Add organic matter/manure or mulch on top. Raised beds are recommended, as soil should be well draining.

Spacing of at least 5 inches on 1-foot rows will provide adequate sunshine, any extra spacing will allow bulbs to grow larger. Keep soil moist.

### Growing/Harvesting Garlic:

Harvest the flowers 10-14 days after they appear. This allows the plant to put its energy into the bulb in the ground, not into making seeds.

Harvest the bulb once it has matured, and the leaves brown off. Dig from ground, and immediately brush off the soil from around the roots, very gently!

### Curing & Storing Garlic:

Drying is an essential part of curing the bulbs, so do not wash them in water. Remove from direct sunlight, and leave under cover in a breezy area. With stalks/leaves attached, tie in bundles, or spread on screens/drying racks. Two weeks drying time is ideal.

To store, hang in netted sacks/bags. Store in a cool, dry and well ventilated area with a stable temperature of 15°C.