



Garlic varieties for 2023

AJO ROJO-Creole Hardneck-Organic

From Spain via Nevada early 1990's courtesy of G. Lutovsky. Mild and creamy baked, but watch out raw, spicy. The heat comes on slowly and builds to intense. Beautiful bright purple clove skins. Averages 8-12 cloves per bulb.

ARMENIAN- Porcelain Hardneck-Organic

Good yielding, fine white bulbs. Rich, garlicky, strong, robust flavor with easy to peel jumbo cloves. From Hadrut Karabach near Azerbaijan border via Cheser Aaron. Averages 4-6 cloves per bulb.

BROWN TEMPEST – Purple Stripe Hardneck – Organic

Raw garlic has initial hot taste that mellows to an earthy finish. This variety originated from the Republic of Moldova and can handle cold winters. Averages 6-9 cloves per bulb.

BOGATYR-Purple Stripe-Hardneck

If you like hot garlic, you'll love this one. Bogatyr is one of the spiciest varieties around. Ideally suited to colder climates and stores 7-8 months. Averages 6-8 cloves per bulb.

CALIFORNIA EARLY- Artichoke Softneck-Organic

Large, sometimes slightly flat-round bulbs. Clove color is tan or off white, often with pink blush. Very vigorous and productive. Mostly 4 clove layers with 10-21 cloves, but 13 or 14 are common.

CALIFORNIA LATE–Artichoke Softneck

Great for beginning growers, California Late White is one of the most common garlics on the market. It has a stronger flavor than Early White, is heat tolerant, is one of the best keepers, up to 8 months. Excellent braider. Averages 12-16 pink-skinned cloves per bulb.

CARPATHIAN-Rocambole Hardneck-Organic

The Carpathian flavor is distinctly different from the rest of the Rocambole. It can be described as hot and spicy with earthier flavor as well as full and rich. It comes from the Carpathian Mountains in Southwest Poland. Averages 8-9 cloves per bulb.

CHESNOK RED-Purple Stripe Hardneck-Organic

From the former USSR, it is a top cooking standard purple stripe garlic that holds its shape and retains flavor after it is cooked. Excellent baking garlic with a mellow aftertaste. Large bulbs average 9-10 easy to peel cloves.



CHET'S ITALIAN-Artichoke Softneck-Organic

A good raw garlic for folks that want garlic flavor without being overpowered. However, an extremely cold winter will make this garlic hotter and stronger. There are 10-20 cloves in 4 clove layers per bulb.

EARLY ITALIAN PURPLE- Artichoke Softneck

This hefty variety has a sweet mild flavor great for entrees, salads and soups. Is better adapted to summer heat than Italian Late. Big solid heads with purple skins. Averages 7-9 cloves.

EARLY RED ITALIAN-Artichoke Softneck-Organic

This mild variety originates in southern Italy and produces large heads of sumptuous garlic. A delicious choice for sauces, pesto's, or raw. Matures early season, stores 6-7 months, and 10-15 cloves per bulb.

GEORGIAN CRYSTAL- Porcelain Hardneck-Organic

Clean white appearance. Very mild and flavorful raw. Long storing. Large bulbs with 4-7 cloves.

GEORGIAN FIRE-Porcelain Hardneck

Typically, good-looking porcelain garlic with big, fat, creamy white bulbs with rose-skinned cloves. Truly one of the hottest garlics, full-bodied and strong. Excellent in salsa, the raw flavor is intense but flavorful. Averages 5-9 cloves per bulb.

GERMAN RED-Rocamboles Hardneck

This rich, strong, and very spicy garlic came to this country over a hundred years ago with German immigrants, and flourishes in colder areas of our country. A vigorous grower with purple and brown skin, this variety averages 8-10 good-sized cloves per bulb.

IDAHO SILVER – Silverskin Softneck

Bulbs are a beautiful creamy silver color with good size and character. Mild and sweet when baked. Raw flavor starts slowly and heat builds to very hot.

INCHELIUM RED-Artichoke Softneck-Organic

Large-bulb, vigorous strain. Our best seller and a national taste test winner in the softneck division. Mild, but lingering flavor with a tingle. Discovered on a Colville Indian reservation; 4-5 clove layers with 10-20 cloves. Bulbs over 3 inches.

ITALIAN LATE-Artichoke Softneck

Italian Late has more purple in the bulb wrappers than one usually sees in an artichoke, and semi-thick wrappers peel away easily, revealing large cloves with elongated tips, and a hint of purple. The flavor is robust but not overly hot. 8-12 cloves per bulb.



KILARNEY RED-Rocamboles Hardneck-Organic

This is an outstanding Rocamboles from Idaho. Best producing Rocamboles variety with a full-bodied flavor, large bulbs with loose skins that peel away easily. This variety is also tolerant of wet growing conditions. Averages 6-11 cloves per bulb.

LORZ ITALIAN-LORZ Artichoke Softneck-Organic

A Northwest heirloom brought from Italy before 1900. One of the more flavorful of the Artichoke strains. A Large bulb with 12 to 19 cloves.

METECHI-Marbled Purple Striped Hardneck-Organic

Very strong, hot garlic. Grows larger than other garlics. Thick bulb wrapper, white on outer layers, with almost solid purple striping on its innermost layers. Stores well for a hardneck. Averages 5-7 large cloves per bulb.

MONTANA ZEMO-Porcelain Hardneck-Organic

This beautiful, large leafed porcelain strain is more vigorous than "Zemo", producing large, dense bulbs. When eaten raw, the taste is strong, but pleasant with no aftertaste. Grown at the base of the Mission Mountains in NW Montana. Averages 4-6 cloves per bulb.

MUSIC-Porcelain Hardneck-Organic and Non-Organic

Very cold hardy, slightly spicy, incredibly flavorful garlic. One of the most popular types. Easy to grow, great classic garlic flavor. Produces 4-7 large and easy to peel cloves per bulb with shiny white sheaths and pink tinges.

NOOTKA ROSE-Silverskin Softneck

A well colored strain: A Northwest heirloom for the San Juan Islands off the Washington coast. Cloves are streaked pink on mahogany background with solid red clove tips. Colors fade in rich soil. Very attractive braided. Strong flavor. Averages 12-20 cloves per bulb.

PENN WONDER – Rocamboles Hardneck

Very cold hardy richly flavored without heat. Hearty growing habit with good storage qualities for a Rocamboles. Averages 6-11 cloves per bulb.

PENASCO BLUE- Rocamboles Hardneck

Very aromatic and mild enough to eat raw. Skins are a deep purple to deep brown and external skins have quite a bit of pink streaking. Grown around Penasco New Mexico. Averages 6-11 cloves per bulb.

PERSIAN STAR- Purple stripe Hardneck

Mildly spiced but not too sharp. Outer bulb wrapper sometimes smooth white. Vivid clove colors. Red tipped cloves with marbled streaks on yellow–brown background, originally from Uzbekistan. Averages 8-10 cloves per bulbs.

PURPLE GLAZER-Purple Stripe Hardneck

Originally hailing from the Republic of Georgia, this spicy variety requires cold winters to thrive. This is one of the best baking garlics around. You can look forward to eating this garlic for up to 5 months. Rich, burgundy stripes on smooth, white skin. Averages 6-9 cloves per bulb.

PURPLE ITALIAN-Rocambole Hardneck

This classic Italian hardneck is very popular. Deep russet purple-skinned bulbs have a pungent, yet sweet flavor that is perfect for Mediterranean cuisine. Large cloves are easy to peel. Averages 8-12 cloves per bulb.

RED REZAN- Glazed Purple striped Hardneck

Originally from South of Moscow. The bulb is glazed dark purple with a tinge of gold. It has a strong lasting flavor, but not hot and no aftertaste. Averages 6-8 cloves per bulb.

RED TOCH-Artichoke Softneck-Organic

Collected in Republic of Georgia in 1988 near the town of Tochliavri. Bulb wrappers streaked with red, pink, and yellow. Red Toch is mild and complex in flavor offering minimal heat and is not as pungent as other garlic varieties. Averages 12-18 cloves per bulb.

ROMANIAN RED-Porcelain Hardneck-Organic

Brought to British Columbia from Romania. Hot and pungent flavor with a healthy, long-lasting bite. Very good storage life. Averages 4-6 cloves per bulb.

RUSSIAN RED-Rocambole Hardneck

Introduced to Canada in the late 1800's. Its raw heat is balanced by a deep and rich flavor, with sweet undertones. Cloves are big and easy to peel. Averages 6-8 cloves per bulb.

S&H SILVER- Silverskin Softneck

A mild sweet taste that builds in heat and lingers. Cloves are off-white to tan with pink blush tips. High yielding with a long storage life. Averages 15-20 cloves per bulb.

SIBERIAN RED-Purple Stripe Hardneck



Originally from Europe, this garlic is mild and creamy when cooked but hot when raw. Thrives in cold climates. Contains one of the highest concentrations of allicin, a biologically active component which is antimicrobial. Averages 5-8 large cloves per bulb.

SICILIAN SILVER- Silverskin Softneck

This variety has a great yield and long storage life, good for braiding. Its raw flavor starts out mild then explodes hot. Baking produces a smooth but complex full flavor. Averages 15 cloves per bulbs.

SILVER ROSE-Silverskin Softneck

A smooth, silvery-skinned garlic with rose-colored cloves and mild flavor. Great for braiding. Medium to large heads that stores well. Averages 12-15 cloves per bulb.

SILVER WHITE-Silverskin Softneck-Organic

This variety is originally from Harmony Farm Supply in California; this large-bulb garlic has proven productive in cold winter and hot summer climates. Most productive of all the silverskins.

SPANISH ROJA-Rocambole Hardneck

Best-selling gourmet garlic, classic rich flavor, easy to peel. Outer wrapper is cream with deep purple stripes. Large brown-red cloves, 8-12 cloves per bulb.

SUSANVILLE- Artichoke Softneck

This popular softneck is white skinned with some occasional pink. Has a mellow but true garlic flavor that is good for pickling and roasting. Averages 12-16 cloves per bulbs.

ELEPHANT GARLIC-Organic

It looks, smells, and tastes like garlic, but it is a member of the leek family. A great keeper, storing up to a year, this mild garlic grows best where winters are not too severe. Can grow as big as 5 inches across.