



Garlic varieties for 2025

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.

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.

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 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 FIRE-Porcelain Hardneck -Organic

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.

IDAHO SILVER – Silverskin Softneck - organic

The 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.

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.

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 Conventional

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.

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.



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 - organic

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 – 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 8-12 large cloves per bulb.

SICILIAN SILVER- Silverskin Softneck - organic

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 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 - Organic

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.