Garlic

Garlic, *Allium sativum*, can be planted either in late fall or in early spring. Garlic likes rich, well-drained garden soil and full sun. Each clove in a bulb is planted separately. For the biggest bulbs at harvest, plant the largest cloves. Plant pointy end up, 6-8” apart and 2-4” deep. Larger cloves should be planted deeper and farther apart. Also, plant deeper in the fall than in the spring, and/or cover with mulch after planting. Fertilize with an organic vegetable food in the spring and keep weeded. Harvest when the leafy tops die back, usually in July, then air dry the bulbs and remove the tops or braid them together. Store in a cool dry place.

ELEPHANT GARLIC, *Allium ampeloprasum babbingtonii*, is probably more closely related to the leek than to ordinary garlic. The bulbs are fist-sized and can weigh over a pound. Sweeter and less intense than true garlic, elephant garlic has been called "garlic for people who don't like garlic". **Very mild.**

SOFTNECK GARLIC is the most common type; almost all supermarket garlic is softneck. Softneck varieties are easier to grow and keep longer than most hardneck varieties. They are distinguished by white, papery skin and many cloves, often with larger outer cloves and smaller inner ones. Their “soft” necks make these varieties good for braiding and wreaths.

SOFTNECK: ARTICHOKE varieties have rough skins and large bulbs with 12-20 cloves.

Inchelium Red Colville Reservation heirloom. Extra-large bulbs with good, lingering flavor. Named “best of the softnecks” in a Rodale taste test. Can get hotter in storage. **Medium.**

Kingsland Very large heavy bulbs with 10-15 cloves. Productive and cold hardy with a spicy but not hot flavor. Excellent storing, good for braiding. **Mild to medium.**

Messidor Large bulbs with 10-13 cloves; white with purple streaks. French market variety; productive, flavorful, cold hardy. Excellent storing. **Mild.**

Sicilian Rich deep flavor; crisp texture when raw. Good keeper, great for braiding. Very heavy producer of enormous bulbs. **Medium.**

HARDNECK GARLICS form fairly few (4-13) large cloves around a hard central stalk. In the spring this stalk will usually shoot up a curly “scape” tipped with tiny bulbils. Cut off this scape to redirect the plant’s energy to the bulbs, and because tender green scapes are a tasty treat! Hardneck garlics have bold and complex flavors, making them gourmet favorites.

HARDNECK: PORCELAIN varieties store very well because of their thick parchment-like outer wrappers. They have beautiful shapes and large, easy-to-peel cloves.

Gypsy Rose Music 4-5 large cloves. Great flavor—great for cooking! **Medium to Hot.**

Ivan 4-7 large cloves. Very hot when raw; sweet and aromatic when cooked. **Hot.**

Music Excellent taste, pungent and flavorful. Huge cloves. Wrappers might be pure white or streaked with purple, depending on soil conditions. **Hot.**

Norquay Strong spicy flavor with high allicin content. 5-6 large cloves in a heavy, tight bulb. Very cold hardy and disease resistant variety. **Hot.**

Romanian Red Strong flavor and aroma; one of the best for high allicin content. 5-6 large cloves, sometimes streaked red/purple, in white wrappers. **Very hot.**

HARDNECK: PURPLE STRIPE varieties have wrappers and sometimes cloves streaked in red or purple. Thick outer wrappers make these varieties store relatively well.

Chesnok Red (AKA Shvelisi) 8-10 large cloves. Complex flavor with mellow aftertaste; one of the sweetest when baked. Taste test winner. **Medium.**

Persian Star About eight large cloves per bulb. Thick white outer wrapper, cloves have beautiful purple inner wrappers. Rich mellow flavor with a mild aftertaste. Sweet when roasted. **Medium.**