Garlic, *Allium sativum*, can be planted in late fall or early spring. It likes rich, well-drained garden soil and full sun. Each clove in a bulb is planted separately; for the biggest bulbs at harvest, plant only the largest cloves. Plant the cloves pointy end up, 1-2" deep (in fall, plant deeper; in spring, shallower), and about 2-3" apart. Fertilize with an organic vegetable food in the spring, and keep weeded. Harvest when the leafy tops die back, usually in July. Air dry the bulbs and then remove the tops or braid them together. Store in a cool dry place.

**Softneck Varieties.** Softneck garlic is the most common type; almost all supermarket garlic is softneck. It is easier to grow and keeps longer than most hardneck varieties. Softnecks are distinguished by white, papery skin and an abundance of cloves. Their “soft” necks make these varieties good for braiding and wreaths. Softnecks come in two main sub-groups: Silverskin (latest to mature, longest-storing, best for braiding) and Artichoke (larger but fewer cloves and rougher skin). Softneck varieties carried by Sky may include:

**California Artichoke.** The favorite variety in America's commercial garlic-growing region in Gilroy, CA. It produces many cloves around a pronounced central stem. Mild flavor, good for eating raw.

**Inchelium Red Artichoke.** Heirloom from Washington’s Colville Indian Reservation. It produces an extra-large bulb with medium-strong pungency and flavor. Named “best of the softnecks” in a Rodale taste test. Flavor can get stronger in storage.

**Lorz Italian Artichoke.** Very large, easy to peel cloves and a bold flavor. An heirloom brought to the Columbian basin from Italy in the nineteenth century.

**Nootka Rose Silverskin.** Heirloom from the San Juan Islands with 15-20 cloves and strong flavor. When grown in lean conditions, cloves are streaked with rose to mahogany. Very beautiful in braids.

**Pacific Northwest (California) Select Silverskin.** Selected from California culinary varieties, adapted and acclimated to Pacific Northwest conditions. Does well in wetter condition but tolerates drier soils. Late maturing.

**Silver White Silverskin.** 15-20 cloves under bright white skin. It thrives both east and west of the mountains in Washington, tolerating hot summers, cold winters, and damp cool coastal conditions. Great braiding garlic; keeps up to twelve months. Mild flavor gets hotter in storage.

**Transylvanian Artichoke.** A sharp bite you can really sink your teeth into! Found in a Romanian farmer's market, this is a good consistent producer in colder climates. Strong aroma, sharp flavor hold up well when cooked.
**Hardneck Varieties.** Hardneck garlic has a hard stalk which often coils at the top. Hardneck garlic bulbs have fewer but larger cloves than softneck varieties. They have a bold and complex flavor, making them a favorite of gourmet chefs. There are eight sub-groups of hardneck garlic. The Rocambole sub-group tends to do very well in our cooler climate. Often considered among the best tasting garlic varieties around, they usually have thin skin and purple streaks. Their thin outer wrappers reduces their shelf life; they should be used soon after harvesting. The Porcelain and Purple Stripe sub-groups have thick outer wrappers that make them store extremely well (for hardnecks). Turban varieties produce 6-7 fat cloves around a central scape. They are very early to mature, but don’t store well; harvest in spring when the bulbs get large enough before the leaves fall over. Hardneck varieties carried by Sky may include:

- **Chinese Pink**  Turban. Deep, rich, musky flavor.  Not too hot but with a warm aftertaste.  Very early to harvest but does not store well.

- **Duganski**  Purple Stripe. Large cloves with a rich fiery flavor and mild aftertaste.  It has violet-tinged flesh and a thick purple outer wrapper.  It stores better than most hardnecks, and is one of the sweetest when baked.

- **German Red**  Rocambole. 8-12 cloves per bulb that thrives in cool climates. Reliable producer with excellent flavor:  hot and spicy.

- **Ivan**  Porcelain. 4-7 large cloves.  Good flavor—very hot if eaten raw, sweet and aromatic when cooked.  Czech variety.

- **Killarney Red**  Rocambole.  Rich, hot strong flavor sometimes described as nutty.  8-9 cloves per bulb.  High yields; tolerant of cool conditions.

- **Music**  Porcelain.  Excellent flavor, pungent but not too hot.  Huge cloves.  Wrappers might be pure white or streaked with purple, depending on soil conditions.

- **Spanish Roja**  Rocambole.  7-13 cloves per bulb.  Often called the best gourmet garlic in the world.

- **Susan Delafield**  Porcelain.  Large, heavy bulbs typically have about 6 cloves with a pure white wrapper.  Long storing for a hardneck.  Good flavor.

**Elephant Garlic,** *Allium ampeloprasum babbingtonii,* is probably more closely related to the leek than to ordinary garlic. The bulbs are very large, fist-sized, and can weigh over a pound. In terms of flavor, elephant garlic is much less intense and sweeter than true garlic. It has been described as "garlic for people who don't like garlic".