

GARLIC

For the Home Gardener and Grower



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