Filaree Garlic Farm

2017 Seed Catalog
Garlic | Potatoes | Shallots | Sweet Potato Slips
Ordering Information

*Orders are shipped in the order they are received, starting with orders placed in January. Payment is taken when orders are placed.

*When we start shipping in September we have a queue of several thousand orders to fill and only a few months to get them out. Order early!

*Ordering early (before August) will ensure the best selection, largest bulbs, and an earlier ship group.

*Unlike other seeds, garlic is a living plant. Since we start taking orders well before the garlic is harvested, sometimes substitutions are needed in order to ensure only premium seed is being sent out. When ordering, please select Yes when asked if substitutions are OK unless you are willing to wait until next season. Rest assured, we always substitute with a similar strain from the same variety your ordered!

*In many Northern climates, garlic can be planted through mid-November. Planting 2-4 weeks before the ground freezes solid is a good rule of thumb. See page 39 for details!

Spring Seed Garlic available!
see website for more details and availability

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Cover Art & Illustrations by
Jim Anderson
Welcome to Filaree Garlic Farm’s 2017 Catalog

Growing garlic in the home garden or as a part of a diversified farm is truly a special experience for all who love to grow food. Here at Filaree Farm we are lucky to spend 12 months a year immersed in this crop. The season for us is divided into three equally important roles that we serve: tending to our soil and the garlic as it grows, curing and handling the garlic to ensure the quality as seed for our customers, and providing the best service and information to our customers who share in our love of garlic and growing food. We take our jobs seriously and are rewarded by the satisfaction of our passionate and loyal customers. Thank You!

In addition to our catalog, please visit us on our website, www.filareefarm.com, where you can buy garlic online with our quick and easy online store, browse info on growing garlic, and view photos from the farm.

Who We Are

Filaree Garlic Farm has been an independently owned grower and supplier of premium quality garlic seed for 28 years. Certified organic since 1977, our mission is to collect, preserve, and provide others with the opportunity to grow our more than 100 varieties of garlic. We serve organic gardeners, plant nurseries, and commercial growers. In recent years we have added additional seed crops! Shallots, potatoes, and sweet potato slips are featured in the color insert. We are committed to providing the same quality seed with these new offerings.

About Our Garlic

We have had the extreme pleasure of sharing with other garlic lovers the uncommon, exotic strains as well as the familiar, reliable ones. We have in our collection varieties that range from fiery hot to relatively mild, those that are sublime roasted and others that are unsurpassed raw. We have some with large, easily peeled cloves and others that will keep a full 12 months. They grow in different shapes and sizes and many combinations of colors. At the risk of oversimplification, here are some common varietal traits in a nutshell.

ARTICHOKEs are the easiest to grow. They tolerate a wide range of climates and soil types and give the highest yields of any variety. Their flavor tends to be on the milder side.

SILVERSkins do especially well in wet or mild climates as well as colder ones. They have delicate tops which make beautiful braids. The bulbs have a satin-like appearance and store longer than any other type.

ROCAMBOLES are rich, full flavored gourmet garlic. They have large, easy to peel cloves which make them a joy in the kitchen and have an excellent raw taste.

PURPLE STRIPES (STANDARD) have beautiful clove colors and often win baked garlic contests. They are a big hit at Farmers Markets due to their size and vivid colors.

GLAZED PURPLE STRIPES have a shiny finish with subtle silvery hues and fewer cloves per bulb. They mature slightly sooner than standard Purple Stripes.

MARBLED PURPLE STRIPES are noticeably different than standard Purple Stripes. Their darker purple bulbs are shaped more like Rocamboles while being more consistent producers. Their distinctive plump cloves have a tighter clove wrapper leading to somewhat longer storage.

PORCELAINS are very impressive in appearance, both as a tall and elegant plant and as a striking white bulb. They have the fewest and largest cloves of any variety. They also have the highest allicin content of the garlic varieties.
Where We Grow

Filaree Garlic Farm is located in North Central Washington state in the sunny Okanogan Valley. We are 200 miles from the coast and 50 miles south of the Canadian border. We have mildly cold winters considering our northern latitude. Our summers are typically hot and dry. Our irrigation water is sourced from streams fed by snowpack in the Cascade Mountains.

Certified Organic

We are certified annually by the Washington State Department of Agriculture. All of our seed is certified organic. We grow most of the seed we sell and purchase the rest from other small, certified organic farmers in Washington, Idaho, Montana and Oregon, whom we know and trust. Some Creole strains are Certified Naturally Grown and are clearly labeled as such. Rest assured, these are not grown with any synthetic materials, and we are confident in their quality! The certification process is simply done through a small non-profit organization rather than the government. All garlic strains are heirloom & non-GMO.

Order Early

We give our biggest bulbs to those who order early. Ordering early, before August, will ensure the best selection, largest bulbs, and earlier shipping date. The majority of bulk strains will continue to be at least two-inch diameter bulbs (XL size.)

Returns and Refunds

We cannot absolutely guarantee our seed will perform well for you. There are too many variables in soil preparation, care, time of planting, and climate. We do not recommend our garlic for extreme southern latitudes below approximately 32 degrees north latitude, such as southern Texas and Hawaii. We can tell you that we get a lot of letters from happy customers impressed with the quality of our handcrafted bulbs.

However, if you are unhappy with the quality of your seed, we will gladly refund your money on the simple condition you return it to us within 60 days of our shipment and before it is planted. We cannot refund after planting - no exceptions. Our liability in such instances will be strictly limited to the actual cost of the seed plus initial shipping charges. We assume no liability for freeze damage to garlic shipped after November 15th nor for any kind of damage after you plant your seed.

Starting September 1, all cancelled orders will be charged a 10% restocking fee.
Garlic

Allium sativum

Garlic History

Garlic has been cultivated for many thousands of years, perhaps being one of the earliest wild plants tended by humans. Originally grown in south-central Asia, it soon spread to new regions through ancient trade routes. Garlic evolved over thousands of years as it was likely carried by the nomadic tribes of south-central Asia to more southerly villages and from there to the Mediterranean, Egypt, and elsewhere. It was used by all early civilized cultures; appearing in the oldest written language, Sanskrit, dating back five thousand years. Garlic bulbs were used for food and medicine by the Egyptians who revered it so much they included it in their five thousand year old tombs. Garlic has traveled with humans through history responding with them to changes in climate, soil, and altitude. This is evident in the more than 100 varieties we grow, collected from all over the world.

Garlic Varieties

The botanical name for garlic is Allium sativum. Most studies have concluded that all garlic is of the species Allium sativum, though two major subgroups are observed in the field and in the lab. These two groups are commonly referred to as hardneck (bolting) and softneck (non-bolting). Hardnecks send up a flower stalk, commonly called a scape, whereas softnecks do not.

Filaree founder, Ron England, combined his experience as a grower with careful research when he proposed the two subgroups of garlic and the several varietal groups branching off within those two subgroups. His groundbreaking book, GROWING GREAT GARLIC (Page 33), further defines these varieties by clove structure, bulb shape, leaf structure, and other genetic observable differences. Most of the varieties proposed in his book have since been confirmed by researchers.

A 1993 study categorized 110 strains using isozyme patterns and affirmed the varietal classifications proposed in GROWING GREAT GARLIC. Another study used molecular tools to create a garlic genetic tree using 233 varieties (including samples from Filaree.) The study showed that, with rare exception, all varieties belonged to the groups as classified by Filaree. Interestingly, the study showed that the Purple Stripe varieties were the earliest forms of garlic, from which other varieties have developed.

Learn more about garlic taxonomy, diversity, and botany in The Complete Book of Garlic by Ted Jordan Meredith. (available on Page 34)
Importance of Variety

"Variety" is the most important thing for growers and consumers to know about garlic. Each of the ten varieties has fairly specific characteristics, including plant form, bulb appearance, clove shape and configuration, bulb and clove wrapper colors, and flavor. Each variety has a distinct flowering (scape) habit. Varietal types have preferences regarding soil and climate, and each varies in length of storage, flavor, and how easily the cloves are to peel.

The strain descriptions in our catalog are based primarily on our own experiences in north central Washington State. Actual growth and characteristics will vary by region, soil, climate, cultural techniques, etc.

Garlic Anatomy 101

STEM- The true stem for garlic is underground. It is the flat plate at the base of the bulb. When the cloves are separated from the bulb the stem lives on in a 'basal plate' on each clove.

PSEUDOSTEM- What appears to be an aboveground stem is actually overlapping sheaths of the leaves.

LEAVES- What appears to be a leaf is actually only the blade part of a foliage leaf. Garlic leaves originate from the shoot apex at the top of the step plate.

CLOVE- Garlic cloves are complicated structures. They are composed of different kinds of leaf primordia. The first leaf becomes the skin of the clove. The second leaf, or in some varieties the third leaf, becomes the flesh of the clove. This leaf is a place for the plant to store energy to ensure its future survival. The storage leaf grows rapidly in the spring.

BULB- The garlic bulb is a survival trait. It allows the species to remain dormant during the coldest months and store energy reserves for future growth. When a garlic plant is mature, its leaves, stem, and roots die, leaving only the bulb to ensure future growth for the plant.
Garlic Planting FAQ's

How much should I plant?

This depends on your purpose for growing garlic. In general hardneck garlies will produce 4 to 10 times the amount planted. Softnecks can give you 7 to 12 times the amount planted. Our chart on page 35 tells you average number of cloves per pound of different varieties. For example, if you plant one pound of Porcelain garlic which averages 40 cloves to the pound, you will end up with 40 plants. That one pound planted will produce 40 bulbs to harvest that might weigh 5 lbs.

For market gardeners and small farms, we recommend that people start small for there are many judgment calls in growing garlic, and good judgment depends on experience. Seed garlic is expensive so early lessons can be expensive as well. The size of your projected market should inform your decision. When planting in 2 foot beds with 5 by 9 inch spacing (see diagram below), about 180 plants will fit in 10 by 10 (100 sq ft) area. That would take around 3 lbs of hardnecks, or 2 to 2 1/2 lbs of softnecks. You can plant around 1,000 lbs of cloves per acre and harvest 5 to 10,000 lbs depending on variety. We suggest that new growers start with less than ¼ acre and grow their own seed stock for the next season.

What should I plant?

It has been generally believed that garlic is a cold weather crop but over the years we have found more warmer climate growers successfully growing different types of garlic. Garlic is highly adaptive and most will adjust to the climate if replanted for several years. Rocamboles, Purple Stripes, and Porcelains do prefer a cold winter and require a rich soil. Growers in the hot, humid region of the Gulf Coast report that Turbans and Asiatics perform best. Creole garlics prefer warm climates to produce large bulbs. Softneck varieties are quite versatile; the softneck subgroups Artichoke and Silverskin thrive in hot weather areas but still out produce hardnecks in sub-zero winters, including Alaska. Consult your neighbors, concentrate on types that are generally accepted as right for your area, but don't be afraid to experiment!

Still confused? Get a Garden Pack (pg. 31,) and we'll send you varieties of garlic that will perform well in your area.

When will I receive my garlic?

Alaskan Growers: We will ship your orders in early September.

Southern Growers: We will begin shipping your orders in mid-late October in the order in which they were received.

All other Regions: We will begin shipping your orders mid September in the order in which they were received.

Please see page 36 or www.filareefarm.com/orderinf.html for more details
These garlic strains took a long time to track down. The latest research classifies Asiatics as hardnecks genetically closest to Rocambole, Purple Stripe, and Porcelain.

Asiatic bulbs size up very well without removal of the flower stalk which is usually short, drooping, and coiled. The bulbil capsule is long and wrinkled like a dried bean pod. Bulbil capsules contain only a few large dark purple bulbils.

Bulbs have a tendency to be striped with fine lines that run from top to bottom. Cloves are very firm and plump. Clove skins are thick and semi-glossy.

Asiatic garlics mature very suddenly, just ahead of other Artichokes. Harvest slightly greener than other varieties as their wrappers tend to split when left too long.

~ 45 cloves per LB

**Asiatic Pricing**

$8.50 per 1/4 lb; $14.00 per 1/2 lb; full lbs are $22.00

Bulk pricing applies when buying full lbs of all strains listed as "Bulk"

Please see page 35 for details of bulk pricing.

**ASIAN TEMPEST Bulk** 20 lb limit
From South Korea via Horace Shaw in Oregon. Beak on bulbil can reach 18 inches in length. This strain produces an outstanding crop. Sweet baked with good garlic flavor. Breathtaking raw.
Part# G-AT

**KOREAN MOUNTAIN** 4 lb. limit
A beautiful bulb with very large cloves. Full flavor with extra hot intial burst.
Part# G-KORM

**JAPANESE** 4 lb limit
A very unique strain with 5 to 7 large yellow to tan cloves. Long bulbil capsules. Baking creates a smooth texture with lingering heat and flavor. Raw, it slowly heats up and leaves a lingering pleasant aftertaste. Giannangelo Farms obtained this rare garlic from an elderly Japanese farmer in western Washington.
Part# G-JAP

**PYONG YANG** 2 lb limit
From North Korea. 7 to 10 inch beak on bulbil capsule. 4 to 8 cloves per bulb. Cloves are light brown with a rosy purple blush and elongated tips. Bulbs are blushed and purple striped. A light pleasant flavor when baked.
Part# G-PYY

**AOMORI** 1/2 lb limit
A productive white skinned strain similar to Japanese. A delicate apperance.
Part# G-AOM

**RUSSIAN REDSTREAK** 1/4 lb limit.
Originally from a single bulb mutation of the Rocambole variety "Russian Red". Short growing plant with large bulbils. Spicy flavor. Yield can be unpredictable year to year, but has performed quite well recently.
Part# G-RRS
BLOSSOM Bulk  20 lb limit
From G Czarnecki. Large dark striped bulbs. Smooth and mild baked. Crunchy raw with a heat that blossoms and only slowly fades.
Part# G-BLS

THAI PURPLE Bulk  15 lb limit
Part# G-THP

BASQUE  10 lb limit
This productive and beautiful Turban strain was introduced to us by Cloudview Farm in Royal City, WA. Striking Purple coloration. Good spicy flavor. Sprouts quickly and vigorously in the field. Not a long storing variety.
Part# G-BAS

SHANTUNG  10 lb limit
A fiery Turban from China with purple and white stripes. Widely grown and adaptable.
Part# G-STG

An Artichoke Subvariety
(hardneck, not braidable)
Scapes Y  Harvest E  Storage S

We believe these are genetical-
ly related to Artichoke garlics
because of the type of bulbils
produced, their early maturation and
clove shape. Turban strains are weak
bolting meaning they often produce
scapes in Northern climates but will
grow as softnecks in warmer regions.
Early to mature, Turbans are often
the first garlic out of the ground.
Short storage means that these
strains are truly a seasonal treat.

Turban bulbs usually attain a good
size even though the plants are small.
The heavily striped bulbs are very
attractive and are ideal for early sea-
son marketing before other garlics
appear. Cloves are normally plump,
with light, glossy pink to brown
color.
~ 60 cloves per LB

CHINESE PURPLE  10 lb limit
True Turban shaped capsule, bulbs very
colorful with deep purple. Relatively good
storing for a Turban.
Part# G-CHNP

THAI FIRE  10 lb limit.
This typical Turban was purchased at a Bang-
kok market. Clove skins dark nut brown.
Complex full flavor with rising heat level.
From Salt Spring Seeds via Flora Baartz.
Part# G-THF

CHINA STRIPE  10 lb limit
Delicate purple stripes adorn this attrac-
tive bulb. Mild flavor. Purchased in Beijing
market by G. Czarnecki.
Part# G-CHNST

UZBEK  10 lb limit
From the former USSR Allium station via R.
Hannan.
Part# G-UZB

Turban Pricing
$8.50 per 1/4 lb; $14.00 per 1/2 lb; full pounds are $22.00
Bulk discount pricing applies when buying full lbs of all strains listed as "Bulk"
Please see page 35 for details on bulk pricing.
XIAN  8 lb limit
This strain is a favorite of garlic grower and author Chester Aaron. Attractive bulbs, nice plump cloves.
Part# G-XIAN

SHANDONG  5 lb limit
From China’s Shandong province via G. Czarnecki. Maintains good garlic flavor baked. Raw, it is fast acting and flaming hot.
Part# G-SHN

LOTUS  5 lb limit
A beautiful strain with plump colorful cloves, brown and purple. Another hot turban! From a market in SE China by G. Czarnecki.
Part# G-LOT

TZAN  5 lb limit
A hot Turban collected by J. Swenson from Shandong province via Mexico. Consistent producer.
Part# G-TZN

EARLY PORTUGUESE  5 lb limit
Part# G-PORT

CHENGDU  5 lb limit.
Robust flavor with just a hint of heat. Purchased in Chengdu, China market by G. Czarnecki.
Part# G-CHG

RED JANICE  3 lb limit
Matures slightly later than other Turbans and stores longer. Bulbs have heavy solid stripes over purple blush. Exceptionally fragrant, sweet and a little spicy baked. Starts hot raw and heat continues to build. Originally from Nmarazeni in Republic of Georgia.
Part# G-RJ

MAISKIJ Out of Stock for 2017
From Ashkabad bazaar in Turkmenistan by J. Swenson. Often produces single-cloved bulbs called "rounds." Yield varies widely.
Standard Purple Stripe

(hardneck, not braidable)

Named because of the bright purple streaks and blotches on both bulb wrappers and clove skins, the purple stripe varieties are attractive garlics. They are also very flavorful, usually winning “best baked garlic” taste tests conducted by Rodale, Sunset Magazine, Martha Stewart and others.

Most strains have 8 to 12 cloves per bulb. Cloves are noticeably tall and crescent shaped. They store slightly longer than Rocamboles and peel almost as easily.

Purple Stripe plants are distinctive because their leaves grow at a wide angle to the stem. Flower stalks may make perfect 270 degree curls that leave bulbil capsules floating and bobbing in the air like birds in flight. These plants are so beautiful that they are sometimes used in landscaping, and the tops used in floral arrangements.

~ 60 cloves per LB

Purple Stripe Pricing (includes Marbled & Glazed)
$8.50 per 1/4 lb; $14 per 1/2 lb; full lbs are $22.00
Bulk discount pricing applies when buying full lbs of all strains listed as "Bulk"
Please see page 35 for details on bulk pricing.

CHESNOK RED Bulk 200 lb limit
Our best Purple Stripe in performance year after year. A great cooking garlic, it retains flavor and texture. Very large bulbs that average 9 to 10 easy to peel cloves. From Shvelisi, Republic of Georgia. One of our best baking garlics.
Part# G-CHRED

PERSIAN STAR Bulk 50 lb limit
Vivid clove wrapper colors. Outer bulb wrapper sometimes smooth white, but inner wrappers purple streaked. Red-tipped cloves with marbled streaks on whitish or yellow-brown back ground. Very pleasant flavor, mildly spicy but not too sharp. Purchased in Samarkand, at a Uzbekistan bazaar in the late 1980’s by John Swenson.
Part# G-PST
FERGANSKIJ  3 lb limit
Collected by John Swenson in Samar-kand, at an Uzbekistan bazaar. Good bulb size, form, and color.
Part# G-FER

RED GRAIN  2 lb limit
Another beautiful Purple Stripe garlic that has performed well for us. Consis-
tent and uniform. From Chichisidzhavari, Republic of Georgia.
Part# G-RG

SHATILI  1/2 lb limit
A popular strain now with its classic and beautiful Purple Stripe character. From Rep. of Georgia. Good bulb size and very productive.
Part# S-SHA

SKURI  1/4 lb limit
From Republic of Georgia. Quite the heirloom, this plant takes a graceful form.
Part# G-SKU

Glazed Purple Stripe

A Purple Stripe Subvariety

Glazed Purple Stripe includes five beautiful strains that appear Purple Stripe in all respects except that bulb and clove colors are a royal purple tinged with subtle shiny gold and/or silver hues. Cloves are not as tall and elongated as standard Purple Stripes and there are fewer cloves per bulb. They mature slightly sooner than standard Purple Stripes.
~ 60 cloves per LB

PURPLE GLAZER Bulk  50 lb limit
Fat cloves with almost satiny clove wrappers. Substantial bulbs with papery clove wrappers. Originally Mchadidzhvari #1 from Rep. of Georgia.
Part# G-PGL

BROWN TEMPEST  3 lb limit
Purple bulb splotches, brown cloves with a hint of rose blush and no stripes. Average 6 cloves per bulb with nice shape and size. Raw garlic has initial hot taste that mellows to an earthy finish.
Part# G-BT

RED REZAN  1 lb limit
Similar to Purple Glazer. Bulb color dark glazed purple with the tinge of gold. From south of Moscow. Strong lasting flavor, but not hot and no after-
taste. Part# G-RRZ

BLANAK  1/4 lb limit
From the Czech Collection of New York grower, Dr. Boris Andrst.
Part# G-BLNK

VEKAK  1/4 lb limit
From the Czech Collection of New York grower, Dr. Boris Andrst. Rich flavor when sauteed.
Part# G-VEK
Marbled Purple Stripe
A Purple Stripe Subvariety

These are an interesting and enigmatic group. While the plants are more similar to Purple Stripes, the bulbs can easily be mistaken for Rocamboles. When broken apart, the bulbs display characteristics of both Rocamboles and Purple Stripes. However, isozyme testing put them within the Purple Stripe variety.

Bulb wrappers tend to be mottled rather than striped. Most strains have only 4 to 7 cloves per bulb which can be easily counted without removing bulb wrappers.

~ 55 cloves per LB

METECHI Bulk 50 lb limit
Plants upright and broader leaved than others. Large capsule and bulbils. Cloves few, but large and fat, with blushed and lined skins. Tastes fiery raw, but with a nice finish.

Part# G-MET

RUSSIAN RED 10 lb limit
Has a flavor similar to Rocamboles in its complexity. Purple bulb wrappers. Clove wrappers are brown and purple.

Part# G-RUS

KHABAR 5 lb limit
This garlic is mild and creamy baked, good in mashed potatoes. It also has a nice flavor raw with the heat easing into a burst of flavor. Collected from Khabarofsk, Siberia by Alaskan grower Bob Ellis.

Part# G-KHA

SIBERIAN 5 lb limit
An outstanding strain originally secured by fishermen trading green leafy vegetables with poor peasants who grew only root crops. 5 to 7 fat, dark brown cloves.

Part# G-SIB

NORTE 5 lb limit
Early emerging & maturing acquisition from Beltsville, MD Agricultural Station. First Purple Stripe to send up a seed stalk.

Part# G-NOR

BROWN ROSE 1/2 lb limit
Very fat cloves with rose-brown blush. Average 6 cloves per bulb. Long storing. First Purple Stripe to come up in the spring.

Part# G-BR

BZENC 1/2 lb limit
From the Czech collection of New York grower, Dr. Boris Andrst. Retains garlic flavor when baked. Very spicy raw with the heat building quickly.

Part# G-BZN

PSKEM 1 lb limit
Very unique rich colored garlic. 2 to 4 large cloves set in a satin finish of purple. Becoming a very popular strain. From Pskem River Valley, Uzbekistan by John Swenson.

Part# G-PSK

BOGATYR 1/2 lb limit
Few cloves, with dark purple-brown clove colors. Flower stalks sometimes red tinged. One of our longest storing marbled purple stripes.

Part# G-BOG

LITHUANIAN PURPLE 1/2 lb limit
From an old garden in Lithuania. Sent to us by a customer, grown by her grandmother Danute. 4-6 fat cloves. Dark Purple coloration. Has been producing larger bulbs each year.

Part# G-LIT

CHOPARSKY 1/4 lb limit
From Siberian Botanical Garden. Mild and smooth with good garlic taste when baked. Heavy bulbs.

Part# G-CHO

BELARUS 1/4 lb limit
Dark green foliage. One of the first Purple Stripes to emerge and send up scapes.

Part# G-BEL
ARTICHOKE (softneck, braidable)

Artichoke strains are very vigorous and large bulbled. Plants are shorter than hardneck varieties with a wider growth habit. The leaves are broader than any other variety.

Artichokes are named for their configuration of several overlapping layers of cloves, reminiscent of the true Artichoke. Many Artichoke strains have 3 to 5 clove layers containing 12 to 20 total cloves. Bulb wrappers are coarse and thick, often with light purple blotches.

While Artichokes normally do not produce a seed head, they may produce large bulbils that protrude from the lower third of the stem. When stressed, Artichokes can produce scapes and hard necks. Cloves planted from these bulbs will usually revert to soft necks the following season. Artichokes may lodge (fall over) a week or more before harvest due to their weak necks.

Some Artichoke strains produce large round, symmetrical bulbs, others have a knobby, asymmetrical appearance. Clove skins adhere fairly tightly, one reason for their long storage life.

~ 65 cloves per LB

Artichoke Pricing
$7.50 per 1/4 lb; $12.50 per 1/2 lb; full lbs are $18.50
Bulk pricing applies when buying full lbs of all strains listed as "Bulk"
Please see page 35 for details on bulk pricing.

INCHELIELUM RED Bulk 200 lb limit
Large bulbled vigorous strain; our best selling Artichoke. A top rated softneck at a 1990 taste test at Rodale kitchens. Discovered on the Colville Indian Reservation by Larry Geno; original source unknown. Four to five clove layers with 8 to 20 cloves. It seems to have higher soluble solids (denser, heavier bulbs) than other Artichokes. Mild, flavorful.
Part# G-IR

SUSANVILLE Bulk 200 lb limit
A popular and widely adapted strain. Said to be a selection of California Early but stores longer.
Part# G-SUS

LORZ ITALIAN Bulk 50 lb limit
Large, sometimes flat-round bulbs. 12 to 19 cloves, not many small interior cloves. A Northwest heirloom brought from Italy by the Lorz family before the 1900’s. Well adapted to summer heat. One of the more flavorful of the Artichoke strains.
Part# G-LOR

EARLY RED ITALIAN Bulk 25 lb limit
Dependable and attractive large bulbs. Robust grower with 11 to 21 cloves. Cloves fat, round and milk-white. Noted in southern Oregon at Telowa Farms as early maturing.
Part# G-ERI
**ARTICHOKE**

**TRANSYLVANIAN Bulk  50 lb limit**  
Bought in Transylvania by Professor Feur of Brandeis Univ. 10 to 12 cloves per bulb. Hot flavor raw. Intersting bulb shape.  
Part# G-TRAN

**RED TOCH Bulk  25 lb limit**  
Collected in Rep. of Georgia by Hanelt about 1988, near the town of Tochliavri. Bulb wrappers streaked with red, pink and yellow. A very popular strain for good reason.  
Part# G-RT

**CALIFORNIA EARLY Bulk  20 lb limit**  
Large, sometimes slightly flat-round bulbs. Clove color tan or off white, often with pink blush. Not many small cloves. Better adapted to heat than Susanville but very vigorous and productive here. Few stem bulbils. Mild flavor.  
Part# G-CALE

**POLISH WHITE Bulk  20 lb limit**  
Consistently good yields, this garlic comes to us from a New York grower, Ron Bennett.  
Part# G-PW

**CHET'S ITALIAN RED Bulk  15 lb limit**  
Originally selected by Chet Stevenson from an abandoned garden site in Tonasket, WA in the 1960’s. A good raw garlic without being overpowering. Does not do well when overly wet in last month before harvest.  
Part# G-CHET

**KETTLE RIVER GIANT  5 lb limit**  
Lives up to its name! From the Kettle Falls region of Washington State.  
Part# G-KRG

**OREGON BLUE  5 lb limit**  
Original source unknown. A vigorous plant with deep green leaves. Good storage.  
Part# G-OBL

**LUKAK  5 lb limit**  
Very productive, large bulbed Artichoke from the Czech collection of New York grower, Dr. Boris Andrst. Rich but mild flavor with no bite.  
Part# G-LUK

**ISLAND STAR  5 lb limit**  
Robust flavor with a hint of sweetness. Great raw! Purple tinged bulbs range in size from 1 1/2 to 3”; enjoys water, easy to grow, especially in cooler climates. Grown for 30 years in San Juan Islands.  
Part# G-ISL

**THERMADRONE  3 lb limit**  
Commercial strain from France. Impressive with large, long-storing bulbs.  
Part# G-THER

**AGLIO BLANCO  1 lb limit**  
A good yielding Artichoke from Piecanza in northern Italy. Seed stock obtained from "Seeds of Italy".  
Part# G-ABL

**SICILIAN ARTICHOKE  2 lb limit**  
Good producer, long storing. Courtesy of Ronniger Seed. Customers report that it does well in hot desert climates and high altitude. Can be fiery!  
Part# G-SICA

**MADRID  5 lb limit**  
Originally bought in a Madrid marketplace by a California grower. 8 to 12 plump cloves. Attractive large bulbs with flattened tops. Mild flavored.  
Part# G-MAD

**GODFATHER'S ITALIAN  3 lb limit**  
A fascinating variety with much variability. Purple striping and large cloves. Original seed stock said to be from Seeds of Italy.  
Part# G-GDF

**CHOPAKA MOUNTAIN  1 lb limit**  
Strain grown in an isolated mountain valley in Okanogan County, WA. Original stock likely Inchelium Red. Mild but lingering flavor.  
Part# G-CHPK

**OKRENT  1/2 lb limit**  
Noticeably long storing & consistently high yielding. From a small family farm in Oregon.  
Part# G-OKR
These are the most widely known, hence the most widely grown of the hardneck garlics. They have a deeper, more full-bodied flavor than softnecks. Rocamboles produce large cloves which are easily peeled, making them preferred by chefs & food processors. Their loose skins however, give rise to their major disadvantage, a shorter storage life than most other varieties. By the end of January most Rocamboles show signs of dehydration or begin to sprout. Longer storage is possible if bulbs are well grown and well cured before storage.

Clove colors range from tan to brown. Double cloves are common in some strains as well as clove wrappers that do not fully form around the cloves. Rocambole cloves are usually rounded and blunt at the tip. Most strains average 6 to 11 cloves in a single circle around the stem.

No other garlic variety forms tight loops of 1 to 3 coils shortly after the scapes appear. The stalks later lose their coils and stand straight as they turn woody. All hardneck varieties have flower stalks, but they form wild random coils or broad sweeping curls and arches rather than tight coils.

Rocambole leaves are of broad width and closely spaced, with leaves spreading moderately. Flower stalks average 3 to 4 feet tall when uncurled.

~ 60 cloves per LB

ROCAMBOLE (hardneck, not braidable)

KILLARNEY RED Bulk 50 lb limit
Outstanding Rocambole from Idaho. Original source is unknown. Our best producing Rocambole year after year. Better adapted to wet conditions than most others.
Part# G-KR

SPANISH ROJA Bulk 200 lb limit
A Northwest Heirloom brought to the Portland, Oregon area before 1900. Many connoisseurs believe that when well grown, Spanish Roja's flavor best describes true garlic.
Part# G-SR

GERMAN RED Bulk 100 lb limit
A popular strain that packs serious heat. Attractive bulbs.
Part# G-GR

CARPATHIAN MOUNTAIN Bulk 25 lb limit
From the Carpathian Mountains of Southwest Poland. Fewer 'double-cloves' than other Rocambole strains. Strong flavored and spicy.
Part# G-CAR

PENASCO BLUE 10 lb limit
From the Penasco, NM area. Wonderfully aromatic and mild enough to eat raw. Wide, blue-green leaves.
Part# G-PENB
ROCAMBOLE

PENN WONDER  5 lb limit
came to us from a Pennsylvanian Amish community. Very cold hardy with a rich flavor characteristic of Rocamboles.
Part# G-PENW

ISLAND ROCAMBOLE  5 lb limit
From the islands of Washington State, this is a fantastic strain with classic Rocambole flavor. A vigorous plant capable of producing very large bulbs.
Part# G-IROC

MARTIN’S HEIRLOOM  5 lb limit
An heirloom Rocambole from Wisconsin.
Part# G-MARH

GERMAN BROWN  3 lb limit
Originally came to us mixed with German Red but is distinctly different. Clove color is distinctively brown rather than red.
Part# G-GRB

GERMAN MOUNTAIN  1/2 lb limit
Nice, dark green leaves on this hardy Rocambole. Good bulb size, medium storing.
Part# G-GMTN

BROWN SAXON  1/4 lb limit
Harvests late. Large brown cloves that are rarely double. Good storing.
Part# G-BRS

YOUGHIOGHENY PURPLE  1/4 lb limit
Large-bulbed, full-flavored strain grown in the Youghiogheny (yock-uh-gain-ee) River Valley in PA for over 85 years.
Part# G-YAK

YUGOSLAVIAN  1/4 lb limit
Strong but not overwhelming flavor; initial heat mellows to a warm, sweet aftertaste. From Dacha Barinka in British Columbia. Deep green plants, dark brown cloves.
Part# G-YUG

OKANAGAN BLUE  Out of Stock for 2017
From an abandoned garden on an old farm on the Okanagan River. Productive. Clove wrappers have slight blue tint.
Dutch Red
The Dutch Red shallot has coppery-red bulb wrappers and purple-pink flesh. Mature bulbs range from 1-4” across. Will produce well in a variety of climates. This variety has a delicate sweet onion flavor. Plant in Fall and harvest the next summer, or plant very early in Spring for a mid-summer harvest. Can withstand heavy freezes. Will keep for well over a year with proper storage conditions. Easy to grow!

~ 40 cloves per LB

Spring & Fall Shipment

French Grey
20 lb limit Delicious! The French Grey shallots are generally smaller, more elongated, and stronger in flavor than Dutch Reds. White and purple under a tough skin. Plant in Fall and harvest the next summer. Can withstand heavy freezes. Stores 3-5 months.

~ 80 cloves per LB

Fall Shipment Only

Cultivating: Plant 5-6” apart in late fall after first frosts but before the ground hardens or early spring as soon as the ground can be worked. Separate shallots and plant with top of shallot just below soil, 1”. Firm soil above sets. Shallots like ample water, deep enough to hold moistore at roots zone and not around bulbs. Plants will dry down and fall over when mature. Do not water close to harvest. Harvest by pulling or digging plants and store in shade with ample ventilation for several weeks to cure.

Growing instructions included with order.

ELEPHANT GARLIC

20 lb limit Elephant Garlic is actually in the leek family and shares its mild flavor. Known for its gigantic bulbs and cloves that impress! Stores 4-6 months.

~ 15 cloves per LB

part# G-EG
1 lb - $18.75
Seed Potatoes
Certified seed potatoes and certified organic. We sell only the best quality potatoes that have passed the rigorous standards of the certifying program.

Seed Potatoes will be shipped beginning in mid-March, and you can choose a desired ship date on the order form. Order early as we expect to sell out!

Cannot ship to ID
*varieties in packs are subject to change*

Small Potato Garden Pack
Part #P-SPP $18
For the small garden. Three unique varieties: Purple Majesty, German Butterball and French Fingerling.

1 lb each. 3 lbs total.

Patriotic Potato Pack
Part #P-PPP $18
Three excellent varieties. All red, Kennebec, and Purple Majesty.

1 lb each. 3 lbs total.

Fingerling Potato Pack
Part #P-FPP $20
Three great Fingerling varieties. One pack. French, Purple Peruvian, and Rose Finn.

1 lb each. 3 lbs total.

Deluxe Potato Pack
Part #P-DPP $35
Five varieties including several gourmet standards as well as a few tasty specialty types. Includes All Red, Purple Majesty, German Butterball, French Fingerling and Russett.

1.5 lbs each. 7.5 lbs total.

Jumbo Potato Pack
Part #P-JPP $50
Try a full range of potato varieties in your garden this year. Includes: All Red, Huckleberry Gold, Yukon Gold, French Fingerling, Russett, Purple Majesty, and Red Pontiac.

1.5 lbs each. 10.5 lbs total.

Cultivation: 1 lb will plant approx. 5-8 ft
Plant after or slightly before last freeze in trenches 4-10” deep. Cover well. Hill once when plants are ~10” and again 2 weeks later. Water consistently until after flowering, then taper off. Harvest before heavy frosts by digging from both sides of trench. Russett are late season, all others mid-season. Detailed growing instructions included with order.
Seed Potatoes

Red Pontiac  Kennebec  Huckleberry Red
German Butterball  All Red  Russet
Huckleberry Gold  Yukon Gold  Purple Majesty
French  Ozette  Banana  Rose Finn
Purple Peruvian

POTATO PRICES

All Red  #P-AR
German Butterball  #P-GB
Huckleberry Gold  #P-HG
Huckleberry Red  #P-HR
Kennebec  #P-KN
Purple Majesty  #P-PM
Red Pontiac  #P-RP
Russet  #P-RU
Yukon Gold  #P-YG

2.5 lbs: $13.50  5 lbs $20
10 lbs: $30  25 lbs $60
50 lbs: $98

FINGERLING POTATOES

Banana Fingerling  #P-BF
French Fingerling  #P-FF
Purple Peruvian  #P-PP
Rose Finn  #P-RF
Ozette  #P-OZ

2.5 lbs: $16  5 lbs $25
10 lbs: $40  25 lbs $90
MARBLED P.S.
- Russian Red
- Metechi
- Pskem

ROCAMBOLE
- Island Rocambole
- Carpathian Mountain
- German Red

PORCELAIN
- Music
- Romanian Red
- German Stiffneck

SILVERSKIN
- Silver White
- California Select
- Mild French

CREOLE
- Ajo Rojo
- Labera Purple
- Aglio Rosso
<table>
<thead>
<tr>
<th>Variety Comparison Chart</th>
<th>Asiatic</th>
<th>Turban</th>
<th>Creole</th>
<th>Purple Stripe</th>
<th>Glazed Purple Stripe</th>
<th>Marbled Purple Stripe</th>
<th>Porcelain</th>
<th>Rocambole</th>
<th>Silverskin</th>
<th>Artichoke</th>
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</thead>
<tbody>
<tr>
<td><strong>Cloves/ lb</strong></td>
<td>45</td>
<td>65</td>
<td>80</td>
<td>60</td>
<td>60</td>
<td>55</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td>65</td>
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<tr>
<td><strong>Cloves/ bulb</strong></td>
<td>4-7</td>
<td>6-8</td>
<td>8-12</td>
<td>8-12</td>
<td>6-10</td>
<td>6-10</td>
<td>4-6</td>
<td>6-11</td>
<td>12-20</td>
<td>12-20</td>
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<tr>
<td><strong>Storage (months)</strong></td>
<td>4</td>
<td>4</td>
<td>10-12</td>
<td>4-6</td>
<td>4-6</td>
<td>4-6</td>
<td>6</td>
<td>4-6</td>
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<td><strong>Clove wrapper tightness</strong></td>
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<td>average</td>
<td>tight</td>
<td>loose</td>
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<td><strong>Bulb Color</strong></td>
<td>white</td>
<td>striped, purple</td>
<td>white</td>
<td>striped, purple</td>
<td>satin purple</td>
<td>mottled purple</td>
<td>white</td>
<td>white</td>
<td>white</td>
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<tr>
<td><strong>Clove Color</strong></td>
<td>brown, rosy purple</td>
<td>pink, brown</td>
<td>red</td>
<td>purple, pink</td>
<td>purple, pink brown</td>
<td>purple, pink brown</td>
<td>pink</td>
<td>brown</td>
<td>white, pink</td>
<td>white</td>
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<tr>
<td><strong>Flavor</strong></td>
<td>hot</td>
<td>hot</td>
<td>spicy, sweet</td>
<td>full, great baked</td>
<td>full, great baked</td>
<td>full, great baked</td>
<td>hot</td>
<td>rich, robust</td>
<td>hot</td>
<td>mild</td>
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<tr>
<td><strong>Maturity</strong></td>
<td>early</td>
<td>very early</td>
<td>mid</td>
<td>mid</td>
<td>mid</td>
<td>early</td>
<td>late</td>
<td>late</td>
<td>late</td>
<td>early</td>
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<tr>
<td><strong>Scapes (Hardneck/ Softneck)</strong></td>
<td>yes hardneck</td>
<td>weak-bolting</td>
<td>weak-bolting</td>
<td>yes hardneck</td>
<td>yes hardneck</td>
<td>yes hardneck</td>
<td>yes hardneck</td>
<td>yes hardneck</td>
<td>no softneck</td>
<td>no softneck</td>
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<tr>
<td><strong>Climate Preferred</strong></td>
<td>mild, Southern</td>
<td>mild, Southern</td>
<td>hot, humid, Southern</td>
<td>cold winters</td>
<td>cold winters</td>
<td>cold-cold winters</td>
<td>cold winters</td>
<td>cold winters</td>
<td>cold-hot, versatile</td>
<td>cool-hot, versatile</td>
</tr>
</tbody>
</table>
Sweet Potato Slips

Beauregard - Part# SP-BEU
A commercial standard that produces well in Northern climates. 95-105 days

Burgundy - Part# SP-BUR
Beautiful deep burgundy skin is complemented by deep orange flesh. Produces well even in Northern climates. 90-100 days

Covington - Part# SP-COV
Rose colored flesh and super sweet orange flesh. Productive and disease resistant. 100-115 days

Georgia Jets - Part# SP-GJ
Rosy pink skin with pale orange flesh. Excellent producer! A good choice for Northern growers. 80-90 days

Porto Rico - Part# SP-PR
Light pink skin with light orange flesh. Pretty plants with purple stems and compact bush growth habit. 110-115 days

Purple Profusion - Part# SP-PP
Purple skin with intense purple flesh! Retains color after cooking and is naturally high in anthocyanins. This variety needs a long hot season for best yields. 115-120 days

Red Japanese - Part# SP-RJ
Dark Red skin, White-Cream flesh. A dry textured and pleasantly sweet Asian type. 90-105 days

White Yam - Part# SP-WY
An heirloom sweet potato with white skin and flesh. Performs best in the South. 110-125 days

Sweet Potato Collection - # SP-SPC
3 distinct varieties, 18 slips total. $20

Larger quantities available on website or by phone
Sweet Potatoes will ship in mid to late May until sold out.
Cannot ship to CA

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Bulbs for Green Garlic

A Spring delight! These full bulbs are to be popped apart and planted for green garlic, also called young or Spring garlic. Harvest immature garlic before clove division or bulb wrappers develop. Refrigerate up to 5-7 days, and use the white and light green parts for a moderate garlic flavor! A popular farmer's market or CSA item. Part# GG-S

1 lb - $10 10 lb - $70
5 lb - $40 20 lb - $120

Cultivating: Plant in early summer after danger of frosts. Soil should be 70 degrees or warmer when planting. Plants should be placed 12” apart in well-worked soil with several nodules planted below the soil line. Water plants well after transplanting. Sweet potatoes are heat loving plants that require hot summers to produce well. Plastic mulch is recommended for northern growers. Harvest before heavy frosts by digging roots carefully not avoid bruising. Cure for 5-7 days in conditions as close as possible to 85 degrees with 90% humidity. Detailed instructions included with order.

Sweet Potatoes will ship in mid to late May until sold out.
Cannot ship to CA
Porcelains are becoming increasingly popular as gardeners and garlic connoisseurs learn of their unique properties. Most Porcelains display satiny white bulb wrappers with only 4 to 6 symmetrical cloves per bulb. Their cloves are often as large as unshelled Brazil nuts and are frequently mistaken for elephant garlic.

Flavor profiles range from spicy and robust to mild and subtle. Because of their smooth, tight bulb wrappers, they store longer than Rocamboles. Their large cloves, while a boon in the kitchen, furnish fewer plants per pound of seed stock, producing smaller yield ratios than other garlic varieties.

~ 40 cloves per LB

### Porcelain Pricing

- $8.50 per 1/4 lb; $14.00 per 1/2 lb; full lbs are $22.00
- Bulk pricing applies when buying full lbs of all strains listed as "Bulk"
- Please see page 35 for details on Bulk pricing.

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**ARmenian Bulk** 100 lb limit
Good yielding, fine white bulbs. Consistently large bulbs. From Hadrut Karabach near Azerbaijan border via Chester Aaron.
Part# G-ARM

**montana Zemo Bulk** 100 lb limit
Original source likely Zemo. This beautiful, large leafed porcelain strain is more vigorous than "Zemo", producing large, dense bulbs. Grown by Foothill Farm at the base of the Mission Mountains in NW Montana.
Part# G-MZEM

**Music Bulk** 50 lb limit
An outstanding plant producing very large bulbs. A starchy-sweet garlic when baked. Hot when consumed raw.
Part# G-MUS

**Romanian Red Bulk** 50 lb limit
Brought to British Columbia from Romania. Cloves streaked and lined on buff brown background. Very good storage. Usually 4 to 5 cloves per bulb. Hot and pungent with a healthy, long lasting bite.
Part# G-ROM
POLISH HARDNECK  10 lb limit
A great strain sent to us by Rick Bangert of Idaho. Beautiful large bulbs. A very popular strain with noticeably tall, impressive plants.
Part# G-POLH

GEORGIAN CRYSTAL  10 lb limit
Part# G-GC

GERMAN WHITE STIFFNECK  5 lb limit
Favored by Northeast growers, this old standard from Johnny’s Seeds has a following. Pretty white bulb wrappers and dense bulbs make this a standout for growers looking for a cold hearty standard. Also known as German Extra Hardy.
Part# G-GWS

GEORGIAN FIRE  5 lb limit
The raw taste is strong with a nice hot-ness that is not unpleasant. A good salsa garlic or salad warmer.
Part# G-GF

SUSAN D  2 lb limit
Beautiful, big porcelain sent to us by Canadian grower, Flora Baartz. These can get huge. Relatively short plants for a Porcelain strain, with dark green color.
Part# G-SUSD

ZEMO  2 lb limit
4 to 5 cloves per bulb. Cloves well streaked on back but soft brown-pink with lines on inside. Raw taste strong and pleasant with no aftertaste. From Rep. of Georgia.
Part# G-ZEM

PREMIUM NORTHERN WHITE  1 lb limit. Back again and stronger than ever. Attractive clean white bulbs. Very cold hardy and good storing.
Part# G-PNW

LENINGRAD  1 lb limit
Late maturing. Very hardy. Tall, dark green plants. Large bulbs with 4 to 6 cloves.
Part# G-LEN

IOWA GERMAN WHITE  1/2 lb limit
The original seed for this productive and beautiful strain came to us in a 43 bulb braid of garlic with a box of Iowa sweet corn! Often produces 7 large cloves on a vigorous growing plant. Cold hardy.
Part# G-IGW

FLOHA  1/4 lb limit
An exceptionally versatile garlic. Excellent baked flavor without being too hot raw. Origin Germany.
Part# G-FLO

ROSEWOOD  1/4 lb limit
Soft colors on large fat cloves. Strikingly beautiful medium sized bulbs. Long storing. From USSR.
Part# G-RWD

KYJEV  1/4 lb limit
From the Czech collection of New York grower, Dr. Boris Andrs. Pure white bulb wrappers.
Silverskin garlics are a high yielding variety and do well in a wide range of climates: hot southern, wet maritime, and cold northern climates.

Plant growth is more upright than other types. Leaves are often narrow and pale green despite healthy plants. Silverskins rarely produce flower stalks in mild climates, but may when stressed by cold winters or drought conditions.

Bulb wrappers are fine and smooth, usually all white with a satin-like appearance. Three clove layers are common. Total cloves per bulb vary from 12 to 20. Outer cloves are usually flat and wide while inner cloves are tall, narrow, and concave.

Silverskins have long been the most popular garlics for braiding because of the smooth, shiny skin and symmetrical shape. These are the last garlics harvested and may lodge (fall over) a week or more before harvest due to their weak necks.

~ 70 cloves per LB

Silverskin Pricing
$7.50 per 1/4 lb; $12.50 per 1/2 lb; full pounds are $18.50
Bulk discount pricing applies when buying full lbs of all strains listed as "Bulk"
See page 35 for details on Bulk pricing

SILVER WHITE Bulk 200 lb limit
Originally a California strain from Harmony Farm Supply. This large bulbed garlic has proven productive in both cold winter/hot summer and humid maritime climates. Our most productive Silverskin since 1992.
Part# G-SW

IDAHO SILVER Bulk 100 lb limit
Original source unknown. Bulbs are a beautiful creamy silver color, good size and character. Reddish-pink cloves. Well adapted to northern interior climates with cold winters. Mild and sweet baked. Raw, starts slowly with the heat building to very hot. A good alternative to Silver White.
Part# G-IDS

MILD FRENCH Bulk 100 lb limit
Most often 4 clove layers and 13 to 16 cloves. Clove color varies from pink to solid pink-brown. Well adapted to hot dry climates. Originally from Porter and Sons in Texas. Taller growing and earlier maturing than our other Silverskins.
Part# G-MF
S & H SILVER Bulk  50 lb limit
Large cloved, originally from S&H Organic Acres. 15 to 20 large cloves per bulb. Clove colors off white to tan with pink blush tip. Cloves tall and concave. A mild sweet taste that builds in heat and lingers.
Part# G-SH

CALIFORNIA SELECT Bulk
20 lb limit  Large, symmetrical bulbs, nice for braiding.
Part# G-CALS

NOOTKA ROSE  20 lb limit
A well colored strain; a Northwest heirloom from the San Juan Islands off the Washington coast. From Steve Bensel of Nootka Rose Farm in Waldron, WA. Cloves streaked pink on mahogany background with solid red clove tips. Colors fade in rich soil. Medium to large bulbs and very attractive braided. Strong flavor.
Part# G-NR

SICILIAN SILVER  20 lb limit
Original source unknown. Even baked you’ll experience full complex flavor. Raw it starts mild then explodes! Sneak attack!
Part# G-SICS

MEXICAN RED SILVER  10 lb limit
From Mexico via J. Swenson. Enjoy baked with its light flavor and low heat. Relish raw when it’s hot and strong.
Part# G-MXR

ST. HELENS  5 lb limit
Heirloom from western WA. Baked, it has a subtle nutty flavor. Hot raw.
Part# G-STH

ROSE DU VAR  1/2 lb limit
From France. Sometimes very hot in taste. Attractive bulb and cloves with nice pinkish colors.
Part# G-RDV
Genetically they’re softneck Silverskins that bolt weakly and behave like hardneck garlics.

Creoles have solid purple cloves, weak flower stalks and small bulbil capsules. Very beautiful bulbs with brilliant clove wrapper colors. Often sweet tasting and long storing. Will perform best in mild winter climates and southern locations. In northern climates few bulbs reach 2 inches, although we have seen an increase in size over the past few years. They sell out fast so order early!

~80 cloves per LB

PLEASE NOTE: Creoles do not get very large in our northern climate. We sell 1.5” diameter bulbs at a minum.

Organic Creole Pricing
$8.50 per 1/4 lb; $14.00 per 1/2 lb; full lbs are $22.00

AJO ROJO 7 lb limit
From Spain via Nevada early 1990’s courtesy of G. Lutovsky. Mild and creamy baked, but watch out raw! The heat comes on slowly and builds to intense. Beautiful bright purple clove skins.
Part# G-AJO

CREOLE RED 5 lb limit
Originally from California virus free program in 1980s. Winner of taste tests.
Part# G-CRR

BURGUNDY 4 lb limit
From U.C. Davis via Horace Shaw in Oregon. Original source unknown. Deep solid burgundy cloves, 8 to 12 cloves per bulb. Clove tips not elongated like other Creole strains and the colors are darker.
Part# G-BUR

AGLIO ROSSO 1 lb limit
New Creole from Sulmona in the Abruzzo region of Italy. Seed stock obtained from "Seeds of Italy".
Part # G-AGR

SPANISH BENITEE 1 lb limit
From the Andalusia district of Spain via R. Hannan. A consistent producer.
Part# G-SPB

ROSE DU LAUTREC 1 lb limit
Famous "Pink" garlic from Lautrec, France. Pink clove wrappers, several layers forming symmetrical bulb.
Part# G-RDL

NATIVE CREOLE 1/2 lb limit
Consistently regular shaped bulbs, bright colored cloves. Originally from Seeds of Change via New Mexico.
Part # G-NTCR

PESCADERO RED 1/2 lb limit
Beautiful, symmetrical bulb with brilliant color cloves. Produces well for us.
Part# G-PES

LABERA PURPLE 1/2 lb limit
From Andalusia district of Spain via R. Hannan. Takes a very distinctive form.
Part# G-LAB

CUBAN PURPLE 1/4 lb limit
Part# G-CUP
We are also offering Creole seed that is grown using 100% organic methods but is not certified organic. They are grown in a warmer climate where they reach 2”+ in diameter. Clove color is slightly lighter in color than our organically grown strains due to a difference in soil. The naturally grown certification is a grass-roots model used by farms throughout the country.

~60 cloves per LB

Certified Naturally Grown Creole Pricing
$14.00 per 1/2 lb; full lbs are $20.00 (1/4 lbs not offered)

**AJO ROJO**  5 lb limit
From Spain via Nevada early 1990’s courtesy of G. Lutovsky. Mild and creamy baked, but watch out raw! The heat comes on slowly and builds to intense. Beautiful bright purple clove skins.
**Part# G-AJO-NG**

**CREOLE RED**  5 lb limit
Originally from California virus free program in 1980s. Winner of taste tests. **Part# G-CRR-NG**

**BURGUNDY**  3 lb limit
From U.C. Davis via Horace Shaw in Oregon. Original source unknown. Deep solid burgundy cloves, 8 to 12 cloves per bulb. Clove tips not elongated like other Creole strains and the colors are darker.
**Part# G-BUR-NG**

**SPANISH BENITEE**  5 lb limit
From the Andalusia district of Spain via R. Hannan. A consistent producer.
**Part# G-SPB-NG**

**ROSE DU LAUTREC**  1 lb limit
Famous "Pink" garlic from Lautrec, France. Pink clove wrappers.
**Part# G-PES-NG**

**NATIVE CREOLE**  1 lb limit
Consistently regular shaped bulbs, bright colored cloves. Originally from Seeds of Change via New Mexico.
**Part # G-NTCR-NG**

**PESCADERO RED**  2 lb limit
Beautiful, symmetrical bulb with brilliant color cloves. Produces well for us.
**Part# G-PES-NG**

**LABERA PURPLE**  2 lb limit
From Andalusia district of Spain via R. Hannan. Takes a very distinctive form.
**Part# G- LAB-NG**

**CUBAN PURPLE**  3 lb limit
**Part# G-CUP-NG**

**NEW! GERMINADOR**  10 lb limit
Originally from Southern France, Creole strain has a mild raw flavor with little pungency. Long storing.
**Part# G-GRM-NG**
GARDEN PACKS

Having trouble deciding which varieties to try with so many options? We offer Packs in a variety of sizes and combinations to fit your needs! We will choose the strains based on your geographic location.

Here are some things to consider when choosing your pack:

Hardneck garlics includes three main varieties: Rocambole, Purple Stripe, and Porcelain. These types are more challenging to grow than softnecks as they need good soil and good care, including flower stalk (scape) removal.

Softneck garlics are of two varietal types. Artichokes are the easiest and the most productive to grow, as well as the most adaptable to varying soils and climates. Silverskins stay in the ground longer and are quite productive. These are the easiest to braid and store the longest. Turban, Asiatic, and Creole garlic mature early and behave like hardnecks in colder climates and like softnecks in warmer climates.

Note - Gardeners in far southern areas will not receive a Rocambole or Porcelain since they usually need freezing temperatures to do well.

SMALL STARTER PACK (1/2 lb) ~ 30 cloves
For small gardeners or first time growers. Includes 1/4 lb each of the two most commonly grown garlics - an easy to grow and long storing Artichoke, and the more challenging and more flavorful Purple Stripe. Can yield up to 4 lbs.
Price $15.00 Part# GP-SSP

LARGE STARTER PACK (1 lb) ~ 60 cloves
For small gardeners with a little more space and a little larger appetite. This is similar to the above package except that it includes 1/2 lb each of an Artichoke and a Purple Stripe strain. Can yield up to 8 lbs.
Price $25.00 Part# GP-LSP

SMALL GARDEN PACK (1 lb) ~ 58 cloves
For small gardeners with a desire for more variety. This pack includes 1/4 lb each of four basic types: Porcelain & Purple Stripe hardnecks and Artichoke & Silverskin softneck varieties. Yields up to 8 lbs.
Price $29.50 Part# GP-SGP

LARGE GARDEN PACK (2 lb) ~ 110 cloves
Same selection as small garden pack except it contains 1/2 lb each of Porcelain, Purple Stripe, Artichoke and Silverskin strains. Yields up to 15 lbs.
Price $49.50 Part# GP-LGP

DELUXE GARDEN PACK (2 lb) ~ 120 cloves
For those desiring to experience the full range of garlic varieties. Eight varieties in all. Includes 1/4 lb each of Rocambole, Purple Stripe, Porcelain, Marbled Purple Stripe, Artichoke, Silverskin, plus Creole & Asiatic strains. Yields about 18 lbs.
Price $55.00 Part# GP-DB

JUMBO PACK (3 lb) ~ 175 cloves
For the experimenter who likes a challenge. Includes 1/2 lb each of four basic varieties; Porcelain, Purple Stripe, Artichoke and Silverskin, plus 1/2 lb each of a Marbled or Glazed Purple Stripe and an Asiatic or Turban strain. Yields up to 25 lbs.
Price $69.50 Part# GP-JP
NETTED ONION BAGS Netted onion bags are the perfect way to store garlic and potatoes because they allow maximum air circulation. Also useful for other crops and crafts.

10 lb onion bags hold around 7 lbs of garlic. Minimum 5 bags.

<table>
<thead>
<tr>
<th>Size</th>
<th>Dimensions</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>10 lb</td>
<td>17”x12”</td>
<td>80 cents each</td>
</tr>
<tr>
<td>25 lb</td>
<td>17”x27”</td>
<td>95 cents each</td>
</tr>
</tbody>
</table>

Part# PM-NB10 for 10 lb bag
Part# PM-NB25 for 25 lb bag

NETTED ROPE Buy red, light green, or dark purple poly mesh netting in a rope (like a tube sock) that can expand to a 7 inch diameter. Holes are pencil width in size. Cut the rope at desired length, tie a knot in the bottom, and you have a ready-made bag. 25 foot minimum order.

Part# PM-NROPE

- less than 100 ft = $0.15 per foot
- 100 to 299 ft = $8.00 per hundred feet
- 300 ft & up = $6.00 per hundred feet
- 3,000 ft roll = $95.00

Optimum Garlic Storage Conditions

Garlic storage is dependent upon a number of factors, including growing, curing, and storage conditions and will vary from year to year. Optimum storage conditions are between 55 and 65 degrees F. with 45% - 60% humidity.

When you receive your garlic, please remove it from the box, and open bags so garlic gets some air. Store in a cool, dry, dark place. Never store garlic in plastic or the refrigerator!
This is the best-selling definitive guide and the first garlic book ever written specifically for small farmers and organic gardeners.

Growing Great Garlic tells which strains to plant, when to plant, how to plant, when to fertilize (and when not to fertilize), when to prune flower stalks and when to harvest - plus how to store, market and process your crop.

Growing Great Garlic covers everything - from site and soil preparation to harvest, curing and storage. Thirteen chapters include the history and evolution of garlic. It’s so thorough and extensive even commercial growers buy and consult this book. Written by Filaree’s founding farmer Ron Engeland, this book has become a classic for many growers. A welcome addition to every gardener’s library.

Paperback, 226 pages. Price $16.95 Part# BK-GGG
Garlic: Nature’s Original Remedy
by Stephen Fulder and John Blackwood

The most authoritative book we know of regarding the chemistry of garlic and its medicinal properties. Filled with scientific references, but written in laymen’s language.
Includes chapters on infections, circulation, blood purification, garlic as a pesticide, and home recipes for garlic preparations. Very useful and informative.
156 pages, Paperback. Price $8.95 Part# BK-NOR

A Mythic History of Garlic
by Ted Jordan Meredith

An essential element in cuisines around the world, garlic enjoys near mythic status among cooks, chefs, foodies, and enthusiasts of natural remedies. Worldwide, garlic cultivation occupies over 2 million acres of farmland, an area that has more than doubled since 1970. Yet even garlic fanciers may be unable to tell hardneck from softneck, or Purple Stripe from Rocambole, not to mention the hundreds of cultivated varieties grown today, many with distinct differences in taste and character.
In fact, the wealth of garlic varieties in nearly a dozen horticultural groups rivals that of corn, carrots, apples, and peaches. This book is the most comprehensive and in-depth guide available to what surely should be the next gourmet frontier. From ‘Ajo Rojo’ to ‘Zemo’, Meredith presents illustrated profiles of nearly 150 cultivars. Detailed chapters cover natural history, the history of garlic in cultivation, the nuances of cuisine and culture, therapeutic benefits, plant structure, how to cultivate, curing and storage, taxonomy, pests and diseases and chemistry.
332 pages, Hardcover. Price $39.95 Part# BK-CBG

New! Scapegoat Sticker

Show your support for our small, independently owned seed-saving farm with the largest selection of organic seed garlic in North America! By popular demand, we are offering 4.3" x 4.8" stickers with the beloved Scapegoat illustrated by Jim Anderson. These glossy white vinyl stickers are the perfect size for water bottles, laptops, notebooks, bumpers, etc.
Price $3.00 for one $2.50 each for 2 or more free postage Part# SW-SG

This item will be shipped with other items in your order. Place a separate order to have it shipped now!
2017 GARLIC PRICES

<table>
<thead>
<tr>
<th>Variety</th>
<th>1/4 LB</th>
<th>1/2 LB</th>
<th>1 LB</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke</td>
<td>$7.50</td>
<td>$12.50</td>
<td>$18.50</td>
</tr>
<tr>
<td>Asiatic</td>
<td>$8.50</td>
<td>$14</td>
<td>$22</td>
</tr>
<tr>
<td>Creole</td>
<td>$8.50</td>
<td>$14</td>
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<tr>
<td>Creole CNG</td>
<td>n/a</td>
<td>$14</td>
<td>$20</td>
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<tr>
<td>Porcelain</td>
<td>$8.50</td>
<td>$14</td>
<td>$22</td>
</tr>
<tr>
<td>Purple Stripe</td>
<td>$8.50</td>
<td>$14</td>
<td>$22</td>
</tr>
<tr>
<td>Rocambole</td>
<td>$8.50</td>
<td>$14</td>
<td>$22</td>
</tr>
<tr>
<td>Silverskin</td>
<td>$7.50</td>
<td>$12.50</td>
<td>$18.50</td>
</tr>
<tr>
<td>Turban</td>
<td>$8.50</td>
<td>$14</td>
<td>$22</td>
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BULK STRAIN DISCOUNTS

<table>
<thead>
<tr>
<th>Weight Range</th>
<th>Discount</th>
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</thead>
<tbody>
<tr>
<td>2 thru 9 lbs</td>
<td>5% discount</td>
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<tr>
<td>10 thru 24 lbs</td>
<td>10% discount</td>
</tr>
<tr>
<td>25 thru 59 lbs</td>
<td>15% discount</td>
</tr>
<tr>
<td>60 thru 99 lbs</td>
<td>20% discount</td>
</tr>
<tr>
<td>100 lbs +</td>
<td>25% or call</td>
</tr>
</tbody>
</table>

BULK DISCOUNT INFO

- Bulk discounts are offered on strains listed as "Bulk."
- Discounts are only on full pound quantities of individual strains. Discounts for cumulative bulk strains do not apply. When ordering by mail, list all bulk strains together then use "Bulk Strain Discount" chart (left) to subtract discount. Don’t worry if you miscalculate. Your order will be processed by a thinking, caring human being.

How much should I order?

The number of cloves per pound varies according to variety. It also depends on the number of bulbs per pound. Figures below are based on 2 to 2 1/2 inch bulbs which provide 6 to 8 bulbs per pound. Note that if you are ordering early you may receive 2 1/2 to 3 inch bulbs, hence fewer cloves per pound.

**Average cloves per lb. by variety**

<table>
<thead>
<tr>
<th>Variety</th>
<th>Average Cloves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke</td>
<td>65</td>
</tr>
<tr>
<td>Asiatic</td>
<td>45</td>
</tr>
<tr>
<td>Creole (Organic)</td>
<td>80</td>
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<tr>
<td>Creole (Nat. Grown)</td>
<td>60</td>
</tr>
<tr>
<td>Marbled Purple Stipe</td>
<td>55</td>
</tr>
<tr>
<td>Purple Stripe/Glazed</td>
<td>60</td>
</tr>
<tr>
<td>Porcelain</td>
<td>40</td>
</tr>
<tr>
<td>Rocambole</td>
<td>60</td>
</tr>
<tr>
<td>Silverskin</td>
<td>70</td>
</tr>
<tr>
<td>Turban</td>
<td>60</td>
</tr>
</tbody>
</table>

BULK FOOD GARLIC

We sell our smaller bulbs that are not premium seed for your eating enjoyment. These are not seconds or culls. Medium to large bulb sizes. Specify the varietal type- Rocambole, Purple Stripe, Artichoke or Silverskin. We cannot provide specific strains since these are often mixed during sorting process. Supplies limited.

**Price $8.50 per lb**

- Part# GF-R (Rocambole)
- Part# GF-A (Artichoke)
- Part# GF-PS (Purple Stripe)
- Part# GF-S (Silverskin)
Minimum order of any strain, except certified naturally grown Creoles, is 1/4 lb. This may equal one to three bulbs depending on the variety and when you order. We do place maximum limits on most strains to ensure that most of our customers can try the exotic strain of their choice. However, we do run out of many strains. When we do, we can usually find a similar substitute, so please check YES on the order form to “May We Substitute?” unless you are willing to wait until next year. This will apply to any sweet potatoes and seed potatoes ordered as well.

Garlic is shipped as whole bulbs. Most bulbs are 2” minimum diameter. However, if you order late in the season (after August 1), you may receive 1 3/4” bulbs. Strains with large clove size will produce fine, healthy plants from 1 3/4” bulbs. We do take payment when you place your order. This reserves our largest bulbs for early orders, increases your chances of getting that special strain you want, and allows us to pay our laborers who work hard throughout the year.

If you are in Alaska, we will ship your garlic & shallot orders in early September. Orders from Southern states* will be shipped beginning mid-October. All other orders will be shipped in the order in which they were received beginning in mid-September. If you order late (after August 1), expect your order to have a later ship date. Your approximate ship group date will be listed on your sales receipt or invoice. Please check the confirmation we email you to verify information is correct. All shipping dates are approximate.

*Alabama, Florida, Louisiana, Mississippi, Texas, Georgia, South Carolina

Please see www.filareefarm.com/orderinf.html for more details.

SHIPPING CALCULATION FOR GARLIC

We ship via UPS or USPS (postal service.) We compare costs and will ship the cheaper method unless you specify otherwise. The following table is a rough guide; actual shipping cost may differ.

- If actual cost of shipping is much less than paid for, we will refund accordingly.
- If actual cost is much more than expected, we will contact you before shipment.

<table>
<thead>
<tr>
<th>Order total</th>
<th>West of Mississippi</th>
<th>East of Mississippi</th>
</tr>
</thead>
<tbody>
<tr>
<td>minimum $8.00</td>
<td>minimum $10.50</td>
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</tr>
<tr>
<td>under $100</td>
<td>15% of order total</td>
<td>20% of order total</td>
</tr>
<tr>
<td>$100-$200</td>
<td>10% of order total</td>
<td>15% of order total</td>
</tr>
<tr>
<td>$200 and up</td>
<td>8% of order total</td>
<td>10% of order total</td>
</tr>
</tbody>
</table>

Shipping cost of individual books is $3 for single copy. $1 additional for each additional book.

Shipping info for other items on order form page 38.
ORDER FORM - 2017

Name
Address

Please include your physical address as well as P.O. Box

Email: ___________________________ Phone: ___________________________

Rest Assured: We do not sell, trade or give our mailing list to anyone.

May we substitute if sold out? ☐ Yes ☐ No

By selecting 'Yes' above, we will substitute with a very similar strain within your chosen variety. If you are willing to wait until next year, select No, and we will refund.

Tell Us Your Preferred Shipping Date

<table>
<thead>
<tr>
<th>Potatoes</th>
<th>Sweet Potatoes</th>
<th>Garlic notes (see pg 36)</th>
</tr>
</thead>
<tbody>
<tr>
<td>March</td>
<td>late May</td>
<td></td>
</tr>
<tr>
<td>April</td>
<td>early June</td>
<td></td>
</tr>
</tbody>
</table>

WASHINGTON STATE TAX - WASHINGTON STATE RESIDENTS ONLY. Orders shipped to Washington State addresses will be charged 8.1% on all non-food purchases. Commercial growers please include a copy of your resellers permit or your tax ID #.

Potatoes cannot be shipped to Idaho. Sweet Potatoes cannot be shipped to California.

Payment by (circle)

Credit Card, Check, Money Order, or PayPal (we will send a money request using your email address)

Card # ___________________________ Exp. Date ___________________________ Signature ___________________________

Sample Order Form

<table>
<thead>
<tr>
<th>Part#</th>
<th>Item Name</th>
<th>Qty</th>
<th>Unit Price</th>
<th>Extended Price</th>
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<tbody>
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<td>Susanville</td>
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<td>$37.00</td>
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<tr>
<td></td>
<td>Minus 5% Bulk discount</td>
<td></td>
<td></td>
<td>-$2.00</td>
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<tr>
<td></td>
<td>Sub Total</td>
<td></td>
<td></td>
<td>$35.00</td>
</tr>
<tr>
<td>G-MUS</td>
<td>Music</td>
<td>1</td>
<td>$22.00</td>
<td></td>
</tr>
<tr>
<td>G-AJO</td>
<td>Ajo Rojo</td>
<td>2</td>
<td>$22.00</td>
<td>$44.00</td>
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<td></td>
<td>Complete Sub total</td>
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<td></td>
<td>Shipping (east of Mississippi)</td>
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<td></td>
<td>Amount Due</td>
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<td></td>
<td>$116.15</td>
</tr>
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**ORDER FORM - 2017**

**Filaree Garlic Farm**

83 Epley Rd, Omak WA 98841  
phone: 509 422 6940  
e-mail: info@filareefarm.com  
website: www.filareefarm.com

<table>
<thead>
<tr>
<th>Part #</th>
<th>Item Name</th>
<th>Quantity</th>
<th>Price Each</th>
<th>Extended Price</th>
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<tbody>
<tr>
<td></td>
<td><strong>Separate Spring Seed</strong></td>
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|                  | **Spring Seed Shipping** (except food garlic) |          |            |                |
|                  | Fall Shipping                                 |          |            |                |
|                  | see shipping pg 36                            |          |            |                |
|                  | Add Spring shipping charges from table        |          |            |                |
|                  | WA residents only                             |          |            |                |
|                  | 8.1% tax                                      |          |            |                |
|                  | **Food Sub Total**                            |          |            |                |

Books: $3 shipping, $1 each additional book

Total

38
Planting & Growing

Garlic is one of the hottest crops in America these days, both among small farmers and home gardeners. We receive a lot of orders from first time growers who want to experiment. We encourage experimenting but don’t recommend first time growers to start by planting a “cash crop” the first year. Start small and replant. After a season or two you will have both the experience and quantity necessary for a moneymaking enterprise. Remember to rotate your alliums and not plant in the same place for at least 3 years.

Growing Instructions

Garlic is usually planted from late September to mid November in the north, and from November through January in the south. Northern growers should plant 2 to 4 weeks before the ground freezes solid in order to ensure good root growth prior to winter freeze. This is not the first frost!

Break bulbs apart into individual cloves and plant the root end down, about two inches deep. Mulch and water immediately. Remember big cloves yield big plants and bulbs, while small cloves yield smaller plants and bulbs.

Garlic likes rich, well-drained soil but will tolerate and adapt to many soil types. It is difficult to grow garlic without rot problems in tight or clay soils with poor drainage. Hardneck garlics are fussier about soil nutrients and texture than are softnecks.

In the spring, when garlic plants are experiencing most of their vegetative growth, water like any garden green. Nitrogen is appreciated at this stage of growth. When days lengthen and the temperature climbs (late May for us) garlic is finished growing green leaf and is ready to become a bulbing plant. Discontinue adding nitrogen at this time. Small weak plants at this stage will produce small bulbs no matter what you do.

Hardneck garlics send up a flower stalk (scape) in early June. Before the stalk begins to turn woody, starts to uncoil, and begins to stand up straight the stalk should be cut off 1/2 inch above the top plant leaf. This redirects the energy downward into the bulb.

Begin to taper off water a bit. As harvest approaches don’t keep the topsoil too wet for any length of time or bulbs may mold or stain.
Harvesting & Curing

As harvest approaches, plants begin to dry down from the lowest leaf up and from the leaf tips downward, one leaf at a time. We harvest when the top 4 leaves are still 50% green and the lower leaves are completely dry. Bundle in groups of 5-10 plants and hang under cover, out of direct sunlight and with good air circulation. You can also lay garlic on wire racks. Don’t leave freshly dug bulbs in direct sunlight for more than a few minutes or they may sunburn (literally cook).

The plants and bulbs cure completely in 3 to 4 weeks in dry climates but may need fans and heat sources in wet climates. Check clove wrappers inside bulb to make sure they are dry. Softnecks and large dense bulbs take longer to cure.

When completely cured the neck may be cut about one-half inch above the bulb without any moisture being apparent. We trim the roots and necks to one-half inch length and store in netted onion bags or ventilated crates.

Storing

Most garlics store well at room temperature. Ideal storage temperatures are 55-65 degrees and 45% - 60% humidity. We recommend a garage, basement, root cellar, or simply just a dark and cool area of the house. Temperatures in the 30’s are OK for table stock but planting stock should not be stored very long at cold temperatures.

The type of garlic is also a factor. Asiatic and Turbans are the shortest storing garlics. Rocamboles and Purple Stripes are medium storing (6 months). Porcelains and Artichoke types can store 8 to 10 months. Silverskins and Creoles will often store up to a full year.

Softnecks take longer to cure because they have layers of cloves. Big, dense bulbs tend to appear dry while retaining moisture in the bulb center. Prevent rot with ample ventilation and humidity below 70%.

When you receive your garlic, please remove it from the box, and open bags so garlic gets some air. Never store garlic in plastic or the refrigerator!
To All Who Had a Hand in the Season

THANKS

Alley
Adrienne
Alex
Ambar
Amber
Beth
Brenda
Brian
Caleb C
Callie
Cassidy
Cole
Dan
Dante
Deborah
Delaine
Doug
Elliot
Evelyn
Faith
Forest
Gaby
Gary
Greg
Janelle
JC
Jim
Jimbo
Joe
Julie
Justin
Kosma
Kristi
Lea
Mike
Nate
Olive
Peter
Phoebe
Paulie
Ron
Rosalva
Ruth
Sarah
Stella
Teague
The farm dogs
Walaya
Watershine
Yesica
Zoe