

New York State Varieties of Garlic

- New York White, a soft-neck variety also known as Polish White or Artichoke. It's similar to Silver White, or Silverskin. These varieties have relatively mild flavor but keep well in storage.
- German Extra Hardy, a hard-neck variety similar to German White. Both are also known as Porcelain and have a medium level of heat or pungent flavor.
- German Red, a hard-neck variety also known as Rocambole. It's spicy and pungent.
- Chesnok Red, a hard-neck variety also known as Purple Stripe. It, too, is spicy and pungent.

Culture

Garlic is a perennial that is usually grown as an annual and is hardy from zones 4-9. Since garlic does not produce fertile seed, it is propagated using the cloves. Garlic can be grown in a variety of garden soils but prefers light, well-drained loam high in organic content.

Garlic can be planted in spring or fall but requires about 9 months gestation and will be more robust with a fall planting. Plant cloves 3-8 weeks before the ground freezes, pointed side up, 1-2 inches deep in zones 5-10 and 3-4 inches deep in colder areas. Larger cloves may also require a deeper planting.

Garlic is not a picky plant when it comes to watering. Depending on where you live and how much rainfall you get, proper drainage may be a bigger concern than watering. Stop watering several weeks to a month before harvest so that the papery skins surrounding the bulbs stay dry. Garlic is ready to harvest when leaves begin to yellow or brown and fall over, but there are still about 3-4 or 50% green leaves on the plant.

Hardneck Garlic Varieties (*Allium sativum* var. *ophioscorodon*)

Hardneck garlic varieties are generally hardier than softneck varieties. They are the best option for northern gardeners. They are also the best option if you want to enjoy garlic scapes in early summer, since hardnecks are the only type that send up a strong central stalk in spring (this is the scape.) Hardneck varieties tend to form fewer cloves per bulb than softneck varieties, but they also are usually a bit larger.

Within the hardneck family, there are nine sub-types of garlics: Purple Stripe, Marbled Purple Stripe, Asiatic, Glazed Purple Stripe, Creole, Middle Eastern, Turban, Rocambole, and Porcelain. The Purple Stripe and Rocambole types are the hardiest, best for gardeners who live in the northeastern U.S. and Canada. Gardeners who live in mild climates will have good luck with Porcelain varieties.

Softneck Garlic Varieties (*Allium sativum* var. *sativum*)

Softneck garlic varieties are the best ones to grow if you live in a milder climate. They don't form scapes, and generally form several small cloves per head. They mature quicker than hardneck varieties. Softneck varieties tend to store better than hardneck varieties, so this is the type to grow for long-term storage. Sub-types within the softneck family include Silverskin and Artichoke varieties.

Garlic Scapes

Garlic scapes are the long, winding, almost blue green shoot that hardneck garlic varieties put out in the spring. Scapes have a fresh, mild garlic taste and make the best pesto I have ever had. They can also be used to glorify mashed potatoes, salads, roasted vegetables or stir-fries.

Harvest scapes when they are young and tender. Once they have curled around in a circle, they are ready for picking. Picking the scape not only is not only good for cooking, it will actually help your garlic grow bigger and better - up to 35%.

SOFTNECK VARIETIES

Acropolis Greek - (*Artichoke*) - Mediterranean variety, it has a fabulous strong flavor in a juicy bulb, great for Greek dishes.

Corsican Red - (*Artichoke*) - A slight bite when eaten raw but not overbearing.

Inchelium Red - (*Artichoke*) Medium rich garlickness and medium pungency when eaten raw.

Kettle River Giant - (*Artichoke*) Medium heat and a rich taste, not unlike some hardnecks.

Lorz Italian - (*Artichoke*) From Italy, semi-rich flavor and a lot of bite that just increases with age.

Printanor - (*Artichoke*) Premium flavored garlic originally from France with a high alliin content.

Red Toch (aka **Tochliavri**) - (*Artichoke*) From the Republic of Georgia, nicely flavored garlic, a bit on the mild side and with very little heat.

RojodelPaisBaza - (*Softneck*) A Fiery Hot compact bulb. Spanish Heirloom variety.

Rose du Var - (*Silverskin*) French, sometimes very hot.

Shantung Purple - (*Softneck*) Strong flavor with a pleasing heat with a notable after taste.

Thermadrone - (*Artichoke*) A generally mild garlic. Commercial strain from France

Transylvanian - (*Artichoke*) From Romania, excellent flavor with more than a bit of a bite.

HARDNECK VARIETIES

Asian Tempest (aka **Seoul Sister**) - (*Asian*) Breathtaking if eaten raw, when baked is somewhat sweet with a bit of a baked sweet garden pepper flavor.

Bogatyr - (*Marbled Purple Stripe*) Probably from the Ukraine, a rich and interesting flavor, very pungent with a more pleasant lingering aftertaste. This is a hot one!

Brown Tempest - (*Glazed Purple Stripe*) A fiery flavor, but that mellows to a pleasing aftertaste.

Chesnok Red (aka **Shvelisi**) - (*Purple Stripe*) From the Republic of Georgia, superb for cooking, holding its flavor and offering a distinctive, lingering taste for the garlic connoisseur. A good roaster.

Danube Rose - (*Porcelain*) Fire and spice for real garlic lovers.

German Extra Hardy - (*Porcelain*) From Central Europe, a flavor characteristic of the region's cuisine.

German Porcelain - (*Porcelain*) The flavor is good. A favorite for using raw or only slightly cooked - absolutely amazing in Bruschetta!

German Red - (*Rocambole*) The flavor is very strong, hot and zingy and sticks around for a long time.

Italian Purple - (*Rocambole*) A very enriching taste experience but not one to burn your tongue

Killarney Red - (*Rocambole*) The flavor is very strong, hot and spicy and sticks around for a long time. (Photo on right --->)

Korean Red - (*Purple Stripe*) A hot zesty garlic, not for the faint-hearted

Morasol - (*Purple Stripe*) Medium flavor that is described as having a pleasing heat.



Music - (*Porcelain*) The flavor is good, sweet and pungent, very hot when eaten raw.

Sandpoint Rocambole - (*Rocambole*) Strong flavor which sticks around.

Siberian - (*Marbled Purple Stripe*) Delightfully flavored garlic, a bit on the mild side and with very little heat. (<--- Photo on left)

Spanish Roja - (*Rocambole*) Flavor is very strong, hot and spicy and sticks around for a long time. It seems to have an especially rich taste.

Stull - (*Porcelain*) Large plump, easy to peel cloves which pack some heat.

Vekak Czech (aka **Vekak**) - (*Glazed Purple Stripe*) A taste which may well be considered to improve with cooking. (Photo on right --->)

Vostani - (*Porcelain*) A good flavor and large cloves, and has a decent storage life.

