



### **Hardneck Garlic**

Grows well in cold climates. They are characterized by a hard woody stem in the center of the cloves. They tend to be hotter in flavor than softnecks. They are sought after by chefs because of their exceptional flavor and large easy to peel cloves. Hardneck garlic typically has a shorter shelf life than softneck garlic. The hard stem will develop a flower (or scape). Many believe removing the scape will allow for larger bulb size and if not removed the garlic plant will put energy into growing the flower rather than bulb resulting in a smaller bulb. We remove the scape, having tried both ways, and we have seen larger bulb growth with scape removal. And the good news is the scapes are delicious to eat.

### **PORCELAIN GARLICS**

These are the largest of the garlic plants. The highest amount of Allicin for health benefit. They are typically very cold hardy. Large easy to peel beautiful cloves. Loves moisture. The bulbs are usually beautiful in shape and white in color. Clove skins yellow-tan to pinkish-brown. They will store an average of 6 months. Sometimes longer. They average 4-6 cloves per bulb and approximately 40 cloves per pound.

### **PURPLE STRIPE GARLICS**

A strong rich taste noted as a great roasting garlic. Noted for purple coloration and striping. This variety has tighter cloves skins which result in a longer storage time. Needs a cold spell ( vernalized) to grow into larger bulbs.



## **TURBAN GARLICS**

**Turbans are weak-bolting hardnecks. They usually produce scapes in our Midwest climate but seldom in warmer climates. They are a good choice for the Gulf Coast and other warm climates. These are the first to harvest. They tend to mature quickly and early. The plants are shorter than other hardneck garlics. They tend to be medium-hot when eaten raw and mild when cooked. A great producer of large bulbs. They have the shortest shelf life so eat them up and enjoy them in your summer cooking. This garlic is great in summer salads with basil, corn, onion, peppers and vinegar and tomatoes. Just blend them with what the garden has to offer. Yum. They are a pretty garlic with blotched or purple stripes. Cloves are tan to pink. Stores approximately 5-7 months. An outstanding garlic originating in China. Turban garlics 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. It is OK to eat your Turbans before they have cured all the way. Turbans are great producers and yield very large bulbs.**



### Softneck Garlic

Softnecks grow well in warmer climates. They are more common and easier to grow than hardneck garlic, therefore they are typically the garlic that is sold in super markets. They have large outer cloves surrounded by smaller inner cloves. The stem is soft and pliable and is used for braiding garlic. Softneck garlic has a longer shelf life than hardnecks. They have milder flavor and heat. They do not develop a scape, so the “popping scapes” step is not required.

### **ARTICHOKE GARLICS**

Are easy to grow and the most productive. They mature early in the season and one of the first to harvest. They can store 8-10 months in proper conditions. They have multiple clove layers on their large flattened bulb. Clove skins are off white-tan. Performs well in southern regions as well. Does not typically scape. Most commonly grown commercially.

*All Rosedale garlic is grown using hand tools and manual labor. No chemical fertilizers or pesticides are used. Soil fertility is maintained by promoting soil life and organic matter.*