



Chesnok Red (Hardneck, Purple Stripe) Chesnok Red is an excellent baking garlic. It is medium pungency with excellent flavor that sweetens up when roasted. Originally from Shvelisi, Republic of Georgia. Averages about 8 cloves per bulb.

Duganski: (Hardneck) Duganski is not only big but tall as well and will be among the tallest garlic plants in your garden. It has thick, wide, authoritative and lush leaves. It produces thick scapes that terminate in a large bulbil capsule containing some of the largest bulbils in the garlic kingdom. There are only a few cloves per bulb but they are huge and very deep flavored with that earthy and almost musky flavor that many garlic lovers prize; all that and it's pungent, too.

Duganski will usually store firm all the way through winter. Duganski has long been a favorite around the kitchen because it packs a wallop of deep, rich flavor and grows like a big weed in the garden. If you want to grow garlic from bulbils to increase your holding, this one is for you.

Deerfield Purple: (Hardneck, Purple Stripe) Attractive purple variety has large, meaty cloves and a rich garlic flavor that starts out mild and finishes with a spicy kick.

Originated from Vietnam. A huge producer that can multiply approximately 10 times! Deerfield Purple is a beautiful Purple Stripe with burgundy stripes on creamy white skin. Purple Stripes are known to have the best flavor even after roasting. 8 to 11 cloves per bulb. 50 to 55 cloves per pound. Mid harvest. Stores 5 to 6 months. Produces scapes. Medium to hot.

German White: (Hardneck, Porcelain): A very easy-to-grow hardneck garlic producing large bulbs with fat elongated cloves. The full-bodied, spicy flavor makes it **superb for roasting**. Good all purpose garlic. Easy to peel. Stores well.

Georgian Fire: (Hardneck, Porcelain) The raw flavor is intense and sweet, with a creamy finish. Truly one of the hottest garlics; full-bodied and strong with heat that builds to an unexpected late kick in the back of the throat. Makes an **excellent salsa and a preferred variety for eating fresh, pickling, or roasting**. 2" and larger diameter bulbs



Inchelium Red: (Softneck) Discovered on the Colville Indian Reservation in Washington state. Delightfully robust but not so strong as to be overpowering. Inchelium Red has been said to be a benchmark for true medium garlic; often people will compare the tastes of all garlic varieties as being milder or stronger than Inchelium Red. **Great when roasted or blended into mashed potatoes.**

Metechi: (Hardneck, Purple Stripe) Originated in the Republic of Georgia. A powerful hardneck, Metechi delivers **robust garlic flavor along with a sharp bite**. Raw, it's fiery hot, finishing with a lasting spice. Cooking will tone down the heat, while still holding that big garlic taste. This variety has thick, white-wrapped bulbs that hold 4-6 bulky cloves clothed in blushed skin with purple accents. Exceptionally cold-hardy plants have broad, upright leaves. **Good keeper**. Easy to peel.

Purple Glazer: (Hardneck) Originally from Republic of Georgia. **A favorite garlic for making fresh pesto**, Purple Glazer is also one of the best varieties for baking. It has a strong lasting flavor, but not hot and no aftertaste. Very easy to peel. Purple Glazer produces a deliciously tender and mild garlic scape, and the cloves offer a medium, well-rounded flavor. This is one variety that does not like competition from weeds. Averages about 10 cloves per bulb.

Red Toch: (Softneck, Artichoke Variety) First collected in Rep. of Georgia near the town of Tochliavri. **Rich, but very mellow**. For those who prefer their garlic raw, 'Red Toch' has a multidimensional quality, spicy fragrance and consummate flavor. Averages about 7 cloves per bulb.

Vietnamese Red: (Hardneck) A **great roasting and sautéing garlic**. Gentle and creamy it's perfect for enhancing the flavor of your culinary creations without overpowering. **Easily digested**, Vietnamese Red has a sweetness and buttery richness that shines when roasted; **delicious spread on crusty bread**. Exceptional variety for roasting/baking. Sweet and creamy texture when roasted make this variety a must have for those savory winter dishes. Typically yields 10 to 12 cloves per bulb. Long storing until late spring.