Garlic, *Allium sativum*, can be planted either in late fall or in early spring. Garlic likes rich, well-drained garden soil and full sun. Each clove in a bulb is planted separately. For the biggest bulbs at harvest, plant the largest cloves. Plant pointy end up, 6-8” apart and 2-4” deep. Larger cloves should be planted deeper and farther apart. Also, plant deeper in the fall than in the spring, and/or cover with mulch after planting. Fertilize with an organic vegetable food in the spring and keep weeded. Harvest when the leafy tops die back, usually in July, then air dry the bulbs and remove the tops or braid them together. Store in a cool dry place.

**ELEPHANT GARLIC, Allium ampeloprasum babbingtonii**, is probably more closely related to the leek than to ordinary garlic. The bulbs are fist-sized and can weigh over a pound. Sweeter and less intense than true garlic, elephant garlic has been called "garlic for people who don't like garlic". Very mild.

**SOFTNECK GARLIC** is the most common type; almost all supermarket garlic is softneck. Softneck varieties are easier to grow and keep longer than most hardneck varieties. They are distinguished by white, papery skin and many cloves, often with larger outer cloves and smaller inner ones. Their “soft” necks make these varieties good for braiding and wreaths.

**SOFTNECK: ARTICHOKE** varieties have rough skins and large bulbs with 12-20 cloves. **California Baja** 9-12 cloves. Easy to peel, firm cloves. Nice flavor, good baked. **Mild.**

**California Early** Early maturing version of California. Good flavor, stores well. **Mild.**

**Inchelium Red** Colville Reservation heirloom. Extra-large bulbs with good, lingering flavor. Named “best of the softnecks” in a Rodale taste test. Can get hotter in storage. **Medium.**

**Lorz Italian** Very large, easy to peel cloves with a bold flavor. An heirloom brought to the Columbia River basin from Italy in the nineteenth century. **Hot.**

**Polish White** Smooth, rich, earthy flavor with a light bite. Great baker, stores well. **Mild to Medium.**

**Red Toch** Large, red-streaked cloves have a rich but mellow flavor. Gourmet heirloom; also called Tochliavri from its Republic of Georgia home. Great for braiding. **Mild.**

**Sicilian** Rich deep flavor; crisp texture when raw. Good keeper, great for braiding. **Medium.**

**Transylvanian** A sharp bite you can really sink your teeth into! Found in a Romanian farmer’s market, this is a good consistent producer in colder climates. Strong aroma and sharp flavor hold up well when cooked. **Hot.**
HARDNECK GARLICS form fairly few (4-13) large cloves around a hard central stalk. In the spring this stalk will usually shoot up a curly "scape" tipped with tiny bulbils. Cut off this scape to redirect the plant’s energy to the bulbs, and because tender green scapes are a tasty treat! Hardneck garlics have bold and complex flavors, making them gourmet favorites.

HARDNECK: PORCELAIN varieties store very well because of their thick parchment-like outer wrappers. They have beautiful shapes and large, easy-peeling cloves.

**German White** 4-6 fat cloves. Silky cloves streaked with purple. Rich robust flavor. **Medium.**

**Georgian Fire** 6-8 large cloves. Grows well in the Northwest, stores well. Creamy full flavor when baked; one of the hottest when raw. **Very Hot.**

**Ivan** 4-7 large cloves. Very hot when raw; sweet and aromatic when cooked. **Hot.**

**Music** Excellent taste, pungent and flavorful. Huge cloves. Wrappers might be pure white or streaked with purple, depending on soil conditions. **Hot.**

HARDNECK: PURPLE STRIPE varieties have wrappers and sometimes cloves streaked in red or purple. Thick outer wrappers make these varieties store relatively well.

**Chesnok Red** (AKA Shvelisi)8-10 large cloves. Complex flavor with mellow aftertaste; one of the sweetest when baked. Taste test winner. **Medium.**

**Duganski** Large boldly colored cloves. Rich fiery flavor with mild aftertaste; one of the sweetest when baked. **Hot.**

**Krandasger Red** 6-8 large cloves. Strong rich flavor. **Hot.**

**Metechi** 4-7 large, pink-blushed cloves. Strong rich flavor. One of the hottest when raw, with a spicy finish. **Very Hot.**

**Purple Glazer** Fat cloves with strong well-balanced flavor; not much heat and no aftertaste. Tender and delicious scapes. **Medium.**

**Siberian** Clean, rich, strong but not hot flavor. Said to have elevated levels of allicin (a healthful phytochemical that supports the immune system.) **Mild.**

HARDNECK: ROCAMBOLE varieties are often connoisseur’s favorites. Thin outer wrappers reduce their shelf life, so use these varieties soon after harvesting. Often purple-streaked.

**Carpathian** 8-9 large, easy to peel cloves. Flavor is strong, tangy, and lingering **Hot.**

**German Red** 8-12 cloves per bulb that thrives in cool climates. Reliable producer with excellent flavor: hot and spicy. **Hot**

**Killarney Red** 8-9 cloves per bulb. Rich, strong flavor sometimes described as nutty. High yields; tolerant of cool conditions. **Hot.**