

2013 True North Farms Garlic Varieties

Artichoke Softneck

Artichoke strains are very vigorous and may have large bulbs. Plants are shorter than hardneck varieties with more spreading rather than upright leaves. The leaves are broader than any other variety and a deeper green than most. While Artichokes do not normally produce a seed head, they often produce large bulbils that protrude from the lower third of the stem. When stressed Artichokes can produce hard necks and seed heads. Cloves planted from these bulbs will usually revert to soft necks the following season.

Inchelium Red – Hanging Garlic Clusters Only

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 (i.e. denser, heavier bulbs) than other Artichokes. Mild but lingering flavor with a tingle.

Transylvanian

From Chester Aaron. Originating in the heart of the Transylvanian mountains, these nice size bulbs produce plump, firm cloves. Slight rosy blush on bulb wrappers.

Rocambole Hardneck

They have a deeper, more full-bodied flavor than softnecks. Rocamboles produce fairly 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.

Temptress Rocambole

Originally from the Garlic Seed Foundation. Has a keen taste at first, then softens. It thrives in a cold winter.

Williamsville Red

Original variety purchased from Fred and Laura Bacon of River Bottom Farm in Williamsville, Vermont. This is a red Rocambole variety with potential for large bulbs.

Yugoslavian

Copper veined and purple marked bulbs. Deep green and vigorous plants. Cloves are dark brown and doubles are common. Average cloves per bulb 9 to 14. Stock originally Washington State via British Columbia. A strong garlic aroma, initially hot and spicy garlic, but not overwhelming and then mellowing to a warm pleasant, sweet aftertaste.

Purple Stripe Hardneck

Named because of the bright purple streaks and marks on both bulb wrappers & clove skins. This garlic is flavorful, often winning "best baked garlic" taste tests. Most strains have 8 to 12 cloves per bulb so clove size is slightly smaller than Rocambole or Porcelain. Cloves are noticeably tallish and crescent shaped.

Bogatyr – Marbled Purple Stripe Has 3 - 5 cloves. Usually produces large cloves in deceptively small bulbs. A good keeper.

Brown Rose – Marbled Purple Stripe

Squat fat cloves with a rose-brown color. 5-6 cloves per bulb. Early sprouting variety.

Brown Tempest - Glazed Purple Stripe

Purple bulb marks; brown cloves with a hint of rose blush and no stripes. Average 4-5 cloves per bulb with nice shape and size. Raw garlic has initial taste that mellows to a milder finish

Chesnok Red – Standard Purple Stripe This Purple Stripe performed well in Maine with few rejects. A top cooking garlic that holds shape and retains flavor after it is cooked. Bulbs that average 9 to 10 easy to peel cloves. From Shvelisi, Georgia. An excellent baking garlic.

Purple Glazer – Standard Purple Stripe

Fat cloves and an almost satiny clove wrappers. Originally Mchadidzhvari #1 from Republic of Georgia. Smaller bulbs but very hardy in Maine.

Porcelain Hardneck

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.

Their flavor, however, is vastly superior, rivaling that of Rocamboles. 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 yields than other garlic varieties.

In Maine the Porcelain varieties are easily grown.

German Porcelain

Easy to peel cloves. Best taste without all the heat and a good storage variety. This variety does well in Maine.

Premium Northern White

Produces larger bulbs with fat elongated cloves. A full-bodied spicy flavor makes it superb for roasting. Easy to peel and stores well. Average 5 – 6 cloves per bulb.

DeWitt Large Clove

Original variety purchased from Fred and Laura Bacon of River Bottom Farm in Williamsville, Vermont. This is a Porcelain variety that develops large plants and large bulbs. We have grown this variety for 15 years with consistent success