



Planting Garlic

Separate cloves. Space the cloves 4-6" apart. Rows should be spaced one foot apart. The cloves should be planted with the pointed end up and the blunt end down. Push each clove 1-2" into the ground, firm the soil around it, and water the bed if it is dry. After planting, lay down a protective mulch of straw, chopped leaves or grass clippings. In cold-winter regions the mulch should be approximately 4 inches thick. Mulch will help to prevent the garlic roots from being heaved out of the ground by alternate freezing and thawing. A light application of mulch is useful in milder climates to control the growth of winter weeds. You will harvest the garlic when most of the leaves have turned brown. This usually occurs in mid-July to early August, depending on your climate. At this time you may dig the bulbs up, being careful not to bruise them. If the bulbs are left in the ground too long, they may separate and will not store well. Lay the garlic plants out to dry for 2 or 3 weeks in a shady area with good air circulation. Be sure to bring the garlic plants in if rain is forecasted for your area.

Varieties Available at Sunnyside Gardens

Chesnok Red (Hardneck)

Chesnok Red is a new rising star in gourmet garlic. Chesnok has a strikingly beautiful color, a delightful aroma, and fabulous flavor. Excellent for cooking or baking. Chesnok produces large purple striped, uniform bulbs with about 10-12 cloves per bulb. Medium storage when well cured.

German Red (Hardneck)

German Red is strong and spicy. This variety develops better quality and size where winters are cold. German Red produces nicely rounded bulbs with purple-splashed outer skins. The cloves are reddish brown and each bulb will have between 8-12 cloves. The clove skins have great color and are easy to peel. Medium storage when well cured.

Musik (Hardneck)

Strong flavor with a long lasting bite, this excellent porcelain garlic produces large, clean looking, symmetrical white bulbs with some of the largest, easy to work with, cloves. Each large bulb will contain 4-6 extra large, rose-buff colored, easy to peel cloves. Excellent storage.

Spanish Roja (Hardneck)

This gourmet garlic is famous for its rich, robust, earthy flavor. Spanish Roja produces nicely shaped bulbs with reddish-splashed coverings. Bulbs contain 8-12 buff to red colored, easy to peel cloves. This variety is a long time favorite of chefs and market gardeners. Cure well for medium storage.

Inchelium Red (Softneck)

Won "Very Best Softneck", excellent for braiding. Long lasting, mild flavor with just a hint of hot. Flavor can get strong in storage. This variety is easy to grow and produces large bulbs with dense cloves that store well. Expect 10-20 cloves per bulb. Stores well.

