



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 bulbs in if rain is forecasted for your area during the drying process.

Varieties Available at Sunnyside Gardens

- **Chesnok Red (Hardneck)** 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. When properly cured can store 6-7 months.
- **Metechi (Hardneck)** Marbled purple stripe hardneck garlic with a hot, spicy robust flavor. Ripens mid-season. Huge cloves are easy to peel and extra large with 4-5 cloves per bulb. Stores 5-7 months.
- **Korean Red (Hardneck)** A rich and spicy flavored garlic. Flavor tends to stay around. Recommended for Salsas, stir fries, and soups. Easy to peel bulb with 7-9 cloves. Stores 5-6 months on average.
- **Susanville (Softneck)** Mild, rich flavored artichoke softneck. Has white skin with some occasional pink. Mild, but true garlic flavor that is great to roast. Excellent early season garlic that harvests in the late spring / early summer. This early maturing garlic can be enjoyed while most other garlics are still in the ground. Grows large bulbs. Large outer cloves can produce bulbs up to 3.5 inches in diameter. Stores 9 months.
- **Inchelium Red (Softneck)** This artichoke softneck has a medium pungency, rich flavor. A taste test winner in the softneck division. A great baking garlic. Produces large bulbs, with over 3 inches in diameter possible. Harvests in early summer and stores well into winter. A large healthy garlic that will store 6-8 months. Expect 10-20 cloves per bulb.
- **Early Italian (Softneck)** Excellent garlic that has become a classic. This spicy long-time favorite of gourmet cooks and gardeners is easy to grow and stores well. It is also good for braiding. Early Italian produces extra-large white bulbs with purple streaks, and has about 15-20 light purple striped cloves. Stores 9-12 months.
- **Spanish Roja (Hardneck)** Robust "true garlic" flavor. Large, easy to peel brownish red cloves with deep purple stripes on the bulb wrappers. Averages 11 cloves per bulb. Stored 4-5 months.
- **Purple Glazer (Hardneck)** Medium to sweet glazed purple stripe hardneck. This garlic is easy to peel and grow. Tall plants, with good growing conditions can produce very large bulbs. As outside wrappers are removed the coloring changes from a purple stripe to almost solid purple at the cloves. Excellent for eating raw. Stores 6-7 months.

