Garlic Variety Descriptions - 2019

**‘Asian Tempest’**: “From South Korea via Horace Shaw in Oregon. Beak on bulbil can reach 18 inches in length. This strain produces an outstanding crop. Sweet baked with good garlic flavor. Breathtaking raw.” *Hardneck, Asian type*.

**‘Basque’**: Good spicy flavor best used early as it has a short storage period and ripens early. What a way to start the garlic season! Can produce very large bulbs. Sprouts quickly and grows vigorously. *Hardneck, Turban type.*

**‘Carpathian Mountain’:** From southwest Poland, this variety is a favorite of *Cook’s Illustrated*. Strong flavor and spicy. Great for long slow roasted or baked foods. *Hardneck, Rocambole type.*

**‘Chesnok Red’**: A Purple Striped. Best performer, holding shape and flavor after cooking. Large bulbs producing 9-10 cloves. From Shvelisi, Republic of Georgia. *Hardneck, Purple Stripe type.*

**‘Early Portuguese’:** Matures early, forming “8 solid cloves per bulb.” Combines a hint of heat with a sweet flavor, so excellent raw. Short storing, so eat and enjoy as you harvest. *Hardneck, Turban type.*

**‘Inchelium Red’:** Vigorous cultivar with large bulbs. Rated the best tasting softneck. Found by Larry Geno at the Colville Indian Reservation. Produces 8 to 20 cloves. Mild, lingering flavor with “a tingle.” *Softneck, Artichoke type.*

**‘Korean Mountain’:** Popular due to great garlicky flavor. From Rep. of Georgia, despite name. Good size. Very productive. Great for colder areas, too. *Hardneck, Purple Stripe type.*

**‘Mexican Red Silver’:** Light flavor and low heat when baked. But hot and strong used raw. Late harvest. *Softneck, Silverskin type.*

**‘Music’**: Outstanding plant producing very large bulbs. Strong & robust plant. Sweet & substantial when baked. Hot when consumed raw. *Hardneck, Porcelain type.*

**‘Persian Star’**: Red-tipped cloves with marbled streaks on whitish or yellow-brown back ground. Very pleasant flavor with a mild spicy zing. Found in an Uzbekistan bazaar by John Swenson. *Hardneck, Marbled Purple Stripe type.*



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**‘Red Janice’:** Matures later than most Turbans, and stores longer. The flavor is very fragrant, sweet, and “a little spicy” when baked. Raw, it has heat that builds. From Nmarazeni, Republic of Georgia. *Hardneck, Turban type.*

**‘Russian Red’:** *The* commercial garlic in B.C. A Marbled Purple Stripe version of ‘Russian Red’ this one is similar to the complex flavors of the Rocambole types. Large bulbs are easy to peel and store very well. *Hardneck, Purple Stripe type.*

**‘Thai Fire’**: **Bought at a Bangkok market, this typically has dark nut brown clove skins. The flavor is complex and full with a rising heat level. So pay attention to its name! Originally from Flora Baartz. *Hardneck, Turban type.***

**‘Thermadrone’: From France, it gives dishes an authentic French flavor, combining deliciously with butter. Mmmm. Multiplies well. Large long-storing bulbs. *Softneck, Artichoke type.***



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