**Hardneck and softneck garlic: what’s the difference?**

**Hardnecks** have a hard, unbendable/unbraidable “stalk” make from the leaves. They grow well in poor draining soils and have a more full-bodied flavor then softnecks. They produce what looks like a flower which is actually a bunch of small garlic bulbils that can be cooked when young - green or fully ripe - along with the stalk.

**Softnecks** have no stalk so can be braided.

Some varieties of garlic fit between soft and hardnecks, making a stalk only when grown under stressed conditions (See Creole).

**Groups of Hardneck Garlic:**

**Rocambole**: Large cloves with a full-bodied flavor. Most common garlic. Easily peeled. Short storage life, usually to the New Year. Clove color ranges from tan to brown. Average of 6-11 cloves per head.

**Purple Stripes**:Bright purple streaks and blotches on bulb and skins. Very flavorful, winning “best baked garlic” taste tests. Most have 10-12 cloves per head. Easy peelers. Stores somewhat longer than Rocamboles. Two sub-groups within this group: Glazed and Marbled.

**Porcelain**: With only 4-6 cloves per bulb, many people mistake these for elephant garlic (not related to garlic but to leeks). Long storing with outstanding flavor.

**Turban**: Believed a form of the Artichoke type - a softneck. Best harvested a week or two after the flower head emerges. Big bulbs from small plants. Light, glossy pink to brown colored cloves. Very flavorful. 8- 12 cloves per bulb.

**Asiatic**: Bulbs tend to be striped. Cloves very firm and plump. Matures rapidly just before Artichoke types. Harvest slightly greener to keep wrappers from splitting. Medium storage length.



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**Creole**: Behaves like hardnecks in cooler climates, but genetically are softnecks. Producing smaller heads with excellent flavor. Great used raw. Stores exceptionally well. (See also Silverskins under Softnecks.)

**Groups of Softneck Garlic:**

**Artichoke**: Vigorous large bulbs, they grow shorter than hardnecks. Produces 12-20 overlapping cloves. Long storage life.

**Silverskins**: Most common type of garlic. Grows in a variety of climates. Produces 12-20 cloves. Popular for braiding. Harvest a week or two after necks fall over. Long storers. (See also Creole types, often grouped with hardnecks).



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