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Garlic Information

Silver White – softneck, silverskin variety

This large bulbed Silver White garlic has proved productive in both hot interior and humid maritime climates. The white wrappers on the bulbs provide the name and the pink-colored cloves are relatively hot in flavor.

Bulbs store for a long time and produce numerous cloves. It's excellent for braiding with strong, flexible stems and a beautiful silver white bulb.

Simonettie – softneck, artichoke variety

Simonetti is a superbly temperate garlic with little aftertaste or heat and is fine for those who like garlic with a full flavor, but mild. It produces a white and very large, super-jumbo grade round bulb. This is a vigorous and highly productive variety that matures mid-season and stores well for up to six months. The large cream colored cloves have a rosy blush. There are on average twelve large cloves in two rows per bulb, all of which are plantable. This garlic will grow well in any climate.

This vigorous, very productive garlic was brought to this country from the Republic of Georgia by garlic researcher Phil Simon. This garlic will grow well in any climate! It has great flavor with moderate heat, and stores quite well.

The softneck varieties are good for making garlic braids. Braids can be made using Simonetti garlic. They are a great way to store garlic and keep it close at hand in the kitchen – just use the bulbs from the top down.

Chet's Italian Red Garlic – softneck, artichoke variety

Chet's Italian Red, and Australian grown softneck artichoke variety is great for those liking pleasantly mild garlic with a wonderful flavor. It can be eaten as raw garlic, for those who want to utilize garlic's health-giving properties without cooking.

This much sought-after cultivar was originally selected by horticulturalist and garlic devotee Chet Stevenson, from an abandoned garden site in Tonasket, Washington in the early 1960s. The bulb, which has purple stripes on the outside wrappers, can reach a good size of super-colossal grade under the right growing conditions. It is an early maturing variety which can be eaten with enjoyment while most other garlic varieties are still in the ground. It produces up to 20 cloves in three or four layers. It does not like very wet conditions. Dry winters or high temperatures in the early spring can bring out the heat and spice in this cultivar.