

## GARLIC

Why grow your own garlic? It's a very easy crop. It grows from fall through late June when your garden is mostly empty anyway, and the varieties that you'll find here at the nursery make the ones at the store seem bland by comparison.

Garlic is categorized in two ways. Each variety is assigned to a group which shares characteristics such as length of storage, number of cloves per head, and some flavor characteristics. Garlic groups themselves belong to one of two categories: hardneck or softneck.

### Softneck Garlic

- Yields more per area planted
- Has 10-40 cloves per head with one outer ring of medium cloves and one to several inner rings of smaller cloves
- Stores very well for 9-12 months after harvest
- Makes lovely braids because of their soft necks (stems)

### Softneck Groups

**The Silverskin Group** is the longest storing of any garlic. Its members have a spicy, sulfurous flavor with a distinctive aftertaste, 12-24 cloves per head, and are harvested in mid to late July. 60-75 cloves per pound.

#### **From the Silverskin group, we stock:**

- **Italian Late** organic and regular – light colored wrappers, short wide cloves, easy to grow
- **Nootka Rose** organic and regular – NW Heirloom from the San Juans, mahogany wrappers cover unusually strong flavored (for a softneck) cloves.
- **Silver Rose** organic and regular – rose wrappers, the #1 longest storing garlic, 12-15 cloves per head

**The Artichoke Group** is the most commonly planted around the world. Garlic at the grocery store typically belongs to this group. Members are selected for high yield and mild flavor, although the amount of heat increases with storage. This group is named for the way successive rings of cloves overlap each other like petals on an artichoke. 8-20 cloves per head, 60-75 cloves per pound, harvest in mid-late June.

#### **From the Artichoke Group, we stock:**

- **Early Italian Purple** organic and regular – big heads and purple striped wrappers make this one a good choice for braiding.
- **Inchelium Red** organic and regular – the best flavor of any softneck plus huge heads up to 3" across.

## Hardneck Garlic

- Has 3-12 big cloves per head, all in one ring around a hard central stem
- Produces garlic scapes (flower stems and buds) which need to be removed, but are extremely delicious grilled or sautéed.
- Contains all of the strongest and best flavored varieties
- Is generally harder to grow, but is still very easy west of the Cascades

## Hardneck Groups

**The Rocambole Group** contains the world's best tasting garlics. Their low sulfur content and strong flavor especially make a difference when eaten raw. Rocamboles have loose wrappers which makes them easy to peel, but shortens their shelf life. 7-11 cloves per head, 45-58 cloves per pound, harvest in mid-late July.

### **From the Rocambole Group, we stock:**

- **German Red** – strong, hot, and spicy flavor from cloves with brownish wrappers.
- **Spanish Roja** – The best flavor hands down! Purple streaked wrappers are unusual for a Rocambole, stores only 3-6 months.

**The Purple Stripe Group** members have high sugar content and a rich flavor with little heat which make them the best for roasting and baking. They are the closest relatives of wild garlic, and it is likely that all other modern garlic types descended from purple stripe garlics. 10-12 cloves per head, 50-60 cloves per pound, harvest in mid-late July.

### **From the Purple Stripe Group, we stock:**

- **Purple Glazer** organic – Heirloom from the Republic of Georgia, gorgeous silvery purple striped wrappers
- **Turkish Giant** organic – Red wrappers and long storage for a hardneck, plus heads are huge!

For garlic care and planting instructions, please see our garlic care sheet – [please link to http://www.portlandnursery.com/docs/veggies/Garlic2003.pdf](http://www.portlandnursery.com/docs/veggies/Garlic2003.pdf)

## Elephant Garlic

- Is more closely related to leeks than garlic
- Yields the most if planted in the fall (more than any garlic)
- Has mild flavor similar to garlic
- Has 5-7 cloves per head, and 8-14 cloves per pound, which means that a large head can weigh almost a pound

## ONIONS

In the fall, onions are grown from sets (small bulbs), which is probably the easiest way to grow them. To grow onions from seed, start, or bunch please consult our veggie calendar ([link](#)) for information on proper timing.

**We will have 3 varieties of sets available this fall:**

- **Yellow Rock** organic – a fast growing sweet yellow onion
- **Red Weathersfield** organic – a strong flavored red onion which is shaped like a flattened globe
- **White Ebenezer** organic – Mild flavor and fine texture make this onion good for pickling when small, or storing when mature
- **Yellow Multiplier** – This perennial crop is the best yielding of the top-setting onions. Each bulb planted will make up to 12 new bulbs on top, the smaller of which should be replanted to ensure an ongoing supply, or just leave them alone to increase the size of the patch. Flavor is like a mild, sweet yellow onion, but storage is very good: 8-12 months.

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## SHALLOTS

Fall planted shallots yield more and finish earlier than spring planted ones. This fall, we will have:

- **Dutch Yellow** organic – big yield, big bulbs, strong, pungent flavor, and they keep well.
- **Holland Red** organic – mild flavor and aroma, better storage and higher yield than French Red
- **French Red** organic – gourmet flavor, rose-pink wrappers

## OTHER VEGETABLES

All the vegetable focus in October is on the above crops, which is appropriate since it's the very best time of year to plant them. However, it's still a fine time to plant spinach and mustard greens for fall and winter harvest, kale and collards for late winter harvest, and cabbage, Brussels sprouts, fava beans, and artichokes for spring harvest. If you have a greenhouse or cloche add lettuce, chard, pac choi, and arugula to the list for fall and winter harvest, plus beets and carrots for spring harvest. All of these options will finish before its time to plant many crops in the spring, so they really only use ground that would otherwise have lain fallow.

## HERBS

The abundance of edibles to plant in the fall doesn't end there. All perennial and some biennial herbs are suitable for fall planting for harvest through winter or next spring. For winter harvest: chives, garlic chives, lavender, rosemary, sage, thyme, bay, parsley, and cilantro (harvest before hard frost). For next season harvest: oregano, marjoram, mint, tarragon, winter savory, and sorrel.