



## GARLIC VARIETIES

We purchase only certified garlic seed. We do not spray. We use bone meal, fish fertilizer, Jerseyland organic manure, and mulch. We choose varieties based on flavour, storage, flavour, size, and flavour!

\*\* Coming in 2023 – Georgia Fire & Inchelium Red. \*\*

### Chesnok Red

A true Purple Stripe; in other words... ancient in character, leaving one with the impression of having stepped back thousands of years to a time when the spirit of garlic had not yet met man.

Typically averages 8-10 cloves that are slender and well formed with striking purple streaks, although occasionally bulbs may also exhibit "Porcelainish" behavior, having only 4 to 6 large cloves.

Stores longer than Rocamboles (what doesn't?) but not so long as Porcelains and Artichokes. Expect 5-6 months, but we've experienced it storing past 9 months under the right conditions.

### Crème de la Rasa

Rasa Creek Farm's own pedigree. Creme de la Rasa was originally a Rocambole which mutated into a Marbled Purple Stripe in their very own fields. It has all the amazing taste of a Rocambole but the growing characteristics of a Marbled Purple Stripe thus uniting the best from the culinary and farming worlds.

Good mid to long-term storing garlic. If you plan to use as seed garlic, we recommend gently tearing the wrapper around the stem to allow air down into the cloves, otherwise the thick wrappers can hold moisture and promote mold. Expect 6-8 months if stored properly.

### Tibetan

Tibetan has lots of heat and flavour that lasts.

It is an Unclassified variety, most notable for its late emergence, large size, and ability to mature at nearly the same time as our other garlic varieties.

Tibetan has shiny white bulb wrappers, sometimes with strong purple streaks. The clove wrappers are reddish-tan or with purple hues.

6-8 cloves per bulb. This is our first year with this variety. We have heard mixed reports on storage. Stay tuned!

