

GARLIC *Plant, harvest & storage chart*

Early season varieties
 Mid season varieties
 Late season varieties

Harvest one month earlier in NSW & SA

Diggers varieties

Turban

Early Purple, El Camino, Fosters Purple, Japanese Red, Mammoth Purple, Master Jack, Monaro Purple, Xian, Shandong, Tasmanian Purple, Flinders Island Purple

Artichoke

Californian Late, Cream, Italian Late, Italian White, Kisswani, Melbourne Market, Tochliavri (Red Toch), Yabroudi

Creole

Ail de Pays du Ger, Ajo Rojo, Blue Sky, Mystic Pink, Rojo de Castro, Spanish Roja, Dynamite Purple.

Standard Purple Stripe

Dunganski

Silverskin

Bluesky Silverskin, Lokalen, Printanor

Subtropical

Glenlarge, Italian Red

Queensland harvest: In southern areas of QLD and northern NSW, we recommend growing **Subtropical** garlic, as well as **Artichoke** or **Turban** varieties, as these are the most tolerant of climatic conditions in this area.

Garlic group	Neck	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Storage	Flavour	
Turban	Hardneck			PLANT								HARVEST						4-5 months	Medium	
Artichoke	Softneck				PLANT								HARVEST					6-8 months	Medium	
Creole	Hardneck				PLANT								HARVEST					12+ months	Very strong	
Standard Purple Stripe	Hardneck				PLANT									HARVEST					7-9 months	Med-strong
Silverskin	Softneck				PLANT									HARVEST					12+ months	Strong
Subtropical	Softneck				PLANT						HARVEST							7-9 months	Medium	



Turban



Artichoke



Creole



Purple Stripe



Silverskin



Subtropical

Group	Description	Cloves	Climate	Flavour	Storage
Turban	These weakly-bolting hardneck garlics have bulbs that are usually flattened globe shapes, with purple blotched or heavily striped skins, which split easily. Scapes generally grow as an upside-down U with umbels resembling a turban. Numerous small to medium bulbils are found in the umbel (generally 40–50). Plants are smaller and floppier with medium well-spaced leaves. Early to plant and harvest. High temperatures early in spring can cause the whole plant to fall over.	Plump cloves are usually in one layer with one or two smaller in the middle, 7–15 cloves to a bulb with some being enclosed in a second skin. Cloves have glossy bronze to pink-red to purple skins that are easy to peel.	Grows best in NSW, VIC, SA, TAS and mid/south WA. In warmer regions it may not grow a scape.	Raw cloves have simple, crisp savoury flavours that can be initially mild to hot, but the heat quickly fades. Some have very sweet rich fruity flavours. Lovely roasted.	4–5 months
Artichoke	All garlics in this group are non-bolting (softneck) with multiple clove layers and a general flattened shape. Bulb skins are off-white to pale mauve, coarse and thick, sometimes with purple patches. Some bulbs are round and symmetrical (e.g. 'Italian Late'), others lumpy and asymmetrical (e.g. 'Kisswani'). Plants are short and wide with broad nearly horizontal yellow-green leaves. Good for plaiting.	Clove numbers vary from 12–20, in three layers with the inner cloves smaller and narrower than the plump, clasping outer cloves. Clove skins are off-white to light tan and difficult to peel.	Garlics in the Artichoke group are mid season to plant and harvest, and are widely adapted to a variety of climates, growing best from NSW to TAS, plus SA and southern WA (inc. Perth).	Simple, direct flavours and are mild to hot when raw. The best tasting cultivars though can be more complex with long-lasting sweet true garlic flavours.	6–8 months
Creole	Smaller bulbs with strong (usually white) skins, which can be hard to remove. Scapes grow as drooping, upside down U-shapes, with long slender umbels and small bulbils (usually more than 30). Medium sized plants with blue-green upright leaves. Mid to late season plant and harvest.	Bulbs have 8–12 vibrant purple, red or bronze cloves, in one or two layers, with tight skins.	Grow bests in hot drier regions in southern NSW, VIC, SA, southern WA and northern TAS.	Raw flavours range from simple and very hot to strong, rich, complex and long-lasting with more or less heat. Some of these cultivars are the hottest of all garlics. Lovely roasted.	12+ months
Standard Purple Stripe	These garlics have large symmetrical bulbs with vivid to muted purple colouring and striping. Tall plants with tall strongly-bolting scapes that curve to 270 degrees. Tiny purple bulbils (100–200 in umbel), and also some flowers. Late planting and late harvest.	Very strong skins that can be hard to peel. Needs cold for big bulbs. 8–12 large purple-bronze tall slender cloves in a single layer.	Grows best in colder regions in southern NSW, VIC, SA, TAS and southern WA.	Raw flavours are sweet and complex with hot and peppery overtones. Great cooked; both sautéed and roasted.	7–9 months
Silverskin	All garlics in this group are non-bolting (softneck) with multiple clove layers in tear drop-shaped bulbs with satiny white skins. Generally smaller than Artichoke group garlics. Medium sized plants with narrow pale blue-green upright leaves. Good for plaiting.	Cloves are in 2–3 layers with 8–20 (sometimes as many as 40) cloves to a bulb. Skin colour ranges from white-tipped pink to deep pink or maroon with shades in between. Outer cloves; wide and flat, inner cloves; tall and thin. Hard to peel.	These late season garlics grow best in hot drier regions of southern NSW, VIC, SA, southern WA and northern TAS.	These garlics can be hot and aggressive when raw, but the best are spicy and sweet, with persistent very garlicky heat.	12 months
Subtropical	These semi-bolting garlics are unique in Australia, with distinctly tear drop-shaped medium-sized upright bulbs. Skins are strong and white to pink or purple blushed. These garlics don't usually grow a complete scape and umbel, but do have a hard centre in the pseudostem (with 2–3 medium to large bulbil). Plants tend to be thinner and weak looking, with yellow-green leaves, but they still grow good bulbs. Very early planting and early harvest.	Cloves are tall and slender, in two or three layers, generally with cream or pink skins.	These short day-length garlics do best in lower humidity regions of QLD, northern NSW and mid WA. Some growers in cooler regions have experimented with growing the cultivars in greenhouses with good air movement.	Raw cloves have moderate heat and sweet long lasting garlicky flavours. Beautiful roasted.	8–10 months