

Tourne-Sol farm offers garlic from 6 different garlic horticultural groups. For each group we offer 1-4 different garlic varieties.

**ARTICHOKE GROUP** Softneck. 8-12 medium sized cloves/bulb. Mild heat makes this easy to eat raw. Matures first of all garlic groups. Can form bulbils in the stem. Stores until March-April

- **Artichoke - Italian Red:** From Ted Macza, the Fish Lake garlic man.
- **Artichoke - Stella:** From Dan's grandmother Stella.

**MARbled PURPLE STRIPE GROUP** Hardneck. 5-7 large cloves/bulb. Hot and pungent. Stores until March-April.

- **Marbled Purple Stripe - Siberian:** From Siberia. White wrappers with purple blotches. Late maturing.

**PORCELAIN GROUP** Hardneck. 4-6 huge cloves/bulb. Hot and pungent. Stores until April-June.

- **Porcelain - German Jimmy:** From Jamie Quinn of La Terre Blue farm. He wasn't sure what varieties made up this batch. He did know German White was one of the varieties he'd liked, hence the name.
- **Porcelain - Music:** The standard Canadian hardneck garlic.

**PURPLE STRIPE GROUP** Hardneck. 7-10 large cloves/bulb. Sweet rich taste. Stores until March-April.

- **Purple Stripe - Chesnok Red:** From the Republic of Georgia. Purple stripes on white wrappers.

**ROCAMBOLE GROUP** Hardneck. 6-10 large easy to peel cloves/bulb. Deep full flavor. Stores until March-April.

- **Rocambole - Korean Purple:** From South Korea. Very well adapted to Quebec conditions. Violet stripes.
- **Rocambole - Puslinch:** From Puslinch, Ontario. Also called Ontario Giant. An early maturing Rocambole.
- **Rocambole - Québec:** Our earliest maturing Rocambole.
- **Rocambole - Terre Bleu Rogue:** This Rocambole was mixed in with the original batch of garlic we received from Jamie Quinn of la Terre Bleu. It regularly produces large bulbs from bulbils in one year!
- **Rocambole - Lochiel:** Fred got this garlic in 2004 from the Rigaud Festival des Couleurs.

**SILVERSKIN GROUP** Softneck. 10-20 small cloves/bulb. Produces small bulbs in our climate. Stores for a full year.

- **Silverskin - Steadfast:** Symmetrical white bulbs. From Beaver Pond Estate.

How many garlic bulbs do you need to plant to have bulbs for the year and replant next year?						
		10	25	50	75	100
Number of cloves per bulb	4	4	8	16	24	32
	5	3	6	12	18	24
	6	2	5	10	15	20
	7	2	5	9	13	17
	8	2	4	8	11	15
	9	2	4	7	10	13

# How to Grow Garlic

## 1. Late October – Plant Garlic

Break apart garlic bulbs into individual cloves. Plant 4” deep, every 6” in rows spaced 18” apart. Mulch with leaves or straw to prevent cloves from heaving during sudden winter thaws.

## 2. Early May - Garlic Emerges

Garlic pokes out of the ground. Consider pulling back the mulch to warm the soil. Replace mulch when plants are 6” tall. Pull weeds that get through the mulch barrier! Water once a week during dry weather. Quit watering by early July as the garlic leaves begin to dry down.

## 3. Late June – Harvest Garlic Scapes

Garlic scapes grow at the top of the stems of hardneck garlic. They are false flowers that produce little bulbils if you let them mature. Snap scapes off stems when they are about 6” long. This will give the garlic bulb more energy to size up. Garlic scapes have a fresh garlicky taste and can be eaten cooked or raw. Blend scapes with oil to make a great pesto.

## 4. Late July – Harvest Garlic Bulbs

Harvest bulbs when 5-6 green leaves remain on the plant. Loosen the plant with a garden fork or shovel. Pull the plant out. Hang bunches of 15 plants in a dry place for 2-4 weeks. When the stem has sealed, cut roots and stems off, then remove dirt and loose wrappers.

## 5. Winter - Store Garlic

Store garlic out of direct sunlight in a dry space with constant temperature. Ideal long term storage conditions: 13C - 14C with 45-50% humidity.

# Using Garlic Bulbils

## What are bulbils?

Garlic bulbils are small bulbs that develop in the garlic scapes left on the plant. Bulbils from different horticultural groups have different sizes. Rocambole, Marbled Purple Stripe, & Purple Stripe bulbils are larger and take 2-3 years to produce full-size bulbs. Porcelain & Silverskin bulbils are smaller and take 4 years to produce full-size bulbs.

## Planting bulbils

Plant bulbils in late October or in the spring as soon as the soil thaws. Space rows 6 “ apart. In the row, space large bulbils 4 inches apart and small bulbils 2 inches apart. Spring planted bulbils can also be started indoors 4 weeks before planting to field.

## Harvesting bulbils in their second year

Plants are ready to harvest when the leaves begin to yellow and/or the stems begin to flop over. This happens 2 to 3 weeks before harvesting the main garlic crop. Loosen the ground with a shovel or broadfork and pull the plants out gently. Hang the bulbs to cure for 2-4 weeks. The largest bulbils produce small bulbs with differentiated cloves in their second year. Smaller bulbils produce one-clove bulbs called rounds. They will probably produce small cloves the following year.

## Plant second year bulbs

Choose your best cloves and rounds to plant in late October. Separate the cloves from differentiated bulb to plant. Space rows 12” apart and space cloves 4” apart in the row. In subsequent years, as bulbs get bigger space cloves farther apart when you replant them.