

SEED GARLIC

2023 Selections



HARDNECK VS. SOFTNECK

Hardneck garlics have fewer but larger cloves than soft neck garlic. They produce a “scape” stalk which produces bulbils which can be used in cooking.

Softneck garlics are the longest storing and are best for braiding and easy to grow.

HARDNECK

ASIAN TEMPEST – Asiatic Garlic

Bernier Farms – Healdsburg, CA (Certified Organic – CCOF)

Large cloves with purple wrappers. Early to harvest with a long storage. Fiery Hot! when eaten raw. Flavor strong even when cooked. Very productive and extremely reliable.

CHESNOK RED – Purple Stripe Garlic

Rusty Fence Ranch – Santa Rosa, CA (Certified Organic – CCOF)

Beautiful Purple striped wrappers. The best baking garlic. Very aromatic with an abiding flavor. Often selected by restaurants for its fine flavor. Easy to peel and stores 4-6 months.

ITALIAN RED – Rocambole Garlic

Bernier Farms – Healdsburg, CA (Certified Organic – CCOF)

Rocamboles are considered to be the best tasting of all garlic varieties. Italian Red Rocambole has a thin skin covering the cloves, making it easy to peel. The flavor is rich and complex, and lends itself to being used either raw or cooked. The Italian Red is seldom harsh tasting and caramelizes well because of its high sugar content.

METECHI – Purple Stripe Garlic

Bernier Farms – Healdsburg, CA (Certified Organic – CCOF)

This hardneck has only a few large, fat cloves (aprox 6-8) per bulb. Attractive bulbs are striped with purple and white blotches. Flavor is fiery hot when eaten raw. Cooking tones down the heat a bit but will still have big garlic flavor. Stores 6+ months.

NATIVE CREOLE – Creole Garlic

Bernier Farms – Healdsburg, CA (Certified Organic – CCOF)

A creole garlic with a high sugar content, moderate heat & rich flavor. One of the longest storing of all the creole garlics. 7 -10 bright colored evenly sized cloves around a central hard stem. One of the best for eating raw.

SPANISH BENITEE – Creole Garlic

Bernier Farms – Healdsburg, CA (Certified Organic – CCOF)

A creole variety originally from the Andalusia district of Spain. It is delicious, rich & easy to eat raw because of its mild nature. Rather than a hot taste, it has a warmth that is pleasant and easy on the palate. It grows best in warm winter climates. Red wrappers covering a bulb that tends to be larger in size compared to other creoles. Long storage 8+ months. Where winters are milder (like our area) garlic is planted from October thru January.

SPANISH ROJA – Rocambole Garlic

Bernier Farms – Healdsburg, CA (Certified Organic – CCOF)

Gourmet garlic famous for flavor! Light purple streaks on 7-13 easy-to-peel cloves. Suited to colder climates. May not yield well where winters are too mild. Very popular with market gardeners and restaurants. Brought to the Northwest before 1900; often called "Greek Blue" by Northwest gardeners.

SOFTNECK

INCHELIUM RED – Artichoke Garlic

Rusty Fence Ranch – Santa Rosa, CA (Certified Organic – CCOF)

From Inchelium, WA; on the Coleville Indian Reservation. The bulbs are large- to 3+ inches in diameter. 8-12 cloves of good size. Mild, but lasting flavor, with a hint of hot! Dense cloves store well, as flavor strengthens. This vigorous variety won a Rodale taste test of 20 garlic strains, named “very best of the soft necks.”

NORTHERN ITALIAN RED – Silverskin Garlic

Bernier Farms – Healdsburg, CA (Certified Organic – CCOF)

This garlic has a sweet /spicy balance. The clove size is generally large and as a soft neck variety, is ideal for braiding. In 1974, Yael Bernier’s neighbor gave her 10 heads of this garlic to grow. The seed was from Northern Italy. This garlic is from those original heads of garlic.

SICILIAN – Artichoke Garlic

Bernier Farms – Healdsburg, CA (Certified Organic – CCOF)

A true Sicilian heirloom garlic. This is a softneck variety that stores well. Sicilian produces creamy white cloves that are mild to moderate in heat and pungency, and very rich. Adds pizzazz to pasta dishes, grilled meats, stir-fries, salad dressings, and marinades.

SILVERSKIN – Silverskin Garlic

Bernier Farms – Healdsburg, CA (Certified Organic – CCOF)

Silverskin garlics are the type most often found on supermarket shelves due to their very long storage life. They are a very high yielding softneck variety & do well in a wide range of climates. Bulb wrappers are fine & smooth. They have long been the most popular garlics for braiding because of their pliable necks & smooth, shiny skin.

SUSANVILLE – Artichoke Garlic

Bernier Farms – Healdsburg, CA (Certified Organic – CCOF)

Susanville has a long shelf life. One of the best varieties for roasting. The mild but true garlic flavor is a hit with all garlic fans. Good for braiding and stores for 6-9 months.

HARDNECK - CONVENTIONAL

GERMAN RED – Rocambole Garlic

Spicy flavor and one of the easiest Rocambole to grow. White outer wrappers cover red tinged wrapped cloves.. 8-12 cloves per bulb. Will store 4-6 months. Easy to peel cloves.

KRANDASGER RED – Purple Stripe Garlic

Large purple striped garlic with 6-8 plum cloves per bulb. Flavor can be intense. The colder the climate the more intense the flavor. White or red stiped wrappers cover attractive purple stripped cloves.

MUSIC – Porcelain Garlic

A hardy, high-yielding variety. Originally from Italy shipped to Canada in the 1980’s, this variety grows well in northern climates. Very large bulbs yield 4-6 buff-colored cloves streaked with red. Good medium hot, true garlic flavor. Easy to peel. Stores 9 months or more.

SOFTNECK - CONVENTIONAL

CALIFORNIA BAJA WHITE - Artichoke Garlic

Mild tasting with a bit of heat that is extremely popular. One of the most popular softneck garlic varieties. This variety is very adaptable and grows in a variety of climates. Its tight coarse tunics make for a long storage life of up to 6 months. Bulbs contain 9-10 cloves per bulb. Perfect for the beginning garlic grower.