SEED GARLIC

2026 Selections

HARMONY FARM SUPPLY & NURSERY

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

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.

CRÈME DE LA RASA - Purple Stripe Garlic
Rusty Fence Ranch – Santa Rosa, CA (Certified Organic – CCOF)
Creme de la Rasa is considered a hot garlic with rich sweet undertones. It's fine flavor pairs well with cheese and is delicious in baking. Tolerates a range of growing conditions and soil moisture. This is a Mid-season harvest. Stores 6-8 months under proper conditions.

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 – Marbled Purple Stripe Garlic
Bernier Farms – Healdsburg, CA (Certified Organic – CCOF)
This firm bulb has 5-7 large, fat cloves with thick blush-colored skins with purple accents. The flavor is fiery hot when eaten raw. Outstanding when roasted. Good keeper, storing 6-8 months. Easy to peel.

MUSIC – Porcelain Garlic
Rusty Fence Ranch – Santa Rosa, CA (Certified Organic – CCOF)
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.

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.

RED RUSSIAN – Marbled Purple Stripe Garlic
Rusty Fence Ranch – Santa Rosa, CA (Certified Organic – CCOF)
A cold hardy garlic that excels in coastal climates. Produces large cloves with wrappers that are brown and purple. Strong, bold garlic flavor. 5-8 large cloves. A great all-purpose garlic that stores 6-8 months.

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.

SOFTNECK

CALIFORNIA EARLY **- Silverskin Garlic**
(Certified Organic – CCOF)
One of the most common garlic varieties grown. Large bulbs produce 12-16 good size cloves. Mild with a classic garlic flavor. Excellent for baking. Earlier maturing than California Late. Ripens in June. Stores about 6-8 months. Very easy to grow.

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 Sicilain 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.

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.