

Long Days Farm Garlic Varieties

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Long Days Farm

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There are two subspecies of garlic. We grow **hard-neck** garlic. The plants produce scapes (curling green stalks with a seed heads on top) that we sell in the spring. Most of the garlic varieties grown in the US are **soft-neck**, which grow well in mild dry conditions such as California. Each subspecies is divided into several groups. Here are the varieties we offer.



Note: Size and spiciness vary from year to year depending on weather conditions. Soil and climate may also affect flavor. Although we rank the varieties by their relative spiciness, each variety has subtle flavor differences, so we encourage everybody to sample each variety to find their favorites.

Pskem River (Purple Stripe group) This hard-to-find large-clove garlic was collected from the Pskem River Valley in Uzbekistan. It is our strongest garlic both raw and cooked and has distinctive complex flavor. It is usually our first garlic to mature and produces our largest scapes. Because it matures early, cool spring weather can sometimes set it back.

Music (Porcelain group) This robust four-to-six-clove garlic is moderately spicy raw and mellows out when cooked. The large cloves are easy to peel and ideal for roasting. A good one to grow in that it consistently produces large bulbs.

Phillips (Rocambole group) Collected from a gardener in Phillips, Maine. This large, beautiful pink-skinned garlic has medium to large cloves. It is a good choice for raw garlic, but has a nice full flavor when cooked. It is our latest garlic to emerge and mature and is our best keeper.

Persian Star (Purple Stripe) Our newest variety! Small, evenly sized cloves with excellent flavor that improves as it ages. They have pink-striped bulbs that are beautiful to look at. Reliably produces large bulbs. A good keeper.

Our garlic is available at the farm, at the Cambridge Valley Farmers Market, at the Cambridge Village Coop, and through mail order. We are also listed on the Garlic Seed Foundation website (<http://www.garlicseedfoundation.info/>).

Grow your own Garlic!

This is one crop the deer won't touch. Divide bulbs into cloves and plant from late October to early November. Plant cloves with the pointed end up about one inch below soil surface and six inches apart. Mulch with plenty of hay or straw after ground gets cold, but make sure the mulch it is loose enough for the garlic to emerge through it. The first shoots appear above the mulch in early spring. Don't worry if there is a cold spell after they emerge and the tips of the leaves are damaged. The plants can take it.

Keep the garlic watered in May and June. Watch for scapes in mid June (earlier for Pskem River) and remove them promptly so that the plants can send their energy down to the developing bulb. Cook with the scapes as you would with scallions, or grind up into garlic scape pesto. Stop watering at the end of June. Start checking for readiness after the first week in July (or the last week of June for Pskem River). There are all kinds of rules-of-thumb for determining whether the garlic is ready to harvest, but we just like to pull some and see whether the cloves have separated. Harvest in dry conditions if possible, and clean off excess dirt. Avoid leaving in the direct sun for too long.

Cure the garlic for winter storage or to use for seed in a well-ventilated area such as a barn or garage for four to six weeks. If you decide to cure in a greenhouse, make sure the temperature does not get to 120 degrees F. Check frequently for mold or rot. Opinions vary on whether it is best to remove the foliage before curing. Once cured, cut off the roots and stem if you haven't done so already and remove two layers of paper. Store in a cool location. Save your favorite varieties to plant, or see us for greater quantities of planting stock.

Garlic Sampler Codes

M - Music P - Phillips PR - Pskem River PS - Persian Star