

## Garlic 2024

<p><b>Note #1</b></p>	<p><b>Growing and Harvest</b></p>	<p>Garlic bulbs are planted in the fall. At planting, amend the soil with compost and organic fertilizer and mulch with 6-8 in. organic material through winter. In summer, when about 75% of the leaves have turned brown, dig up the whole plant and store in a warm, airy, dark place for several weeks to cure. After curing, trim the roots and leaves (or braid the leaves if a softneck), brush off the dirt, place the bulbs in a mesh or paper bag and store in a cool place, like a root cellar, refrigerator drawer, or basement.</p>
<p><b>Note #2</b></p>	<p><b>Hardneck vs. Softneck</b></p>	<p><u>Hardneck</u> varieties form a scape (tall curling stalk). If the scape is left on the plant, it will produce bulbils at the top that can be used to propagate more garlic. Bulbils take several seasons to grow into big bulbs. The leaves from growing bulbils can be used as garlic flavored scallions. Curly scapes (once they straighten they become woody and less flavorful) are delicious in recipes, so you might like to let some grow and cut off the rest. The bulbs will be smaller if you don't cut off the scapes.</p> <p><u>Softneck</u> garlic doesn't form scapes, matures more quickly than hardneck, and stores longer.</p>
<p><b>Note #3</b></p>	<p><b>Availability</b></p>	<p>This spring, we have <b>Asian Tempest, Chesnok Red, Early Italian Purple, German Red, Inchelium Red, Korean Red, and Spanish Roja</b> garlic transplants available which were grown in pots as described above starting last October. Garlic <b>bulbs</b> will be available in the fall.</p>
<p><b>Asian Tempest</b></p>	<p><u>Hardneck</u></p>	<p>A popular Asiatic hardneck type. Produces small, flavorful, spicy bulbs that sweeten with cooking. Originated in South Korea. 5-7 cloves per bulb is typical. Moderate storage.</p>
<p><b>Chesnok Red</b></p>	<p><u>Hardneck</u></p>	<p>8 to 12 cloves per bulb that are tall, slender, and easy-to-peel. Wrappers are white striped with maroon or purple. Aromatic, retains its flavor, and especially good for baking. Easy to grow and keeps well. From Shvelisi, Republic of Georgia.</p>
<p><b>German Red Garlic</b></p>	<p><u>Hardneck</u></p>	<p>8-10 fat cloves per bulb with strong, spicy, rich flavor. White wrappers with purple stripes. Cloves have reddish brown, easy to peel skins. Vigorous rocambole-type. Moderate storage.</p>
<p><b>Korean Red Garlic</b></p>	<p><u>Hardneck</u></p>	<p>Large bulbs with 6-8 fat cloves. Wrappers are firm and tight, purple and purple striped. Harvests very early, stores 5-6 months. This is the garlic used in kimchi, very pungent and spicy.</p>
<p><b>Spanish Roja</b></p>	<p><u>Hardneck</u></p>	<p>Famous for its rich, robust, earthy flavor. Produces nicely shaped bulbs with reddish-slashed covering. Cures well for medium storage.</p>
<p><b>Early Italian Purple</b></p>	<p><u>Softneck</u></p>	<p>Large bulbs (similar to garlic at the grocery) with up to 20 plump cloves. Wrappers are white with light purple stripes. Easy to braid, with soft, flower-less main stalks. Excellent keeper - up to 10 months with proper curing.</p>
<p><b>Inchelium Red</b></p>	<p><u>Softneck</u></p>	<p>Large, dense bulbs with 12-20 cloves; easy to grow. Wrappers are white blotched with purple. Flavor becomes more robust during storage; stores very well for 6-9 months; braids well. From the Colville Indian Reservation in Inchelium, WA.</p>

## Alliums 2024

Cultivar	Days to Harvest from Transplant	Plant Description
<b><u>Leeks</u></b>		
<b>Note</b>	<b>Growing Guide</b>	Leeks are an onion relative with mild onion flavor. Rather than forming a large bulb, they have thick leaf bases with slight bulbing similar to scallions. Most often, the white stem base is used in cooked dishes. Transplant leeks in April. They will tolerate light frost if hardened off. Hill soil around the plant base several times through the growing season to blanch leeks for large, white stalks. Leeks hold well in the soil and may be harvested at 1" diameter or larger. May be stored in the refrigerator for a month, but quality decreases with time. Overwintering is possible in mild winters for spring harvest.
<b>Giant Musselburgh</b>	80-150 days	Scottish heirloom. Large with thick stems, 9-15 in. long by 2-3 in. diameter. Mild flavor. Tolerates winter well. Good buncher. Open pollinated.
<b>King Richard</b>	75 days	Very early, fast growing summer leek (can tolerate medium-heavy frost). Full-sized (12-18 in.) stems have mild flavor and upright green leaves. Plant successively for crops till Christmas. Grow close together for mini leeks. Open pollinated.
<b>Large American Flag</b>	130 days	Standard home gardening leek. Plants have blue-green foliage, grow 10-15 in. long, with 1-1.5 in. diameter stalks. Superior quality and delicate onion flavor. Good for fall and winter harvesting. Heirloom, open pollinated.
<b>Prizetaker</b>	110-135 days	English heirloom aka Lyon Leek. A large leek that retains flavor and tenderness. Stems can reach 36" and base is pure white. A hardy variety.
<b><u>Onions</u></b>		
<b>Note #1:</b>	<b>Short Day vs Long Day</b>	Onions develop in response to the light/dark cycle. They produce top growth until daylight lasts for a certain length of time, when the onion is cued to begin bulbing. The amount of top growth prior to bulbing determines bulb size. In the South, roughly below 36° latitude, the longest summer days average 12 hours, and that is when short day onions are cued to start bulbing. In the North, the longest summer days average 16 hours, and that's when long day onions are cued to start bulbing. So if you plant a short day onion in the North, it will start bulbing before it has a lot of top growth, and the bulb will be smaller than if the onion were grown in the South. In other words, the 12 hour cue will happen earlier in the summer in the North than it would in the South, and the 16 hour cue will probably never happen in the South. So short day onions planted in the North produce smaller bulbs, and long day onions planted in the South produce lots of green top growth and no bulb at all. Intermediate and day neutral onions will grow well anywhere.
<b>Note #2:</b>	<b>Harvest and Storage</b>	If you want to use a green or bulbing onion right away, you can harvest it whenever you want. For storage, let bulb onions mature. If a blossom appears, bend it over, so that the plant energy goes to the bulb, not the seed, although you might let a few onions bloom to attract beneficial insects. When the onion tops turn yellow and start to fall over, bend (don't break) the tops, from the base of the plant down to the ground (an iron rake works well for this). In a week or so, they will wilt and turn brown. Bulbs can then be pulled up, overlapping tops over bulbs to prevent sunscald, and let them dry on the ground for 2-3 days (unless it's rainy, then move them to a sheltered spot). When the onion skins are dry, cut off the tops (unless you are planning to braid them together), brush off the dirt, and spread on newspapers in a shady, warm, dry place to cure for a week or two. Then store in a cool, dry place in a crate, mesh bag or braid together and hang up.
<b>Candy</b>	85-100 days	Large yellow onion with sweet, mild flavor. Reliable and easy to grow. Short term storage. <b>Day neutral</b> , Walla Walla type. F1 hybrid.
<b>Patterson</b>	104 days	Yellow, round, medium to large (3-4 in.) with copper skin and a thin neck that dries quickly. Excellent firmness and flavor, great yields, stores up to 1 year, good sugar levels. <b>Long day</b> . F1 hybrid.

<b>Red Burgundy</b>	100 days	Beautiful heirloom with small to medium red bulbs and mild, sweet flavor. Excellent slicing variety. <b>Short day</b> , so expect smaller bulbs than you would get in a Southern climate. Short term storage. Open pollinated.
<b>Red Zeppelin</b>	90 days	Multiple name changes (aka Mars, Mercury, or Red Burgermaster) haven't diminished the appeal of this classic red onion. Very hard with crisp, red and white flesh and bright red skin. Sweet and mild flavor is wonderful for hamburgers, sandwiches, salads. Disease resistant and stores well (8 months). <b>Long day</b> . F1 hybrid.
<b>Redwing</b>	90-118 days	Large, deep red onions. Improved storage compared to other reds; red deepens during storage. Thick skins and very hard bulbs. <b>Long day</b> . F1 hybrid.
<b>Super Star</b>	85 days	Large, thick, ringed white onions with mildly sweet flavor. Excellent for salads, slicing, onion rings, frying. 2001 AAS. Short term storage. <b>Day-neutral</b> . F1 hybrid.
<b>Vidalia Granex</b>	100 days	Flattened, 3-4 in. bulbs with sweet, mild flavor. <b>Short day</b> , so expect smaller bulbs than you would get in a Southern climate. Short term storage. F1 hybrid.
<b>Walla Walla</b>	95 days	Juicy, sweet, mild, large onion that is also good as summer green onion (before skin forms). Cold hardy. Short keeper. <b>Intermediate day</b> . Heirloom first harvested in 1900, and Washington's official state vegetable. Open pollinated.
<b>White Sweet Spanish</b>	110 days	Large, white, globe shaped onions. Medium, pungent flavor with little sharpness. Crisp and firm. Great for soups and salads. Short keeper. <b>Long day</b> . Open pollinated.
<b>Yellow Sweet Spanish</b>	110 days	Extra large onions with golden brown skin. Very mild and excellent for cooking. Stores 4-5 months. <b>Long day</b> . Open pollinated.
<b><u>Mini Onions</u></b>		
<b>Bianca Di Maggio</b>	80 days	Small, flat, white button onions 2-3 in. x 1.5 in. with tasty green stalks. Cipollini type. <b>Intermediate day</b> . Open pollinated.
<b>Eclipse</b>	60 days	Small, white pearl onions are produced in Northern latitudes. May be planted densely and harvested early as scallions. Mild flavor. <b>Short day</b> . Open pollinated.
<b>Purplette</b>	60 days	Early maturing, purple onions with red skin. Bulbs are golf ball size. Cooking or pickling turns burgundy flesh pink. Also great picked young as a purple scallion. Mild, sweet flavor. <b>Day neutral</b> . Open pollinated.
<b><u>Scallions/Bunching Onions</u></b>		
<b>Deep Purple</b>	60 days	Reddish purple torpedo shaped onions, slightly larger than other bunching varieties. Mild flavor, great for salads, stir fries. Open pollinated.
<b>Evergreen Hardy White</b>	65 days	Bright green leaves with white base and minimal bulbing. Blanch by hilling soil around plant base through growing season for longer white stalks. Especially hardy and can be overwintered for early spring harvest. Open pollinated.
<b>Ishikura Improved</b>	66 days	An early "Tokyo Long" type that is popular in Japan. Long, white stems can reach 2'. Very flavorful. Can be harvested when pencil thin to about 1" diameter. May be overwintered for early spring harvest. Open pollinated.

<b>Red Baron</b>	60 days	<b>Long day</b> onion that can be harvested as a scallion at 12-14" tall for salads and stir fries, as a mini onion for salads and pickling, or, if left to winter over, as a 3-4" bulb the following spring. Beautiful, vibrant, burgundy color at any size. F1 hybrid.
<b>Red Bunching</b>	59 days	With a brilliant red base and bright green leaves, this is an attractive addition to salads. The distinctive flavor is mild and sweet. F1 hybrid.
<b>White Spear</b>	60 days	Large, attractive, non-bulbing scallion. Tall and upright with thick stems and blue-green leaves. Heat resistant. Great for salads and stir fries. Increase white portion by hilling plants or transplanting deeply. Open pollinated.
<b><u>Shallots</u></b>		
<b>Ambition</b>	100-120 days	Copper skinned, teardrop shaped bulbs. 1.5-2" diameter with firm white flesh and delicate flavor. Stores for 60-90 days. <b>Long and intermediate day.</b> F1 hybrid.
<b>Camelot</b>	110-125 days	Bulbs are elongated globes with deep red skins and a white interior. Good for storage. Nice flavor. Long day. F1 hybrid.
<b>Zebrune</b>	100 days	French heirloom shallot, eschalion (banana) type - long, torpedo shaped bulbs, brownish-pink skins, white flesh, mild, almost sweet flavor. Bolt resistant and a good keeper. <b>Long day.</b> Open pollinated.