



Fall Allium Catalog

2020



Garlic Cloves Bulking Cleaned and Curing

See this? You're 4-6 weeks to harvest Dry in ventilated area for several weeks

Growing Great Alliums: The basics for success...

Garlic, onions and shallots are considered light feeders in the garden. They are best planted after heavy feeders like corn, broccoli, brussels sprouts, squash or melons. They enjoy a fine seed bed with little fresh organic matter (like newly taken-down cover crops) but plenty of well-aged compost. Clumps and clods of freshly decomposing green material in allium plantings encourages a host of creepy-crawlies, like the onion maggot and others, to inhabit the same space as your alliums and that can lead to crop damage, decreased yields and poor curing & storage of your crop.

For best performance, FEED YOUR ALLIUMS the following throughout their growing season:

PER 100 ft. row, 3 rows to the bed:

Before Planting: Work in 10# (5-10-10)

In Late February: Side-dress an additional 2.5# Nitrogen

In Late March: Side-dress with another 2.5# Nitrogen

PER ACRE:

Before Planting: Work in 75# Nitrogen, 150# Phosphorus and 150# Potassium

In Late February: Side-dress an additional 25# Nitrogen

In Late March: Side-dress with another 25# Nitrogen

Even soil moisture and regular water throughout their season is essential for good bulb production. If moisture is erratic and inconsistent, bulb size will be negatively impacted. Alliums need about an inch of water per week. If it does not rain, it's up to you to provide the difference. Prior additions of organic matter will help the soil hold on to water and provide your alliums with the steady moisture they need. One good soaking per week is better than watering them a little bit each day. Back off on the water starting in May to allow the alliums to begin drying out in preparation for harvest and curing.

Generally, alliums are ready to harvest when 1/3 of their leaves are brown and start to desiccate. For onions, the tops will fall over on their own or if lightly pushed; for garlic, the lower 1/3 of the plant will begin to yellow and turn brown. For shallots, lower leaves will turn brown and upper leaves will fade in color. Shallots typically take as long, if not longer than hard neck garlic. In the Southeast, they may come out as late as July. Start checking your allium crops in mid-May to see how they are progressing. These harvest guidelines are just reference points; use your judgment based on how things are looking and don't hesitate to pull a few to investigate. Every season will be a little different than the last.

After pulling your alliums, spread them out in a single layer in a well-ventilated spot for 2-6 weeks until all the outer paper wrappers are completely dry and crispy to the touch. A box fan can be used to ensure good air flow. Only after all the excess moisture is removed from the crop can it be stored in a cool, dry place for 2-10 months (crop-dependent).

What's the deal with bulb onions?!: The rules...

Ahhh.... the elusive bulb onion. Onions will never leave you with nothing, but they do what they want regardless of your plan. Can someone please explain their logic? Here's the deal...

Latitude Matters: Of the hundreds of varieties of bulb onions, each one is adapted to form bulbs at different latitudes as a result of how much day light they receive. The categories are SHORT DAY (25-35 degrees lat.)_ bulb formation initiates at 10-12 hours daylight. INTERMEDIATE DAY (32-42 degrees lat.)_ bulb formation initiates at 12-14 hours daylight. LONG DAY (37-47 degrees lat.)_bulb formation initiates at 14-16 hours daylight. In NC, we are around 35 degrees latitude; that means we're in Intermediate Day territory. We can plant Short Day or Intermediate Day varieties and get bulbs but NOT Long Day varieties. Long day varieties will only produce green onions for us here since our longest day length on the Summer Solstice is 14.5 hours.

Age Matters: For bulb production, the rule of onion is: **If you are under a year old, you will bulb 100% of the time if you receive the right amount of daylight. If you are older than a year, you may bulb, bolt (flower) or do both.** Whether or not you bulb or bolt hinges on storage temperature or temperature of field conditions.

Temperature Matters: As it pertains to ONION SETS (tiny quarter-sized onions), storage temperature are critically important in knowing whether or not your sets will yield bulbs or just green onions (assuming you've selected the right varieties for your latitude). Onions sets are physiologically over a year old. Proper storage temperatures for holding onion sets so they will bulb are 32-33 degrees OR above 65 degrees. Any storage temperatures in between 33-65 will trigger the sets to bolt once in the garden. This is a significant bummer if you're expecting bulbs out of sets only to find out in May that you will not be getting the bulb crop of your dreams. Bolting onions will still produce a bulb, just not as large as plants that do not bolt.

If you want scallions or green onions, PLANT SETS. Nothing will be faster than a set in producing gorgeous green onions. In 30-60 days, you'll have something to eat or sell.

If you want bulb onions, plant either **seeds, sets** of a variety that will bulb at your latitude that have been stored at the proper temperature OR **pencil-thin onion starts**_ young onion plants, usually sold in a bunch and available in early spring.

2020 Bulk Pricing: Per pound price breaks

Crop	1#	5# +	10# +	30#
Garlic, Certified Organic	\$22.00	\$20.00	\$19.00	
Garlic, Conventional	\$18.00	\$16.00	\$15.00	
Elephant Garlic	\$9.95		\$90.00 (Full Bag=10#)	
Onion Sets				
Red, White, Yellow (best for scallions)	\$1.99		\$1.89	\$1.50 (\$45.00/BAG)
Super Sweets (best for bulbs)	\$4.95		\$42.00 (Full Bag=10#)	
Shallot Sets	\$5.95		\$55.00 (Full bag=10#)	

Communication about Allium Orders:


ALL GARLIC, ONION SET & SHALLOT SET BOOKING/RESERVATIONS HAPPEN IN LATE SUMMER.


If you are a larger grower and will need whole bag quantities of the crops listed above, LET US KNOW BY AUGUST 27, 2020. Supplies are limited and sell out. If you wait until spring to let us know what you need, you may be out of luck. Contact Hillary to make arrangements for whole bag quantities of allium stock_ hillary@chathamfarmssupply.com


Deposits on Garlic Pre-Orders:

For orders of 25# or more, we request a deposit of \$5 per pound to be made on or before Tuesday, September 1st. You can make your deposit in person at the store, call us with a credit card at (919) 542-3353 or mail a check to Country Farm & Home Supply, 203 South Small Street, Pittsboro NC 27312.


Soft Neck Varieties

CA Baja White		Soft Neck
Source of Origin: California		Group: Artichoke
Conventional		Average Harvest Time: 3 rd week May – 2 nd week June
Unit Price: <i>Plenty Available</i> \$1.00 per bulb		Average Varietal Clove Count: 10-12 cloves per bulb 50-65 cloves per pound
Varietal Description: CA Baja White will likely be one of the first varieties you will harvest. Start checking these guys in early May to gauge when to pull the lot. Pull before greens dry out for best curing & storage quality, especially if you want to braid them. Its flavor is well-rounded; spicy but not overpowering.		

Early CA Red		Soft Neck
Source of Origin: Virginia		Group: Artichoke
Sustainably Grown		Average Harvest Time: 3 rd week May – 2 nd week June
Unit Price: <i>Limited Availability</i> \$22 per pound		Average Varietal Clove Count: 10-12 cloves per bulb 50-65 cloves per pound
<u>Varietal Description:</u> THIS WILL BE THE LAST YEAR WE'LL HAVE THIS STOCK FROM THIS SOURCE... Early CA Red is suitable for braiding. Its flavor is well-rounded; spicy but not overpowering. The clove set on this variety is very unique. Unlike most Artichoke types, Early CA Red will set 2-3 large central cloves the same size as the outer cloves instead of itty-bitty central cloves.		


Inchelium Red		Soft Neck	
Source of Origin: Washington		Group: Artichoke	
Certified Organic		Average Harvest Time: 3 rd week May – 2 nd week June	
Unit Price: <i>Plenty Available</i> \$22 per pound		Average Varietal Clove Count: 10-18 cloves per bulb 50-70 cloves per pound	
Varietal Description: Inchelium Red's history is rooted in the Colville Indian Reservation in Inchelium, Washington. Large cloves and flattened bulbs are protected by thick outer skins. Flavor is mildly spicy and lingering. Keep the greens and braid for easy access garlic next to your sauce pan.			


Soft Neck Varieties


Inchelium Red		Soft Neck	
Source of Origin: Virginia		Group: Artichoke	
Sustainably Grown		Average Harvest Time: 3 rd week May – 2 nd week June	
Unit Price: <i>Good Availability</i> \$22 per pound		Average Varietal Clove Count: 10-18 cloves per bulb 50-70 cloves per pound	
<u>Varietal Description:</u> THIS WILL BE THE LAST YEAR WE'LL HAVE THIS STOCK FROM THIS SOURCE. The farm that grew this Inchelium Red and Early CA Red is on the market for sale this year so alas, no more sustainably grown stock from our neighbors in VA. Make sure you get what you want in 2020 and save your seed to keep this stock going.			




Hard Neck Varieties


Violet Spring		Hard Neck
Source of Origin: Indiana		Group: Asiatic
Conventional		Average Harvest Time: 4 th week May – 2 nd week June
Unit Price: <i>Good Availability</i> \$18 per pound		Average Varietal Clove Count: 8-12 cloves per bulb 60 cloves per pound
<u>Varietal Description:</u> Violet Spring is early to bear medium-sized bulbs. White and purple streaked wrappers surround flattened bulbs with many cloves. Flavor is subtle and not too spicy. Expect 5-6 months storage at room temperature.		


White Spring		Hard Neck
Source of Origin: Indiana		Group: Asiatic
Conventional		Average Harvest Time: 4 th week May – 2 nd week June
Unit Price: <i>Good Availability</i> \$18 per pound		Average Varietal Clove Count: 8-12 cloves per bulb 60 cloves per pound
Varietal Description: White Spring yields snow white bulbs early; start checking in May and harvest on time for best quality. Storage is fair at 5-6 months at room temperature. Flavor is medium-spicy raw and milder when cooked.		

Purple Creole		Hard Neck
Source of Origin: Indiana		Group: Creole
Conventional		Average Harvest Time: 2 nd week June – 3 rd week July
Unit Price: <i>Good Availability</i> \$18 per pound		Average Varietal Clove Count: 8-12 cloves per bulb 60 cloves per pound
<u>Varietal Description:</u> Purple Creole is prized in the south for being able to thrive in our hot and humid climate. White wrappers give way to pink/red wrapped cloves that are tightly packed. Expect good storage longevity at room temperature. Flavor is pungent and spicy.		


Hard Neck Varieties

German Hardy White		Hard Neck
Source of Origin: North Carolina		Group: Porcelain
Certified Organic		Average Harvest Time: 1 st week June – 3 rd week June
Unit Price: <i>Plenty Availability</i> \$22 per pound		Average Varietal Clove Count: 4-6 cloves per bulb 30-45 cloves per pound
<u>Varietal Description:</u> German Hardy White took the year off in 2019 and is back on the menu for 2020! This tried and true producer will keep for up to 8 months if stored in a cool, dry place. Large cloves make peeling & processing what you need a snap. Flavor is not too strong either raw or cooked..		


Music, Organic		Hard Neck
Source of Origin: Washington		Group: Porcelain
Certified Organic		Average Harvest Time: 1 st week June – 4 th week June
Unit Price: <i>Good Availability</i> \$22 per pound		Average Varietal Clove Count: 4-7 cloves per bulb 40-50 cloves per pound
Varietal Description: Music is known for its huge, easy-to-peel cloves that are bold and spicy when eaten raw but mellow out into a milder earthy garlic flavor when cooked. Once cured, you can expect 7-9 months of storage.		

Music, Conventional		Hard Neck
Source of Origin: Indiana		Group: Porcelain
Conventional		Average Harvest Time: 1 st week June – 3 rd week June
Unit Price: <i>Plenty Available</i> \$18 per pound		Average Varietal Clove Count: 4-7 cloves per bulb 40-50 cloves per pound
<u>Varietal Description:</u> Music is known for its large, easy-to-peel cloves that are bold and spicy when eaten raw but mellow out into a mild earthy garlic flavor when cooked. Once cured, you can expect 7-9 months of storage out of Music...if you can make it last that long...		


Hard Neck Varieties


Chesnook Red		Hard Neck
Source of Origin: Washington		Group: Purple Stripe
Certified Organic		Average Harvest Time: 1 st week June – 4 th week June
Unit Price: <i>Plenty Available</i> \$22 per pound		Average Varietal Clove Count: 5-8 cloves per bulb 40-60 cloves per pound
Varietal Description: Chesnook Red comes to us from the Republic of Georgia and can tolerate a wide range of conditions. Large, beautifully colored bulbs and store for up to 7 months. Flavor is robust and mellows nicely when cooked in soups, stews, casseroles and braised greens, to name a few.		


Duganski		Hard Neck
Source of Origin: USA		Group: Marbled Purple Stripe
Conventional		Average Harvest Time: 1 st week June – 4 th week June
Unit Price: <i>Good Availability</i> \$5.00 for pack of 2		Average Varietal Clove Count: 5-8 cloves per bulb 40-60 cloves per pound
Varietal Description: Duganski's large purple striped outer wrappers cover beautiful reddish-violet cloves. This variety has a reputation for getting quite tall and putting out a scape that produces very large bulbils if left to mature on the plant; if you harvest the scape, no bulbils for you. You can expect 8-9 months of storage on Duganski.		

Krandasger Red		Hard Neck
Source of Origin: USA		Group: Purple Stripe
Conventional		Average Harvest Time: 1 st week June – 4 th week June
Unit Price: <i>Good Availability</i> \$5.00 for pack of 2		Average Varietal Clove Count: 6-8 cloves per bulb 40-60 cloves per pound
Varietal Description: Krandasger Red has the potential to get quite large. White outer wrappers give way to streaked purple wrappers. Spicy when raw; mellows with cooking.		

Hard Neck Varieties

Red Grain		Hard Neck
Source of Origin: Indiana		Group: Purple Stripe
Conventional		Average Harvest Time: 1 st week June – 4 th week June
Unit Price: <i>Good Availability</i> \$18 per pound		Average Varietal Clove Count: 8-12 cloves per bulb 40-60 cloves per pound
Varietal Description: Red Grain originated in the Republic of Georgia and is known to be adaptable in most growing conditions. Its flavor is rich, robust and sweet when cooked and not too overpowering when raw. Expect 6-9 months in storage at room temperature.		

Persian Star		Hard Neck
Source of Origin: Indiana		Group: Purple Stripe
Certified Organic		Average Harvest Time: 1 st week June – 4 th week June
Unit Price: <i>Good Availability</i> \$22 per pound		Average Varietal Clove Count: 8-12 cloves per bulb 40-60 cloves per pound
Varietal Description: Persian Star has roots in Uzbekistan. Smooth white outer wrappers cover brightly streaked red, purple and white clove wrappers. The flavor is on the mild side and excels baked and roasted. Storage life is good and you can expect Persian Star to last 6-8 months at room temperature.		

German Red		Hard Neck	
Source of Origin: Indiana		Group: Rocambole	
Conventional		Average Harvest Time: 1 st week June – 4 th week June	
Unit Price: <i>Good Availability</i> \$18 per pound		Average Varietal Clove Count: 6-12 cloves per bulb 40-60 cloves per pound	
Varietal Description: German Red has long been grown by German communities in the US, favored for its hot, spicy flavor and good storage. Some say it's as hot as a hot pepper...you be the judge. Before planting, bed preparation with special attention to ensuring good drainage is a must with this variety.			

Hard Neck Varieties

Ukrainian Red		Hard Neck	
Source of Origin: Indiana		Group: Rocambole	
Conventional		Average Harvest Time: 2 nd week June – 2 nd week July	
Unit Price: <i>Plenty Available</i> \$18 per pound		Average Varietal Clove Count: 8-9 cloves per bulb 40-60 cloves per pound	
Varietal Description: Ukrainian Red produces large bulbs with large, easy to peel cloves. White wrappers surround reddish brown wrapped cloves. Flavor is full, intense and strong like baby ox. Expect good storage at room temperature for 6-9 months.			

Additional Exceptional Alliums

Elephant Garlic		Hard Neck Flowers late Spring-Summer	
Source of Origin: VA or IN		Scientific Name: <i>Allium ampeloprasum</i>	
Sustainable or Conventional		Average Harvest Time: 1 st week June – 4 th week June	
Unit Price: \$9.95 per pound \$90.00 per 10# bag		Average Varietal Clove Count: 4-7 cloves per bulb 10-18 cloves per pound	
<u>Varietal Description:</u> Elephant Garlic is actually more closely related to leeks than to garlic and this is evident in several characteristics that differ from either hard or soft neck garlic. Elephant garlic can easily get 36"-48" tall if everything is just right (this includes the flower if you let it bloom). You can either let the flower buds bloom or cut them off before they open up & are still tender like you would with hard neck garlic scapes; cook or use in any recipe like you would garlic scapes or scallions. Upon harvest, you'll notice little tiny corms, or hard clove-like protrusions, that are attached to the root system. This is normal & they can be used as plating stock if you like. In the first year, corms will grow into one large clove. The second year, cloves will make a big bulb with many cloves like the one you used for your original planting stock. Give Elephant garlic more space between plants, about 8"-12". In the kitchen, the flavor of Elephant garlic is much milder than regular garlic and can be used raw or cooked in any dish you please.			

Onion Sets by the Pound

\$1.99 per pound for Yellow, White, Reds


\$ 4.95 per pound for Super Sweets

Sets per pound = 150 - 200, approximately


Conventionally Grown


Type	Cultivar	Skin Color	Flesh Color	Day Type	Good For	Storage Life
Yellow	Stuttgarter	Bronze	Yellow	Long Day*	Scallions	
White	Ebenezer	Off-White	White	Long Day*	Scallions	
Red	Karmen	Red/Purple	Pink/White	Long Day*	Scallions	
Super Sweet	Pentium, improved 'Candy'	Bronze	Yellow	Intermediate	Scallions OR Bulbs	Up to 3 months


***Note*:** Long Day onions planted HERE in NC (37 degrees Latitude) in Intermediate/Short Day territory may or MAY NOT make a good-sized bulb. **If it's bulbs you want, plant Intermediate or Short Day varieties.**

White Multiplier Onions		Hard Neck Flowers late Spring-Summer	
Source of Origin: NC		Scientific Name: <i>Allium cepa</i> var. <i>aggregatum</i> or <i>proliferum</i>	
Sustainable		Plant: August Harvest: June or July the following year	
Unit Price: \$25.00 per pound LIMIT: 4 oz per person		Average Bulbs per Pound: Approximately 100	
<u>Varietal Description:</u> White Multiplier or Potato Onions are amazing in their growth habit and hard to find. Plant one set and next year when you come back, there could be anywhere from 5-30 waiting for you! Thanks to a local grower who has kept this strain going we are able to offer this gem to you for 2020. We are limiting each person to 4 ounces so as many people can try this as possible, until they're gone!			


Shallot Sets

Nero, Traditional		Soft Neck Braid-able
Source of Origin: Indiana		Scientific Name: <i>Allium cepa aggeratum</i>
Conventional		Average Harvest Time: 2 nd week June – 2 nd week July
Unit Price: \$5.95 per pound		Average Varietal Clove Count: About 100 sets per pound
Varietal Description: Nero Shallots form a traditional round, double bulb. Skins are coppery red and flesh is pink. Expect good long term storage once properly cured.		

<i>Lorient, Round</i>		Soft Neck Braid-able	
Source of Origin: Indiana		Scientific Name: <i>Allium cepa aggeratum</i>	
Conventional		Average Harvest Time: 2 nd week June – 2 nd week July	
Unit Price: \$5.95 per pound		Average Varietal Clove Count: About 100 sets per pound	
<u>Varietal Description:</u> Lorient Shallots form fat, round bulbs. Ease of peeling in the kitchen and good disease resistance in the field are strong points of this variety. Lorient will keep 9-10 months after curing.			

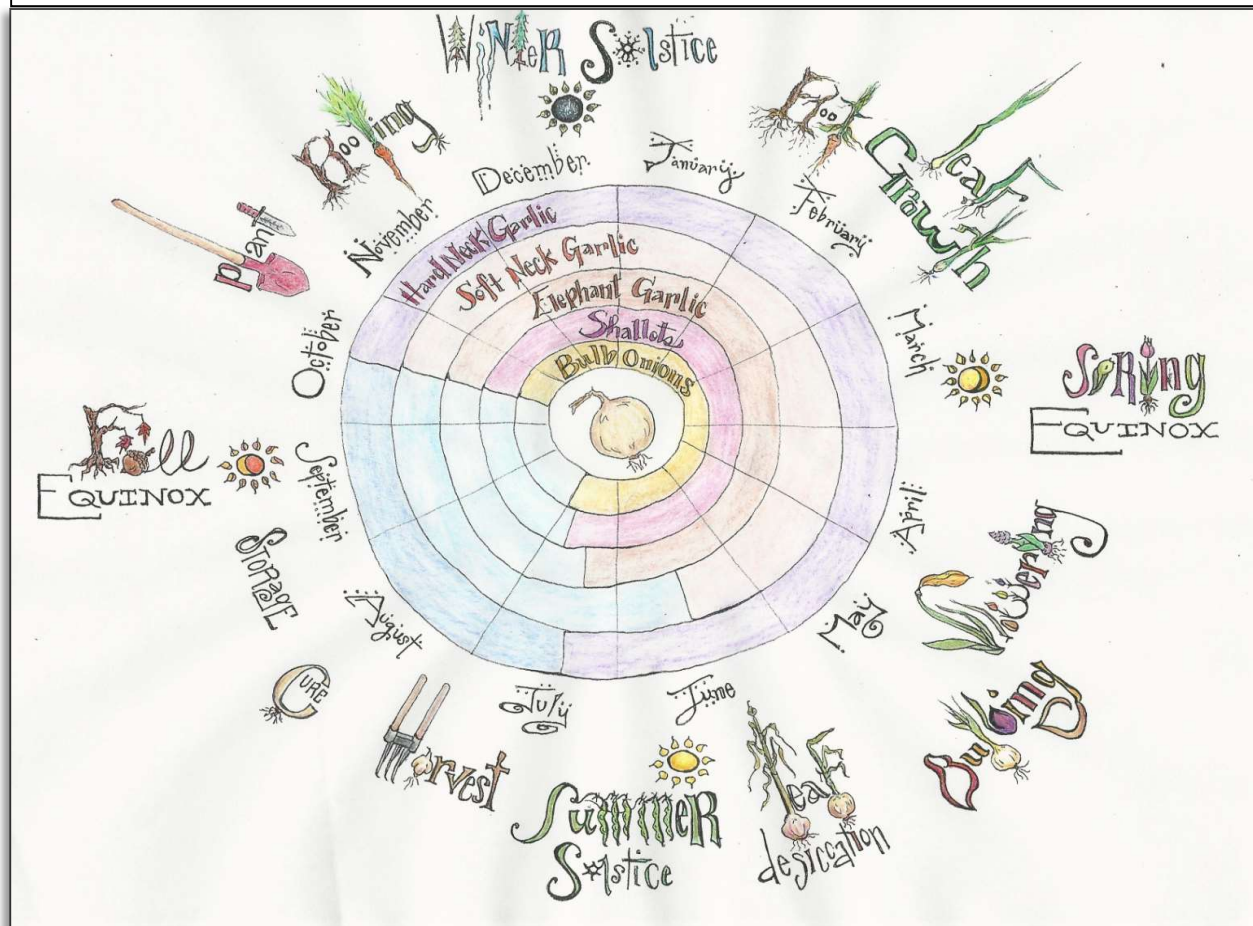
<i>Monique, Semi Long Red</i>		Soft Neck Braid-able
Source of Origin: Indiana		Scientific Name: <i>Allium cepa aggeratum</i>
Conventional		Average Harvest Time: 2 nd week June – 2 nd week July
Unit Price: \$5.95 per pound		Average Varietal Clove Count: About 100 sets per pound
<u>Varietal Description:</u> Monique Semi Long Shallots form slightly elongated, oblong bulbs. Monique offers good disease resistance. Once cured, semi long shallots will keep up to 10 months.		

Shallot Sets

Roderique, Banana Long Red		Soft Neck Braid-able
Source of Origin: Indiana		Scientific Name: <i>Allium cepa aggeratum</i>
Conventional		Average Harvest Time: 2 nd week June – 2 nd week July
Unit Price: \$5.95 per pound		Average Varietal Clove Count: Approximately 100 sets per pound
<u>Varietal Description:</u> Roderique Banana Long Shallots form long, cylindrical bulbs. These tasty torpedoes are a snap to peel and process compared to round varieties. Chefs and cooks alike adore how fast they clean up and how quickly and uniformly they behave when chopping. Expect 5-6 months storage.		

The Allium Calendar: A year in the life...








What various allium crops do and when. Note the importance of solar events in their development.



Flowering Alliums

Plant in the fall, enjoy the following spring & for years to come!

All these will naturalize here in zone 7

	<u>Name</u> Caeruleum	<u>Bloom Time</u> Early Summer (14"-16" tall)	<u>Cost</u> \$5.99 (Bag of 20 bulbs)
	<u>Name</u> Drumsticks	<u>Bloom Time</u> Early Summer (20"-24" tall)	<u>Cost</u> \$5.99 (Bag of 25 bulbs)
	<u>Name</u> Gladiator	<u>Bloom Time</u> Early Summer (32"-36" tall)	<u>Cost</u> \$10.99 (Bag of 4 bulbs)
	<u>Name</u> Ivory Queen	<u>Bloom Time</u> Late Spring (8"-10" tall)	<u>Cost</u> \$5.99 (Bag of 4 bulbs)
	<u>Name</u> Magic	<u>Bloom Time</u> Summer (36"-40" tall)	<u>Cost</u> \$5.99 (Bag of 2 bulbs)
	<u>Name</u> Schubertii 'Fireworks'	<u>Bloom Time</u> Late Spring (16"-20" tall)	<u>Cost</u> \$5.99 (Bag of 2 bulbs)
	<u>Name</u> Ping Pong	<u>Bloom Time</u> Late Spring (20"-24" tall)	<u>Cost</u> \$5.99 (Bag of 30 bulbs)

Seasonal Planting Stock Available from...



Strawberry Plugs

Order: Late May

Arrival: Mid September



Seed Garlic

Order: August

Arrival: September/October



Seed Potatoes

Order: November & December

Arrival: Mid February



Sweet Potato Slips

Order: April

Arrival: June

Want to know what we're up to next? Our latest offerings, order dates & deadlines are sent right to you if you **sign up for our email newsletter!**

Sign up Here: www.chathamfarmsupply.com