



Fall Allium Catalog

2023



Garlic, Onion Bunches, Onion Sets, Shallots & more...

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).

2023 Allium Pricing: Case & pound price breaks

SPRING	FALL	Crop	1#	5# +	10# +	
NO	YES	Garlic, Certified Organic & Conventional	Price listed per variety	5% OFF	10% OFF	
		Onion Sets	1# BAG	3# BAG	10# BAG	32# BAG
YES	YES	Red, White, Yellow For fastest scallion production	\$5.00	\$10.00	\$20.00	\$50.00
YES	YES	Super Sweet Sets Best sets for bulb production	\$6.00	\$15.00	\$45.00	\$120.00
			1#		10# BAG	
NO	YES	Elephant Garlic	\$15.00		\$85.00	
YES	YES	Shallot Sets	\$7.49		\$65.00	
		Bunched Onions Variety descriptions in catalog	Per Bunch	Case of 30 Bunches	2+ Cases	50-70 plants per bunch
YES	NO	Red, White, Yellow Best for bulb production	\$4.75	\$86.00 case	\$82.00 per case	
YES	NO	Lancelot Leek	\$8.75	Ask for pricing		


PRE-ORDER PERIOD: Last week of July – Friday, September 1st, 2023


Notes for Fall 2023 stock: All Elephant garlic bulbs will be individually netted to keep them from breaking apart in shipping. Stock arrives in the months of September & October, source-dependent.

WE RECOMMEND PLACING YOUR ORDER WITH US SOON! We take pre-orders on all the alliums we offer. Supplies are limited and will sell out. Submit reservation requests to info@chathamfarmsupply.com. We will confirm your order via email. Please note that on occasion, growers experience crop failures in storage. If reserved varieties are affected, we will let you know ASAP. Once stock arrives, pre-order folks will be emailed. For all others, it's first come, first served.


Deposits on Garlic Pre-Orders: To help us with this large seasonal order, **for garlic orders of 5# or more**, we request a **deposit of \$10 per pound** to be made **before Wednesday, August 16th 2023**. Please wait until you receive your emailed reservation confirmation. After that, 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.


FALL ONLY


Elephant Garlic		Hard Neck Flowers late Spring-Summer	
Source of Origin: USA		Scientific Name: <i>Allium ampeloprasum</i>	
Conventional		Average Harvest Time: 2 nd week June – 2 nd week July	
Unit Price: <i>Good Availability</i> \$15.00 per pound <i>All bulbs are netted</i>		Average Varietal Clove Count: 4-7 cloves per bulb 10-18 cloves per pound	
<div><div><u>Varietal Description:</u></div><div>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 that calls for 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.</div></div> <div><div>FALL ONLY</div><div>10# bags available, pre-order only</div></div>			

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: May - July the following year
Unit Price: <i>Good Availability</i> \$25.00 per pound		Average Bulbs per Pound: Approximately 100
Varietal Description: : FALL ONLY 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 5-12 waiting for you! This will be the last year we'll have access to this variety...unless someone out there wants to carry the torch. They will naturalize if left in the ground but will get crowded very quickly if not thinned out by regular harvesting. Plant any time starting in August. They produce abundant greens for harvesting all winter. Bulbs can be harvested between May – July.		


Soft Neck Garlic Varieties: FALL ONLY


CA Baja White		Soft Neck
Source of Origin: California		Group: Artichoke
Conventional		Average Harvest Time: 2 nd week May – 2 nd week June
Unit Price: <i>Good Availability</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.		

CA Early		Soft Neck
Source of Origin: Washington		Group: Artichoke
Certified Organic		Average Harvest Time: 2 nd week May – 2 nd week June
Unit Price: <i>Good Availability</i> \$25 per pound		Average Varietal Clove Count: 10-16 cloves per bulb 50-65 cloves per pound
<u>Varietal Description:</u> CA Early produces large, flattened bulbs with uniformly large cloves. Central cloves are similar in size to the outer cloves. This variety will be one of the first you'll harvest. Flavor is mild and lends itself to recipes that call for raw garlic. It's adaptable and can handle more heat than some others.		

Inchelium Red		Soft Neck
Source of Origin: Washington		Group: Artichoke
Certified Organic		Average Harvest Time: 2 rd week May – 2 nd week June
Unit Price: <i>Plenty Available</i> \$25 per pound		Average Varietal Clove Count: 10-18 cloves per bulb 40-60 cloves per pound
<u>Varietal Description:</u> 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. Inchelium is always huge and early; a local favorite for reliability.		


Soft Neck Garlic Varieties: FALL ONLY


Lorz Italian		Soft Neck
Source of Origin: Washington		Group: Artichoke
Certified Organic		Average Harvest Time: 3 rd week May – 2 nd week June
Unit Price: <i>Limited Availability</i> \$28 per pound		Average Varietal Clove Count: 12-18 cloves per bulb 40-60 cloves per pound
<u>Varietal Description:</u> Lorz Italian was brought from Italy to the USA in the mid-1800's and has been delighting eaters everywhere ever since. Lorz's bulbs are wide, flattened and cloves are easy to peel. The flavor is spicier than other soft neck varieties used raw and is exceptional when roasted.		


Sicilian Artichoke		Soft Neck
Source of Origin: Washington		Group: Artichoke
Certified Organic		Average Harvest Time: 3 rd week May – 2 nd week June
Unit Price: <i>Good Availability</i> \$27 per pound		Average Varietal Clove Count: 8-12 cloves per bulb 40-65 cloves per pound
Varietal Description: Sicilian Artichoke is a good producer of medium to large bulbs. Flavor is balanced; spicy when raw and mellowing once cooked or roasted. Bulbs are mostly white with some purple streaking on the wrappers. Expect up to 8 months of storage from this variety.		




Hard Neck Garlic Varieties : FALL ONLY


Violet Spring		Hard Neck
Source of Origin: Indiana		Group: Asiatic
Conventional		Average Harvest Time: 2 nd week May – 2 nd week June
Unit Price: <i>Moderate Availability</i> \$20 per pound		Average Varietal Clove Count: 8-12 cloves per bulb 40-60 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. Some bulbs may not form scapes. Flavor is subtle and not too spicy. Expect 6-9 months storage at room temperature.		


Morado		Hard Neck
Source of Origin: Indiana		Group: Creole
Conventional		Average Harvest Time: 2 nd week June – 2 nd week July
Unit Price: <i>Moderate Availability</i> \$20 per pound		Average Varietal Clove Count: 10-12 cloves per bulb 50-70 cloves per pound
Varietal Description: Morado is a creole type of Spanish origin. They won't be the largest bulbs you grow, but what they lack in size, they make up for in flavor and storage life. Morado's intense, spicy flavor and easy-to-peel cloves are prized by cooks. Expect up to 10 months of storage		

Purple Creole		Hard Neck
Source of Origin: Indiana		Group: Creole
Conventional		Average Harvest Time: 2 nd week June – 2 nd week July
Unit Price: <i>Good Availability</i> \$20 per pound		Average Varietal Clove Count: 8-12 cloves per bulb 60 cloves per pound
<u>Varietal Description:</u> Purple Creole is prized for being able to thrive in hot and humid climates. Creoles are mid-late in maturity. White wrappers give way to pink/red wrapped cloves that are tightly packed. Flavor is pungent and well rounded. Expect good storage longevity at room temperature.		


Hard Neck Garlic Varieties : FALL ONLY


German White		Hard Neck
Source of Origin: Washington		Group: Porcelain
Certified Organic		Average Harvest Time: 1 st week June – 3 rd week June
Unit Price: <i>Plenty Availability</i> \$26 per pound		Average Varietal Clove Count: 4-6 cloves per bulb 30-45 cloves per pound
<u>Varietal Description:</u> German Hardy White is a tried and true producer that 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.		


Georgian Crystal		Hard Neck
Source of Origin: Ohio		Group: Porcelain
Conventional		Average Harvest Time: 1 st week June – 3 rd week June
Unit Price: <i>Moderate Available</i> \$20 per pound		Average Varietal Clove Count: 4-6 cloves per bulb 20-30 cloves per pound
<u>Varietal Description:</u> Georgian Crystal you is an adaptable variety know for plant vigor and potential for huge bulbs if given proper fertility. Its flavor is mild compared to others when raw and holds well in cooking. Keeps for 6-7 months.		

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>Moderate Availability</i> \$26 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 when cooked. Once cured, you can expect 7-9 months of storage.		

Hard Neck Garlic Varieties : FALL ONLY


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>Moderate Available</i> \$20 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...		

Romanian Red		Hard Neck
Source of Origin: Washington		Group: Porcelain
Certified Organic		Average Harvest Time: 1 st week June – 4 th week June
Unit Price: <i>Moderate Availability</i> \$26 per pound		Average Varietal Clove Count: 4-6 cloves per bulb 30-50 cloves per pound
Varietal Description: Romanian Red reaches behemoth proportions if weeded and watered well, although it absolutely requires good soil drainage. This variety may become your “secret ingredient” for your favorite recipes. It’s known for its pungent, spicy bite up front and nutty after burn. Stores well.		

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>Good Availability</i> \$26 per pound		Average Varietal Clove Count: 6-9 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. Flavor is robust and mellows nicely when cooked in soups, stews, casseroles and braised greens, to name a few. Large, beautifully colored bulbs and store for up to 7 months.		

Hard Neck Garlic Varieties: FALL ONLY


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>NOT AVAILABLE BY THE POUND</i> \$5.99 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, bulbils can be planted to propagate this stock. 8-9 month storage.		


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>NOT AVAILABLE BY THE POUND</i> \$5.99 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 Garlic Varieties: FALL ONLY


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>Moderate Availability</i> \$20 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 ox. Expect good storage at room temperature for 6-9 months.		

Shallot Sets: FALL & SPRING

<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: \$7.49 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.		

Monique, Semi 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: \$7.49 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.		

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: \$7.49 per pound		Average Varietal Clove Count: About 100 sets per pound
<u>Varietal Description:</u> Nero Shallots form a traditional round, double bulb. Skins are coppery red and flesh is pink. Expect good long term storage once properly cured.		

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: \$7.49 per pound		Average Varietal Clove Count: Approximately 100 sets per pound	
Varietal Description: Roderique Banana Long Shallots form long, cylindrical bulbs . These tasty torpedoes peel and process quickly in the kitchen compared to round varieties. Expect 5 month storage.			

FALL AVAILABILITY, 2023

Onion Set Varietal Info

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	

Production Note: Fall planted sets are best for green onions and scallions. You can plant sets in the fall and harvest green onions and scallions throughout winter and into spring. Read the “**Bulb Onions Demystified**” section of this catalog for an explanation of onion planting stock & to help you decide which is the best selection for your goals.

Pre-Packed Onion Set Pricing

Sets per pound = 150 - 200, approximately

Conventionally Grown

Type	Unit Size	Price	Type	Unit Size	Price
Yellow, White & Red	Mini-Bag About ½ #	\$3.50	Super Sweet	Mini-Bag About ¼ #	\$3.50
	1 #	\$5.00		1 #	\$6.00
	3 #	\$10.00		3 #	\$15.00
	10#	\$20.00		10#	\$45.00

SPRING AVAILABILITY, 2024

Onion Set Varietal Info

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 <i>improved</i> 'Candy'	Bronze	Yellow	Intermediate Day	Scallions OR Bulbs	2-3 months
Storage	Conquest F1	Bronze	Yellow	Intermediate Day	Bulbs	3-6 months
Storage	Corinthian F1	Bronze	Yellow	Intermediate Day	Bulbs	3-6 months
Storage	White King F1	White	White	Intermediate Day	Bulbs	2-4 months

Bunched Onion Plants

Plants per Bunch = 40-70

Dixondale Farms, Supplier

Conventionally Grown

Type	Cultivar	Skin Color	Flesh Color	Day Type	Good For	Storage Life
Sweet	Red Candy Apple F1	Red	Pink/White	Intermediate Day	Bulbs	2-3 months
Storage	Red Creole	Red	Pink/White	Short Day	Bulbs	6-7 months
Storage	Red Torpedo Tropea	Red	Pink/White	Intermediate Day	Oblong Bulbs	3 months
Sweet	Super Star F1	White	White	Intermediate Day	Bulbs	2 months
Sweet	Texas Early White F1	White	White	Short Day	Bulbs	2-3 months
Sweet	White Bermuda	White	White	Short	Bulbs	2 months
Sweet	Candy F1	Gold	Yellow	Intermediate Day	Bulbs	3 months
Storage	Highlander F1	Gold	Yellow	Long Day *Works in NC	Bulbs	4-5 months
Sweet	Texas Super Sweet	Gold	Yellow	Short	Bulbs	2-3 months

Unit sizes & pricing listed on page 3 of catalog

Bulb Onions Demystified: An explanation of seed stock

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.

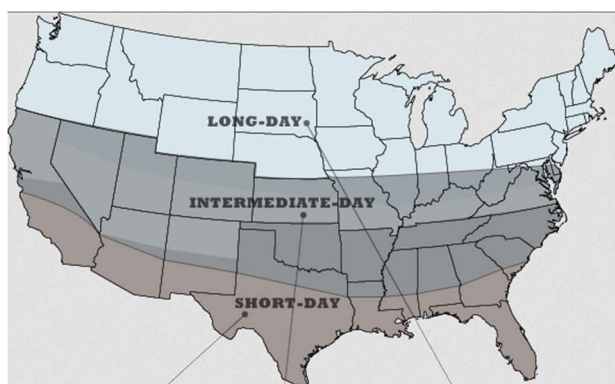
Regardless of when you plant, bulbing only occurs in the summer. You can plant onions at any time and get greens, but plants only produce a bulb once per year.

The categories of latitude adaptation 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 in Intermediate Day territory at 35 degrees latitude. 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 on the Summer Solstice is 14.5 hours. The caveat is that each latitude adaptation categorization is general; there *are some* Long Day varieties that do perform here at 35 degrees. You'll have to trial each variety and make your own performance notes.



Temperature Matters: After selecting appropriate varieties adapted to your latitude, storage of planting stock and growing temperatures in the fields are critically important to bulb onion production. **As it pertains to ONION SETS** (tiny quarter-sized onions), storage temperature dictates whether or not your sets will yield bulbs or bolt/flower. 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 in the spring. This is disappointing if you're expecting bulbs 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, but they will not be as large as plants that do not bolt. Additionally, they will not store as long.

Age of Stock 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 temperature of storage or of field conditions. This means.... Onions from seed and plants will bulb every time. Onions grown from sets might bolt if they are planted in the fall and winter temperatures are irregular or if storage temperatures of the sets were not optimum.

So What Do I Plant?

For Scallions & Green Onions:

PLANT SETS.

Plant in fall or spring. These are the quarter-sized tiny onions sold in a bag. Nothing will be faster than a set in producing gorgeous green onions. In 30-60 days, you'll have something to eat or sell. Fall-planted stock can be harvested immediately, over-wintered for extended harvest.

Plants not harvested by the time May rolls around may bulb or flower.

For Bulbs:

BUNCHED PLANTS ARE BEST

SETS FROM OUR FEBRUARY SHIPMENT WORK WELL, TOO

Plant in spring only. For bunched onion plants, we are working With Dixondale Farms for 2024. Local market farmers all agree that their bulb crops from Dixondale stock is exceptional and always meets or exceeds expectations. The varieties offered by Dixondale are not available by other suppliers and round out our bulb onion offerings nicely. We hope you'll enjoy the selection!

Spring planted onion sets can also yield a good bulb crop but it's important to wait until our February shipment. Storage conditions in our suppliers' warehouse are optimum for keeping sets at the right temperature so they will bulb come summer and not bolt. Try out Corinthian, Conquest and White King for storage yellows and whites if you've got space. See how they compare to Dixondale's varieties in production, storage time and flavor.

Thanks for working with us & may all your allium adventures succeed!

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