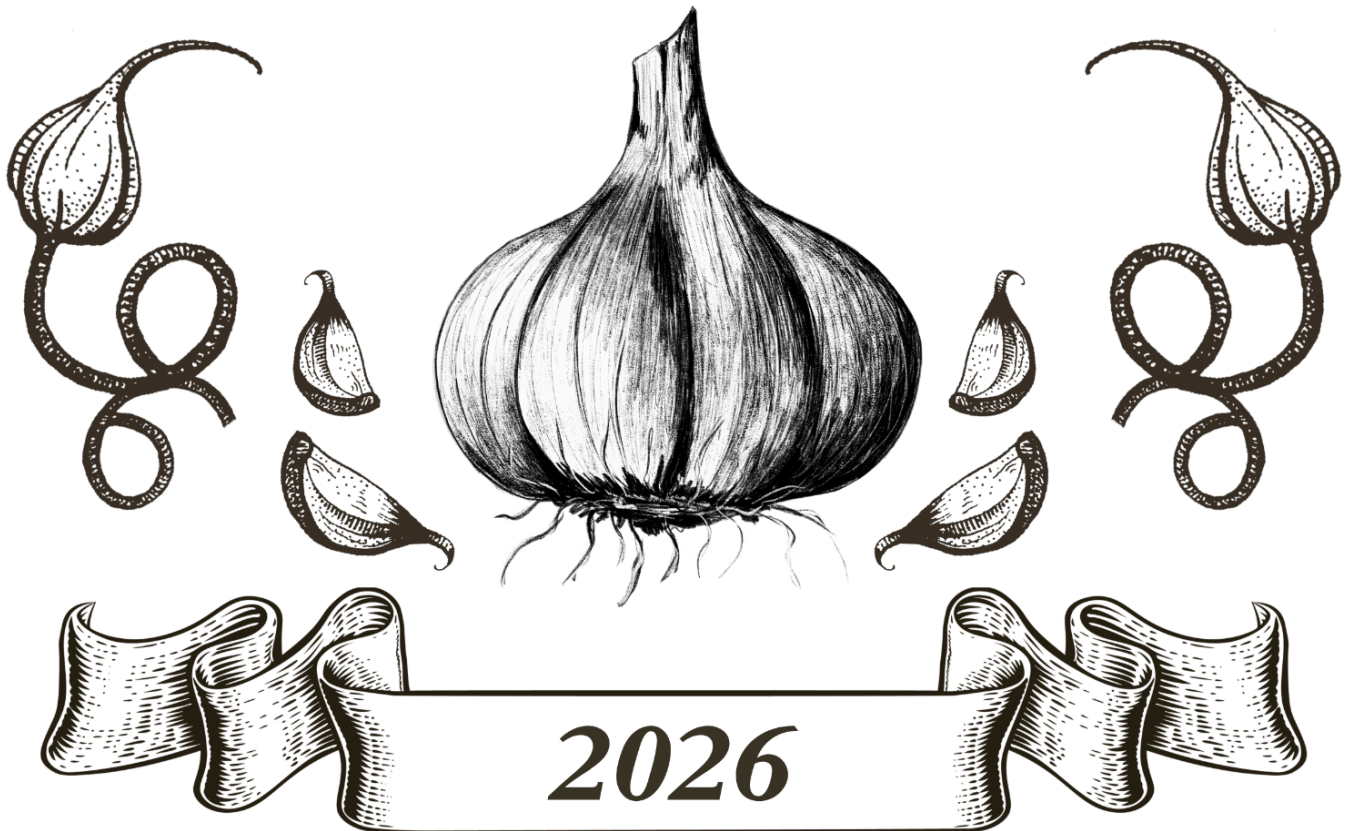




Fall Allium Catalog



Seed Garlic • Onion Sets • Shallots

Welcome to the 2026 Country Farm & Home Allium Catalog!

We are pleased to be working with Dutch Valley, Filaree Garlic Farm, RF Garlic & Honey Farm, and local farmers to supply local gardeners and farmers with high quality seed garlic and onion sets! While we will have a surplus of most varieties for in-store sales, there's no guarantee that they won't sell out; pre-order now to ensure you get the varieties you want!

Ordering Notes

A **50% deposit** is due for ALL orders by September 4th, 2026

All garlic will receive a **10% discount on 10 or more pounds** more of any garlic variety.

This can be a mix of varieties equal to 10 pounds.

Growing Great Alliums

Garlic, onions and shallots 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 encourage a host of creepy-crawlies, like the onion maggot and others, to inhabit the same space as your alliums, leading to crop damage, decreased yields and poor curing & storage of your crop.

For best performance, fertilize your alliums accordingly throughout their growing season.

PER 100 ft. Row

Before Planting: Work in 10# of 5-10-10 fertilizer

Late February: Side-dress 2.5# of nitrogen fertilizer

In Late March: Side-dress 2.5# of nitrogen fertilizer

PER ACRE

Before Planting: Work in 75# N, 150# P, 150# K

Late February: Side-dress 25# of nitrogen fertilizer

Late March: Side-dress 25# of nitrogen fertilizer

In the Southeast where the ground does not freeze solid, it is best to ***plant 2-4 weeks before the coldest time of year***. This will enable the cloves to establish some roots while minimizing the amount of top growth prior to winter. Break the bulbs apart and use all cloves that are plump and firm. It is not necessary to peel each clove. Plant roots end down, 2" deep.

Consistent 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. Back off on the water starting in May to allow the alliums to begin drying out in preparation for harvest and curing.

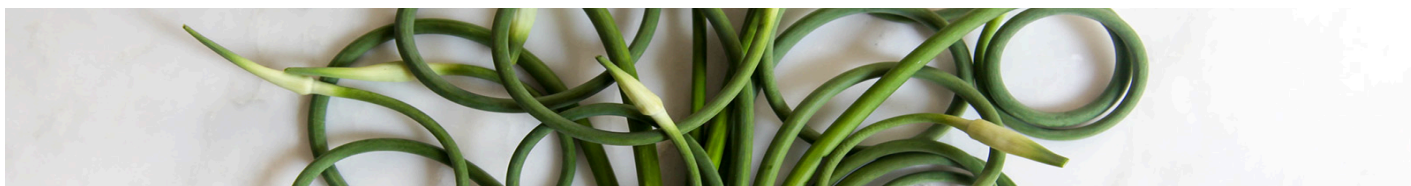
Generally, alliums are ready to harvest when 1/3 of their leaves are brown and start to desiccate. For onions, the tops will fall over on their own or if lightly pushed; for garlic, the lower 1/3 of the plant will begin to yellow and turn brown. For shallots, lower leaves will turn brown and upper leaves 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.

Have questions about your crop?

Contact info@chathamfarmsupply.com or stop by and visit us in-store.

Note: Photos are ALWAYS helpful when trying to answer your questions!





Garlic, Hardneck

The term *hardneck* refers to the central stalk that runs through the top of the bulb and produces an edible flower called a scape. These varieties are prized for their robust (often spicy) flavor.



Ajo Rojo

Conventional, Hardneck

Origin: NC

Locally & sustainably grown!

Storage: 10 - 12 mo.

Price: \$24 per LB

Group: Creole

Harvest: Summer

Avg. Clove Count:

8-12 per bulb, 60-75 per lb

Ajo Rojo originated in Spain, brought to the US in the 90's. These reddish purple cloves are intense and spicy when raw, but more mild and creamy when cooked or roasted.



Morado

Conventional, Hardneck

Origin: NC

Locally & sustainably grown!

Storage: 6 - 10 mo.

Price: \$24 per LB

Group: Creole

Harvest: Summer

Avg. Clove Count:

8-12 per bulb, 35-45 per lb

Morado originates from Spain and features a white-gold bulb with striking deep red or purple cloves and is known for its high allucin content giving it a bold and spicy flavor.



Purple Creole

Conventional, Hardneck

Origin: NC

Locally & sustainably grown!

Storage: 8 - 10 mo.

Price: \$24 per LB

Group: Creole

Harvest: Early Summer

Avg. Clove Count:

8-12 per bulb, 35-45 per lb

Purple Creole is a smaller variety, known for growing well in warmer, milder climates. Known for spicier, more complex garlic flavor with beautiful red and purple cloves.



Georgia Crystal

Conventional, Hardneck

Origin: WA

Storage: 6 - 8 mo.

Price: \$23 per LB

Group: Porcelain

Harvest: Early Summer

Avg. Clove Count:

4-6 per bulb, 20-30 per lb

Georgia Crystal is an adaptable variety known for plant vigor and performance in southern latitudes. Its mild flavor holds well for cooking and roasting.



German Extra Hardy

Conventional, Hardneck

Origin: OH

Storage: 5 - 6 mo.

Price: \$23 per LB

Group: Porcelain

Harvest: Early Summer

Avg. Clove Count:

4-5 per bulb, 30-45 per lb

German Extra Hardy is a porcelain hard neck garlic with 4-5 huge cloves per bulb. The bulbs have white outer skin and rusty reddish-tan cloves. Great for roasting with a strong, raw flavor.



German White

Conventional, Hardneck

Origin: WA

Storage: 8 mo.

Price: \$28 per LB

Group: Porcelain

Harvest: Early Summer

Avg. Clove Count:

4-5 per bulb, 30-45 per lb

German White produces large, almost pure white bulbs and large, white cloves. It's prized for its size and versatility, offering a mild but classic garlic taste.



Music

Conventional, Hardneck

Origin: WA

Storage: 7 - 9 mo.

Price:

\$23 per lb (Conv.)

\$28 per lb (Org.)

Music

CERTIFIED ORGANIC, Hardneck

Group: Porcelain

Harvest: Early Summer

Avg. Clove Count:

5-6 per bulb, 40-50 per lb

Music is known for its huge, easy-to-peel cloves that are bold and spicy when raw but sweet and mellow when cooked.



Ivan

Organic, Hardneck

Origin: OH

Storage: 7 - 9 mo.

Price: \$23 per LB

Group: Porcelain

Harvest: Early Summer

Avg. Clove Count:
4-6 per bulb, 35 -50 per lb

Ivan is a hardy variety that produces huge bulbs with bright white wrappers and large cloves. Spicy when raw, but milder with a hint of sweetness when cooked.



Chesnok Red

CERTIFIED ORGANIC, Hardneck

Origin: WA

Storage: 7 mo.

Price: \$28 per LB

Group: Purple Stripe

Harvest: Early Summer

Avg. Clove Count:
6-9 per bulb, 40-60 per lb

Chesnok 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. Large, beautifully colored bulbs.



Persian Star

Conventional, Hardneck

Origin: OH

Storage: 4 - 8 mo.

Price: \$23 per LB

Group: Purple Stripe

Harvest: Early Summer

Avg. Clove Count:
6-10 per bulb, 40-60 per lb

Persian Star is an adaptable cultivar from Uzbekistan. When cooked, its flavor is nutty, rich and sweet; when raw, it's not too overpowering and excels in salad dressings and olive oil dips.



Purple Glazer

CERTIFIED ORGANIC, Hardneck

Origin: OH

Storage: 6 - 8 mo.

Price: \$29 per LB

Group: Purple Stripe

Harvest: Early Summer

Avg. Clove Count:
6-10 per bulb, 40-60 per lb

Purple Glazer is a central Asian heirloom variety known for its beautifully colored bulbs and easy to peel cloves. Mild, smooth flavor without the typical garlic aftertaste – great for baking and roasting!



Garlic, Softneck

The term *softneck* refers to this type's soft, flexible central stalk -- these varieties are perfect for braiding. They are less work to handle and harvest than hardnecks, but do not produce scapes. The flavor of these varieties are more mild, making them more versatile in cooking. Ideal for longer term storage.



California Baja White

CERTIFIED ORGANIC, Softneck

Origin: NJ

Storage: 8 - 12 mo.

Price: \$1.80 per BULB

Group: Artichoke

Harvest: Spring, Early Summer

Avg. Clove Count:

10-12 per bulb, 50-65 per lb

CA Baja White will likely be one of the first varieties you will harvest. Start checking in early May and pull before the greens dry out for best curing & storage quality, especially if you want to braid them. Well-rounded flavor; spicy but not overpowering.



California Early

CERTIFIED ORGANIC, Softneck

Origin: WA

Storage: 8 - 12 mo.

Price: \$28 per LB

Group: Artichoke

Harvest: Spring, Early Summer

Avg. Clove Count:

10-16 per bulb, 60-65 per lb

California Early is adaptable and moderately heat tolerant. Produces large, flattened bulbs with uniformly large cloves, both inner and outer. This variety will be one of the first you'll harvest. Flavor is mild and lends itself to recipes that call for raw garlic.



Inchelium Red

CERTIFIED ORGANIC, Softneck

Origin: WA

Storage: 8 - 10 mo.

Price: \$28 per LB

Group: Artichoke

Harvest: Spring, Early Summer

Avg. Clove Count:

10-18 per bulb, 40-60 per lb

Inchelium Red has a history rooted in the Colville Indian Reservation. Inchelium is always huge and early; a local favorite for reliability. Produces large cloves with a mildly spicy flavor.



Lorz Italian

CERTIFIED ORGANIC, Softneck

Origin: WA

Storage: 8 - 12 mo.

Price: \$28 per LB

Group: Artichoke

Harvest: Spring, Early Summer

Avg. Clove Count:
10-18 per bulb, 40-60 per lb

Lorz Italian was brought from Italy to the USA in the mid-1800s. Its bulbs are wide and flattened with easy-to-peel cloves. Spicier than other softneck varieties when raw; exceptional when roasted.



Sicilian Artichoke

CERTIFIED ORGANIC, Softneck

Origin: WA

Storage: 8 mo.

Price: \$28 per LB

Group: Artichoke

Harvest: Spring, Early Summer

Avg. Clove Count:
8-12 per bulb, 40-65 per lb

Sicilian Artichoke is a good producer; medium to large bulbs are mostly white with some purple streaking on the wrappers. Flavor is balanced; spicy when raw and mellowing once cooked or roasted.



California Select

CERTIFIED ORGANIC, Softneck

Origin: WA

Storage: 8 - 12 mo.

Price: \$28 per LB

Group: Artichoke

Harvest: Spring, Early Summer

Avg. Clove Count:
12-20 per bulb, 40-60 per lb

California Select produces large, uniform off-white bulbs with slightly purple cloves that are easy to peel. Robust and slightly spicy when raw, but mellows when cooked or roasted.



Elephant Garlic

Conventional, SPECIALTY

Origin: USA

Storage: 8 - 10 mo.

Harvest: Summer

Price

\$2.50 per clove | \$60 for 40 cloves | \$115 for 80 cloves

Elephant Garlic (*Allium ampeloprasum*) is more closely related to leeks than to garlic. Give this variety 8"-12" between plants. The flavor of Elephant garlic is much milder than regular garlic.

Onion Sets & Shallots

All onion and shallot sets are conventional.

Note: These sets will likely NOT produce a full bulb; they are primarily for producing green or spring onions!

FOR BULB PRODUCING ONIONS, check out our February spring allium orders, where you can purchase bunched onion plants that will bulb and produce full-sized onions!

WHITE

Mini Bag (75 bulbs)

\$3.95

10 lb. Bag

\$25

32 lb. Bag

\$60

SWEET

Mini Bag (40 bulbs)

\$3.95

10 lb. Bag

\$52

YELLOW

Mini Bag (75 bulbs)

\$3.95

10 lb. Bag

\$25

32 lb. Bag

\$60

RED

Mini Bag (75 bulbs)

\$3.95

10 lb. Bag

\$25

32 lb. Bag

\$60



Nero

Shallot, Conventional

Origin

Indiana

Harvest

Early Summer

Storage

8 - 10 mo.

Sets per LB

~ 100 Sets

Price

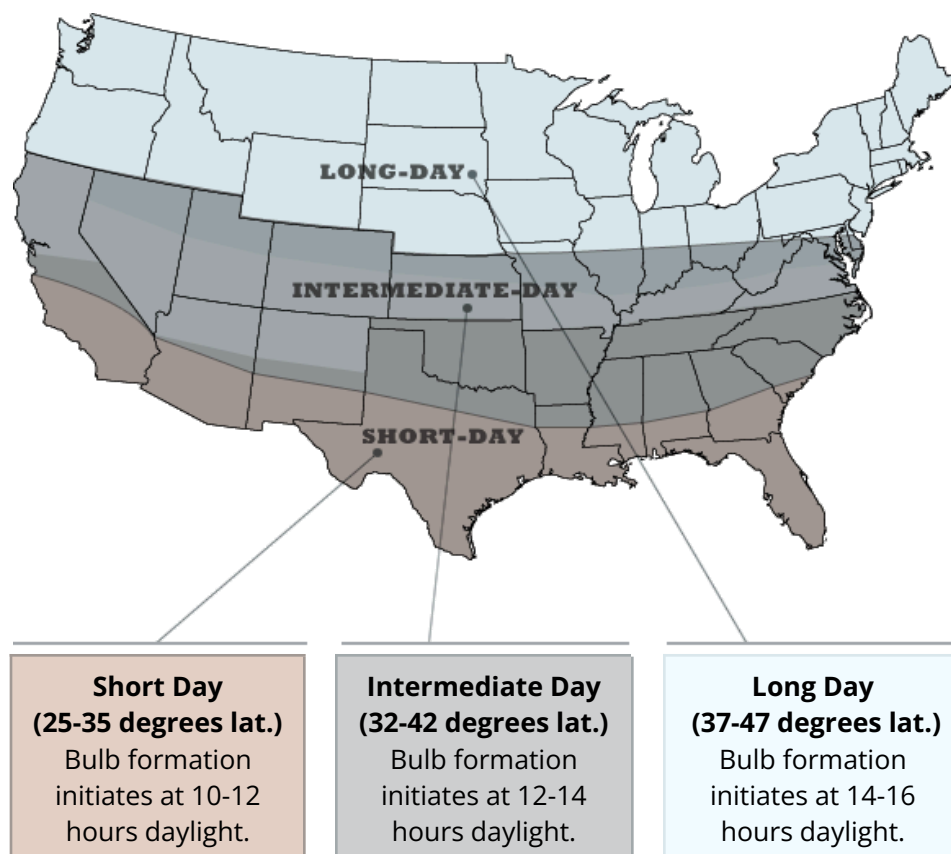
\$4.25 Mini Bag | \$99 for 10 LB

Nero shallots form a traditional round, double bulb. Skins are coppery red and flesh is pink.

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 daylight 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 one bulb yearly.



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 due to day length. Each latitude adaptation categorization is general; some long day varieties *can* perform here, but you'll have to trial each variety.

Temperature Matters

Storage of planting stock and growing temperatures in the fields are critically important to bulb onion production. For onion sets (tiny quarter-sized onions), storage temperature dictates whether or not your sets will yield bulbs or bolt. Onion 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.

Stock Age Matters

Age of Stock Matters: For bulb production, the rule of onion is: under a year old, it will bulb 100% of the time with the right amount of daylight. Older than a year, it may bulb, bolt (flower) or do both. Whether or not your onion will 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 can bolt if they are planted in the fall and winter temperatures are irregular or if storage temperatures were not optimum.

So What Do I Plant?

For Scallions & Green Onions

Plant sets 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

Plant PLANTS in spring

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.

Combat Allium Leaf Miner

The Allium Leaf Miner is a new pest to North America, first identified in the mid-Atlantic in 2015. It officially landed in NC during the 2023 growing season, and it's something to be on the lookout for as you grow any allium crop.



Visit local Organic Extension Agent Debbie Roos' [article](#) for more information about understanding, identifying, and managing this pest by scanning the QR code

Prevention & Management

Crop rotation, crop covering, and insecticides are the best weapons against these pests. Luckily, we can provide two of the three! *Proteknet* keeps out adult leafminers, preventing them from laying eggs while spinosad-based insecticides (such as *Entrust SC* or *Monterey Garden Insect Spray*) and insecticidal soaps kill off eggs and larvae that may already be present. Stay vigilant!



Scan the QR code to view our 2026 Sustainable Ag Catalog for more insect prevention and protection options, fertilizers, and other products we carry to help your alliums thrive!

Ready to order?

Scan the QR code to complete our online pre-order form!



Have questions about your order? Email us at sales@chathamfarmsupply.com!

Seasonal Crop Ordering

We offer more than just alliums! For more information on the crops we offer, visit us online at www.chathamfarmsupply.com

SEASONAL CROPS	Order Period	Anticipated Arrival
Organic Idaho Potatoes	November - December	Late February
<i>Alliums, Spring</i>	November - December	Late February
Organic Sweet Potato Slips	March - April	Late May
Strawberry Plugs	June	Late September to early October
Strawberry Cut Offs	January & June	Early to mid-October
<i>Alliums, Fall</i>	August - September	Early to mid-October
Bare Root Plants and Shrubs	August - December	Mid-January

Subscribe to our email newsletter to make sure you never miss ordering periods!



(919) 542 - 3353

**101 S. Small St.
Pittsboro, NC 27312**

Store Hours

Monday - Friday

8 AM - 5:30 PM

Saturday

8 AM - 3:00 PM

Sunday

CLOSED



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