

COUNTRY FARM & HOME

Fall Allium Catalog

2017



Farmer Discounts!

For 10# + Garlic Mix & Match_ \$20.00 per pound

Volume discount applies ONLY to Garlic varieties sold by the pound

Specialty Garlic varieties sold by the bulb **do not apply** for the volume discount.

Deposits on Pre-Orders:

For orders of 20# or more, we request a **deposit of \$5 per pound** to be made on or **before Friday, September 16th**. You can make your deposit in person at the store, mail in a check to Country Farm & Home Supply, 203 South Small Street, Pittsboro NC 27312, or call us with a credit card at (919) 542-3353.

Growing Great Alliums: The basics for success...

Garlic and Onions 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 Early March: Side-dress an additional 2.5# Nitrogen

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

PER ACRE:

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

In Early March: Side-dress an additional 25# Nitrogen


In Late April: 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 mid-May/end of May (depending on crop) to allow the alliums to begin drying out in preparation for harvest and curing.


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. Start checking your crop starting mid-May to see how it's progressing.

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 2-9 months (crop-dependent).


Soft Neck Varieties


| CA Baja White | | Soft Neck |
|--|---|---|
| Source of Origin: California |  | Group: Artichoke |
| Conventional | | Average Harvest Time: 3 rd week May – 3 rd 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 take a little longer to fill out than CA Early White, but start checking around the same time to gauge when to harvest bulbs. Its flavor is well-rounded; spicy but not overpowering. Excellent for braiding. | | |


| 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>Plenty Available</i> \$22 per pound | | Average Varietal Clove Count: 10-12 cloves per bulb 50-65 cloves per pound |
| Varietal Description: Early CA Red is great for braiding to keep at-the-ready in the kitchen for any garlic emergency. Its flavor is well-rounded; spicy but not overpowering. As an early-maturing garlic, start checking mid-May to see if crop is ready for harvest. | | |

| Lorz Italian | | Soft Neck |
|---|---|---|
| Source of Origin: Oregon |  | Group: Artichoke |
| Certified Organic | | Average Harvest Time: 3 rd week May – 2 nd week June |
| Unit Price: <i>Plenty Available</i> \$24 per pound | | Average Varietal Clove Count: 10-18 cloves per bulb 50-70 cloves per pound |
| Varietal Description: 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 and it excels as roasting garlic. Put up a braid to keep next to the stove for easy access for any dish. | | |


Hard Neck Varieties


| Music | | Hard Neck |
|---|---|---|
| Source of Origin: Indiana |  | Group: Porcelain |
| Conventional | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Plenty Available</i> \$22 per pound | | Average Varietal Clove Count: 4-6 cloves per bulb 40-50 cloves per pound |
| <u>Varietal Description:</u> 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 out of Music...if you can make it last that long... | | |

| Music | | Hard Neck |
|--|--|---|
| Source of Origin: Kentucky |  | Group: Porcelain |
| Certified Naturally Grown | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Plenty Available</i> \$23 per pound | | Average Varietal Clove Count: 4-6 cloves per bulb 40-50 cloves per pound |

| Georgian Fire | | Hard Neck |
|--|---|---|
| Source of Origin: Kentucky |  | Group: Porcelain |
| Certified Naturally Grown | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Very Limited Availability</i> \$3.00 per bulb | | Average Varietal Clove Count: 4-6 cloves per bulb 20-30 cloves per pound |
| <u>Varietal Description:</u> Georgian Fire, you guessed it, is a HOT one! Cloves used raw will light up any dish you wish to spice up. When roasted, Georgian Fire calms to embers that will warm any dish with mild garlic flavor. Keeps for about 6 months. | | |


Hard Neck Varieties


| German Hardy White | | Hard Neck | |
|---|---|---|--|
| Source of Origin: North Carolina |  | Group: Porcelain | |
| Certified Organic | | Average Harvest Time: 1 st week June – 4 th week June | |
| Unit Price: <i>Plenty Available</i> \$24 per pound | | Average Varietal Clove Count: 5-8 cloves per bulb 20-30 cloves per pound | |
| Varietal Description: German Hardy is a tried and true producer of big, beautiful bulbs that can keep for up to 8 months if stored in a cool, dry place. Large cloves make peeling what you need a snap. German Hardy's flavor is not too strong either raw or cooked. | | | |


| Mount Hood | | Hard Neck | |
|--|--|---|--|
| Source of Origin: Indiana |  | Group: Porcelain | |
| Conventional | | Average Harvest Time: 1 st week June – 4 th week June | |
| Unit Price: <i>Plenty Available</i> \$22 per pound | | Average Varietal Clove Count: 4-8 cloves per bulb 40-65 cloves per pound | |
| Varietal Description: Mount Hood originally comes from Slovenia. Very large cloves are enclosed in snow white wrappers. Mount Hood is similar to Music but tends to have one or two more cloves per bulb. Spicy when raw; mellow when cooked. | | | |

| Duganski | | 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> \$5.50 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 9 months of storage on Duganski. | | | |


Hard Neck Varieties

| Khabar | | Hard Neck |
|--|---|--|
| Source of Origin: Kentucky |  | Group: Purple Stripe |
| Certified Naturally Grown | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Good Availability</i> \$23 per pound | | Average Varietal Clove Count: 6-10 cloves per bulb 45-60 cloves per pound |
| Varietal Description: Khabar hails from Mongolia and is more than able to handle the cold of winter. In the kitchen, Khabar is one of the milder garlics and is favored for its flavor without the biting heat that some garlics possess. | | |


| 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> \$5.50 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. | | |

| Russian Red | | Hard Neck |
|--|---|---|
| Source of Origin: Kentucky |  | Group: Rocambole |
| Certified Naturally Grown | | Average Harvest Time: 4 th week June – 4 th week July |
| Unit Price: <i>Limited Availability</i> \$3.00 per bulb | | Average Varietal Clove Count: 4-8 cloves per bulb 40-60 cloves per pound |
| Varietal Description: Russian Red is a spicy one with heat and sweetness that lingers. Large, easy to peel cloves make it a kitchen favorite for lending flavor to fall and winter dishes. In the field, Russian Red is tolerant of soggy, wet winters. | | |


Hard Neck Varieties

| Tibetan | | Hard Neck |
|---|---|---|
| Source of Origin: Kentucky |  | Group: Turban |
| Certified Naturally Grown | | Average Harvest Time: 4 th week May – 4 th week June |
| Unit Price: <i>Limited Availability</i> \$3.00 per bulb | | Average Varietal Clove Count: 7-11 cloves per bulb 50 cloves per pound |
| Varietal Description: Tibetan is known for its fiery flavor when eaten raw. This early-maturing variety should be checked for readiness along with your soft neck crop to make sure you get it out in time. You can expect 4 months of storage out of Tibetan; eat this one first. | | |

Additional Exceptional Alliums

| Elephant Garlic | | Hard Neck |
|---|---|---|
| | | Flowers late Spring-Summer |
| Source of Origin: Indiana |  | Scientific Name: <i>Allium ampeloprasum</i> |
| Conventional | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Limited Availability</i> \$5.00 per bulb | | Average Varietal Clove Count: 5-7 cloves per bulb 10-18 cloves per pound |
| Varietal Description: <p>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.</p> | | |

Additional Exceptional Alliums

| | | |
|---|---|--|
| Ambition Shallots | | 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: <i>Good Availability</i> \$5.95 per pound | | Average Varietal Clove Count: <i>Coppery Skins with White Flesh</i> 10-30 sets per pound depending on set size |
| <u>Varietal Description:</u> <p>Ambition Shallots are a must for any allium lover! Especially for holiday sauces, gravies, soups and stews as cooler weather sets in. Their mild, sweet flavor brightens and adds depth to any dish. Plant as you would any garlic and on the same schedule for an early summer harvest. Shallots are multiplying onions, meaning that if you plant one in the fall, you'll get between 3-6 mature bulbs upon harvest the following summer! Bonus. You can use shallots at any point in their life cycle, but expect to start checking your crop in June to see how they're coming along. They tend to take as long as hard neck garlic or longer to be ready to harvest. They're ready when the tops start to flop over &/or when you notice some good bulb size accompanied by visibly drying bulb papers. They should offer little to no resistance when you go to pull them; if the roots just don't want to let go & it's earlier than July 1st, give them another week or so.</p> | | |

Onion Sets by the Pound

Conventionally Grown

\$1.95 per pound for *Yellow, White, Reds*

\$ 4.95 per pound for *Super Sweets*

Sets per pound = 200, approximately

| 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 | 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.**