



Fall Allium Catalog

2019



Primordial Garlic Cloves:
Cross-section of Softneck Garlic in April

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 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.

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 or bolt (flower).** 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 bulbs....

What does this mean?

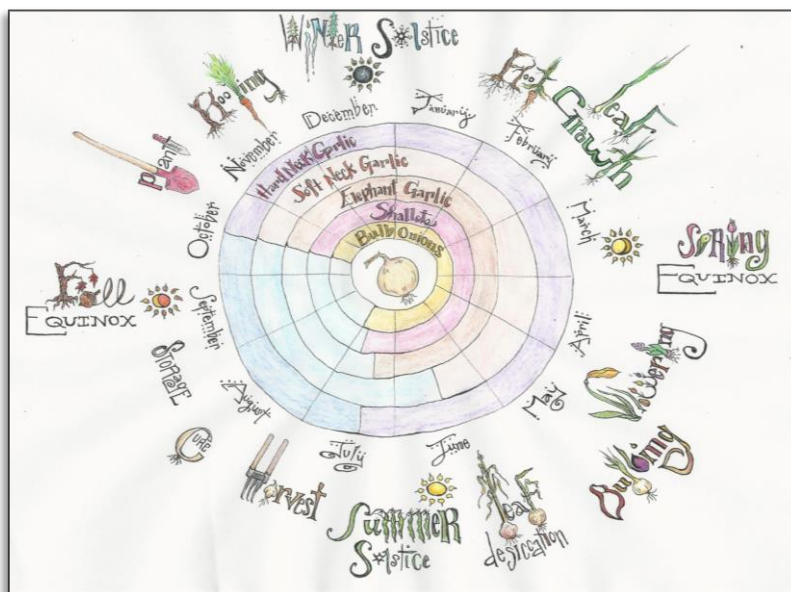
If you want scallions or green onions, PLANT SETS. Nothing will be faster than a set in producing gorgeous green onions. In 30-60 days, you'll have something to eat or sell.

If you want bulb onions, plant either seeds OR pencil-thin onion starts_ under a year old onion plants, usually sold in a bunch and available in early spring.

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

*What various allium crops
do and when.*

*Note the importance of
solar events in their
development.*




Bulk Pricing: Per pound price breaks

Crop	1#	5# +	10# +	25# +	30#
Garlic	\$22.00	\$20.00		\$18.50	
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#)		


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 Friday, September 20th**. 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.


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.			


Soft Neck Varieties


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
<u>Varietal Description:</u> 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: South Dakota		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.			

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>Limited Availability</i> \$22 per pound		Average Varietal Clove Count: 10-18 cloves per bulb 50-70 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 and it excels as roasting garlic.		


Hard Neck Varieties

Georgian Crystal		Hard Neck
Source of Origin: Vermont or Oregon		Group: Porcelain
Certified Organic		Average Harvest Time: 1 st week June – 3 rd week June
Unit Price: <i>Limited Availability</i> \$22 per pound		Average Varietal Clove Count: 4-6 cloves per bulb 30-45 cloves per pound
<u>Varietal Description:</u> Georgian Crystal is an adaptable variety know for plant vigor and potential for huge bulbs if given proper fertility. Its flavor is mild compared to others & will keep for 6-7 months.		


Italian Mountain Red		Hard Neck
Source of Origin: Virginia		Group: Porcelain
Sustainably Grown		Average Harvest Time: 1 st week June – 4 th week June
Unit Price: <i>Limited Available</i> \$22 per pound		Average Varietal Clove Count: 5-8 cloves per bulb 40-60 cloves per pound
<u>Varietal Description:</u> Italian Mountain Red replaces German Hardy White for 2020. Large cloves make peeling what you need a snap. Italian Mountain Red's flavor is not too strong either raw or cooked and has some real sweetness behind its classic garlic bite. Expect 6-8 months storage if kept cool and dry.		

Music		Hard Neck
Source of Origin: Vermont or Montana		Group: Porcelain
Certified Organic		Average Harvest Time: 1 st week June – 3 rd 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...		


Hard Neck Varieties


Chesnook Red		Hard Neck
Source of Origin: Oregon		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
<u>Varietal Description:</u> 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> \$5.99 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 bulblis if left to mature on the plant; if you harvest the scape, no bulblis 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> \$5.99 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 Varieties

German Red		Hard Neck
Source of Origin: USA		Group: Rocambole
Conventional		Average Harvest Time: 1 st week June – 4 th week June
Unit Price: <i>Good Availability</i> \$5.99 for pack of 2		Average Varietal Clove Count: 4-8 cloves per bulb 40-60 cloves per pound
<u>Varietal Description:</u> German Red has long been grown by German communities in the US, favored for its hot, spicy flavor and long storage life. 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.		

Killarney Red		Hard Neck	
Source of Origin: Montana		Group: Rocambole	
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: 8-9 cloves per bulb 40-60 cloves per pound	
Varietal Description: Killarney Red tolerates cold, wet soils better than most. Yields tend to be very good with this variety. Large cloves are easy to peel.			

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: \$9.95 per pound \$90.00 per 10# bag		Average Varietal Clove Count: 5-7 cloves per bulb 10-18 cloves per pound

Varietal Description:

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

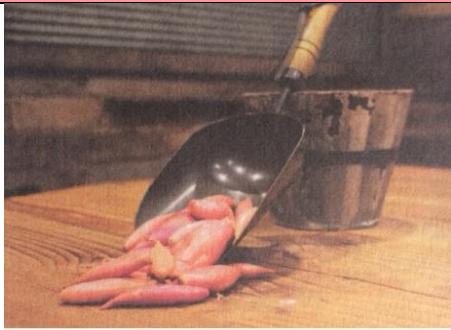
Conventionally Grown

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	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.**

Shallot Sets

Ambition, Traditional White		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	
Varietal Description: Ambition Shallots are bear round to oblong bulbs with coppery tan skins with white flesh. Their mild, sweet flavor brightens and adds depth to any dish, especially for holiday sauces, gravies, soups and stews as cooler weather sets in.. Plant in EITHER November OR in February for an early summer harvest. Shallots are multiplying onions, meaning that if you plant one in the fall, you'll get between 2-6 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 bulbing out. 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 1 st , give them another week or so. Hold off on watering them as they reach maturity to assist in their drying.			

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 torpedos peel and process in the kitchen compared to round varieites. Expect 5 month storage.			

Shallot Sets

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: \$5.95 per pound		Average Varietal Clove Count: About 100 sets per pound	
<u>Varietal Description:</u> Monique Semi Long Shallots form elongated, oblong bulbs . Monique offers good disease resistance and long storage. Semi long shallots will keep between 9-10 months after curing.			



Seasonal Planting Stock Available from...



Strawberry Plugs

Order: Late May

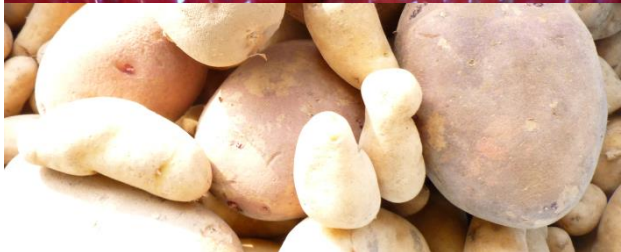
Arrival: Mid September



Seed Garlic

Order: August

Arrival: September/October



Seed Potatoes Slips

Order: November & December

Arrival: Mid February

Sweet Potato

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.chathamfarmssupply.com