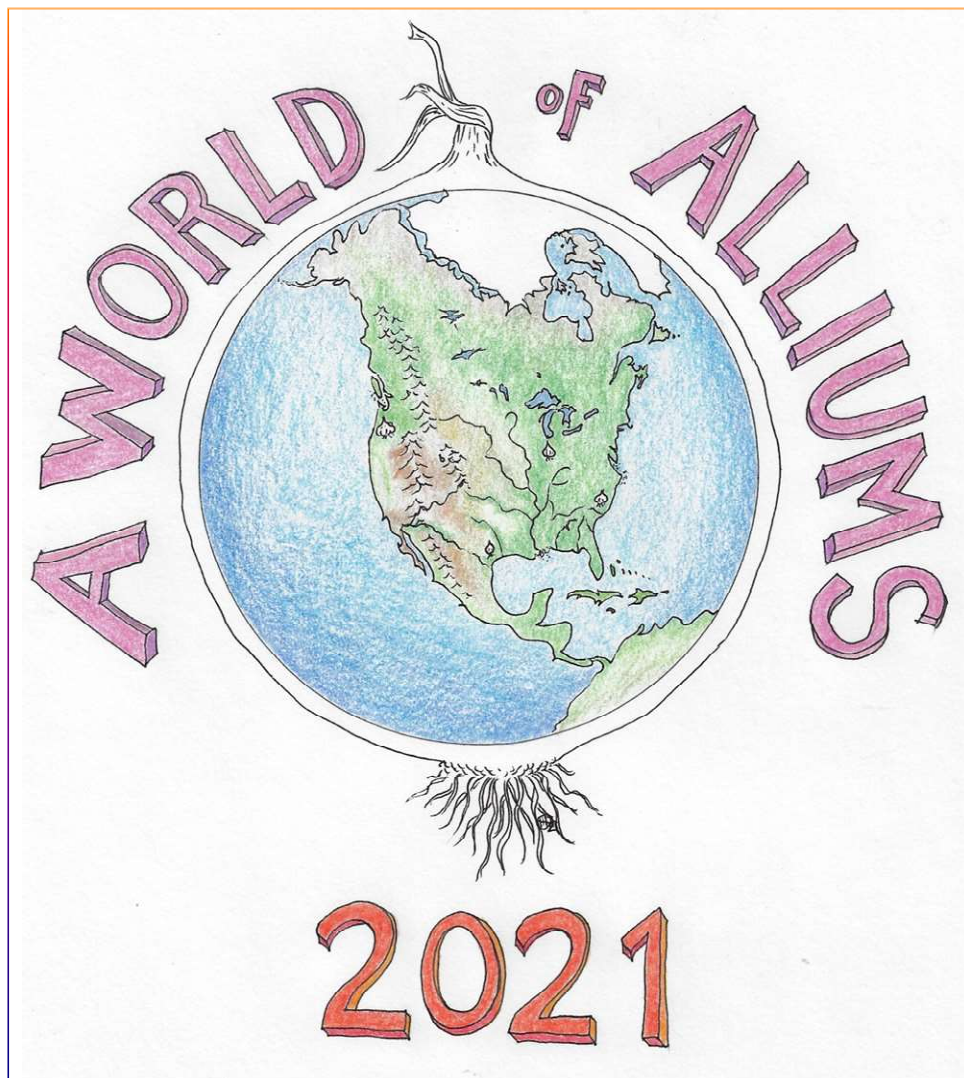




## Fall Catalog



*Garlic, Onion Bunches, Onion Sets, Shallots,  
Elephant Garlic*

## **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).

# 2021 Bulk Pricing: Per pound price breaks

Crop	1#	5# +	10# +	32#
<b>Elephant Garlic</b>	\$9.95		\$95.00 (Full Bag=10#)	
<b>Garlic, Certified Organic</b>	\$23.00	\$21.00	\$20.00	
<b>Garlic, Conventional</b>	\$18.00	\$16.00	\$15.00	
Onion Sets	1#	5# +	10# +	32#
<b>Red, White, Yellow</b> (For scallions/green onions)	\$1.99		\$1.89	\$45.00 bag
<b>Super Sweet Bulb Sets</b> (Best for bulbs)	\$4.95		\$42.00 bag	
<b>Storage Bulb Sets</b> (Best for bulbs)	\$2.99		\$25.00 bag	
Shallot Sets	\$5.95		\$50.00 bag	
Bunched Onions	Per Bunch	Case of 30 Bunches	2+ Cases	
(Up to 70 plants per bunch)				
<b>Red, White, Yellow</b> (Best for bulbs, Spring ONLY) (Variety descriptions in catalog)	\$4.50	\$85.00 case	\$80.00 per case	

AVAILABLE FALL 2021: Elephant Garlic, Seed Garlic, Shallot Sets, Onion Sets for Scallions, Super Sweet Sets

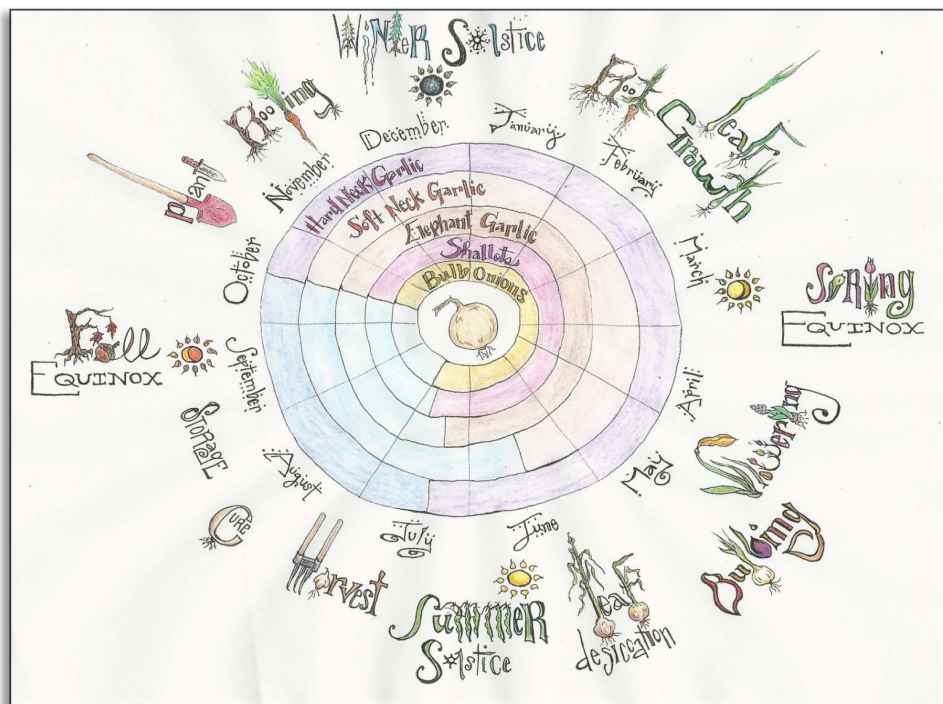
AVAILABLE SPRING 2022: Onion Sets for Scallions, Super Sweet Sets, Bunched Onions, Onion Sets for Bulb Onions

WE HIGHLY RECOMMEND PLACING YOUR ORDER WITH US SOON! We take pre-orders on all the alliums we offer. Supplies are limited and will sell out. Once stock arrives, it's first come, first served. Call for availability (919) 542-3353. Reservation requests may be emailed to Hillary at [hillary@chathamfarmssupply.com](mailto:hillary@chathamfarmssupply.com)

Deposits on Garlic Pre-Orders: For orders of 20# or more, we request a deposit of \$10 per pound to be made on or before Wednesday, September 1<sup>st</sup> 2021. 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.


Elephant Garlic		Hard Neck Flowers late Spring-Summer	
Source of Origin: Indiana		Scientific Name: <i>Allium ampeloprasum</i>	
Conventional		Average Harvest Time: 2 <sup>nd</sup> week June – 2 <sup>nd</sup> week July	
Unit Price: \$9.95 per pound \$95.00 per 10# bag		Average Varietal Clove Count:  4-7 cloves per bulb 10-18 cloves per pound	
<b><u>Varietal Description:</u></b> <b>Elephant Garlic</b> 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.		<b>AVAILABILITY: FALL ONLY</b>	


## *Allium Calender:* A year in the life...







## Soft Neck Garlic Varieties: FALL ONLY


CA Baja White		Soft Neck
Source of Origin: California		<b>Group:</b> Artichoke
Conventional		<b>Average Harvest Time:</b> 2 <sup>nd</sup> week May – 2 <sup>nd</sup> week June
Unit Price: <i>Plenty Available</i> <b>\$1.00 per bulb</b>		<b>Average Varietal Clove Count:</b>  10-12 cloves per bulb 50-65 cloves per pound
<b>Varietal Description:</b> 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.		


Inchelium Red		Soft Neck
Source of Origin: Washington		<b>Group:</b> Artichoke
Certified Organic		<b>Average Harvest Time:</b> 3 <sup>rd</sup> week May – 2 <sup>nd</sup> week June
Unit Price: <i>Plenty Available</i> <b>\$23 per pound</b>		<b>Average Varietal Clove Count:</b>  10-18 cloves per bulb 40-60 cloves per pound
<b><u>Varietal Description:</u></b> 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: Washington		<b>Group:</b> Artichoke
Certified Organic		<b>Average Harvest Time:</b> 3 <sup>rd</sup> week May – 2 <sup>nd</sup> week June
Unit Price: <i>Very Limited Availability</i> <b>\$15 per ½ pound</b>		<b>Average Varietal Clove Count:</b>  12-19 cloves per bulb 40-60 cloves per pound
<b>Varietal Description:</b> Lorz Italian was brought to the USA in the late 1800's by Italian immigrants. It performs well in the heat and yields large, flattened bulbs with many cloves of uniform size. Flavor is spicier than some other soft necks. <b>LIMIT ½# PER CUSTOMER DUE TO LIMITED SUPPLY. BULK QUANTITY PRICING DOES NOT APPLY.</b>		


## Hard Neck Garlic Varieties : FALL ONLY


Violet Spring		Hard Neck
Source of Origin: Indiana		<b>Group:</b> Asiatic
Conventional		<b>Average Harvest Time:</b> 2 <sup>nd</sup> week May – 2 <sup>nd</sup> week June
Unit Price: <i>Good Availability</i> <b>\$18 per pound</b>		<b>Average Varietal Clove Count:</b>  8-12 cloves per bulb 40-60 cloves per pound
<b><u>Varietal Description:</u></b> <b>Violet Spring</b> 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 5-6 months storage at room temperature.		


White Spring		Hard Neck
Source of Origin: Indiana		Group: Asiatic
Conventional		Average Harvest Time: 2 <sup>nd</sup> week May – 2 <sup>nd</sup> week June
Unit Price: <i>Good Availability</i> <b>\$18 per pound</b>		Average Varietal Clove Count:  8-12 cloves per bulb 40-60 cloves per pound
<b>Varietal Description:</b> White Spring yields snow white bulbs early; start checking in May and harvest on time for best quality. Some bulbs may not form scapes. 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		<b>Group:</b> Creole
Conventional		<b>Average Harvest Time:</b> 2 <sup>nd</sup> week June – 2 <sup>nd</sup> week July
Unit Price: <i>Good Availability</i> <b>\$18 per pound</b>		<b>Average Varietal Clove Count:</b>  8-12 cloves per bulb 60 cloves per pound
<b><u>Varietal Description:</u></b> 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 Hardy White		Hard Neck
Source of Origin: North Carolina		<b>Group:</b> Porcelain
Certified Organic		<b>Average Harvest Time:</b> 1 <sup>st</sup> week June – 3 <sup>rd</sup> week June
Unit Price: <i>Plenty Availability</i> <b>\$23 per pound</b>		<b>Average Varietal Clove Count:</b>  4-6 cloves per bulb 30-45 cloves per pound
<b><u>Varietal Description:</u></b> 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. This strain has been grown in NC for decades.		


Music, Organic		Hard Neck
Source of Origin: Washington		Group: Porcelain
Certified Organic		Average Harvest Time: 1 <sup>st</sup> week June – 4 <sup>th</sup> week June
Unit Price: <i>Very Limited Availability</i> <b>\$15 per ½ pound</b>		Average Varietal Clove Count:  4-7 cloves per bulb 40-50 cloves per pound
<b>Varietal Description:</b> 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. <b>LIMIT ½# PER CUSTOMER DUE TO LIMITED SUPPLY. BULK QUANTITY PRICING DOES NOT APPLY.</b>		

Music, Conventional		Hard Neck
Source of Origin: Indiana		<b>Group:</b> Porcelain
Conventional		<b>Average Harvest Time:</b> 1 <sup>st</sup> week June – 3 <sup>rd</sup> week June
Unit Price: <i>Plenty Available</i> <b>\$18 per pound</b>		<b>Average Varietal Clove Count:</b>  4-7 cloves per bulb 40-50 cloves per pound
<b><u>Varietal Description:</u></b> 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 Garlic Varieties: FALL ONLY

Chesnook Red		Hard Neck
Source of Origin: Washington		<b>Group:</b> Purple Stripe
Certified Organic		<b>Average Harvest Time:</b> 1 <sup>st</sup> week June – 4 <sup>th</sup> week June
Unit Price: <i>Good Availability</i> <b>\$23 per pound</b>		<b>Average Varietal Clove Count:</b>  5-8 cloves per bulb 40-60 cloves per pound
<b>Varietal Description:</b> 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 <sup>st</sup> week June – 4 <sup>th</sup> 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
<b>Varietal Description:</b> 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 which you can plant to propagate this stock. It will take 2 years to get a bulb from the bulbils if you reseed them. You can expect 8-9 months of storage on Duganski.		


Krandasger Red		Hard Neck	
Source of Origin: USA		<b>Group:</b> Purple Stripe	
Conventional		<b>Average Harvest Time:</b> 1 <sup>st</sup> week June – 4 <sup>th</sup> week June	
Unit Price: <i>Good Availability</i> <b>\$5.99 for pack of 2</b>		<b>Average Varietal Clove Count:</b>  6-8 cloves per bulb 40-60 cloves per pound	
<b>Varietal Description:</b> 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

Purple Glazer		Hard Neck	
Source of Origin: USA		<b>Group:</b> Glazed Purple Stripe	
Conventional		<b>Average Harvest Time:</b> 1 <sup>st</sup> week June – 4 <sup>th</sup> week June	
Unit Price: <i>Good Availability</i> <b>\$5.99 for pack of 2</b>		<b>Average Varietal Clove Count:</b>  5-10 cloves per bulb 40-65 cloves per pound	
<b>Varietal Description:</b> Purple Glazer may just be the most attractive variety you'll grow. Gorgeous lavender and eggplant purple streaked wrappers cover large, easy to peel cloves. This variety excels for recipes requiring baking or roasting. Flavor is strong but sweet. Expect 4-6 months storage.			

Svea		Hard Neck
Source of Origin: Indiana		<b>Group:</b> Marbled Purple Stripe
Conventional		<b>Average Harvest Time:</b> 1 <sup>st</sup> week June – 4 <sup>th</sup> week June
Unit Price: <i>Good Availability</i> <b>\$18 per pound</b>		<b>Average Varietal Clove Count:</b>  4-8 cloves per bulb 40-50 cloves per pound
<b>Varietal Description:</b> Svea produces large flattened bulbs with stout cloves that peel easily. Its flavor is robust and spicy when raw. When roasted or baked, it mellows and is a bit nutty. Expect 4-6 months storage at room temperature.		

German Red		Hard Neck	
Source of Origin: Indiana		Group: Rocambole	
Conventional		Average Harvest Time: 1 <sup>st</sup> week June – 4 <sup>th</sup> 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	
<u>Varietal Description:</u> 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 Garlic Varieties: FALL ONLY

Ukrainian Red		Hard Neck	
Source of Origin: Indiana		Group: Rocambole	
Conventional		Average Harvest Time: 2 <sup>nd</sup> week June – 2 <sup>nd</sup> week July	
Unit Price: <i>Plenty Available</i> <b>\$18 per pound</b>		Average Varietal Clove Count:  8-9 cloves per bulb 40-60 cloves per pound	
<b>Varietal Description:</b> 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.			

## FALL AVAILABILITY

### 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	
	Fox	Gold	Yellow	Short	Scallions or Bulbs	


**\*Note\*:** Fall planted sets are best for green onions and scallions. You can plant sets in the fall and harvest throughout winter and into spring for green onions. **Fall is not the best time to plant for bulbs.** Overwintered onion sets have a very high probability of bolting/flowering come spring. Wait until February to plant sets for bulb production. It's best to wait until new stock arrives in February to purchase these.

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.

## Shallot Sets: FALL ONLY

Nero, Traditional		Soft Neck Braid-able
Source of Origin: Indiana		Scientific Name: <i>Allium cepa aggeratum</i>
Conventional		Average Harvest Time: 2 <sup>nd</sup> week June – 2 <sup>nd</sup> week July
Unit Price: \$5.95 per pound		Average Varietal Clove Count: About 100 sets per pound
<b>Varietal Description:</b> 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 <sup>nd</sup> week June – 2 <sup>nd</sup> week July	
Unit Price: \$5.95 per pound		Average Varietal Clove Count: About 100 sets per pound	
<b><u>Varietal Description:</u></b> 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 <sup>nd</sup> week June – 2 <sup>nd</sup> week July
Unit Price: \$5.95 per pound		Average Varietal Clove Count:  About 100 sets per pound
<b><u>Varietal Description:</u></b> 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.		

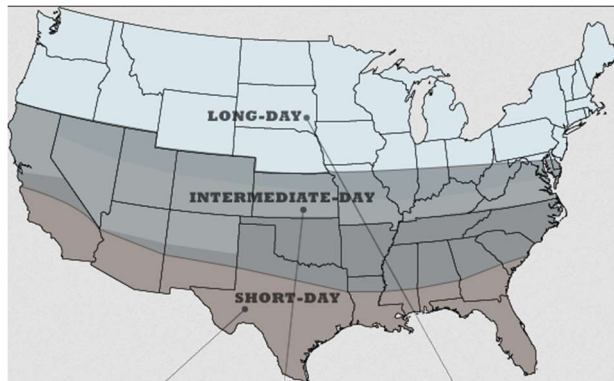
# **Bulb Onions Demystified:** An explanation of seed stock

**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 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 once planted. This is disappointing 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, but it will not be as large as plants that do not bolt.



**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 are 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 harvesting or left for bulb production the following year knowing that they may bolt.

### **For Bulbs:**

#### **PLANT SETS OR BUNCHES (plants).**

**Plant in spring only.** For bunched onion plants, we are working With Dixondale Farms for 2022. Local market farmers all agree that their bulb crops from Dixondale stock is exceptional and always meets and 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 also yield a good bulb crop. It's best to wait to buy these until we get our February shipment. Storage conditions in our suppliers' warehouse are optimum for keeping sets in the right conditions so they will bulb come summer and not bolt. We have some new selections for 2022. Storage yellows, whites and a new variety of sweets are available.

Try some bunches and some sets and see which strategy works best for you!



# SPRING AVAILABILITY

## *Onion Sets by the Pound*

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 <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 = Up to 70

Dixondale Farms, *Supplier*

Bunches per Case = 30

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
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	Candy F1	Gold	Yellow	Intermediate Day	Bulbs	3 months
Storage	Highlander F1	Gold	Yellow	Long Day	Bulbs	4-5 months

**\*Highlander performed well in NC trials as a Long Day variety**

# 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](http://www.chathamfarmsupply.com)