



Tamarack Garlic Farm - 2018 Variety Information

www.tamarackgarlicfarm.com

| Variety | Subspecies | Avg. Cloves/ bulb | Avg. Cloves/ lb. | Culinary Uses | Flavors | Notes |
|---------------------------------|--------------------------------------|----------------------|---------------------|--|---|---|
| Chesnok Red | Purple Stripe Hardneck | 10-12 | 64 | Baked Dishes & Roasting | Mild mellow aftertaste, turns sweet when baked. | Superb for cooking, holding its flavor and offering a distinctive, lingering taste for the garlic connoisseur. From Republic of Georgia. |
| Persian Star | Purple Stripe Hardneck | 8-10 | 56 | All-Purpose Garlic | Pleasant garlicky flavor with a mild spicy zing. | Long points on cloves in bulb resemble 8 pt star. Originally from Russia. |
| Georgian Fire | Porcelain Hardneck | 6 | 48 | Salsa, pickling, raw in dishes | Great bulbs of fire! Hot flavor when raw. Rich & robust garlic flavor when cooked. | Started in the Republic of Georgia; large bulbs; tall plant. |
| Great Northern White | Porcelain Hardneck | 6 | 48 | Grilling, baking; All-Purpose, especially good with seafood & chicken | Robust & Medium-heat. | Large cloves & large bulbs. From Northern Germany. |
| German Extra Hardy | Porcelain Hardneck | 5 | 40 | Excellent all around table variety. Great | Strong flavor that mellows some when cooked. | Easy to peel jumbo cloves. Grows well in Northern States. From Germany. |
| Tamarack | Porcelain Hardneck | 6 | 48 | All Purpose | Bold garlic flavor | Porcelain garlic variety grown in Wisconsin for several generations. |
| Bogatyr | Marbled Purple Stripe Hardneck | 5 | 32 | Italian Dishes, garlic bread | Pleasant spicy & hot. Heat doesn't last long, so can be used in raw dishes. We recommend this garlic to eat raw for medicinal benefits | High in allicin content. Slow start then the heat builds, followed by a pleasant and lingering aftertaste, From Germany & Ukraine region. |
| German Red | Rocamboles Hardneck | 7 | 56 | Great with venison, pork chops & steak! | An earthy, savory, oniony flavor. Makes an "ordinary" meal stand out with its complex layers of flavor. | Shorter shelf life than other garlics, so use it before Thanksgiving! Came to USA with German Immigrants. |
| Polish (NY) White | Artichoke Softneck | 11 | 88 | Italian Dishes, multi-use garlic | Deep, rich, taste with a little bite | Winter-hardy with long shelf-life. Disease resistant; great for braiding. Early maturing garlic. |