Certified Organic Seed Garlic 2013

At Golden Acres Farm we grow over 100 heritage and rare garlic strains. Our 2013 catalogue lists 54 of them. If you are looking for a particular strain that is not on our list, please ask. We may have it in our collection, or know someone who does. We grow our garlic with care, performing many of the cultivation practices by hand. To enhance the quality and storage of our garlic, we allow the entire plant to cure thoroughly before trimming. Cover crops are the foundation of our soil fertility, supported by a clay-loam soil that is especially proficient at retaining nutrients and moisture. This supports a harvest of good-sized bulbs without the need of added fertilizers or irrigation. Our farm has been organic for 20 years. We are certified organic by Pro-Cert.

Price: Our garlic is $14.00/pound. We accept cheques and money orders (to Julie Fleischauer).

Ordering: Orders will be filled first come, first served, starting on August 1st. Pick-up or mailing will take place when the garlic you ordered has cured properly. Orders may be sent by email or telephone: goldenacresfarm@hotmail.com, 519-656-3152. Basic growing tips will be sent with your order.

Mailing: We ship only within Canada. Parcels are expedited and normally arrive in two business days. The cost is $16.00 per parcel for orders up to 10 lb, $21.00 for orders over 10 lbs (within limits).

About Flavour and Storage: Flavour is affected by growing conditions, how long the garlic has been stored, and by individual taste. Garlic can be stored at room temperature, in a location that has good air circulation. We advise unpacking mailed parcels immediately after arrival.

<table>
<thead>
<tr>
<th>Variety Name</th>
<th>Cloves/ Bulb</th>
<th>Bulbs/ lb</th>
<th>Cloves/ lb</th>
<th>Row Length for 1 lb of seed at 6 inch clove spacing</th>
<th>Harvest Times</th>
<th>General Storage Potential from Harvest Date</th>
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<tr>
<td>Porcelain</td>
<td>6</td>
<td>5.5</td>
<td>30</td>
<td>15 feet</td>
<td>July 15 – Aug 1</td>
<td>6-8 months</td>
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<tr>
<td>Purple Stripe</td>
<td>11</td>
<td>9</td>
<td>100</td>
<td>50 feet</td>
<td>July 10 – July 25</td>
<td>6-8 months</td>
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<tr>
<td>Marbled Purple</td>
<td>6</td>
<td>6.5</td>
<td>40</td>
<td>20 feet</td>
<td>July 20 – Aug 5</td>
<td>6-8 months</td>
</tr>
<tr>
<td>Glazed Purple</td>
<td>9</td>
<td>11.5</td>
<td>105</td>
<td>52 feet</td>
<td>July 15 – July 25</td>
<td>4-6 months</td>
</tr>
<tr>
<td>Rocambole</td>
<td>10</td>
<td>6.5</td>
<td>60</td>
<td>30 feet</td>
<td>July 10 – July 30</td>
<td>3-5 months</td>
</tr>
<tr>
<td>Artichoke</td>
<td>12</td>
<td>8</td>
<td>70</td>
<td>35 feet</td>
<td>July 10 – July 20</td>
<td>8-10 months</td>
</tr>
<tr>
<td>Asiatic</td>
<td>5</td>
<td>11</td>
<td>40</td>
<td>20 feet</td>
<td>July 1 – July 15</td>
<td>8-10 months</td>
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<tr>
<td>Turban</td>
<td>8</td>
<td>7.5</td>
<td>60</td>
<td>30 feet</td>
<td>June 25 – July 10</td>
<td>2-3 months</td>
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<tr>
<td>Creole</td>
<td>11</td>
<td>12</td>
<td>100</td>
<td>50 feet</td>
<td>July 10 – July 20</td>
<td>10-12 months</td>
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**Porcelain** (hardneck)
Clean white bulb wrappers with occasional light purple blushing. The cloves are large and easy to use in the kitchen. The clove skins are rosy-brown, or pink and yellow in colour. Tall, blue-green plants with very tall flower stalks. Bulbil capsules have numerous, tiny bulbils that fall from the umbel easily when mature. As a genetic group, Porcelain strains are very similar to one another, and they generally contain a higher amount of allicin (a medicinal component of raw garlic). Grows vigorously in Ontario.
Porcelain Strains

**Anthony's Italian** - From the Naples area of Italy, via Anthony Selice in the 1930's. Collected from his son Frank, in Great Valley, New York.


**Chiloe** - Collected from Simon DeBoer of Langside Farm, Teeswater, On. Originally from the Island of Chiloe, off the coast of Chile. It was brought to North America by a master gardener, who is now an octogenarian living in Pembroke, On. Her daughter also grows this strain successfully in the Yukon.

**Floha** - Said to have come from East Germany, in 1975. Uniform bulb size.

**Georgian Crystal** - Collected and brought to America in 1985, from the central, inter-mountain region of the Republic of Georgia. Bulbs are often quite large, with fewer, bigger cloves.

**Georgian Fire** - Originally from the Republic of Georgia. Late harvest.

**Leningrad** - Has become popular at the local garlic festivals for its fire and good taste. Said to tolerate very cold winters. Though it originally came from Belarus (a small Republic west of Russia), this strain became known as Leningrad in the United States and Canada.

**Moravia** - New! From Al Picketts, Eureka Garlic, P.E.I. The clove skins are mauve-rose, nicely blended with tan, and the bulb wrappers have shown us some subtle golden veining.

**Music** - Brought from Italy to Ontario in the 1980's by Al Music. A widely known strain in Ontario.

**Northern Quebec** - Collected from Boundary Garlic, BC. The clove skins are a nicely blended rose, tan, yellow and brown, often with a few fine, blueish-green veins.

**Polish Hardneck** - Origin - Ontario grower, John Yovanov. Polish Hardneck has performed well for us in both wet and dry conditions for many years. Slightly earlier harvest.

**Portugal 1 (Azores)** - A long time favourite in our plot. Our customers have commented that the flavour is exceptional. Collected from the Azores (Portuguese islands) by a student at Wilfred Laurier University, at the bequest of Bob Litke, who has grown it in Nithburg, On.

**Portugal 2** - Origin - Portugal. From the collection of Bob Litke. A strong, reliable strain.

**Romanian Red** - Originally from Romania, via British Columbia. A robust cultivar. It was found to yield the highest amount of allicin in a test of more than twenty other strains (published in The Complete Book of Garlic, Ted Jordan Meredith).

**Rosewood** - Introduced to USA in 1984, from Poland. The plant is short compared to other porcelains and spiky in appearance, owing to narrow leaves that arch outwards at a wide angle.

**Yampolskij** - Reportedly came to America through the Ukraine, from North Moravia, Czech Republic.

Marbled Purple Stripe (hardneck)

Colourful bulbs with blended stripes of royal purple. The cloves are large, plump, and darkly skinned. Graceful plants with upright leaves. A touch of pink often appears on the scape during development, though it fades as maturity approaches. The bulbils are purplish in colour, and are of medium-size.

**Bogatyr** - Origin - Moscow, Russia. Medium heat with a pleasant onion-like aftertaste.

**Brown Rose** - Brought from Central Asia to USA by Maria Jenderek and made commercially available by Filaree Farm, Washington, USA. Healthy, upright leaves. Brown-rose blushing on bulbs.

**Choparsky** - Origin - Siberian Botanical Gardens, Siberia. Pronounced purple striping on bulb wrappers.

**Duganskij** - New! Lovely, honey-toned shades of brown and purple on clove skins. Produces large bulbs that are late to harvest.

**Gaia's Joy** - Collected from Boundary Garlic, BC. The bulb and clove wrappers are more gently coloured than most Marbled Purple Stripes. Short plants with closely spaced leaves.


**Khabar** - Brought to North America by Alaskan grower Bob Ellis from Khabarovsk, Russia.

**Metechi** - Medium heat with a nice aftertaste. Very dark colouring on clove skins - almost black at the base. Filaree Farm in Washington, USA, states that it comes from the Republic of Georgia, originally.

**Red Russian** - A strain from Linda Scoeby, British Columbia. Late harvest. The bulb colouring tends to be blueish-purple. Not to be confused with “Russian Red”, which is a Rocambole.

**Siberian** - Alaskan fishermen trading with farmers in eastern Siberia brought this strain across the Pacific. Said to do well in both hot and cold climates. A compact plant with long, statuesque leaves.
**Purple Stripe** (hardneck)
The bulb wrapper is attractively striped with vivid purple. The cloves are an exquisite crescent shape, with pinkish-purple skins. Produces numerous, pink-hued bulbils on moderately tall flower stalks. Purple Stripes are considered the genetic mother-variety of all other garlic varieties.

**Chesnok Red (aka Shvelisi)**- Origin- Shvelisi, Republic of Georgia. Gained repute from the chefs at the Toronto Garlic Festival in 2012 as an excellent cooking garlic. Chesnok means “garlic”, in Russian.

**Persian Star (aka Samarkand, Duganski)**- Origin- Samarkand. Purple speckled clove skins.

**Shatili**- *New!* Origin- Republic of Georgia. Collected from the village of Shatili in 1986.

**Glazed Purple Stripe** (hardneck)
The Glazed Purple Stripe variety is a somewhat mysterious and small group. At their best, the colour of the bulbs can be a dramatic blueish-purple with a silvery sheen. The scapes coil neatly as they grow, and the spathe is quite fine, with an articulate shape early in its development. The bulbils are usually dark purple and are slightly bigger and less numerous than those of the Purple Stripe variety.

**Purple Glazer**- The colour on the bulb wrappers can be intense, with mottled blotches of dark, blueish purple, and a shiny luster. Clove skins are often a dark, dramatic purple. *Origin- Republic of Georgia.*


**Rocambole** (hardneck)
The bulbs have a light tan base, with coppery veins and purple colouring. There are varying shades of brown, purple and burgundy on the clove skins. The plant has wide, floppy, closely spaced leaves, and characterful, curling scapes. Bulbils are large and round, with brown, purple, or mixed colouring. The cloves have blunt tips, are easy to peel, and are a delight to eat raw. They have a rich garlic flavour.

**Anna's Hungarian**- Collected by Bob Litke. Came to Kitchener, On. from Hungary in the 1950's.

**Brown Saxon**- *Origin- Republic of Georgia.* Medium heat with lots of flavour.

**Carpathian**- *Origin- Carpathian Mountains, Poland.* Excellent flavour. Late harvest.

**Colorado Black**- *New!* From Eureka Garlic, P.E.I., in 2010. Said to have been grown for several decades in the Fort Collins area of Colorado by Craig and Debbie Fowler. Not to be confused with black garlic, which is the product of a fermentation process, not a variety.

**German Red**- *New!* A strain from Boundary Garlic, BC, in 2011. Have found it to be rather hot and sharp, with a pleasant aftertaste.

**Hungarian Kiss**- Brought to Ontario by the Kiss (*Kish*) family, from Hungary.

**Killarney Red**- An adaptable strain with rich flavour. Said to be very tolerant of wet conditions.

**Pitarelli**- Brought to America in the 1920's from Czech Republic.

**Puslinch (aka Ontario Giant)**- From Puslinch, On. Our seed came from Bob Litke of Nithburg, On.


**Spanish Antolini**- *New!* From Eureka Garlic, P.E.I., in 2010. Caramel-brown cloves with burgundy at the base. Very few double cloves in our 2012 harvest.

**Svetlana**- Grown for 35 years in Oakville, On. Fine veins of purple and gold on bulb wrappers. Svetlana is a Russian name, meaning “bright one”.

**Ukrainian Hot**- *New!* From the collection of Al Picketts, Eureka Garlic, P.E.I. Scapes emerge late.

**Artichoke** (softneck)
White bulb wrappers, sometimes blooming with purple colour. Being in storage loosens the clove skins and makes the cloves easier to peel. Small plants with no top scape, though they may produce occasional neck bulbils (a partially grown scape that creates a loss when selecting plants for braiding). Take care to limit humidity after harvest, as Artichokes are especially susceptible to storage molds.

**Ann's Italian**- Brought to Ontario from Italy. White bulb wrappers with the occasional purple blotch.

**Atwater**- Collected by Norma Michael from Atwater Market, Montreal. Has attractive purple bulb wrappers that give braids a unique appearance. Clove skins are tan coloured with rose shading.

**Sicilian Gold**- Collected from Boundary Garlic, Midway, BC. Said to have originated in Sicily.
**Asiatic**
The scapes have very long, peculiar beaks that give the Asiatic plant a unique aesthetic appeal. The umbel typically contains a small number of large bulbils, on a short stalk that does not coil. The bulb shape is tapered, with fine purple stripes on white wrappers, and plump, pointy cloves. The plants are yellowish-green and are early to harvest. Be advised to dig Asiatics and Turbans somewhat early, as the bulb wrappers are susceptible to splitting open if left in the ground too long. They make attractive bundles with the scapes left on.

**Asian Tempest** - Origin- Republic of Korea. Lovely flavour, accompanied by a nice, medium heat.

**Turban**
Turbans are named for the distinctive turban shape of their scapes. The base of the spathe can be a striking red colour for a brief time during development. They do not reliably produce scapes in our climate. Any soft neck plants tend to fall over near harvest time. They are also more tender to frost than the other varieties of garlic. Bulb colouring often comes with a unique watercolour look in royal purple that is most distinctive on the outer-most wrapper. Turbans are early to sprout after planting, and may emerge in the fall if planted too soon. Harvest can be as early as June.

**Chinook**- New! A Chinese strain that George Ward originated. Shows a strong tendency to produce scapes, even on years when most other Turbans do not. From Al Picketts, Eueka Garlic, P.E.I., in 2010.

**Thai**- Origin- Boundary Garlic, BC.

**Xian**- New! From Eureka Garlic, P.E.I. Said to be originally from Xian, China. Delightful flavour.

**Creole**
Creoles are a specialty type of garlic with excellent storage properties and a subtle, exquisite beauty that more than compensates for the modest size of the bulbs. The colour of the bulb resides almost entirely in the clove skins, ranging from deep purples and reds, to softest pink. The bulb wrappers are a softly lustrous white. The scape emerges and matures late, is very slender during development, and droops down elegantly rather than coiling. Creoles also have a tendency to grow “sidecar” cloves, or bulbs, outside of the main bulb.

**Ail Rose de Lautrec**- *1 lb limit*. The famous garlic of France. In France the white bulb wrappers are traditionally peeled back to the last layer to reveal the soft pink colour of the clove skins. If your curiosity inspires you, visit the website at [www.ailrosedelautrec.com](http://www.ailrosedelautrec.com).

**Barcelona Red Spanish**- New! Brought from Spain in 2008. The clove skins can be very brightly coloured, with reddish-pink on off-white, and hints of brown at the base of the clove. The young plants are late to emerge in the spring.

**Unallocated**

**Tibetan**- New! Unique among all the strains that we grow. Late to emerge in spring, and very late to harvest. Keeps for 8-10 months in storage. Early leaves are blunt-tipped and yellowish. Bulb wrappers are fine textured and silky-white, with reddish-purple decoration. An average of 7 cloves per bulb, 7 bulbs per lb. Bulbils are medium sized and dark purplish-red. The scapes are late, and rarely coil.

We will be at the Stratford Garlic Festival Sat and Sun Sept 7th & 8th 2013, [www.stratfordgarlicfestival.com](http://www.stratfordgarlicfestival.com), and the Toronto Garlic Festival Sun Sept 22nd 2013, [www.torontogarlicfestival.ca](http://www.torontogarlicfestival.ca).

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**Golden Acres Farm**- Certified Organic Garlic

Julie Fleischauer

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Visitors are welcome. Please call ahead to make an appointment.