URBAN FARMER
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Garlic Comparison Chart

Every garlic we carry, grouped by type and sorted by days from fall planting

Days	Variety	Cloves	Flavor	Zones	Stores	Notes
Softneck (Artichoke) Garlic						
240	**California Early**	10–16	Mild	6–10	6–9 mo.	Most widely grown in the U.S.
240	**Inchelium Red**	12–20	Mild	3–10	6–9 mo.	Award winner; braids well
Porcelain Hardneck						
240	**Georgian Crystal**	4–6	Mild	3–10	6–9 mo.	Buttery when roasted
240	**Italian Red**	8–10	Medium	3–10	6–7 mo.	Takes the heat; stores well
240	**Romanian Red**	4–5	Hot	3–7	6–9 mo.	Pungent, lingering finish
270	**Georgian Fire**	4–6	Strong	3–7	6–9 mo.	Classic porcelain sheen
270	**German White**	4–6	Strong	3–10	6–9 mo.	Big, easy-peel cloves
290	**German Extra Hardy**	4–7	Strong	3–7	6–9 mo.	Very cold hardy; long roots
290	**Ivan**	4–6	Hot	3–7	6–9 mo.	Bred for the far North
290	**Music**	4–6	Strong	3–7	9–12 mo.	A garlic lover's favorite
290	**Yugoslavian**	4–6	Hot	3–7	6–9 mo.	Holds shape when cooked
Rocambole Hardneck						
240	**German Red**	10–16	Hot	3–7	4–6 mo.	Cold hardy; easy to peel
270	**German Giant**	8–12	Strong	3–7	4–6 mo.	Very large bulbs
270	**Russian Red** HEIR	8–10	Medium	3–7	4–6 mo.	Tolerates damp soil
270	**Spanish Roja**	8–12	Strong	3–7	4–6 mo.	Rich gourmet flavor

Softneck

No flower stalk. Many small cloves, braidable tops, longest storage; best in mild climates.

Porcelain

4–6 huge, easy-peel cloves under satiny white wrappers. Very cold hardy, stores well.

Rocambole

Rich, complex flavor and loose skins that peel easily. Best eaten within 6 months.

Purple Stripe

Purple-streaked wrappers and full flavor. Top choice for roasting and baking.

Quick picks

Coldest winters: Siberian, German Extra Hardy, Ivan, Music · **Warm South:** California Early, Thai Fire, Chinese Pink
Longest storage: Music, Aglio Rosso, Elephant, softnecks · **Biggest cloves:** Elephant, German White, Romanian Red, Music

Days are counted from fall planting. HEIR tags and zone ranges are explained on page 2.

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Garlic Comparison Chart continued

Days	Variety	Cloves	Flavor	Zones	Stores	Notes
Purple Stripe Hardneck						
270	**Metechi** HEIR	4–6	Hot	3–7	6–8 mo.	Marbled; sharp, lasting bite
270	**Persian Star**	8–12	Medium	3–7	5–7 mo.	Red-tipped cloves
270	**Siberian**	5–7	Medium	3–7	5–7 mo.	Marbled; thrives in cold
290	**Bogatyr**	5–7	Hot	3–7	6–8 mo.	Marbled; fiery raw, then mild
290	**Chesnok Red**	8–12	Medium	3–7	5–7 mo.	Top garlic for baking
290	**Duganski**	5–7	Strong	3–7	5–7 mo.	Ukrainian; purple streaked
290	**Turkish Red**	6–8	Strong	6–10	6–9 mo.	Papery reddish skins
Turban, Creole & Asiatic						
290	**Thai Fire**	6–10	Hot	6–10	4–6 mo.	Turban; for curries, stir-fries
290	**Chinese Pink**	6–10	Mild	6–10	4–6 mo.	Turban; pink cloves
290	**Aglio Rosso**	8–12	Medium	6–10	8–10 mo.	Creole; Italian heritage
290	**Korean Red**	6–10	Hot	6–10	5–7 mo.	Asiatic; great for kimchi
Elephant Garlic & Mixes						
240	**Elephant**	4–6	Mild	6–10	8–10 mo.	A leek; huge, mild cloves
270	**Collection Mix**	~8	Medium	3–10	Varies	Calif. Early, Italian Red, Sp. Roja

Days run from fall planting to the summer harvest. **Zones** are the USDA hardiness zones where each garlic does best. **Stores** is typical shelf life after curing.

Planting

Plant cloves in fall, 2–4 weeks before the ground freezes. Set them pointy end up, 2 in. deep and 6 in. apart.

Winter & spring care

Mulch with straw once the ground freezes. In spring, snap off hardneck scapes for bigger bulbs.

Harvest & curing

Dig when the lower 3–4 leaves turn brown. Cure 3–4 weeks in a dry, airy, shady spot.

Which garlic for your climate?

Northern · zones 3–5
Porcelain, rocambole and purple stripe hardnecks need a cold winter to form good bulbs.

Central · zones 6–7
Almost every garlic grows well here, so choose by flavor and storage life.

Southern · zones 8–10
Softneck, turban, creole and asiatic types suit mild winters. Pre-chill hardnecks 8–10 weeks.



Music



Chesnok Red

Variety Notes

HEIR Heirloom variety

Bulbs Whole bulbs; each clove grows a new bulb

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