



Boundary Garlic Garlic Catalogue 2011

certified organic seed garlic - for Canadian farms and gardens

Seed Garlic

Seed garlic is garlic that has been grown with meticulous attention to quality. At Boundary Garlic we work in conscious partnership with the garlic. We are located on a former cattle ranch and have the luxury of growing our garlic each year on ground that has never grown an allium crop. We have over 150 strains of garlic, many of them heirloom cultivars. We provide starts for growers and gardeners so that you can build up your own seed stocks.

We are certified by the Pacific Agricultural Certification Society (PACS) in compliance with the Canadian Organic Standards.

Garlic Varieties

Classification of garlic is being revised thanks to recent research. **Rocambole, Porcelain, Purple Stripe, Marbled Purple Stripe, and Glazed Purple Stripe** are the true hardneck garlic varieties of the sub-species *Allium sativum ophioscorodon* and do well anywhere in Canada. **Asiatic, Creole** and **Turban** varieties are weakly bolting hardnecks and are also classified as *ophioscorodon*; some bulbs have stalks that are less woody than true hardnecks and some have no stalks. **Artichoke** and **Silverskin** are softneck varieties of the sub-species *Allium sativum sativum*. We generally recommend softnecks and weakly bolting hardnecks for the milder climate zones in Canada.

Guarantee

If you are not satisfied with the garlic product when you receive it please contact us immediately so that we can do whatever is necessary. Call us collect at (250)449-2152.

Henry Caron & Sonia Stairs
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www.garlicfarm.ca

Heritage Garlics: The heritage cultivars in this catalogue that are listed in the Seeds of Diversity Canada database are marked with an asterisk * after the name.

Porcelain Garlics

Porcelains are big and beautiful looking with satiny white wrappers. They keep well, have a strong flavour, and thrive under a wide variety of growing conditions. They have 4 to 7 large cloves and so yield fewer plants per pound than other varieties. We highly recommend porcelains for growing anywhere in Canada.

Alberta Hardy A nice, hot garlic from L&O Farms. **2 bulb maximum**

Chiloe – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Dan's Russian From Dan Jason at Salt Spring Seeds. Medium heat, lovely flavour, fries well. **20 bulb maximum**

Fish Lake 3* Big cloves and bulbs; good strength and taste. **40 bulb maximum**

Georgian Fire* Good flavour, moderate to hot. **20 bulb maximum**

German Hardy* – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

German Stiffneck – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Italian Porcelain A nice Porcelain that came to us from Three Boys Organics in Creston. **2 bulb maximum**

Leningrad* Medium hot. Excellent flavour, grows and keeps well. **40 bulb maximum**

Majestic Beauties emerging from Paul Pospisil's research trials. Medium hot. **20 bulb maximum**

Malpasse – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Mammoth – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Melody A medium hot Porcelain with a nice flavour from Paul Pospisil. **15 bulb maximum**

Mennonite – NEW Good looking Porcelain from Paul Pospisil. **2 bulb maximum**

Moravia – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Music* A favourite of growers and gardeners. One of the milder Porcelains. **15 bulb maximum**

Newfoundland Tall – NEW From Sobol in Newfoundland. Delicious, medium strength. **2 bulb maximum**

Northern Québec* Good strength, flavour, size and vigour. One of our hottest Porcelains. **50 bulb maximum**

Oma's Red Russian – NEW From Liz Tobola in Alberta. Liz plants in the spring, we plant in the fall. **2 bulb maximum**

Polish Hardneck* – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Polish Jenn A spicy porcelain from L&O Farms. **10 bulb maximum**

Pretoro – NEW A new Porcelain from Paul Pospisil. **2 bulb maximum**

Prussian White – NEW Grown from bulbils from bulbs we received from L&O Farms. **2 bulb maximum**

Romanian Red* A very flavourful, medium hot Porcelain that grows very well. From L&O Farms. **20 bulb maximum**

Rosewood* From L&O Farms. Delicious, small and mild for a Porcelain. **10 bulb maximum**

Russian Giant – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Susan Delafield* Hot, flavourful, tall, large bulbs, more tolerant of wet conditions than most garlics. **30 bulb max**

Ukrainian Mavniv* From bulbils obtained from Len Caron. Nice strong flavour. **4 bulb maximum**

Wild Buff* From L&O Farms. **2 bulb maximum**

Yugoslavian Porcelain From the Southern Interior of BC. Hot, grows and keeps well. 3 to 5 cloves. **20 bulb max**

Purple Stripe, Marbled Purple Stripe and Glazed Purple Stripe Garlics

Standard Purple Stripes have beautiful shapely bulbs with vividly coloured wrappers and tall, slender cloves. They have 8 to 12 cloves per bulb, are easy to grow, and keep well. Marbled Purple Stripes and Glazed Purple Stripes have fewer, fatter cloves. Marbled can grow large bulbs. Glazed have medium sized bulbs and somewhat fragile wrappers. We recommend these three varieties for growing anywhere in Canada.

Bogatyr* – NEW Marbled Purple Stripe from Al Picketts of Eureka Garlic. **2 bulb maximum**

Brown Tempest* Glazed Purple Stripe. Mild, clean taste in small to medium sized bulbs. **6 bulb maximum**

Central Siberian Marbled Purple Stripe from the Central Siberian Botanical Gardens. **10 bulb maximum**

Chesnok Red* Standard Purple Stripe. Clear, bold flavour, colourful, eye-catching bulb. **70 bulb maximum**

Czech Broadleaf Marbled Purple Stripe. From Paul Pospisil in Ontario. **15 bulb maximum**

Duganskij* Marbled Purple Stripe. From L&O Farms. **4 bulb maximum**

Gaia's Joy Marbled Purple Stripe. Beautiful energy. From Poland. **2 bulb maximum**

Gourmet Red Marbled Purple Stripe. From Oregon. **6 bulb maximum**

Guatemalan Ikeda – NEW Standard Purple Stripe from Al Picketts of Eureka Garlic. **2 bulb maximum**

Khabar Smooth and mellow, good raw and baked. Marbled Purple Stripe from L&O Farms. **4 bulb maximum**

Kostyn's Red Russian – NEW Superb Marbled Purple Stripe. From Kostyn's nephew Gary Swann. **20 bulb max**

Modova From Modova via the Plant Introduction Station at Washington State University. **2 bulb maximum**

Northern Siberian Marbled Purple Stripe. From L&O Farms. **6 bulb maximum**

Persian Star* Elegant flavour, beautiful looking. Standard Purple Stripe. **70 bulb maximum**

Purple Glazer* Glazed Purple Stripe from the Republic of Georgia. **2 bulb maximum**

Red Rezan* Mid-sized Glazed Purple Stripe from L&O Farms. **10 bulb maximum**

Siberian* Marbled Purple Stripe. **2 bulb maximum**

Vekak Czech – NEW Glazed Purple Stripe from Al Picketts of Eureka Garlic. **2 bulb maximum**

Rocambole Garlics

Rocambole garlics are well known for their wonderful, robust, well-rounded, true-garlic flavour. Their loose skins make them easy to peel. However, they do not keep as well as tightly wrapped cloves. Bulbs can be large and generally have 8 to 15 cloves. Given the right conditions the varieties we are offering produce superb bulbs. They have reddish brown skins covering the individual cloves. The bulb wrappers often have red, pink or purple stripes when they are first harvested. We recommend rocamboles for growing in well-drained soil.

Alison's* - NEW Medium to hot, pleasant flavour. From Al Picketts of Eureka Garlic. **4 bulb maximum**

Argentine Red Stripe- NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Baba Franchuk's* Excellent Rocambole flavour, very similar to German Red. **6 bulb maximum**

Chinese* - NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Chuck- NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Colorado Black Smooth taste with a medium bite. **4 bulb maximum**

Czech – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **4 bulb maximum**

Czech Red – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Dave's Supreme – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Denman* – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Frank Sowa – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

French Rocambole – NEW Sublime flavour and medium heat that lingers. From Eureka Garlic. **10 bulb maximum**

German Brown – NEW Medium strength garlic with a very nice flavour. From Eureka Garlic. **2 bulb maximum**

German Red* We got this strain locally. Exquisite garlicky, typical hearty, Rocambole flavour. **15 bulb maximum**

Glengyle – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

GSF #65* – NEW Mild Rocambole from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Israeli – NEW Mild Rocambole from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Italian Purple* – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **4 bulb maximum**

Killarney Red* Compares favourably with German Red and Spanish Roja. **4 bulb maximum**

Korean Purple* Typically hearty and delicious Rocambole flavour. Reliable producer. **10 bulb maximum**

Marino* – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **4 bulb maximum**

Mountain Top A full flavoured garlic. **8 bulb maximum**

Newfoundland Heritage Peter Sobol sent this garlic grown in Newfoundland for 300 or 400 years. **2 bulb maximum**

Paul von Baich – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Purple Max* A strong rough flavour. **2 bulb maximum**

Puslinch* Excellent Rocambole flavour, more lively than Spanish Roja. **15 bulb maximum**

Reliable – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Robust – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Salt Spring* – NEW From Salt Spring Seeds in BC via Al Picketts on PEI. **2 bulb maximum**

Salt Spring Select* – NEW From Salt Spring Seeds in BC via Al Picketts on PEI. **2 bulb maximum**

Slovakian Mountain* – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Spanish Antolini – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Spanish Roja* Mild yet full-bodied, rich garlicky flavour. **6 bulb maximum**

Spicy Korean Red A lively Rocambole from Randy White in Mission. **8 bulb maximum**

Teardrop – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Tempress – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Ukrainian – NEW From Al Picketts of Eureka Garlic on Prince Edward Island. **8 bulb maximum**

Ukrainian Hot – NEW Delicious, hot Rocambole from Eureka Garlic. **8 bulb maximum**

Weakly Bolting Hardneck Varieties

A weakly bolting hardneck is a garlic that may have a stalk that is less woody than the standard hardnecks or may not have a stalk, depending on conditions. Weakly bolting hardneck varieties are Asiatic, Creole and Turban (sub-species *Allium sativum ophioscorodon*). Asiatics have a long beak on the umbel of the bulbil capsule and a few large bulbils. Turban garlics have many small bulbils. Creoles are naturally small and prefer warm climates..

Asian Tempest* Asiatic variety. From the Plant Introduction Station, Washington State University. **4 bulb maximum**

Beijing – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Burgundy* – NEW Creole variety. Tiny bulbs with a wonderful, intense flavour. From Eureka Garlic. **2 bulb max**

China Rose – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Chinese Purple Asiatic variety. Rich, pleasant flavour. Vigorous growth. An early garlic. **10 bulb maximum**

Chinook – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Early Turban Turban garlic. Pleasant flavour, medium sized, good colour. matures early. **8 bulb maximum**

Japanese* Asiatic variety. Matures early. Pleasant, lingering taste and some subtlety. **4 bulb maximum**

Keeper – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Korean Red* – NEW Asiatic variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Luciano Sicilian – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Maiskij* – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Maitaike – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Portugese – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Pyong Vang Korean – NEW Asiatic variety from Al picketts of Eureka Garlic. **2 bulb maximum**

Red Janice – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Sakura – NEW Asiatic variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Salt Spring Early – NEW Turban variety from Salt Spring Seeds via Al picketts of Eureka Garlic. **2 bulb maximum**

Shantung Purple – NEW Turban variety from Al picketts of Eureka Garlic. **2 bulb maximum**

Stein – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Sweet Haven Weakly bolting. Pleasant taste, medium strength. Does well under diverse conditions. **15 bulb max**

Thai* Delightful, delicate, distinctive flavour. Probably a Turban, an early garlic with small bulbs. **10 bulb maximum**

Tibetan About 3 weeks late emerging and being harvested. Excellent keeper, enticing flavour. Very hot. **15 bulb max**

Tuscan – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Wildfire Asiatic variety. Very hot. An early garlic from L and O Farms. **6 bulb maximum**

Xian – NEW Turban variety from Al picketts of Eureka Garlic on Prince Edward Island. **4 bulb maximum**

Softneck Garlics

There are two varieties of softneck, Artichoke and Silverskin. Artichokes are generally very large, easy to grow, store well and have a wide range of flavors. They have lots of cloves, usually somewhere between 12 and 20. Silverskin garlics are usually, but not always, the ones that you see in braids. Silverskins are generally the longest storing of all garlics and have a soft pliable neck that lends itself to braiding and holds up over time. Silverskins have many small cloves per bulb. We have guessed at the variety of some garlics that came to us unclassified. We also have several small softnecks which are probably silverskins which we have just called small softneck garlics.

Achatami* – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Acropolis Greek – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Applegate – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Baba's Chesnek – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb max**

Calabria – NEW Artichoke variety from Italy. **10 bulb maximum**

California 98 – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

California Early – NEW Artichoke variety from PEI. Common in stores before garlic from China. **2 bulb maximum**

Chet's Italian Red – NEW Artichoke variety, from Al Picketts of Eureka Garlic. **2 bulb maximum**

Early Red Italian* – NEW Artichoke variety, from Al Picketts of Eureka Garlic. **2 bulb maximum**

Endurance – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

F4 Italian – NEW Small softneck, probably of the Silverskin variety, from Al Picketts of Eureka Garlic. **2 bulb max**

Fauquier* – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Festival – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Formidable Artichoke variety, from Paul Pospisil. **2 bulb maximum**

French Artichoke – NEW Artichoke variety, from Al Picketts of Eureka Garlic. **2 bulb maximum**

French Gremanador – NEW Artichoke variety, from Al Picketts of Eureka Garlic. **2 bulb maximum**

French Tarne – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Inchelium Mild – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb max**

Inchelium Red* Artichoke variety, from Washington State. It has a pleasant, mild taste. **6 bulb maximum**

Italian* – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Kettle River Giant – NEW Artichoke variety, from Al Picketts of Eureka Garlic . **2 bulb maximum**

Portugeorge – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Piedmont Artichoke variety, from Paul Pospisil. **5 bulb maximum**

Red Italian – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Red Toch* – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Russian Softneck A small softneck from Salt Spring Seeds. Excellent keeper. **4 bulb maximum**

Sarlat – NEW Artichoke variety from France. **4 bulb maximum**

Sicilian Gold Artichoke variety. Medium strength, pleasant flavour. From Salt Spring Seeds. **6 bulb maximum**

Siciliano – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Susanville* – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Thermadrone – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb maximum**

Transylvanian – NEW Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **2 bulb max**

Western Rose A small softneck from Salt Spring Seeds. **6 bulb maximum**

Ordering

How to Order

Online: This year we are installing an online store which will open on August 15. You can order and pay by credit card on this secure site serviced by PayPal. Enter the store from our website www.garlicfarm.ca.

Mail: Fill in the order form, including the shipping and contact information, and send it with a cheque or money order. We will enter the prepaid order online after August 15. You must allow us to make substitutions if we are short of garlic you have ordered. You may suggest which garlics you prefer as substitutes if substitution is necessary. If you do not want substitutes and we cannot fill your order as it stands we will cancel the order and return your cheque.

Phone: If you wish you may phone us to discuss your order before mailing it in or placing it online. Call 250 449 2152 between 8 am and 6 pm Pacific Time Monday through Saturday.

Email: You may contact us by email at garlic@garlicfarm.ca to discuss your order.

Prices for Bulbs – Canadian Dollars

All our garlic is available by the bulb. We no longer sell first quality garlic by the pound. The maximum amount of each garlic is noted with the description of the garlic. Enquire about smaller bulbs being sold by the pound in September.

\$4.00 for 1 to 4 bulbs of a strain

\$3.50 per bulb for 5 or more bulbs of a strain

Shipping and Handling

We ship by expedited parcel post. There is a flat **\$15 shipping and handling** charge for shipping anywhere in Canada as well as for orders that are picked up at the farm.

Shipping Dates

We expect to ship in the second half of September. **Due to the cold, wet spring and summer there are no rush orders in 2011.**

About Bulb Size

As a policy we do not push our varieties to produce the largest bulbs they are capable of. We use water and organic fertilizers in moderation. The resulting garlic has a longer storage life and it is in better shape for adapting itself to your growing conditions.

Substitutions

If we are out of the strain of garlic you ordered we will use our discretion to substitute another.