



Boundary Garlic Garlic Catalogue 2012

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.

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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.

NEW means it was not in the catalogue last year. Usually it is a strain we are offering for the first time. Sometimes it is an old favourite from a new source or replenished stock.

Please note that there are some garlics that are only listed on the web pages, not in this printer friendly catalogue.

LIMITS REVISED AUGUST 13

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.

Dan's Russian From Dan Jason at Salt Spring Seeds. Medium heat, lovely flavour, fries well. **12 bulb maximum**

Fish Lake 3* Big cloves and bulbs; good strength and taste. **50 bulb maximum**

Georgian Crystal* – NEW Georgian Crystal has good flavour and is one of the milder Porcelains. **5 bulb maximum**

Georgian Fire* Good flavour, moderate to hot. **5 bulb maximum**

Great Northern – 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. **4 bulb maximum**

Leningrad* Medium hot. Excellent flavour, grows and keeps well. **20 bulb maximum**

Melody A medium hot Porcelain with a nice flavour from Paul Pospisil. **10 bulb maximum**

Music* A favourite of growers and gardeners. One of the milder Porcelains. **6 bulb maximum**

Newfoundland Tall From Sobol in Newfoundland. Delicious, medium strength. **4 bulb maximum**

Northern Québec* Good strength, flavour, size and vigour. One of our hottest Porcelains. **40 bulb max**

Polish Jenn A spicy porcelain from L&O Farms. **4 bulb maximum**

Romanian Red* A very flavourful, medium hot porcelain that grows very well from L&O Farms. **6 bulb max**

Rosewood* From L&O Farms. Delicious, small and mild for a porcelain. **4 bulb maximum**

Susan Delafield* Hot, flavourful, tall, large bulbs, more tolerant of wet conditions than most. **15 bulb max**

Sweet German – NEW This Porcelain is a unique heirloom given to us by Klaus Asmus. **2 bulb maximum**

Ukrainian Mavniv* From bulbils obtained from Len Caron. Nice strong flavour. **6 bulb maximum**

Yugoslavian Porcelain From BC's Southern Interior. Hot; grows & keeps well. 3 - 5 cloves. **15 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.

Bavarian Purple – NEW Unique & a little earlier than most. L&O Farms. **10 bulb maximum**

Brown Tempest* Glazed Purple Stripe. Mild, clean taste in small to medium sized bulbs. **30 bulb maximum**

Central Siberian Marbled Purple Stripe from the Central Siberian Botanical Gardens. **50 bulb maximum**

Chesnok Red* Standard Purple Stripe. Clear, bold flavour, colourful, eye-catching bulb. **500 bulb max**

Czech Broadleaf Marbled Purple Stripe. From Paul Pospisil in Ontario. **50 bulb maximum**

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

French Red* - NEW A new standard Purple Stripe from Al Picketts of Eureka Garlic on PEI. **5 bulb maximum**

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

Gourmet Red Marbled Purple Stripe. From Oregon. **40 bulb maximum**

Khabar Smooth and mellow, good raw and baked. Marbled Purple Stripe from L&O Farms. **30 bulb maximum**

Kostyn's Red Russian Superb Marbled Purple Stripe. From Kostyn's nephew Gary Swann. **100 bulb max**

Linda Olesky – NEW A Marbled Purple Stripe given to us by Bob Klappstein. **7 bulb maximum**

Metechi* - NEW A Marbled Purple Stripe from Golden Acres Farm in 2011. **15 bulb maximum**

Northern Siberian Marbled Purple Stripe. From L&O Farms. **15 bulb maximum**

Oregon – NEW A promising new Glazed Purple Stripe from Al Picketts of Eureka Garlic on PEI. **2 bulb maximum**

Persian Star* Elegant flavour, beautiful looking. Standard Purple Stripe. **500 bulb maximum**

Purple Glazer* Glazed Purple Stripe from the Republic of Georgia. **6 bulb maximum**

Red Rezan* Mid-sized Glazed Purple Stripe from L&O Farms. **15 bulb maximum**

Shatilli* – NEW A promising new standard Purple Stripe from Al Picketts of Eureka Garlic on PEI. **8 bulb maximum**

Siberian* Marbled Purple Stripe from L&O Farms. **20 bulb maximum**

Wenger's Russian – NEW An excellent new Red Russian garlic given to us by Bob Klappstein.. **15 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. **3 bulb maximum**

Baba Franchuk's* Excellent Rocambole flavour, very similar to German Red. **30 bulb maximum**

Chuck From Al Picketts of Eureka Garlic on Prince Edward Island. **4 bulb maximum**

Colorado Black* Smooth taste with a medium bite. **6 bulb maximum**

Czech From Al Picketts of Eureka Garlic on Prince Edward Island. **5 bulb maximum**

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

Dan's Italian – NEW The good, strong flavour you look for in a Rocambole. **5 bulb maximum**

French Rocambole Sublime flavour and medium heat that lingers. From Eureka Garlic. **60 bulb maximum**

German Red* We got this strain locally. Exquisite garlicky, typical hearty, Rocambole flavour. **50 bulb maximum**

Italian Purple* From Al Picketts of Eureka Garlic on Prince Edward Island. **18 bulb maximum**

Killarney Red* Compares favourably with German Red and Spanish Roja. **15 bulb maximum**

Korean Purple* Typically hearty and delicious Rocambole flavour. Reliable producer. **20 bulb maximum**

Marino* From Al Picketts of Eureka Garlic on Prince Edward Island. **6 bulb maximum**

Mountain Top A full flavoured garlic from Salt Spring Seeds. **10 bulb maximum**

Newfoundland Heritage Peter Sobol sent this garlic grown in Newfoundland for 300 or 400 years. **8 bulb maximum**

Paul von Baich From Al Picketts of Eureka Garlic on Prince Edward Island. **4 bulb maximum**

Purple Max* A strong rough flavour. From Salt Spring Seeds. **4 bulb maximum**

Salt Spring Select* From Salt Spring Seeds in BC via Al Picketts on PEI. **5 bulb maximum**

Spanish Roja* Mild yet full-bodied, rich garlicky flavour. **4 bulb maximum**

Spicy Korean Red A lively Rocambole from Randy White in Mission. **30 bulb maximum**

Ukrainian From Al Picketts of Eureka Garlic on Prince Edward Island. **5 bulb maximum**

Ukrainian Hot Delicious, hot Rocambole from Eureka Garlic. **4 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. **2 bulb maximum**

Chinese Purple Asiatic variety. Rich, pleasant flavour. Vigorous growth. An early garlic. **4 bulb maximum**

Chinook Turban variety from Al Picketts of Eureka Garlic on Prince Edward Island. **6 bulb maximum**

Germinador – NEW A rare Creole garlic with a wonderful, intense flavour. From Eureka Garlic. **2 bulb maximum**

Japanese* Asiatic variety. Matures early. Pleasant, lingering taste and some subtlety. **25 bulb maximum**

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

Pyong Vang Korean Asiatic variety from Al Picketts of Eureka Garlic. **2 bulb maximum**

Rose de Lautrec* – NEW This is the famous pink garlic from France. **1 bulb maximum**

Shantung Purple Turban variety from Al Picketts of Eureka Garlic. **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. **15 bulb maximum**

Tibetan About 3 weeks late emerging and being harvested. Excellent keeper, enticing flavour. Very hot. **20 bulb max**

Tuscan Turban variety from Al Picketts of Eureka Garlic on Prince Edward Island. **5 bulb maximum**

Wildfire Asiatic variety. Very hot. An early garlic from L and O Farms. **4 bulb maximum**

Xian 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.

Calabria Artichoke variety from Italy. Strong flavour. **10 bulb maximum**

Chet's Italian Red* Artichoke variety, from Al Picketts of Eureka Garlic. **6 bulb maximum**

Early Red Italian* Artichoke variety, from Al Picketts of Eureka Garlic. **4 bulb maximum**

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Formidable Artichoke variety, very tasty, from Paul Pospisil. **4 bulb maximum**

Inchelium Mild Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **4 bulb max**

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

Kettle River Giant Artichoke variety, from Al Picketts of Eureka Garlic . **5 bulb maximum**

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

Portugeorge Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **5 bulb maximum**

Red Italian 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. **2 bulb maximum**

Sarlat Artichoke variety from France. **5 bulb maximum**

Sicilian Gold Artichoke variety. Medium strength, pleasant flavour. From Salt Spring Seeds. **12 bulb maximum**

Susanville* Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **4 bulb maximum**

Transylvanian Artichoke variety, from Al Picketts of Eureka Garlic on Prince Edward Island. **4 bulb max**

Western Rose A small softneck from Salt Spring Seeds. **40 bulb maximum**

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. If you do not want substitutions tell us and we will refund you for any shortfall.

Bulbils

We take orders for bulbils in May and June, before the scapes are cut. There may be some bulbils available in September. Please enquire if you are interested.

Ordering is Easy

How to order online

We have an online store which will open on August 15. You can order and pay by credit card or PayPal on this secure site. Enter the store from our website www.garlicfarm.ca.

How to order through the office

Orders made through the shopping cart take precedence over orders placed through the office at the same time. We will use our discretion to make substitutions if necessary.

Please note: There are some varieties that have less than 10 bulbs that are not listed in the catalog but can be purchased on the website.

Order by mail: Fill in the order form completely, including the shipping and contact information. Send your cheque or money order made out to Boundary Garlic with the order, or fill in the credit card information. By phone or email we can tell you if we are likely to be able to fill your order as it stands or if what you want is in short supply.

Order by telephone: If you prefer completing your order by phone, call 250-449-2152 between 8 am to 6 pm Pacific time Monday through Saturday and someone can take your order and accept your credit card payment, or you can then mail us a cheque or money order.

Order by email: We can confirm your order by email and then you can give us your credit card information over the phone, or you can mail us a cheque or money order. If you have not had a reply to your email within 2 business days try again as it may have gone astray. Do not send credit card information by email.

Prices for Bulbs – Canadian Dollars

All our garlic is available by the bulb. 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. Free shipping for orders of \$400 or more.

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Shipping Dates

We expect to ship in the second half of September. Place your orders early while we still have a good selection. We are generally sold out of most garlics before we begin shipping.