



Cultures with strong garlic influence grew 4-5 different garlics in their home gardens to have fresh garlic all year round and to match different cooking styles.

Like potatoes that have different varieties for mashing, salads, roasting, chips and all rounders - there are different garlics that are best for using Raw, in Stirfries, Sautee, Slow Food and Roasting. In fact it is us humans, through 1,000's of years of natural selection that have perfected the match of garlic to cooking style.

When you use the right garlic for the right cooking method - you will be amazed at the difference.

Choose your garlics to match your flavour characteristics and your cooking style

Garlic Groups & Cultural Provenance

Flavour & Heat

Cooking Styles

Soft neck	Hard neck	Remove Scape	Harvest #	Harvest Gm	Leaves				
Storage (mths)									
Short	Med	Long	QLD	NSW	ACT	VIC	TAS	SA	WA

Character	Flavour	Heat	Raw	Stirfry	Sautee	Slow Food	Roasting
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Summer Salad - Early Harvest, Short Storing - RAW, SAUTEE & ROASTING

Subtropical (warm climate, daylight neutral)											
Formosan	YES	6	Xtra Early	7-9	QLD	NSW	ACT	VIC	TAS	SA	WA
Italian	YES	6	Xtra Early	7-9	Sth						
Asiatic (warm temperate - cold winters, hot summers)											
Korean	WB	4.5	Early-Mid	6-7	Sth		Hot	Hot	Hot		
Turban (warm/cool temperate)											
Oriental	WB	4.5	Early	4-5	Sth						
Japanese	WB	4.5	Early	4-5	Sth						
French	WB	4.5	Early	4-5	Sth						
Italian	WB	4.5	Early	4-5	Sth						
European	WB	4.5	Early	4-5	Sth						
Antipodean	WB	4.5	Early	4-5	Sth						

Sweet	●	●	●				
Intense	●●●	●●			●	●	
Hot, spicy	●●●●	●●●		●	●		
Floral, zingy	●●●	●●●		●			
Green	●	●●		●			
Creamy	●●	●●		●		●	●
Piquant	●●●	●●●●		●			●
Direct	●●●●	●●		●		●	●
Nutty	●●	●●●		●		●	●

Winter Cooking SPECIALISED - Mid Season, Aug/Sept Storage - SAUTEE & SLOW FOOD

Artichoke (mediterranean/temperate - mild winters, warm-hot summers)											
French	YES	6	Mid	7-9	Sth						
Italian	YES	6	Mid	7-9	Sth						
European	YES	6	Mid	7-9	Sth						

Strong, creamy	●●●	●●●			●	●	
Strong, sharp	●●●●	●●●			●	●	
Strong, sweet	●●	●●			●	●	

Winter Cooking ALL ROUNDERS - Mid & Late Season, Aug/Sept Storage - RAW, SAUTEE, ROASTING

Marbled Purple Stripe (warm temperate - cold winters, hot summers)												
European	SB	YES	2.5	Mid-Late	6-7		●	Hot	Hot	Hot		
Glazed Purple Stripe (warm temperate - cold winters, hot summers)												
European	SB	YES	4	Mid	6-8		●	Hot	Hot	Hot		
Standard Purple Stripe (warm/cool temperate - cold winters, hot summers)												
European	SB	YES	4	Late	7-9			Cool			Cool	Cool
Rocambole (cool temperate - cold winters, cool dry summers)												
European	SB	YES	4	Mid-Late	5-6			Elev	Elev			
Porcelain (cool temperate - cold winters, cool wet/dry summers)												
European	SB	YES	4	Mid	7-8			Elev	Elev			

Rich, hot, nutty	●●●●	●●●		●	●	●	●
Earthy, hot	●●●	●●●			●	●	
Sweet, green	●●●	●●●		●		●	●
OMG! Yumm	●●●●	●●●		●	●	●	●
Strong, sharp	●●●●	●●●		●		●	●

SPRING LONG STORERS - Mid Season, 12months+ storage - ALL ROUNDERS - RAW, SAUTEE, ROASTING

Creole (mediterranean - mild winters, hot dry summers)												
French	WB		3.5	Mid	12		●	Hot	Hot	Hot		
Spanish	WB		3.5	Mid	12		●	Hot	Hot	Hot		
Burners	WB		3.5	Mid	12		●	Hot	Hot	Hot		
Silverskin (mediterranean/temperate - mild winters, warm-hot summers)												
Best	YES		6	Late	12		●	●	●	●	●	●
Others	YES		6	Late	12		●	●	●	●	●	●

Complex	●●●	●●●			●	●	●
Vibrant	●●●●	●●●●			●	●	●
Strong, hot	●●●●●	●●●●●			●	●	●
Strong, spicy	●●●●	●●●			●	●	●
Pungent	●●●●	●●●			●	●	●