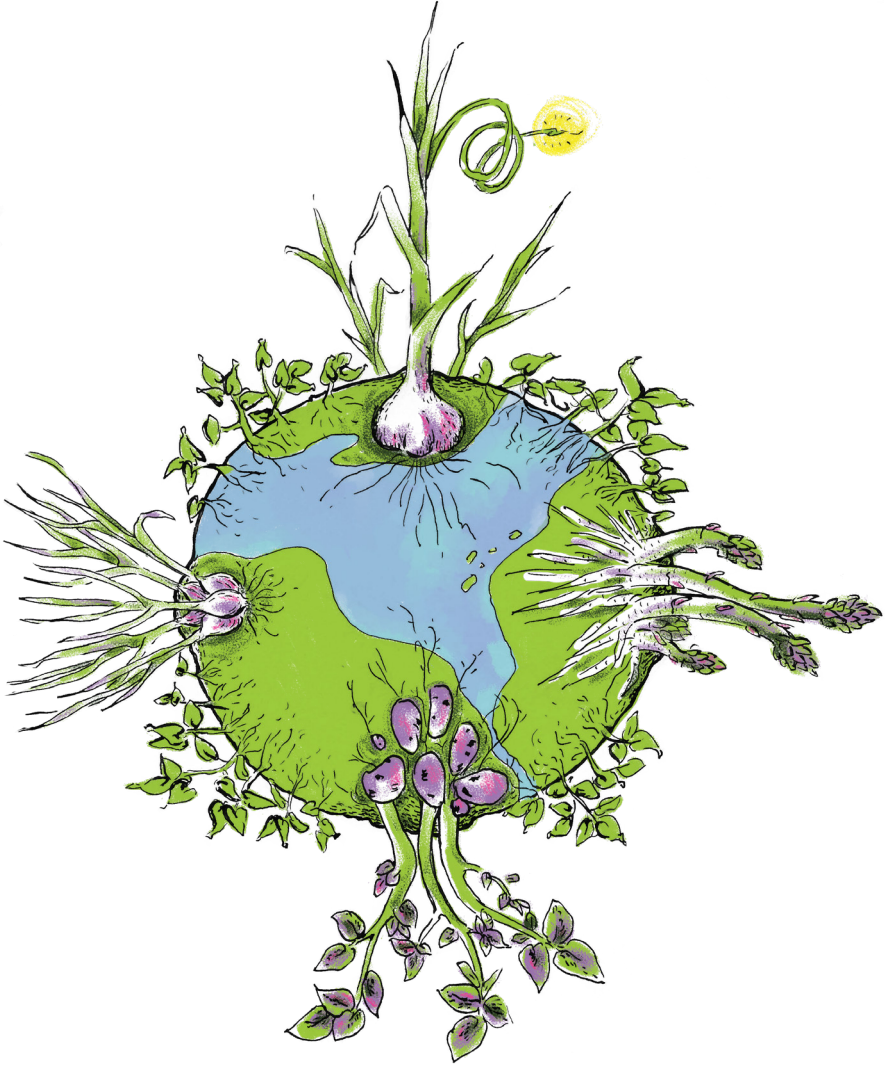


FILAREE

GARLIC FARM



ORGANIC SEED SINCE 1988

Asparagus Crowns | Garlic | Potatoes
Shallots | Sweet Potato Slips



~ Welcome to our 2021 Catalog. We are excited to announce we will have a newly updated website in March 2021. We continue to operate with Covid protocols in-place and order volume continues to be high due to the impact of Covid on seed demand. This may slow down response time and order fulfillment. We thank you for your patience!

Garlic Ordering Information

*Orders are shipped in the order they are received, starting with orders placed in January. Payment is processed when orders are placed.

*Ordering early (before June) will ensure the best selection, largest bulbs, and an earlier ship group.

*Unlike other seeds, garlic is a living plant. Since we start taking orders well before the garlic is harvested, sometimes substitutions are needed in order to ensure only premium seed is being sent out. When ordering, please select **Yes** when asked if substitutions are OK unless you are willing to wait until next season. Rest assured, we always substitute with a similar strain from the same variety you ordered!

*In many Northern climates, garlic can be planted through mid-November. Planting 2-4 weeks before the ground *freezes solid* is a good rule of thumb. See page 39 for details!

See website for more details and availability.

KEY:

Scapes	Yes	Harvest	Early	Storage	Short
	No		Mid		Medium
			Late		Long



2021 Organic Seed Catalog
Asparagus Crowns - Garlic - Potatoes
Shallots - Sweet Potato Slips

www.filareefarm.com

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Cover Art by Zoe Webb

Illustrations by Jim Anderson

Welcome to Filaree Garlic Farm's 2021 Catalog

~Growing garlic & shallots in the home garden or as a part of a diversified farm is truly a special experience for all who love to grow food. Here at Filaree Farm we are lucky to spend 12 months a year immersed in these crops. The allium season for us is divided into three equally important roles that we serve: tending to our soil and crops as they grow, curing and handling to ensure the quality as seed for our customers, and providing the best service and information to our customers who share in our love of garlic, shallots, and growing food. In addition to our 30+ year focus on seed garlic, we offer a number of spring seed crops that we devote the same attention to variety selection, quality, and customer service. We take our jobs seriously and are rewarded by the satisfaction of our passionate and loyal customers.

~In addition to our catalog, please visit us on our website, www.filareefarm.com, where you can order seed garlic, shallots, potatoes, sweet potato slips and asparagus crowns with our quick and easy online store, browse growing information, and view photos from the farm. NEW IMPROVED WEBSITE COMING MARCH 2021!

Who We Are

Filaree Garlic Farm has been an independently owned grower and supplier of premium quality garlic seed for 30+ years. Certified organic since 1977, our mission is to collect, preserve, and provide others with the opportunity to grow our more than 100 varieties of garlic. We serve organic gardeners, plant nurseries, and commercial growers. In recent years we have added additional seed crops! Shallots, potatoes, asparagus crowns and sweet potato slips are featured in the color insert. We are committed to providing the same quality seed with these offerings.

About Our Garlic

We have had the extreme pleasure of sharing with other garlic lovers the uncommon, exotic strains as well as the familiar, reliable ones. We have in our collection varieties that range from fiery hot to relatively mild, those that are sublime roasted and others that are unsurpassed raw. We have some with large, easily peeled cloves and others that will keep a full 12 months. They grow in different shapes and sizes and many combinations of colors. At the risk of oversimplification, here are some common varietal traits in a nutshell.

ARTICHOKES are the easiest to grow. They tolerate a wide range of climates and soil types and give the highest yields of any variety. Their flavor tends to be on the milder side.

SILVERSKINS do especially well in wet or mild climates as well as colder ones. They have delicate tops which make beautiful braids. The bulbs have a satin-like appearance and store longer than any other type.

ROCAMBOLES are rich, full flavored gourmet garlic. They have large, easy to peel cloves which make them a joy in the kitchen and have an excellent raw taste.

PURPLE STRIPES (STANDARD) have beautiful clove colors and often win baked garlic contests. They are a big hit at Farmers Markets due to their size and vivid colors.

GLAZED PURPLE STRIPES have a shiny finish with subtle silvery hues and fewer cloves per bulb. They mature slightly sooner than standard Purple Stripes.

MARBLED PURPLE STRIPES are noticeably different than standard Purple Stripes. Their darker purple bulbs are shaped more like Rocamboles while being more consistent producers. Their distinctive plump cloves have a tighter clove wrapper leading to somewhat longer storage.

PORCELAINS are very impressive in appearance, both as a tall and elegant plant and as a striking white bulb. They have the fewest and largest cloves of any variety. They also have the highest allicin content of the garlic varieties.

TURBANS are increasingly popular due to their plump, attractive purple striped bulbs. They are the first garlics to be harvested and are ready for market before any other type. They are the best choice for growers in the deep south.

CREOLES have a fiery, sweet taste and do well in hot climates. They have deep red and purple clove wrapper colors.

ASIATICS have nice big cloves and uniquely shaped scapes and are beautiful in the garden. They are some of the first garlic to be harvested.

Where We Grow

Filaree Garlic Farm is located in North Central Washington state in the sunny Okanogan Valley. We are 200 miles from the coast and 50 miles south of the Canadian border. We have mildly cold winters considering our northern latitude. Our summers are typically hot and dry. Our irrigation water is sourced from streams fed by snowpack in the Cascade Mountains.

Certified Organic

We are certified annually by the Washington State Department of Agriculture. All of our seed is certified organic. We grow most of the seed we sell and purchase the rest from other small, certified organic farmers in Washington, Idaho, Montana and Oregon, and Wisconsin whom we know and trust. All the seed we sell is non-GMO.

Order Early

We give our biggest bulbs to those who order early. Ordering early, before June, will ensure the best selection, largest bulbs, and earlier shipping date. The majority of bulk strains will continue to be at least two-inch diameter bulbs (XL size.)

Returns and Refunds

We cannot absolutely guarantee our seed will perform well for you. There are too many variables in soil preparation, care, time of planting, and climate. We do not recommend our garlic for extreme southern latitudes below approximately 32 degrees north latitude, such as southern Texas and Hawaii. We can tell you that we get a lot of letters from happy customers impressed with the quality of our handcrafted bulbs.

However, if you are unhappy with the quality of your seed, we will gladly refund your money after on the simple condition you return it to us within 60 days of our shipment and before it is planted. Refund will be issued after return package is received and inspected. We cannot refund after planting- no exceptions. Our liability in such instances will be strictly limited to the actual cost of the seed plus initial shipping charges. We assume no liability for freeze damage to garlic shipped after November 15th nor for any kind of damage after you plant your seed.

All orders canceled after we begin shipping September 1st will be charged a 10% cancellation fee.



GARLIC

Allium sativum

Garlic History

Garlic has been cultivated for many thousands of years, perhaps being one of the earliest wild plants tended by humans. Originally grown in south-central Asia, it soon spread to new regions through ancient trade routes. Garlic evolved over thousands of years as it was likely carried by the nomadic tribes of south-central Asia to more southerly villages and from there to the Mediterranean, Egypt, and elsewhere. It was used by all early civilized cultures; appearing in the oldest written language, Sanskrit, dating back five thousand years. Garlic bulbs were used for food and medicine by the Egyptians who revered it so much they included it in their five thousand year old tombs. Garlic has traveled with humans through history responding with them to changes in climate, soil, and altitude. This is evident in the more than 100 varieties we grow, collected from all over the world.

Garlic Varieties

The botanical name for garlic is *Allium sativum*. Most studies have concluded that all garlic is of the species *Allium sativum*, though two major subgroups are observed in the field and in the lab. These two groups are commonly referred to as hardneck (bolting) and softneck (non-bolting). Hardnecks send up a flower stalk, commonly called a scape, whereas softnecks do not.

Filaree founder, Ron England, combined his experience as a grower with careful research when he proposed the two subgroups of garlic and the several varietal groups branching off within those two subgroups. His groundbreaking book, *GROWING GREAT GARLIC* (Page 33), further defines these varieties by clove structure, bulb shape, leaf structure, and other genetic observable differences. Most of the varieties proposed in his book have since been confirmed by researchers.

A 1993 study categorized 110 strains using isozyme patterns and affirmed the varietal classifications proposed in *GROWING GREAT GARLIC*. Another study used molecular tools to create a garlic genetic tree using 233 varieties (including samples from Filaree.) The study showed that, with rare exception, all varieties belonged to the groups as classified by Filaree. Interestingly, the study showed that the Purple Stripe varieties were the earliest forms of garlic, from which other varieties have developed.

Learn more about garlic taxonomy, diversity, and botany in [The Complete Book of Garlic](#) by Ted Jordan Meredith. (available on Page 34)

Jim Anderson
7-6-94

Importance of Variety

“Variety” is the most important thing for growers and consumers to know about garlic. Each of the ten varieties has fairly specific characteristics, including plant form, bulb appearance, clove shape and configuration, bulb and clove wrapper colors, and flavor. Each variety has a distinct flowering (scape) habit. Varietal types have preferences regarding soil and climate, and each varies in length of storage, flavor, and how easily the cloves are to peel.

The strain descriptions in our catalog are based primarily on our own experiences in north central Washington State. Actual growth and characteristics will vary by region, soil, climate, cultural techniques, etc.

Garlic Anatomy 101

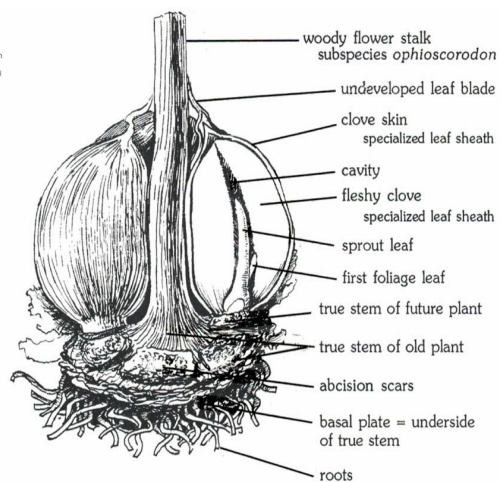
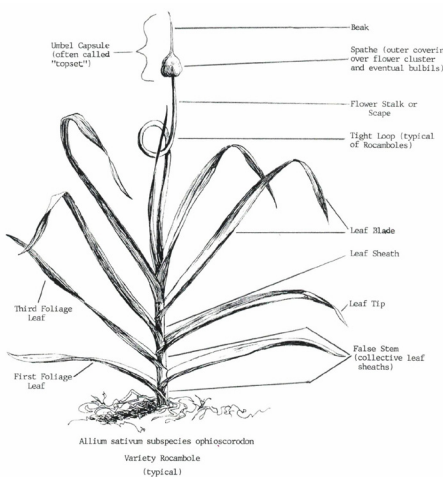
STEM- The true stem for garlic is underground. It is the flat plate at the base of the bulb. When the cloves are separated from the bulb the stem lives on in a 'basal plate' on each clove.

PSEUDOSTEM- What appears to be an aboveground stem is actually overlapping sheaths of the leaves.

LEAVES- What appears to be a leaf is actually only the blade part of a foliage leaf. Garlic leaves originate from the shoot apex at the top of the stem plate.

CLOVE- Garlic cloves are complicated structures. They are composed of different kinds of leaf primordia. The first leaf becomes the skin of the clove. The second leaf, or in some varieties the third leaf, becomes the flesh of the clove. This leaf is a place for the plant to store energy to ensure its future survival. The storage leaf grows rapidly in the spring.

BULB- The garlic bulb is a survival trait. It allows the species to remain dormant during the coldest months and store energy reserves for future growth. When a garlic plant is mature, its leaves, stem, and roots die, leaving only the bulb to ensure future growth for the plant.



Garlic Planting FAQ's

How much should I plant?

This depends on your purpose for growing garlic. In general hardneck garlics will produce 4 to 10 times the amount planted. Softnecks can give you 7 to 12 times the amount planted. Our chart on page 35 tells you average number of cloves per pound of different varieties. For example, if you plant one pound of Porcelain garlic which averages 40 cloves to the pound, you will end up with 40 plants. That one pound planted will produce 40 bulbs to harvest that might weigh 5 lbs.

For market gardeners and small farms, we recommend that people start small for there are many judgment calls in growing garlic, and good judgment depends on experience. Seed garlic is expensive so early lessons can be expensive as well. The size of your projected market should inform your decision. When planting in 2 foot beds with 5 by 9 inch spacing (see diagram below), about 180 plants will fit in 10 by 10 (100 sq ft) area. That would take around 3 lbs of hardnecks, or 2 to 2 1/2 lbs of softnecks. You can plant around 1,000 lbs of cloves per acre and harvest 5 to 10,000 lbs depending on variety. We suggest that new growers start with less than 1/4 acre and grow their own seed stock for the next season.

What should I plant?

It has been generally believed that garlic is a cold weather crop but over the years we have found more warmer climate growers successfully growing different types of garlic. Garlic is highly adaptive and most will adjust to the climate if replanted for several years. Rocamboles, Purple Stripes, and Porcelains do prefer a cold winter and require a rich soil. Growers in the hot, humid region of the Gulf Coast report that Turbans and Asiatics perform best. Creole garlics prefer warm climates to produce large bulbs. Softneck varieties are quite versatile; the softneck subgroups Artichoke and Silverskin thrive in hot weather areas but still out produce hardnecks in sub-zero winters, including Alaska. Consult your neighbors, concentrate on types that are generally accepted as right for your area, but don't be afraid to experiment!

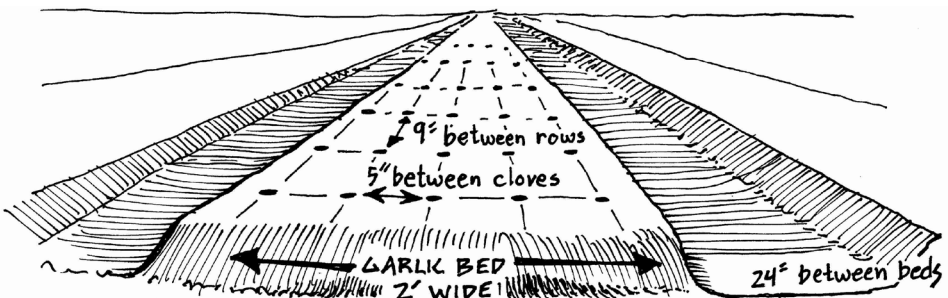
Still confused? Get a Garden Pack (pg. 31,) and we'll send you varieties of garlic that will perform well in your area.

When will I receive my garlic?

Alaskan Growers: We will ship your orders in early September.

Southern Growers: We will begin shipping your orders in late October or early November in the order in which they were received.

All other Regions: We will begin shipping your orders mid September in the order in which they were received.



(hardneck, not braidable)

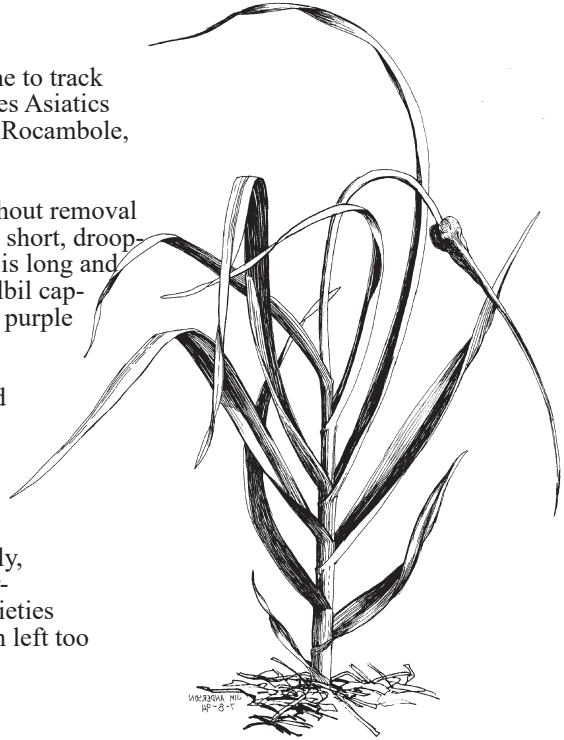
These garlic strains took a long time to track down. The latest research classifies Asiatics as hardnecks genetically closest to Rocambole, Purple Stripe, and Porcelain.

Asiatic bulbs size up very well without removal of the flower stalk which is usually short, drooping, and coiled. The bulbil capsule is long and wrinkled like a dried bean pod. Bulbil capsules contain only a few large dark purple bulbils.

Bulbs have a tendency to be striped with fine lines that run from top to bottom. Cloves are very firm and plump. Clove skins are thick and semi-glossy.

Asiatic garlics mature very suddenly, just ahead of other Artichokes. Harvest slightly greener than other varieties as their wrappers tend to split when left too long.

~ 45 cloves per LB



Asiatic Pricing

\$12 per 1/4 lb; \$16.75 per 1/2 lb; full lbs are \$26.80

We charge more for Asiatic strains because of the extra time it takes to grow these non-commercial strains. Thank you for supporting our seed preservation efforts!

ASIAN TEMPEST 2 lb limit

From South Korea via Horace Shaw in Oregon. Beak on bulbil can reach 18 inches in length. This strain produces an outstanding crop. Sweet baked with good garlic flavor. Breathtaking raw.

Part# G-AT

KOREAN MOUNTAIN 2 lb. limit

A beautiful bulb with very large cloves. Full flavor with extra hot initial burst.

Part# G-KORM

JAPANESE 1 lb limit

A very unique strain with 5 to 7 large yellow to tan cloves. Long bulbil capsules. Baking creates a smooth texture with lingering heat and flavor. Raw, it slowly heats up and leaves a lingering pleasant aftertaste. Giannangelo Farms obtained this rare garlic from an elderly Japanese farmer in western Washington.

PART #G-JPN

PYONG YANG 1 lb limit

From North Korea. 7 to 10 inch beak on bulbil capsule. 4 to 8 cloves per bulb. Cloves are light brown with a rosy purple blush and elongated tips. Bulbs are blushed and purple striped. A light pleasant flavor when baked.

Part# G-PYY

AOMORI 1/4 lb limit

A productive white skinned strain similar to Japanese. A delicate appearance.

Part# G-A

RUSSIAN REDSTREAK 1/4 lb limit.

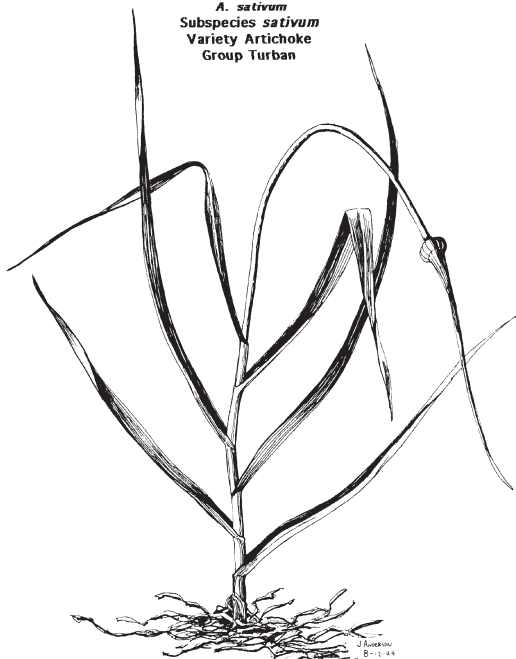
Originally from a single bulb mutation of the Rocambole variety "Russian Red". Short growing plant with large bulbils. Spicy flavor. Yield can be unpredictable year to year, but has performed quite well recently.

Part# G-RRS

TURBAN



Turban Garlic
A. sativum
Subspecies *sativum*
Variety Artichoke
Group Turban



An Artichoke Subvariety (hardneck, not braidable)

Scapes Harvest Storage S

We believe these are genetically related to Artichoke garlics because of the type of bulbils produced, their early maturation and clove shape. Turban strains are weak bolting meaning they often produce scapes in Northern climates but will grow as softnecks in warmer regions. Early to mature, Turbans are often the first garlic out of the ground. Short storage means that these strains are truly a seasonal treat.

Turban bulbs usually attain a good size even though the plants are small. The heavily striped bulbs are very attractive and are ideal for early season marketing before other garlics appear. Cloves are normally plump, with light, glossy pink to brown color.

~ 60 cloves per LB

Turban Pricing

\$12 per 1/4 lb; \$15.75 per 1/2 lb; full pounds are \$24.80

Bulk discount pricing applies when buying full lbs of all strains listed as "Bulk"
Please see page 35 for details on bulk pricing.

BLOSSOM Bulk 5 lb limit

From G Czarnecki. Large dark striped bulbs. Smooth and mild baked. Crunchy raw with a heat that blossoms and only slowly fades.

Part# G-BLS

THAI PURPLE Bulk 15 lb limit

Attractive purple blush on bulb wrappers. Light reddish mahogany cloves skins. Reliable producer in a variety of climates. Originally purchased in Bangkok market. From Salt Spring Seeds via Flora Baartz.

Part# G-THP

BASQUE 10 lb limit

This productive and beautiful Turban strain was introduced to us by Cloudview Farm in Royal City, WA. Striking Purple coloration. Good spicy flavor. Sprouts quickly and vigorously in the field. Not a long storing variety.

Part# G=BAS

CHINESE PURPLE 10 lb limit

True Turban shaped capsule, bulbs very colorful with deep purple. Relatively good storing for a Turban.

Part# G-CHNP

THAI FIRE 5 lb limit.

This typical Turban was purchased at a Bangkok market. Clove skins dark nut brown. Complex full flavor with rising heat level. From Salt Spring Seeds via Flora Baartz.

Part# G-THF

CHINA STRIPE 10 lb limit

Delicate purple stripes adorn this attractive bulb. Mild flavor. Purchased in Beijing market by G. Czarnecki.

Part# G-CHNST

UZBEK 10 lb limit

From the former USSR Allium station via R. Hannan.

Part# G-UZB

TURBAN



XIAN 8 lb limit

This strain is a favorite of garlic grower and author Chester Aaron. Attractive bulbs, nice plump cloves.

Part# G-XIAN

SHANDONG 10 lb limit

From China's Shandong province via G. Czarnecki. Maintains good garlic flavor baked. Raw, it is fast acting and flaming hot.

Part# G-SHN

LOTUS 5 lb limit

A beautiful strain with plump colorful cloves, brown and purple. Another hot turban! From a market in SE China by G. Czarnecki.

Part# G-LOT

TZAN 5 lb limit

A hot Turban collected by J. Swenson from Shandong province via Mexico. Consistent producer.

Part# G-TZN

EARLY PORTUGUESE 5 lb limit

Early maturing, forms 8 solid cloves per bulb. Bulb wrapper lightly striped. Sweet taste with a hint of heat. From Salt Spring Seeds via Flora Baartz.

Part# G-PORT

CHENGDU 5 lb limit.

Robust flavor with just a hint of heat. Purchased in Chengdu, China market by G. Czarnecki.

Part# G-CHG

RED JANICE 1 lb limit

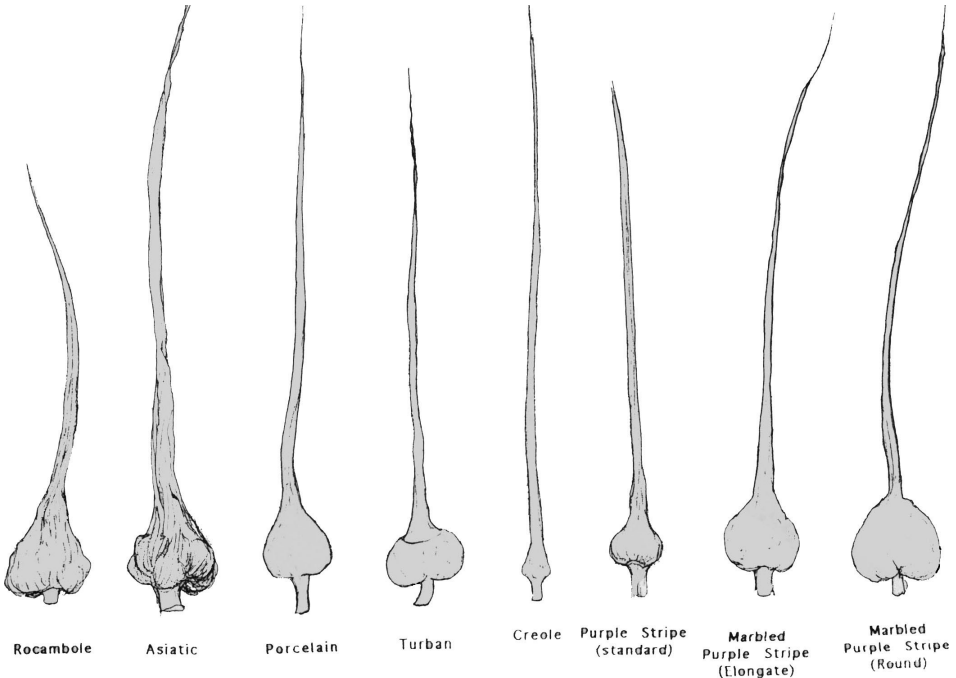
Matures slightly later than other Turbans and stores longer. Bulbs have heavy solid stripes over purple blush. Exceptionally fragrant, sweet and a little spicy baked. Starts hot raw and heat continues to build. Originally from Nmarazeni in Republic of Georgia.

Part# G-RJ

MAISKIJ

From Ashkabad bazaar in Turkmenistan by J. Swenson. Often produces single-cloved bulbs called "rounds." Yield varies widely.

Part# G-MAI



Garlic Bulbil Capsules
(during immature stage)

Standard Purple Stripe



(hardneck, not braidable)

Scapes

Harvest

Storage

Y

M

M

Named because of the bright purple streaks and blotches on both bulb wrappers and clove skins, the purple stripe varieties are attractive garlics. They are also very flavorful, usually winning “best baked garlic” taste tests conducted by Rodale, Sunset Magazine, Martha Stewart and others.

Most strains have 8 to 12 cloves per bulb. Cloves are noticeably tall and crescent shaped. They store slightly longer than Rocamboles and peel almost as easily.

Purple Stripe plants are distinctive because their leaves grow at a wide angle to the stem. Flower stalks may make perfect 270 degree curls that leave bulbil capsules floating and bobbing in the air like birds in flight. These plants are so beautiful that they are sometimes used in landscaping, and the tops used in floral arrangements.

~ 55 cloves per LB

Purple Stripe Pricing (except Chesnok Red)

\$11.50 per 1/4 lb; \$15 per 1/2 lb; full lbs are \$23.80

Bulk discount pricing applies when buying full lbs of all strains listed as "Bulk"
Please see page 35 for details on bulk pricing.



Purple Stripe Garlic
A. Swenson
Chesnok Red/Chesnok Red
Very Purple Stripe
Type Standard

CHESNOK RED Bulk 200 lb limit

Our best Purple Stripe in performance year after year. A greacooking garlic, it retains flavor and texture. Very large bulbs that average 9 to 10 easy to peel cloves. From Shvelisi, Republic of Georgia. One of our best baking garlics.

Part# G-CHRED *\$22.80 per LB

PERSIAN STAR Bulk 50 lb limit

Vivid clove wrapper colors. Outer bulb wrapper sometimes smooth white, but inner wrappers purple streaked. Red-tipped cloves with marbled streaks on whitish or yellow-brown back ground. Very pleasant flavor, mildly spicy but not too sharp. Purchased in Samarkand, at a Uzbekistan bazaar in the late 1980's by John Swenson.

Part# G-PST

FERGANSKIJ

3 lb limit

Collected by John Swenson in Samarkand, at an Uzbekistan bazaar. Good bulb size, form, and color.

Part# G-FER

RED GRAIN 2 lb limit

Another beautiful Purple Stripe garlic that has performed well for us. Consistent and uniform. From Chichisdzhavari, Republic of Georgia.

Part# G-RG

SHATILI 1 lb limit

popular strain now with its classic and beautiful Purple Stripe character. From Rep. of Georgia.

Part# S-SHA

SKURI 1 lb limit

From Republic of Georgia. Quite the heirloom, this plant takes a graceful form.

Part# G-SKU

Glazed Purple Stripe



A Purple Stripe Subvariety

Glazed and Marbled Purple Stripe Pricing

\$12 per 1/4 lb; \$15.75 per 1/2 lb; full lbs are \$24.80

Bulk discount pricing applies when buying full lbs of all strains listed as "Bulk"

Please see page 35 for details on bulk pricing.



Glazed Purple Stripe includes five beautiful strains that appear Purple Stripe in all respects except that bulb and clove colors are a royal purple tinged with subtle shiny gold and/or silver hues. Cloves are not as tall and elongated as standard Purple Stripes and there are fewer cloves per bulb. They mature slightly sooner than standard Purple Stripes.
~ 55 cloves per LB

PURPLE GLAZER Bulk 5 lb limit
Fat cloves with almost satiny clove wrappers. Substantial bulbs with papery clove wrappers. Originally Mchadidzhvari #1 from Rep. of Georgia.
Part# G-PGL

BROWN TEMPEST 3 lb limit
Purple bulb splotches, brown cloves with a hint of rose blush and no stripes. Average 6 cloves per bulb with nice shape and size. Raw garlic has initial hot taste that mellows to an earthy finish.
Part# G-BT

RED REZAN 1 lb limit
Similar to Purple Glazer. Bulb color dark glazed purple with the tinge of gold. From south of Moscow. Strong lasting flavor, but not hot and no after-taste. **Part# G-RRZ**

BLANAK 1/4 lb limit
From the Czech Collection of New York grower, Dr. Boris Andrst.
Part# G-BLNK

VEKAK 1/4 lb limit
From the Czech Collection of New York grower, Dr. Boris Andrst. Rich flavor when sauteed.
Part# G-VEK



Marbled Purple Stripe



A Purple Stripe Subvariety

These are an interesting and enigmatic group. While the plants are more similar to Purple Stripes, the bulbs can easily be mistaken for Rocamboles. When broken apart, the bulbs display characteristics of both Rocamboles and Purple Stripes. However, isozyme testing put them within the Purple Stripe variety.

Bulb wrappers tend to be mottled rather than striped. Most strains have only 4 to 7 cloves per bulb which can be easily counted without removing bulb wrappers.

~ 55 cloves per LB

METECHI 5 lb limit

Plants upright and broader leaved than others. Large capsule and bulbils. Cloves few, but large and fat, with blushed and lined skins. Tastes fiery raw, but with a nice finish.

Part# G-MET

RUSSIAN RED 5 lb limit

Has a flavor similar to Rocamboles in its complexity. Purple bulb wrappers. Clove wrappers are brown and purple.

Part# G-RUS

KHABAR 5 lb limit

This garlic is mild and creamy baked, good in mashed potatoes. It also has a nice flavor raw with the heat easing into a burst of flavor. Collected from Khabarovsk, Siberia by Alaskan grower Bob Ellis.

Part# G-KHA

SIBERIAN 1 lb limit

An outstanding strain originally secured by fishermen trading green leafy vegetables with poor peasants who grew only root crops. 5 to 7 fat, dark brown cloves.

Part# G-SIB

NORTHE 1 lb limit

Early emerging & maturing acquisition from Beltsville, MD Agricultural Station. First Purple Stripe to send up a seed stalk.

Part# G-NOR

BROWN ROSE 1/2 lb limit

Very fat cloves with rose-brown blush. Average 6 cloves per bulb. Long storing. First Purple Stripe to come up in the spring.

Part# G-BR

Marbled Garlic
A. sativum
Subspecies *aphanoscordum*
Variety Purple Stripe
Group Marbled



BZENC 1/2 lb limit

From the Czech collection of New York grower, Dr. Boris Andrst. Retains garlic flavor when baked. Very spicy raw with the heat building quickly.

Part# G-BZN

PSKEM 1 lb limit

Very unique rich colored garlic. 2 to 4 large cloves set in a satin finish of purple. Becoming a very popular strain. From Pskem River Valley, Uzbekistan by John Swenson.

Part# G-PSK

BOGATYR 1/2 lb limit

Few cloves, with dark purple-brown clove colors. Flower stalks sometimes red tinged. One of our longest storing marbled purple stripes.

Part# G-BOG

LITHUANIAN PURPLE 1/2 lb limit

From an old garden in Lithuania. Sent to us by a customer, grown by her grandmother Danute. 4-6 fat cloves. Dark Purple coloration. Has been producing larger bulbs each year.

Part# G-LIT

BELARUS 1/4 lb limit

Dark green foliage. One of the first Purple Stripes to emerge and send up scapes.

Part# G-BEL

ARTICHOKE



(softneck, braidable)

Artichoke strains are very vigorous and large bulbed. Plants are shorter than hardneck varieties with a wider growth habit. The leaves are broader than any other variety.

Artichokes are named for their configuration of several overlapping layers of cloves, reminiscent of the true Artichoke. Many Artichoke strains have 3 to 5 clove layers containing 12 to 20 total cloves. Bulb wrappers are coarse and thick, often with light purple blotches.

While Artichokes normally do not produce a seed head, they may produce large bulbils that protrude from the lower third of the stem. When stressed, Artichokes can produce scapes and hard necks. Cloves planted from these bulbs will usually revert to soft necks the following season. Artichokes may lodge (fall over) a week or more before harvest due to their weak necks.

Some Artichoke strains produce large round, symmetrical bulbs, others have a knobby, asymmetrical appearance. Clove skins adhere fairly tightly, one reason for their long storage life.
~ 65 cloves per LB

Scapes Harvest Storage

Artichoke Garlic
A. sativum
Subspecies *sativum*
Variety Artichoke



Artichoke Pricing

\$10.50 per 1/4 lb; \$14.50 per 1/2 lb; full lbs are \$21.80

Bulk pricing applies when buying full lbs of all strains listed as "Bulk"

Please see page 35 for details on bulk pricing.

INCHELIUM RED Bulk 200 lb limit
Large bulbed vigorous strain; our best selling Artichoke. A top rated softneck at a 1990 taste test at Rodale kitchens. Discovered on the Colville Indian Reservation by Larry Geno; original source unknown. Four to five clove layers with 8 to 20 cloves. It seems to have higher soluble solids (denser, heavier bulbs) than other Artichokes. Mild, flavorful.
Part# G-IR

SICILIAN ARTICHOKE 100 lb limit
Good producer, long storing. Courtesy of Ronniger Seed. Customers report that it does well in hot desert climates and high altitude. Can be firey!
Part# G-SICA

LORZ ITALIAN Bulk 50 lb limit
Large, sometimes flat-round bulbs. 12 to 19 cloves, not many small interior cloves. A Northwest heirloom brought from Italy by the Lorz family before the 1900's. Well adapted to summer heat. One of the more flavorful of the Artichoke strains.
Part# G-LOR

EARLY RED ITALIAN Bulk 50 lb limit
Dependable and attractive large bulbs. Robust grower with 11 to 21 cloves. Cloves fat, round and milk-white. Noted in southern Oregon at Telowa Farms as early maturing.
Part# G-ERI

ARTICHOKE



TRANSYLVANIAN Bulk 50 lb limit
Bought in Transylvania by Professor Feur of Brandeis Univ. 10 to 12 cloves per bulb. Hot flavor raw.
Part# G-TRAN

RED TOCH Bulk 50 lb limit
Collected in Rep. of Georgia by Hanelt about 1988, near the town of Tochliavri. Bulb wrappers streaked with red, pink and yellow. A very popular strain.
Part# G-RT

CALIFORNIA EARLY Bulk 20 lb limit
Large, sometimes slightly flat-round bulbs. Clove color tan or off white, often with pink blush. Better adapted to heat than Susanville but very vigorous and productive here. Few stem bulbils. Mild flavor.
Part# G-CALE

POLISH WHITE Bulk 20 lb limit
Consistently good yields, this garlic comes to us from a New York grower, Ron Bennett.
Part# G-PW

CHEST'S ITALIAN RED 15 lb limit.
Originally selected by Chet Stevenson from an abandoned garden site in Tonasket, WA in the 1960's. Good raw, not overpowering. Does not do well when overly wet in last month before harvest.
Part# G-CHEST

SUSANVILLE 10 lb limit
A popular and widely adapted strain. Said to be a selection of California Early but stores longer.
Part# G-SUS

KETTLE RIVER 5 lb limit.
From the Kettle Falls area of WA.
Part# G-KRG

OREGON BLUE 3 lb limit
Original source unknown. A vigorous plant with deep green leaves. Good storage.
Part# G-OBL

AGLIO BLANCO 1 lb limit
A good yielding Artichoke from Piecanza in northern Italy. Seed stock obtained from "Seeds of Italy".
Part# G-ABL

SONARAN 10 lb limit
Named after the region near Albuquerque, NM where it has been grown commercially for decades. Well acclimated to high desert climates, also does well here in north central Washington State.
Part# G-SON

LUKAN 5 lb limit
Very productive, large bulbed Artichoke from the Czech collection of New York grower, Dr. Boris Andrst. Rich but mild flavor with no bite.
Part# G-LUK

ISLAND STAR 5 lb limit
Robust flavor with a hint of sweetness. Great raw! Purple tinged bulbs range in size from 1 1/2 to 3"; enjoys water, easy to grow, especially in cooler climates. Grown for 30 years in San Juan Islands.
Part# G-ISL

THERMADRONE 3 lb limit
Commercial strain from France. Impressive with large, long-storing bulbs.
Part# G-THER

MADRID 5 lb limit
Originally bought in a Madrid marketplace by a California grower. 8 to 12 plump cloves. Attractive large bulbs with flattened tops. Mild flavored.
Part# G-MAD

GODFATHER'S ITALIAN 3 lb limit
A fascinating variety with much variability. Purple striping and large cloves. Original seed stock said to be from Seeds of Italy.
Part# G-GDF

CHOPAKA MOUNTAIN 10 lb limit
Strain grown in an isolated mountain valley in Okanogan County, WA. Original stock likely Inchelium Red. Mild but lingering flavor.
Part# G-CHPK

OKRENT 1/2 lb limit
Noticeably long storing & consistently high yielding. From a small family farm in Oregon.
Part# G-OKR

ROCAMBOLE



(hardneck, not braidable)

Scapes Harvest Storage

These are the most widely known, hence the most widely grown of the hardneck garlics. They have a deeper, more full-bodied flavor than softnecks. Rocamboles produce large cloves which are easily peeled, making them preferred by chefs & food processors. Their loose skins however, give rise to their major disadvantage, a shorter storage life than most other varieties. By the end of January most Rocamboles show signs of dehydration or begin to sprout. Longer storage is possible if bulbs are well grown and well cured before storage.

Clove colors range from tan to brown. Double cloves are common in some strains as well as clove wrappers that do not fully form around the cloves. Rocambole cloves are usually rounded and blunt at the tip. Most strains average 6 to 11 cloves in a single circle around the stem.

No other garlic variety forms tight loops of 1 to 3 coils shortly after the scapes appear. The stalks later lose their coils and stand straight up as they turn woody. All hardneck varieties have flower stalks, but they form wild random coils or broad sweeping curls and arches rather than tight coils.

Rocambole leaves are of broad width and closely spaced, with leaves spreading moderately. Flower stalks average 3 to 4 feet tall when uncurled.

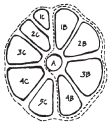
~ 60 cloves per LB

Rocambole Pricing

\$12 per 1/4 lb; \$15.75 per 1/2 lb; full lbs are \$24.80

Bulk discount pricing applies when buying full lbs listed as "Bulk"

Please see page 35 for details on bulk pricing.



Rocambole Garlic
A. sativum
Subspecies *ophioscorodon*
Variety Rocambole
Type: Standard



SPANISH ROJA Bulk 50 lb limit

A Northwest Heirloom brought to the Portland, Oregon area before 1900. Many connoisseurs believe that when well grown, Spanish Roja's flavor best describes true garlic.

Part# G-SR

GERMAN RED Bulk 50 lb limit

A popular strain that packs serious heat. Attractive bulbs.

Part# G-GR

CARPATHIAN MOUNTAIN Bulk 25 lb limit

From the Carpathian Mountains of Southwest Poland. Fewer 'double-cloves' than other Rocambole strains. Strong flavored and spicy.

Part# G-CAR

KILLARNEY RED 10 lb limit

Outstanding Rocambole from Idaho. Original source is unknown. Our best producing Rocambole year after year. Better adapted to wet conditions than most others.

Part# G-KR

PENASCO BLUE NOT AVAILABLE 2021

From the Penasco, NM area. Wonderfully aromatic and mild enough to eat raw. Wide, blue-green leaves.

Part# G-PENB

ROCAMBOLE



PENN WONDER 2 lb limit

Came to us from a Pennsylvanian Amish community. Very cold hardy with a rich flavor characteristic of Rocamboles.

Part# G-PENW

ISLAND ROCAMBOLE 5 lb limit

From the islands of Washington State, this is a fantastic strain with classic Rocambole flavor. A vigorous plant capable of producing very large bulbs.

Part# G-IROC

MARTIN'S HEIRLOOM 5 lb limit

An heirloom Rocambole from Wisconsin.

Part# G-MARH

BROWN SAXON 1/4 lb limit

Harvests late. Large brown cloves that are rarely double. Good storing.

Part# G-BRS

GERMAN MOUNTAIN 1/2 lb limit

Nice, dark green leaves on this hardy Rocambole. Good bulb size, medium storing.

Part# G-GMTN

BROWN SAXON 1/4 lb limit

Harvests late. Large brown cloves that are rarely double. Good storing.

Part# G-BRS

YOUGHIOGHENY PURPLE 1/4 lb limit

Large-bulbed, full-flavored strain grown in the Youghiogheny (yock-uh-gain-ee) River Valley in PA for over 85 years.

Part# G-YAK

YUGOSLAVIAN 1/4 lb limit

Strong but not overwhelming flavor; initial heat mellows to a warm, sweet aftertaste.

From Dacha Barinka in British Columbia.

Deep green plants, dark brown cloves.

Part# G-YUG



Shallots



Dutch Red Shallots
part# S-DR

1/2 lb - \$10.75	10 lbs - \$128.50
1 lb - \$15	20 lbs - \$219.00
5 lbs - \$69.50	50 lbs - \$489.00
	100 lbs - \$775

Dutch Red

The Dutch Red shallot has coppery-red bulb wrappers and purple-pink flesh. Mature bulbs range from 1-4" across. Will produce well in a variety of climates. This variety has a delicate sweet onion flavor. Plant in Fall and harvest the next summer, or plant very early in Spring for a mid-summer harvest. Can withstand heavy freezes. Will keep for well over a year with proper storage conditions. Easy to grow!

~ 35 cloves per lb

Spring & Fall Shipment



French Grey Shallots
part# S-FG

1/2 lb - \$15	10 lbs - \$220
1 lb - \$26.75	20 lbs - \$420
5 lbs - \$120	

French Grey

Delicious! The French Grey shallots are generally smaller, more elongated, and stronger in flavor than Dutch Reds. White and purple under a tough skin. Plant in Fall and harvest the next summer. Can withstand heavy freezes. Stores 3-5 months.

~ 35 cloves per lb

Spring & Fall Shipment



Shallot Starter Pack
part# S-SP

1/2 lb Dutch Red
1/2 lb French Grey

1 lb total - \$24

Cultivating: Plant 5-6" apart in late fall after first frosts but before the ground hardens or early spring as soon as the ground can be worked. Separate shallots and plant with top of shallot just below soil, 1". Firm soil above sets. Shallots like ample water, deep enough to hold moisture at roots zone and not around bulbs. Plants will dry down and fall over when mature. Do not water close to harvest. Harvest by pulling or digging plants and store in shade with ample ventilation for several weeks to cure.

Growing instructions included with order.

Elephant Garlic

50 lb limit Elephant Garlic is actually in the leek family and shares its mild flavor. Known for its gigantic bulbs and cloves that impress! Stores 4-6 months.

~ 15 cloves per lb

organic part# G-EG
1 lb - \$18.75

-Conventionally Grown
Elephant Garlic Available
Online



Seed Potatoes

Double certified seed potatoes!
We sell only the best quality potatoes that have passed the rigorous standards of the certifying program.

Seed Potatoes will be shipped beginning in mid-March, and you can choose a desired ship date on the order form.
Order early as we expect to sell out!

*varieties in packs are subject to change *



Small Potato Garden Pack
Part #P-SPP \$18
For the small garden. Three unique varieties: Purple Majesty, German Butterball and Red Norland.

1 lb each. 3 lbs total.



Patriotic Potato Pack
Part #P-PPP \$18
Three excellent varieties. Red Norland, Purple Majesty, and Yukon Gold.

1 lb each. 3 lbs total.



Fingerling Potato Pack
Part #P-FPP \$22
Three great Fingerling varieties. One pack. Banana, Purple Fiesta, and French Fingerling.

1 lb each. 3 lbs total.



Deluxe Potato Pack
Part #P-DPP \$35
Five varieties including several gourmet standards as well as a few tasty specialty types. Includes Red Norland, Purple Majesty, German Butterball, French Fingerling, and Russett.

1.5 lbs each. 7.5 lbs total.



Jumbo Potato Pack
Part #P-JPP \$50
Try a full range of potato varieties in your garden. Includes: German Butterball, Red Norland, Yukon Gold, French Fingerling, Russett, Purple Majesty, and Red Pontiac.

1.5 lbs each. 10.5 lbs total.

Seed Potatoes



Red Pontiac



Huckleberry Gold



German Butterball



Red Chieftan



Yukon Gold



Purple Majesty



Purple Fiesta



Russet



French



Rose Finn

POTATO PRICES

Gold Nugget	#P-GN
German Butterball	#P-GB
Huckleberry Gold	#P-HG
Purple Majesty	#P-PM
Red Norland	#P-RN
Red Chieftan	#P-RC
Red Pontiac	#P-RP
Russet	#P-RU
Yukon Gold	#P-YG

2.5 lbs: \$13.50 5 lbs \$20
 10 lbs: \$30 25 lbs \$60
 50 lbs: \$98

FINGERLING POTATOES

French Fingerling	#P-FF
Purple Fiesta	#P-PF
Banana	#P-BF
Rose Finn -Not available 2021	
Amarosa	#P-AF

2.5 lbs: \$16 5 lbs \$25
 10 lbs: \$40 25 lbs \$90

Cultivation: 1 lb will plant approx. 5-8 ft

Plant after or slightly before last freeze in trenches 4-10" deep. Cover well. Hill once when plants are ~10" and again 2 weeks later. Water consistently until after flowering, then taper off. Harvest before heavy frosts by digging from both sides of trench. Russet are late season, all others mid-season.

Detailed growing instructions included with order.

The Garlic Gallery

ASIATIC



Korean Mountain



Asian Tempest



Pyong Yang

TURBAN



Chengdu



Blossom



Lotus

ARTICHOKE



Transylvanian



Inchelium Red



California Early

PURPLE STRIPE



Chesnok Red



Red Grain



Persian Star

GLAZED P.S.



Red Rezan



Brown Tempest



Purple Glazer

MARbled P.S.



Khabar



Metechi



Northe

ROCAMBOLE



Penasco Blue



Carpathian Mountain



Killarney Red

PORCELAIN



Montana Zemo



Armenian



German White

SILVERSKIN



Silver White



Idaho Silver



St Helens

CREOLE



Ajo Rojo



Spanish Benitee



Creole Red

Asparagus Crowns



Robust crowns grown on our farm and dug-to-order
for Spring shipment!
Ships weekly, mid-March through mid-May.
Planting instructions included with order.



Jersey Knight - Part# A-JK
1 year Crowns. Predominantly male variety yielding highest quality spears. Widely adaptable with great disease resistance. Cold hardy to zone 3 means Jersey Knight will overwinter even in harsh winters.

10 crowns - \$24.75 + \$10 shipping
30 crowns - \$57 + \$15.75 shipping
50 crowns- \$89.75 + \$18.75 shipping
100 crowns - \$159.25 + \$24.95 ship

Purple Passion - Part# A-PP
1 Year Crowns. Beautiful and tender purple spears. Sweeter than green varieties. Colorful option for raw use. Stands out at market! The color does turn green when cooked.

10 crowns - \$26.50 + \$10 shipping
30 crowns - \$59.50 + \$15.75 shipping
50 crowns - \$97.25 + \$18.75 shipping
100 crowns \$164 + \$24.95 shipping

Millennium- Part# A-MIL
Excellent alternative to Jersey Knight. Millennium performs well in a variety of soil types but was bred specifically for heavy and wet soils. Cold-hardy and tips stay tight as the spear matures Higher percentage of male plants than Jersey Knight. Bred by the University of Guelph in Ontario, Canada.

10 crowns - \$24.75 + \$10 shipping
30 crowns - \$57 + \$15.75 shipping
50 crowns- \$89.75 + \$18.75 shipping
100 crowns - \$159.25 + \$24.95 shipping

Sweet Potato Slips



Beauregard



Red Japanese



Carolina Ruby



Purple Profusion

- 12 slips - \$14.75 + \$8 Shipping
- 25 slips - \$27.50 + \$12 Shipping
- 50 slips - \$39.50 + \$15 Shipping
- 100 slips - \$59 + \$18.75 Shipping

Larger quantities available on website or by phone

Sweet Potatoes will ship in mid to late
May until sold out.

Cannot ship to CA

Cultivating:
1 slip yields 2-4lbs

Plant in early summer after danger of frosts. Soil should be 70 degrees or warmer when planting. Plants should be placed 12" apart in well-worked soil with several nodules planted below the soil line. Water plants well after transplanting. Sweet potatoes are heat loving plants that require hot summers to produce well. Plastic mulch is recommended for northern growers. Harvest before heavy frosts by digging roots carefully not avoid bruising. Cure for 5-7 days in conditions as close as possible to 85 degrees with 90% humidity.

Planting instructions included
with order.

Beauregard - Part# SP-BEU
A commercial standard that produces well in Northern climates. 95-105 days

Purple Profusion - Part# SP-PUR
Purple skin, purple flesh! Retains color after cooking. High in anthocyanins. Needs a long, hot season for best yields. 115-120 days

Red Japanese - Part# SP-RJ
Bright purple skin and white flesh. Widely grown in California primarily for Asian food markets, 'Red Japanese' is an adaptable variety that produces well without optimal heat and season length. In Japan this variety is appreciated for it's dry flesh, making it adaptable to frying, baking into sweets and breads, or simply steamed and minimally seasoned. A short season variety that can be successfully grown in most northern states as well as the South. 90-105 days.

Carolina Ruby- Part# SP-CR
Red skin that gives beautiful contrast to a deep orange flesh. Very tasty with good disease resistance. 100 days.





PORCELAIN



(hardneck, not braidable)

Scapes Harvest Storage

Porcelains are becoming increasingly popular as gardeners and garlic connoisseurs learn of their unique properties. Most Porcelains display satiny white bulb wrappers with only 4 to 6 symmetrical cloves per bulb. Their cloves are often as large as unshelled Brazil nuts and are frequently mistaken for elephant garlic.

Flavor profiles range from spicy and robust to mild and subtle. Because of their smooth, tight bulb wrappers, they store longer than Rocamboles. Their large cloves, while a boon in the kitchen, furnish fewer plants per pound of seed stock, producing smaller yield ratios than other garlic varieties.

~ 40 cloves per LB

Porcelain Pricing
\$11.50 per 1/4 lb; \$15 per 1/2 lb; full lbs are \$23.80
Bulk pricing applies when buying full lbs of all strains listed as "Bulk"
Please see page 35 for details on Bulk pricing.

GERMAN WHITE STIFFNECK Bulk 100 lb limit

Favored by Northeast growers, this old standard from Johnny's Seeds has a following. Pretty white bulb wrappers and dense bulbs make this a standout for growers looking for a cold hearty standard. Also known as German Extra Hardy.

Part# G-GWS

ROMANIAN RED Bulk 100 lb limit

Brought to British Columbia from Romania. Cloves streaked and lined on buff brown background. Very good storage. Usually 4 to 5 cloves per bulb. Hot and pungent with a healthy, long lasting bite.

Part# G-ROM

MUSIC Bulk 50 lb limit

An outstanding plant producing very large bulbs. A starchy-sweet garlic when baked. Hot when consumed raw.

Part# G-MUS

MONTANA ZEMO Bulk 50 lb limit
Original source likely Zemo. This beautiful, large leaved porcelain strain is more vigorous than "Zemo", producing large, dense bulbs. Grown by Foothill Farm at the base of the Mission Mountains in NW Montana.

Part# G-MZEM

Porcelain Garlic
A. sativum
Subspecies *ophioscorodon*
Variety Porcelain



PORCELAIN



POLISH HARDNECK 15 lb limit
A great strain sent to us by Rick Bangert of Idaho. Beautiful large bulbs. A very popular strain with noticeably tall, impressive plants.
Part# G-POLH

GEORGIAN CRYSTAL 5 lb limit
Large bulbs with 4 to 7 cloves. Clean white appearance. Beautiful fat cloves. Consistently good yields. Very mild and flavorful raw. Long storing.
Part# G-GC

ARMENIAN 10 lb limit
Good yielding, fine white bulbs. Consistently large bulbs. From Hadrut Karabach near Azerbaijan border via Chester Aaron.
Part# G-ARM

GEORGIAN FIRE 5 lb limit
The raw taste is strong with a nice hotness that is not unpleasant. A good salsa garlic or salad warmer.
Part# G-GF

SUSAN D 2 lb limit
Beautiful, big porcelain sent to us by Canadian grower, Flora Baartz. These can get huge. Relatively short plants for a Porcelain strain, with dark green color.
Part# G-SUSD

MAJESTIC 1 lb limit
A new strain for us! Mutated from a Rocambole grown by Paul Pospisil in Ontario, Canada in the late 1990's, a noticeably tall and robust Porcelain was born. Very dense and large bulbs with 4-7 light pink to tan cloves. Strong flavor.
Part# G-MAJ

ZEMO 2 lb limit
4 to 5 cloves per bulb. Cloves well streaked on back but soft brown-pink with lines on inside. Raw taste strong and pleasant with no aftertaste. From Rep. of Georgia.
Part# G-ZEM

PREMIUM NORTHERN WHITE 1 lb limit. Attractive clean white bulbs. Very cold hardy and good storing.
Part# G-PNW

LENINGRAD 1 lb limit
Late maturing. Very hardy. Tall, dark green plants. Large bulbs with 4 to 6 cloves.
Part# G-LEN

IOWA GERMAN WHITE 1/2 lb limit
The original seed for this productive and beautiful strain came to us in a 43 bulb braid of garlic with a box of Iowa sweet corn! Often produces 7 large cloves on a vigorous growing plant. Cold hardy.
Part# G-IGW

FLOHA 1/4 lb limit
An exceptionally versatile garlic. Excellent baked flavor without being too hot raw. Origin Germany.
Part# G-FLO

ROSEWOOD 1/4 lb limit
Soft colors on large fat cloves. Strikingly beautiful medium sized bulbs. Long storing. From USSR.
Part# G-RWD

KYJEV 1/4 lb limit
From the Czech collection of New York grower, Dr. Boris Andrs. Pure white bulb wrappers.
Part# G-KYJ



SILVERSKIN



(softneck, braidable)

Scapes Harvest Storage

Silverskin garlics are a high yielding variety and do well in a wide range of climates: hot southern, wet maritime, and cold northern climates.

Plant growth is more upright than other types. Leaves are often narrow and pale green despite healthy plants. Silverskins rarely produce flower stalks in mild climates, but may when stressed by cold winters or drought conditions.

Bulb wrappers are fine and smooth, usually all white with a satin-like appearance. Three clove layers are common. Total cloves per bulb vary from 12 to 20. Outer cloves are usually flat and wide while inner cloves are tall, narrow, and concave.

Silverskins have long been the most popular garlics for braiding because of the smooth, shiny skin and symmetrical shape. These are the last garlics harvested and may lodge (fall over) a week or more before harvest due to their weak necks.

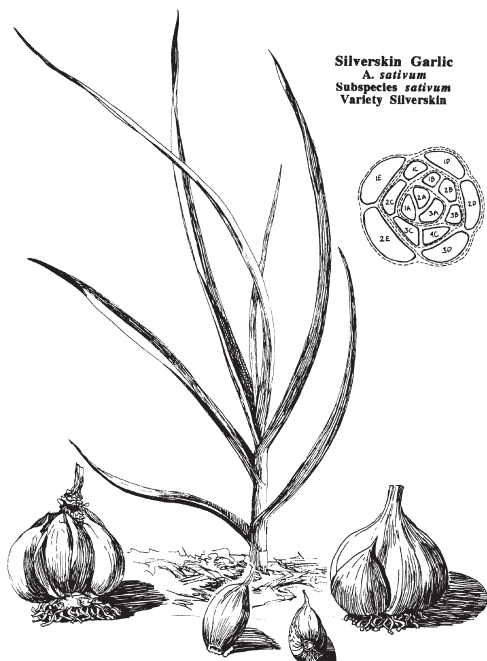
~ 70 cloves per LB

Silverskin Pricing

\$10.50 per 1/4 lb; \$14.50 per 1/2 lb; full pounds are \$21.80

Bulk discount pricing applies when buying full lbs of all strains listed as "Bulk"

See page 35 for details on Bulk pricing



Silverskin Garlic
A. sativum
Subspecies *sativum*
Variety Silverskin

SILVER WHITE Bulk 200 lb limit

Originally a California strain from Harmony Farm Supply. This large bulbed garlic has proven productive in both cold winter/hot summer and humid maritime climates. Our most productive Silverskin since 1992.

Part# G-SW

IDAHO SILVER Bulk 100 lb limit

Original source unknown. Bulbs are a beautiful creamy silver color, good size and character. Reddish-pink cloves. Well adapted to northern interior climates with cold winters. Mild and sweet baked. Raw, starts slowly with the heat building to very hot. A good alternative to Silver White.

Part# G-IDS

MILD FRENCH Bulk 100 lb limit

Most often 4 clove layers and 13 to 16 cloves. Clove color varies from pink to solid pink-brown. Well adapted to hot dry climates. Originally from Porter and Sons in Texas. Taller growing and earlier maturing than our other Silverskins.

Part# G-MF

SILVERSKIN



S & H SILVER Bulk 50 lb limit

Large cloved, originally from S&H Organic Acres. 15 to 20 large cloves per bulb. Clove colors off white to tan with pink blush tip. Cloves tall and concave. A mild sweet taste that builds in heat and lingers.

Part# G-SH

CALIFORNIA SELECT Bulk

20 lb limit Large, symmetrical bulbs, nice for braiding.

Part# G-CALS

NOOTKA ROSE 20 lb limit

A well colored strain; a Northwest heirloom from the San Juan Islands off the Washington coast. From Steve Bensel of Nootka Rose Farm in Waldron, WA. Cloves streaked pink on mahogany background with solid red clove tips. Colors fade in rich soil. Medium to large bulbs and very attractive braided. Strong flavor.

Part# G-NR

SICILIAN SILVER 20 lb limit

Original source unknown. Even baked you'll experience full complex flavor. Raw it starts mild then explodes! Sneak attack!

Part# G-SICS

MEXICAN RED SILVER 10 lb limit

From Mexico via J. Swenson. Enjoy baked with its light flavor and low heat. Relish raw when it's hot and strong.

Part# G-MXR

ST. HELENS 5 lb limit

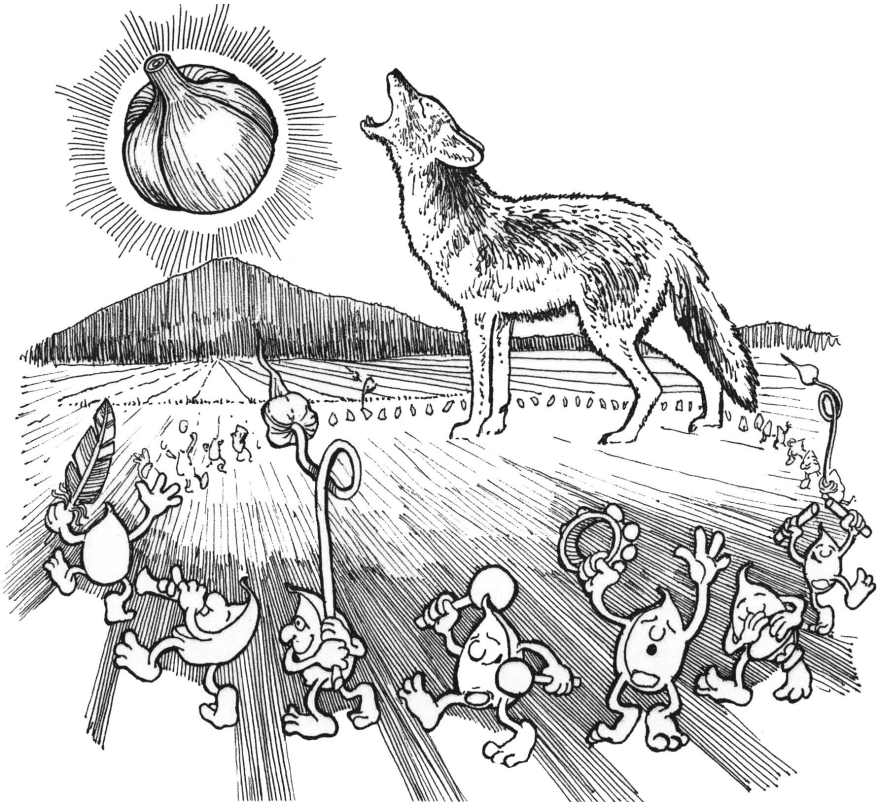
Heirloom from western WA. Baked, it has a subtle nutty flavor. Hot raw.

Part# G-STH

ROSE DU VAR 1/2 lb limit

From France. Sometimes very hot in taste. Attractive bulb and cloves with nice pinkish colors.

Part# G-RDV



CREOLE



Scapes Harvest Storage

A Silverskin Subvariety

(hardneck, not braidable)

Genetically they're softneck Silverskins that bolt weakly and behave like hardneck garlics.

Creoles have solid purple cloves, weak flower stalks and small bulbil capsules. Very beautiful bulbs with brilliant clove wrapper colors. Often sweet tasting and long storing. Will perform best in mild winter climates and southern locations. In northern climates few bulbs reach 2 inches, although we have seen an increase in size over the past few years. They sell out fast so order early!

~75 cloves per LB

PLEASE NOTE: Creoles do not consistently produce large bulbs in our northern climate. We sell 1.5" diameter bulbs at a minimum.



Creole Pricing

\$12.00 per 1/4 lb; \$16.50 per 1/2 lb; full lbs are \$25.80

We charge more for Asiatic strains because of the extra time it takes to grow these strains. Thank you for supporting our seed preservation efforts!

AJO ROJO 5 lb limit

From Spain via Nevada early 1990's courtesy of G. Lutovsky. Mild and creamy baked, but watch out raw! The heat comes on slowly and builds to intense. Beautiful bright purple clove skins.
Part# G-AJO

CREOLE RED 5 lb limit

Originally from California virus free program in 1980s. Winner of taste tests.
Part# G-CRR

BURGUNDY 4 lb limit

From U.C. Davis via Horace Shaw in Oregon. Original source unknown. Deep solid burgundy cloves, 8 to 12 cloves per bulb. Clove tips not elongated like other Creole strains and the colors are darker.
Part# G-BUR

AGLIO ROSSO 1 lb limit

New Creole from Sulmona in the Abruzzo region of Italy. Seed stock obtained from "Seeds of Italy". **Part # G-AGR**

SPANISH BENITEE 1 lb limit

From the Andalusia district of Spain via R. Hannan. A consistent producer.
Part# G-SPB

ROSE DU LAUTREC 2 lb limit

Famous "Pink" garlic from Lautrec, France. Pink clove wrappers, several layers forming symmetrical bulb.
Part# G-RDL

NATIVE CREOLE 1/2 lb limit

Consistently regular shaped bulbs, bright colored cloves. Originally from Seeds of Change via New Mexico.
Part # G-NTCR

PESCADERO RED 1/2 lb limit

Beautiful, symmetrical bulb with brilliant color cloves. Produces well for us.
Part# G-PES

LABERA PURPLE 1/4 lb limit

From Andalusia district of Spain via R. Hannan. Takes a very distinctive form.
Part# G-LAB

CUBAN PURPLE 1/4 lb limit

Aka Rojo de Castro, from Spain via R. Hannan. Hot raw.
Part# G-CUP

DONOSTIA RED 1/2 lb limit

NEW! From a market in Donostia/San Sebastian, Spain and is widely grown throughout the region.
Part# G-DON

Variety Comparison Chart

	Asiatic	Turban	Creole	Purple Stripe	Glazed Purple Stripes	Marbled Purple Stripes	Porcelain	Rocambole	Silverskin	Artichoke
Cloves/lb	45	60	75	55	55	55	40	60	70	65
Cloves/ bulb	4-7	6-8	8-12	8-12	6-10	6-10	4-6	6-11	12-20	12-20
Storage (months)	4	4	10-12	4-6	4-6	4-6	6	4-6	10-12	10
Clove wrapper tightness	average	average	tight	average	average	average	tight	loose	tight	tight
Bulb Color	white	striped, purple	white	striped, purple	satin purple	mottled purple	white	white	white	white, spotted
Clove Color	brown, rosy purple	pink, brown	red	purple, pink	purple, pink-brown	purple, pink brown	pink	brown	white, pink	white
Flavor	hot	hot	spicy, sweet	full, great baked	full, great baked	full, great baked	hot	rich, robust	hot	mild
Maturity	early	very early	mid	mid	mid	early	late	late	late	early
Scapes (Hardneck/ Softneck)	yes hardneck	weak- bolting	weak- bolting	yes hardneck	yes hardneck	yes hardneck	yes hardneck	yes hardneck	no softneck	no softneck
Climate Preferred	mild, Southern	mild, Southern	hot, humid, Southern	cold winters	cold winters	cold-cool winters	cold winters	cold winters	cold-hot, versatile	cool-hot, versatile

GARDEN PACKS

Having trouble deciding which varieties to try with so many options?
We offer Packs in a variety of sizes and combinations to fit your needs!
We will choose the strains based on your geographic location.

Here are some things to consider when choosing your pack:

Hardneck garlics includes three main varieties: *Rocamboles*, *Purple Stripes*, and *Porcelain*. These types are more challenging to grow than softnecks as they need good soil and good care, including flower stalk (scape) removal.

Softneck garlics are of two varietal types. *Artichokes* are the easiest and the most productive to grow, as well as the most adaptable to varying soils and climates. *Silverskins* stay in the ground longer and are quite productive. These are the easiest to braid and store the longest.

Turban, *Asiatic*, and *Creole* garlic mature early and behave like hardnecks in colder climates and like softnecks in warmer climates.

Note - Gardeners in far southern areas will not receive a Rocamboles or Porcelain since they usually need freezing temperatures to do well.

SMALL STARTER PACK (1/2 lb)

~ 30 cloves

For small gardeners or first time growers. Includes 1/4 lb each of the two most commonly grown garlics - an easy to grow and long storing Artichoke, and the more challenging and more flavorful Purple Stripe. Can yield up to 4 lbs.

Price \$18 Part# GP-SSP

LARGE STARTER PACK (1 lb)

~ 60 cloves

For small gardeners with a little more space and a little larger appetite. This is similar to the above package except that it includes 1/2 lb each of an Artichoke and a Purple Stripe strain. Can yield up to 8 lbs.

Price \$26.75 Part# GP-LSP

SMALL GARDEN PACK (1 lb)

~ 58 cloves

For small gardeners with a desire for more variety. This pack includes 1/4 lb each of four basic types: Porcelain & Purple Stripe hardnecks and Artichoke & Silverskin softneck varieties. Yields up to 8 lbs.

Price \$35 Part# GP-SGP

LARGE GARDEN PACK (2 lb)

~ 110 cloves

Same selection as small garden pack except it contains 1/2 lb each of Porcelain, Purple Stripe, Artichoke and Silverskin strains. Yields up to 15 lbs.

Price \$49.50 Part# GP-LGP

DELUXE GARDEN PACK (2lb)

~ 120 cloves

For those desiring to experience the full range of garlic varieties. Eight varieties in all. Includes 1/4 lb. each Rocamboles, Purple Stripe, Porcelain, Marbled Purple Stripe, Artichoke, Silverskin, plus Creole & Asiatic strains. Yields about 18 lbs.

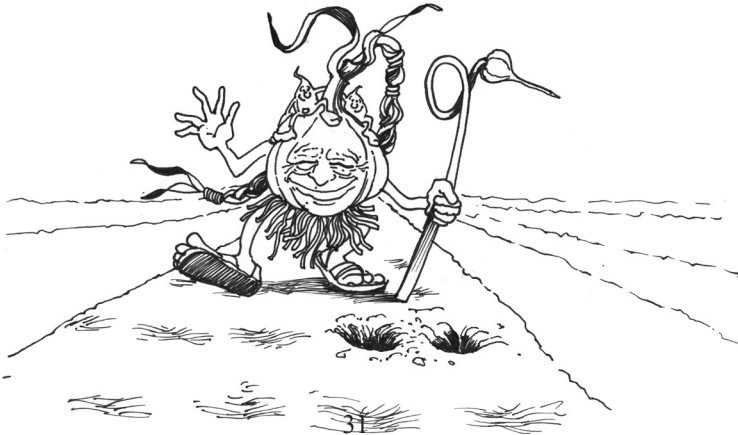
Price \$85.00 Part# GP-DP

JUMBO PACK (3 lb)

~ 175 cloves

For the experimenter who likes a challenge. Includes 1/2 lb each of four basic varieties; Porcelain, Purple Stripe, Artichoke and Silverskin, plus 1/2 lb each of a Marbled or Glazed Purple Stripe and an Asiatic or Turban strain. Yields up to 25 lbs.

Price \$87.50 Part# GP-JP



Onion Bags & Netted Rope

NETTED ONION BAGS Netted onion bags are the perfect way to store garlic and potatoes because they allow maximum air circulation. Also useful for other crops and crafts.

10 lb onion bags hold around 7 lbs of garlic. Minimum 5 bags.

5 lb bag 10"x12"	70 cents each
10 lb bag 17"x12"	90 cents each
25 lb bag 17"x27"	95 cents each

Part# PM-NB5 for 5 lb bag
Part# PM-NB10 for 10 lb bag
Part# PM-NB25 for 25 lb bag

NETTED ROPE Buy red, light green, or dark purple poly mesh netting in a rope (like a tube sock) that can expand to a 7 inch diameter. Holes are pencil width in size. Cut the rope at desired length, tie a knot in the bottom, and you have a ready-made bag. 25 foot minimum order.

Part# PM-NROPE

less than 100 ft = \$0.15 per foot
100 to 299 ft = \$9.00 per hundred feet
300 ft & up = \$7.00 per hundred feet
3,000 ft roll = \$95.00

Optimum Garlic Storage Conditions

Garlic storage is dependent upon a number of factors, including growing, curing, and storage conditions and will vary from year to year. Optimum storage conditions are between 55 and 65 degrees F. with 45% - 60% humidity.

When you receive your garlic, please remove it from the box, and open bags so garlic gets some air. Store in a cool, dry, dark place. Never store garlic in plastic or the refrigerator!

Canvas Totes



Two of our most popular designs on 14" x 14" cotton

\$12.50 + free postage

part #

SW-TOTE-GOTHIC

SW-TOTE-GOAT

Garlic Books

Filaree Farm Presents



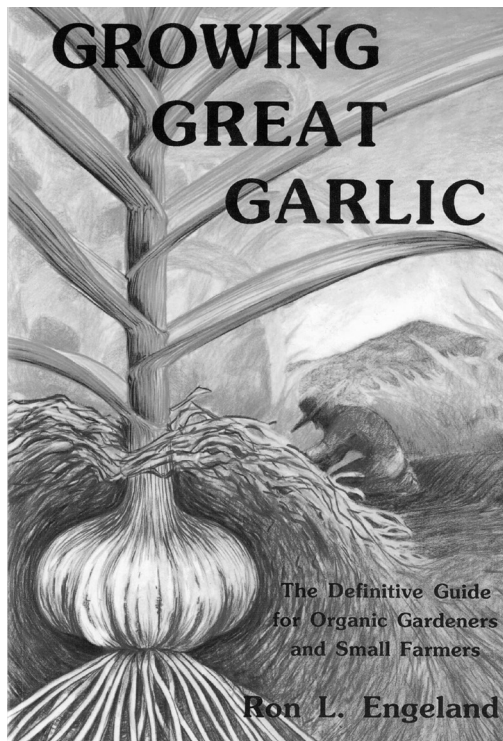
GROWING GREAT GARLIC by Ron Engeland

This is the best-selling definitive guide and the first garlic book ever written specifically for small farmers and organic gardeners.

Growing Great Garlic tells which strains to plant, when to plant, how to plant, when to fertilize (and when not to fertilize), when to prune flower stalks and when to harvest - plus how to store, market and process your crop.

Growing Great Garlic covers everything - from site and soil preparation to harvest, curing and storage. Thirteen chapters include the history and evolution of garlic. It's so thorough and extensive even commercial growers buy and consult this book. Written by Filaree's founding farmer Ron Engeland, this book has become a classic for many growers. A welcome addition to every gardener's library.

Paperback, 226 pages. Price \$16.95 Part# BK-GGG



If books are to be mailed by themselves, shipping cost is \$3 for a single book and an extra \$1 for each additional book.

The Complete Book Of Garlic

by Ted Jordan Meredith

An essential element in cuisines around the world, garlic enjoys near mythic status among cooks, chefs, foodies, and enthusiasts of natural remedies. Worldwide, garlic cultivation occupies over 2 million acres of farmland, an area that has more than doubled since 1970. Yet even garlic fanciers may be unable to tell hardneck from softneck, or Purple Stripe from Rocambole, not to mention the hundreds of cultivated varieties grown today, many with distinct differences in taste and character.

In fact, the wealth of garlic varieties in nearly a dozen horticultural groups rivals that of corn, carrots, apples, and peaches. This book is the most comprehensive and in-depth guide available to what surely should be the next gourmet frontier. From 'Ajo Rojo' to 'Zemo', Meredith presents illustrated profiles of nearly 150 cultivars. Detailed chapters cover natural history, the history of garlic in cultivation, the nuances of cuisine and culture, therapeutic benefits, plant structure, how to cultivate, curing and storage, taxonomy, pests and diseases and chemistry.

332 pages, Hardcover. Price \$39.95 Part# BK-CBG

Filaree Farm Presents

A Mythic History of GARLIC

A Mythic History of Garlic is the first ever cartoon history of garlic. This 40 page book consists of three separate tales: *The Journey of Tzan*, *Uzbek the Bulbarian*, and *Clove Encounters of the Zerd Kind*.

40 pages, Paperback. Price \$5
free postage
Part# BK-HIST

Garlic: Nature's Original Remedy

by Stephen Fulder and
John Blackwood

The most authoritative book we know of regarding the chemistry of garlic and its medicinal properties. Filled with scientific references, but written in laymen's language.

Includes chapters on infections, circulation, blood purification, garlic as a pesticide, and home recipes for garlic preparations. Very useful and informative.

156 pages, Paperback. Price \$8.95
Part# BK-NOR



Filaree Garlic Farm

Scapegoat Sticker

Show your support for our small, independently owned seed-saving farm with the largest selection of organic seed garlic in North America! By popular demand, we are offering 4.3" x 4.8" stickers with the beloved Scapegoat illustrated by Jim Anderson. These glossy white vinyl stickers are the perfect size for water bottles, laptops, notebooks, bumpers, etc.

Price \$3.00 for one
\$2.50 each for 2 or more
free postage
Part# SW-SG

This item will be shipped with other items in your order. Place a separate order to have it shipped now!

2021 GARLIC PRICES

Variety	1/4 LB	1/2 LB	1 LB
Artichoke	\$10.50	\$14.50	\$21.80
Asiatic	\$12	\$16.75	\$26.80
Creole	\$12	\$16.50	\$25.80
Porcelain	\$11.50	\$15	\$23.80
Purple Stripe	\$11.50	\$15	\$23.80
Glazed and Marbled PS	\$12	\$15.75	\$24.80
Rocamboles	\$12	\$15.75	\$24.80
Silverskin	\$10.50	\$14.50	\$21.80
Turban	\$12	\$15.75	\$24.80

BULK STRAIN DISCOUNTS

5 thru 9 lbs	5% discount
10 thru 24 lbs	10% discount
25 thru 59 lbs	15% discount
60 thru 99 lbs	20% discount
100 lbs +	25% or call

BULK DISCOUNT INFO

Bulk discounts are offered on strains listed as "Bulk." Discounts are only on full pound quantities of individual strains. Discounts for cumulative bulk strains do not apply. When ordering by mail, list all bulk strains together then use "Bulk Strain Discount" chart (left) to subtract discount. Don't worry if you miscalculate. Your order will be processed by a thinking, caring human being.

How much should I order?

The number of cloves per pound varies according to variety. It also depends on the number of bulbs per pound. Figures below are based on 2 to 2 1/2 inch bulbs which provide 6 to 8 bulbs per pound. Note that if you are ordering early you may receive 2 1/2 to 3 inch bulbs, hence fewer cloves per pound.

Average cloves per lb. by variety

Artichoke	65	Porcelain	40
Asiatic	45	Rocamboles	60
Creole	75	Silverskin	70
Marbled Purple Stripe	55	Turban	60
Purple Stripe/Glazed	55		

BULK FOOD GARLIC

We sell our smaller bulbs that are not premium seed for your eating enjoyment. These are not seconds or culls. Medium to large bulb sizes. Specify the varietal type- Rocamboles, Purple Stripe, Artichoke or Silverskin. We cannot provide specific strains since these are often mixed during sorting process. Supplies limited.

Price \$10.50 per lb

Part# **GF-R** (Rocamboles)
Part# **GF-A** (Artichoke)

Part# **GF-PS** (Purple Stripe)
Part# **GF-S** (Silverskin)

2021 ORDER & SHIPPING INFORMATION SIZE AND SUBSTITUTIONS

Minimum order of any strain, except certified naturally grown Creoles, is 1/4 lb. This may equal one to three bulbs depending on the variety and when you order. We do place maximum limits on most strains to ensure that most of our customers can try the exotic strain of their choice. However, we do run out of many strains. When we do, **we can usually find a similar substitute, so please check YES on the order form to “May We Substitute?” unless you are willing to wait until next year. This will apply to any sweet potatoes and seed potatoes ordered as well.**

Garlic is shipped as whole bulbs. Most bulbs are 2” minimum diameter. However, if you order late in the season (after August 1), you may receive 1 3/4” bulbs. Strains with large clove size will produce fine, healthy plants from 1 3/4” bulbs.

We do take payment when you place your order. This reserves our largest bulbs for early orders, increases your chances of getting that special strain you want, and allows us to pay our laborers who work hard throughout the year.



FALL SHIPPING DATES INFORMATION

If you are in Alaska, we will ship your garlic & shallot orders in early September. Orders from Southern states* will be shipped beginning late October or early November. **All other orders will be shipped in the order in which they were received begining in mid September.** If you order late (after August 1), expect your order to have a later ship date. Your approximate ship group date will be listed on your sales receipt or invoice. Please check the confirmation we email you to verify information is correct. All shipping dates are *approximate*.

*Alabama, Florida, Louisiana, Mississippi, Texas, Georgia, South Carolina

Please see www.filareefarm.com/orderinf.html for more details.

SHIPPING & HANDLING CALCULATION FOR GARLIC

We ship via UPS or USPS (postal service.) We compare costs and will ship the cheaper method unless you specify otherwise. The following table is a rough guide; actual shipping cost may differ.

- If actual cost of shipping is much less than paid for, we will refund accordingly.
- If actual cost is much more than expected, we will contact you before shipment.

Order total	West of Mississippi	East of Mississippi
.25 lb - .5lb	\$7.90	\$8.75
.51 lbs - 4lbs	\$13.75	\$15
4.1 lbs- 10lbs	\$20	\$23.50
10.1 lbs-15lb	\$25	\$28.50
15.1 lbs-99lb	10% or order total or call our office	15% of total order or call our office

Shipping cost of individual books is \$3 for single copy. \$1 additional for each additional book.

Shipping info for other items on order form page 38.

ORDER FORM - 2021

Name _____

Address _____

Please include your physical address as well as P.O. Box. We ship via USPS and UPS.

Email: _____ Phone: _____

Rest Assured: We do not sell, trade or give our mailing list to anyone.

May we substitute if sold out? Yes No

By selecting 'Yes' above, we will substitute with a very similar strain within your chosen variety.
If you are willing to wait until next year, select No, and we will refund.

Tell Us Your Preferred Shipping Date

Potatoes
March April

Sweet Potatoes
late May early June

Garlic notes (see pg 36)

WASHINGTON STATE TAX - WASHINGTON STATE RESIDENTS ONLY. Orders shipped to Washington State addresses will be charged 8.2% on all non-food purchases. Commercial growers please include a copy of your resellers permit or your tax ID #.

Potatoes cannot be shipped to Idaho. Sweet Potatoes cannot be shipped to California.

Payment by (circle)

Credit Card, Check, Money Order, or
PayPal (we will send a money request using your email address)

Card #

Exp. Date

Signature _____

Sample Order Form

Part#	Item Name	Qty	Unit Price	Extended Price
G-IR	Inchelium Red	5	\$21.80	\$109
	Minus 5% Bulk discount			-\$5.45
	Sub Total			\$109
G-MUS	Music	1		\$23.80
G-AJO	Ajo Rojo	1/2	16.50	\$16.50
	Complete Sub total			\$149.30
	Shipping (east of Mississippi)			\$23.50
	Amount Due			\$172.80

ORDER FORM - 2021

Filaree Garlic Farm

83 Epley Rd, Omak WA 98841
 phone: 509 422 6940
 email: info@filareefarm.com
 website: www.filareefarm.com

Part #	Item Name	Quantity	Price Each	Extended Price
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Separate Spring Seed

Spring Seed Shipping & Handling
 excluding garlic

Potatoes:

- 2.5 lbs -4 lbs \$10.75
- 5 lb lbs - 9 lbs \$14.75
- 10 lbs - 16 lbs \$16.75
- 17 lbs and up \$1/LB

Sweet Potato Slip and Asparagus Crown
 shipping included in price.

SubTotal (except food garlic)	
Fall Shipping & Handling see shipping pg 36	
Add Spring shipping charges from table	
WA residents only 8.2% tax	
Food Sub Total	
Total	

Books: \$3 shipping, \$1 each additional book

Planting & Growing

Garlic is one of the hottest crops in America these days, both among small farmers and home gardeners. We receive a lot of orders from first time growers who want to experiment. We encourage experimenting but don't recommend first time growers to start by planting a "cash crop" the first year. Start small and replant. After a season or two you will have both the experience and quantity necessary for a moneymaking enterprise. Remember to rotate your alliums and not plant in the same place for at least 3 years.

Growing Instructions

Garlic is usually planted from late September to mid November in the north, and from November through January in the south. Northern growers should plant 2 to 4 weeks before the ground freezes solid in order to ensure good root growth prior to winter freeze. This is not the first frost!

Break bulbs apart into individual cloves and plant the root end down, about two inches deep. Mulch and water immediately. Remember big cloves yield big plants and bulbs, while small cloves yield smaller plants and bulbs.

Garlic likes rich, well-drained soil but will tolerate and adapt to many soil types. It is difficult to grow garlic without rot problems in tight or clay soils with poor drainage. Hardneck garlics are fussier about soil nutrients and texture than are softnecks.

In the spring, when garlic plants are experiencing most of their vegetative growth, water like any garden green. Nitrogen is appreciated at this stage of growth. When days lengthen and the temperature climbs (late May for us) garlic is finished growing green leaves and is ready to become a bulbing plant. Discontinue adding nitrogen at this time. Small weak plants at this stage will produce small bulbs no matter what you do.

Hardneck garlics send up a flower stalk (scape) in early June. Before the stalk begins to turn woody, starts to uncoil, and begins to stand up straight the stalk should be cut off 1/2 inch above the top plant leaf. This redirects the energy downward into the bulb.

Begin to taper off water a bit. As harvest approaches don't keep the topsoil too wet for any length of time or bulbs may mold or stain.



Harvesting & Curing

As harvest approaches, plants begin to dry down from the lowest leaf up and from the leaf tips downward, one leaf at a time. We harvest when the top 4 leaves are still 50% green and the lower leaves are completely dry. Bundle in groups of 5-10 plants and hang under cover, out of direct sunlight and with good air circulation. You can also lay garlic on wire racks. Don't leave freshly dug bulbs in direct sunlight for more than a few minutes or they may sunburn (literally cook).

The plants and bulbs cure completely in 3 to 4 weeks in dry climates but may need fans and heat sources in wet climates. Check clove wrappers inside bulb to make sure they are dry. Soft-necks and large dense bulbs take longer to cure.

When completely cured the neck may be cut about one-half inch above the bulb without any moisture being apparent. We trim the roots and necks to one-half inch length and store in netted onion bags or ventilated crates.

Storing

Most garlics store well at room temperature. Ideal storage temperatures are 55-65 degrees and 45% - 60% humidity. We recommend a garage, basement, root cellar, or simply just a dark and cool area of the house. Temperatures in the 30's are OK for table stock but planting stock should not be stored very long at cold temperatures.

The type of garlic is also a factor. Asiatic and Turbans are the shortest storing garlics. Rocamboles and Purple Stripes are medium storing (6 months). Porcelains and Artichoke types can store 8 to 10 months. Silverskins and Creoles will often store up to a full year.

Softnecks take longer to cure because they have layers of cloves. Big, dense bulbs tend to appear dry while retaining moisture in the bulb center. Prevent rot with ample ventilation and humidity below 70%.

When you receive your garlic, please remove it from the box, and open bags so garlic gets some air. Never store garlic in plastic or the refrigerator!



T-SHIRTS



Printed locally using eco-friendly water based inks on super soft shirts made of 25% organic cotton, 50% recycled polyester, 25% modal. Fits true to size.

Available in men's & women's sizes: Small, Medium, Large, X-Large, XX-Large
\$20.95 + free shipping



Garlic Gothic in green only

'Scape' Goat in grey only

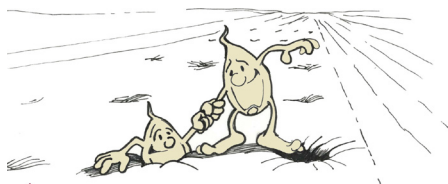
**Women's Part#
TW-GOTHIC-size
TW-GOAT-size**

**Men's Part#
TM-GOTHIC-size
TM-GOAT-size
TM-GOAT**

NEW STYLES AVAILABLE ONLINE!

To All Who Had a Hand in the Season

THANKS



Filaree Garlic Farm
83 Epley Rd.
Omak, WA 98841
509. 422. 6940
www.filareefarm.com

PRSRT STD
US Postage
PAID
Spokane, WA
Permit No. 91

TO:

