

MATT-CYN FARMS GARLIC

● **ASIAN TEMPEST HARDNECK (Asiatic)**

This variety, originally from South Korea, is positively wonderful in baked dishes. The taste when baked is somewhat sweet with a bit of a baked sweet garden pepper flavor to it. It is breathtaking if eaten raw. Averages about 6 cloves per bulb.

● **CHESNOK RED HARDNECK (Standard Purple Stripe)**

One of the best all-around cooking varieties (having won “best baking garlic” taste tests conducted by Rodale, Sunset Magazine & Martha Stewart) because its full-bodied flavor lingers and is retained after cooking. Especially nice choice for baking as it has a very creamy texture. Large, easy-to-peel cloves. Averages about 8 cloves per bulb.

● **CHINESE PINK HARDNECK (Turban)**

One of the first garlic’s to be harvested from the field. These cloves are HUGE, easy to peel and extra juicy. This garlic has a nice mellow flavor that everyone can enjoy. Stores for 4-5 months. Averages about 10-12 cloves per bulb.

● **GERMAN PORCELAIN HARDNECK (Porcelain)**

Our largest garlic that some people mistake for elephant garlic, but this is the real thing! A big white bulb with very large, easy-to-peel cloves. A lot of flavor with a little heat and a good hardneck keeper. Use raw or only slightly cooked—absolutely amazing in bruschetta! Averages about 8 cloves per bulb.

● **LORZ ITALIAN SOFTNECK (Artichoke)**

A pre-1900 Pacific Northwest heirloom garlic for those who like their garlic HOT, very strong, with a spicy, warm, rich flavor. The Lorz family originally brought this plant to Washington State's Columbia River Basin from their home in Italy. Averages about 15 cloves per bulb.

MATT-CYN FARMS GARLIC, cont.

● **NOOTKA ROSE SOFTNECK** (Silverskin)

A Northwest heirloom from the San Juan Islands off the Washington coast. Strong flavor with a very long storage life. Averages about 17 cloves per bulb.

● **OREGON BLUE SOFTNECK** (Artichoke)

This maritime Northwest heirloom has a nice hot flavor, dark green leaves and a purple cast on the skin. Good storage variety. Averages about 8-10 cloves per bulb.

(No Color) **POLISH WHITE SOFTNECK** (Artichoke)

A rich, musky and mellow garlic! This is an excellent general use garlic and a very good baker with decently sized cloves for a softneck. Perfect garlic for braiding. Averages about 10-12 cloves per bulb. (No color band on this variety!)

● **PURPLE GLAZER HARDNECK** (Purple Stripe)

This garlic has a sweet, warm, rich flavor excellent for eating raw with a pleasant lingering aftertaste. Try roasting to enhance its sweetness. An outstanding garlic for making fresh pesto. Averages about 10 cloves per bulb.

● **SAINT HELEN'S SOFTNECK** (Silverskin)

Heirloom from Western Washington. When baked, it has a subtle nutty flavor, but it's hot when tasted raw. Great storage garlic. Averages about 12-15 cloves per bulb.

● **SILVER ROSE SOFTNECK** (Silverskin)

Rich with 'garlickiness' yet mildly pungent with a clean aftertaste. Fantastic shelf life. It starts out mellow, but this garlic can actually taste hotter eaten raw the longer it's stored. Averages about 20 cloves per bulb.

● **THAI FIRE HARDNECK** (Turban)

Clove skins are dark nut brown. Another early garlic with HUGE juicy cloves that are easy to peel. Complex, full flavor with a rising heat level when tasted raw. Averages 7 cloves per bulb.