



2025

Fall Allium Catalog

Garlic, Onion Sets, & Shallots



www.chathamfarmsupply.com

Ordering Notes:

*Cloves per pound numbers are approximate and vary year to year based on harvest.
All garlic will receive a **10% discount on 10 or pounds** more of any given variety. This can not be a mix
of varieties equal to 10 pounds.*

For all orders of 10 or more pounds of garlic we will be requiring a 50% deposit paid by Sept. 1st

Growing Great Alliums: The Basics for Success...

Garlic, onions and shallots are best planted after heavy feeders like corn, broccoli, brussels sprouts, squash or melons. They enjoy a fine seed bed with little fresh organic matter (like newly taken-down cover crops) but plenty of well-aged compost. Clumps and clods of freshly decomposing green material in allium plantings encourages a host of creepy-crawlies, like the onion maggot and others, to inhabit the same space as your alliums and that can lead to crop damage, decreased yields and poor curing & storage of your crop.

For best performance, FEED YOUR ALLIUMS the following throughout their growing season:

PER 100 ft. row, 3 rows to the bed:

Before Planting: Work in 10# (5-10-10)

In Late February: Side-dress an additional 2.5# Nitrogen

In Late March: Side-dress with another 2.5# Nitrogen

PER ACRE:

Before Planting: Work in 75# Nitrogen, 150# Phosphorus and 150# Potassium

In Late February: Side-dress an additional 25# Nitrogen


In Late March: Side-dress with another 25# Nitrogen

In the Southeast where the ground does not freeze solid, it is best to **plant 2-4 weeks before the coldest time of year**. This will enable the cloves to establish some roots while minimizing the amount of top growth prior to winter. Break the bulbs apart and use all cloves that are plump and firm. It is not necessary to peel each clove. Plant roots end down, 2" deep.


Even soil moisture and regular water throughout their season is essential for good bulb production. If moisture is erratic and inconsistent, bulb size will be negatively impacted. Alliums need about an inch of water per week. If it does not rain, it's up to you to provide the difference. Back off on the water starting in May to allow the alliums to begin drying out in preparation for harvest and curing.

Generally, alliums are ready to harvest when 1/3 of their leaves are brown and start to desiccate. For onions, the tops will fall over on their own or if lightly pushed; for garlic, the lower 1/3 of the plant will begin to yellow and turn brown. For shallots, lower leaves will turn brown and upper leaves will fade in color. Shallots typically take as long, if not longer than hard neck garlic. In the Southeast, they may come out as late as July. Start checking your allium crops in mid-May to see how they are progressing.


Garlic, Hard Neck

Elephant Garlic	Leek
	Scientific Name: <i>Allium ampeloprasum</i>
	Average Harvest Time: Summer
	Average Varietal Clove Count: 4-7 cloves per bulb 10-18 cloves per lb
	Origin: USA Conventional Price: \$6.99/4 cloves, \$60/40 cloves, \$109/80 cloves

Varietal Description: **Elephant Garlic** is more closely related to leeks than to garlic. Give this variety 8"-12" between plants. The flavor of Elephant garlic is much milder than regular garlic and eaten raw or cooked.

Shandong Turban	Hard Neck
	Group: Turban
	Average Harvest Time: Early Summer
	Average Varietal Clove Count: 8-12 cloves per bulb 60-65 cloves per lb
	Origin: NC Locally & Sustainably Grown Unit Price: \$23.00 per pound


Varietal Description: **Shandong Turban** is an Asian heirloom variety, known for its adaptability and early harvest. With a good amount of heat when raw, it's great for salsas & salads in the summer. Expect 6-8 month storage.


German Red	Hard Neck
	Group: Rocambole
	Average Harvest Time: Summer
	Average Varietal Clove Count: 8-9 cloves per bulb 45-65 cloves per lb
	Origin: NJ Conventional Price: \$1.80 per bulb

Varietal Description: **German Red** is a full-bodied, strong & spicy garlic that reliably produces large, satiny white and purple heads. This garlic stores well and does best in full sun. The rocambole group is known to be deer resistant and winter hardy.


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Donostia Red		Hard Neck
	Origin: NC	Group: Creole
	Locally & Sustainably Grown	Average Harvest Time: Summer
	Unit Price: \$23.00 per pound	Average Varietal Clove Count: 8-12 cloves per bulb 60-75 cloves per lb
Varietal Description: Donostia Red is a creole type originating from the Basque country of Spain. They won't be the largest bulbs you grow, but what they lack in size, they make up for in flavor and storage life. When raw, Donostia Red is intense and fiery. For storage, you can expect up to 10-12 months.		


Morado		Hard Neck
	Origin: NC	Group: Creole
	Locally & Sustainably Grown	Average Harvest Time: Summer
	Unit Price: \$23.00 per pound	Average Varietal Clove Count: 8-12 cloves per bulb 35-45 cloves per lb
Varietal Description: Morado is a hardneck type that features a white-gold bulb with striking deep red or purple cloves and is known for its high allicin content giving it a bold and spicy flavor.		

Purple Creole		Hard Neck
	Origin: NC	Group: Creole
	Locally & Sustainably Grown	Average Harvest Time: Late Spring/Early Summer
	Unit Price: \$23.00 per pound	Average Varietal Clove Count: 8-12 cloves per bulb 35-45 cloves per lb
Varietal Description: Purple Creole is a smaller hardneck type that is known for growing well in warmer, milder climates. Known for spicier, more complex garlic flavor with beautiful red and purple cloves.		


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Georgia Crystal		Hard Neck
	Origin: WA	Group: Porcelain
	Certified Organic	Average Harvest Time: Early Summer
	Unit Price: \$32.00 per pound	Average Varietal Clove Count: 4-6 cloves per bulb 20-30 cloves per lb

Varietal Description: **Georgian Crystal** is an adaptable variety known for plant vigor and performance in southern latitudes. Its flavor is mild compared to others when raw and holds well in cooking. Keeps for 8 months. We're offering both organic and conventional stock for 2024; both are in limited supply.


German Extra Hardy		Hard Neck
	Origin: OH	Group: Porcelain
	Conventional	Average Harvest Time: Late Spring/Early Summer
	Unit Price: \$23.00 per pound	Average Varietal Clove Count: 4-5 cloves per bulb 30-45 cloves per lb

Varietal Description: **German Extra Hardy** is a porcelain hard neck garlic with 4-5 huge cloves per bulb. The bulbs have white outer skin and rusty reddish-tan cloves. Great for roasting with a strong, raw flavor.


German White		Hard Neck
	Origin: WA	Group: Porcelain
	Certified Organic	Average Harvest Time: Early Summer
	Unit Price: \$28.00 per pound	Average Varietal Clove Count: 4-5 cloves per bulb 30-45 cloves per lb

Varietal Description: **German White** is a tried and true producer that will keep for up to 8 months if stored in a cool, dry place. Large cloves make peeling & processing what you need a snap. The flavor is not too strong either raw or cooked.


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Music		Hard Neck
	Origin: WA	Group: Porcelain
	Certified Organic	Average Harvest Time: Early Summer
	Unit Price: \$28.00 per pound	Average Varietal Clove Count: 4-7 cloves per bulb 40-50 cloves per lb

Varietal Description: **Music** is known for its huge, easy-to-peel cloves that are bold and spicy when eaten raw but sweet and mellow when cooked. Once cured, you can expect 7-9 months of storage. We're offering both organic and conventional stock for 2025.


Music (conv.)		Hard Neck
	Origin: OH	Group: Porcelain
	Conventional	Average Harvest Time: Early Summer
	Unit Price: \$23.00 per pound	Average Varietal Clove Count: 4-7 cloves per bulb 40-50 cloves per lb


Varietal Description: **Music** is known for its huge, easy-to-peel cloves that are bold and spicy when eaten raw but sweet and mellow when cooked. Once cured, you can expect 7-9 months of storage. We're offering both organic and conventional stock for 2025.

Chesnook Red		Hard Neck
	Origin: WA	Group: Purple Stripe
	Certified Organic	Average Harvest Time: Early Summer
	Unit Price: \$28.00 per pound	Average Varietal Clove Count: 6-9 cloves per bulb 40-60 cloves per lb

Varietal Description: **Chesnook Red** comes to us from the Republic of Georgia and can tolerate a wide range of conditions. Flavor is robust and mellows nicely when cooked in soups, stews, casseroles and braised greens, to name a few. Large, beautifully colored bulbs and store for up to 7 months.


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Persian Star		Hard Neck
	Origin: OH	Group: Purple Stripe
	Conventional	Average Harvest Time: Early Summer
	Unit Price: \$23.00 per pound	Average Varietal Clove Count: 6-10 cloves per bulb 40-60 cloves per lb
Varietal Description: Persian Star is a cultivar from Uzbekistan, originally. Widely adapted, Persian Star performs well in both northern and southern climates. When cooked, its flavor is nutty, rich and sweet; when raw, it's not too overpowering and excels in salad dressings and olive oil dips. 4-8 month storage is typical with this variety.		


Purple Glazer		Hard Neck
	Origin: WA	Group: Purple Stripe
	Certified Organic	Average Harvest Time: Early Summer
	Unit Price: \$32.00 per pound	Average Varietal Clove Count: 6-10 cloves per bulb 40-60 cloves per lb
Varietal Description: Purple Glazer is new to our offerings for 2024. This central Asian heirloom variety is known for its beautifully colored bulbs, fat, easy to peel cloves and mild, smooth flavor without the typical garlic aftertaste. If you're looking for baking or roasting garlic, give PG a try! Expect 6-8-month storage.		

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Garlic, Soft Neck

CA Baja White		Soft Neck
	Origin: NJ	Group: Artichoke
	Conventional	Average Harvest Time: Spring/Early Summer
	Price: \$1.80 per bulb	Average Varietal Clove Count: 10-12 cloves per bulb 50-65 cloves per lb


Varietal Description: **CA Baja White** will likely be one of the first varieties you will harvest. Start checking these guys in early May to gauge when to pull the lot. Pull before greens dry out for best curing & storage quality, especially if you want to braid them. Its flavor is well-rounded; spicy but not overpowering.


CA Early		Soft Neck
	Origin: WA	Group: Artichoke
	Certified Organic	Average Harvest Time: Spring/Early Summer
	Unit Price: \$26.00 per pound	Average Varietal Clove Count: 10-16 cloves per bulb 60-65 cloves per lb

Varietal Description: **CA Early** produces large, flattened bulbs with uniformly large cloves. Central cloves are similar in size to the outer cloves. This variety will be one of the first you'll harvest. Flavor is mild and lends itself to recipes that call for raw garlic. It's adaptable and can handle more heat than some others.

Inchelium Red		Soft Neck
	Origin: WA	Group: Artichoke
	Certified Organic	Average Harvest Time: Spring/Early Summer
	Unit Price: \$26.00 per pound	Average Varietal Clove Count: 10-18 cloves per bulb 40-60 cloves per lb

Varietal Description: **Inchelium Red's** history is rooted in the Colville Indian Reservation in Inchelium, Washington. Large cloves and flattened bulbs are protected by thick outer skins. The flavor is mildly spicy and lingering. Inchelium is always huge and early; a local favorite for reliability.

Lorz Italian		Soft Neck
	Origin: WA	Group: Artichoke
	Certified Organic	Average Harvest Time: Spring/Early Summer
	Unit Price: \$28.00 per pound	Average Varietal Clove Count: 10-18 cloves per bulb 40-60 cloves per lb
Varietal Description: Lorz Italian was brought from Italy to the USA in the mid-1800's and has been delighting eaters everywhere ever since. Lorz's bulbs are wide, flattened and cloves are easy to peel. The flavor is spicier than other soft neck varieties used raw and is exceptional when roasted.		

Sicilian Artichoke		Soft Neck
	Origin: WA	Group: Artichoke
	Certified Organic	Average Harvest Time: Late Spring/Early Summer
	Unit Price: \$26.00 per pound	Average Varietal Clove Count: 8-12 cloves per bulb 40-65 cloves per lb
Varietal Description: Sicilian Artichoke is a good producer of medium to large bulbs. Flavor is balanced; spicy when raw and mellowing once cooked or roasted. Bulbs are mostly white with some purple streaking on the wrappers. Expect up to 8 months of storage from this variety.		

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Onion Sets

Cultivar	Color	Attributes	Day Length	Produces
Ebenezer	White	N/A	Long	Scallions
White King	White	Hybrid, Globe-shaped	Intermediate	Scallions OR Bulb
Stuttgarter	Yellow	N/A	Long	Scallions
Expression	Yellow	Slightly flattened globe-shaped	Intermediate	Scallions OR Bulb
Corinthian	Yellow	Globe-shaped	Intermediate	Scallions OR Bulb
Pentium	Yellow	Super Sweet	Intermediate	Scallions OR Bulb
Golden Cipollini	Yellow	Coin-shaped	Long	Scallions
Karmen	Red	N/A	Long	Scallions
Red Orb	Red	Globe-shaped	Intermediate	Scallions OR Bulb

Onion Set Pricing

Ebenezer Karmen Stuttgarter	Mini Bag - \$3.75 1 lb - \$5 3 lb - \$10 10 lb - \$26 32 lb - \$55
Pentium	Mini Bag - \$3.75 1 lb - \$6 3 lb - \$15 10 lb - \$50 32 lb - \$130
Golden Cipollini	10 lb - \$50 32 lb - \$132
Expression	10 lb - \$85 32 lb - \$215
Corinthian, Red Orb, White King	10 lb - \$35 32 lb - \$90



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Bulb Onions Demystified: An explanation of seed stock

Latitude Matters: Of the hundreds of varieties of bulb onions, each one is adapted to form bulbs at different latitudes as a result of how much daylight they receive. Regardless of when you plant, bulbing only occurs in the summer. You can plant onions at any time and get greens, but plants only produce a bulb once per year.

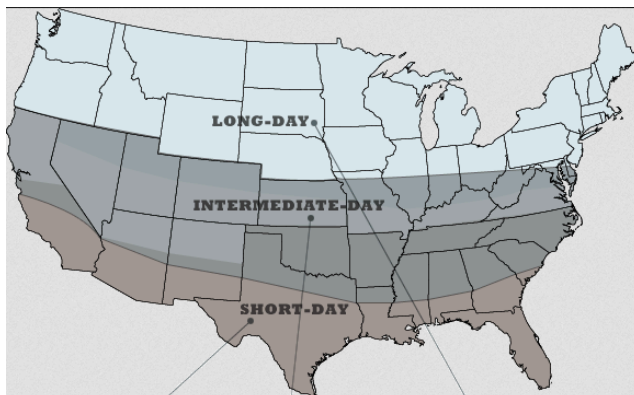
The categories of latitude adaptation are:

SHORT DAY (25-35 degrees lat.) Bulb formation initiates at 10-12 hours daylight.

INTERMEDIATE DAY (32-42 degrees lat.) Bulb formation initiates at 12-14 hours daylight.

LONG DAY (37-47 degrees lat.) Bulb formation initiates at 14-16 hours daylight.

In NC, we are in Intermediate Day territory at 35 degrees latitude. We can plant Short Day or Intermediate Day varieties and get bulbs but NOT Long Day varieties. Long day varieties will only produce green onions for us here since our longest day on the Summer Solstice is 14.5 hours. The caveat is that each latitude adaptation categorization is general; there are some Long Day varieties that do perform here at 35 degrees. You'll have to trial each variety and make your own performance notes.



Temperature Matters: After selecting appropriate varieties adapted to your latitude, storage of planting stock and growing temperatures in the fields are critically important to bulb onion production. As it pertains to ONION SETS (tiny quarter-sized onions), storage temperature dictates whether or not your sets will yield bulbs or bolt/flower. Onion sets are physiologically over a year old. Proper storage temperatures for holding onion sets so they will bulb are 32-33 degrees OR above 65 degrees. Any storage temperatures in between 33-65 will trigger the sets to bolt in the spring. This is disappointing if you're expecting bulbs only to find out in May that you will not be getting the bulb crop of your dreams. Bolting onions will still produce a bulb, but they will not be as large as plants that do not bolt. Additionally, they will not store as long. Age of Stock Matters: For bulb production, the rule of onion is: If you are under a year old, you will bulb 100% of the time if you receive the right amount of daylight. If you are older than a year, you may bulb, bolt (flower) or do both. Whether or not you bulb or bolt hinges on temperature of storage or of field conditions. This means.... Onions from seed and plants will bulb every time. Onions grown from sets might bolt if they are planted in the fall and winter temperatures are irregular or if storage temperatures of the sets were not optimum.

So What Do I Plant?

For Scallions & Green Onions: PLANT SETS.

Plant in fall or spring. These are the quarter-sized tiny onions sold in a bag. Nothing will be faster than a set in producing gorgeous green onions. In 30-60 days, you'll have something to eat or sell. Fall-planted stock can be harvested immediately, over-wintered for extended harvest. Plants not harvested by the time May rolls around may bulb or flower.

For Bulbs: BUNCHED PLANTS ARE BEST; SETS FROM FEBRUARY SHIPMENT ALSO WORK.

Plant in spring only. Spring planted onion sets can also yield a good bulb crop but it's important to wait until our February shipment. Storage conditions in our suppliers' warehouse are optimum for keeping sets at the right temperature so they will bulb come summer and not bolt. Try out Corinthian, Conquest and White King for storage yellows and whites if you've got space.

New Pest Alert, (2023 in NC):

The Allium Leaf Miner is a new pest to North America, first ID'ed in the mid-Atlantic in 2015. It is now officially in NC and it's something to be aware of in the field as you grow any allium crop. Principle methods of managing this pest are covering crops to exclude adults and spraying once detected if crops are not covered. See this [link](https://growingsmallfarms.ces.ncsu.edu/growingsmallfarms-allium-leafminer/) to our local Organic Extension Agent, Debbie Roos's article for more information about understanding and managing this pest: <https://growingsmallfarms.ces.ncsu.edu/growingsmallfarms-allium-leafminer/>



Thanks for working with us & may all your allium adventures succeed!

For Fall Purchase Only

Shallots

Mini Sets



Conventional

6 sets per bag
\$3.99/bag

Roderique

Soft Neck



Origin
Indiana

Average Harvest Time
Early Summer

Conventional

Average Varietal Set Count
~100 sets per lb

Unit Price:
\$8.99/lb
\$90/10 lb
\$250/32 lb

Roderique Banana long shallots form long, cylindrical bulbs. These tasty torpedoes peel and process quickly in the kitchen compared to round varieties. Expect 5 month storage.

Monique Shallot

Soft Neck



Origin
Indiana

Average Harvest Time
Early Summer


Conventional


Average Varietal Set Count
~100 sets per lb

Unit Price:
\$8.99/lb
\$90/10 lb
\$250/32 lb

Monique Semi Long Shallots form slightly elongated, oblong bulbs. Monique offers good disease resistance. Once cured, semi long shallots will keep up to 10 months.

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Lorient Shallot		Soft Neck
	Origin Indiana	Average Harvest Time Early Summer
	Conventional	Average Varietal Set Count ~100 sets per lb
	Unit Price: \$8.99/lb \$90/10 lb \$250/32 lb	Lorient Shallots form fat, round bulbs. Good disease resistance in the field, tight necks once cured for storage and ease of peeling in the kitchen are strong points of this variety. Lorient will keep 9-10 months after curing.

Nero Shallot		Soft Neck
	Origin Indiana	Average Harvest Time Early Summer
	Conventional	Average Varietal Set Count ~100 sets per lb
	Unit Price: \$8.99/lb \$90/10 lb \$250/32 lb	Nero Shallots form a traditional round, double bulb. Skins are coppery red and flesh is pink. Expect good long term storage once properly cured.

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Scan here to place your order!



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