



Hardneck vs. Softneck

Hardneck garlic generally produces scapes, has large cloves and robust flavor, and is easier to peel.

Softneck garlic usually does not produce a scape, has a flexible stem, and braids easily. It has more cloves per bulb and stores for a longer period than hardneck varieties.

What's the difference between hardneck and softneck garlic?

Hardneck garlic varieties tend to form fewer, but larger, cloves per bulb. Hardneck garlic grows better in colder climates because it requires vernalization, or prolonged exposure to cold weather.

Softneck garlic varieties do not require cold exposure to grow, therefore they excel in milder climates. They also mature more quickly than hardneck varieties, don't form scapes, and generally contain several small cloves per bulb.



'German Extra Hardy' – *Hardneck*

Considered one of the best roasting garlicks, this vigorous and exceptionally cold-hardy variety dependably produces large bulbs with a rich, classic garlic flavor that accentuates a wide range of dishes and cuisines. 'German Extra Hardy' boasts white-skinned bulbs that wrap burgundy-hued cloves; it overwinters well due to its long roots.



'Inchelium Red' – *Softneck*

The Rodale Institute rated 'Inchelium Red' top in taste in 1990. Originally from the Colville Indian Reservation in Inchelium, Washington, it has light-purple blotching on very large bulbs. 'Inchelium Red,' like other Artichoke types, is known for its adaptability to different growing zones, high productivity, and early maturity.
