

## 2020 Gourmet Garlic at [the Cobblestone Farm Paris](#)

We grow from our own seed stock, follow organic growing methods but we are not certified organic.



### Varieties:

- **Armenian**

A rare porcelain strain that comes from an Armenian village near Azerbaijan. Symmetrical bulbs, plump cloves, all loaded with an intense earthy flavour and retaining a rich full-bodied garlic flavour when baked.

- **Carpathian**

From Carpathian Mountains of Southwest Poland, may be called Polish Carpathian Uniform Bulbs, Classic Garlic Flavour; Very Strong, Hot and Spicy (i.e. sticks around for a long time). Rocambole Garlic.

- **Croatian**

A Moderately Spicy taste, it is great fresh in a salad or used in aoli or enjoy a subtle garlic flavour in sautes

- **Duganski**

Beautiful purple stripe variety, originates from Kazakhstan. Purple outer wrapper with a violet tinged clove has a fiery flavor but finishes with a pleasant mellow aftertaste

- **Fish Lake III**

The foremost variety from the late "Garlic Man" Ted Maczka is stronger than most porcelains. These white bulbs have 5 to 6 cloves and the clove wrappers are purplish pink. Listed in the Canadian seeds of diversity as a Heritage variety. Endangered and hard to find.

- **Georgian Fire**

Georgian Fire, like most porcelains is a large and beautiful garlic with rich robust flavor that is strong and has an aftertaste that lingers. The clove covers are a light brown streaked with purple From a grower's perspective, it is a large and healthy garlic to grow and appears to be relatively resistant to most of the disease. It originated in the Republic of Georgia.

- **German Mennonite**

Porcelain Type, a big, beautiful garlic with pink skinned cloves, a nice mild to medium garlicky flavour. A fantastic and consistent producer which usually has 4 to 6 large cloves and keeps very well.

- **Hungarian**

Intense, smooth flavour, with outstanding stability and a higher level of heat. This variety is great for roasting.



- **Legacy**

A wonderful heirloom variety, it is moderately spicy when first harvested and mellows with time. It has a rich flavour that is particularly good for roasting.

- **Leningrad**

This medium hot Porcelain variety has become a staple thanks to its excellent flavour and long storage life. Leningrad is listed in the Seeds of Diversity Canada catalogue of heritage varieties.

- **Music**

Large bulbs with lasting flavour. Music has a very hot flavour when eaten raw. When cooking or roasting, Music loses its heat but offers a lasting garlic flavour with a hint of sweetness.

- **Persian Star**

This purple striped hardneck variety, recognized by its white outer wrapper leading to its beautiful red and purple inner striped wrappers makes them the prettiest of all the garlic varieties available. This hardneck is among the finest culinary garlic around, they have a mildly pungent, complex, richly garlicky flavor making them the best for roasting

- **Portuguese**

A Bold Flavour and Superb Taste. A favourite of growers.

- **Rose de Lautrec**

A stunningly beautiful pink Creole garlic from France, with a warm, not hot flavour. On top of taste and beauty it brings a long storage life to the table.



- **Russian Red**

The Standard of Excellence for flavour in racambole garlic. This variety has a strong garlic flavour and warm sweet aftertaste.

- **Siberian**

Marbled Purple Stripe garlic variety that is prized for its very high content of allicin. Allicin helps boost the immune system and improves circulation. Siberian has a great aroma, a slightly wild flavour but not too hot.

- **Yugoslavian Red**

This garlic has a pungent garlic aroma and a strong, hot, spicy taste that fades to sweet in the mouth. Bulbs contain 4 to 5 large cloves.