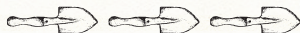


*Van Zyperden's*  
GARLIC SOFTNECK SILVERSKIN INCHELIUM RED



Garlic, like shallots and onions, is a member of the allium family and is a species within the allium genus. Garlic is one of the most popular vegetables used to season in cooking. Studies have shown there are many benefits to adding garlic to your dishes. It is said to lower blood pressure, reduce inflammation, help lower cholesterol, support immune function and may reduce blood clotting. Garlic is easy to grow and is a great addition to your edible garden.

*Perfect for raised beds and containers*

*Easy to grow and maintain*

*Full Sun*

*About This Variety:* Silver skin garlic, also known as 'softneck garlic', is a type of garlic known for its papery white outer skin that resembles silver or white parchment paper. It is one of the most widely cultivated varieties. Silver skin garlic typically produces bulbs with many cloves in varying sizes within the same bulb. Its flavor is more mild than other garlic varieties, being slightly sweet and less spicy than hardneck varieties. Silver skin garlic is easy to peel. It has a long shelf life and stores well. It is adaptable to many gardens and climates throughout the world, making it a staple choice for commercial growers. The garlic bulbs we ship are usually on average between 1-1.5" in diameter, which by industry standards weigh approximately 12-16 bulbs per pound.

*Growing Instructions:* Timing of the harvest is crucial to ensure the bulbs are mature and properly cured for storage. In general, garlic is ready to harvest when approximately half of the lower leaves have turned yellow or brown, normally early summer. Carefully lift bulbs from the ground with a garden fork (garlic bulbs need to be handled gently). Carefully shake off excess soil. Trim the leaves of the plants, leaving about 1.5" of stem above the bulb. Trim roots to about a quarter inch in length. Allow the garlic bulbs to cure by laying them out on a flat surface out of direct sunlight until the outer wrappers become dry and papery. Proper curing is essential for maintaining flavor and quality. After the curing stage, remove remaining roots and tops and thoroughly clean the bulbs. The garlic is now ready for storage. Store in a cool, dry place with good ventilation in a net bag, basket or crate. Some garlic varieties can be braided and hung.

*Care Tip:* Grow your own fresh garlic

*Blooms:* Summer

*Exposure:* Full Sun

*Height:* 18-24"

*Spacing:* 3-6", 2-3" deep

*USDA Zones:* 4-9

Guaranteed to grow 1 year from purchase if directions are followed. Any concerns related to quality and/or counts feel free to contact us.

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Let's get social!



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