

Garlic (Shipped) Prices/lb

Pound Interval | The price/lb varies based on the total amount of lbs purchased. Price/lb is fixed for all varieties in your order.
Varieties Available: Music or Norquay (Porcelain) | Svea (Marbled Purple Stripe) | Jachlo (Purple Stripe) | Legacy (Rocambole)

[Order & Reservation Form](#)

Pound Interval	\$/lb Size 4 35-39mm	\$/lb Size 5 40-44mm	\$/lb Size 6 45-48mm	\$/lb Size 7 49-51mm	\$/lb Size 7.5 52-55mm	\$/lb Size 8 56-60mm
Fresh Ontario Garlic						
0-2 lbs	\$21.00	\$22.05	\$24.05	\$24.41	\$24.94	\$25.57
3-4 lbs	\$18.90	\$19.95	\$21.95	\$22.31	\$22.84	\$23.47
5-9 lbs	\$16.01	\$17.06	\$19.06	\$19.43	\$19.95	\$20.58
10-29 lbs	\$14.44	\$15.49	\$17.48	\$17.85	\$18.38	\$19.01
30-59 lbs	\$12.08	\$13.13	\$15.12	\$15.49	\$16.01	\$16.64
60-149 lbs	\$10.76	\$11.81	\$13.81	\$14.18	\$14.70	\$15.33
150-299 lbs	\$9.19	\$10.24	\$12.23	\$12.60	\$13.13	\$13.76
300-599 lbs	\$8.40	\$9.45	\$11.45	\$11.81	\$12.34	\$12.97
600-899 lbs	\$7.09	\$8.14	\$10.13	\$10.50	\$11.03	\$11.66
900+ lbs	\$5.78	\$6.83	\$8.82	\$9.19	\$9.71	\$10.34

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Fresh Ontario Garlic						
0-2 lbs	\$20.97	\$22.02	\$24.01	\$24.38	\$24.91	\$25.54
3-4 lbs	\$18.87	\$19.92	\$21.91	\$22.28	\$22.81	\$23.44
5-9 lbs	\$14.09	\$15.14	\$17.14	\$17.50	\$18.03	\$18.66
10-29 lbs	\$12.52	\$13.57	\$15.56	\$15.93	\$16.45	\$17.08
30-59 lbs	\$9.21	\$10.26	\$12.25	\$12.62	\$13.15	\$13.78
60-149 lbs	\$8.32	\$9.37	\$11.36	\$11.73	\$12.25	\$12.88
150-299 lbs	\$7.42	\$8.47	\$10.47	\$10.84	\$11.36	\$11.99
300-599 lbs	\$6.74	\$7.79	\$9.79	\$10.15	\$10.68	\$11.31
600-899 lbs	\$5.80	\$6.85	\$8.84	\$9.21	\$9.73	\$10.36
900+ lbs	\$4.88	\$5.93	\$7.93	\$8.30	\$8.82	\$9.45

Garlic (Pickup) Prices/lb

Pound Interval | The price/lb varies based on the total amount of lbs purchased. Price/lb is fixed for all varieties in your order.
Varieties Available: Music or Norquay (Porcelain) | Svea (Marbled Purple Stripe) | Jachlo (Purple Stripe) | Legacy (Rocambole)

Pound Interval	\$/lb Size 4 35-39mm	\$/lb Size 5 40-44mm	\$/lb Size 6 45-48mm	\$/lb Size 7 49-51mm	\$/lb Size 7.5 52-55mm	\$/lb Size 8 56-60mm
Fresh Ontario Garlic						
0-2 lbs	\$15.75	\$16.80	\$18.80	\$19.16	\$19.69	\$20.32
3-4 lbs	\$13.65	\$14.70	\$16.70	\$17.06	\$17.59	\$18.22
5-9 lbs	\$10.76	\$11.81	\$13.81	\$14.18	\$14.70	\$15.33
10-29 lbs	\$9.19	\$10.24	\$12.23	\$12.60	\$13.13	\$13.76
30-59 lbs	\$7.88	\$8.93	\$10.92	\$11.29	\$11.81	\$12.44
60-149 lbs	\$7.09	\$8.14	\$10.13	\$10.50	\$11.03	\$11.66
150-299 lbs	\$6.56	\$7.61	\$9.61	\$9.98	\$10.50	\$11.13
300-599 lbs	\$6.04	\$7.09	\$9.08	\$9.45	\$9.98	\$10.61
600-899 lbs	\$5.25	\$6.30	\$8.30	\$8.66	\$9.19	\$9.82
900+ lbs	\$4.46	\$5.51	\$7.51	\$7.88	\$8.40	\$9.03

Pricing Continued...

Elephant Garlic Prices/lb

Pound Interval | The price/lb varies based on the total amount of lbs purchased. Price/lb is fixed for all varieties in your order.

Pound Interval	\$/lb Shipped	Size
Elephant Garlic (Ontario)		
0-2 lbs	\$25.20	2-3 Count/Lb
3-4 lbs	\$21.42	2-3 Count/Lb
5-9 lbs	\$20.16	2-3 Count/Lb
10-19 lbs	\$18.27	2-3 Count/Lb
20-29 lbs	\$17.01	2-3 Count/Lb
30+ lbs	\$15.12	2-3 Count/Lb
Elephant Garlic (California)		
0-2 lbs	\$21.00	2-3 Count/Lb
3-4 lbs	\$17.85	2-3 Count/Lb
5-9 lbs	\$16.80	2-3 Count/Lb
10-19 lbs	\$15.23	2-3 Count/Lb
20-29 lbs	\$14.18	2-3 Count/Lb
30+ lbs	\$12.60	2-3 Count/Lb

Pricing Continued...

Elephant Garlic Prices/lb

Pound Interval | The price/lb varies based on the total amount of lbs purchased. Price/lb is fixed for all varieties in your order.

Pound Interval	\$/lb Pickup	\$/lb Shipped	Size
Elephant Garlic (Ontario)			
0-2 lbs	\$18.90	\$25.16	2-3 Count/Lb
3-4 lbs	\$15.12	\$21.38	2-3 Count/Lb
5-9 lbs	\$13.86	\$17.85	2-3 Count/Lb
10-19 lbs	\$11.97	\$15.96	2-3 Count/Lb
20-29 lbs	\$10.71	\$12.94	2-3 Count/Lb
30+ lbs	\$10.08	\$11.68	2-3 Count/Lb
Elephant Garlic (California)			
0-2 lbs	\$15.75	\$20.97	2-3 Count/Lb
3-4 lbs	\$12.60	\$17.82	2-3 Count/Lb
5-9 lbs	\$11.55	\$14.88	2-3 Count/Lb
10-19 lbs	\$9.98	\$13.30	2-3 Count/Lb
20-29 lbs	\$8.93	\$10.78	2-3 Count/Lb
30+ lbs	\$8.40	\$9.73	2-3 Count/Lb

Pricing Continued...

Specialty Items

Free shipping with purchase of garlic | Applicable pricing at time to ship with no purchase of garlic

Origin	Formats	Packaging	Single Spec	Single Cost	SKU
Black Garlic *365 Days A Year*					
ONT.	Cloves	Deli Container	1 x 150gm	\$26.25	BLA-15
ONT.	Cloves	Deli Container	1 x 300gm	\$48.30	BLA-16
ONT.	Cloves	Glass Jar	1 x 40gm	\$6.83	BLA-14
Dehydrated Garlic *365 Days A Year*					
ONT.	Flakes	Jar	1 x 70gm	\$5.25	DEH-23
ONT.	Flakes	Tub	1 x 365gm	\$26.25	DEH-24
Shallots					
ONT.	Bulbs	Hyme	1 x 350gm	\$4.20	SHA-28
ONT.	Bulbs	Bulk Bag	1 x 5lb	\$10.50	SHA-313
ONT.	Bulbs	Bulk Bag	1 x 10lb	\$18.90	SHA-30
Specialty Onions: Red, White, Gold & Cipollinis					
ONT.	*1 Color/Bag*	Bulk Bag	1 x 5lb	\$15.75	SON-302
ONT.	*1 Color/Case*	Hyme	1 x 250gm	\$4.20	SON-33

Hardneck Variety

Porcelain (4-7 Cloves)

Music

A very cold hardy plant, described as slightly spicy, with a porcelain fructose flavor. Here in “the idea of North” it is the most common, and essentially “The Staple” garlic variety. Easy to grow, it produces between 4 and 7 big-ass easy to peel cloves per bulb. Most years with shiny-white outer sheath and some pink to brown tinged clove skins, depending on the season.

Norquay

Big Boy – Big Gurrl Garlic, with regards to neck size, plant size and bulb size. 4-7 larger cloves with mostly one in the middle extra. White skin, lighter to a light rose clove wrapper, and the porcelain high fructose flavor profile, with all the winter ready attributes of porcelains. Matches the tune of Music in every way.

Marbled Purple Stripe (5-8 Cloves)

Svea

A contender for best discovery for sure. Strong hot garlic, 5-8 cloves often with lots of red to purple colour on skin and clove wrappers, depending on the winter. Lots of fat cloves like Music and Norquay. The “chunky tuna” of the porcelain world. Thrives in cold climates; a great choice for those in cold winter areas. Easily produces on par with any porcelain.

Purple Stripe (8-12 Cloves)

Jachlo

Vigorous good sized robust intense purple bulbs, collected in Eastern Europe. Outer skins bursting with purple colour. The wrapped cloves retain the light chocolate – violet colouring of the outer wrappers. Flavour said to be fiery but with a mellow and smooth aftertaste. 8-12 cloves. Ready to rock through winter. Every year we grow a bit more! A contender for best yield.

Rocambole (8-12 Cloves)

Legacy

Generally, it is said to make lips quiver more than other hard necks. The bulb will produce 3-4 larger white skinned clove among the 8-12 on the bulb. Depending on soil type a reddish brown, to purple brown clove skin underneath. Matures slightly at odds with porcelain, lower to the ground squatter plant.

Other Specialty AHI Items**Leek (5 Cloves)****Elephant**

Big – Bigger – Bigger yet

and biggest bulbs are not garlic but a leek. On average 5 cloves per head from what we bring in from California. A milder taste profile, which has been associated with roasting forever. Many of these bulbs grow 4 inches across in size.

Black Garlic *365 Days Of The Year***Cloves**

Black Garlic is all the rage in the culinary industry. It has an extremely unique flavour with endless recipe possibilities.

Its sweet & savoury taste holds undertones of balsamic, soy sauce & molasses, giving your bite a full and complex flavour.

An ideal addition to not only mains, but also desserts! Many use in brownies, ice cream, truffles and chocolate delights! Can go great in dressings, marinades, sauces, pizzas, pastas. Be bold & try some...We dare you.

Dehydrated Garlic *365 Days Of The Year***Flakes**

Dehydrated garlic flakes are a very convenient way to achieve the wonderful garlic flavour you are seeking in your soups, sauces, vegetable mixes, stuffing mixes and cooking without the peeling or chopping. Garlic flakes should be a staple in every spice cabinet as a backup when you find yourself out of fresh garlic. The longer shelf life means that you will never run out of the great Ontario garlic flavour at any time of the year. Great for marinades and slow roasting!

Shallots & Onions**Shallots, Cipollinis & Red, White & Gold Pearl Onions**

They can be used as a substitute for any recipe that calls for onions. These onions work especially well in dishes where they're eaten raw, like dressings, condiment trays, salads, burgers & hot dogs. Try them deep-fried or pickled.

Store in a cool, dark, dry and well-ventilated place. They will keep for up to a month.