



Garlic Whistles



RPG# 60720 **Garlic Whistles, 5# Unit**

GARLIC WHISTLES ARE IN A CATEGORY THAT HAS A 10# MINIMUM
WHICH CAN BE MET BY PURCHASING MULTIPLE PRODUCTS
GARLIC WHISTLES SHIP OVERNIGHT

Garlic is planted in the fall, in the form of single cloves buried in the soil with the sprouting end up. In the spring garlic leaves sprout new growth. The leaves grow at a rapid steady pace, this period of rapid growth quickly leads to the development of the garlic's reproductive vehicle – the flower, which is also known as the garlic whistle.

The plant will be used to produce seeds or tender whistles from the garlic stalk will be harvested, which allows the garlic to fortify its bulb, producing heads of garlic.

Garlic whistles can be stored in a plastic bag in the refrigerator for weeks. Use in a stir-fry, salad, or any other dish that subtle garlic flavor is required or desired.

For more information contact your RP Gourmet Culinary Specialist at 877-254-8052
www.rpgourmet.com