



Garlic Planting

HOW MUCH GARLIC SHOULD I BUY?

1-3lbs should produce plenty of garlic for the average family. Garlic lovers may need up to 2-3 times more. Soft neck varieties store longer than hard necked types. For small growing areas with single rows, you will want to plant garlic cloves 4" apart. Figure about 6lbs per 100' of row.

GROWING INSTRUCTIONS

Garlic is usually planted in November through March. Break cloves apart a few days prior to planting. Plant root-end down, 1-2" deep. Mulch immediately. Remember, big cloves yield big plants and bulbs. Garlic likes rich, well-draining soil. It doesn't do well in light or tight soils that lack organic nutrients. Water like any vegetable green. Nitrogen is appreciated during the spring. When the days lengthen and the temperature climbs (mid-July) garlic is finished growing green leaves and is ready to become a bulbing plant. The plants will not require as much water at this point. Plants will send up a flower stalk about late July, early August. About 1 week after the stalk begins to turn woody, starts to uncoil and begins to stand up straight, the stalk should be cut off at the top plant leaf. This redirects the energy downward to the bulb.

HARVESTING

As harvest approaches, plants begin to dry down from the lowest leaf up and from the leaf tips downward, one leaf at a time. Harvest when approximately 40% of the leaves are still green. Bundle in groups of 5-10 plants and hang inside, out of the direct sunlight and with good air circulation. Don't leave freshly dug bulbs in the direct sunlight for more than a few minutes because they will sunburn (cook) fast. The plants and bulbs cure completely within 2-3 weeks. When cured, the neck may be cut ½" above the bulb and stored at this point.

STORING

Garlic stores well at room temperature. Temps of 42-52 degrees will cause sprouting. Temps in the 30s are ok for table stock but not for planting stock.

