

GARLIC ALLIUM SATIVUM

The garlic that we are carrying has been grown especially for “seed” and is organic. These have been allowed to stay in the ground for 7 to 10 days longer than garlic grown for consumption.

Planting Tips

Approximately 1 week prior to planting separate the cloves and place into a box or paper bag. Garlic does best in highly fertile, well drained soil and full sun. Prepare your bed by raising the rows and dig a trench 3-4” deep and add compost. A pH of 6-7 is advisable. You may plant garlic anytime from the first fall frost until as late as November. This allows for good root growth but no top growth before winter. Plant each clove root end down 6” apart and push 1-2” into prepared soil or cover with 2” of soil. In late fall cover with weed free mulch to a depth of 4” to 6”.

In spring, remove mulch and top dress with compost or complete fertilizer. If you fertilized well in fall then leave mulch in place and there is no need to fertilize in spring. Be sure to weed the plot frequently. Garlic does not do well when competing with weeds. Consistent soil moisture is important during the spring and summer. When garlic is reaching maturity a somewhat dry soil is best.

If you have planted a stiffneck variety such as the German Extra Hardy you will need to top them in early summer. A hard round stem called a “scape” will grow upward and a “topset” will begin to form. Cut or clip off the young, green topset within a few inches of the scape. If this is not done then the cloves will be too small to be useful. The New York White variety is a softneck and does not need to be cut.

Harvesting Tips

Harvest in summer when the bottom leaves are beginning to yellow and before more than one or two leaves turn brown. Do not leave in the ground too long or the bulbs will separate and rot. Dig garlic with a spading fork. Brush off soil before curing and storing. Curing & storing tips:

Cure in a warm, shady place with good air movement. Hang in bundles or spread as a single layer on screens or drying racks. Allow to dry until neck is dry and outer skin is papery, approximately 2 to 3 weeks. Store by braiding or tying heads together then hanging or cutting tops off and placing in a mesh bag or open container. Keep in a cool dry place rather than a refrigerator. Optimal temperature is 34 degrees Fahrenheit.

Enjoy!