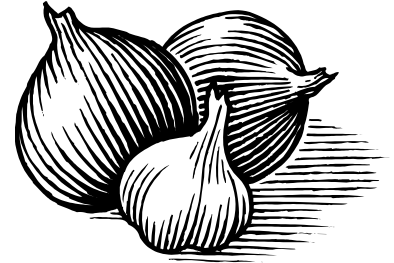


Growing Garlic

Tips for growing and harvesting garlic in your garden!

Growing good garlic is fairly easy. If you just plant the cloves in the ground anytime between September and March and it will probably grow, but not very well. If you want to grow large, healthy bulbs, there is more to it.



Where and when should I plant Garlic?

Garlic likes to be planted in fertile, well drained raised beds so that the bulb itself is up out of the water level and the roots are down in the water. It is best to plant garlic in the fall. This allows the garlic to develop roots and feed before the winter. When planting separate the bulbs into individual cloves and plant the cloves, top side up, two to five inches apart so they will have room to grow. It is best to rotate your crops and not plant them in the same place for three to four years.

What do I need to do while the Garlic is growing?

You need a good well balanced soil that is loose enough for the bulb to grow and expand when it is the time for it to do so. Ordinary garden soil with a little manure added before planting is great. It is a good idea to fertilize garlic in the early spring to give it a boost just as the foliage gets a good start. It does not like dry, hard packed clayey or thin rocky soils that may restrict its expansion. Garlic does not like to dry out completely during its growing season. Garlic likes a slightly moist but not wet soil. If it stays too wet, diseases such as fungus and blight can set in. Overwatering leads to some problems as can under watering because any plant that becomes stressed is more likely to develop problems than a plant that is not stressed.

When do I harvest my Garlic?

The secret to knowing when to harvest the garlic is to watch the leaves. Garlic leaves signal maturity by beginning to turn brown and dying. Generally the time to harvest is when the lower leaves have died down and only the top few leaves are still green. However, do not wait for all the leaves to all die down. Once the garlic starts losing its leaves, a week to 10 days before harvest, discontinue watering and let the soil dry out to make harvesting easier. When your garlic is ready to harvest the best way is to use a shovel or garden fork and slip the blade down beside them and then work it under them and pry them up from the bottom.

What do I do after I dig the Garlic up?

Garlic likes to dry gradually in temperatures that are similar to those a few inches underground. This initial drying process is called “curing” the garlic. Garlic is cured when the roots and necks are completely dried and it does not emit a typical garlic odor when cut. After the garlic has cured, trim the stalk and store some for planting in the coming fall. If you have harvested your garlic at the right time, there should be several layers of bulb wrappers remaining. Leave the wrapping on to protect the garlic.

How do I store the Garlic?

Four factors affect the storage of garlic; how well it was grown and cured, the type of garlic, temperature, and humidity. The most important thing about storing garlic is that it is bad to store garlic in plastic bags or sealed containers as these things promote rotting. They should be stored in dark cool conditions away from direct sunlight. Keeping them cool, but not cool enough to sprout. It is important not to restrict airflow around the bulbs.

Good luck and enjoy the fruit of your labor. You will probably discover that you get much better tasting and longer storing garlic when you grow your own from selected cultivars than the garlic you get at the local supermarket. Enjoy.

Here are some of the Varieties that we carry:

- Regular white - regular type of white garlic, has a mild flavor.
- Elephant - has large cloves but very mild flavor
- German Hardneck - A very nice strain for our northern climates. Great for roasting due to large cloves.
- Legacy - A rocambole type hard neck garlic produces 4 to 6 cloves in a large bulb. Has a strong, full flavour.
- Mexican Purple - This garlic has a hot flavour when raw, but becomes milder when baked
- Music - Music is large beautiful and a well-formed porcelain garlic. Its flavor is very rich and musky, strong and robust and sticks around for a while.
- Red - The standard of excellent flavor in rocambole garlic. This is a delightfully mild, full flavored, productive garlic that store very well, present a nice appearance and has an excellent raw flavor.
- Russian Red - A rocambole garlic with a rich, musky flavour and is very hot when eaten raw. Grows great in the northwest.
- Inchelium Red - An artichoke garlic with delightfully robust flavour. A large and healthy garlic to grow resistant to most diseases. It is a good for storing but still peels easily.
- Italian Porcelain - A hardneck type that produces large bulbs with easy-to-peel purple cloves that do wonders for Mediterranean cooking.