



Growing Garlic

Plant in early spring (March or April), as soon as the ground can be worked is a good time to plant garlic so the largest bulbs possible have time to form before a mid to late summer harvest.

For fall planting, the ideal time to plant is before the ground freezes, and not warm enough that the top growth starts. Mulch heavily to protect them over winter. Straw is a good choice for proper protection.

To plant -

Find a location in full sun and provide fertile, well draining soil. Break apart the bulb into individual cloves a few days before you intend to plant. Keep the papery skin on the cloves when planting. It helps protect the cloves from microbes or bacteria that may be present in the soil.



Plant the individual cloves 3-5 inches apart and 1-2 inches deep with the pointed end up. Space in rows 10-14 inches apart.

Watering

Water regularly to keep soil evenly moist. The bulbs will form better. Excessively dry soil could result in smaller and irregularly formed bulbs.

Fertilizing

Fertilize in spring with a nitrogen heavy fertilizer such as Espoma Bio-tone 4-3-3 or Plant-tone 5-3-3. Garlic tends to be heavy feeders. You may need to provide another application in midsummer if you notice yellowing of the leaves and it's not harvest time yet.

Harvest

In mid to late summer, depending on when you planted (spring or fall), you can begin to harvest when the top growth begins to yellow and fall over. Carefully dig up one bulb with a spade or garden fork to see if they are fully formed and ready to be harvested. If they are ready, continue with the spade or fork, trying not to pull on the foliage. Brush off excess soil and let the bulbs dry in an airy, dry shade location for a week or two. Make sure all sides of the bulbs have good air circulation, so fungus doesn't form on the bulbs.

Storage

Garlic is ready for storage once the outside layers are dry and papery and the roots have dried up and have been removed. Store garlic in a cool, dark, dry location. A basement won't work if it tends to retain moisture. Avoid storing in the refrigerator as well. Properly stored garlic will last for several months.