

# **GROWING GARLIC... Fun, Rewarding and Delicious!**

## PURCHASING

Garlic comes in softneck and hardneck varieties. I always plant hardneck as it is better for colder climates.

Purchase organic garlic bulbs. Most seed companies sell garlic. One of my favorite sources is [TheGarlicStore.com](http://TheGarlicStore.com). Once you have your own "crop," save the largest bulbs to plant for next year!

## PLANTING

- Amend soil as garlic is a heavy feeder. Good to add bone meal or an organic starter fertilizer.
- Loosen soil to 12".
- Plant individual cloves 2 - 3" deep; 5- 6" apart.
- Plant pointy tip facing up!

## HARVEST

- When lower leaves have turned brown but about half of top leaves are still green. (For me that is usually mid-July.)
- Dig don't pull! Easy to damage the bulb at this point.
- With your hands brush away excess dirt (Don't wash at any time in the process!)

## CURING

- Lay heads on screening or hang to dry for 6 - 8 weeks in a dark, dry area allowing the "leaves" time to turn brown.
- Once cured, cut the stalks down to an inch above the bulbs and trim the roots. Leave as much of the outer "wrapper" as possible. The wrapper will aid in longer storage. I plant a hardneck variety and they usually last 4 -5 months.

## NOTES:

Garlic is considered a heavy feeder and appreciate regular fertilizer (about once a month) and water throughout the growing season.

Garlic Scapes are the "flowers" of hardneck garlic that come in early summer. Remove those from the plant to keep them from stealing vigor from the bulb. They have a delicious garlic flavor and can be used in cooking just as you would garlic.

Enjoy!

