

HOW TO GROW GARLIC

October:

The ideal garlic planting window in the PNW! Read the weather and get seeds in the ground before the heavy rains start.

Early March:

Early March is the second-best planting time. If you missed the October planting window or have garlic sprouting in the pantry, plant once ground is workable.

April-May:

Garlic is susceptible to weed pressure, so keep up! With a bit of weekly rain you won't need irrigation. Light watering goes a long way during dry spells. Give garlic a boost at 24+ in. tall before they put out scapes with a foliar spray of fish emulsion.

June:

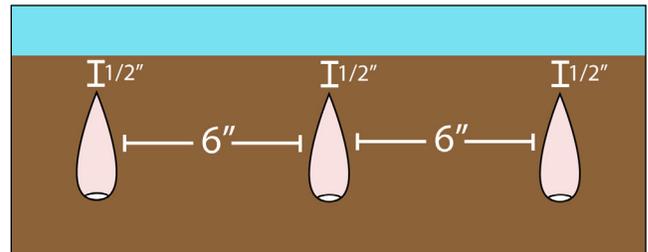
Start looking for garlic scapes! Scapes come out of the top of hardneck garlic and curl into little, green pigtales. Remove scapes so plants focus their energy on the bulb. Once they curl they should easily snap off at the base; rubbery scapes are unripe. Scapes are delicious and can substitute garlic when cooking.

July:

As garlic ripens, the lower leaves will die from the ground up. Stop watering after the first leaf dies to prevent rot and mold. Once half the leaves are dead, harvest! If 3+ leaves are dead and hard rain is coming consider an early harvest.

Planting Your Garlic:

Garlic likes well-draining soil with high organic matter, and needs lots of nutrients. Your local garden store carries 4-3-2 amendment. 1-2 c./10 sqft. is usually adequate. Garlic cloves/pound vary, but 1 lb. of seed/10 sqft. of space is safe.



Plant cloves in a 6" grid root-end down and cover with 1/2" of soil.

Once the ground is ready, break seed garlic into cloves. Each clove becomes a bulb. Plant root-side down in a grid about 6 in. apart for optimum space, sun, and airflow. Completely cover with about 1/2 in. of dirt. Consider adding a light straw mulch to prevent weeds and frost damage. Garlic disease info: <http://tinyurl.com/y3n65rls>

Harvesting Your Garlic:

When half the leaves are dead it's harvest time! In sandy soil garlic pulls easily, but in clay-heavy soil a spading fork might be required to around bulbs before pulling.

Once harvested, tie plants with twine in bunches of 10-15 and hang in a low-humidity/high-airflow environment to cure. Garages, sheds, and porches can work well. Garlic be enjoyed "green," or fresh. It has the most powerful flavor, but keeps a fraction as well.



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