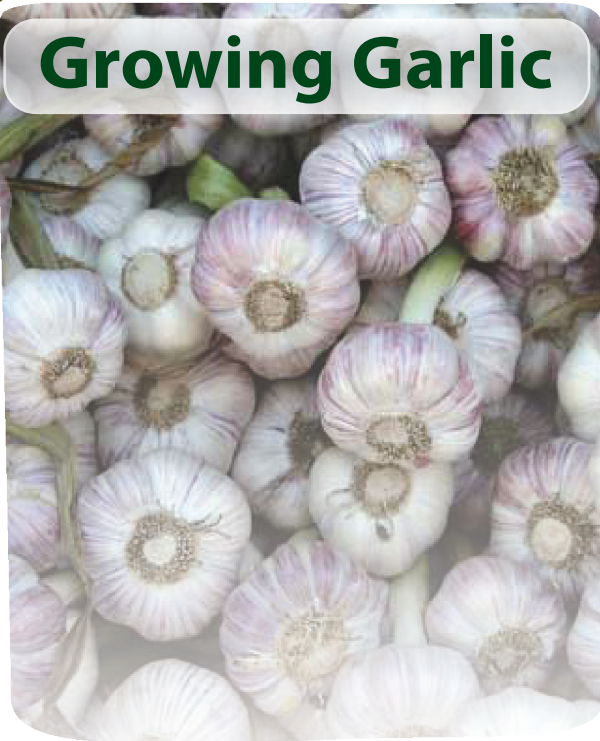


# Growing Garlic



## SOIL PREPARATION

Garlic does best in full sun and loose, well drained soil. The soil should be rich and high in organic matter with plenty of composted manure incorporated.

## PLANT

Here in the mild regions of the Bay Area we can plant two crops of garlic a year, one in late fall and one in early spring.

For the best growth and yield, Garlic needs regular feeding right from the time of planting to just before harvest. Start by amending your soil heavily using a fertilizer designed for vegetables; a typical

formulation for vegetables would be 4-6-2.

Break up your garlic bulb into individual cloves. Plant each individual clove 2 inches deep and 5-6 inches apart. If you prefer to harvest some earlier as green garlic, space them 2.5-3 inches apart and pull every other shoot during the growing season, leaving the rest to grow to maturity. Space your rows 5-6 inches apart.

## WATER, FERTILIZE AND, WEED

The better care your garlic receives during the growing season, the more likely you'll have a bountiful harvest.

### ~Watering

Water thoroughly after planting and regularly thereafter allowing the top of the soil to become dry to a depth on 1/2", don't let the soil at the base of the plants become dry and cracked. Over-watering will cause the crop to fail; if leaves develop a yellow tinge, cut back on watering. Once the winter rains start watering can be discontinued unless there is an extended pause in the rain.

### ~Fertilizing

Nutritional needs are different during the growing season. As your garlic begins to grow, feed them every 4 weeks with an ample amount of the vegetable fertilizer. Apply the fertilizer along one side of the row 3 inches away from the plants. If you have more than one row, apply the fertilizer down the center of the two rows.

### ~Weeding

Controlling weeds is critical to prevent competition for nutrients.

### ~Mulching

Mulching with a light layer of straw will help control weeds and preserve moisture. Apply a thin layer of straw, or other mulch once the garlic shoots get to 2-3 inches in height. This much will also aid in keeping soil borne fungus from being splashed onto the foliage

Mulch heavier if you are growing a spring/summer crop. This will help keep the soils temperature cooler which will allow for larger bulb formation.

## HARVEST & STORE

Proper treatment at harvest maximizes the amount of time you'll be able to store your garlic.

### ~Harvest Time

When the Garlic get near to harvest time, the lower foliage will start to turn yellow then brown. Stop

watering when the bottom 25-30% of the plant has turned. Once the bottom 50% of the foliage has browned, dig a hole near a bulb deep enough to reach the root zone. If the soil is moist, but not muddy, you can harvest the garlic. If the soil is muddy wait until the soil dries out a bit. The soil should be dry enough that it just shakes from the roots. Harvesting when the soil is too moist will shorten the storage time of the garlic.

### ~Curing

Once you harvest the garlic it should be kept in a shady area with good air circulation for two weeks to allow it to cure.

### ~Storing

Store garlic in a cool, dry, well-ventilated location, such as a garage or cellar. Place them in mesh bags or netting to permit airflow.

Periodically check for any softness and remove them to avoid deterioration of the others.

## GARLIC TYPES

### ~Soft Necks

These are the types most commonly found in the markets as they typically have a longer storage life than the hardnecks. Softnecks typically have hotter, stronger flavors that will bite when eaten raw; these are more conducive to cooking. Artichoke garlic is a softneck type that has larger but fewer cloves and a milder flavor.

### ~Hardnecks

These varieties are best eaten fresh and used raw. They have more distinct subtleties in their flavors which make them great crop for all of you foodies. They have a ridged central stem which will develop tiny bulbous cloves that can be used to plant your next crop.



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# Garlic Varieties

## SOFTNECKS

### Artichoke Types:

**Early Italian Purple** - Large bulb comprised of numerous small cloves. White skin with purple stripes

**Inchelium Red** - Inchelium Red is a large and beautiful artichoke garlic with delightfully robust flavor but not so strong as to be overpowering

### Silverskin Types:

**Italian Late** - Fat rounded cloves covered with light colored skins which are marked in red.

**Nootka Rose** - An heirloom variety which produces medium to large sized bulbs. The 15-20 cloves per bulb are streaked with red or mahogany.

**Silver Rose** - Produces 12-15 rose colored cloves in smooth bright white bulbs

## HARDNECKS

**Rocamboles** - Produces best in cool climates, may be troublesome inland as a spring/summer crop.

**German Red** - Large bulbs contain 8-12 easy to peel, rounded, light brown cloves with red markings near their bases.

**Music** - Prized for its jumbo cloves, long storage potential, and strong field performance in cold climates. Expect 4-5 cloves per head.

**Spanish Roja** - Light purple streaked, easy to peel cloves; 7-14 per bulb

**German Red** - For true garlic lovers, this light purple-skinned, hardneck rocambole-type is known for its robust, spicy flavor. German Red is well adapted to northern climates, and stores well. Medium-sized cloves, 8-9 per head.

**Duganski** - Purple stripe garlic is known to be among the very best for baking. Clove wrappers are tan with slight blue tint. Averages 6-8 cloves per bulb. Late-season, purple stripe hardneck, but not braidable.

**Krandasger Red** - Large purple striped garlic with 6-8 plump cloves per bulb. Flavor can be intense, the colder the climate it is grown in, the more intense the flavor is.

**Purple Glazer** - Produces a deliciously tender and mild garlic scape, and the cloves offer a medium, well-rounded flavor. Fantastic flavor makes Purple Glazer is one of the best varieties for baking.



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