Garlic Planting Tips

**How much to plant - and how to plant**:

One clove produces one bulb containing 6 to 25 cloves depending on the cultivar. Decide how many garlic *bulbs* you or your family need, then buy one clove for each needed bulb.

1. Plant in October. Later in the month is better.
2. Big cloves don’t always produce bigger bulbs. Our cloves come from well sized bulbs which has the greatest effect on future bulb size.
3. Plant cloves 2 inches deep and 6 to 9 inches apart in rich well drained soils.
4. If your area has very cold winters or a cold micro-climate, mulch with evergreen boughs, clean straw, or leaves to protect the soil from freezing.
5. Hardneck garlic does not grow well in heavy or clay soils. If you have clayey soils, amend with organic matter – not sand; or chose a softneck variety.

**Growing garlic:** As growth appears in late winter/early spring fertilize with a higher rated nitrogen fertilizer and water well as needed. The bigger the plant, the bigger the bulb will be. Once top growth stops the bulb does not increase in size.

If a plant produces a “flower” stem and forms one curl, cut off the stalk to put energy back into the bulb. Use the cut piece for stir frying or sautés.

**Harvesting:** Harvest when 4-5 leaves remain on the plant. Brush off excess soil. Tie in bundles of 5-10 plants and hang for 4-6 weeks in a dark dry area with good air circulation. Do not leave bulbs in direct light as it causes discoloration and keeps bulbs from curing. Once cured cut stems to 1” above the bulb. If you see any moisture in the stem then the bulb is not cured. Continue to let it dry. Larger bulbs take longer to cure.

**Storing garlic:** Store in onion bags – bags made of netting – or open sided crates or boxes.Store in a dark, warm, airy place at 55-65ºF to avoid sprouting. Do not store in a refrigerator.

**Turbans and Asiatics** are for short term storage – 3 months or so.

**Rocamboles and Purple Stripes** store for up to 6 months, though Rocamboles dehydrate in areas of low humidity. Garlic does best at 50% humidity.

**Silverskins, Artichokes, Porcelains, and Creoles** can store for up to one year.



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