

Plan for your needs.

Garlic bulbs will have 6 to 10 cloves. Each clove forms a new bulb for picking by next August. So plan your needs accordingly. Pick up 4 bulbs and you may have up to 40 plants!

A 2 foot by 2 foot area will hold 16 plants. Break each bulb apart into its individual cloves right before planting. Garlic, like others in the onion family, grows best with consistent and regular watering, bright sunshine and loose soil.

Prepare your planting area.

- Add soil amendments to enrich soil for best yield and turn into the soil before planting. Good additions for garlic and other alliums include *Compost*, *Gypsum (calcium sulphate)*, *Colloidal Phosphate*, and *Wood Ash* or *Greensand (potassium sources)*. Two fertilizers that have these nutrients blended include *Espoma's Rose-Tone* or *Dr. Earth's Root Tone Starter Fertilizer*. And plan to side-dress with nitrogen sources in the spring.
- Till the garden area well, about 8 inches deep, so it will drain.
- Scrape and reserve about 2 inches of top soil to the side or in a wheelbarrow.

Arrange your plants.

- Smooth the planting area and space garlic cloves 6" apart in each direction.
- Set each clove with the root end down and pointed end up.
- When you see the cloves are evenly spaced, cover with the reserved soil about 2 inches deep.

Leave your garlic to grow.

- Next, cover with 6 inches of mulch and let the cloves rest until spring.
- Seasonal moisture should be all they need until actively growing next spring.

Give garlic warm sunshine, plenty of water.

- After snowmelt, you will see the green tops

of garlic emerging from the mulch.

- When tops reach about four inches, pull the mulch back to allow the sun to warm the soil.
- In April, check that the garlic bed stays moist and water regularly.

Add nitrogen.

- When the tops reach about ten inches, side-dress the garlic with fish meal to boost nitrogen. Cultivate it into the soil and pull any weeds that may have started to grow.
- Reapply the mulch to preserve moisture and reduce weeds.

Enjoy a little taste.

- By July you'll see a stem begin to wind its way out of each plant's center. This is the flower or 'garlic scape'. For best results, you should cut the scape back about halfway down into the center of the plant. The fairly mild scape can be chopped and used like garlic clove to flavor oils and pesto. Removing it from the plant encourages growth of a larger bulb.
- Continue to keep weeds out and water in.

Harvest How-tos.

- It will be time to harvest when about 3 leaves have turned dry and brown. Use a spade or garden fork to gently lift the plant out of the soil. Shake off the dirt and spread in a single layer in a dry, ventilated area.
- After a couple weeks you can rub off the extra soil, trim the leaves and keep in an onion bag. Store the cured garlic in a cool, dry location – a cellar entry or other spot not too far from the kitchen is good.