

Got Garlic?

How to Harvest, Cure and Store Garlic!

Types of Garlic

True Garlic belongs species is *Allium sativum*

Subspecies - Softneck + Hardneck

Softneck (sativum) Varieties include:

- Silverskin and artichoke types
 - blanco Piacenza Corsican red, Inchelium red, silver rose, silver white, French red
- can be planted using mechanical methods
- Predominant variety found in supermarkets
- Long shelf life + milder flavor
- Braid-able!



Types of Garlic

Hardneck (Ophioscorodon or Ophios for short)

- 10 Fairly distinct varietal groups; five
 - Porcelain
 - Purple Stripe (glazed/marbled)
 - Rocambole
- Hardneck garlic has a “scape” flower stalk
 - edible while young
 - will develop seed head if pollinated.



Types of Garlic-Benefits of Each

Softneck Varieties:

- Long Storage Life
- Mild flavor
- Decorative (Braiding)

Hardneck

- Multiple opportunities to harvest
 - Green Garlic
 - Garlic Scapes
 - Mature Garlic
- Good storage life
- Full flavor



Planting Garlic-Join us on October 12 to learn more!

When to plant:

Fall (Mid-October, End of November)

Not too early, not too late

How to plant:

Spacing 4-6 inches apart

Depth 2 inches deep

Where to plant:

Full Sun, Well drained rich Soil





Main Potato Lady:

[Our Products](#): Garlic Seed for Fall Planting

This year, we offer four hardneck varieties and one softneck variety; **all are certified organic and hardy and productive in our northern climate.**

Order now and we will ship in the fall. **All garlic is tested free of garlic bloat nematode, white mold, and Botrytis. 2" minimum bulbs.**

Harvesting Garlic

Opportunities abound:

Green garlic in mid-Spring (Soft or Hardneck)

Garlic Scapes-June (Hardneck only)

Garlic ! - Early - Mid July

Green Garlic



Garlic Scapes-Early June



Garlic!



Harvesting Garlic + Curing Garlic

- Use a fork to loosen the soil
- Harvest during dry weather; before rain
- Gently remove soil from base of plant
- Discard any imperfect heads (or use them First)
- Place in a cool dry shaded place (Not the sun!)
- Hang or dry on rack with good airflow



Photo by Ganpati Jagdale
Copyright: Bugsforgrowers.com
5/10/2012



Final Process + Storing Garlic

Once harvested, Garlic can be eaten-note wrapper leaves.

The curing process ensures long term storage

- Ensure the stalk of the garlic is totally dried down
- Cut stalk off to about 1 inch above bulb
- Keep in cool, dry, dark place
- Use sprouting cloves first