

11-15-2024

### Over Winter Care

- Consider fertilizing with something heavy in nitrogen, like compost. Top dressing is sufficient.
- Mulch with something that will insulate the top level of soil (wood mulch, straw, leaves, etc.)
- Water deep and infrequent. Usually, during the fall/winter/spring, we get enough rain/snow to suffice. Irrigate if we do not have precipitation for an extended period, or if the soil is dry to the touch more than 6-inches down.

### Spring Care

- Rake back mulch, being mindful of the garlic greens that will likely be growing through the layer of mulch.
- Consider fertilizing with a nitrogen rich fertilizer in mid spring, when the bulbs will be starting to form.
- Irrigate as necessary, making sure to not overwater.
- Keep beds clear of weeds.

### Summer Care

- Continue irrigating as needed, but be careful to not overwater. The soil can get quite dry before irrigation is necessary.
- Watch for the appearance of scapes in early to mid June.
- Cut back scapes when they look like this ----->  
About six weeks from now is when the garlic will be ready to harvest



### Harvest Directions:

- Loosen the soil around the garlic plant with a shovel or potato fork, being careful not to pierce the bulbs
- Pull up from the lowest part of the neck gently—you want to maintain as much of the root as possible
- Lightly brush off the dirt, but do not clean them. You want to keep as much of the outer skin/paper as intact as possible.
- Create bunches of 10-12 plants and tie them together by the neck with a long piece of string/twine.
- Hang the bunches in a cool/dark area for 2-4 weeks. This process, called curing, helps the layers of paper dry out, so the garlic cloves are better preserved and peel easier.

### Cleaning Garlic:

- After the garlic is cured, cut the neck off with sharp pruners or scissors, leaving about 1 inch.
- Brush off dirt gently, maintaining as much of the paper as possible.
- Trim roots to ~1/2"