

# WHAT TO KNOW ABOUT GARLIC



## Hardneck



## Softneck

Stalk that stems from the center of the bulb and turns rigid at maturity. produces the edible flower stem called a garlic scape.

*The only types of garlic that produce garlic scapes – an edible, central stalk often used for making pesto.*

Stalks have leaves rather than a central stalk. Its leaves remain soft and flexible at maturity.

Typically have thicker, more brittle skin.

Tends to be papery and more challenging to peel.

Cold-hardy, able to tolerate overwintering in harsh climates down to zone 0. Have more complex flavors. Hardier and best option for Northern gardeners.

This garlic grows typically best in climates with hot summers and mild winters.

Has a shorter shelf life than softnecks, only lasting 3 to 5 months in storage after harvesting.

Commonly sold in stores because of their long shelf life and relatively mild flavor (as long as 9-12 months).

Three main types of hardneck garlic: Purple Stripe, Rocambole, and Porcelain.

Produces smaller cloves in higher numbers – between 8 to 20 per head.

Over 200 varieties, including:

- Purple Stripe
- Marbled Purple Stripe
- Asiatic
- Glazed Purple Stripe
- Creole
- Middle Eastern
- Turban
- Rocambole
- Porcelain

Softneck types include:

- Blanco Piacenza
- California Early and Late Whites
- Corsican Red
- Inchelium Red
- Silver Rose
- Silver White
- French Red

# PLANTING AND MULCHING GARLIC

The planting process is much the same for both hardneck and softneck garlic – FALL. The most common time to plant hardnecks would be mid-October or before the first hard frost. Softnecks can go into the ground close to this time or a few weeks later.

Open up a garlic head and remove the cloves (Keep the papery covering intact). Place each clove, pointy end up, into the ground about 2 to 3 inches deep and at least 6 to 8 inches apart in the soil.

Place a layer of mulch on top of the garlic bed. You can use straw, mulch hay, leaves, or another kind of mulch of your choice (even grass clippings would work). The mulch keeps nutrients and water in the soil and will protect the cloves over the winter months. Once warmer temperatures begin in early spring, remove some of the mulch and add some compost.



## HARVESTING GARLIC

Around July (mid-summer), watch to see when the lowest leaves of the garlic stem have begun to turn brown. This means you have about 2 weeks to harvest your garlic.

Try to dig up your garlic when it is dry to reduce moisture levels around the bulb and keep fungal growth down. Shake off excess soil and lay out to dry. You can begin the curing process. The best place to cure garlic is outdoors, in a dry space and out of direct sunlight with good ventilation and plenty of airflow.

Garlic takes about 2 weeks, up to a month or more, to properly cure for storage. When the skins become papery and the green stems are completely brown, is a good indication that your garlic is properly cured.

## STORING GARLIC



Rub off excess soil and trim back roots with your scissors. Try not to pull off more than the outer layer of papers. Your garlic needs those if you plan on long-term storage. You can store your garlic heads in baskets or light cloth bags. Make sure you leave the heads WHOLE until you are ready to use them.

Once you begin removing cloves for use, do not place your garlic in the refrigerator since this may start the germinating process in your cloves. Use up your garlic cloves fast! They do not like light and moisture.

Now you can enjoy fresh, home-grown garlic all year long!  
You'll never have to buy it again.