

Questions or Comments? Please feel free to contact us at 416-238-5715 or chris@youngurbanfarmers.com

YUUFTM Young Urban Farmers

<http://youngurbanfarmers.com>



Fall

After your garlic has been planted, we recommend mulching the bed with a couple inches of organic matter. Leaves are a great and plentiful source; straw, hay, wood chips, and other organic matter also work well. Mulch helps to insulate the garlic and prevent extreme temperature fluctuations in the fall and spring.



Do not mulch if your soil is stays excessively wet or is slow to drain.



Winter

Garlic needs a cold dormant period during the winter. It's fine just as it is.



Spring

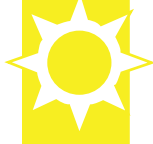
Your garlic will send up new growth through the mulch. Remove the mulch only if it is very thick (more than 4") to help the new growth come up more easily.

Weed and water your beds in the spring, ensuring there is fairly even soil moisture. For most in-ground plantings, regular rainfall is usually sufficient.



If your soil is sandy or in raised beds, you may need to water the plants once a week to maintain even soil moisture.

In late spring, the garlic will send up a long curly scape as part of its attempt to flower. When it starts to curl, break or cut it off to help the plant divert more energy into producing bigger bulbs rather than into producing flowers. Use the scapes just as you would use garlic.



Summer

In July, stop watering the garlic. Over watering will cause the bulbs to swell and not dry or cure properly.

When about half the leaves have turned brown (starting end of July), harvest the garlic by loosening the soil with a garden fork or shovel and pulling the stalk straight up and out to remove the bulb.

Brush off excess dirt and cure the bulb by hanging it in a warm, dry, well-ventilated location for 2-3 weeks out of direct sunlight. A garage, shed, or basement are excellent places to hang the garlic. Avoid hanging more than 20 heads of garlic in the same bunch.

To promote good air circulation, we suggest leaving a door open or a fan running to help cure the garlic. After 2-3 weeks, brush off any excess dirt and cut off the roots and stalk. Do not cut or puncture the skin surrounding the individual cloves and head of garlic.

Store at room temperature (15-18C) in a dark, dry place for best results. A brown paper bag is ideal. Set aside damaged bulbs or bulbs where the wrapper did not fully seal the individual cloves for use within 1-2 weeks.