

HOW TO GROW GARLIC !

When to Plant

Plant as soon as possible in the spring.

Location/Soil

Garlic grows best in a rich, well drained soil in full sun. The addition of compost is beneficial. Try to plant in an area that was not previously planted with garlic or onions to reduce the opportunities for pests and diseases.

Planting & Growing Information

Separate bulbs into individual cloves and plant 10-15 cm (4-6") apart. Plant 2.5-5 cm (1-2") deep with the tips (pointed end) of the cloves up.

Other Information

Keep planting area well weeded.

Stop watering shortly before harvest to allow the ground to dry around the bulbs and increase the storage quality of the bulb.

Bulbs will not reach a large size if planted late in the season.

It is best to separate the cloves from the bulb just before planting – this prevents the root nodules from drying and the garlic will be able to set roots quickly.

Harvesting & Storage

Allow the tops of the garlic plant to fall over on their own.

Garlic is ready to harvest once the leaves have withered and dried.

Harvest bulbs once they reach maturity – they lose some of their storage quality if left too long in the garden.

Pull plants and allow the garlic to dry for a few days either outdoors if weather allows or in a warm, dry basement/garage.

To store garlic, make sure it has had enough time to dry then either braid the garlic or tie in bunches and keep in a cool, dry area.

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Winter Greens Project

Consider planting a small pot of garlic during the winter months for some fresh garlic greens. Garlic cloves planted this way will not produce garlic heads but the wonderful greens they grow can be used in all kinds of recipes. Separate cloves from the bulb, leaving the peel on, and plant 8-10 garlic cloves closely together in a pot. Place on a sunny windowsill and keep moist. Green sprouts should start to appear after a week and once they are 15-20 cm (6-8") tall harvest the greens with a pair of scissors and enjoy. Cloves should supply a few cuttings before they stop producing. If you don't have any garlic on hand a bulb from the grocery store will work just the same. The perfect winter windowsill garden for some color and flavor!

Roasting Garlic

Preheat oven to 425 degrees F.

Slice off the very top of the garlic head. Place in a piece of foil and drizzle olive oil inside the head of garlic until it is completely filled.

Wrap tightly with foil and place on a cookie sheet and bake until tender and fragrant, for 30-35 minutes.

Remove from the oven and let cool. Peel outside off of bulb of garlic and gently squeeze each clove out.

Use in the recipe of your desire, or simply spread on bread for a wonderful addition to any meal.

Source:

McKenzie Seeds (www.mckenzieseeds.com), a longtime supporter of Plant • Grow • Share a Row

Links:

<https://www.harrowsmithmag.com/2065/ya-gotta-love-garlic>

<https://www.harrowsmithmag.com/tag/garlic>

<https://www.harrowsmithmag.com/1071/garlic-got-groove-back>

<https://www.harrowsmithmag.com/tag/origin-of-garlic>

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HOW TO GROW GARLIC !

A collage of logos is arranged in a grid. Top left: Harrowsmith & Plant-Grow Share A Row presents... Soupalicious logo featuring a bowl of soup. Top middle: Grow Your Soup logo with a pot of soup and vegetables. Bottom left: Plant-Grow Share A Row logo with the text 'UN RANG POUR CEUX QUI ONT FAIM'. Bottom middle: Conseil canadien du COMPOST / Council of Canada logo with a green plant icon. Bottom right: Garden Writers Association logo featuring a green fly icon.

As part of your garden this year, plant and grow an extra row of your favourite veggies and donate the harvest to your local food bank. Help us help all those in need.

Special thanks to McKenzie Seeds for their great growing information and their long-time support for Plant • Grow • Share A Row