

Garlic Guide



Preparation

Garlic prefer loose, well drained, rich, peaty soil in full sun.



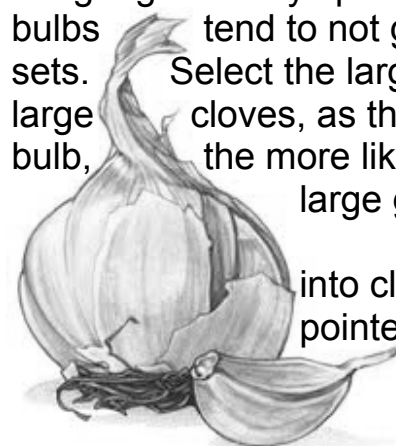
Amend your soil with **Paydirt**-heavier soils can be converted into raised beds, or use more amendment to loosen the soil. Fertilize with **Master Start** according to package directions. Rows should be 18" apart and each

clove 3"-6" apart, so plan accordingly.

Planting & Care

Garlic sets generally arrive in the nursery in November. Although store bought garlic may sprout, these garlic bulbs

tend to not grow as well as sets. Select the largest bulbs with large cloves, as the bigger the mother bulb, the more likely you will have large garlic.



Divide the bulbs into cloves. Plant cloves pointed end up, 3"-6" apart and 1"-2" deep in your rows.

For **Elephant or Giant Garlic**, grow as you would regular garlic, but space them 8"-12" apart, as they will develop into fist sized bulbs.

Leaves will emerge in spring. Feed your garlic monthly through April or June with **Master's Tomato and Vegetable Food**.

Like their close relative onions, if your garlic begins to flower, cut the entire stalk off to direct more energy into bulb formation. Use these garlic as soon as possible, as they will not store well.



Shallow rooted garlic prefer moist soils, so don't forget to water accordingly without water-logging the soil!

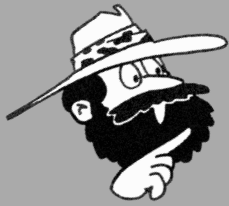
Stop watering in mid to late June once the bulbs have gained size. The leaves will fall over and turn yellow in mid to late summer.

Harvest & Storage

Dig the bulbs up with a garden fork when most of the leaves have browned.

Air dry and store the bulbs in a cool, dark, well ventilated place. For braiding, see back.





Garlic Varieties & Braiding



Varieties

California Early White- Harvests early summer - stores into winter. Prolific grower, tolerates hot spring weather and stores well also. Excellent all-around general use garlic and a wonderful baker.

It ranks 4-5 on the garlickiness scale and 3-4 on the pungency side. It has a semi-rich flavor and a little bite, but is still on the light side. Many large cloves (even the innermost cloves are of good size).

One of the two Gilroy cultivars and least likely to find in the local supermarkets because it is processed into dried and pickled and otherwise processed garlic products.

Spanish Roja-

Strong, hot and spicy flavor that lingers. A vigorous grower with large dark green foliage and healthy, uniformly sized bulbs.

Bulbs are usually over 2 1/2 inches in diameter and are of good size are grown primarily for their particularly rich flavor. Anywhere from 8 or 9 easy to peel cloves that are of good size, with no smaller inner cloves.

It has thin bulb wrappers that have a lot of purple and brown in them. The outer bulb wrappers are thin and flake off easily so it is not a very good storer. Harvests in mid-season.

Elephant Garlic-

Not a true garlic; really a leek. Extremely hardy, clean and disease free and does not seem to be bothered by insects that bother true garlic.

Has a milder taste with a sharp onion-like edge and a distinctive aftertaste.

Average 5 monstrous, yellowish cloves twice the size (or larger) than the largest regular garlic. Bulb wrappers are extremely white, thin and flaky and are intact only on freshly harvested bulbs.

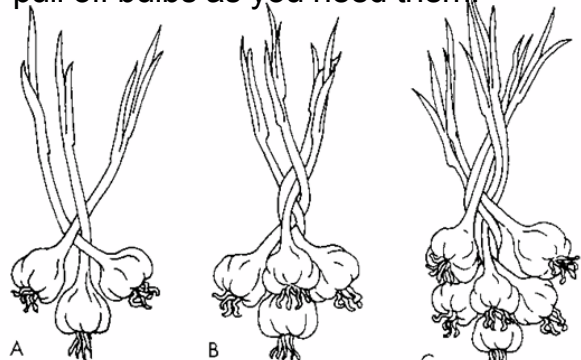
Stores very hard and clean much longer than real garlic (even when separated into individual cloves, it will store about a year at room temp).

Braiding

Tools & Time: Scissors, Old Toothbrush, 2 Medium-Sized Bath Towels, Pocket Knife, 13 Dried & Cured bulbs with long leaves, Jute Twine 36 in. long, 1.5 hours.

Preparation:

1. Cut off the roots, leaving $\frac{1}{4}$ to $\frac{1}{2}$ inch, as desired. Brush with the tooth brush to remove any dirt. Moisten the towels and lay the tops between them for 15-20 minutes. Moist stems are easier to work with.
2. Begin by taking your 3 largest bulbs and laying them side by side. Take the stems of the bulbs on the left and right and cross them over the one in the center. Figure A.
3. Now take whatever stem (right or left) that is on the bottom and bend it over the stem in the center (this becomes the new center) Figure A.
4. Give the right and left side a little tug to make everything tight and lay a new bulb on the middle of your garlic braid (center). Bend the stem from the other side over the center (which then becomes the new center). Figures B & C. Repeat this step until you run out of bulbs.
5. Skip adding a bulb near to top secure the last few bulbs in place. Finish by tightly tying a piece of twine or string at the top of the braid to keep from unraveling and giving you something to hang your braid from. Hang in a dry location, it should keep for about 6 months. When you need some garlic just cut or pull off bulbs as you need them.



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