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Garlic Information

Planting Garlic

Break apart garlic heads and plant the individual cloves

Plant them 6 inches apart in rows

Put cloves about an inch deep with root side down

Plant the largest cloves – don't waste your time with the very small ones, just eat them!

The leaves will begin to turn brown as garlic is ready to harvest. When the plant has 3 to 4 brown leaves, it is ready for harvest

Harvest

Softnecks only produce a flower stalk when the plant is under stress and this usually means the plant is ready for harvest. Stop watering when the plant starts to brown up, about two weeks before harvest. When the plant has three to four browned leaves it is ready for harvest. To avoid damaging the outer skins, always use a shovel to carefully remove the garlic bulb from the earth, don't just pull it out. Gently remove the dirt from the roots and outer skin, but don't remove outer skin. It is best to harvest when the temperature is cool, either early morning or late evening.

Storing and Curing

Bundle your garlic plants with twine and hang to cure. Choose an area with good circulation and out of direct sunlight. Curing will take 3 to 4 weeks. You will know it is ready when you cut the first stalk, if garlic juice oozes from the stalk - it's not quite ready. Once garlic is cured, cut off stalk leaving 1 1/2 to 2 inches. Trim roots to 1/4 inch and gently brush off outer layer of dirt being careful not to peel off outer skin. Your garlic should be stored in a cool dry place. 50 to 60 degrees is ideal. A root cellar or cool basement is a good storage place. Do not store in a refrigerator. When choosing which garlic bulbs to eat first, always eat the largest first, the smaller bulbs store better.