





*An excavated head of garlic, ready to be pulled*

## Harvesting Garlic (cont.)

When harvesting, be sure to excavate or loosen the soil around the head of garlic before removing from the bed. Pulling high on the stalk before loosening the soil can result in snapped necks, so grip close to the head. The garlic in your garden has put on strong deep roots that have been growing for about 8 months. It's a good idea to get your hand fully beneath the bulb and pull the whole plant up, roots and all.



*A garlic braid ready to be used in your kitchen*

## Storing Your Garlic

After pulling the garlic from the ground, brush off as much of the soil as you can with your hands or towel. Be sure NOT to use any water to clean off the garlic during the curing and storing process. Hang the garlic up to dry in a warm dry place out of direct sunlight. Make sure there is good air circulation around the garlic to allow for proper drying. Allow to hang dry for at least 2 weeks. Once fully dried and cured, trim the roots of the garlic. You can keep your garlic in long braids, or cut off the stalks and keep the heads, as you might purchase it from a grocery store.

For more info on how to harvest, cure, and braid your garlic, check out the links below:

Harvesting:



Braiding:

