Garlic Growing Guide

Garlic is a wonderful addition to your Learning Garden! Not only is it delicious and fun to grow, it’s strong smell will help keep pests out of your garden. Use this guide to help you grow, harvest, and store your garlic.

**Planting Garlic**

**Variety:** California Early White (Softneck)

**When to Plant:** Plant your garlic during the first 2 weeks of November, no later than Nov. 15th, for a harvest in late spring or early summer.

**Planting Tips:** Plant your garlic 1-2 inches deep with the pointed end up in slightly moist soil. Do not remove the skin from the cloves! Plant garlic 6 inches apart.

**Care:** Garlic loves water, but do not overwater as it can cause garlic to rot. Water as soon as soil dries out.

**Harvesting Garlic**

Garlic is ready to harvest when one-third to one-half of the leaves on the base of your garlic have turned brown and died. Each leaf is attached to a papery sheath surrounding the garlic bulbs and when these sheaths dry, they protect the garlic bulb for storage. Be sure not to let all the leaves dry prior to harvesting as those papery sheaths will begin to deteriorate which will cause your cloves to separate and dry out.
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.

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: