

GARLIC

Presentation by Lory Armitage, Master Gardener Oct. 9, 2021

Growing Great Garlic by Ron L. Engeland (Filaree Garlic Farm), 1991

Garlic! Grow West of the Cascades by Frank Parente, 2006

Edible Heirlooms by Bill Thorness, 2009

The Complete Book of Garlic by Ted Jordan Meredith, 2008

WSU fact sheet FS162E <https://pubs.extension.wsu.edu/vegetables-growing-garlic-in-home-gardens>

SEED SOURCES: Filaree Garlic Farm; seed catalogs; retail nurseries (The Grange, Molbaks, Wells Medina Nursery)

RECOMMENDED VARIETIES: Inchelium Red, Spanish Roja

TIMING: **October** is ideal, planting through mid-November will work

SOIL: Well-drained, fertile and loose. Will grow in poor soil but crop will be compromised.

WSU: Do a soil test. Work compost in before planting. Mulch to protect from frost and weeds.

Ron Engeland: Two year soil building program: Plant a rye/red clover/fescue cover crop the first September, mow in the spring, mow and water all summer and turn under early the following Sept. Replant with winter rye in mid-September and turn it under the following April. Plant spring oats, two crops of summer buckwheat and then turn under in time to plant in October.

Frank Parente: Start with a winter cover crop. In the spring, plant a cover crop of buckwheat, when the buckwheat flowers, till it under, repeat until September. Let weeds start to grow, then spread 2-3" of aged manure on top. Add a balanced organic fertilizer and nitrogen and dolomite lime around mid-October. Till in all of the above and plant around October 30th. Less-than-ideal: Start with spring peas/fava beans, after harvest till in the vines, plant buckwheat, then till in buckwheat with manure, fertilizer, nitrogen and dolomite. Ted J Meredith: **Plant in loose, loamy soil with near neutral pH. Work compost & manure in at planting.**

PLANTING: Sunny location, one clove pointy end up! Mulch with chopped straw or shredded leaves (if your winter location is very cold or very dry).

Range of recommendations from all sources:

1-3" deep

4-8" apart

Rows: 9-24" apart

FERTILIZING:

WSU: Side-dress with compost in late April or May when the tops are 6-8"

Ron Engeland: If you must, organic fertilizer. Soil test, leaf analysis, good basic two year soil building program. Foliar feed with fish nutrient and kelp sprays when plants are three inches tall (mid-March to early May) with 3-4 successive applications. He also likes to add rabbit manure the summer before an October planting. (If you use chicken manure, allow at least 60 days before planting.)

Frank Parente: In mid-February, add a balanced fertilizer (4-4-4), in late March you may apply a foliar feed once for Turbans and Artichokes, a second time a week later for late garlic.

Ted J Meredith: Feed in early spring with liquid fertilizer or foliar spraying.

Bill Thorness: **Side dress with a dry, balanced organic blend once in early spring** and at least once more in late spring.

Grange: Side dress with fish meal, blood meal or ammonium sulfate in the spring. Stop in mid-May.

Molbaks: In less than ideal soil, mulch with compost, fertilize with blood meal once in the spring and foliar feed with liquid organic fertilizer every two weeks from March to June. In rich soil, no fertilization needed.

WATERING: Water is needed while growing – usually rainfall is enough. After late May, less is needed and none is needed up to three weeks before harvest. (Stop watering early varieties in mid-May).

WSU: 1" water per week – keep soil from drying out. Stop 2-4 weeks before harvest.

Ted J Meredith: Keep well-watered but do not suffocate. Allow the soil to dry 1 week before harvest.

HARVESTING: Turban, Asiatic, Artichoke, Rocambole, Porcelain, Silverskin, Purple Stripe

Harvest garlic scapes from Rocamboles in June. Cut ½" above the top plant leaf before the scape uncoils.

WSU: Harvest when the leaves on the lower third of the plant have turned yellow (late June, mid-July)

Ron Engeland: Harvest when the top 4 leaves are still 50% green and the lower leaves are dry

Frank Parente: **Harvest when 5-6 green leaves remain.** When the first leaf dies, check the bulb and see if you can feel cloves forming. Early is better than late. 1/16" distance from stalk in cut cross-section!

Bill Thorness: When the bottom two sets of leaves are brown and dry

Molbaks: 40% of leaves have died back

Territorial: Harvest when 3-4 green leaves remain on the stem

Ted J Meredith: Harvest when 5-6 leaves remain green

STORING: Leave outer skins on! Cure for 2 weeks then braid or cut off stems and trim roots. Hang, use a mesh bag or braid. Store inside in a mesh bag or basket. Do not refrigerate or store in plastic.

Ron Engeland: 55-65 degrees, 45-60% humidity; in a garage, basement or cellar.

Frank Parente: Cure hardnecks upside down, softnecks need to lie on mesh or slatted tables for 4-6 weeks (first two weeks outside). Cut leaves to 1", trim roots to ¼", clean by removing 1-2 wrappers.

Bill Thorness: Trim roots to ½ inch, store upside down out of the sun in well ventilated area such as a garage. After 3-4 weeks, take down and clean up for storage, clip stems to 1 inch, trim roots closely, brush off dirty outer wrappers, label, store in mesh, paper or wicker.

Ted J Meredith: Cure in a shaded ventilated area. Tie garlic in bundles of 6-12 and hang to dry, bulb downward for several weeks until the vegetative material is completely dry. Trim to 1". Roots ¼". Use a netted bag. Store in a cool, well-ventilated area ideally 56-58 degrees with humidity of 45-50%.

Territorial and Molbaks: Dry for two weeks in a cool, shaded, ventilated location. Store in cool location.

DISEASE: Fact Sheet FS162E, 3-5 year rotation

ENJOYING: Pesto, hummus, marinades, stir fry, garlic bread, Naan bread, aioli (garlic mayonnaise), bruschetta, kimchi, baba ganoush (eggplant puree mixed with garlic, lemon juice, tahini and olive oil) or roasted garlic.

Cooking hints from *Garlic: The Mighty Bulb* by Natasha Edwards, 2012

Add garlic to salads, as a dressing or as a topping of thin, lightly fried garlic slices. Sautéed garlic should be pale gold to light brown – burnt garlic has a bitter taste. To keep garlic flavor subtle, lightly sauté then allow it to simmer with other ingredients. For the best whole roasted garlic, cover the outside of the bulb in olive oil. Loosely wrap in foil and oven roast for 1 hour. Unwrap the foil and roast uncovered for ten more minutes. To serve, slice the bulb horizontally, making a lid that can be lifted up to spoon out the soft flesh of the cloves.