



# PLANTING HARVESTING & CURING GUIDE 2023



Growing great garlic requires more than just great garlic seed bulbs. Let this guide help you prepare for planting, harvesting and curing your garlic so you can make the most of our high-quality garlic seed bulbs.

## SUMMARY PLANTING AND HARVESTING TIMETABLE

GARLIC GROUP	PLANT	SCAPES	HARVEST	HARVEST LEAVES
Subtropical	Feb to March		September to October	When died back to 6-7 remaining green leaves
Turban	April to May	Remove Scape	October to November	When died back to 4-5 remaining green leaves
Artichoke	April to May		November to December	When died back to 6-7 remaining green leaves
Creole	April to May	Remove Scape	November to December	When died back to 4-5 remaining green leaves
Silverskin	April to May		December to January	When died back to 6-7 remaining green leaves
Asiatic	April to May		November to December	When died back to 4-5 remaining green leaves
Glazed Purple Stripe	April to May	Remove Scape	November to December	When died back to 4-5 remaining green leaves
Porcelain	April to May	Remove Scape	November to December	When died back to 4-5 remaining green leaves
Marbled Purple Stripe	May to June	Remove Scape	December to January	When died back to 4-5 remaining green leaves
Standard Purple Stripe	May to June	Remove Scape	December to January	When died back to 4-5 remaining green leaves
Rocambole	May to June	Remove Scape	December to January	When died back to 4-5 remaining green leaves
Elephant	April to May	Remove Scape	November to December	When died back to 6-7 remaining green leaves

## Planting

### Bed preparation

- Rotate beds by growing garlic only once every three years in the same bed to minimise pest and disease pressure.
- Enrich soils before planting with your own composts, aged manures, blood and bone, potash and gypsum. Neutrog's Gyganics and Seamungus are terrific or try my Complete Organic Fertiliser included in the BIOPRO packs.
- Please avoid the plastic bagged manures and composts from hardware stores. We find most of these will harm your soils and cause germination failure or distress to young seedlings.
- Check your soil pH is between 6.5 - 7.0 and adjust using elemental sulphur if it is too alkaline or lime if too acidic.
- Garlic is best grown in raised beds or 30cm high ridged mounds (when grown in ground) to provide free drainage around the basal plate and main root area.

### When to plant

- Keep your garlic seed bulbs in good condition by storing them in a warm and dry place, out of direct sunlight and with good ventilation in a woven basket or cardboard box with crumbled paper in the bottom and around the garlic - but not plastic or glass which cause condensation and moulds.
- Plant your garlic within the time range indicated in the above table for each garlic group. If you are in a warmer climate – plant during the earlier month indicated, or if in a cooler climate plant during the later month.

### Spacing

- With the variable season's we are having, we recommend you use row spacing of 20cm and clove spacing of 20cm within the rows. This is the best spacing to optimise plant health and bulb size, and minimise pest and disease risk.

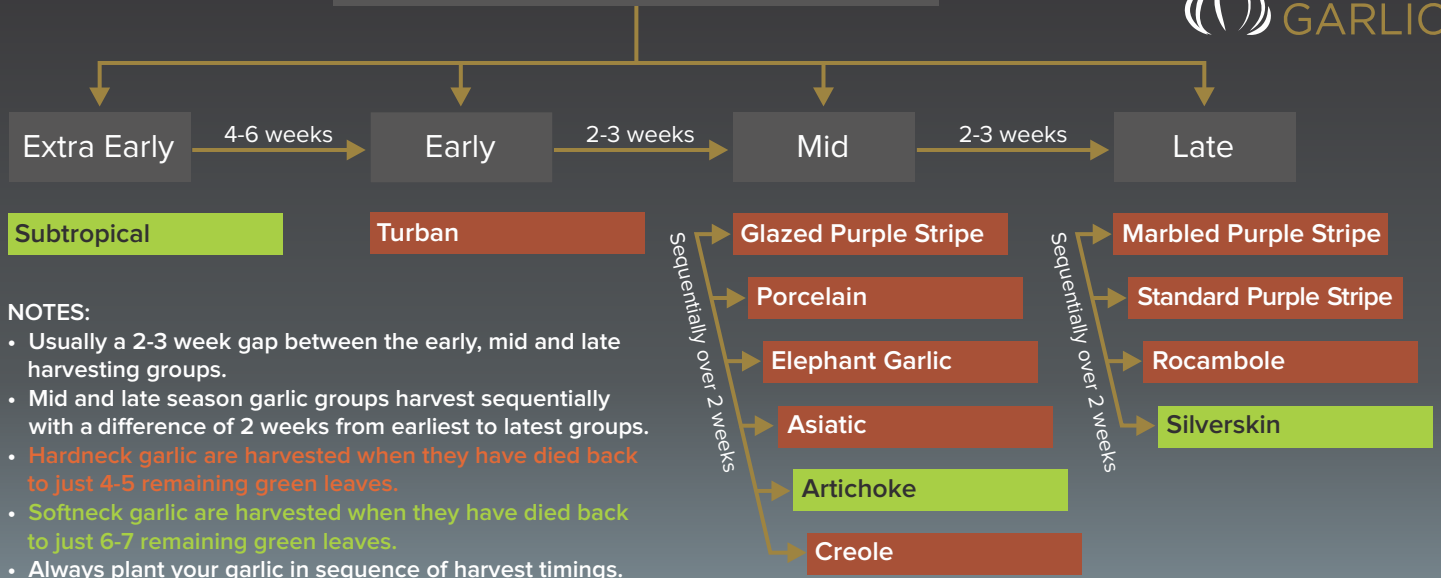
### Cracking and soaking

- Always crack (break your bulbs into individual cloves) the day of planting – not before.
- Use only the medium, large and extra large cloves for planting. Use the rest in your kitchen or for green garlic.
- Soak your cloves for 3 minutes in hospital grade bleach solution. If shoots or roots are visible – dilute bleach to 1 in 3 parts of water and soak for 3 minutes. We have upgraded our pre-soak recommendation from Vodka to bleach because of the many new bacterial and fungal diseases that have appeared in the last few seasons.
- Drain the cloves and rinse to remove the bleach. This will sterilise the external surface of the clove skin and root zone but will not cure any internal disease.

### Planting, mulching and microbing

- Plant your cloves deep in the soil so they have between 2-3cm of topsoil over the top of the clove tip.
- Apply a 3cm layer of cane sugar mulch immediately.
- Water beds to moisten the soil to aid germination.
- Three days after planting, apply a solution of Seasol and a treatment of our Facultative Anaerobic Microbes and Biocontrols.
- Your garlic will develop roots first and then produce leaves - so don't worry if leaves don't appear immediately.
- Early harvesting garlic will produce visible leaves within 4 days to 2 weeks, but mid and late season garlic groups may take up to 6 weeks as they need cold soil temperatures to trigger leaf shooting.
- If you are worried, carefully remove the soil to check the roots. If they have emerged - all is good.

# GARLIC GROUP Harvest Timing



## Growing

### Autumn and Winter growth

- If you have a mild Winter (day temperatures > 18°C), your garlic will continue to grow through Winter and will harvest earlier than cooler climates because of this continued Winter growth.
- If you have a cool or cold Winter (day temperatures < 12°C), your garlic will develop 3 to 6 leaves and then remain dormant until Spring temperatures are higher than 14°C which triggers growth.
- Don't be alarmed if your Standard Purple Stripes or Porcelains grow sideways on the soil initially – this is normal and they will stand up in Spring.

### Watering

- All garlic needs good soil moisture and your soils should never be allowed to dry out. You should aim to keep the soils at a "just moist" level as overwatering creates disease issues.
- For those with good Winter rainfall, you may need to simply monitor your soil moisture and water when necessary.
- But for those with warm, dry Winters, you will need to continue to water during Winter.
- During Spring and Summer as temperatures increase you will need to water every 2-3 days during cooler periods and every two days or even daily when temperatures increase.
- Watering in the morning in sunny and warm conditions is best to avoid leaf wetness and leaf disease.

### Fertilising for plant health and bulb size

- Spring growth starts once day time temperatures exceed 14°C. Your plants will produce new leaves until they have developed a maximum of 12 leaves in warm climates or 10 leaves in cool or cold climates.
- To optimise your plant size and produce larger bulbs we recommend you fertilise regularly until your plants have reached maturity and bulbing starts (around 10th leaf).
- A good routine would include applying both Neutrog Gyganics and Neutrog Seamungus pellets every 3-4 weeks whilst the plant is growing and then only Neutrog Seamungus during bulbing.
- If using a watering can or fertigation, apply both Earthcare Powerfeed and Seasol weekly during growth, then drop back to just Seasol during bulbing.

## Remove scapes

- Only hardneck garlic produce scapes. The weakly bolting garlics (Turbans, Asiatics and Creoles) will produce scapes in cool climates but may not in warm climates.
- Removing the scapes when they are young (less than 20cm long) will divert energy into the bulb, making it larger.
- Snap the scape off at 10cm above the leaves – do not pull them – as this can weaken the pseudostem and let water into the bulb.

## Harvesting

- Each garlic group will mature at different times during the Spring and Summer, according to temperature and sunlight hours. These are classified as Extra Early, Early, Mid and Late Season harvesting times.
- When your plants start dying back start counting remaining green leaves so you can harvest them at their optimal balance of bulb maturity and a minimum of three bulb skins.
- It takes about 1 week for each leaf to die off – so it is easy to estimate when your garlic will be ready to harvest.
- Don't irrigate for the last week before harvest, as this is when you want the soil to dry off around the bulb in preparation for harvest.
- Harvest all hardneck garlics when they have died back to just 4-5 remaining green leaves – these include Turbans, Asiatics, Creoles, Standard Purple Stripes, Marbled Purple Stripes, Glazed Purple Stripes, Porcelains, Rocamboles and Elephant Garlic.
- Harvest all softneck garlics when they have died back to just 6-7 remaining green leaves – these include Subtropicals, Artichokes and Silverskins.

## Curing

- Curing is an essential step in transitioning your freshly harvested green garlic (capable of rotting) into a bulb that can be stored for its natural dormancy period. During this 4-10 week curing period, the bulb will lose up to 30% of its weight in moisture and will develop its rich intense flavours.
- Cure out of direct sunlight, in bunches of less than 10 bulbs or spread out on drying frames in well ventilated areas.
- Optimal curing requires warm, dry, well ventilated conditions to ensure disease does not develop in the bulb or basal plate. (>23°C, <55% relative humidity and >1m/sec air speed).