



- 'Music' is a porcelain variety that has a high content of allicin, a powerful antioxidant
- Flavor is medium hot, with musky, rich taste
- Hardneck garlic are closer to wild garlic, with a complex rich flavor and large cloves
- One benefit is that the skin peels off easier than that of softneck garlic
- Very winter hardy
- Garlic is among the oldest known horticultural crops and was brought to the New World by explorers from France and Portugal

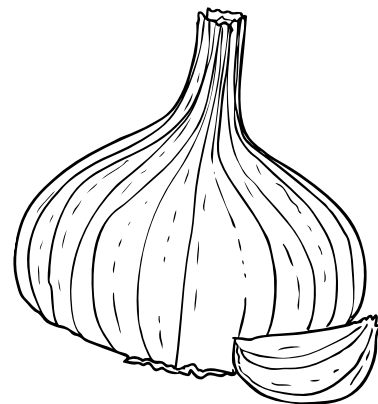
## Planting Guide

### Choosing a site:

- Avoid sites recently planted with other members of the onion family
- Amend the soil with compost before planting and plant in area with good drainage and full sun

### Planting/Care:

- Plant 4-6 weeks before the last frost (mid October to early November)
- Separate the cloves, leaving the papery covering intact
- Plant the cloves with the pointy end up/blunt end down
  - 2-3 inches deep from the top of the clove
  - 4-6 inches apart
  - 12 inches between rows
- After planting, mulch the bed with 3-5 inches of straw, compost, or shredded leaves to suppress weed growth and conserve moisture. Maintain proper mulch amount over winter months
- Water only when the soil dries out. Avoid over watering/over fertilizing
- A couple weeks before harvesting, cut the scape (flower stalk) but don't throw it out - it is delicious in saute or as a garnish!



### Harvesting/Storage:

- In late June/early July, when the majority of the plants turn brown/yellow and begins to die back, the garlic is ready to be harvested
- They should be hung upside down in a dark, cool, well-aerated space for two weeks to cure them before eating
- Can be stored for up to 3-6 months

