

- Softneck varieties are more similar to those found in grocery stores and mature more quickly than the hardneck variety
- Better for long-term storage, but are not as winter hardy
- Has higher number of densely packed cloves than hardneck garlic



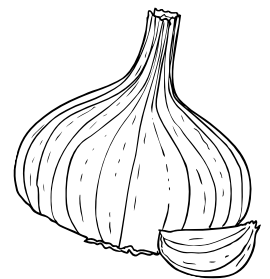
Planting Guide

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



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 10 months