

Growing Great Garlic

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Photo Credit: Knutson 2021

NDSU | EXTENSION
GRAND FORKS COUNTY

EXTENDING KNOWLEDGE >> CHANGING LIVES

Key Points

- Why Grow Garlic
- Parts of a Garlic Plant
- Garlic Types
- Garlic Planting and Care
- Garlic Harvest
- Garlic Curing and Storage



Why Grow Garlic



★★★★★

- More flavorful than grocery store garlic
- Easy to grow

Parts of a Garlic Plant

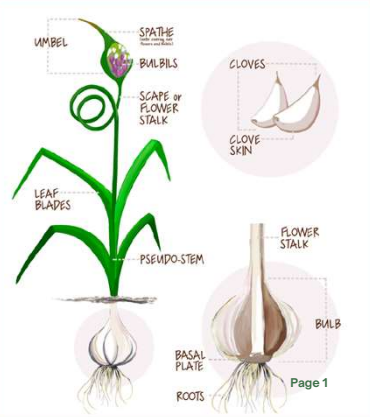


Photo Credit: Rosen et al. Growing Garlic in Minnesota. University of Minnesota Extension, 2023.

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Garlic Types ●

HARDNECK

- Hardest- cold climates
- Planted in the fall
- Scape (flower) stock
- Few cloves (4-12) per plant
- Hard to braid
- Short storage life

SOFTNECK

- Warm climates
- No scape (flower) stock
- Higher number of cloves (10-40) per plant
- Easy to braid
- Long storage life



Photo Credit: Knutson 2021

Planting ●



Photo Credit: Knutson 2023

- Well-drained soil with lots of organic matter
 - Loosen or till soil
- Full sun
- Nitrogen
 - Slow-release, composted manure or compost before planting
 - Synthetic- 1/3 at planting and top-dress rest one to two weeks after leaves emerge
- Plant 1-2 weeks before first freeze
 - Mid-September through mid-October

Planting ●



Photo Credit: Knutson 2023

- Use the largest cloves
 - Disease and injury free
 - Clove skin intact
- 3-4 inches deep
- Space cloves 3, 5 or 6 inches apart
 - Row spacing depends on garden practices
- Clove tip facing up with basal plate at the bottom

Planting ●



Photo Credit: Knutson 2023

- Mulch
 - 3-4 inches deep
 - Clean straw or leaves
 - Moderates soil temperatures
 - Helps with weed control

Care ●



- Weed control
 - Leave mulch
- Water
 - Similar to onion- shallow root system
 - During dry weather
 - Depends on soil texture
 - Stop watering 2 weeks before harvest
 - Don't over water
 - water-logged soils may lead to disease

Care ●



- Remove Scapes
 - Immature flower stems
- Remove just after curling starts
- Edible
- Bulbils
 - Can use to grow new plants
 - 2+ year cycle

Harvest ●



- Option 1:
 - 1/3 of lower leaves are yellow/brown or 1/2 of leaves are still green
- Option 2:
 - Harvest a few bulbs and cut in half
 - Ready to harvest if the cloves fill the skin
- Carefully, dig out the bulbs
- Leave shoots attached to roots
- Washing bulbs
 - Up for debate

Curing ●



Photo Credit: Knutson 2021

- Dry bulbs on wire screens or small wire fencing
 - Well-ventilated building or shady area
 - 2-3 weeks depending on environment
- Remove tops from bulb when all the leaves are brown and dry
 - Leave 1 inch of stem and trim roots



Storage ●

- Store bulbs in a cool dry area
 - Long term - 32- 40 degrees F
 - Needs to be used asap
 - Short term- counter top
 - Mesh bags
- Bulbs for planting
 - Store at room temperature

Questions? ●

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References

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