

Hard Neck vs. Soft Neck

This refers to the stalk that grows above ground. In hard necks, the stem starts in the middle of the bulk and gets rigid at harvest. These are typically more winter hardy and develop scapes. They require a period of cold to develop properly. They are highly flavorful and are considered "easy peel" garlic. They are typically stored in bunches. Most of the varieties we sell are hard neck. They store for about 4-6 months.

In soft necks, the stem remains pliable until maturity (think braided garlic for a visual). Though they are not considered as cold hardy as hard necks, many have been grown down to Zone 3 with mulch. Their bulbs produce smaller cloves but more of them --up to a dozen per bulb. They also will not produce scapes. They can be stored longer, for 6-12 months.

Hard Neck Varieties

Amish
Chesnok Red
Georgian Fire
German Extra Hardy
German Red
German White
Metechi
Music
Northern White
Siberian
Spanish Roja
Pehoski Purple
Russian Red

Soft Neck Varieties

Chet's Italian Red
Inchelium Red
Silver White
Transylvanian

Specific garlic varieties offered will vary each year, but we aim for people's favorites from mild to spicy & those that are tried and true performers.



Open Year-Round * 7 days a week
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Growing GREAT Garlic



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Grow Gourmet Garlic

Garlic is one of the easiest crops to grow in our area. As a bonus, it gives gardeners another reason to extend their season and enjoy what is typically one of the prettiest seasons in CO. Gourmet seed garlic first arrives at Phelan's AROUND mid-September.



When Should I Plant?

Along Colorado's Front Range, garlic should be planted from October 1-15 for harvest the following summer. You will still get garlic the next season but following this timing will give you the best chance at developing large bulbs.

Steps for Planting

Plant your seed garlic in a sunny location. Prepare the soil by adding 2-3" of aged compost and/or sphagnum peat moss and a sprinkling of Azomite to your planting area. Work it into the top 6-8" of soil. In addition, add 1 TBL each of bone and blood meal to every planting hole.

Each bulb is made up of a bunch of cloves. Plant each clove 2" deep and 6"-8" apart with the pointed end up and root side down. Do not remove the skin.

Watering

Garlic needs moist (but not soggy) well drained soil. Water throughout the Fall, Winter, and Spring season. By November, mulch with straw, dried grass, or chopped disease free leaves to help retain moisture.

Do I HAVE to provide extra water?

As with most edibles, extended drought will reduce the size of your crop. Bulbs will be smaller than they might have been with added moisture. Most of us are GREAT with watering during the milder Fall weather. But, you will be rewarded with well-developed bulbs if you continue this effort on warmer days in late Winter & Spring.

Post Planting Care

Your garlic will likely sprout during the warm Fall days. This is normal. Winter will not harm the bulbs. Expect shoots to brown naturally.

From late Spring to mid-June, fertilize every 3 weeks with a mild liquid fertilizer. Fish emulsion and seaweed extract diluted to 1/2 strength works well. If you have planted hard neck types, your garlic will develop scapes on the main stalk, break this off. This will put more energy into the bulb so that it gets bigger. Don't toss that scape! It's tasty and can be chopped and used like regular garlic.

Harvesting Your Garlic

Harvest in the middle to late Summer. The average harvest date for Colorado Springs is July 21 -- though this date will vary for those at higher elevations around the city. Harvest is near as you notice your plants begin to yellow. After harvest, cure your garlic for storage. Set the entire plant on a screen or newspaper in a warm, well ventilated area out of direct sunlight. If you planted more than one variety (you should! they all vary in flavor) be sure to label your garlic as it dries. Permanent marker on the bulb works well. Loosely bunch the same variety together. Your bulbs should be fully dried in about 2-3



weeks. After that, be sure to store them in your house so they don't freeze and turn to mush. Once fully dried, cut off the leaves, leaving about 2" of stem attached to each bulb.

Storage

Store in a cool area in a small paper bag with 2-4 bulbs per bag. Keep the bulbs whole until you are ready to use, roast, or make them into your own dehydrated garlic powder.

Be sure to save a few of your BIGGEST & BEST to start the cycle over in October.