

**Garlic Growing Instructions**  
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**Quick Tips Planting Instructions**

\* Plant in a sunny location (all day sun, with no shade is best). Along Colorado's Front Range, garlic should be planted the first week in October for next year's harvest. This is very important if you want to grow large bulbs.

\* Phelan Gardens, has a good supply of garlic varieties that are proven winners for this climate. Be sure to get your garlic purchased by early September (before supplies run out) for fall planting.

\* Prepare the soil by adding a 2 to 3 inch layer of aged compost, or well-aged cow or alpaca manure to the area to be planted and work it into the top 6 to 8 inches. Also add 1 cup of bone and 1 cup of blood meal to each 8 ft row and work that into the soil as above.

\* Do not break open the bulbs until you are ready to plant (first week in October). Each bulb is made up of a bunch of cloves. Plant each clove (do not remove the skin) pointed end up (root side down) on 6-inch centers, 3-4 inches deep.

\* Garlic needs moist, well- drained soil but not soggy soil. Extended drought will reduce the size of your bulbs that you will harvest next summer.

\* After planting, mulch over your garlic with a 6 to 8 inch layer of straw or a straw/dried grass mix and leave throughout the winter and all through next year.

\* They will sprout during the warm fall days. This is normal. The winter will not harm the shoots. It is also normal for the sprouts to experience a slight browning on the tips.

\* Water through the fall/winter/spring season as needed. It is easy in the late winter or very early spring to forget to check on watering.

\* In late spring and through the end of June, fertilize every three weeks with 1/2 strength fish emulsion (read the directions as to the dilution and then cut it in half). Phelans carries the fish emulsion that is the right kind for your garlic.

\* Break off the flower (the scape) when it appears. This will increase the size of the bulb. The scape is good to eat and can be chopped and used like garlic or tempura battered and fried.

\* Harvest in the middle to late summer (average date for Colorado Springs is between July 14 - July 21) when you notice that the bottom three sets of leaves are starting to turn brown and the bulbs are large.

\* Cure just like you would onions by setting the entire plant on a screen or newspaper in a warm well ventilated area out of the sun. In two or three weeks the bulb will be dried and ready for storage inside your house. Cut off the leaves, leaving about two inches of stem attached to the bulb.

\* Store in a cool basement in small paper bags (2-4 bulbs per bag). Keep the bulbs whole until you are ready to use them.

\* Save a few of the biggest bulbs to plant in October for next year's crop. Eat the smaller ones. They will be delicious!