



## Garlic ... *how to plant, harvest and store*

We recommend mixing Johnson's Soil Recipe into your soil before planting  
(see below).

Do not divide the bulbs into cloves until you are ready to plant since early separation results in decreased yields.

- Break apart; plant a single clove 2" deep, pointy end up, 4-5" apart (for fall planting, plant deeper, 4", and mulch well)
- Plant in full sun. Allow 18 to 30 inches between the rows.
- Water regularly and fertilize with Gardener's Special (11-15-11) every 3 weeks.
- Harvest when leaves yellow and start to fall over (late summer to early fall for garlic planted in early spring)
- Bulbs should be dug up rather than pulled to avoid stem injury.
- Dry garlic thoroughly after it is harvested and hang it up in a well ventilated area to prevent rot. Do not expose it to extreme high or low temperatures after harvest. Store garlic at room temperature, around 75° F. Cloves should keep for six to seven months.

*Fall planted garlic sometimes does not make it through the winter. You may find it advantageous to spread out your fall plantings. Maybe a week apart for a whole month.*

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### **Johnson's Soil Recipe**

- Three 2-cu. ft. bags Cotton Boll Compost
- 4 lbs. Hi-Yield Bone Meal
- 4 lbs. ferti•lome Gardener's Special
- 40 lbs. Gypsum
- 1 lb. Weed and Grass Stopper

*Till the first four amendments into your soil (100 sq. ft. area).*

*To prevent grassy weeds sprinkle on the Weed and Grass Stopper and mix into the top 1-3" of soil before planting.*