

How to Grow Garlic:

Difficulty: Easy. Garlic is not suited for growing in containers. This can be done, but it's better in the ground, or possibly in raised beds.

Timing: Plant cloves from September to the end of November. There is a brief window at the beginning of March when you can plant for a fall harvest, but in this climate garlic performs better if overwintered.

Sowing: Separate the cloves and set each one, pointed end up, 10-15cm (4-6") apart and with the tip of the clove 2-5cm (1-2") deep. Don't skin the cloves! Use deeper planting if rain or frost may expose the cloves, and shallower planting if using mulch or planting into heavy soil. The largest cloves will make the largest bulbs.

Soil: Rich, well drained soil. Dig well, add compost (lots of it if your soil is heavy) and do not compact it by stepping on it.

Growing: Fertilize when spring growth starts. Water as needed and keep weeded. Cut flower stalks to keep energy in the bulb. If individual cloves haven't formed, either eat the clove or replant and it will bulb next year.

Harvest: When the tops begin to dry, pull and air-dry like onions. Some growers recommend waiting until 75% of the plant has dried up before pulling, and others say the key is to pull when each plant is down to 6 green leaves.

Storage: Store in a room temperature, dry environment. Moisture, heat, or excessive cold may provoke sprouting.

Garlic Scapes:

When the stem starts to curl like the photo you can cut them back and add them to any dish or grill them and eat them just the way they are. They will have a subtle garlic flavor.

Recipe: Grill them, tossed with a little olive oil, salt, and pepper, over direct heat for about two minutes. Flip them once, halfway through, and finish with an extra sprinkle of flaky salt and maybe a bit of lemon juice and zest.

