



Planting Information & Tips

- Work soil dry with fertilizer/compost, rotate garlic plots every 2-3 years
- Use rich soil, raised beds or elevated rows with 3' wide plastic mulch
- Select proven hardneck garlic varieties from good sources
- Plant large single cloves from med-large bulbs "pointy side" up in late fall
- Use dibble to space garlic 5½" on center, staggered 2x3 along row top
- Place cloves 1-2" below soil surface, over organic-fertilizer amendment
- Mulch with 6" of seaweed in late fall, cover beds with tarps before winter
- Uncover beds in spring, spray foliar (kelp/fish) applications on sprouts
- Weed, weed... Fertilize in early summer with nitrogen (fish fertilizer)
- Cut tops (scapes) of the central stalks off when they form in June-July
- Monitor bulb crop for size, make sure they don't "open up"
- Harvest plants as 4-5 top leaves have yellow tips & bulbs are still closed
- Wash plants, bulbs, and roots, and keep out of sunlight
- Store garlic plants in bundles of about ten choked with twine near tops
- Hang right side up in warm, dry, dark, ventilated storage area
- Cure garlic 1-2 mo., trim roots/necks, and put in onion bags
- Do not store in refrigerator, keeps best at room temp... Enjoy!

Garlic Calendar

Late Sept/Oct: Plant Cloves

Oct: Mulch with Seaweed

Nov: Cover with Tarp

April: Remove Tarp

May - June: Weed & Fertilize

June: Remove Scape Tips

July-August: Harvest Plants

Sept: Cure in Dry, Dark Area

Garlic Facts

True garlic is a member of the Allium genus, which includes onions, leeks, shallots, and chives. There are over 500 strains of true garlic today, from at least nine major varietal groups: Artichoke, Asiatic, Porcelain, Purple Stripe (marbled/glazed), Rocambole, Silverskin/Creole, & Turban/Middle Eastern. Of these varietal groups, some are adapted to the cold winters, wet springs, and warm summers characteristic of Southeast Alaska.

QUESTIONS?

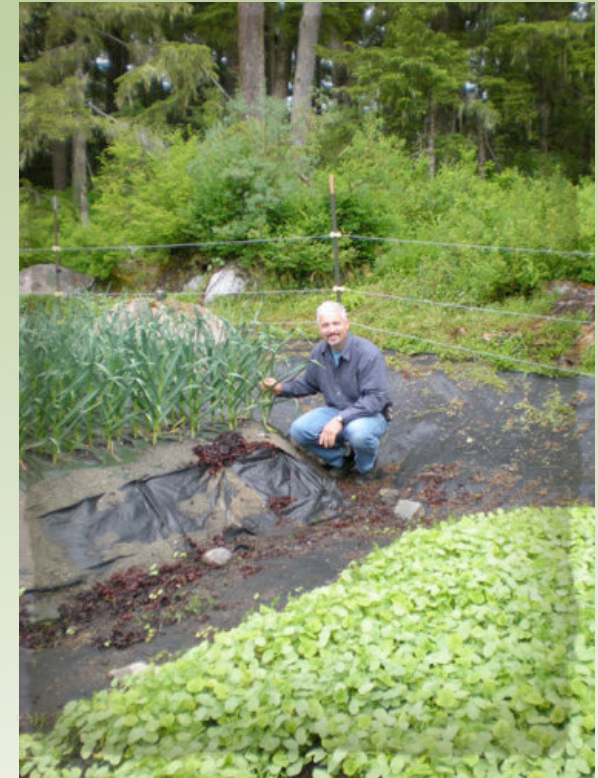
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LOCALLY GROWN GARLIC



Growing Garlic in Southeast Alaska

Tips and facts about growing garlic in
Southeast Alaska.

Growing Organic Garlic



Garlic Products

In June garlic tops or “scapes” are normally removed from the plants and can be used as spicy additions to omelets, soups, or stir fry dishes, in fact many like to eat them raw! Garlic bulbs are harvested beginning in July and are typically cured for about six weeks. Surplus garlic cloves after planting can be peeled, sliced into wafers in a food processor, and dehydrated at low temperature (~100°F) to become garlic flakes, which can be blended into garlic powder. This powder can also be mixed with 3 parts salt to make garlic salt.



What grows best here?

I have done crop trials with 43 varieties of garlic near Auke Bay. My conclusions are that all can be grown here, but the more ancestral “hardneck” types perform best in our climate. Additionally, a few hardneck varieties have proven to be particularly productive with outstanding flavor. These are the ones I continue to grow organically in a sustainable manner. Garlic can be challenging to grow to a large size because it is 10-month crop requiring healthy and fertile soil, and needs proper attention to timing of its culture from planting to harvest. My preferred varieties of hardneck garlic to grow include: Killarney Red (Rocambole), Chesnook Red (Purple stripe), Russian Giant (Porcelain), and Purple Glazer (Marbled purple stripe). These varieties have stood the test of time in Juneau, and all of which taste superb. Each year, large cloves are replanted from the largest bulbs each year to maintain a strong sustainable planting stock.



Garlic Hardneck Varieties

Variety & Strain	Cloves	Taste/Flavor	Storage	Use/Comments
Killarney Red (Rocambole)	6-12 Cloves Light tan with purple streaks	Aromatic and Earthy Flavor	2-4 Months	Best yield, tolerates wet soil, preferred for making garlic powder
Pitarelli (Rocambole)	6-12 Cloves Light tan with purple streaks	Milder, smaller version of Killarney Red	4-6 Months	Flavorful and resistant to bottom rot
Chesnook Red (Purple Stripe)	9-10 Cloves White and Burgundy	Clean, robust flavor	6-10 Months	Best for baking or roasting, keeps well
Pskem (Marbled Purple Stripe)	2-4 Huge Cloves Purple	Spicy	6 Months	First to form edible “thumb” size scapes (around June)
Purple Glazer (Glazed Purple Stripe)	8 Cloves Purple Tan	Spicy, Aromatic, Pleasant	6 Months	Glossy Wrappers, Exceptional flavor
Russian Giant (Porcelain)	4-8 Cloves Tan	Mild Flavor	8-10 Months	Keeps well, peels easily