

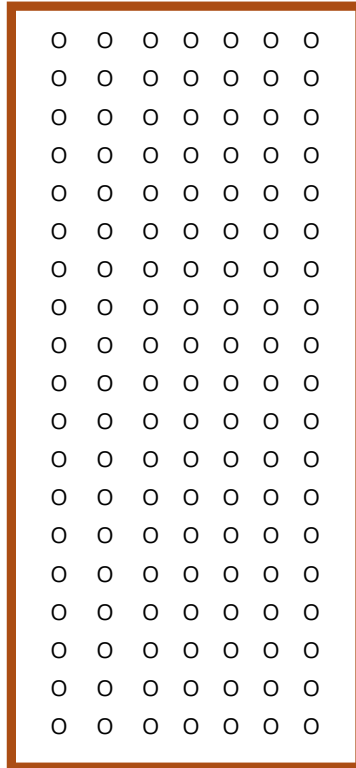


Schoolyard Gardens Garlic Planting Tips

K-12 SCHOOLS

7 across 20 down

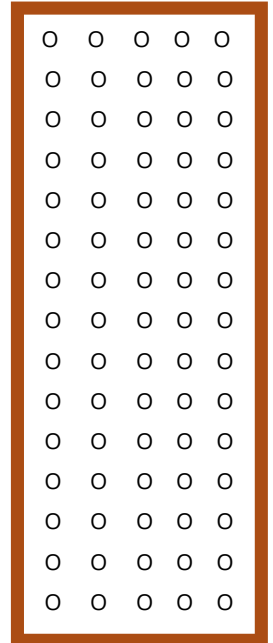
- California White Softneck (1 lb.)
- German Hardneck (3 lbs.)
- Music Hardneck (4 lbs.)



PRESCHOOLS

5 across 15 down

- California White Softneck (1 lb.)
- German Hardneck (2 lbs.)
- Music Hardneck (3 lbs.)



How-To Grow Great Garlic:

1. Plant garlic from November 15th to December 15th.
2. Separate each clove from the bulb (don't peel off the skin).
3. Plant garlic clove (root side down) about 2-3 inches deep and about 4-6 inches apart.
4. Mulch with 4 inches of straw.
5. Water garlic in the fall/winter when it's been dry (about 1-2 times per month).
6. In early spring, contact your SYG coordinator for chicken poop to fertilize your garlic.
7. In late spring/early summer you will notice a scape forming from the top of your hardneck garlic varieties. Remove ASAP to increase garlic bulb size. The scape can be subbed in for garlic in any of your favorite recipes!
8. Harvest garlic when the leaves start to brown, usually around the first two weeks of June. Stop watering your garlic approximately 2 weeks before harvesting so you can dig it up easily without mud sticking to the bulbs.
9. For storage, let stalks sit for a few days to get rid of moisture then braid together and hang to dry, or cut off stalks about an inch above the bulb. Store in a cool, dark, well ventilated place (60-70 degrees) and avoid refrigeration. If stored properly, garlic can last 4-6 months.

Schoolyard Gardens Garlic Varieties

California White Softneck - Medium paper-skinned bulbs with numerous small-medium sized white cloves. These cloves have excellent, spicy flavor similar to your standard grocery store varieties. Not as cold tolerant as the hardneck varieties (90-100 cloves per lb.)

German Hardneck - A porcelain hardneck variety with a full distinctive, spicy flavor that will stand out in any dish. Plump cloves are perfect for roasting and stores well. Fewer cloves per bulb than the softneck garlic and more cold tolerant. Unlike the softneck, hardneck varieties produce a fibrous stalk that send up an edible flower scape in the spring. Harvest scapes right when they appear for better garlic bulb development (30-40 cloves per lb.)

Music Hardneck - A cold-hardy, flavorful garlic that is easy to peel. The unique white and purple striped outer skin and pink-tinged clove skins are fun for kids who are used to seeing the all white varieties. Fewer, but larger cloves per bulb than the German Hardneck. Will also produce a fibrous stalk that sends up an edible flower scape in the spring. Harvest scapes right when they appear for better garlic bulb development (20-30 cloves per lb.)

*SYG RECOMMENDS HARDNECK GARLIC VARIETIES

