

Free Workshops

Did you know? KCCG offers 40+ free gardening and cooking workshops each year. With topics ranging from an introduction to vegetable gardening to tips and tricks for pest management and cooking demonstrations with fresh garden produce, we welcome everyone from beginner gardeners to seasoned pros.

See the schedule and register at:
kccg.org/workshops

Online Resources

KCCG's website offers guide sheets on a wealth of gardening topics, including watering, fertilizing, pest management and more!

Find them at
kccg.org/gardening-guidesheets

Our vast library of online videos can help you with most anything including planting, maintenance, harvesting, and cooking.

Find them at
kccg.org/how-to-videos

Together We Grow

KCCG provides seeds, plants, resources and education that help more than 42,000 households to grow more than 1.5 million pounds of healthy food each year.



@KansasCityCommunityGardens



@kccommunitygardens



www.kccg.org



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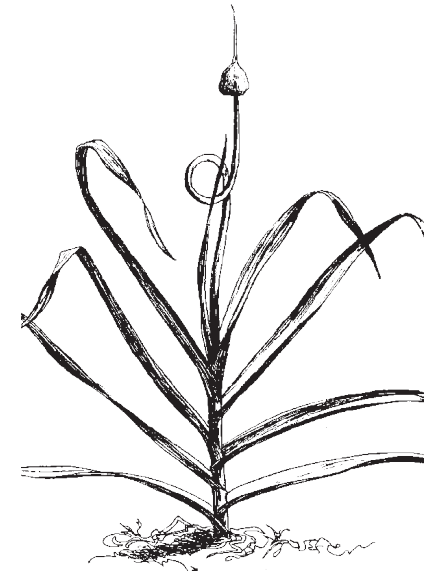
6917 Kensington Ave
Kansas City, MO 64132

Volunteer

Volunteers help to fill seed packs, start transplants, build raised garden beds, and more! We have opportunities for everyone.

To join the fun, visit
www.kccg.org/volunteer

Growing Great Garlic



KCCG
KANSAS CITY COMMUNITY GARDENS

KCCG's Varieties

Chesnok Red Hard Neck -

A cold-hardy, purple-striped hardneck variety known for its fine flavor and smooth texture when roasted.

Produces large bulbs with 8-12 medium-sized cloves per head. Stores 6 months when cured. A stiffneck or hardneck type.

German Hard Neck - A porcelain hardneck variety with a full, distinctive, spicy flavor that will stand out in any dish. Plump cloves are perfect for roasting and store well. Fewer cloves per bulb than softneck garlic. These cold-hardy plants produce a fibrous stalk that send up an edible flower scape in the spring. Harvest scapes when they appear to promote better bulb development.

Music Hard Neck - A cold-hardy, spicy and incredibly flavorful garlic. Easy-to-peel cloves with white and purple striped outer skin and pink-tinged clove skins. There are approximately 20-30 cloves per lb. Fewer, but larger, cloves per bulb than the German Hardneck. The plants produce a fibrous stalk that send up an edible flower scape in the spring. Harvest scapes when they appear to promote better bulb development.

Planting:

Plant in mid-November through mid-December while the temps are still cold, but the ground has not yet frozen solid.

- Prior to planting, break up the garlic bulb to separate the cloves, but do not peel the cloves.
- Garlic cloves should be planted 4-6" apart.
- Dig a hole 2-3" deep and then stick one clove in the hole, with the root side down (pointy side up).
- Fill the hole with soil and you're good to go!
- After a hard freeze, mulch the garlic with 4" of straw.. lb development.

Care:

Garlic has a long growing season, so remember that whatever garden real estate you give use will be tied up through early summer.

Additionally, do not plant garlic in an area that you will need to till in the spring; raised beds work very well for growing garlic.

Care Continued:

Your garlic should sprout sometime in April, when temperatures start to warm. When you see the garlic sprout, give it a boost with some fertilizer.

Water your garlic regularly and fertilize every two weeks.

In late spring, hardneck garlic plants will produce a round stem with a seed pod on the end. Cut these seed scapes off as soon as you see them, as they put the plant's resources into making seeds instead of making a big garlic bulb.

Harvest and Storage:

Garlic is typically harvested in mid-June when the leaves start to brown. Stop watering garlic two weeks before you plan to harvest so that the soil is loose and plants pull up easily. Allow garlic to dry in a cool, dark place. You can braid the stalks together and hang or cut off stalks about an inch above the bulb and store in a dark, dry location (about 60-70 degrees). Avoid storing garlic in the refrigerator as it will not keep as long. If stored properly, garlic can last 4-6 months.