

**HARLEQUIN'S GARDENS**  
4795 N. 26<sup>th</sup> St., Boulder, CO 80301  
303-939-9403 [www.HarlequinsGardens.com](http://www.HarlequinsGardens.com)

**Organically Grown  
GARLIC**

### **INSTRUCTIONS**

**Plant garlic in mid-October (earlier at higher elevations). Select the largest cloves from the largest bulbs. Don't separate the cloves until you are ready to plant.**

**Plant in good, enriched soil in full sun. Separate cloves, plant each clove 2 to 2 ½ " deep and 5 to 7" apart, with the pointy end up. Water well. Mulch with 2 to 4" of straw or dry grass clippings that are free of pesticides and herbicides.**

**Fertilize green shoots 2 to 3 times in March to May with fish emulsion or other high-nitrogen organic fertilizer. Water well in spring and early summer, but keep dryer a week or two before harvest. Keep weed-free in May and June. Clip off the central seed-stalks when they make a loop, or shortly thereafter.**

**Count the total number of leaves on the plant and dig carefully with a garden fork when half of the leaves are brown, usually sometime around June 25 – July 10. Shade immediately. Hang or spread out in a single layer on shelves in a cool, airy, shaded place for 3 weeks to 'cure'.**

**Storing: Store at room temperature or cooler, out of direct sunlight, with good air circulation. Cool basements work well, too. Softneck varieties generally keep longer than hardnecks.**