



HOW TO GROW GARLIC IN HOUSTON

GARLIC SELECTIONS

HARDNECK: The *Asiatic* early season Garlic does well in the southern areas of Texas.

SOFTNECK: The Artichoke and Silverskin Garlic also.

- TIPS**
1. The warmer the winter the worse garlic grows.
 2. Put in refrigerator for 2 months to break dormancy.
 3. Plant 20 x 25 sq. ft. if you want 1 bulb a day and seed for next year.

PLANTING:

Plant when temperatures cool in the fall . Clay soils should be conditioned with Organic matter such as Leaf Mold compost , Humate 70%, and apply Organic Fertilizer (**MicroLife**) to where the clove will go. Add to the hole, **SoftPhosphate** an inch down under the clove. Plant the clove with pointed end up and root side down just below the surface. Space 6” inches apart.

FERTILIZE:

Fertilize monthly with an organic fertilizer. Keep weeds out and mulch with a high quality mulch (Native Mulch). Keep soil off of the leaves so dirt won't wash into the joint of the plant and interfere with the garlic. Big fat lush green leaves mean you will get big bulbs.

HARVEST

Approximate days to harvest 100, will last 6 months to a year if stored properly.
Harvest date: May – July. When leaves die back in May or June wash and dry in the shade. Then hang to dry under a roof on a fence till leaves are dead.

STORAGE:

Store garlic at 32 to 35 degrees, garlic will keep for 6 months.