

Garlic



By growing your own, you'll enjoy garlic that's free from chemicals and full of rich flavor, and it can be stored for months after harvest. Plus, the process connects you with the growing cycle, making it a great way to practice sustainable, self-reliant living.

Step-by-Step Instructions:

1. Choose Your Container:

- Use a container that's at least 12 inches deep. Fabric Bags are good.

2. Prepare the Soil:

- Fill the container with organic potting mix.

3. Select Your Garlic Cloves:

- Use large, healthy cloves.
- Avoid any that are soft or damaged.

4. Plant the Cloves:

- Plant each clove pointy side up, 1-3 inches deep.
- Space cloves 4 inches apart and 2 inches from the container's edge.

5. Water After Planting:

- Water thoroughly after planting to settle the soil.
- Keep the soil slightly moist but not soggy during growth.

6. Winter Care:

- In colder climates, group containers together or place near a sheltered area to protect from freezing.
- Add mulch to insulate the garlic over winter.

7. Spring Care:

- Water regularly as growth resumes in spring.
- Fertilize when the garlic starts sprouting and again 6-8 weeks before harvest.



SUPPLIES



Fabric Bag



Mulch



Garlic Cloves



Potting Soil



Water



Organic fertilizer



Tips for Success:

- Water regularly but don't overwater—soil should stay moist, not wet.
- Protect containers from extreme heat or cold.
- Fertilize twice: when sprouts appear and again before harvest.

