

# How to Grow Your Own Garlic

Garlic is a popular vegetable that grows best in a sunny site with fertile, well-drained soil. It's an easy one to start with because it can be left to its own devices for most of the year. Buy cloves from a garden centre rather than trying to plant garlic from the supermarket. Those varieties probably won't be disease-resistant or suited to the British climate.



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Sow	●	●						●	●	●		
Harvest						●	●	●				

## How to look after me

**Soil:** Rich and well-drained

**Position:** Sunny

**Location:** Outdoors, container

## Planting

- Prepare the soil by adding fertiliser at a rate of 50g per square metre
- Carefully break up the bulbs into cloves
- Plant each clove about 2.5cm deep, pointy end up
- The tip of the bulb should sit just below the soil's surface
- Cloves should be spaced 15cm apart in rows 30cm apart
- Water in and cover the rows with horticultural fleece to stop birds stealing the cloves
- If you are growing garlic in containers, they need to be at least 20cm deep and wide to give roots enough room to grow
- Space the cloves 10cm apart and avoid planting too near the container edges
- Water and cover as before



*Did You Know?*  
The American city of Chicago is named after garlic. It comes from 'shikaakwa', the Indian word for wild garlic (allium tricoccum).



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## Growing

- Regularly pull up weeds that appear in the soil, as they can smother the garlic plants
- Generally you do not need to water garlic
- However, if there are any dry spells in spring or early summer, give the plants a good watering
- Do not water once the bulbs have become large and well-formed, as this may cause them to rot
- If any flowers form (this is rare) just snip them off with scissors

## David's Top Tip

If you want to plait the garlic stems after harvesting, cut short the drying process. Too dry and the stems will crack and break as you plait them.

## Harvesting

- Harvest the bulbs once the leaves have turned yellow
- Carefully lift them out with a hand fork and leave them to dry out in an airy place
- They will store for up to three months