Growing GREAT Garlic

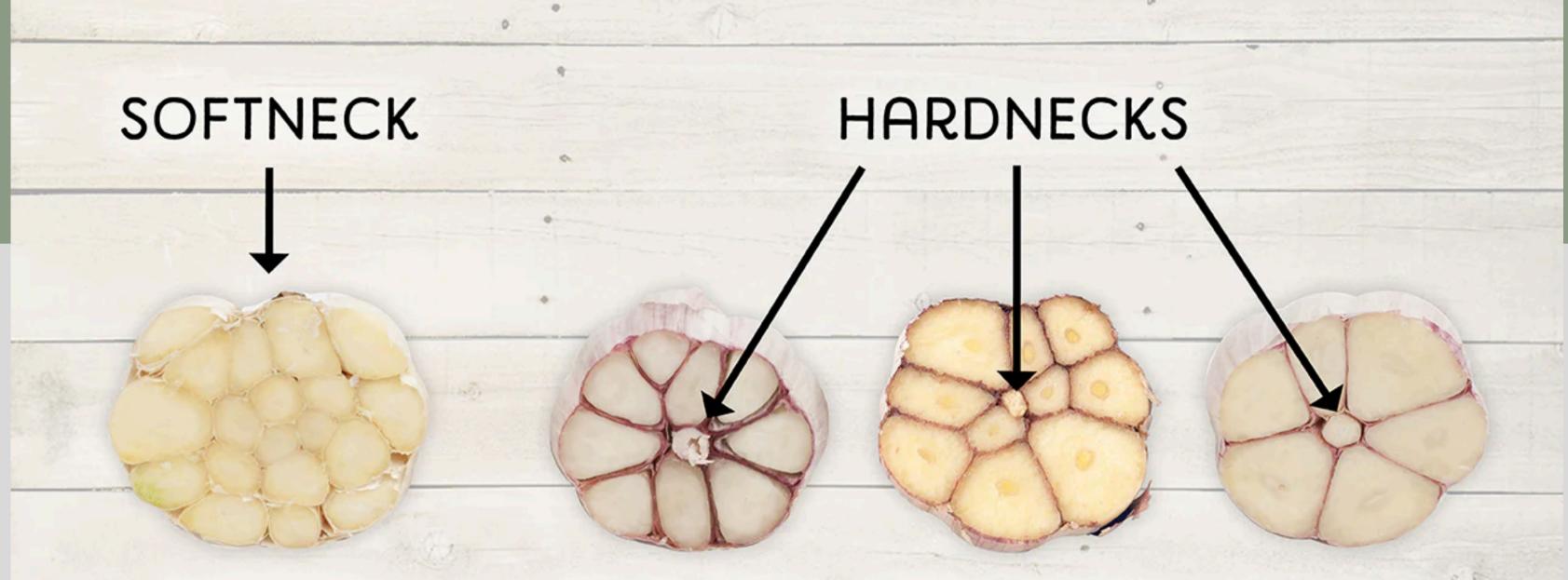
By Hillside Harvest Farm



Let's get right into it!



Garlic Selection



Artichoke

9-16 CLOVES
Off white or
tan sheath.
Braidable stems.

Rocambole

6-10 CLOVES
White or dull
brown sheath.

Purple Stripe

5-10 CLOVES

Marbled or striped
light to dark
purple sheath.

Porcelain

4-7 CLOVES
White with hues
of pink or light
purple sheath.

Where to Source?

Local Farmer's Markets



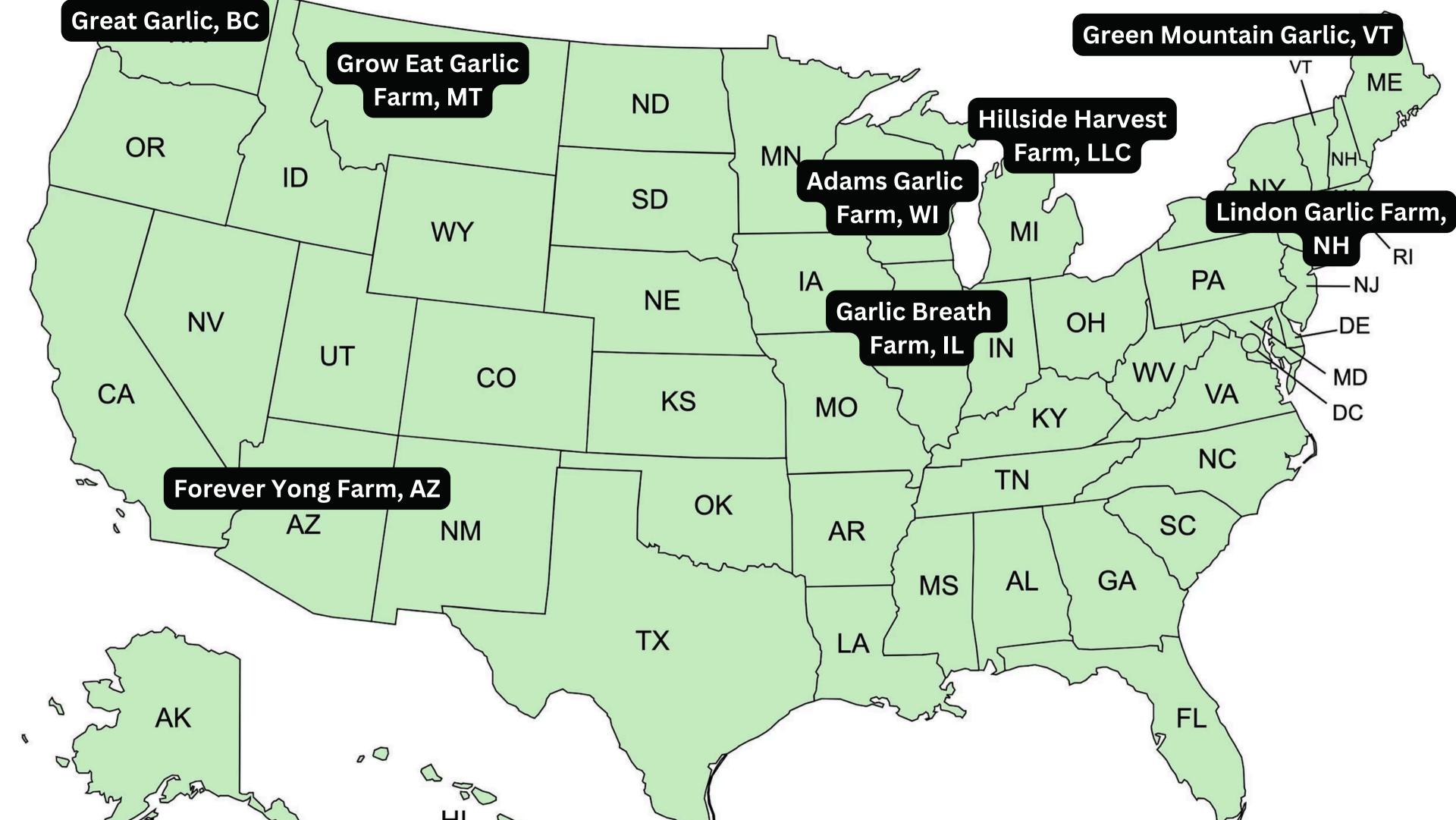
Regional Garlic Seed Suppliers that test their garlic

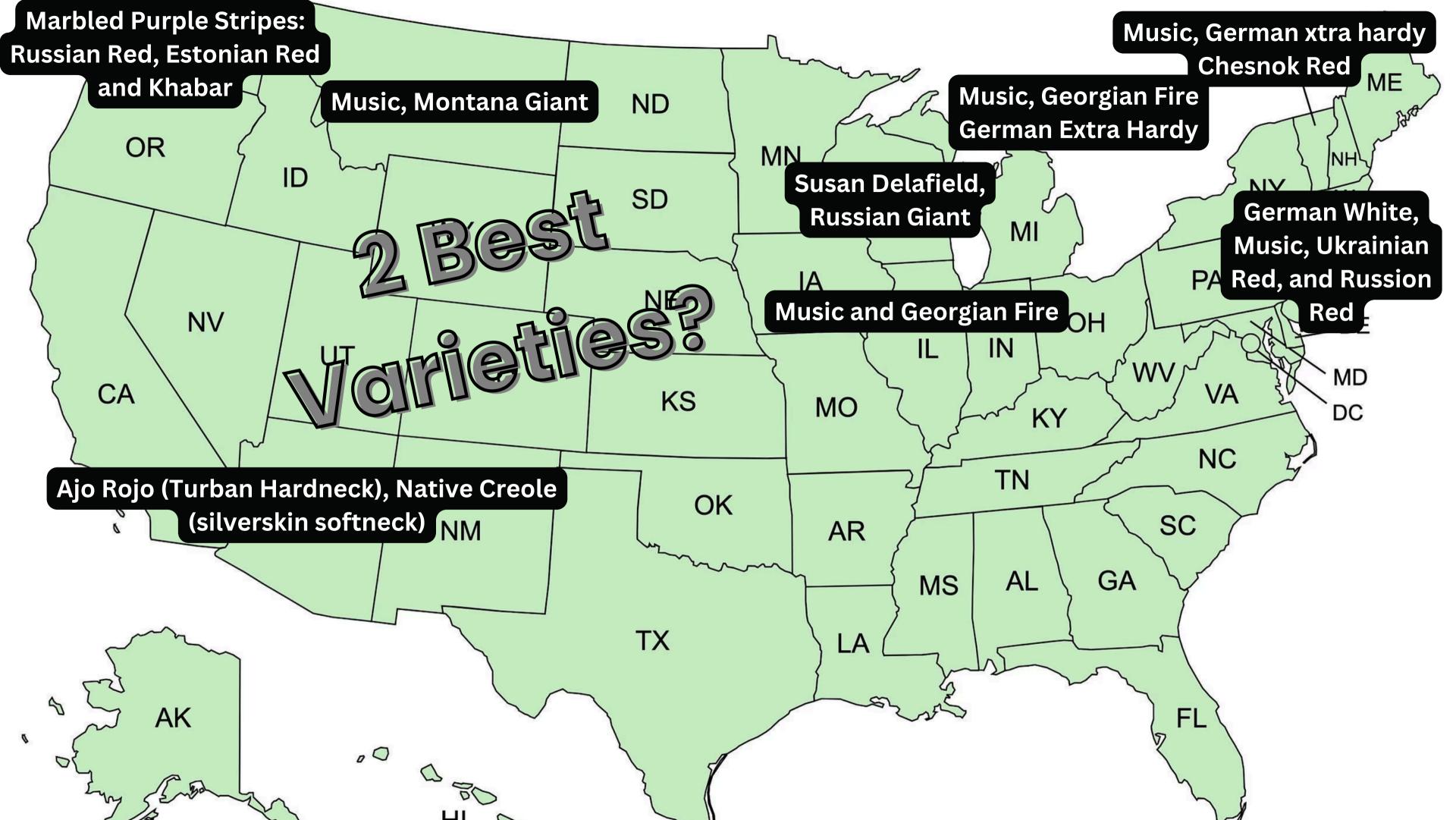
What Varieties are Best?

Hardneck: Colder Climates

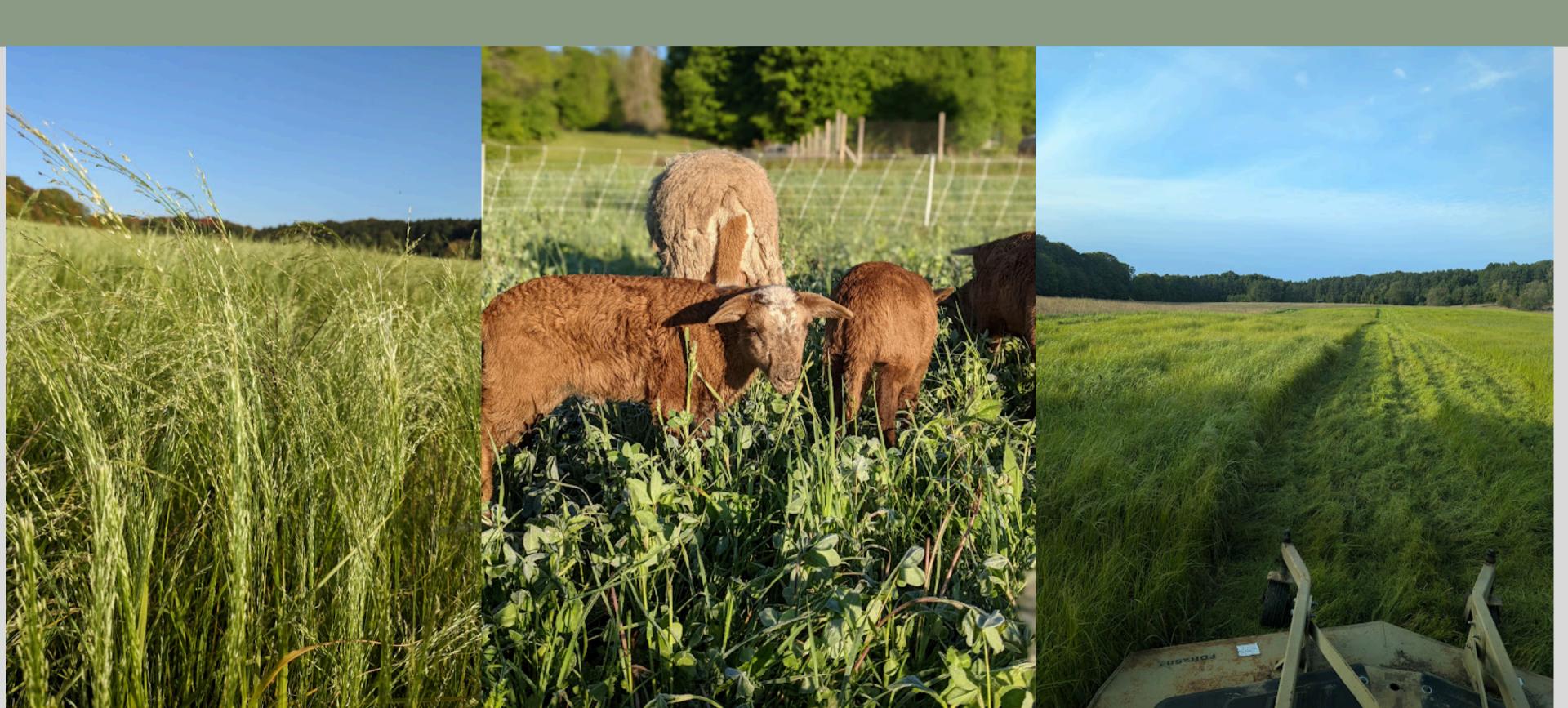


Softneck: Warmer Climates



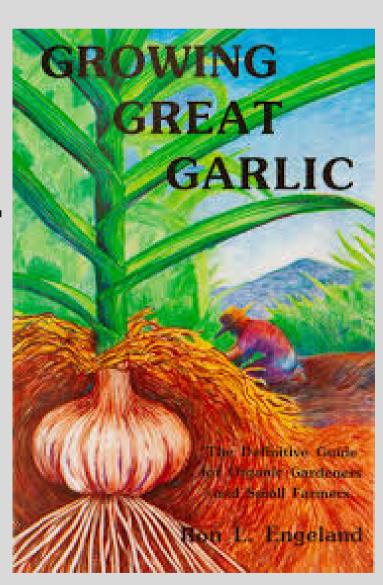


Cover Crops



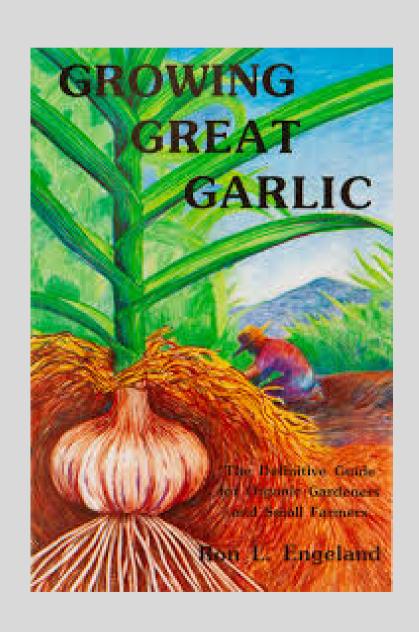
Filaree Garlic Farm Cover Crop method

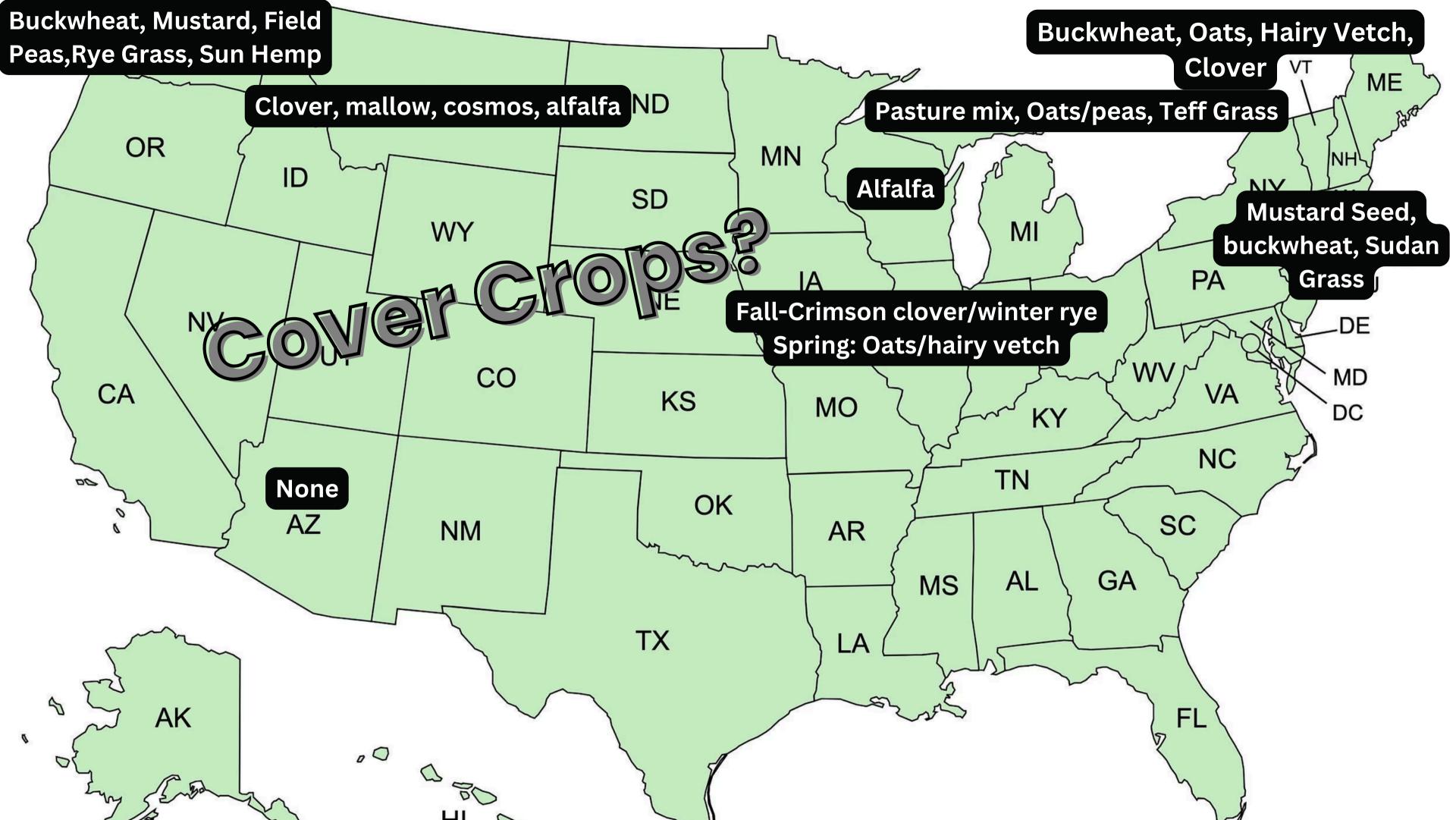
- Mid-September (yr. 1)
 - Rye grain/red clover/fescue
 - Mow early spring and all summer
 - Till in Early-September
- Mid-September (yr 2)
 - Winter rye
 - Till in April



Filaree Garlic Farm Cover Crop method

- April
 - Spring Oats
- Summer
 - 2 Successive crops of Buckwheat
- October
 - Plant Garlic!





- Rotation: 3-4 year rotation
 - Between years is planted in pasture mix for sheep to graze
 - Per acre
 - 2# Timothy Grass
 - 6# Ladino Clover
 - 4# Red Clover
 - 1# Chicory
 - 2# Dutch White Clover
 - 4# Orchard Grass
 - 6# Rye Grass







The spring before garlic planting we plant a **pea/oat** mix





End of June

Plow in Oats/Peas
Plant
Teff Grass
or
Sorghum Sudan
Grass





What soil does garlic like?

- PH 6.0 7.0
- Well-drained soil
- Nutrient-dense



Fertilizer



- Recommended/acre
 - 125lbs nitrogen (3#/1000ft2)
 - o 150lbs Phosphorous (4#/1000ft2)
 - 150lbs Potassium (4#/1000ft2)
 - 30lbs Sulfur/acre (1#/1000ft2)
- May apply 1/3rd of conventional fertilizer in the fall, and 2/3rds in the early spring

Fertilizer



- If using Compost
 - o apply in the fall
 - Fall application allows the nutrients to break down and become readily available to plants in the spring,

Calculating Nitrogen/acre

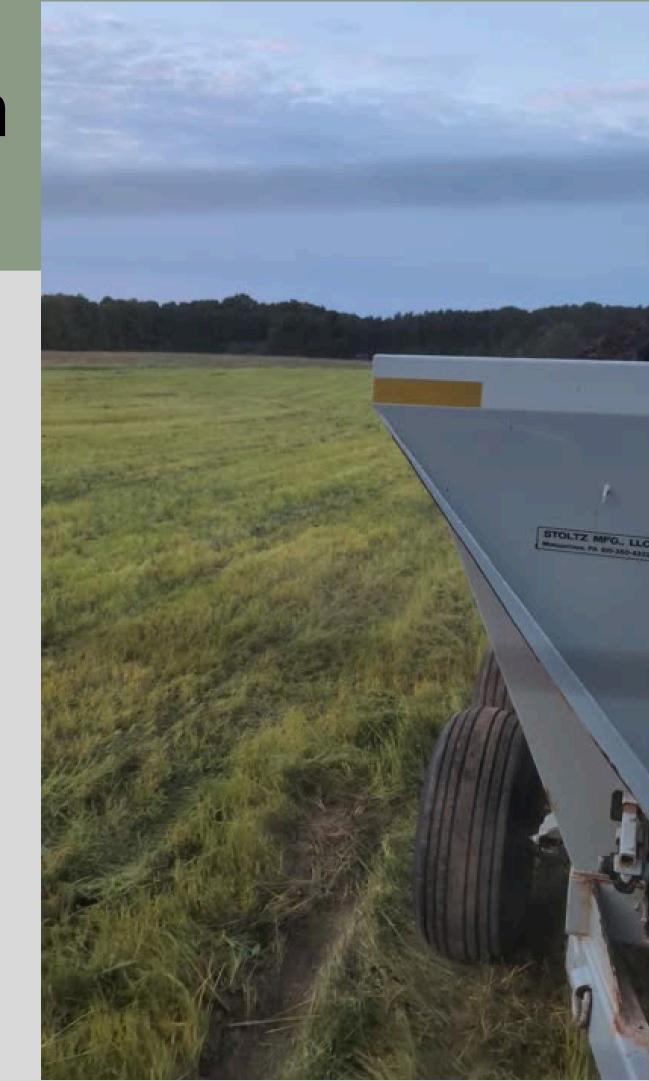


- Compost 1-1-1 bag
 - 1000lbs x.01 = 10lbs of
 Nitrogen/acre
- Pelleted Fertilizer 10-0-4
 - 1000lbs x.10 = 100lbsnitrogen/acre

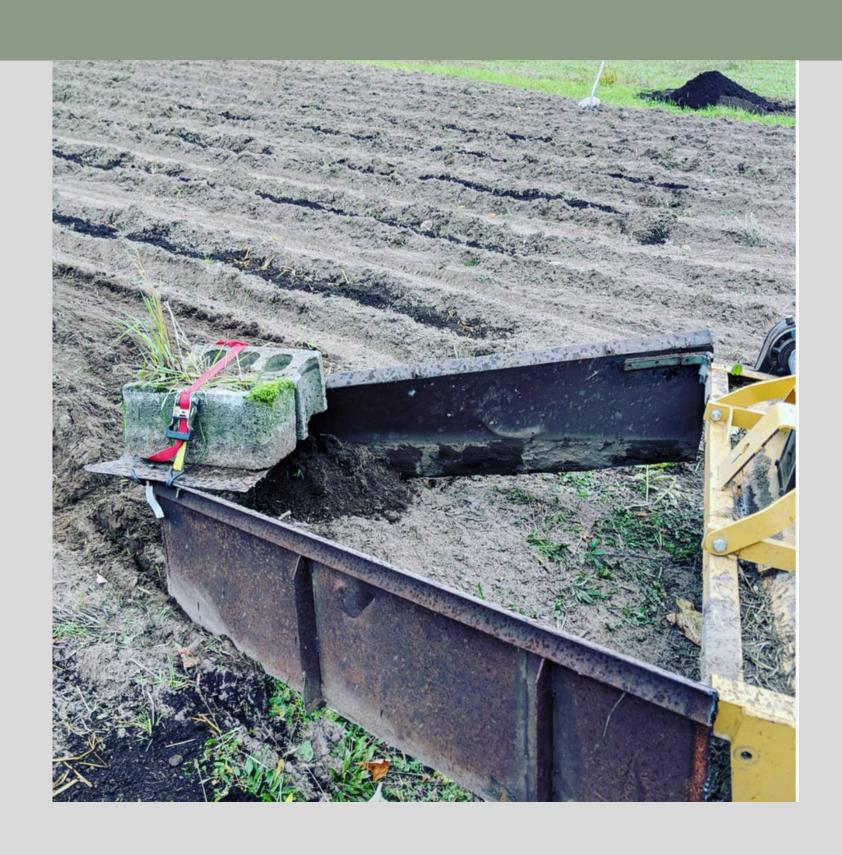


End of September

Turn in grasses
and
fertilize according to
your soil test









After discing then shape the beds





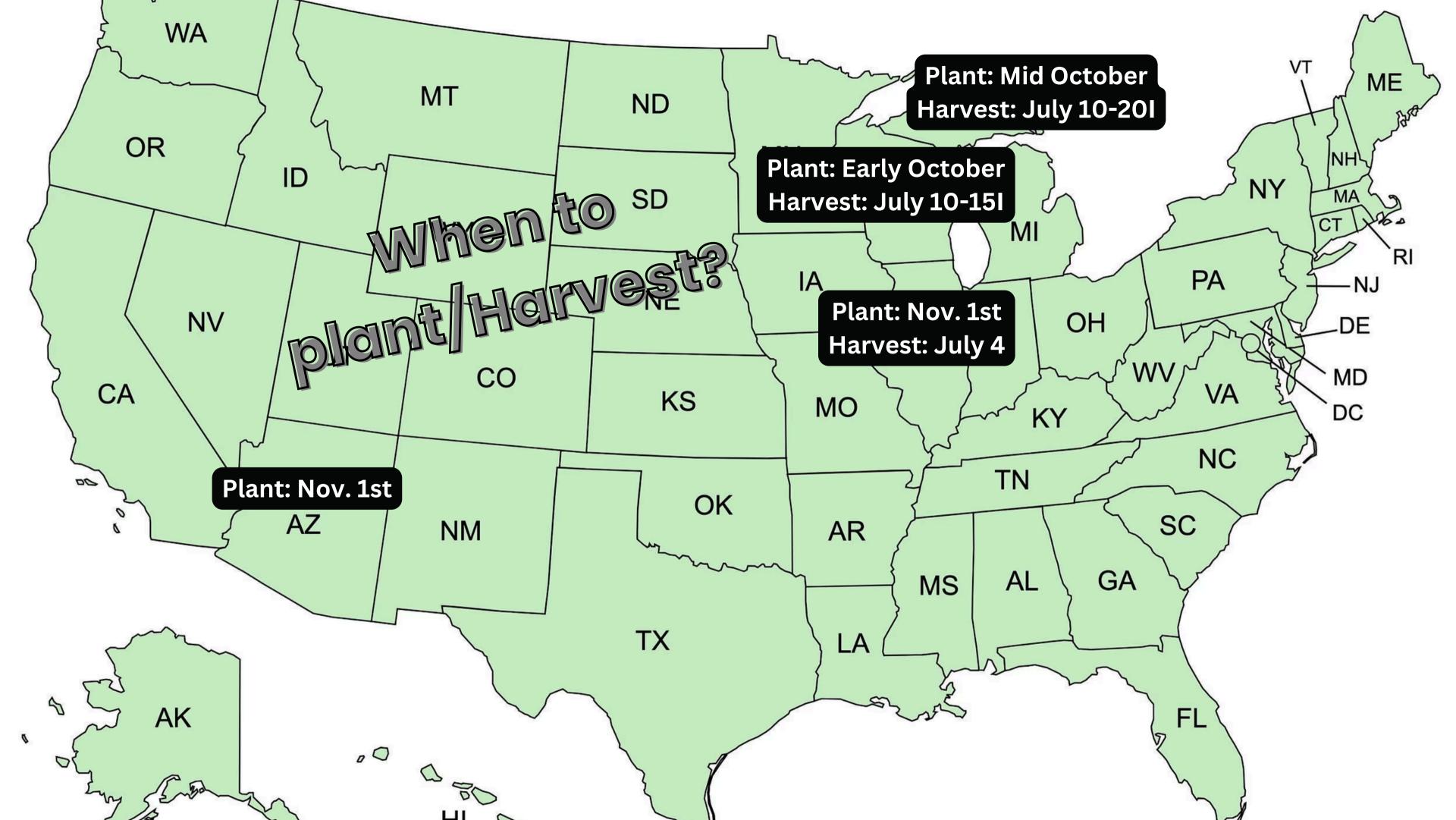
Beds should be 30in. wide (for 3 rows)

Garlic Bulbs 6-8in.

apart

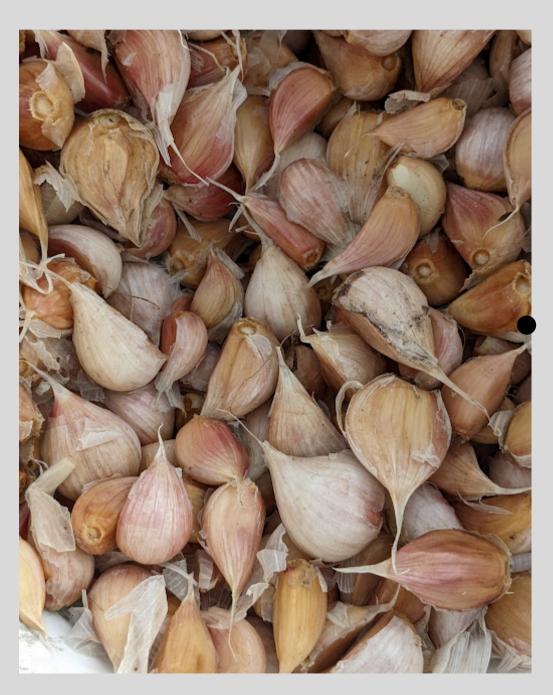






Break open garlic bulbs

- Do this
 carefully as to
 not bruise the
 clove
- Plant the largest cloves



Pre-soaking! Supplies

- Bucket
- Laundry bag

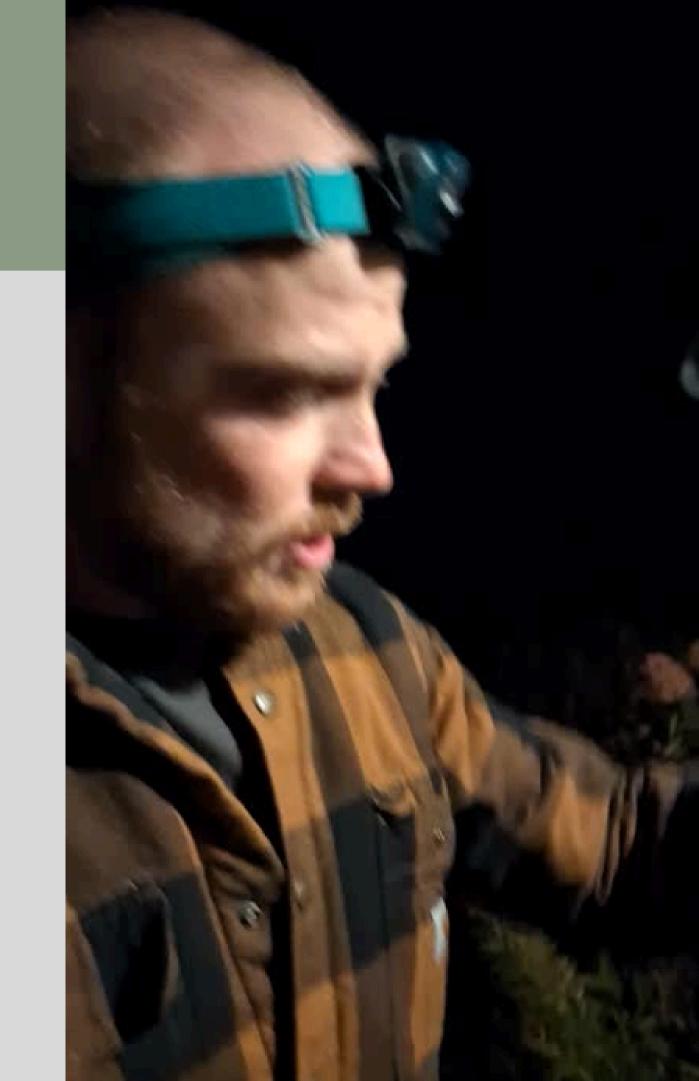


Fertilizer mix formulas

• Fish Emulsion or liquid seaweed fertilizer
mixed with water (according to fertilizer directions)

Soak for Soak hours!

- Fish Emulsion or liquid seaweed fertilizer (mixed with water)
- 1 tsp baking soda (per gallon of water)

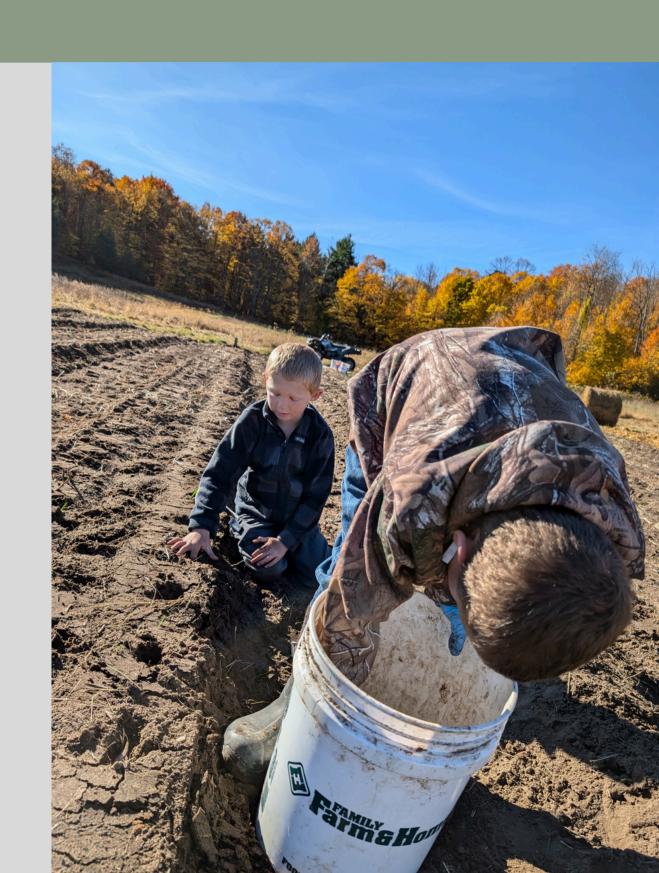


Sterilization mix options

- 70% rubbing alcohol (don't dilute)
- Cheap Vodka (Don't dilute)
- 3:1 solution of water to 3% hydrogen peroxide

Soak for sommetes!

Then pull them from the bucket and plant them immediately!

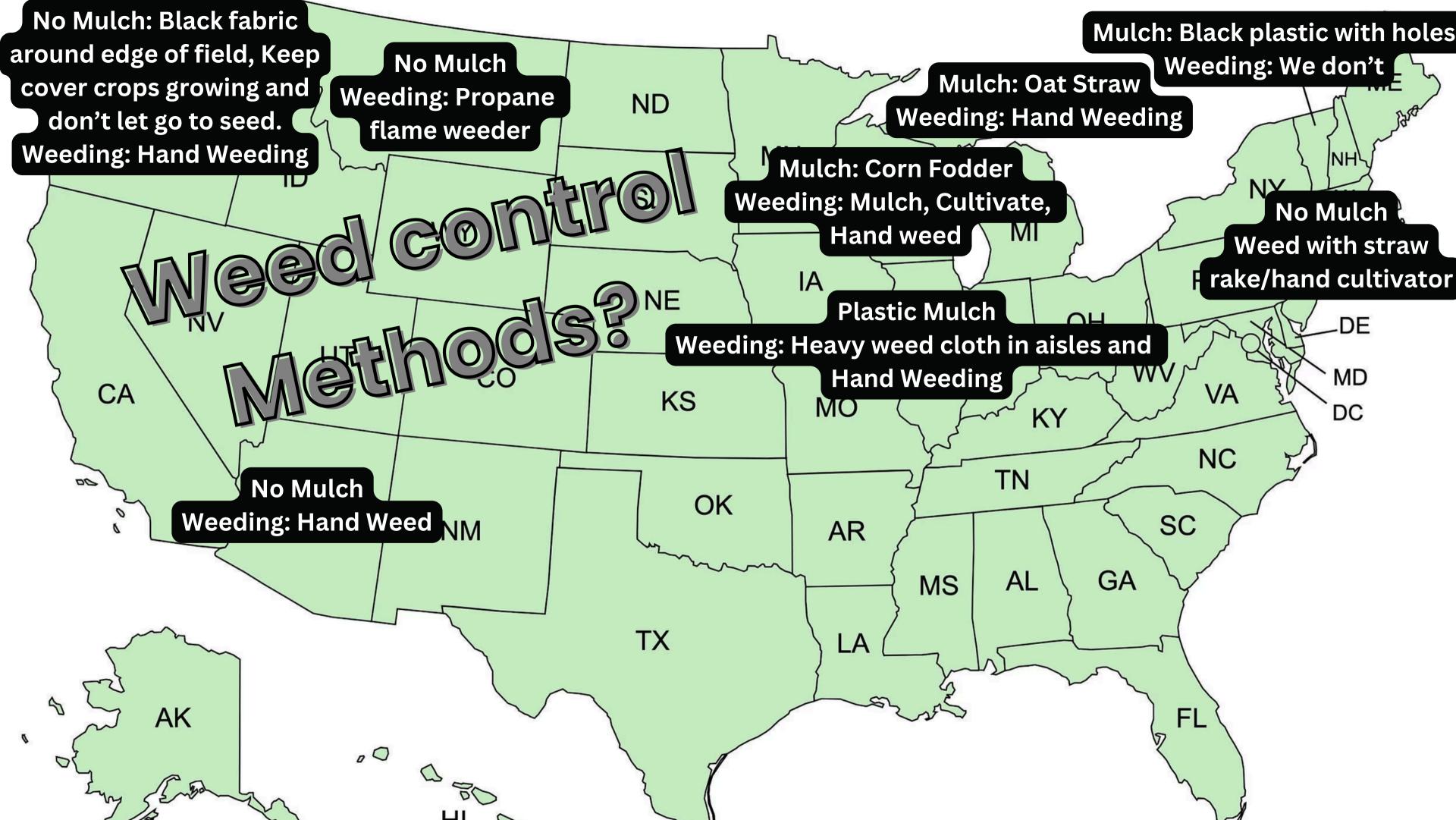




Once cloves are pulled from sterilization mixture

- Let them drain in bag
- Pour them into another bucket
- Plant them Pointy side up
- top of clove is only1-2 in. below the soil

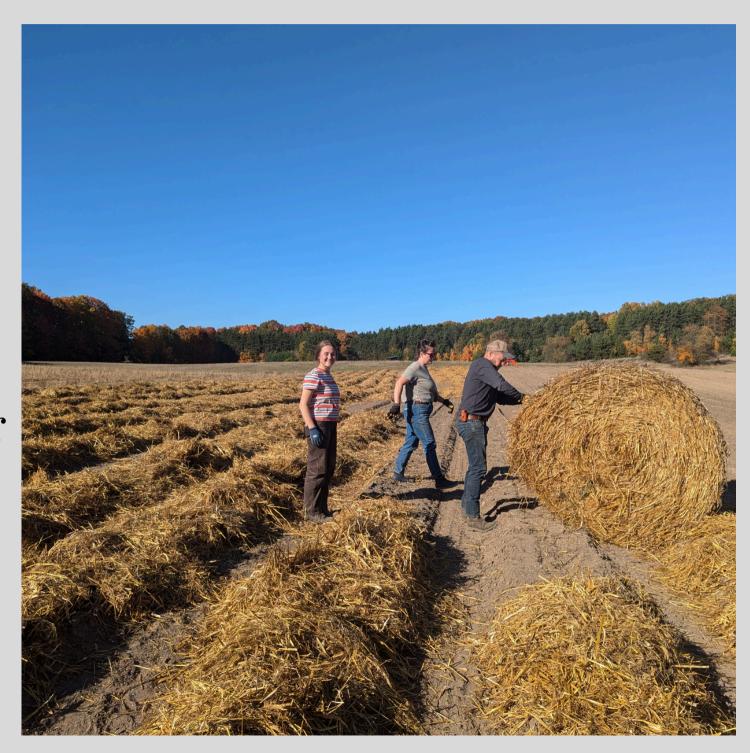


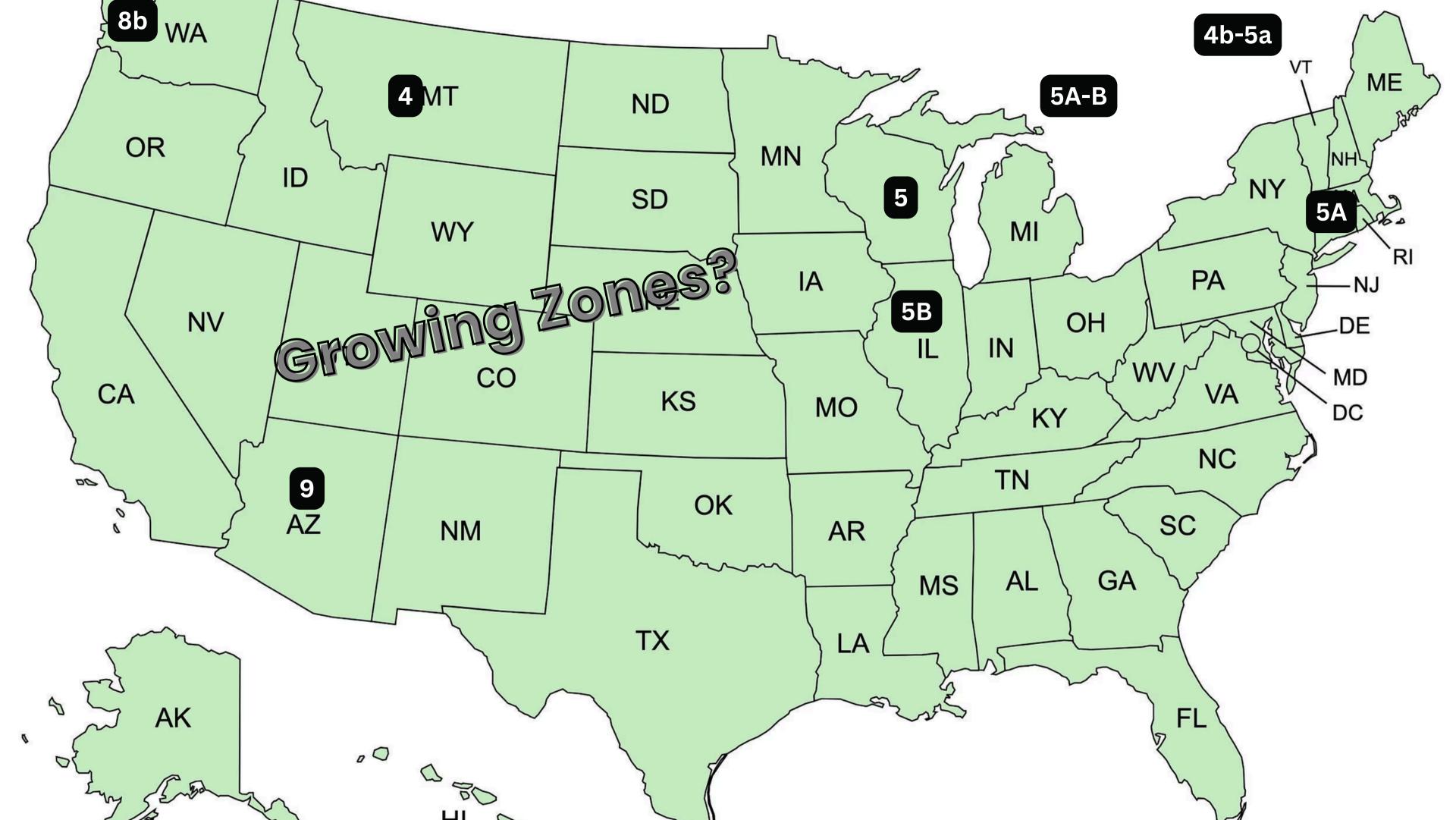




Mulch

- Oat Straw (Oats die when temperature drops below 15F)
- Corn Fodder
- Plastic Weed barrier





Spring Fertilization?

- High Nitrogen in the early spring
 - Stop Nitrogen fertilizer by the end of May
 - No more than 5olbs/acre
- Types of spring fertilizer
 - Pelleted fertilizer (blood meal/pelleted chicken manure)
 - Side dress or broadcast
 - Fish Emulsion/kelp mixture



Spring Fertilization?

- Fish Emulsion/kelp mixture
- Spray on field with sprayer
 every 2 weeks until end of May
 - o appr. 4 applications
- Avoid high-nitrogen fertilizer after May



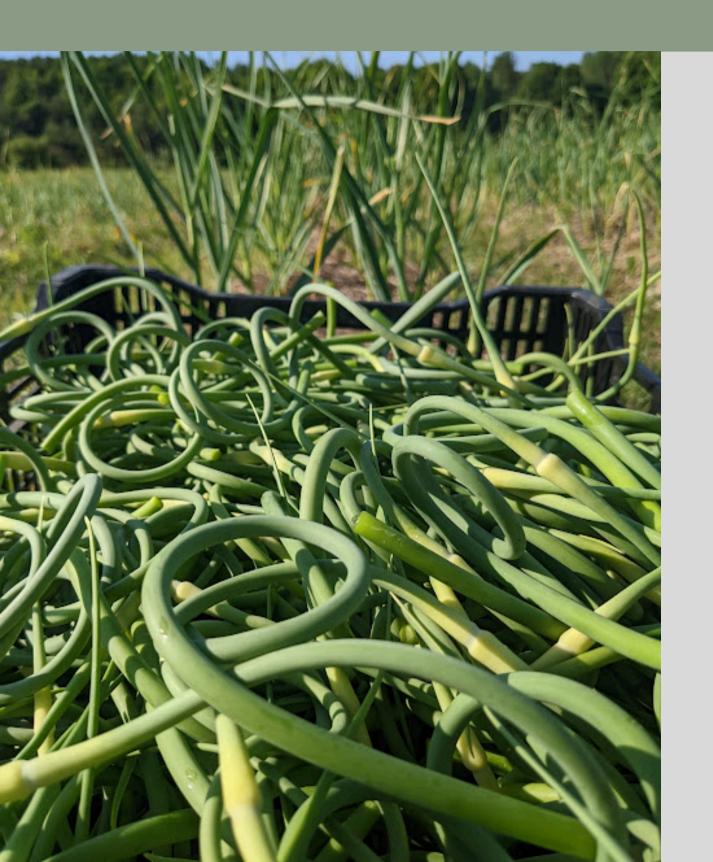


How much Water?

• 1 inch of water/week

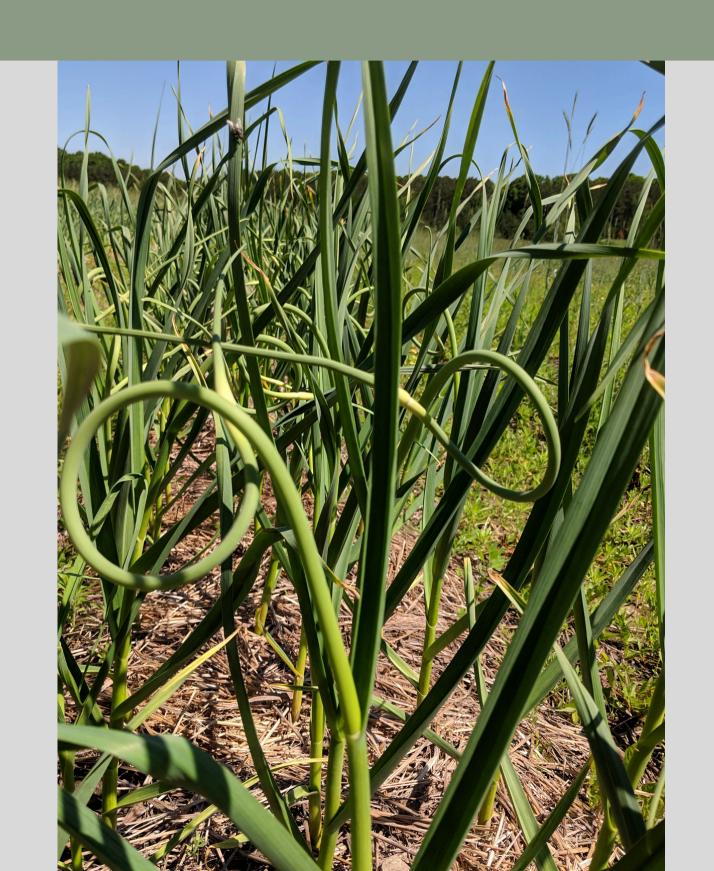


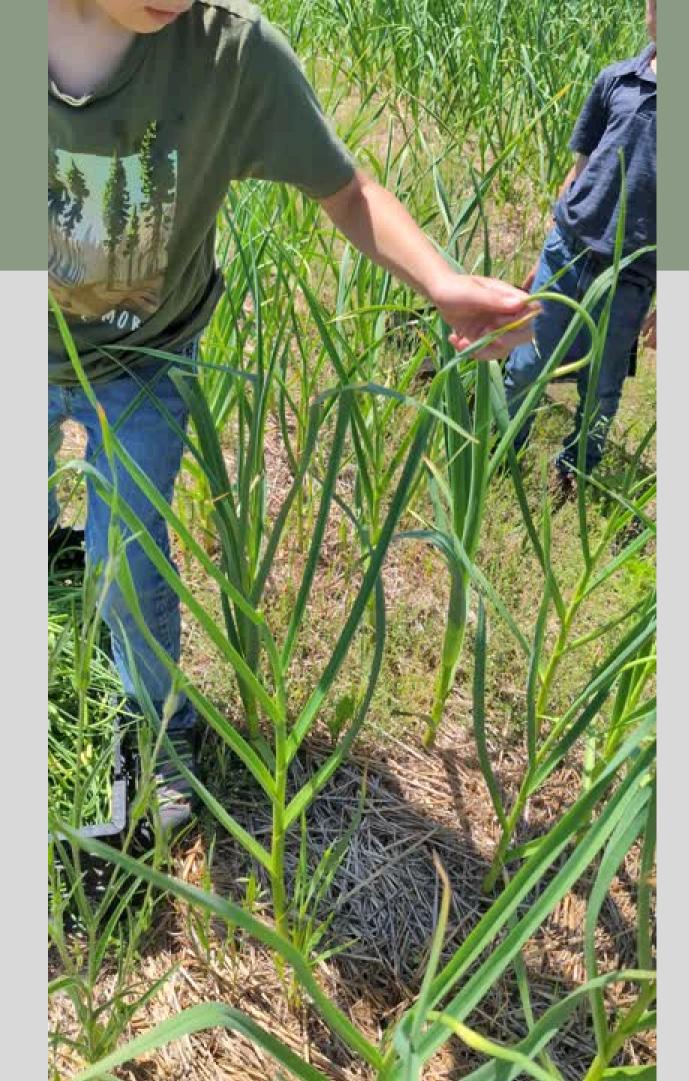




Garlic Scapes

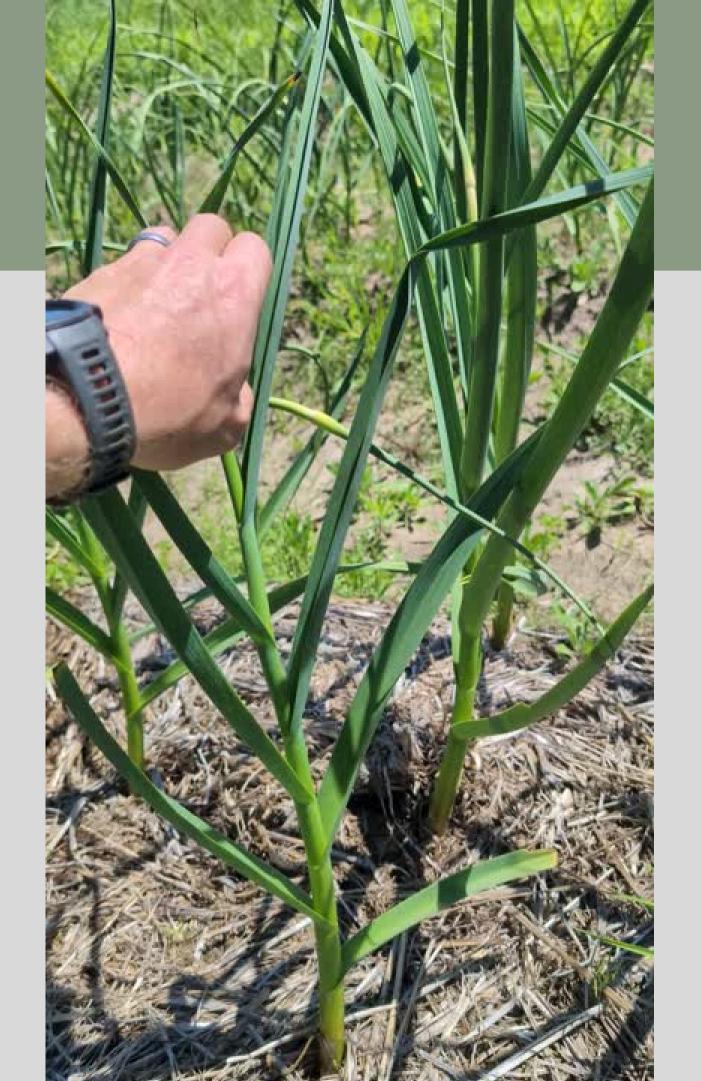
- Harvest them once they have done a 360 deg. turn
- Harvest is typically early-mid June (Depending on region).
- Garlic is ready to be harvested 3-4 weeks later.





Why Pull Garlic Scapes?

- Garlic bulbs will grow 30% larger
- Garlic Scapes are a great addition to salads and grilled vegetables.

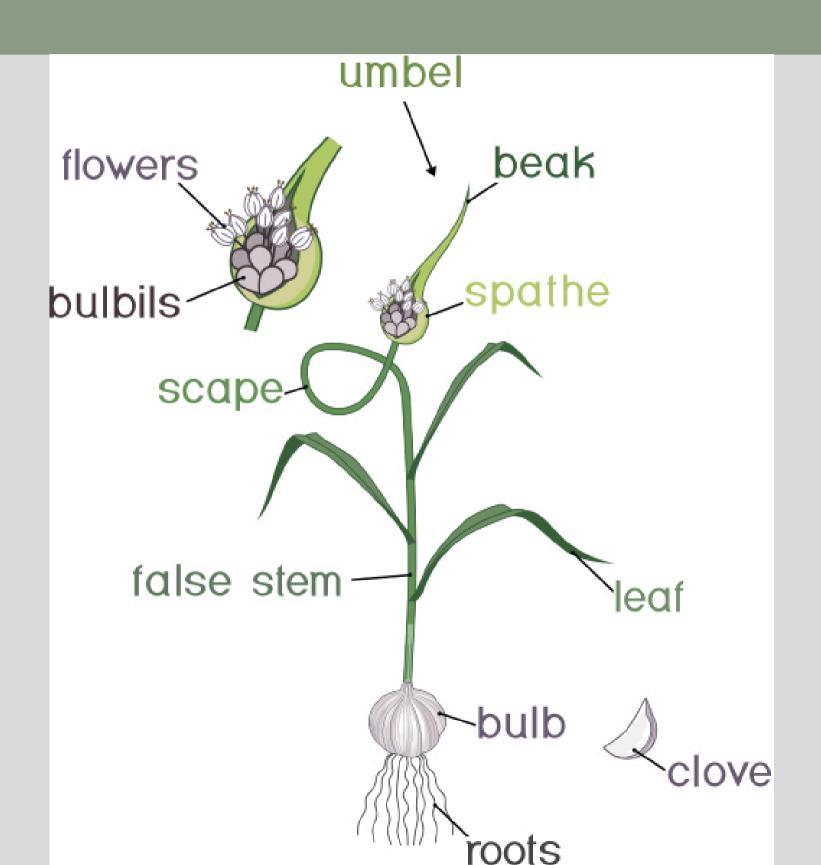




When to Harvest Garlic?

When 50% of the leaves are brown from the ground up.

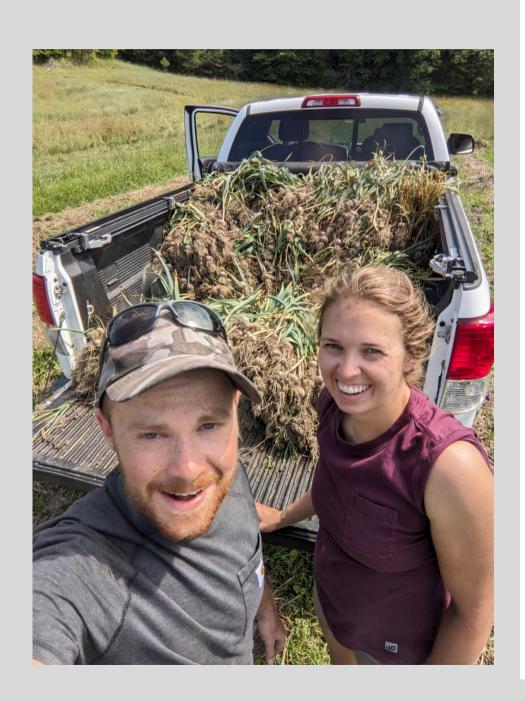
 When you cut a bulb in half and it shows full clove development and they have separated from the stalk (Hardneck Garlic).



When to Harvest Garlic?

• When garlic scape is standing straight up and beginning to flower.

- Use a Tilmor
 Undercutter/Bedlifter
 to cut under the garlic
- Pick up the garlic and put it in back of truck or on trailer
- Bring to barn to sort/hang









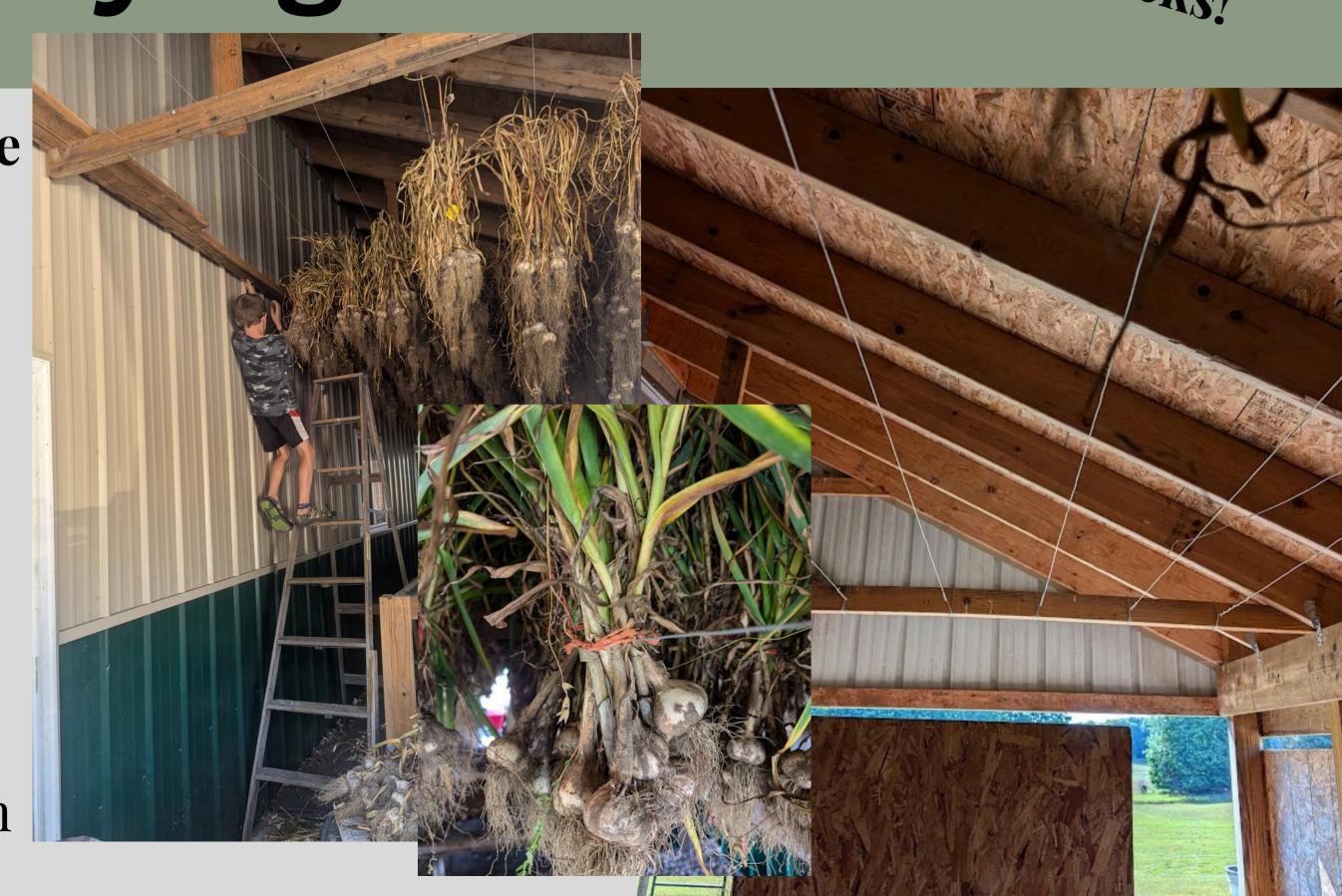


Drying Garlic

Dry for 3-4 Weeks!

Hanging Garlic on wire

- Bundle in groups of10
- Hang on wires
- Use colored tape to identify variety.
- Keep garlic out of the sun
- Great air circulation



Drying Garlic

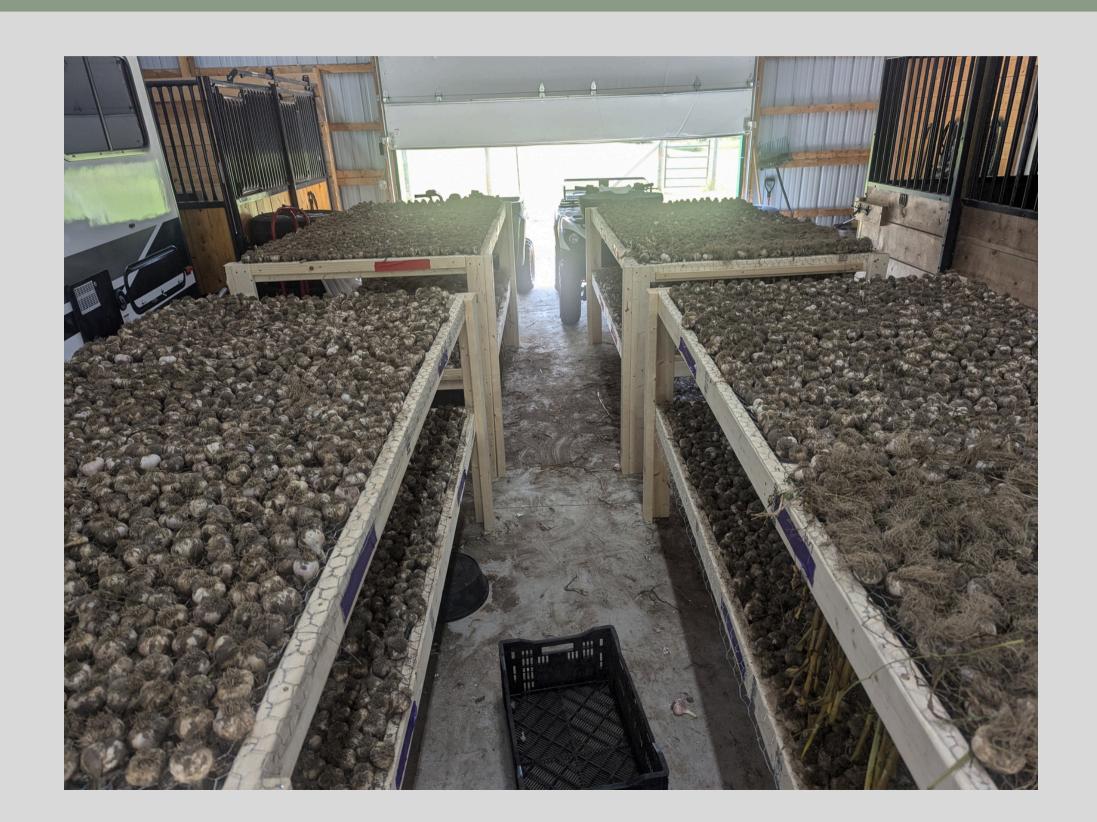
Using Garlic racks

- Clip stalk/roots off garlic
- Place upside down in chicken wire
- Use colored tape to identify variety.
- Keep garlic out of the sun
- Great air circulation













After Drying

- Clip stalk/roots off garlic
- Place in bulb crates
- Store in cool/dry place
- Store out of direct sunlight



- 1. Seasonings 52%
- 2. Garlic Direct 15%
- 3. Garlic Braids 6%
- 4. Wholesale .01%
- 5. Other (Micros,

Mushrooms,

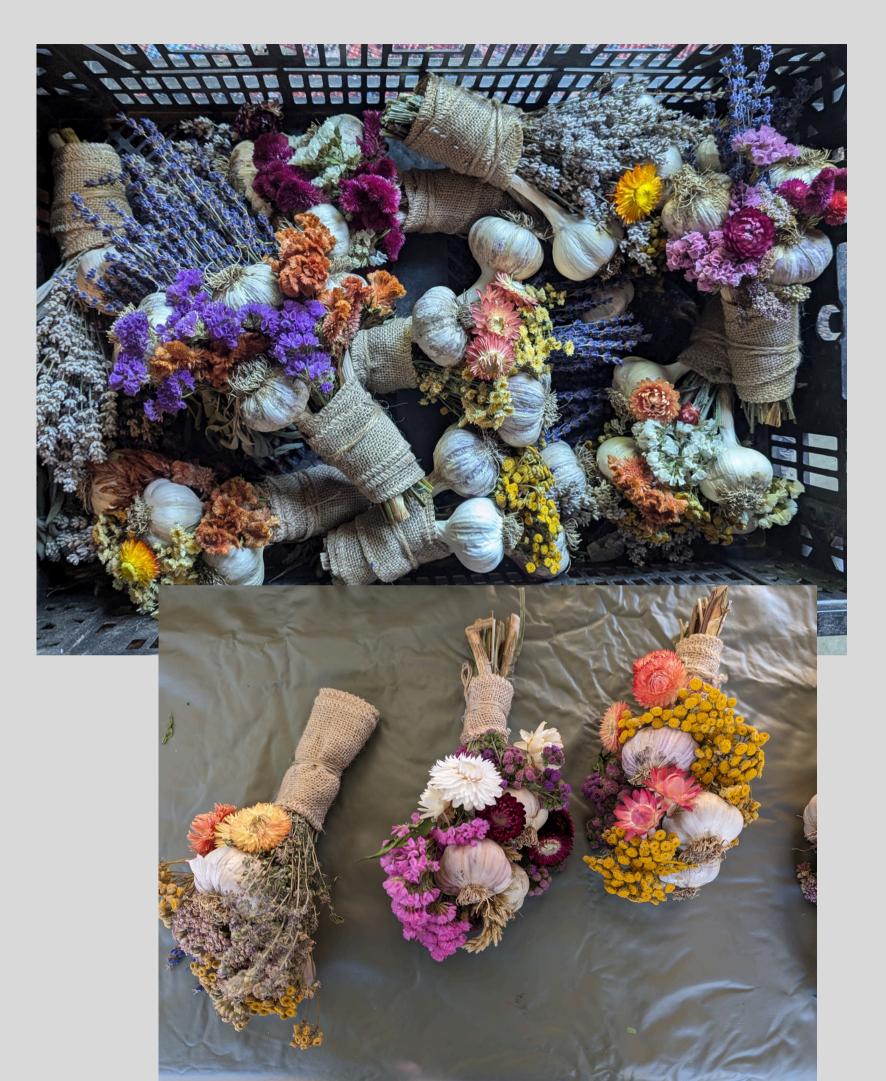
Flowers) - 26.99%

Tips For Making Sales



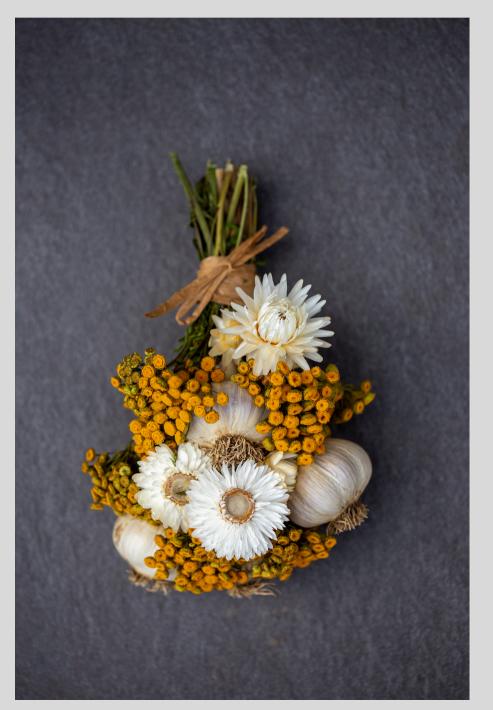
- How you present yourself matters!
 - Branding
 - Clean
 - Good Presentation

- Consider YOUR customer base
 - Where do you live?
 - What are the socio-economic demographics?
 - What do your customers value?



Garlic Braids

- Softneck garlic braids
- Hardneck garlic "braids"

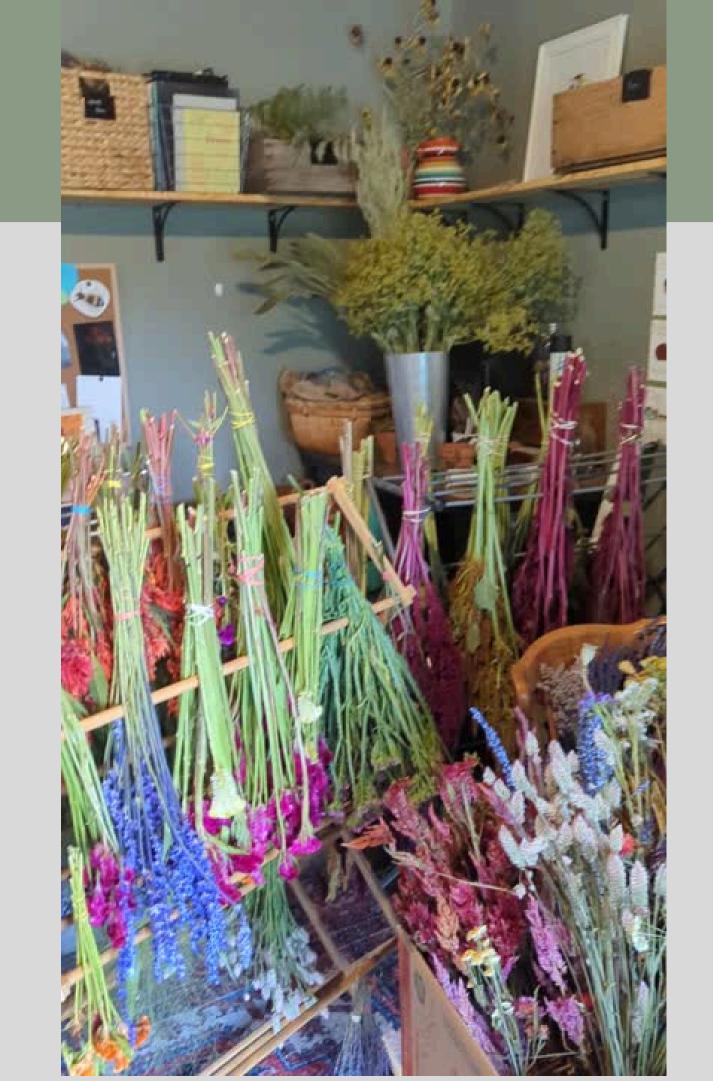




Dried Flowers

Materials Needed:

- Dried flowers
 - strawflowers,tansy, statice,lavender,celosia
- Rubber bands
- Wide ribbon
- Hot glue gun

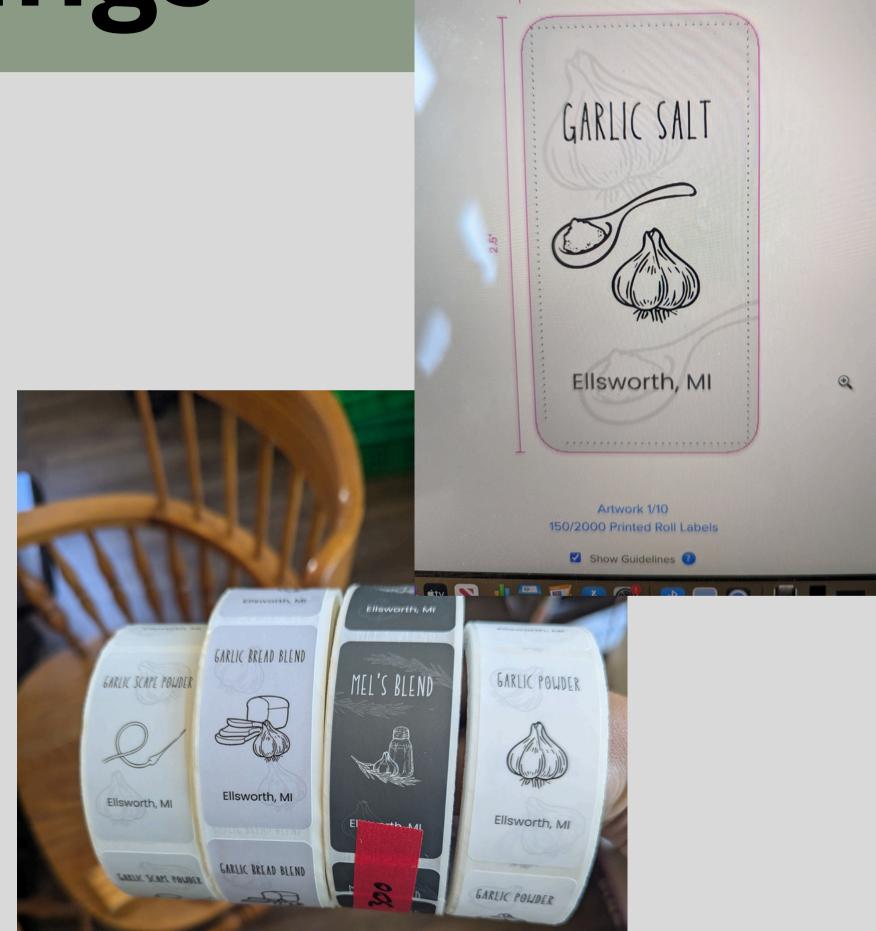


Seasonings



Seasonings

- 1. Know the laws for your state (cottage foods)
- 2. Choose a seasoning
- 3. Trial your seasoning and make a recipe be sure to have people try it before you start trying to sell it.
- 4. Design a label, choose bottling, make your seasoning



- 1. Break apart garlic bulbs
- 2. Peel the garlic Skyfood garlic peeler
- 3. Grind the garlic meat grinder
- 4. Dry the garlic dehyrators
- 5. Grind the garlic again Vitamix or Grain mill? Coffee grinder?
- 6. Package



1) Break apart galic bulbs



REF. E600





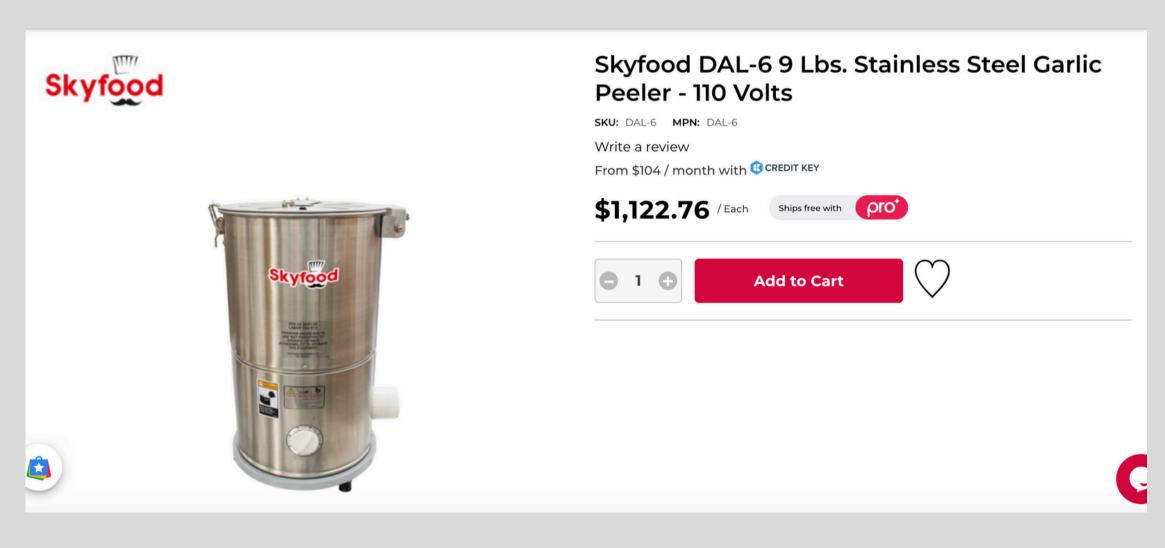
Solutions adapted to your needs. Your garlic quality preserved with our innovated and technical systems.

The garlic bulbs are placed in the hopper, a ridged feeding belt feeds the splitting unit.

The garlic is split between a two specially designed soft belts. Brushes help to finish the splitting process before an optimal manual finishing. A suction removes all the skins and waste to leave the clean cloves to be graded.

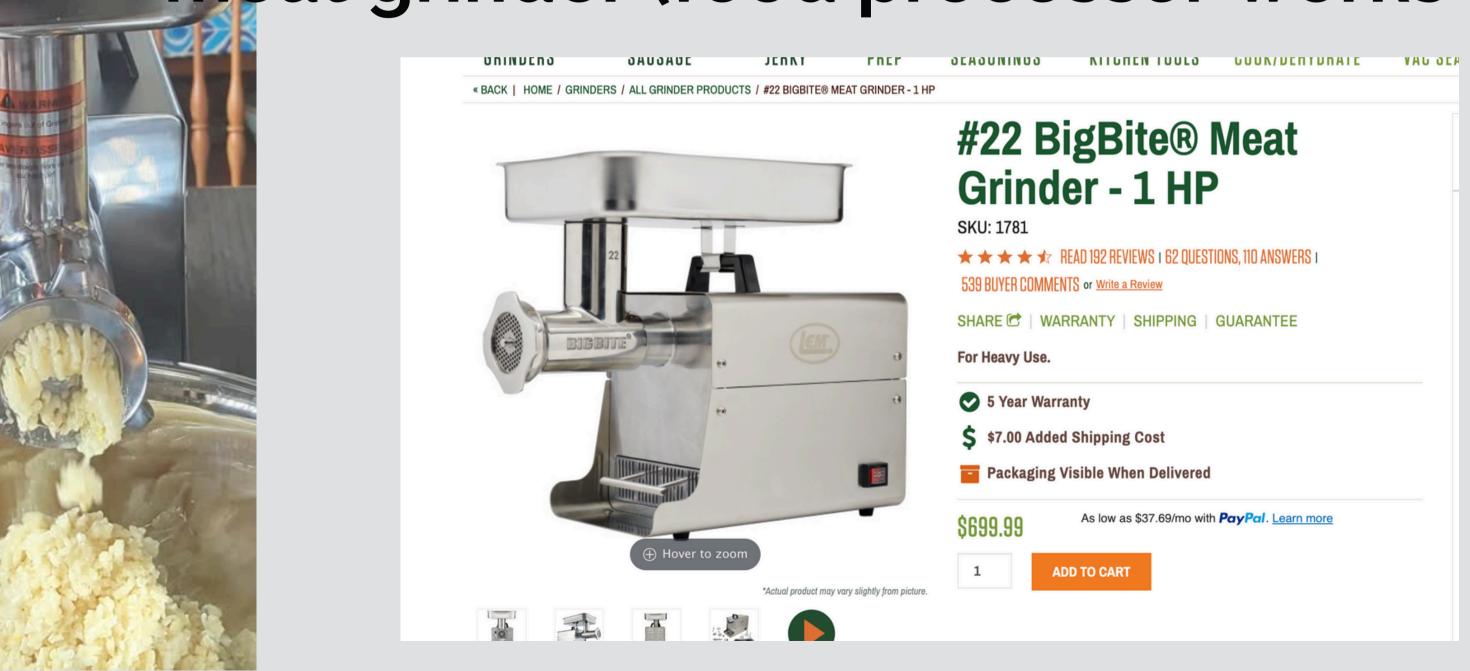


2) Peel the garlic -Skyfood garlic peeler



3) Grind the garlic -

meat grinder (food processor works too)





4) Dry the garlic

Excalibur 9-Tray Food Dehydrator with 26-HR Timer, in Black



The Excalibur 3926TB Electric Food Dehydrator has a 26-ho dehydrating a wide range of foods such as fruits, vegetables and so much more. It is the perfect way to make wholesome Excalibur's patented Parallexx Horizontal Airflow distributes allowing food to dry faster, retain more nutrients and taste be Technology ensures food temperature stays low enough to n nutrients in foods being dehydrated by controlling evaporation that measure 15 x 15 inches each, and 15 square feet of deh have plenty of room to dry a large quantity of food. The adjust you set the temperature from 105 degrees Fahrenheit to 165 Limited 10-year Warranty. Overall Dimensions: Width: 17, De Includes a downloadable Guide to Dehydration.

Pay with affirm on orders over \$250. See if you qualify

- 1 + \$195.99 \$279.99

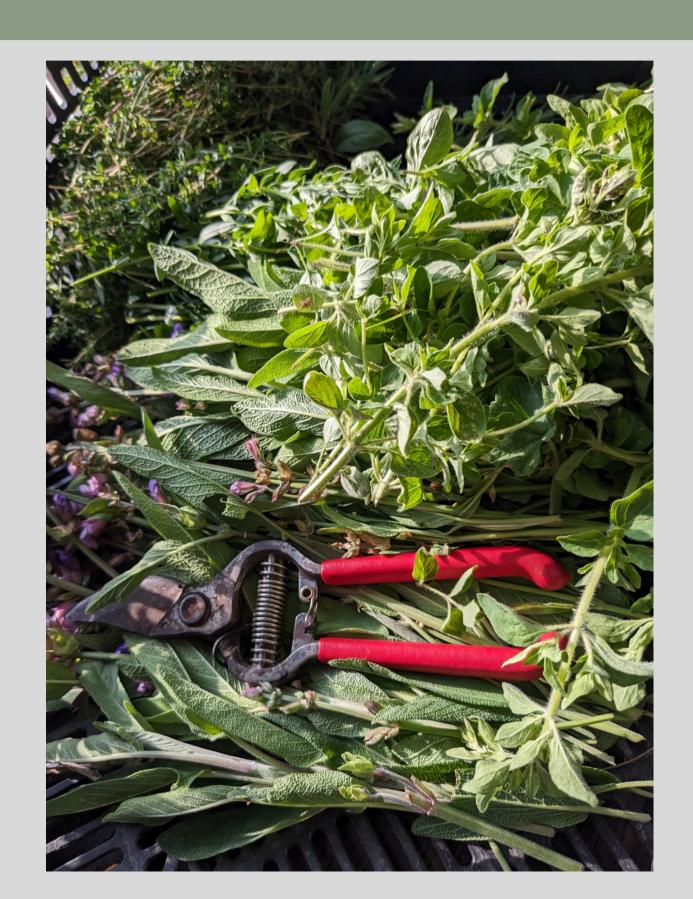
Features

- 26 hour timer offers set it and forget it convenience
- Hyperwave patented technology keeps the interior temp

Value Added Link Document



Herb Blends



- Harvest the herbs and process them the same day!
- Harvest herbs first thing before the sun burns off some of the oil
- Blend the herbs together, and with the salt before drying.

Questions?



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