



FACT SHEET

Growing Garlic

It's becoming increasingly popular to grow your own garlic, both regular garlic and elephant garlic.

Fortunately it's really very easy to grow both types.

PRINTANOR GARLIC

The main type of regular garlic grown in New Zealand is the cultivar 'Printanor', a strong growing, flavoursome variety that is suited to winter planting.

Prepare your soil so it is nice and fine to a depth of 15cm. Break the garlic bulbs into individual cloves and plant them in rows spaced about 8cm apart. Planting depth is 20-25mm. You can plant them any time from mid June to mid July.



Printanor Garlic

Rows should be 40cm apart from each other so that the plants can get plenty of light as they grow larger. Good light is important for best results, so don't plant the cloves in a shady area.

Don't fertilise under the cloves before planting as the fertiliser can burn the emerging roots. Apply fertiliser along the rows at around 10 grams per metre. You can do this after planting and again in mid spring, to give the plants a boost. A balanced N:P:K 15:10:10 fertiliser is just right.

Garlic does not like wet conditions, so water little and often as needed. In the winter months the rain will likely provide enough water. If you are in an area of higher rainfall then planting on raised rows 10 cm high will help a lot to prevent waterlogging. Don't water after mid-December, it's time to let the plants harden off by then.

Harvest when the top is becoming soft at the base where it joins the bulb. Leave the tops on after harvest, and keep in a warm airy place until they have dried off further, about three weeks later.

Store long term in a dry place out of direct sun.

ELEPHANT GARLIC AND RED GARLIC

Elephant garlic and red garlic are 'hard neck' types of garlic, that have a strong stem inside the harvested bulb, surrounded by large segments that can be broken apart like orange segments.

Elephant garlic is more closely related to leeks. The similarity can be seen in the large strap-like leaves and tall plant, but elephant garlic forms a bulb at the base.



Elephant Garlic

Segments can be used in cooking or re-planted, each growing into a full sized bulb during the next growing season. Elephant garlic has a milder flavour than regular garlic, while red garlic is more 'peppery'. Growing is very similar to regular garlic, but they can be planted earlier, from May onwards. Plant the cloves in rows, 12 cm apart and 3cm deep. The plants grow to 70cm with flower stems much higher again, so the rows should be 40cm apart to let in plenty of light.

Fertilise on the surface after planting, at 10 grams per metre of row and repeat in mid spring. A balanced N:P:K 15:10:10 fertiliser is ideal.

Water is important, so keep them watered if you get a dry spell in spring or early summer. You can keep watering longer than regular garlic, through to mid January is OK.

Remove any flower stems or the plant will put a lot of energy into them instead of growing a plump bulb.

They're ready to harvest when the leaves start to yellow a little in summer. After harvesting, allow them to dry in a warm airy place for some weeks before breaking the bulbs up into the cloves ready for use or re-planting.

Store long term at room temperatures in a dry place.