

Essential Garlic Harvesting Tips

Crop management

As outside leaves form a protective papery coating for storage, the reliable harvesting indicator is when a portion of leaves die off. However, garlic is harvested when 1/2 of leaves have dried off.

Similarly, because curing and storing garlic is drying outer leaves to form a proper protective layer, don't harvest on rainy day and stop watering 2 weeks prior to harvesting. Don't injure bulbs when harvesting and stack bulbs neatly leaving leaves and roots intact.

Additionally, bundle garlic in groups of 10 after harvesting and hang them in shade for 2-4 weeks and after, cut stem of plant an inch above stem and trim off roots.

Finally, remove 1-2 layers of papery coating.