

Garlic

Allium sativum · Onion family

DIFFICULTY Easy
TYPE Perennial bulb, grown as annual from cloves
MATURITY 240–270 days



SUN
Full sun



WATER
Moderate



SOIL PH
6.0–7.0



SPACING
10–15cm × 30cm



DEPTH
5cm

01 Clove orientation

Plant the largest cloves pointed end up, flat root plate down. Getting this the wrong way slows or distorts growth. A cold winter period is essential to trigger the clove to divide into a full bulb.



02 Planting

METHOD	Break bulbs into cloves just before planting; plant largest cloves point up, root plate down.
SOIL	Loose, well-drained, enriched with compost. Waterlogging rots cloves quickly.
TIMING	Plant in autumn — the cold period through winter is what triggers bulb division.

03 Growing care

- Water regularly through the growing season; stop 2–3 weeks before harvest to cure skins.
- Snap off flower stalks (scapes) on hardneck types to redirect energy to the bulb.
- Mulch over winter, pulling it back in spring as shoots thicken.
- Weed by hand — garlic's shallow roots compete poorly with weeds.

04 Problems

- **Rust** — orange leaf spots in humid weather; improve airflow, rotate beds.
- **White rot** — soil-borne fungus collapsing bulbs; avoid replanting affected ground for years.
- **Onion maggot** — larvae damage roots; use row covers early in the season.
- **Split bulbs** — from harvesting too late; lift once lower leaves brown.

05 Harvest & storage

SIGNS	Lower third to half of leaves have browned, upper leaves still green.
METHOD	Loosen soil with a fork first, then pull to avoid tearing the stem.
CURING	Hang or lay in a shaded, airy spot 2–4 weeks until skins turn papery.
STORAGE	Cool and dark, well-ventilated. Keeps 4–10 months depending on variety.

06 Companions & rotation

PLANT NEARBY

Tomato Carrot Beetroot
Roses

AVOID NEARBY

Beans Peas

ROTATION NOTE

Avoid replanting alliums in the same bed for 3–4 years to prevent white rot building up in the soil.