

Van Zyverden's
GARLIC HARDNECK PORCELAIN MUSIK



Garlic, like shallots and onions, is a member of the allium family and is a species within the allium genus. Garlic is one of the most popular vegetables used to season in cooking. Studies have shown there are many benefits to adding garlic to your dishes. It is said to lower blood pressure, reduce inflammation, help lower cholesterol, support immune function and may reduce blood clotting. Garlic is easy to grow and is a great addition to your edible garden.

Grow your own fresh garlic

Perfect for raised beds and containers

Easy to grow and maintain

About This Variety: Porcelain garlic, also known as 'hardneck garlic' is a type of garlic known for its round bulbs and robust flavor. It gets its name from the smooth, porcelain-like appearance of its bulb wrappers. They typically produce larger bulbs than other varieties with an average clove count of 3-4. Hardneck garlic produces a stiff neck (scape) and flowerhead (umbel) with bulbils at the top. Porcelain garlic is well-suited for colder climates and is known for its ability to withstand harsh winters, making it a popular choice for northern gardens. The garlic bulbs we ship are usually on average between 1-1.5" in diameter, which by industry standards weigh approximately 12-16 bulbs per pound.

Growing Instructions: Proper planting and care techniques, including mulching and watering, can help ensure a successful garlic crop regardless of your location within the USA or variety planted. Garlic is typically planted in fall or early winter before the ground freezes so that it establishes roots. Fall planting produces bigger bulbs the following summer than when spring planted. Slightly acidic to neutral soils are preferred. Break the bulbs into individual cloves. Plant in rows, applying a layer of mulch, like straw or leaves, to insulate the soil and help regulate the temperature fluctuations. Water thoroughly after planting. Garlic benefits from a balanced fertilizer just as it starts to grow.

Care Tip: Timing of the harvest is crucial to ensure the bulbs are mature and properly cured for storage. In general, garlic is ready to harvest when approximately half of the lower leaves have turned yellow or brown, normally early summer. Carefully lift bulbs from the ground with a garden fork (garlic bulbs need to be handled gently). Carefully shake off excess soil. Trim the leaves of the plants, leaving about 1.5" of stem above the bulb. Trim roots to about a quarter inch in length. Allow the garlic bulbs to cure by laying them out on a flat surface out of direct sunlight until the outer wrappers become dry and papery. Proper curing is essential for maintaining flavor and quality. After the curing stage, remove remaining roots and tops and thoroughly clean the bulbs. The garlic is now ready for storage. Store in a cool, dry place with good ventilation in a net bag, basket or crate. Some garlic varieties can be braided and hung.

Blooms: Summer Harvest

Exposure: Full Sun

Height: Grows 8-10" tall

Spacing: Plant 2-3" apart (12-24" apart for garden rows), 1-2" deep

USDA Zones: Hardy in USDA zones 1-9

Guaranteed to grow 1 year from purchase if directions are followed. Any concerns related to quality and/or counts feel free to contact us.

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Let's get social!



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