

General Information & Preparation

When to plant: In most of the US, plant around Oct. 15th; southern states can plant later. Aim to plant about 6 weeks before the ground freezes so garlic can establish roots before winter. It will rest through the cold winter temperatures and grow rapidly in the spring.

Soil Preparation: Garlic likes loose soil tilled about 6-9" deep or more. Mix in plenty of organic matter, compost, manure, &/or organic fertilizer-- fall fertilization gives garlic a strong start! Visit our website for great organic fertilizer options.

Check out our website
for more garlic info!



Spring
Care



Harvesting



Curing



Quick Planting Instructions

1. Clove Separation- Separate cloves just before planting by gently pulling them apart.

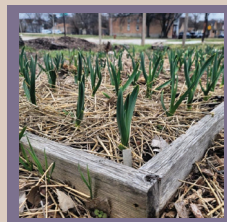
2. Spacing- Each garlic clove should have at least a 6" diameter spacing around it, 9" being optimal.

3. Planting- Plant cloves about 2-3" deep with the root side down with the tip of the clove up. Cover with 1" of soil.

4. Mulch and Moisture- Apply 4-6" of loose mulch (like straw or leaves). Keep it airy so shoots can emerge in spring.

NOTE: Mulch improves survival, prevents freeze/thaw damage, reduces weeds, & helps soil retain moisture.

Garlic is one of the first green plants to emerge in the spring. If shoots aren't visible, gently move mulch aside to help them through.



Did You Order a Sampler Pack?

Be sure to note which varieties you receive -- they are custom-packed for your region!

Optional Garlic Fertilization Soak

We recommend organically treating your garlic seed to promote a healthier crop and prevent unwanted microbes from entering your soil. Our fertilization soak also jumpstarts strong root development right after planting!



Tips for Warmer Regions

Vernalization, or cold stratification, can help with bulb growth for southern growers. Simply put the garlic bulbs in the fridge for at least 4 weeks, or up to two months. Take out of fridge just before planting.

Grow Big Bulbs!

Keene Garlic's Fertilizer is custom formulated for all alliums, especially garlic!



Storage Instructions

Keene Garlic's tips for best results!

Storing Garlic Before Planting

- Remove from packaging & store in a cool, dark, dry spot with airflow.
- Bulk garlic can stay in netted bags in a garage or barn.

Long-Term Storage Tips

✓ Use breathable containers like baskets or crates with holes. Avoid using plastic bags.

✓ Ideal storage for July harvest:

- **Aug–Sept:** 50–75°F, 40–60% humidity
- **Oct–Early Spring:** 35–55°F, 40–60% humidity

✓ **Pro Tip:** Save some bulbs for winter/early spring. Store in a brown paper bag in your fridge's crisper. Only take out what you need to avoid sprouting.

General rule: Store garlic in a cool, dark, dry place—away from heat and sunlight.



UNPACK YOUR BOX UPON ARRIVAL!

Keene Garlic Return Policy

As always, we are committed to providing our customers with the highest quality heirloom garlic.

• Garlic is produce & will naturally deteriorate over time. It is up to you to properly store your garlic, especially if planting later than Oct. 15th. Check out our **"How to Store Until Planting Time"** blog post for helpful tips.

• If you find any issues with your order, email us at help@keeneorganics.com within 3 days of delivery. **You must include a photo of the pack slip, product label with lot number & any affected items.** Refunds are for the cost of the product only.

• Be assured that every step of packing your order is done with great care. Once products leave our hands, we cannot control what happens in your garden-- or what Mother Nature has in store! We cannot guarantee exact results as there are too many variables in gardening.



Scan here
for our full
Return Policy!



Hooray!
Your Garlic
is Here!



Instructions for Growing & Storing Garlic

IMPORTANT

Unpack your box upon arrival!

**See Storage Tips & Planting
Instructions Inside!**



Follow Us on Social
Media for Seasonal
Updates ALL YEAR!



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