



Potato Planting Instructions



Scan for more potato planting info!

#1 Seed preparation - 1-2 weeks before planting, put seed in an area exposed to light & temps of 60-70F to begin the sprouting process. 1-2 days before planting, use a sharp, clean knife to slice larger potatoes into smaller pieces, each piece containing 2-3 eyes. Allow cuts to dry and form a "skin" before planting. Smaller potatoes can be planted whole.

#2 Spacing - Dig a trench, 6-8 in. deep. Rows should be 30-36 in. apart. Plant potato seed every 6-12 inches depending on variety & how big you would like them to grow. "Baby" potatoes can be planted in the 6-8 in. range, while most other varieties do best around 12 in. apart. Some folks choose to plant Kennebecs at 10 in. so they don't get too big.

#3 Planting - Place potatoes or potato pieces in the trench, cut side down & sprout side up at your preferred spacing. Cover the seed with ~4 in. of soil.

#4 Hilling & Fertilizing - Once plants are 4-6 in. tall, add more soil to cover up the plant stems. Every time you do this, you will add more space underground for potatoes to grow. Each time you "hill" the potatoes, you can add a small amount of fertilizer. Check out our Veggies Organic Fertilizer Products for a great option!

#5 Watering - Keep water levels consistent, especially when plants are flowering & immediately after. This is when the tubers are growing. Potatoes like 1-2 in. of water per week, but avoid any standing water. Once foliage turns yellow/begins to die back, discontinue watering.

#6 Harvesting - For "baby" or "new" potatoes, you can gently harvest the biggest ones & leave the smaller ones to grow, about 2-3 weeks after flowering is over. "Baby/New Potatoes" are fresh and should be eaten within a couple of days of digging. Full-grown potatoes are best dug 2-3 weeks after the plant's foliage has died back. Carefully loosen the soil with a sturdy fork & hunt for your treasures!



Spring Garlic Prep & Planting Instructions



Scan for more spring garlic info!

#1 Clove separation - Separate cloves from the bulb just prior to planting. Gently pry apart with fingers.

#2 Clove and Row Spacing - Row spacing is dictated by the grower's preference, the size of the grow area, and by the size of the cultivation equipment. Each garlic clove should have at least a 6" diameter spacing around it, 9" being optimal.

#3 Planting - The garlic should be planted with the root side facing down and the top of the clove pointing to the sky. Cover with at least one inch of soil.

#4 Mulch and Moisture - Although applying mulch in spring is optional, we do recommend it because it provides temperature swing protection, helps retain moisture & reduces weed pressure. Use what is readily available to you, such as clean straw, grass clippings, chopped leaves, or chopped corn stalks. Keep well hydrated, shooting for ~1" of water/week.

#5 Fertilizing & Harvest - You can begin fertilizing at planting time. Once garlic sprouts, you can apply fertilizer every 10-14 days, until late May, or early June. Keep garlic well-weeded as it does not compete well with weeds. Harvest when 5 green leaves remain.

#6 Curing - Bring garlic indoors for curing. Choose a dark, dry space with good ventilation, using fans to keep air flowing. Curing usually takes ~3 weeks. See our website for more harvesting & curing info!

NOTE about Green Garlic:

You can plant to harvest green garlic by planting cloves 2 in. apart in rows 6-8 in. apart. You can also plant small "green garlic" bulbs whole, every 6-9 in. apart. When planting whole bulbs, you can harvest them in small bunches.

Green garlic harvest can begin when they are the diameter of a pencil, much like a green onion, until the bulb begins to form.



Scan for more green garlic info!



Asparagus & Horseradish Planting Information



Location Consideration - Asparagus & horseradish both require full sun. Choose a spot that will not get disturbed as they are perennials and can continue to produce for up to 15+ years. Horseradish is known to spread so plan accordingly.

Soil Type - Both asparagus & horseradish prefer well-drained nutrient-rich soil. We do not recommend mulching or fertilizing your asparagus until the roots are established. Be sure not to plant in any media containing bark or wood chips. Do not plant into containers smaller than 1 gallon.

Planting Asparagus - Dig a trench about 12-18 in. wide & 8 in. deep. Lay the root flat in the bottom of the trench with crown, or top of root, upright in the middle with roots spread evenly in each direction. Space plants in trench so roots slightly touch, approx. 12-18 in. apart. Trenches should be 2-3 ft. apart. Put only 2-3 in. of soil on top at planting time. Add more soil as the spears grow. Allow plants to establish a healthy root system the first season & begin harvest the following spring!

Planting Horseradish - Dig a trench about 12-18 in. wide & 4-6 in. deep. Plant roots on a slight angle. Trenches should be 12-18 in. apart. To obtain the best crop, delay harvesting horseradish until late October or early November. Carefully dig the horseradish and cut off foliage, about 1 in. above the crown. You can also leave horseradish to overwinter & harvest in the early spring before growth resumes.

Watering & Weeding - Both asparagus & horseradish prefer ~1 in. of water per week. Keep them free of weeds for best results.



Scan for more asparagus info!



Scan for more horseradish info!



Onion/Shallots/Leek Plants & Sets



Scan for more allium info!

#1 Soil Preparation - Alliums need full sun & loose, nutrient rich soil. Proper drainage is also important. Adding compost and/or a well- balanced fertilizer to the soil is recommended prior to planting. Try Keene's Garlic Fertilizer (made for all alliums!).

#2 Plant Spacing - Plant single onion/shallot plant or onion/shallot set 4 in. apart, in rows 10-12 in. apart. See our Onion Planting Blog post for more info on plant spacing. Leek plants should be spaced 2-6 in. apart.

#3 Planting - Plant onions/shallots close to the surface, making sure all of the roots are covered. For sets, plant the whole bulb with root side down, just covering with soil. It is best to plant into slightly damp soil & water shortly after planting. Plant leeks in a 6 in. deep trench for long white stalks.

#4 Watering & Weeding - Alliums have shallow root systems & do best with about 1 in. of water per week, especially when they are bulbing. Alliums do not compete well with weeds so it is important to keep weed pressure down.

#5 Harvest & Curing - Onions can be harvested to eat fresh throughout the growing season. Harvest onions & shallots for storage once the tops start to turn brown and fall over. At this point, pull them and cure them in the sun, if possible, for 2-4 days. Then move indoors to finish curing. If weather does not allow for outdoor curing, spread in a single layer in a well-ventilated area. Onions & shallots need to be thoroughly dried for long storage. Leek tops, however, do not die back when they are ready to harvest. Gently pull them and trim roots & tops.

#6 Storage - Onions & shallots are fully cured when the necks are no longer green and are completely closed up. Trim dead leaves and store in a netted bag or container with adequate airflow. Sweeter onions have shorter storage time so eat those up first! Leeks should be stored in a plastic bag the fridge.

UNPACK YOUR BOX UPON ARRIVAL!

Can't plant right away?

Of course, it is always best to plant your items right away, but sometimes this isn't possible. **It is up to you to store your perishable products properly and monitor them daily until planting time.**

How to Store Until Planting Time

- Spring Garlic & Onion/Shallot Sets: These have been cold stratified at 35-45F with 40-60% humidity. Store in similar conditions or in the fridge in a brown paper bag. Try to keep separate from other produce, especially potatoes.
- Onion/Shallot/Leek Plants: Carefully take plants out of packaging. Keep plants in a sunny place and continue to harden off. Water as needed.
- Asparagus & Horseradish Crowns: Inspect the crowns and spread out in brown paper bags. Do not water the roots upon arrival. Keep them cool (34-42F) and dry (0-30% humidity) until they can be planted.
- Seed Potatoes: Remove from box If eyes are not yet sprouting, we recommend placing them in light & warmth, ~60-70F, to awaken them out of dormancy.

Keene Garlic Return Policy

As always, we strive to provide our customers the highest quality heirloom garlic, onion/shallot/leek plants, shallot/onion sets, seed potatoes, horseradish & asparagus crowns possible.

- If you find any issues with your order, contact us via email at help@keeneorganics.com within 3 days of delivery. You must provide photos of your pack slip & any products in question. Credits are for the cost of the products only.
- We farmers have put great care into growing each item in your order. We love sharing our hard work so you can grow nourishing food. Once the products leave our hands, we cannot control what happens in your home, garden or even what Mother Nature brings. With so many variables in gardening, we can't absolutely guarantee our products will perform for you.

SMALL FARMS BIG FLAVORS



Spring Products Growing Information

IMPORTANT - PERISHABLE!

You MUST unpack your box upon arrival!

See Instructions inside for best planting & storage practices.



Follow us on Facebook & Instagram for more growing tips & recipes!



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