



Pretoria Road allotments, Patchway, Bristol

GROWING GARLIC

Garlic (*Allium sativum*) - Vegetable Planting time: Autumn or early spring. Harvesting time: Early or late summer.

Planting distances: at least 6" apart with 12" between rows

Needs a sunny situation and well drained soil. Does not thrive on acid soils. If your soil is acid, apply a dressing of lime in autumn and winter.

Prior to planting, improve your soil by adding organic matter. About two bucketfuls of well-rotted manure (from last year if poss) or other things such as garden compost.

Plant your cloves approx 2.5 cm (1") below soil surface. Making sure they are the right way up (flat firm base facing downward) Deeper planting can encourage better yields on light soils, but do not plant deeply in heavy soils.

If your soil is heavy and/or wet in the Autumn, try starting your Garlic off in modules and over wintering them in a cold frame for planting out in early spring. To do this, partly fill cells with multi-purpose compost, insert the cloves individually and cover them completely with compost. Keep this in a cool place, a cold greenhouse or cold frame is ideal.

Make sure the compost is kept slightly moist, but not wet. Plant out in early spring. As the foliage of Garlic casts little shadow, the crop can become swamped with weeds. This would have a bad effect on the eventual crop. Hand weed regularly, do not hoe, as the bulb or the stalk can be easily damaged. Planting could be done through a black plastic sheet, to suppress weeds. Water every 14 days in dry spells. Cease watering when the foliage begins to turn yellow. This indicates the onset of maturity. Avoid overhead watering, as this encourages fungal diseases.

Once the foliage starts to fade and go yellow, lift the bulbs with a fork. Avoid bruising or damaging the bulbs, as they will not store if damaged.

Contact the committee: growpretoria@gmail.com

website: growpretoria.org

Calendar of events 2014

January 2014 Jan. Seed Potatoes sale— Bacon Butty morning 	February 2014	March 2014
April 2014 	May 2014 Bacon butty morning 	June 2014 National Allotments Week Animal homes and wildlife gardening workshop for children <u>June 08th</u> <u>11.00am—3.00pm</u> 
July 2014 Patchway Festival Lottie open to public – BBQ, table top activities and scare-crow competition  ...Wotten Garden Club 16th July evening.....	August 2014 National Allotments Week Animal homes and wildlife gardening workshop for children  <u>Wine & Cheese evening 3rd- 5pm until late</u>	September 2014
October 2014 Halloween Party. Fancy Dress. Best Pumpkin. Halloween 	November 2014	December 2014 Christmas Fayre at Lottie Sell Lottie Recipe book 

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Dry them off thoroughly in a single layer in the sun or in a dry well-ventilated place such as a shed. Store in a dry place at 5 to 10 degrees C (41 to 50 F).

Harvest Autumn planted Garlic in early summer and spring planted from mid-summer to early autumn.

It is best to obtain your Garlic bulbs from a garden centre or mail order. Garlic bought from a supermarket may not be suitable for growing in the UK and may carry disease.

Garlic bulbs are not always white. There are many varieties and can be pink, purple, or brown.

Elephant Garlic: Often sold as Garlic but is more closely related to Leeks. It produces a small number of very large cloves of mild flavour. It needs a long, warm growing season to do well. Best planted in October.

Garlic can suffer from similar pests and diseases as onions and leeks. When it suffers adverse weather in in spring, it can produce Garlic cloves above ground (called top sets) These can be used in the normal way. Nothing can be done about this. Sometimes your Garlic will produce flower stalks. These should be removed as soon as they appear and can be used in stir fries.

If bulbs start splitting, the crop was harvested too late.

Fungal diseases: Look out for orangey spots on the foliage. This is leek rust and Garlic is prone to it. Withering of foliage in dry weather could be a sign of onion white rot. The base of the bulbs and roots develop a white fluffy mould.

Onions and shallots are prone to downey mildew, when leaves start turning yellow and die off from the tip downwards. In wet weather, white mould develops on dead parts often turning darker later. Garlic however, seems to be seldom affected by this.

History of Garlic use: The history of Garlic and it's uses could fill a book. It's species name (sativum) means cultivated, indicating that Garlic does not grow in the wild. Some would disagree with this. Garlic can be found almost everywhere in the world, from Polynesia to Siberia.

From the times of the ancient Romans through to World War 1, Garlic poultices were used to prevent infections. Louis Pasteur showed that Garlic could kill bacteria. In 1916 the British Government issued a general plea for the public to supply it with Garlic to meet wartime needs. There is a long folklore tradition of the use of Garlic as a preventative and treatment for colds etc. It is said to strengthen the immune system.

What is Garlic used for today? It is widely used as a preventative measure against the progression of atherosclerosis (the cause of many heart attacks and strokes).

Whatever it's properties in these respects, one thing is certain. It is a delicious addition to anyone's diet and can only bring additional health benefits.

This article has been kindly submitted by Roger Fussell.

Can member plot holders, please submit to me any ideas of any aspect of growing your own vegetables and these will be included in the future Newsletters.

Horse Manure For Plots

1 LOAD (APROX. 4 Tons) - £55.00

½ LOAD (APPROX 2 Tons) - £27.50

Delivered in 1 Load only, so you need to share with a neighbour plot if require ½ load.

Please contact Mike Stinchcomb (Plot 46 & 39B).

Orders and Payment **MUST** be paid by August 25th at the latest.

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