

Est. 1831

TUCKERS SEEDS

Agricultural Merchants
Country Stores & Maltsters

Directions for planting Garlic, elephant garlic and Echalote Grise.

- Follow these instructions for any Wight garlic.



Early Wight: Is a purple, stiff-necked ophioscorodon type garlic, originating from Chinese stock. This will be ready to harvest in May in the south, early June further north. Harvest and consume as soon as it is ready. Keeps well for 2-3 months after harvest.

TUCKERS CODE GAR12



Albigensian Wight
TUCKERS CODE GAR16



Mediterranean Wight
TUCKERS CODE GAR14

Albigensian Wight & Mediterranean Wight are soft-neck, large early white garlic ready in June, all originating around the Mediterranean and spread out along the pilgrim route to Compostella. Large juicy white bulbs perfect for harvest as a green or “wet” garlic. Plant in the autumn, as you will get a smaller bulb from spring planting. **Mediterranean** is best for green or “wet” garlic in June. **Iberian** is a large fat-cloved garlic, growing nearly on the surface – Large and rewarding. **Albigensian**, as its name implies, is the garlic of the 13th century Cathars from Languedoc. With touches of purple skin, it was thought to bring sedition and heresy into the planter’s garden and their life. Beware!



Solent Wight: Soft-necked sativum type garlic originating from the Auvergne region in France. Plant in autumn or spring, although its best plant in spring. . Similar to the aristocrats of the garlic world, *Venetian, Piacenza and California late*, it has 12 or more cloves, in a deep, dense bulb. Flavour and bouquet are outstanding. There should be none of the harsh, astringency of some garlic types. Hung in dry conditions, this garlic should keep until April the following year. This garlic is ideal for plaiting.

TUCKERS CODE GAR02S & A

Soil Type: Garlic will grow on the most fertile soils. It will not grow well on acid soils so if you know your ground is acid; ensure your soil is limed. Soil pH should be above 6.7. Light soils will usually produce brighter, white bulbs. Heavier soils grow good garlic but there may be some staining of the outer skins, which should not affect the keeping quality. Some of the finest French garlic is grown on heavy but free draining chalky clay soil in the south west of France.

Growing Garlic in pots: Garlic can be grown successfully in pots. Use a fresh standard growing medium. Typically plant 4 cloves to a 6” pot; 6 to an 8” or 8 to a 10”. Keep well watered. Stand outside on a patio or window ledge. There is no advantage in bringing your garlic indoors or in a glasshouse. Garlic **needs** a period of cold to vernalise the clove and triggers the chemical mechanism that induces it to split the cloves and bulb up. Feed February to April with a standard plant food.

Planting Outdoors: October-March, in a well-drained situation. Autumn is the ideal time to plant all our garlic types; however early spring planting can produce good garlic. **Solent Wight** responds particularly well to spring planting up to mid march. Break the bulb gently into the their constituent cloves. Take care not to damage them. A small wound or bruise will rapidly become infected in the soil and the clove is likely to rot from a soil-borne infection. **Early Wight** will have 5-8 cloves per bulb, **Mediterranean** types 8-10, **Solent Wight** 12-15. Plant immediately after breaking, and put into well-cultivated fertile ground. To optimise on garden space, plant the small cloves from the centre of the bulb 4” apart. The large outer cloves should be at least 18” apart. Place each clove, root end downward, in a small hole with 1” loose soil to cover.

INFORMATION KINDLY SUPPLIED BY THE GARLIC FARM

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Eschallote Grise (*allium oschaninii*): From northern Afghanistan. Exceptional flavour and intensity in sauces, salads and as used in France, diced on fresh oysters. Plant in autumn or in early spring just under the soil surface, 25 cm/10" apart. Each set produces 15-20 shallots. Harvest in June as green leaves begin to dry. Do not leave in soil. Hang to dry, keeps well until Christmas.

TUCKERS CODE SHAo6



Elephant Garlic: Follow the same directions as for garlic but increase the spacing to 12". Try planting some cloves of elephant garlic in the herbaceous border. They make attractive and outstanding plants, 4-5' tall with a purple flowering head. Plant in October although planting up to March is possible but the likelihood of the clove producing one "solo" bulb, one solid piece of garlic flesh, is increased. These can be replanted the next autumn to produce a bulb with the cloves the following summer. To gain the largest **Elephant garlic** bulbs, snip the flowering head when it emerges. Leave a few to enjoy their magnificent display. Harvest the elephant garlic at the same time as the Mediterranean types, before the bulb begins to split. This is usually from mid June to the beginning of July.

TUCKERS CODE GARg1

Fertilising (for all types): Most garden soils are rich in nutrients but all garlic responds well to a liberal application of sulphate of potash at 3 oz to the square yard, worked into the soil around the garlic in February or early March. Increasing the potash levels will give some protection against rust.

Watering and Soil care (for all types): Keep the soil weed free and well aerated by frequent hoeing between the plants. Keep the garlic well watered but cease watering three weeks before your anticipated harvest. **Early Wight** ready mid May, **Mediterranean** types ready mid June and **Solent Wight** ready first week of July. Add an extra week in July for every 150 miles further north if the Isle of Wight. The garlic plants will begin to swell into bulbs as the summer solstice approaches. The speed of growth will surprise you who have waited patiently for perhaps 9 months.

Rust and other diseases:

Rust (*Puccinia Porri*), can appear as small orange blisters on the leaves of the plant from May onwards. Infection comes from spores carried from leeks, chives and other host species in vicinity. Onions will be unaffected. Regular spraying or watering with sulphur compounds will give some protection as well as increased levels of sulphate of potash hoed in around the plants in February. Plants grown in high potash soils are less susceptible. There are also some proprietary products available from gardening specialists such as **Dithane**. Commercially a product called **Folicur** is very effective. **Elephant Garlic** is immune to rust and not affected. Bad attacks of rust will diminish the size of the bulb but not affected its keeping quality.

Onion Fly: The growth halting and the neck of the plant thickening typically show Onion Fly presence. The plant then dies. The onion fly lays its eggs close to or on the plant. When hatched a maggot in appearance bores into the bulb and soon collapses. If plants die for no apparent reason around the May time, lift an affected plant inside and look for a fat maggot inside. Keeping the soil around the plants well cultivated in March, April and May gives some protection.

White Rot: this can occur where there is a history of continuous allium cultivation. It is soil-borne. Plants fade away in April-June and the bulb is typically a white dust. As the disease progresses, a white fungal growth will be seen around the base and up the sides of the bulbs, with tiny black lobules, like poppy seeds, among the fungus. These are the fruiting bodies of white rot, known as **scerotia**. Destroy all affected material and do not grow alliums where infected for at least 15 years.

Stem and Bulb Eelworm (*Ditylenchus dipsacii*): Invisible to the naked eye and sometimes mistaken for white rot or onion fly. One or two plants will fade in April-June followed by more and more. A soil-borne nematode hosted by a number of plants around the garden. If you believe your soil is infected, grow in clean soil on a rotation of 7 years.

To produce brilliant, white bulbs that are equal of anything from warmer climates, evoking the magic and mystery of garlic, lift the crop as soon as it goes "weak at the knees" this is when 10% has "gone over". The stems will still be green and the bulbs at this stage cannot be stained. If the weather is set fine, let them dry for a couple of days in windrows on the ground.

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Gather the garlic in bunches of six bulbs and hang them to dry in a conservatory or glasshouse. Better still; place them in wooden trays so they dry evenly and at the same pace. If the weather is fine, after about a week they will dry to the point that there is a little moisture left at the centre of the stem.

Do not over dry them so that the stem become brittle and the bulbs loose their plump, tight skins. The art of drying garlic is to achieve tight, full cloves in the bulb with the leaves around the bulb and the stem completely dry and not brittle.

The Prize: Now is the most satisfying time in the garlic grower's calendar. Take a bulb in your hand and with a deft twist of the wrist, you will slake off the dry and muddy outer skin, exposing a brilliant white, pearl-like jewel, fresh and glistening as it is exposed to the world for the first time. Take the garlic out of the direct sunlight and let it dry in racks or bunches away from the direct heat of the sun. Ensure that there is a good airflow in your glasshouse or conservatory. Avoid high humidity.

Planting: After a week out of the direct sun, perhaps two to three weeks after harvest, you should be able to begin plaiting garlic to present it in all its glory.

Early Wight : You will find it easier to form a "grappe" (from une grappe de raisons meaning bunch of grapes) of 5 to 9 bulbs. It is a good way of presenting and storing garlic with stiff necks. There is a good reason for plaiting garlic apart from enhancing its appearance and your reputation as a gardener-it is one of the best methods of storage. Take 6 bulbs and make them into a plait. Take another 6 and snip the roots and the stems to 1/2 an inch of the bulb. Store them side-by-side. The snipped and cut garlic will break dormancy and begin growing up to three months before the garlic plaited garlic. The garlic has been shocked into growth in an effort to propagate itself.

The Art of Plaiting Garlic: These instructions were compiled by one of our most experienced garlic plaiters some years ago. Don't be put off by the length. She left nothing to chance. Its really very simple and one of the most satisfying aspects of growing garlic. You will need:

- 8 or more bulbs of garlic with stem and leaf still attached but with the roots trimmed.
 - Raffia or string and secateurs.
1. Select the two largest bulbs and hold them at the neck of the bulbs, stalks downwards. Save any smaller bulbs until the end.
 2. Cross the right hand bulb over the left so that the stems form cross tight to both necks.
 3. Bring the stem of the left hand bulb around the neck of the right hand bulb as tightly as possible, around the back of the bulbs and over between the two bulbs. (The stem should still end up on the right hand side).
 4. Add the third bulb onto the right hand side, ensuring that the stem of the new bulb is between the other two stems.
 5. Bring the left hand stem over the middle stem, so that it is between what was the middle stem and the right hand stem. Make sure the stems are pulled tightly together.
 6. Bring the right hand stem over what is now the middle stem so that it is the new middle stem. Again ensure that the stems are pulled together as tightly as possible.
 7. Add the fourth bulb on the left hand side ensuring that the stem goes in the middle. (There should be two stems in the middle and one stem still either side).
 8. (Similar to stages 5 and 6) Bring the left hand stem over the two middle stems so that it is the new centre stem. Then bring the right hand stem over the middle stem to become the new stem in the centre.
 9. Add the fifth bulb onto the right hand side and repeat stages 4-6. (The stem of the new bulb should always join the centre stems whether adding the bulb on the right or left hand side.)
 10. Add the sixth bulb onto the left hand side and repeat stages 7-8 (Note that when adding a new bulb, they are added on the alternative sides. A bulb on the right then on the left. The stems however are always plaited across from left to right.)
 11. Continue plaiting the garlic, repeating the relevant stages until all the bulbs are added. When all the bulbs are plaited in, continue plaiting just the stems for a few times. (ie Left stems across middle stems, right stems across middle stems.)
 12. Turn the plait over and tie raffia, as tightly as possible, around the plaited stems thrice and knot. Bring the two ends of raffia together, about a thumbs distance away from the plait, double knot together and trim the ends. This will form a loop so that your beautiful homemade plait can be on-show in the kitchen.

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Now you have grown your garlic and plaited it for future use, here are a couple of recipes to enjoy.

Great Garlic Recipes:

Roast Garlic: Heat oven to 200C. Rub off each bulb's dry outer skin. Slice off the top centimetre, exposing the cloves. Separate the cloves slightly but leave them joined at the root. Rub each bulb with oil and salt. Place in a roasting tin with –
For example peeled cherry tomatoes, peppers, peeled shallots, new potatoes –
And roast for 40 minutes. Serve the garlic whole. To eat, squeeze the puree from each clove and spread on toasted ciabatta.

Alternative Roast Garlic - Works well with Elephant Garlic.

Use as many cloves as you need. Take each peeled clove, centre on a piece of foil large enough to wrap. Cover with olive oil, wrap tight, roast in 170C oven and use as a vegetable with any savoury meal.

Garlic Farm Chicken

- 6 Skinless chicken breasts,
- 1 Finely chopped onion,
- 1 lb (450g) sliced Mushrooms,
- 1 lemon,
- Handful of chopped parsley,
- 2-4 crushed cloves of garlic,
- White wine, single cream to taste
- Butter, salt and pepper.

Make a marinade of the lemon juice, crushed garlic, salt and pepper. Place chicken in the marinade and leave for 30 minutes minimum and in a cool place. Fry chicken gently in the same butter, cooking both sides. Remove chicken from pan. Put onions back in pan; add mushrooms, wine, cream and remaining marinade. Simmer gently; adjust seasoning to taste. Add chicken, simmer for 10 minutes, and sprinkle with parsley and serve.