GROWER'S NOTES =

BY PAPERPOT CO.



CROP & PAPERPOT DATA:

PAPER CHAIN POT	6"
ROWS PER 100' X 30" BED	5
TRAYS PER 100' X 30" BED	4
KWIK KLIK™ TOP PLATE	N/A
SEEDS PER CELL	1 clove per cell
SEED PER 100' X 30' BED	950 cloves
RECOMMENDED CULTIVARS	Music, Siberian
GERMINATION	N/A
DAYS TO TRANSPLANT	1 day (+/-) *time from seeding to transplanting in the field
DAYS TO MATURITY	255 days (+/-) *time from planting to being ready for harvest
HARVEST WINDOW	14 days (+/-) *time crop is at ideal stage for harvest after reaching maturity
TOTAL DAYS IN FIELD	268 days (+/-) *DTM + harvest window - days to transplant
HARVEST UNIT	Head
TARGET CROP YIELD	950
PRICE PER UNIT	\$1 *depending on local market pricing
REVENUE PER BED	\$950 *depending on local market pricing

SUGGESTED TOOLS:

SEEDING	Paperpot Germination Trays, Paper Chain Pots
TRANSPLANTING	Paperpot Transplanter
TILTHING	Power Harrow or Precision Depth Roller (With no tractor: Tither)
AERATION	Meadow Creature Broadfork
SHAPING	Bed Preparation Rake
WEED CONTROL	Flame Weeder
CULTIVATION	Collinear Hoe, Wire Weeder, Flex Tine Weeder

BED PREPARATION

- Broadfork the bed to aerate and loosen the soil.
- O Smooth and shape the bed with a bed preparation rake, removing any debris.
- Garlic will require a fresh application of compost prior to planting. Layer on 1-2" of compost, enough to cover the native soil.
- Irrigate for 10-14 days*, allowing any weed seed in top layer of soil to germinate.
- O Flame weed the bed when the cotyledons of the weed seeds have emerged.

SEEDING

- O Prepare trays with 6" paper chain pots.
- O Plant one clove into each cell, root side down, pointy side up.
- O Cover over the garlic cloves with compost, massaging it around them and into the cells.
- O Water the trays heavily, then allow them to sit for 24 hours prior to planting.

TRANSPLANTING

- Thoroughly water trays again before heading to the field for transplanting.
- O Set the Paperpot Transplanter to its deepest setting, and fold back the tamping wheels.
- O Using the Paperpot Transplanter, plant the five rows of garlic.
- There should be 6" between rows, and 3" from the outer rows to the edge of the bed.
- After transplanting, a quick pass with a Flex Tine Weeder will help smooth the bed and ensure all paper chains are fully buried.
- Cover the beds with 6" (+/-) of straw mulch to suppress weed growth and protect the soil.
- Reference https://paperpot.co/learn/ for instructional videos if needed.

IRRIGATION

- O Water the beds thoroughly with overhead irrigation, or four rows of drip.
- Frequent shallow waterings will support steady bulb development.
- A few weeks prior to harvesting, stop watering. This can reduce rot during drying.

CULTIVATION

- O Ensure the straw mulch you select is weed free.
- Hand weeding once or twice may be necessary.

HARVEST

- O Garlic scapes can be harvested as an additional product before the heads are ready for harvest.
- Scapes can be harvested above the main stock and should be 6" or longer with curled ends.
- O When 3-4 leaves on the plant are yellowed and dried out, the garlic is generally ready for harvest.
- Harvest on a dry and sunny day to avoid fungal issues during the curing process.
- After harvest, cut the roots off, and cut the stem to about 2".

CURING AND PACKING

- The garlic can be brought indoors and spread on tables for curing. 80-85° is ideal for curing.
- If a greenhouse is used for curing, placing shade cloth over the garlic to prevent sun scald. Fans should be used for plenty of ventilation and air flow. Harvest totes (if note overfilled) may also be used for curing.
- Curing is generally completed after 10-14 days when the center of the cut stem, the neck, and the outer skins are all dried out.
- After curing, peel off just one layer of outer skin to make the garlic presentable for market.
- Cured garlic can be stored in a cold room at 38-50°, with 65-70% relative humidity.
- If saving cloves for next year's plantings, set aside approximately 13 lbs (+/-) per 100' x 30" bed.