**2014 Garlic School** will focus on harvesting, different drying techniques, thoughts on longer term storage and a garlic bloat nematode update.

How can you tell if your garlic is ready for harvesting? Leaf die back might not be the best indicator of maturity. Instead, determine how the cloves are filling the wrapper leaves. You can also look at the shape of each clove.

What are the ideal conditions for harvesting garlic? You want to reduce the amount of water that you bring into your drying area and avoid scalding your garlic during harvest.

Should garlic be dried in a high tunnel or in open air structures? Should the roots and/ or tops be trimmed? What about washing the garlic? How concerned should you be about garlic bloat nematode?

Friday, March 28, 2014
10:00 AM - 2:30 PM
NYSAES Jordan Hall
630 West North Street
Geneva, NY 14456

$20 per person, if enrolled in the Cornell Vegetable Program.
$25 per person, if not enrolled.

Fee includes lunch. Register by March 24, 2014 online at cvp.cce.cornell.edu or mail in your registration and payment using the form. For more info, contact Robert Hadad at 585-739-4065.