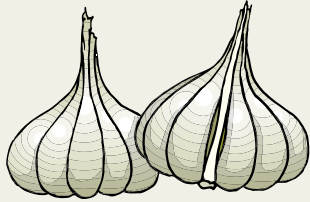


GARLIC SCHOOL

POST-HARVEST FOCUS



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



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?

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

\$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.



Cornell University
 Cooperative Extension
 Cornell Vegetable Program



2014 GARLIC SCHOOL | March 28, 2014 | 10:00 AM - 2:30 PM | NYSAES Jordan Hall, 630 W North St, Geneva 14456

Name	_____	\$20 CVP enrollee/ \$25 non-enrollee	\$ _____
Farm/Business Name	_____		
Additional Attendee (from the same farm)	_____	\$20 CVP enrollee/ \$25 non-enrollee	\$ _____
Additional Attendee (from the same farm)	_____	\$20 CVP enrollee/ \$25 non-enrollee	\$ _____
Address	_____ _____		
Phone	_____		
Email	_____		
			TOTAL DUE \$ _____

Make checks payable to: **Cornell Cooperative Extension**

Return this form and payment by March 24, 2014 to:
 CCE Cornell Vegetable Program
 Attn: Angela Parr
 480 North Main Street
 Canandaigua, NY 14424



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