If you planted garlic last fall, you may be wondering just when and how to harvest it. Here are some simple instructions for spring growing and summer harvesting of garlic.

**In spring...**

- Water the soil when dry while bulbs are growing. Stop watering in early July when garlic is nearing harvest time.
- The bulbs will produce long green stems, with a pale swollen tip called a scape. Scapes can be cut off with scissors, chopped and used like scallions in salads and stir fries. (Some argue that the scapes should be cut off once they begin to curl to encourage bulb growth.)

**In late summer...**

- In early July, typically a few weeks before harvest when the scapes straighten out, stop watering the garlic.
- In mid July, when the leaves begin to yellow at the base, harvest garlic by gently digging up the bulbs.
- Fresh garlic tastes great, but remember to put some aside for next year’s crop!
- Store garlic in a cool, dry and dark area. Avoid the cabinets in the kitchen as they can get both warm and humid, which can encourage mold growth on the garlic bulbs.