Garlic production in the Northeast:

Garlic is a $20 million industry in New York, and it represents important and growing niche crop across the Northeast. As the number of garlic growers and acreage in garlic have increased, the number of diseases associated with this once trouble-free crop have also increased. Nearly 25% of growers surveyed indicated they have lost 30% or more of their garlic crop at least once in the last five years.

Through two projects funded by Northeast SARE’s Research and Education Grants, we were able to examine fertility, disease management, and post-harvest handling, and weed control practices currently common in the industry and identify best practices. This poster highlights some aspects of this work including Fusarium management through cultural controls, nitrogen fertility optimization, and post-harvest handling practices which dramatically reduce drying and storage losses. For complete information on these studies visit https://enych.cce.cornell.edu

Optimizing nitrogen fertility

During both SARE funded projects we examined nitrogen fertilizer rates in order to create a yield response curve for nitrogen and to better understand the effects of nitrogen rates on disease incidence.

Phosphorus, potassium and pH were optimized using soil tests pre-planting in all trials. During the 2018 study, soluble nitrogen sources were applied in the spring at emergence. Rates used were 50 lbs, 100lbs, and 150 lbs of N. Effects of these applications on yield are shown to the left.

The 2014–15 study used the same rates and focused on the use of slow-release N sources such as pelleted chicken manure and alfalfa meal, with 25% of total N applied in the spring from quick-release sources.

In the 2014–15 study we saw a more numerically linear response curve but again without significant differences between the marketable yields different rates across three trial sites.

Our conclusion based on this work was that, if using plant available N sources in the spring, 50 lbs of total N is sufficient, and if using slow-release N sources at planting, 100 lbs of N is sufficient to account for nitrification lagging in cold soils.

Post-Harvest Handling

In order to determine best practices surrounding post-harvest handling, we compared treatments including cutting tops prior to drying, drying with heat, washing, cutting roots compared to controls of drying whole plants at ambient temperature.

High Tunnel vs. Open Air: Across six trials conducted over two years, high tunnels consistently dried an average of 3 days quicker, yielded garlic with less Aspergillus, Botrytis, and Embellisia; and importantly high tunnels never damaged any of the garlic that was dried in them.

The addition of dehumidifiers at night in closed high tunnels removed an additional 10–15 gallons of water, further speeding the drying process.

Tops trimmed vs. tops untrimmed: Trimming the tops mechanically in the field greatly increased the speed of harvest and reduced the space needed for drying without increasing disease incidence.