

Community Garlic Growing at McVean Incubator Farm

McVean Incubator Farm operates on part of Claireville Conservation Area, on leased land from the Toronto and Region Conservation Area (TRCA). We provide land, resources and guidance to help people in the community grow vegetables. We have a graduated program which allows us to accommodate everyone – even people with no experience, as well as people who may only be able to dedicate minimal time to growing.

Garlic-growing is our entry level program and requires no prior experience and very minimal time commitment. Below are the minimum time requirements for each month during the garlic-growing season.

Garlic-Growing Timeline

| Month | Activity | Visits | Time commitment |
|-----------|-------------------------------|--------------------|-----------------|
| September | Registration | 1 visit | 30 minutes |
| October | Garlic planting | 1 visit | 2 hours |
| Nov-April | Off for the winter | N/A | N/A |
| May | Weeding | 2 visits per month | 4 hours |
| June | Weeding | 2 visits per month | 4 hours |
| July | Garlic Scapes*/Garlic harvest | 2 visits per month | 4 hours |
| August | Garlic Scapes*/Garlic harvest | 1 visit per month | 2 hours |

Registration

Please arrange a time before September 30, to visit the farm for a brief orientation, pay the fee of \$200 and sign the agreement. We are available every day except Saturday.

Garlic planting

Please arrange a time between October 15 and October 31 to meet us to collect your garlic seed and get instructions for planting garlic. We are available every day except Saturday.

Weeding

You can access the farm at your convenience during May and June the following year to weed your garlic row.

Harvest time

You can access the farm at your convenience during July and August to harvest your scapes and garlic. There is no storage available at the farm so you will have to take your harvest home. Your garlic scapes can be stored in a fridge and your garlic should be cured. To cure garlic, hang or lay out harvested garlic in a single layer in a dark, dry, well-ventilated area for 3-6 weeks. Curing is complete when the green tops and roots are completely brown and dry. This process improves flavor and shelf life by reducing moisture and developing papery skin layers.

Dos and Don'ts

- Garlic growers must dress appropriately for garden work and the weather conditions. We will have limited tools on site so please bring your own tools.
- There is no running water at the farm so please bring your own to wash up

* Garlic scapes are the edible stalks/stems of garlic plants

- We seek to keep a healthful nature-oriented environment. No smoking, drinking or playing of music at the farm please
- No dogs in the community plot area.
- Please don't wander on to other people's plots
- Garlic will not require watering. So please don't water garlic.