**2013 Edition**

**Post-harvest treatments: P**ost-harvest treatments will include root and stem pruning, washing, and curing in high-tunnels. The trial will be replicated at three sites and for two years in order to account for seasonal and site-based environmental variation.

Each treatment will be applied to 10 lbs of green garlic. After curing is complete, each treatment will be trimmed to marketable form (no tops, roots) and will be graded and weighed. Marketable weight and cull weight will be noted, and diseases will be identified and noted. Treatments will be spot-checked in September, if possible, to see if disease has developed since curing.

High tunnels at each site will contain data loggers (we have them already, and they are not included in the budget) so that if we do see damage from temperature, we will be able to determine how high temperatures got in the high tunnel.

Treatments: A=Trim roots flush with basal plate B= Trim tops to 6” long B3= Trim tops to 1.5” long

C= Wash D=cure in high tunnel E=Cure in open-air structure

F= leave roots and tops un-cut B2= Trim tops to 10’ long

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| F+E | F+D | A+E | A+D | B2 + D |
| A+E+C | A+D+C | A+E+B | A+D+B | B3 + D |
| A+E+C+B | A+D+C+B | B+E | B+D | B2 + E |
| B+C+D | C+E | C+D | B+C+E | B3 + E |

Either personally check or have the farmer check the garlic for complete drying every 2-3 days. Garlic in the high tunnel should be kept below approximately 110 degrees F and the tunnel should be closed up when it is raining and at night to reduce the relative humidity of the site. Garlic in the open air structure should be dried as the farmer usually would, with the conditions noted and photographed. At minimum fans should be present to facilitate air circulation. Note the date when each treatment is fully dried. All final weights and assessments may be made at the same time.

High tunnel treatments: Date of full drying

F+D: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ A+D: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ A+D+C: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ A+D+B: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

A+D+C+B:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ B+C+D\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ C+D: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ B+D\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Open air treatments: Date of full drying

F+E:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ A+E:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ A+E+C:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ A+E+B:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

A+E+C+B:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ B+E:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ C+E:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ B+C+E:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

A=Trim roots flush with basal plate B= Trip tops to 6” long C= Wash D=cure in high tunnel E=Cure in open-air structure F= leave roots and tops un-cut

\*\*\*\*REMEMBER TO TAKE SOME PICTURES!!!!

DATE:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Treatment** | **Start Weight** | **Trimmed total Weight** | **Culls (weight)** | **Marketable (weight)** |
| F+E | 10 lbs |  |  |  |
| Notes | | | | |
| F+D | 10 lbs |  |  |  |
| Notes | | | | |
| A+E | 10 lbs |  |  |  |
| Notes | | | | |
| A+D | 10 lbs |  |  |  |
| Notes | | | | |
| A+C+E | 10 lbs |  |  |  |
| Notes | | | | |
| A+D+C | 10 lbs |  |  |  |
| Notes | | | | |
| A+E+B | 10 lbs |  |  |  |
| Notes | | | | |
| A+D+B | 10 lbs |  |  |  |
| Notes | | | | |
| A+E+C+B | 10 lbs |  |  |  |
| Notes | | | | |
| A+D+C+B | 10 lbs |  |  |  |
| Notes | | | | |
| B+E | 10 lbs |  |  |  |
| Notes | | | | |
| B+D | 10 lbs |  |  |  |
| Notes | | | | |
| B+C+D | 10 lbs |  |  |  |
| Notes | | | | |
| C+E | 10 lbs |  |  |  |
| Notes | | | | |
| C+D | 10 lbs |  |  |  |
| Notes | | | | |
| B+C+E | 10 lbs |  |  |  |
| Notes | | | | |