

GARLIC 'MERSLEY WIGHT'

NEW TO KINGS

Allium Sativum (Softneck) - Mersley Wight originates from the Auvergne in Central France across to the volcanic Drome in northern Provence.

It is a classic "silverskin" type with the best keeping quality of any garlic we know – Up till June of the year following harvest. That is 10 months.

From the same collection of garlic that includes Solent Wight, Picardy Wight, Tuscany Wight, late Hungarian, Venetian and California Late, it has outstanding vigour and is larger and bolder than similar types.

Plant the cloves 20-40mm deep, 12 to 15 cm apart, in rows 30 to 45cm apart root down, pointed end up into free draining soil. Mersley Wight will respond to 3 handfuls of Sulphate of Potash per metre length of row worked into the ground in the month after it emerges.

Keep it watered from April through to approximately July 20th. Harvest should follow as soon as the plants bend over, go "weak at the knees", in the following three weeks, no later. Dig carefully under the plants with a fork or spade, lift the garlic and hang or place in trays in a warm, dry place – a conservatory, glass house or polytunnel or open covered area with free air movement. The garlic is ready when the neck is totally dry.

Horticultural Group: Silverskin

Origines: Auvergne/ Provence

Cloves: 6 - 10 cloves/bulb

Expected size: 50-80mm

Planted: November to March

Harvested: End of July

L.A.W. 20/9/17