Lanling Bubble Garlic

Although bubble garlic occurs every year, this year's bubble garlic phenomenon is more serious than in previous years, which affects the Garlic Price. The phenomenon of bubble garlic has occurred in many towns and villages in Lanling. According to local netizens, it can account for about 20% -30% of the local area. The incidence of bubble garlic has a greater relationship with the variety, red garlic is lighter, the middle and late maturity of Lanling is more serious, and the early maturity is less. Climatic factors are closely related to the formation of aerial garlic. Special climatic phenomena affect the normal growth and development of garlic. Warm winters and springs have cold and hot temperatures or overcast and rainy weather, which can disrupt the normal vernalization of garlic. The impact will lead to an increase in the incidence of bubble garlic. Lanling is located in the transition zone from the southern edge of the low mountains and hills of Lunan to the plain. It is mainly composed of tidal soil and sand black soil. The soil has a rich grain structure, good permeability, high organic matter and high nitrogen content. There are many other production areas. In addition, the occurrence of bubble garlic is also related to factors such as unreasonable ratio of nitrogen, phosphorus and potassium in the base fertilizer, too late or too early sowing date. According to the International Garlic Trade Network, there are still a lot of old garlic in stock. Early ripe garlic is only listed in some areas of Henan and Jiangsu. Due to its maturity, it is mainly based on market fresh food. The scale is relatively limited, and as the maturity of the later period increases, the shipment volume will also increase, making it more difficult to recover the China Garlic Price.