

HERB GARDEN

Growing Instructions
Hortiki Plants Eco-friendly Seed Starting Kits





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KIT CONTENTS

- 1 INSTRUCTIONS
- 3 SEED SACHETS
 WITH ORGANIC SEEDS
 (COMBINATION OF BASIL, CHIVES,
 CILANTRO, OR OREGANO)
- 3 BIODEGRADABLE POTS
- 3 BIODEGRADABLE WATER CATCHMENT TRAYS

- 2 BAGS OF ORGANIC POTTING SOIL
- 3 BAMBOO NAME LABEL STAKES
- 1 RECYCLABLE
 GLASS MISTER
 BOTTLE
- O PLANT LOVE

STAY CALM. IT'S ONLY PALM

TRAYS

Hortiki Plants' water catchment trays are made from fallen palm leaves that otherwise would be burned releasing carbon into the air. These trays are also Forest Sustainability Council certified meaning the materials are responsibly harvested. They are a great, biodegradable alternative to plastic trays.

Trays are provided to protect surfaces from small amounts of water runoff. Because of their plant based construction, long periods of standing water can cause trays to loose rigidity.

If using mister, plants can be lightly misted in tray. If watering more completely, water plants in the sink and let drain fully before placing back in water catchment tray.

POTS

The fiber based construction of the biodegradable pots included in your kit helps improve aeration for your plants. These pots insulate plant roots from fluctuations in temperature, providing a healthy growing environment. They can be reused or, if planted into the soil, they will begin to biodegrade in 2-3 growing seasons.

SOIL

Use potting soil for basil, cilantro, and/or chives. Soak and drain soil before use in large colander. Fill pots only to inner line, This will prevent overflow during watering.

Use coconut coir for oregano. It actually does better in a lighter, less nutrient rich growing environment. Soak coconut coir pellets in warm water 3-5 minutes to expand. Empty from netting and fill pot to inner line.



READY, SET, GROW: BASIL

Plant 1-3 seeds per pot.

Basil can be slow to germinate, taking anywhere from 5-30 days. Be patient and keep soil moist.

Place in a sunny spot receiving 6 hours of sun daily.

Transplant when plant outgrows starter pot, to medium size container 6 inches in diameter. Keep plants moist but be careful not to over water.

The Globe Basil variety included in this kit will form a 12-18" globe bush with small thin leaves. The leaves produce an intense sweet basil scent with a lightly spicy flavor.

Harvest leaves as needed, using oldest leaves first.



READY, SET, GROW: CHIVES

Plant 1-3 seeds evenly spaced in the pot, 1/4 inch deep.

Seeds will germinate in 7-14 days.

Thin after 4 weeks using sharp scissors to carefully cut back smaller, under performing sprouts.

Transplant to a larger container, 6-8 inches in diameter when plants outgrow starter pot .

Place containers where plants will receive 4-6 hours of sun daily.

Water when the top two inches of soil feel dry. Be careful not to over water.

If desired, fertilize after 4 weeks and continue weekly until harvest.

Both flowers and stalks are edible. Removing old blooms will prolong blooming. Harvest by stalks by cutting down to the base.



READY, SET, GROW: CILANTRO

Plant 2-3 seeds per pot, 1/2 inch deep.

Keep soil moist and cool.

Seeds will germinate in approximately 10 days.

Place in bright but indirect light. If possible place where container will receive bright morning light which is less intensive than sunlight later in the day.

Plant should receive 3-6 hours of sun daily.

Keep soil moist but not soaking wet.

Leaves will be ready for harvest in 50-55 days. Harvest by snipping with sharp scissors,

Harvest no more than 60% of the leave at once to ensure the plant keeps growing.



READY, SET, GROW: OREGANO

Use coconut coir 'soil'. Soak coconut coir pellets in warm water 3-5 minutes to expand. Empty from netting and fill pot to inner line.

Plant 5-10 seeds in the pot, just beneath surface of soil.

Place in sunny window or under bright grow light.

Seeds will germinate in about 10 days.

Use mister to keep soil slightly moist. Only water deeply when the soil is completely dry. Oregano is naturally drought resistant so be careful not to over water.

Begin harvesting when plants have are 4-5 inches tall by cutting full stems.

Regularly pinch off leaves to grow a bushier plant and increase harvest.

Hortiki Plants is here to truly support your gardening journey.
This is just the beginning!

If you are an experienced gardener these basic instructions may be all you need.

If you are new to container gardening and need additional support let me know! Share pictures of your plants and get specific feedback. Want to have a video chat? We can do that too.

Reach out anytime: contact@hortikiplants.com

RELAX. YOU ORANGE IN THIS ALONE.



PLEASE DON'T STOP THE MUSIC.



Basil Pesto

Ingredients

2 cups packed fresh basil leaves

2 cloves garlic

2/3 cup extra-virgin olive oil, divided

Kosher salt and freshly ground black pepper, to taste

1/2 cup freshly grated Romano cheese

1/4 cup pine nuts or walnuts (optional)

Directions

- Combine the basil, garlic, and pine nuts in a food processor and pulse until coarsely chopped.
- Add 1/2 cup of the oil and process until fully incorporated and smooth.
- Season with salt and pepper.
- If using immediately:
 - Add all the remaining oil and pulse until smooth. Transfer the pesto to a large serving bowl and mix in the cheese.
- If freezing:
 - Transfer to an air-tight container and drizzle remaining oil over the top. Freeze for up to 3 months. Thaw and stir in cheese.



Garlic-Chive Whipped Butter

Ingredients

1/2 cup butter, softened
1/4 cup grated Parmesan
cheese
1 tablespoon minced fresh
chives
2 garlic cloves, minced
Salt and pepper to taste

Directions

- Beat all ingredients until blended.
- Store, tightly covered, in the refrigerator.

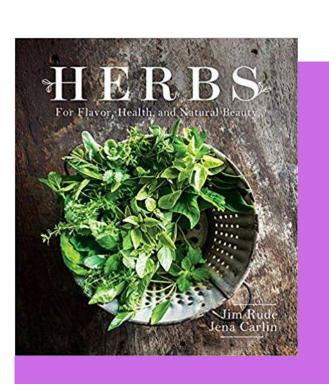




Fun Facts +

Cilantro and coriander are the same plant. The leaves when consumed fresh are called coriander. The seeds are used to make the spice coriander

Basil is a culinary herb of the mint family (Lamiaceae) with an estimated 150 species worldwide.



Fun Read:

Herbs for Flavor, Health, and Natural Beauty by Jim Rude and Jena Carlin



Did you know the U.S.A. has a National Herb Garden?!

Maintained in Washington, D.C. as part of the National Arboretum, the 2.5 acres herb garden includes annuals, perennials, trees, shrubs, vines, and even aquatic plants that have culinary uses.

Chives are rich source of vitamin K, C and folic acid and minerals such as manganese, magnesium and iron.

Oregano is an ancient medicinal plant. It can be used to alleviate stomach aches and coughs.



Hi! My name is Victoria LeBeaux. I'm a scientist, hiker, cupcake lover, and the founder of Hortiki Plants.

I created Hortiki Plants to share love with:

People

I want to help you live your best plant life, no matter how small your space or how little gardening experience you have.

The Planet

I know you want to garden in an earth friendly way but may struggle to find the right materials. I have a PhD in sustainable agriculture and love reading about this stuff, but you shouldn't have to!

I will do my best to source the most eco-friendly materials I can find.

That means minimal use of plastic, materials made from plants, printing on recycled papers using vegetable based inks, and packaging from recycled materials. I'll also try to source local whenever possible and from trustworthy organizations.

Communities in Need

You want to support business that serve and help communities and I want to be one of them. 5% of Hortiki Plants profits are donated to organizations helping people and communities grow.



Subscribe for special offers, contest and freebies: hortikiplants.com/subscribe

Help your fellow plant lovers who need some encouragement!

Leave a product review online: hortikiplants.com/shop

Share photos and videos of your product and your plant journey! Tag @hortikiplants on social.

Let me know how our seed starting kits can be improved or what other products you'd like to see.

Contact me directly:

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