



DIY HERBS FOR GRILLING CONTAINER

20 min



Supplies

- 12.5" Dark Terra Cotta Pot
- Four Herbs of Your Choice (4" size)
- Four Copper Plant Identification Tags
- GreenAll® Organic Potting Soil
- E.B. Stone™ Sure Start

Directions

- 1. PICK YOUR HERB PALETTE** Select herbs that like similar light and water conditions. Most herbs do well with about six hours of sunlight. Check the plant tag for light requirements, or ask a Green Acres team member to confirm before planting.

Plant an Italian herb container using any combination of these: basil, marjoram, mint, oregano, parsley, rosemary, sage, thyme. Or simply blend based on your favorite recipes.
- 2. PLANT YOUR HERBS** Fill the container about halfway with soil, evenly space well-watered plants and add starter fertilizer. Fill in around the plant, gently pat down the soil, then water well. Back-fill with more of the organic potting soil as needed.
- 3. CARE** Water thoroughly after planting, and then check daily to see if the plants need watering, especially during the summer. Water thoroughly if the top inch of soil is dry.
- 4. HARVEST** Herbs grow thicker and bushier with frequent cuttings before flowering. For best results, harvest in the morning using a pair of garden shears. Never remove more than one-third of the plant – allowing it to recuperate and continue growing.



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Basil
Chamomile
Chives
Cilantro
Dill
Lemon Balm
Marjoram
Parsley
Peppermint
Oregano
Rosemary
Sage
Spearmint
Stevia
Tarragon
Thyme



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