HORTIKI PLANTS Ecofriendly Garden Kits

ORGANIC LEAFY GREENS

Growing Instructions



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Hortiki Plants is here to truly support your gardening journey.

This is just the beginning!

If you need additional support let us know! Share pictures of your plants and get specific feedback. Hortiki is always here to help!

RELAX. YOU ORANGE IN THIS ALONE.



CONTACT@HORTIKIPLANTS.COM (\$\infty\$ 202.735.1511

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.



If using spray bottle, 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.

READY, SET... GROW!

PREP SOIL

Using a container you don't mind getting soil in, add water a little at a time to your wafers to dissolve.

Fill pots only to inner line to prevent overflow during watering. If you have extra soil save by closing bag tightly and use as needed for later plantings.

PLANT SEEDS

Spread seeds generously in a thin layer on top of soil. Lightly press to secure then cover with thin layer of soil. Pat lightly to secure. Place in a warm location. Label each pot using your bamboo labels so you know which flavor combination you are harvesting.

MONITOR HEAT, LIGHT, MOISTURE

Once seeds have germinated move to a bright sunny spot. (4+ hours of direct sunlight.)

If your seedlings grow thin and weak they are not getting enough light. You'll know they are in the right spot when you see sturdy stems and medium-dark green leaves.

Keep moist but never soaking wet.

THIN

Make room for vigorous growth by cutting back weaker sprouts. Use sharp scissors to cut off the leaves of under performing sprouts. Eat your cuttings! Try sprinkling on avocado toast.

HARVEST

Mature greens will be ready to harvest in 4-8 weeks.

When the leaves are 2-3 inches long they are ready to harvest. (Younger leaves are mild, older leaves have a stronger, tart flavor). Harvest outer leaves by pinching or cutting using sharp scissors.

Let young, inner leaves continue to grow and harvest in this method continuously.

A simple process to ensure every Leafy Greens green smoothie is a happy smoothie. **Smoothies**

fruits and veggies).

Thoroughly wash greens (and other

in blender. Add 2 cups of water and blend until #3 smooth. (Can substitute in other liquids like juice, coconut water, or nut milks. Watch for added sugars, fats and calories). #4 Add 3 cups of fruit (and veggies) and blend again until smooth. If you are new to green smoothies try starting out with fruits in the same color family. They will often have complimentary flavors that will blend well together. (i.e. (pineapple, mango, banana); (blueberries, strawberries, cherries); (nectarines, cantaloupe, carrots)). Enjoy now, or store for later. Store in #5 an airtight container. Add a squeeze of lemon or lime to minimize oxidization (turning brown). Drink or freeze within 24 hours.

#2 Put 2 cups (tightly packed) of greens

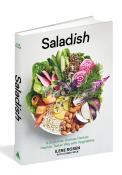
#1





Kitchen Inspiration

Saladish: amplifying vegetables to create new ideas for salads



Winner, 2019 James Beard Award for Best Book of the Year in Vegetable-Focused Cooking

Live Well:

Who broke the lunch break?

The Splendid Table: Episode 677: Do We All Eat the Same? spendidtable.org



Plant Love:

Help minimize food waste and help families in need access healthy fruits and vegetables, with the National Gleaning Project.



nationalgleaningproject.org

Food+Art+Science

Art-Inspired Salad Just Tastes Better

NPR: The Salt npr.org/sections/thesalt



YOU SMALL BUSINESSESS YOU

Hi! My name is Dr. Victoria LeBeaux.



I'm the founder of Hortiki Plants and I truly appreciate your support for small businesses! Here's a little bit about Hortiki Plants' mission to share love in all that we do. You power this mission and Hortiki Thanks you!



People

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



The Planet

We know you want to garden in an earth friendly way but may struggle to find the right materials. We will do our best to source the most ecofriendly materials we can find. That means minimal use of plastic, materials made from plants, and using eco-friendly printing and packaging materials.

We'll also try to source locally whenever possible and from trustworthy organizations.



Communities in Need

You want to support business that serve and help communities. Hortiki is of the same heart and mind. 5% of Hortiki Plants profits are donated to organizations helping people and communities grow.





Here's how:



Help your fellow plant lovers who need some encouragement! Leave a product review online:

hortikiplants.com





Share photos and videos of your product and your plant journey!

Tag @hortikiplants on social.

Let me know how our eco-friendly gardening kits can be improved or what other products you'd like to see.

Contact us:

contact@hortikiplants.com