

MUSHROOM FARM

THE WORLD IS YOUR OYSTER. Certified organic mushroom kit that grows fresh oyster mushrooms right out of the box in just 10 days! Harvest multiple crops on the 100% recycled plant-based soil inside.

MSRP: \$12.99/mini, \$19.99/regular



GARDEN-IN-A-CAN

PLANT, WATER & GROW. Ready-to-grow cans that include organic seeds and nutrient rich soil with special moisture-balancing biochar technology to easily grow organic herbs right out of the can. No messy drainage holes, no chemicals, and no transplanting—just plant the seeds, water, harvest, and enjoy! **Varieties:** Organic Basil, Cilantro, Sage & Dill

MSRP: \$5.99



GARDEN-IN-A-JAR

WATCH YOUR ROOTS GROW. Grow organic basil and cilantro from a decorative glass mason jar that lets you watch your roots as they grow! With an easily removable label and embossed Back to the Roots logo, Garden-in-a-Jar makes gardening easy while creating beautiful pieces to bring your table, windowsill, or event decor to life.

Varieties: Organic Basil & Cilantro

MSRP: \$8.99

WATER GARDEN

CLOSED-LOOP ECOSYSTEM. This 3-gallon fish tank is a closed-loop, self-cleaning ecosystem. Using the science of aquaponics, the fish waste naturally fertilizes the plants above and, in turn, the plants clean the water for the fish. Great for small pet fish and growing fresh, organic herbs.

INCLUDES: 3-gallon tank, water pump, all-natural aquatic supplies, organic seeds, 5 grow pots, fish food, and a coupon for a Betta fish from Petco.

MSRP: \$59.99



GROW ONE, GIVE ONE.

Share a photo of what you grew and we'll donate a Ready-to-Grow product to an elementary school of your choice! Post your pics at backtotheroots.com/growone



OUR STORY

we're on a mission to make food personal again and inspire families to ask –
"where does my food come from?"

In a college class, we learned that mushrooms could grow on recycled coffee grounds. After watching hours of how-to videos and turning our fraternity kitchen into a big science experiment, we eventually decided to give up our corporate job offers to instead become full-time mushroom farmers. What started as curiosity about urban farming has turned into a passion to Undo Food™ through fun, delicious, and sustainable Ready to Grow and Ready to Eat products.



Much love,
Alejandro and Nikhil