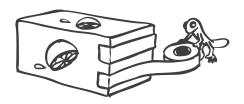
MAKE A MINI HERB GARDEN

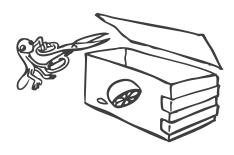
STEP 1

Tape up the open end of the juice container as securely as possible.



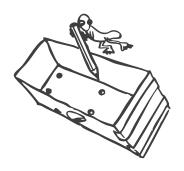
STEP 2

Cut off one of the long sides of the carton, being careful not to cut down into the side of what will be your planter box.



STEP 3

Make six holes in the bottom of the box (two at both ends and two in the middle) for water drainage.



MATERIALS NEEDED

- Potting mix
- 2-Litre juice container
- Garden trays
- Scissors
- Sticky tape
- Fertiliser
- Seeds of three or more herbs
- Spray bottles for watering

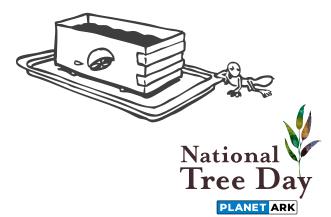
STEP 4

Fill the carton with potting mix, leaving 1-2cm of room at the top. It is important to leave this space so that you can water your seeds (and later, your plants) without the water spilling out.



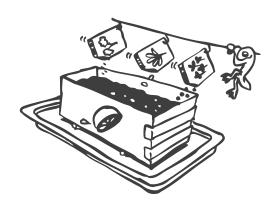
STEP 5

Place your planter box in a tray.



STEP 6

Plant your seeds (some will be very tiny!) in the planter box, leaving a space between each different herb group. Use four or five seeds of each herb as some may not germinate.



STEP 7

Use the side of the carton you cut off to make planter tags. Cut strips with a point at one end. Write the name of each herb onto the strips and push the pointy end into the soil next to the seeds. Now you will know which seeds are which.



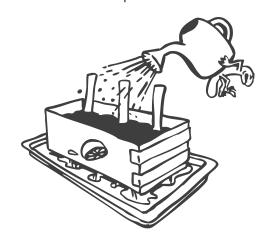
HARVESTING

Your herbs should be harvested just before they grow flowers. That is when their taste is at its peak!



STEP 8

Spray the seedlings with water, making sure you have covered the potting mix well. Do not let the seeds dry out while you are waiting for them to germinate. Seedlings usually appear after 10-12 days and must be kept moist.



STEP 9

Once your seedlings have grown to 4cm you can shift them to a sunnier position. Herbs generally flourish outdoors rather than inside. You can help them to grow by using a liquid fertiliser such as worm castings in water or diluted fish emulsion (smelly but loved by plants!). Fertilise once every two weeks, but not too much as that may kill your seedlings.

