



USE & CARE INSTRUCTIONS



BASIL



CILANTRO



MINT

1. HERB GROWING KIT

Gardening made easy with the NEW Ball® Herb Growing Kit. This hassle-free, indoor gardening system features a hydro wick that keeps soil perfectly hydrated, eliminating the need to water each day. Follow these simple steps to grow and harvest your own fresh herbs. Enjoy!

KIT INCLUDES:

- Seed Packet
- Growing Medium
- Ball® Wide Mouth Quart Jar with Band
- Horticultural Charcoal
- Net Pot & Hydro Wick
- Germination Medium
- Plant Food

2. BUILD YOUR KIT

- 1. EMPTY** the jar and screw on the metal band. Fill with 2 cups of water and set aside.
- 2. PICK UP** the net pot and adjust the wick so that both lengths are even. Pour the growing medium into the net pot until the wick and slots on the sides are covered. Tap the net pot until medium settles under and around the wick. Discard any extra.
- 3. TRICKLE** warm water over the filled net pot for about 30 seconds or until thoroughly soaked.
- 4. PLACE** the germination medium disk on top and add drops of water until it begins to expand (do not pour too much water at once or it will break apart). Use your finger to spread it out evenly.
- 5. LOWER** the assembled net pot into the jar so that it rests on the metal band.

3. SOW YOUR SEEDS

PLANTING BASIL & CILANTRO

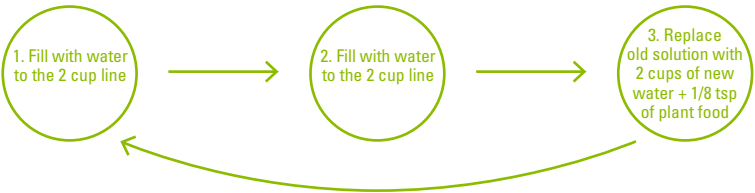
- 1. SPRINKLE** seeds from packet evenly onto the surface.
- 2. PRESS** seeds gently into the germination medium with your finger.
- 3. POUR** the activated charcoal evenly over the surface.
- 4. PLACE** the fully assembled kit near a warm and sunny window. Ensure plants receive at least 6 hours of direct sunlight every day. Once the first seedlings appear with full leaves, follow directions to add the plant food solution.

PLANTING MINT

- 1. POUR** the activated charcoal evenly over the surface.
- 2. SPRINKLE** seeds from packet evenly onto the surface.
- 3. PLACE** the fully assembled kit near a warm and sunny window. Ensure plants receive at least 6 hours of direct sunlight every day. Once the first seedlings appear with full leaves, follow directions to add the plant food solution.

4. MIX THE PANT FOOD SOLUTION

- 1. REMOVE** the entire net pot and carefully set aside on some paper towel.
- 2. EMPTY** out the jar and wash with soap and water. Rinse thoroughly.
- 3. DISSOLVE** 1/8 tsp of plant food in 2 cups of water. Pour 1-1/2 cups of the solution into the jar, lower the net pot into the jar, and pour the remaining 1/2 cup around the seedlings.
- 4. CHECK** the solution weekly. The first time solution is below 1/2 cup, simply lift the net pot and fill with water to the 2 cup line. The second time solution is below 1/2 cup, fill with water to the 2 cup line. The third time solution is below 1/2 cup, replace old solution with 2 cups of new water + 1/8 tsp of plant food. Repeat the 3-Step Cycle throughout the life of the plant.



5. TAKE CARE OF YOUR PLANT

- 1. THIN** seedlings to 3 or 4 plants once they have grown 2-4 sets of true leaves by cutting the extra plants at their base. This allows for the largest and healthiest plants. Make sure the remaining plants are spread around evenly. Mint does not need to be thinned.

6. HARVEST YOUR HERBS

- 1. CHECK** the chart below for harvesting times. Herbs should be at least 5 inches tall.
- 2. BUNCH** up the leaves and cut the stem directly, being careful to leave at least 3 inches of the stem and at least 1 set of fully grown leaves behind.

	SEED TYPE	TIME TO SPROUT	READY TO HARVEST
	BASIL	1-2 WEEKS	8-10 WEEKS
	CILANTRO	1-2 WEEKS	12-14 WEEKS
	MINT	2-3 WEEKS	8-10 WEEKS

TIP If you notice several leaves turning brown, add CAL-MAG fertilizer by following manufacturer's instructions. This fertilizer can be found at your local garden store (not included in this kit).



FRESH HERB JELLY

Makes about 5 (8oz) half pints

YOU WILL NEED

- 2 cups** loosely packed coarsely chopped herbs,
- 1 1/2 cups** unsweetened apple juice or dry white wine,
- 1 cup** water,
- 1 cup** white wine vinegar,
- 6 Tbsp** Ball® RealFruit™ Classic Pectin,
- 5 1/4 cups** sugar

- 1. COMBINE** herbs, apple juice, water and vinegar in a large stainless steel saucepan. Bring to a boil over medium heat. Remove from heat, cover and let steep for 15 min. Stir well, pressing to extract flavor.
- 2. TRANSFER** herb mixture to a dampened jelly bag or strainer lined with several layers of dampened cheese cloth set over a deep bowl. Let drip, undisturbed, for 30 min. Measure 3 1/4 cups herbed juice.
- 3. PREPARE** boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
- 4. TRANSFER** herb juice to a clean large, deep stainless steel saucepan. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 min. Remove from heat and quickly skim off foam.
- 5. LADLE** hot jelly into hot jars leaving 1/4 in. headspace. Wipe rim. Center lid on jar. Apply band and adjust until fit is fingertip tight.
- 6. PROCESS** filled jars in a boiling water canner for 10 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

THANK YOU

CRAFTED WITH CARE

Special thanks to hydroponics specialist Dr. H.M. Resh for his contributions to the Ball® Herb Growing Kit.

Connect with us:



@ballcanning

Or for recipes, tips or questions

FreshPreserving.com

800.240.3340

© 2018 Hearthmark, LLC. All Rights Reserved. Distributed by: Hearthmark, LLC, Fishers, IN 46037. Hearthmark, LLC is a subsidiary of Newell Brands Inc. (NYSE: NWL). and Ball®, TMs Ball Corporation, used under license. All other trademarks used herein are the property of their respective owners