QUICK REFERENCE PLANTING GUIDE

LIGHT/SUN EXPOSURE	Full to part sun.
USDA HARDINESS ZONES	Not winter hardy. Will thrive from spring to fall in all zones.
PLANT TYPE	Annual.
PLANTING DISTANCE IN-GROUND	At least 18 inches apart.
CONTAINER SIZE	One plant per 12-inch or larger container.
MATURE HEIGHT / SPREAD	Basil 'Emerald Towers': 24 to 26 inches tall with an 8 to 12 inch spread. Pepper 'Shishito': 18 to 24 inches tall with a similar spread. Tomato 'Tasmanian Chocolate': 3 to 4 feet tall with a similar spread.
BLOOM TIME	Early summer to frost.
TIME TO REACH MATURITY	8 to 12 weeks.
FACTS OF NOTE	Edible tomatoes, peppers and basil. Heat tolerant and easy to grow. Perfect for patio planters.

SOIL PREPARATION

We recommend having your soil tested periodically by your local County Extension Office (www.nifa.usda.gov/extension or by calling 1-800-333-4636). A soil test can determine if your soil needs any amendments to enhance the growth and performance of your plants.

Ideal garden soil is easy to dig in and drains well while still holding the nutrients and water vital to plant growth. To prepare a bed for in-ground planting, spade or till the soil to a depth of roughly 12-18 inches. Next, spread a 2-4 inch layer of organic matter such as compost, shredded leaves or peat moss over the soil and mix well.



Thank you for your order.

Your satisfaction is of primary concern to us. Please use the following resources for questions regarding your order:

- cottagefarmsdirect.com
- @ help@cottagefarmsdirect.com
- facebook.com/cottagefarmsdirect
- @cottagefarms
- pinterest.com/cottagefarms
- @cottagefarmsdirect
- 888-593-3644
- 9960 Padgett Switch Rd. Irvington, Alabama 36544

Cottage Farms' Guarantee

We aren't happy if you aren't happy. Cottage Farms warrants its perennials for one year and annuals for 90 days from the time of the shipment. If for any reason you are dissatisfied, Cottage Farms will replace your plant with a similar or comparable one at no charge. If your replacement is not available or it is too late in the season to ship, it will ship the following shipping season.

Caution: Do not assume any plant is safe to eat. Only parts of plants expressly grown to be eaten should be considered edible. As with any product that is not food, care should be taken to make sure that small children and pets do not ingest any part of a plant that is not expressly grown to be eaten.

Unless specifically stated, this product is intended for ornamental horticultural use only and is not intended for consumption or ingestion by humans or pets. Most plants are harmless but some contain toxic substances which can cause adverse heath effects. Furthermore, some individuals and some animals are sensitive or allergic to certain plants and precautions should be taken to limit or avoid physical contact with particular plants. Some plants have thorns or spines that can be painful if handled.

In case of ingestion, contact a poison control center immediately. 1-800-222-1222

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*Image on cover is representative of the type of plant(s) in this offer and not necessarily indicative of actual size or color for the included variety.

OUT OF THE BOX

PATIO CHEF GARDEN SKU# M66879

Your plants have been shipped to you in pots. Please remove the plants from the packaging right away and plant them as soon as possible following the planting instructions below. If it is not possible to plant them right away, follow these important steps:

- 1. Roll the plastic down around each plant and place them in a sunny location.
- 2. Keep the plants well watered.

Note: Some leaves may appear wilted or yellow upon arrival. This is due to the stress of shipping and is nothing to worry about. Water the plant and let it recover in a shady location for a few days, then gently remove any foliage that does not recover to allow for new growth.



PLANT SIZE MAY VARY BASED ON GROWING CONDITIONS

PLANTING INSTRUCTIONS

Important: Thoroughly hydrate the plant by submersing the root zone in a container of water for 10 minutes while vou prepare for planting.

- 1. Remove and discard the clear plastic bag from around the pot.
- 2. After watering, remove the pot by holding the plant upside down in one hand and squeezing the sides of the pot with the other.
- 3. Prepare the root ball for planting by gently disturbing the surface roots with your fingers, fork or gardening tool and pruning any damaged roots. This will encourage the roots to begin growing outward into the new soil.

PLANTING INSTRUCTIONS (Continued)

- 4. Dig a hole twice as deep and twice as wide as the plant's root ball. Partially backfill the hole with soil and place the plant into the hole. The top of the root ball should be level with the ground surrounding the hole. Refill the hole with soil, firming the soil around the plant with your fingers. Check to be sure the plant is not planted too deeply. If it is, raise the plant carefully and re-firm the soil.
- 5. Water thoroughly.

CONTINUING CARE

Due to variable geographical and environmental conditions, a specific watering schedule is difficult to define. However, as a rule of thumb, you should not allow the soil or the original root ball to completely dry out. You may need to water as often as every day in periods of drought and extreme summer heat.

Over-watering can be as damaging as under-watering. Be sure that the area surrounding your plant has adequate drainage to move water away from the plant. If you choose to plant in a container, always select one with drainage holes to prevent your plant's roots from sitting in water.

Apply a 2-4 inch layer of shredded bark, compost, leaves, straw or other organic matter around your plants to promote moisture retention, maintain even soil temperatures and discourage weed growth. Replenish the mulch as needed.

Peppers can be picked while they are still green or allowed to mature to red. Harvest by using a knife or pruning shears to make a clean cut rather than pulling the peppers from the stems. Fresh peppers can be stored in a refrigerator for up to 10 days. Do not consume any other part of the plant.

CONTINUING CARE (Continued)

Feed your plants once every 2-3 weeks during the growing season with a water-soluble fertilizer such as Cottage Farms' Carefree Bud-N-Flower Booster for Fruits and Vegetables (SKU #M11912).

Tomatoes are ready to harvest once they have changed from green to deep reddish purple. Store freshly picked tomatoes at room temperature and out of direct sunlight. To preserve flavor and texture, avoid refrigerating fresh tomatoes. Do not consume any other part of the plant.

Harvesting basil regularly encourages the plant to continue producing new growth. Harvest small amounts as needed by plucking individual leaves from the plant. If a large amount is needed, each stem may be cut back by as much as one third of its height. At the end of the season, cut the plant back to its base, then dry the leaves or store them in the refrigerator until you are ready to use them.

HARVESTING BASIL

For best results, cut basil for drying on a hot, dry day. After cutting, wash the leaves and pat them dry with paper towels. Tie the stems in a small bunch and hang them in a sunny area until all the water has evaporated, then move them into a dark, wellventilated area to finish drying. The leaves should be completely dry within two weeks.

Once dry, remove the leaves from the stems and store them in airtight jars. Check the jars for moisture daily for the next 7-10 days and remove the leaves for further drying if moisture appears. Once no moisture remains, the dried basil is ready to use.

Tomatoes, peppers and basil are tender annuals that cannot tolerate any frost or freezing temperatures. In the event of a late spring frost, protect young plants by covering them overnight with a sheet, frost blanket or an inverted bucket or box. Remove any material used to cover the plants the following morning. Discard the plants when they have finished producing at the end of the season.

Adequate and consistent watering is essential for your plants. Inconsistent watering or soils that do not hold water evenly can cause problems for your plants and hinder fruit development.