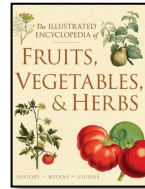
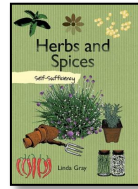
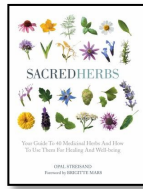
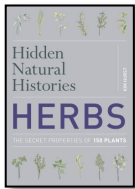


Learn More

Long thought of as an Italian herb, **sweet basil** is actually a native of India and the Middle East. In addition to its many culinary uses, basil has a number of symbolic and medicinal uses. Wearing a sprig of basil in your hair may attract a potential spouse, while carrying the herb with you will bring wealth. A pot of basil given as a house-warming gift will bring good luck. Burning basil oil in a lamp is thought to aid concentration, and a basil oil massage may alleviate depression.

Cooking Tip: That wonderful basil flavor tends to deteriorate quickly, so for best results add to cooked dishes at the last minute!



Find these books and more at the library!

Thyme & Lemon All-purpose Cleaner

- Lemon
- Handful of fresh Thyme
- Vodka or clear food grade alcohol
- White vinegar
- Glass pint jar with lid



1. Slice the lemon into thin rounds. Place the lemon and thyme into glass pint jar.
2. Pour in vodka/food grade alcohol until the thyme and lemon slices are just covered. Seal the lid. Let the mixture steep in a cool, dark place for 2 weeks.
3. After 2 weeks, strain the mixture into a spray bottle. Top off the mixture with white vinegar.

This cleaner can be used on most surfaces, including your kitchen countertops since this spray is completely natural!

Seed Kits:

Basil



Image from Kitazawa Seed Co.

Italian Large Leaf Basil (*Ocimum basilicum*)

Large, dark green leaves, pointed, and sturdy. Plants are about 2' tall. Excellent choice as micro-greens.

Seed Package Instructions:

Cultivation: Prepare fertile, well-drained soil. Sow seeds in late spring/summer after last frost in a warm, sunny location. Or start seeds inside 6 weeks before last frost date. Plant 1/4" deep with 2-4" between seeds, thinned to 8-10".

Keep soil moist. Fertilize as needed. Plants grow well in warm temperatures but can show cold damage if grown below 50°F.

Harvest older leaves and pinch back flower buds for continuous leaf production.

SUPPLIES IN YOUR KIT

- Seeds
- Coloring page
- Craft instructions
- Planting log
- Recipe

SUPPLIES AT HOME

For planting:

- Soil
- Container and/or garden plot
- Water

Share your gardening experience with us for a chance to win a prize!



GRAB AND GO CRAFTS



PLANTING LOG

PLANT NAME _____

LATIN NAME _____

EXPECTED DAYS TO GERMINATION _____

EXPECTED DAYS TO MATURITY _____

Location of Planting:

Date Seed Planted:

Number of Seeds Planted:

Germination Date:

Date of First Harvest:

Date of Last Harvest:

Pests/Problems:

Notes:

Recipe

Tomato Basil Soup

Serves: 6

Prep time: 10 minutes

Cook Time: 20 minutes

Amount	Ingredients
2 tbsp.	extra virgin olive oil
1	medium onion diced
4	cloves garlic minced
12	fresh basil leaves chopped
1/2 cup	heavy cream or coconut milk
2 cups	vegetable or chicken stock
2	bay leaves
1	28 oz can whole tomatoes or 2 14.5 oz whole or diced tomatoes
1 tbsp.	sugar
To taste	kosher salt and ground pepper

1. Heat olive oil in a large pot over medium high heat. Add in the diced onions and saute for 5 -7 minutes until soft and translucent. Stir in minced garlic and cook for 1 minute.
2. Add in the canned tomatoes with their juices, broth, bay leaves, and sugar. Bring to a boil and lower to simmer for 10 - 15 minutes.
3. Remove from heat. Remove bay leaves and add basil leaves. Transfer to a blender or use a handheld immersion blender to puree the soup.
4. Return soup to pot, add cream or coconut milk and reheat. Season with salt and pepper.
5. Note: Recommend using canned whole San Marzano tomatoes.

