

GET GROWING

THE BARTENDER'S GARDEN

Say hello to horticulture and raise the bar with garden-fresh ingredients that will transform your cocktails into signature drinks.

Check out our seasonal planner of the top botanicals to get you started. Learn when to sow, when to harvest and plan ahead for the year!

- = SOW INSIDE (WINDOW SILL, UNHEATED GREENHOUSE, COLDFRAME)
- = SOW OUTSIDE (PREPARED GARDEN SOIL)
- = MOVE OUTSIDE
- = READY FOR HARVESTING

INGREDIENT	WINTER			SPRING			SUMMER			AUTUMN		
HERBS												
 <p>ROSEMARY Once plants are grown indoors you can move outside in spring. This herb grows best with sunlight and well-drained soil.</p>	●	●	●				●	●	●			
 <p>BASIL This aromatic herb thrives in well drained, fertile soil out of direct sunlight. You can plant basil outdoors in early summer.</p>			●	●			●	●	●			
 <p>MINT There are several types of mint and each thrive in slightly different conditions. So make sure you research the type of mint you are growing.</p>			●	●								
FRUITS												
 <p>LEMON With hard work and patience, you can grow lemons. They can take a few years to grow but are well worth the wait. Lemons are ready for harvesting once they are 2-3 inches in size and have a glossy appearance.</p>				●			●					
 <p>TOMATO OUTDOOR Tomatoes love the sun so be sure to plant them in an area that gets at least 6 hours sunlight a day.</p>					●	●	●	●	●	●	●	●
 <p>STRAWBERRIES INDOOR When growing strawberries indoors, don't forget to pollinate them for tasty results.</p>				●	●			●	●	●	●	
 <p>LIMES Limes are very hungry plants, so ensure you feed them regularly. Use high nitrogen citrus summer feed. In winter switch to winter feed that is specific to limes.</p>						●	●	●	●	●	●	