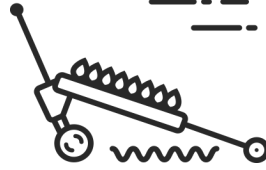


GROWER'S NOTES

BY PAPERPOT CO.



BASIL

CROP & PAPERPOT DATA:

PAPER CHAIN POT	6"
ROWS PER 100' X 30" BED	3
TRAYS PER 100' X 30" BED	2.2
KWIK KLIK™ TOP PLATE	Plate: Paperpot (264 holes) / Thickness: 3mm / Hole Diameter: 4mm
SEEDS PER CELL	1
SEED PER 100' X 30" BED	570 seeds (+/-) *Always round up when placing seed orders to ensure having enough
RECOMMENDED CULTIVARS	Genovese, Everleaf
GERMINATION	4-10 days at 77-86°F
DAYS TO TRANSPLANT	30 days (+/-) *time from seeding to transplanting in the field
DAYS TO MATURITY	70 days (+/-) *time from seeding to being ready for harvest
HARVEST WINDOW	49 days (+/-) *time crop is at ideal stage for harvest after reaching maturity
TOTAL DAYS IN FIELD	89 days (+/-) *DTM + harvest window - days to transplant
HARVEST UNIT	50g bags (6-8" cuttings from top 1/3 of plant in unsealed plastic bags)
TARGET CROP YIELD	400 bags (+/-)
PRICE PER UNIT	\$3 *depending on local market pricing
REVENUE PER BED	\$1200 *depending on local market pricing

SUGGESTED TOOLS:

SEEDING	Kwik Klik™ Drop Seeder, Paperpot Germination Trays, Paper Chain Pots
TRANSPLANTING	Paperpot Transplanter
TILTHING	Power Harrow or Precision Depth Roller (With no tractor: Tither)
AERATION	Meadow Creature Broadfork
SHAPING	Bed Preparation Rake
WEED CONTROL	Flame Weeder
CULTIVATION	Wheel Hoe w/Bio-Disc Cultivator, or Flex Tine Weeder

BED PREPARATION

- ⊞ Broadfork the bed to aerate and loosen the soil.
- ⊞ Smooth and shape the bed with a bed preparation rake, removing any debris.
- ⊞ Basil will do well in beds freshly amended with fertilizer. Here are two options:
 - ⊞ 1) Layer on 1" of compost, enough to mostly cover the native soil.
 - ⊞ 2) Sprinkle on a combination of alfalfa meal and pelleted chicken manure.
- ⊞ If layering compost, do not till in hopes of smothering any surface weed seed.
- ⊞ If adding amendments, till the top 1-2" of soil to mix in amendments.
- ⊞ Irrigate for 10-14 days*, allowing any weed seed in top layer of soil to germinate.
- ⊞ Flame weed the bed when the cotyledons of the weed seeds have emerged.

SEEDING

- ⊞ Prepare trays with 6" paper chain pots, and fill with potting mix.
- ⊞ Install Paperpot bottom plate and specified top plate into Kwik Klik™ (KK) Drop Seeder.
- ⊞ Pour seed onto top plate and rotate until one seed fills each hole.
- ⊞ Position the KK Drop Seeder over the tray, ensuring the holes are lined up with the cells, and click to drop the seeds.
- ⊞ Water trays, then place in germination chamber at 77-86°. Emergence should occur after 4 days.
- ⊞ Transfer the trays to greenhouse tables after germination.
- ⊞ Ensure ambient temperature does not drop below 65° at night.

TRANSPLANTING

- ⊞ Ensure soil temps are above 60° before transplanting. 70° is ideal.
- ⊞ Thoroughly water trays before heading to the field for transplanting.
- ⊞ Using the Paperpot Transplanter, plant the three rows of basil.
- ⊞ 3 rows on a 30" bed: 10" between rows, 5" from the outer rows to the edge of the bed.
- ⊞ Reference <https://paperpot.co/learn/> for instructional videos if needed.

IRRIGATION

- ⊞ Water the beds thoroughly with four rows of drip. Overhead irrigation may cause mildew on Basil.
- ⊞ Frequent shallow waterings will support rapid growth.

CULTIVATION

- ⊞ 10-14 days after transplanting, cultivate using a Terrateck Wheel Hoe with the bio-disc cultivator attachment. This tool will cultivate both on the row and in between rows in a single pass. Repeat 7-10 days later.
- ⊞ A Flex Tine Weeder, or Collinear Hoe are also effective cultivation tools for preventing weeds.

HARVEST

- ⊞ Basil is ready for harvest when the plant is 6-12" tall with at least 3 nodes.
- ⊞ Harvest by straddling the bed, and cutting or pinching the fresh growth from the top 1/3 of the plant. Leave the lower portion of the plant intact to photosynthesize and continue to produce.
- ⊞ For longer harvests, provide shade over the harvest totes to prevent basil wilting in the heat.

WASHING AND PACKING

- ⊞ Basil is not washed, and must be harvested when dry.
- ⊞ Basil can be packaged in plastic bags at 50 grams per bag.
- ⊞ Leave bags open so excess moisture is not trapped, which blackens the leaves.
- ⊞ Brown paper grocery bags work well for bulk orders to restaurants. Paper bags can be sealed.
- ⊞ Basil stays freshest at 41-56°. Lower temps lead to blackening of leaves.