



# OUT-OF-THIS-WORLD PIZZA PLANTER



Your Earth plants are really amazing! There are millions of different kinds, from prickly and poisonous to delicious and nutritious, and they literally make—and clean—the air you breathe! That means pizza is actually good for the earth—or at least pizza herbs are. Plant this tiny herb garden for fresher air and flavors that are out of this world. Just don't try serving them to Plegans!

## YOU'LL NEED:

- Utility knife or scissors
- Clean, dry half-gallon paper milk or juice cartons (one for each type of herb)
- Clean pebbles, gravel, or glass beads
- Potting soil
- Packets of herb seeds (for pizza, try basil, oregano, and thyme)

1. Use the utility knife or scissors to carefully cut a rectangle out of one side of the carton that is  $\frac{1}{2}$  inch from the edges.

**You can decorate the outside of your containers with photos of the herb you planted, colorful paper, or drawings of your favorite Epic characters!**

2. Spread about 1 inch of pebbles, gravel, or glass beads on the bottom of your container. (This helps the soil drain so your plants' roots don't get soggy.)
3. Fill the container with potting soil, leaving about 1 inch at the top.
4. Sprinkle 4 to 6 basil, oregano, or thyme seeds near each end of the container, then cover the seeds with about  $\frac{1}{4}$  inch of soil. Water your seeds lightly, until the soil is moist but not soggy.
5. Repeat steps 1 through 4 to make a container for each herb you want to grow. Don't forget to label each one with the name of the plant growing inside!



6. Put your planters on a warm, sunny windowsill. Water them lightly every day, and your seeds should sprout in a week or two.

To keep your soil moist that first week, place a clear takeout or produce container over the top of your planter. This will create a tiny greenhouse for your seeds!

7. When your seedlings each have at least two leaves, pull out all but one or two seedlings from each bunch, and keep watering them. When your plants are a few inches tall, you can pinch off a few leaves or cut a stem of the herbs to cook with, but never harvest more than half the leaves at once to keep your herb garden growing.



Plants are like solar-powered, oxygen-making machines! Through a process called photosynthesis, they use sunlight to change water and carbon dioxide into the oxygen we breathe and the sugars plants use for food.

