

elho[®]
beautiful living 



you love, we love
**Green
Basics**

contains recycled plastics

we are elho

Elho continues to surprise with cheerful, functional and creative products that keep on inspiring you and that make your home or garden even cosier.

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we all love green basics

It doesn't matter what you grow. Whether it's delicious herbs, vegetables or fruit, Elho has the perfect growpots and growhouses for you. Discover our 'grow your own' collection! Sow your own basil, grow tasty tomatoes and pick perfect strawberries. Sow indoors to grow strong young plants and then move them outdoors to soak up all the lovely sunshine.

All that goodness will be on your plate sooner
than you think!



power of green basics

Elho likes our world to be green! That is why we select sustainable production methods for our products and include recycled plastic in our green basics products.

Our collection offers both functional and fun products for every growth phase. Elho has something for everyone, whether you are just starting out or have been passionately growing your own food for years.



recycled



beautiful
design



UV-resistant



you love, we love
Green Basics

1. **sowing**



green basics
growhouse



green basics
grow tray



green basics
grow tray saucer



green basics
growpot starter set
(set of 10)



green basics
grow kit all-in-1



2. **growing**



green basics
growpot



green basics
saucer



green basics
grow table



green basics
growhouse xxl

3. **harvesting**



green basics
garden xxl
80cm



green basics
garden saucer
80cm



green basics
growset



green basics
growpot
grow your own

accessories



green basics
plantlabels
(set of 5)



green basics
scoop



green basics
scoop xxl



green basics
garden tray



get started!

There is no doubt that home grown herbs, vegetables and fruit have the best taste. However, where do you start if you want to grow your own? Start by making a list of everything you'd like to grow. If you are just starting out, keep it simple and build up your experience for the next growing season. Once you have worked out what you want to grow, buy the seeds. The seed packets will tell you the right time to start sowing each crop.

In this handy information booklet you can read what you can do in each phase and we have also included some useful tips.

Have fun!



calendar

Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec



basil



chives



lettuce



tomato



pepper

sowing

growing

harvesting

grow
your
own



grow your own

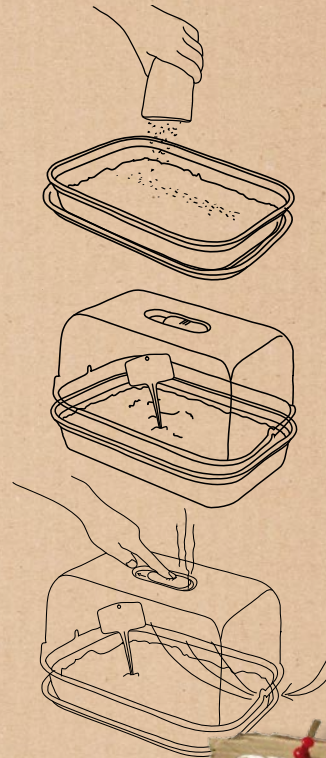


sowing

- Fill your growpots and/or growtray with a fine seed sowing compost.
- Using your finger, make a small hole in the compost and add a couple of seeds.
- Fill the hole with a little compost and firm down gently.
- Use a sprayer to moisten the compost around the seeds.
- Write the name of the crop on a plant label and put it in the compost.
- Place the growpots and/or grow tray on a saucer and place a growhouse over the top. Make sure that the circulation vents are shut.

Tip:

- The seed packet is a source of helpful information.
- Find a bright, sunlit spot in your home.
- Keep the compost moist using the sprayer.
- Have the first leaves appeared? Then open the circulation vents and make sure the compost is kept moist.
- Easy-to-grow crops: basil, chives, lettuce, tomatoes, peppers and strawberries.



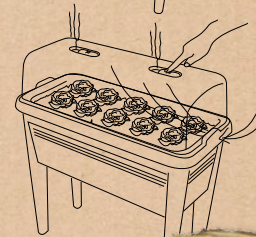
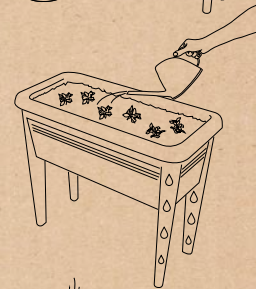
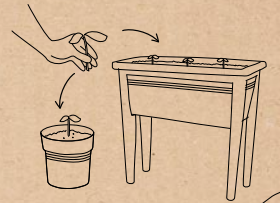
growing

Time to move on! Moving your seedlings to a larger growpot or a grow table provides them with a better environment to grow in. It ensures your new plants will be strong and healthy.

- Carefully remove the seedlings from the compost. Dig around them a little so the roots don't snap.
- Put the seedlings in larger growpots and/or a grow table filled with sowing compost at a depth that covers the first leaves but keeps the remaining ones above soil level.
- Did you choose for the grow table? Then keep using the growhouse and open or close the circulation vents every now and then.
- From this point onwards, use a watering can to water your plants. However, take care not to overdo it, just keep the soil moist.

Tip:

- Before 15 May, it is best to keep your plants indoors to protect them against frost.
- Many herbs can even be harvested in the early growing stages.
- The legs of the growing table include holes so that excess water can drain away. If you are using your grow table indoors, make sure you place something underneath the legs.

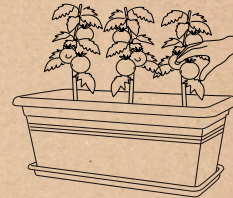


harvesting

In a little while you will be ready to harvest your vegetables and pick the first fruits. Before then, you can really help your plants along by moving them to a larger pot once more. The largest pots and the XXL garden are perfect for this. Let your plants grow a little longer and then discover your first vegetables and fruits. Don't start harvesting until your crops are the right colour or feel like they are ripe (this will depend on the crop you are growing).

Has the harvest begun?
Then you are the proud owner of an edible
garden and you can enjoy all those
delicious things on your plate.

Bon appétit!





tomato tart

There is nothing that you will enjoy more than home-grown herbs and vegetables. So pick some tomatoes and basil, and head to the kitchen to create this savoury tart!

ingredients

- 1 large puff pastry sheet
- 550 g of sliced cherry tomatoes
- 400 g ricotta
- 200 g Parmesan cheese
- 2 handfuls of freshly picked basil leaves
- salt and pepper

Preheat your oven to 200°C. On a baking sheet covered with baking paper, roll out the puff pastry into a rectangle measuring 40 x 24 cm. Beat the ricotta gently to loosen it up and spread it over the puff pastry, keeping free a narrow strip around the edges. Spread the sliced cherry tomatoes on top and sprinkle with salt and pepper. Finely chop half of the basil and sprinkle over the tomatoes. Now grate the Parmesan cheese over the top. Bake this savoury tart in your oven for 15-20 minutes until the pastry has turned golden brown. Then garnish with the basil leaves. Bon appétit!





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green basics by elho

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Nice to meet you.



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atlasstraat 11 • nl-5047 rg tilburg • T +31-13-515 78 00 • info@elho.com

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