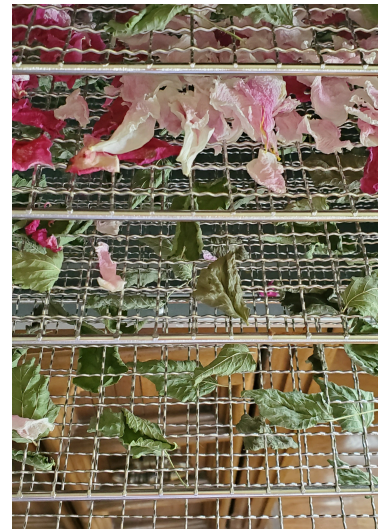
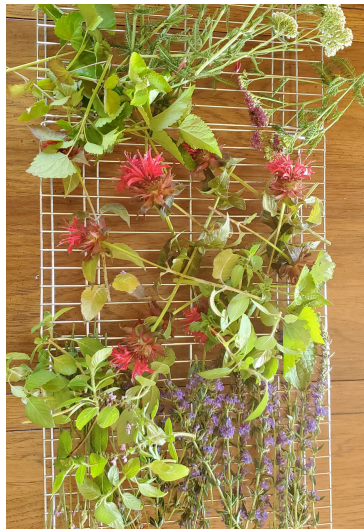


HOW TO HARVEST & DRY

YOUR OWN HERBS

LEAVE IN “WHOLE” PIECES IN ORDER TO DELAY THE LOSS OF NUTRIENTS



#01

Rule of thumb: prune often to promote more growth

#02

Rinse and let dry for 12 hours to a few days on a towel

#03

Remove larger leaves from stems in order to dry quicker

#04

Dehydrate per directions. This is my favorite Dehydrator because it does not use plastic! [Cosori](https://amzn.to/3XLHGNB)
<https://amzn.to/3XLHGNB>

#05

Mark everything all along the process so you do not get them mixed up. Trust me it happens

#06

Remove and let air dry until your completely sure its dry before you store in a glass jar out of the sunlight.