

# Eggshells in the Garden

## ADD NUTRITION TO YOUR GARDEN



SAVING EGGSHELLS FOR THE GARDEN

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**How to Use in the Garden:**  
When your planting your Tomatoes, Eggplant and Pepper plants you'll simply place approx. 1 tablespoon in the bottom of your hole along with 1 tablespoon Epsom salt and place your plant and cover as usual.

After using your eggs your left with the egg shell- simply save these shells by placing into a container without a lid to dry out on your counter. Collect enough shells to fill up a baking sheet. Note: Do NOT tuck the shells into each other after cracking.

1. Collect Shells
2. Spread out eggshells onto a cooking baking sheet in a single layer
3. Bake at 250 degrees F for 20-30 minutes. Timing will depend on how dry your eggshells already are.
4. Remove and let cool.
5. Once cool take a meat pounder and very lightly and easily crush the shells up. You can gather the shells up onto each other to help smash even smaller. You could also place in a food processor.



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