

RAMGO HOME

HERBS



PARSLEY ITALIAN

ARUGULA ROCKET

ROSEMARY

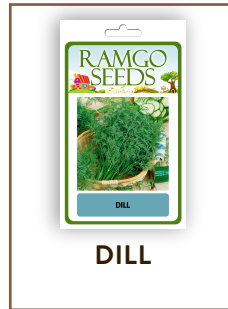
ITALIAN BASIL



BASIL



CHIVES



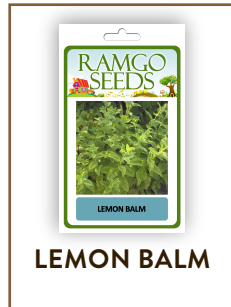
DILL



MINT



LAVENDER



LEMON BALM



SAGE



THYME

RAMGO HERBS

THE FRESH ADVANTAGE

WHY YOU SHOULD GROW HERBS AT HOME

- **Enhance Your Cooking** – Fresh herbs like basil, rosemary, and mint elevate the flavor and aroma of your dishes, offering a culinary experience that far surpasses dried alternatives.
- **Cost-Effective** – Growing your own herbs means fewer trips to the grocery store. A single plant can yield a steady supply, helping you save money in the long run.
- **Health Benefits** – Many herbs are packed with antioxidants, vitamins, and essential nutrients that support overall wellness.
- **Aromatic & Therapeutic** – Fragrant herbs like lavender and lemon balm create a soothing atmosphere and offer natural calming properties, perfect for a more relaxing home.
- **Space-Saving** – Ideal for small spaces, herbs thrive in containers, windowsills, and compact gardens—making them perfect for urban living or limited areas.

Herb gardening is a simple yet rewarding practice that brings numerous benefits to your home and lifestyle.



HOW TO?

SIMPLE TIPS ON PLANTING HERBS

- **Choose the Right Spot**

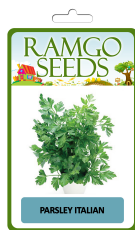
Most herbs thrive in sunny locations with well-drained soil. Ensure they receive at least 4–6 hours of sunlight daily.

- **Water Wisely**

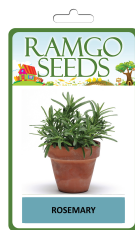
Keep the soil consistently moist, but not waterlogged. Overwatering can lead to root rot and other issues.

- **Harvest Regularly**

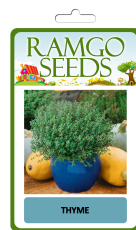
Frequent trimming encourages bushier growth and prevents the herbs from flowering, which can negatively affect their flavor.



PARSLEY ITALIAN
A fresh garnish for a variety of meals



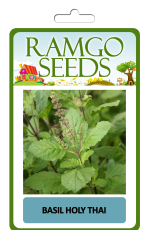
ROSEMARY
Ideal for roasted meats and vegetables



THYME
Versatile for soups and stews



MINT
Great for teas and desserts



BASIL
Perfect for pasta dishes and salads.

Embrace the joy of herb gardening and transform your meals, health, and home ambiance. It's a step towards a more sustainable and flavorful lifestyle.