## NO GARDEN? NO PROBLEM.



TABLETOP VEGGIES CONSUMERS CAN GROW INSIDE OR OUT!

PanAmerican Seed.

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Compact NEW Kitchen Minis<sup>™</sup> match consumer interest for indoor plants and the desire to have fresh, homegrown vegetables.

NEW Kitchen Minis are ready to place inside on a sunny counter or windowsill, or outside on a patio table. They are ideally sold with some ripe fruit - 'ready-to-harvest'.





NEW Kitchen Minis will continue to produce tasty vegetables over 4 to 6 weeks, when they can be replaced with new Kitchen Minis!

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**MINIS®** 

**BUY. EAT. REPEAT!** 

# CULTURE PRACTICES FOR GROWING KITCHEN MINIS<sup>™</sup> TABLETOP VEGGIES

NEW Kitchen Minis tabletop veggie plants are easy to produce, with short crop times, compact growth habits without PGRs and longer retail shelf life.

Culture	Tomato (Edible Potted) Solanum lycopersicum	Pepper (Edible Potted) Capsicum annuum
Series/Variety	NEW Cocoa F1 Micro Tom NEW Red Velvet F1 Siam F1	Adobo Hot Joker Cosmo Hot Lemon Fresh Bites Series Piñata Hot Burrito Tamale Hot Fajita Taquito
Recommended plug size	288	
<b>Growing on Temperature</b> (days/nights)	68-80°F (20-27°C) 68-70°F (20-21°C)	
Target Media pH/EC	5.5-5.9 pH 1.8-2.25 mmhos/cm	5.5-5.9 pH 1.8-2.5 mmhos/cm
Fertilizer	225 to 300 ppm N- 1.5 to 2.0 EC	More than 300 ppm N- More than 2.0 EC
Daylength	Day Neutral	
Finishing programs	4-6″/1 ppp/10-11 wks/Spring 6-8″/1 ppp/11-12 wks/Spring	3-8″/1 ppp/14 wks/Spring 3-8″/1 ppp/13 wks/Summer
Key tips	Plant plugs deeply. Water from below to keep surface of media dry. It is especially important to grow plants dry until flowering. To optimize plant growth, space as soon as the plants touch. Keep the plants very dry from spacing to flowering to avoid stretch. Due to the weight of the fruit, we recommend staking plants to stabilize plants during shipment.	
Fertilizer Notation	Especially when plants are grown very dry, it's important to use higher EC approximately once a week when plants are watered from below. Ensure sufficient Ca by the end of the crop.	
Common Problems		The most common pest with capsicum is Thrips. We recommend putting up sticky cards (1 per 20-ft./6-m table).

Request your Product Information Guide for full culture details. Find product & growing info at panamseed.com

### TOMATOES

## **SWEET PEPPERS**



#### New Cocoa F1 😣

Plug crop time (weeks): 2-3 Potting to sale (weeks): 10-12 Cocoa will brighten up your windowsill or patio table, and it has a tidy plant habit. Cocoa provides uniquely burgundycolored fruit that is deliciously sweet for your recipes!

4-6 in 10-15 cm



#### New Red Velvet F1 🔍

4-6 in 10-15 cm

Plug crop time (weeks): 2-3 Potting to sale (weeks): 10-12 Red Velvet will brighten up your windowsill or patio table, and it has a tidy plant habit. Red Velvet provides beautiful redcolored fruit that is deliciously sweet for your recipes!



#### Micro Tom 😐

#### Plug crop time (weeks): 3 Potting to sale (weeks): 10-12

Novelty variety produces an extremely dwarf plant covered with red fruit. Bite-size tomatoes have a sweet flavor for fresh eating. Try them sautéed and served over pasta, too!



#### Siam F1 😑

Kitchen Minis<sup>™</sup> Tabletop Veggies from PanAmerican Seed<sup>\*</sup> ●

Plug crop time (weeks): 2-3 Potting to sale (weeks): 10-12 Siam will brighten up your windowsill or patio table, and provides deliciously sweet fruit for your recipes! With Siam, you'll enjoy handfuls of fruit over a few weeks.



#### Fresh Bites Red, Orange and Yellow •



Plug crop time (weeks): 3-4 Potting to sale (weeks): 15-17 Deliciously sweet, thick-walled, vibrant red, orange and yellow snack perpart taste great exten

right off the plant, chopped up in a salad or grilled.

### **HOT PEPPERS**



#### Plug crop time (weeks): 3-4 Potting to sale (weeks): 15-17 This pint-sized pepper plant is perfect for a windowsill with decorative, upright, conical peppers and small foliage. Spicy fruit ripens from green to bright red and is great for adding to a stir-fry.





Plug crop time (weeks): 3-4 Potting to sale (weeks): 14-16 Jazz up your tamales and enchiladas with this crisp, juicy, thick-walled pepper with a mild, spicy flavor. Dark green fruit ripens to bright red and hangs down on a medium-sized plant.





Plug crop time (weeks): 3-4 Potting to sale (weeks): 14-16 These peppers are no joke! Limegreen, skinny, tapered fruit hangs down within a broad canopy and will ripen to bright red. When left on the plant, fruit will dry down to a deep red and is perfect for making paprika or pepper flakes.





Plug crop time (weeks): 3-4 Potting to sale (weeks): 14-16

Lime-green fruit will ripen to bright red for a colorful display of fruit on top of the foliage. Broad, conical fruit is mildly spicy and great for adding to a sauce or slow-cooking with braised savory dishes.





Plug crop time (weeks): 3-4 Potting to sale (weeks): 16-18 Brilliant purple, snack-sized fruit turn red when fully mature. Use fresh or cooked to add a medium amount of spice to any dish.



Plug crop time (weeks): 3-4 Potting to sale (weeks): 14-16 Upright, conical peppers start out chartreuse green, then continue to mature in hues of yellow, orange and red, creating a colorful display on each plant. Wide fruit with thick walls will sweeten as it ripens and is great for roasting or stuffing with cheese for a mild, sweet-spicy dish.



Hot Fajita 😐 🌒

Plug crop time (weeks): 3-4 Potting to sale (weeks): 14-16 Upright plant habit will show off eye-catching lime-green fruit that ripens to bright red. The long, tapered peppers are fleshy and spicy, perfect for cooking.

6-8 in 15-20 cm



**6-8 in** 15-20 cm





Plug crop time (weeks): 3-4 Potting to sale (weeks): 14-16 Get ready to party with lime-green and red fruit that pop out through dark green foliage! Thin-walled, medium-length peppers are spicy and perfect for crushed pepper flakes or chopped in a sauce.



### Hot Lemon 🗕 )))))



Plug crop time (weeks): 3-4 Potting to sale (weeks): 15-17 Don't be fooled by the gorgeous lemon-yellow fruit, these peppers pack a punch of heat. Small, teardrop-shaped peppers are great for spicing up a salsa or hot sauce!

# PanAmerican Seed.

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#### panamseed.com makes it easier for you to grow.

Grab shoppers' attention at retail with **Kitchen Minis™** tags, bench cards, cart banners and posters. Visit **panamseed.com/retail-support.aspx** for ordering information.



#### **BUY. EAT. REPEAT!** Tabletop veggie growing with Kitchen Minis!