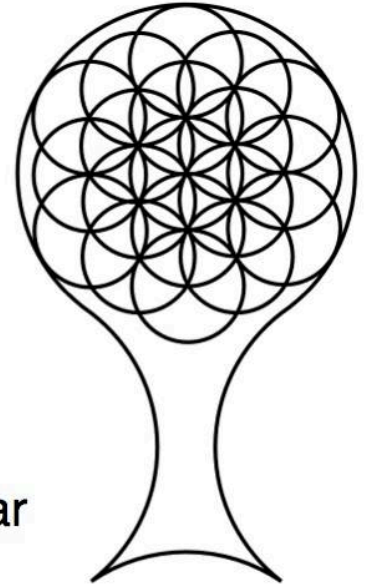


Natural Farming Hawai'i

www.NaturalFarmingHawaii.net

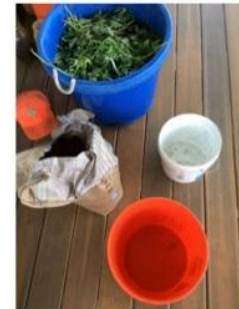
Fermented Plant Juice

a.k.a. "Organic Plant Food & More"



Traditional Recipe

- Gather growing tips at dawn
 - Choose 1 plant with beneficial characteristics
 - ex. Sweet potato for sweet potato. Honohono for general purpose.
- Massage in 1/3 ~ 1/2 the weight with brown sugar
 - Mix really well; let sugar create osmotic pressure to pull out vital juices.
- Pack tightly 2/3 into suitable container
 - Cover with breathable lid
 - If white mold develops on surface, stir thoroughly
- Ferment for 3-7 days
 - Will have a slight alcohol smell when complete.
- Pour liquid into clean container
 - protip: Strained off solids can be used for *Vinegar recipe*
- Stir in equal volume of brown sugar
 - Can be stored for up to two years in a cool place away from sunlight



Use as "Plant & Soil Food"

Always taste before use. The vitality stored in the fermented plant juice is immediately available in a water soluble form to provide a gourmet meal to the ecosystem.

Dilute 1:500

6.5oz to Spray 25 gal per acre

25oz to Drench 100 gal per acre

Garden usage

0.25oz to 1 gallon

8mL to 1 gallon

1oz to 4 gallons

30mL to 4 gallons

5oz to 20 gallons

150mL to 20 gallons

