

The Garnish Box

PRODUCT INFORMATION & BEST PRACTICES



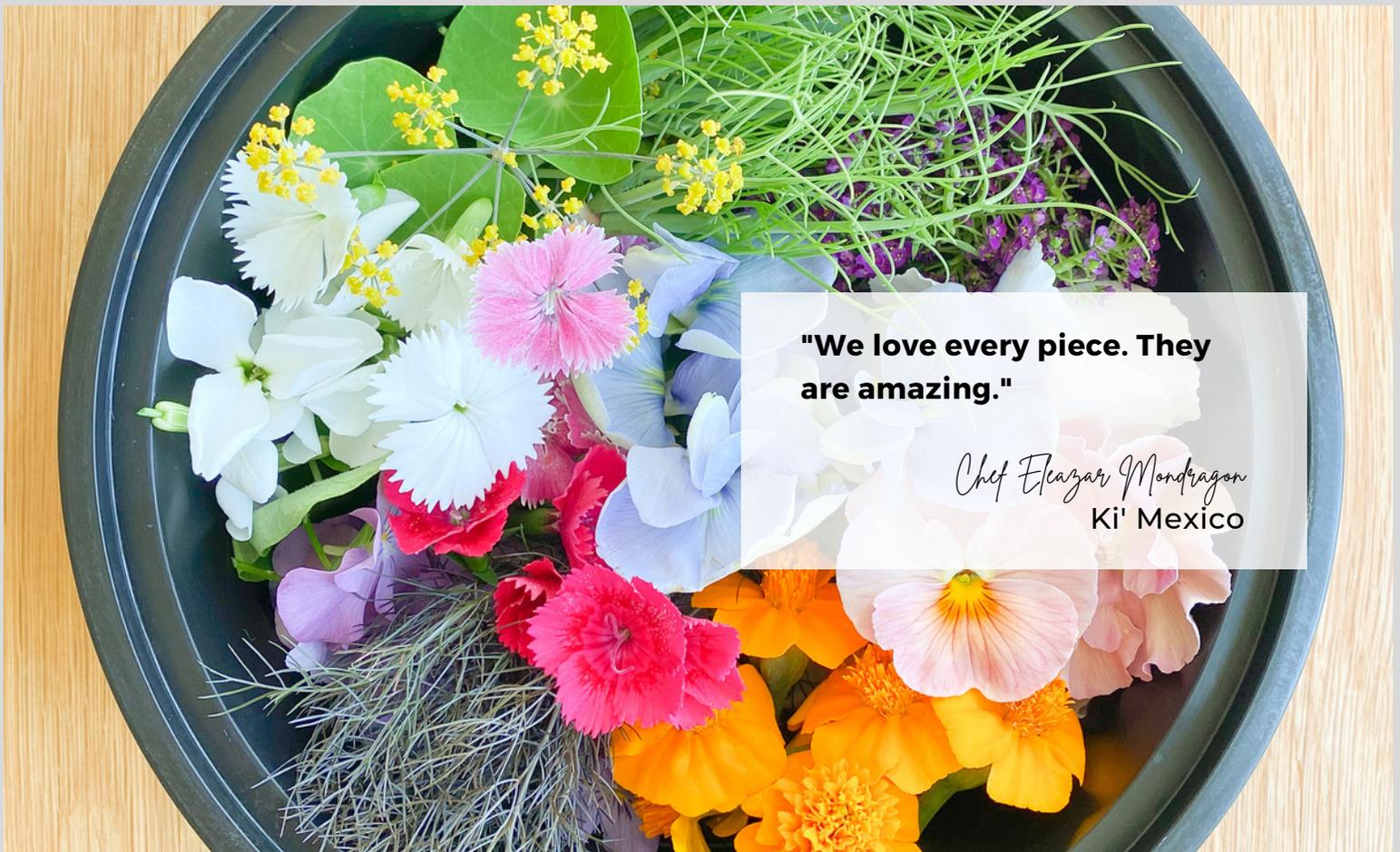
A NEW COLOR & FLAVOR

Scratch House Garnish Boxes are filled with organically grown edibles that provide a pop of excitement to your dishes, desserts, and drinks. We can include a wide variety of colors, sizes, textures, and flavors, or provide any quantity of your favorite item. Garnishes are field grown with care and harvested directly into their container the morning your order is delivered for maximum freshness. Minimum handling means your flowers arrive pristine with maximum safety and shelf life. Because this is our home too, you can trust we take every opportunity to minimize our environmental impact by sharing reusable containers with you, balancing our harvesting areas with pollinator and wildlife areas, and never using harmful sprays or chemicals.

HANDLING BEST PRACTICES

HOW TO MAKE THE BEST USE OF YOUR GARNISHES

- Garnishes should be refrigerated in their own container as much as possible.
- Keep away from ripening fruit and veggies that produce ethylene that may cause premature aging of flowers and garnishes.
- Garnishes sometimes go from field to delivery container without additional handling. This maximizes shelf life and quality while ensuring safety. We recommend you consider rinsing your garnishes just before use with a gentle mist from a spray bottle or gentle brush with a wet pastry brush.
- Shelf life varies with each type of garnish. Fragile items like pea flowers are best used within 48hr of delivery. Hardy garnishes like pea tendrils, dill flowers, and marigolds may look great 5-7 days after delivery if stored and handled carefully.
- Our routine customers: please wash and dry your shared Scratch House box so that we can exchange it for your next Garnish Box.
- If you find a garnish you love, take a picture for easy ID and consider ordering a Box dedicated to this one item.



"We love every piece. They are amazing."

Chef Eleazar Mondragon
Ki' Mexico