

AMONG THE OAKS BULK HERB ORDERING SYSTEM

Thanks for your interest in sourcing your fresh and dried herbs from us! We appreciate you taking the time to read over our policy. *Please don't hesitate to reach out with any questions or concerns.*

There are two ways of ordering herbs from us.

1. Preorder: Fill out an order form (open Jan-Feb 2022) and put down a deposit for all the herbs you want from the 2022 growing season. We will ship them to you as they are ready. This option comes with volume discounts and is the only way to guarantee that we reserve herbs for you. Dried herbs are only reliably available via preorder. Shipping, local pickup and regional delivery available.
2. Weekly Ordering: Each Friday from June – November, you can order fresh herbs by the pound from our site based on what is available that week. We will harvest and ship your herbs to order. Local pickup also available.

To participate in either system, please sign up for our Herb Availability Updates email list here: <https://confirmsubscription.com/h/t/32CB3FF4902D3230>

BULK HERB PREORDERS

Preordering herbs means we grow herbs just for you and you get first priority of our harvests. We accept preorders from sometime in January to sometime in February each year. We ask for a 50% deposit when you order, and will charge you the remaining 50% plus shipping once your herbs ship. We are also happy to work with you on an alternative payment plan, just note that on your order form. All dried herb orders are by default shipped when your entire order is ready, sometime in late summer or fall. You can request shipment earlier on the order form. Dried herbs are only reliably available via preorder from us. Dried herbs must be ordered in half pound increments with a minimum of ½ lb per herb.

All fresh herb orders ship via USPS Express Shipping (1-2 days) unless we have had a conversation about doing it otherwise. We also offer local pickup in Beattyville, Kentucky. If you need your herbs shipped, you should budget for a separate shipment for each herb species. If you order multiple herbs and they happen to be ready to harvest at the same time, we will do our best to combine them into one shipment! We pride ourselves on growing top quality herbs and that means we need to harvest them at their peak potency. We have very little control of when they will be perfectly ready to harvest, so it is just not feasible for us to try and time it so that all the herbs you order are ready to ship at the same time. We request that you order a minimum of 3 fresh lbs per herb, though we will try to honor requests if you want to tack on a single lb of an herb or two.

WEEKLY ORDERING

If you are signed up for our Herb Availability email list, we will send you a list of what we have available that week every Friday morning from approximately June to November. You can follow the link in the email to order fresh herbs from the lb from our online shop. We will harvest them to order and ship them to you on the following Monday or Tuesday. The weekly email will also

contain a list of herbs that are Coming Up Next to help give you an idea of what we will be harvesting soon.

OUR SHIPPING POLICY

We prefer to ship fresh herbs using USPS Express Shipping. This method guarantees 1-2 day arrival (depending on your distance from the farm). It is costly and can range from \$40-\$120. The price varies by the weight and by your distance. When shipping fresh herbs with Express Shipping, we guarantee that the herbs will arrive to you in useable condition and will refund you or replace them at no cost if they are not.

We know that some of you have more experience shipping and receiving fresh herbs and feel comfortable working with herbs that may have been in the mail a bit longer. If that is the case, we can talk about shipping your herbs using USPS Priority Shipping to save on shipping costs. If we ship using this method, we cannot guarantee the herbs will be in useable condition when they arrive to you. If you live pretty close, it is possible that your herbs could arrive in 2-3 days. But it is also very possible that there are shipping delays and your herbs completely rot into a stinky mess before they get to you. It is your decision whether or not you would like to take this risk! Milky oats, hibiscus and root crops like ginger, turmeric and ashwagandha tend to do okay in the mail a little longer, but remember that unexpected delays could always happen with Priority shipping.

MORE ABOUT OUR SHIPPING PROCESS

When shipping fresh herbs, we wrap them in kraft paper or put them into paper bags. This means that the herbs will likely start to wilt by the time they get to you, but the paper helps to keep them dry and prevent mold and decomposition. Wilted herbs are perfectly okay to use, in fact, some folks prefer to wilt their herbs before tincturing, for example. It is still possible that some of your herbs may spoil to the point that you do not want to use them. If that happens, you can usually pick through them and remove the bad stuff (the same way you would if you bought a bag of spinach from the grocery store).

We do not wash fresh herbs before sending them to you. It is possible that they could have a little dirt on them, and it's pretty common to find a cute little crab spider or flower beetle hitching a ride in your package. Some folks prefer to wash their herbs on arrival, and then lay them out to dry a little before processing.

A DISCLAIMER

Though we put a lot of effort into planning, much of growing herbs is in the hands of Mother Nature. This means that we can lose entire crops due to extreme weather or disease. It also means herbs may mature earlier or later than we expected. We try our very best to get you the herbs you want when you want them, but please be understanding if it doesn't work out perfectly.

OUR PRICES

Our prices are based on what it actually costs to grow high quality herbs following ethics of stewardship and reciprocity, while paying us a living wage. It includes all the costs of production: from buying seeds and tending to seedlings for months in our greenhouse; organic soil amendments like quality compost and mulch; and lots of human labor that is required to grow herbs using no-till methods like hand-weeding, hand-harvesting and genuine care for each plant. We also choose to use low-waste and low-fossil fuel options as much as possible and this tends to cost more. We are investing in solar power, so that we can power our electric field equipment like the mower and weed eater, as well as our drying facility without the use of fossil fuels.

We know that you can buy dried herbs for much cheaper than ours. We honestly appreciate that this is an option so that herbs can be more accessible to folks. But those herbs do come at a cost – mostly in quality. Cheap dried herbs are also very fossil fuel intensive, as they are grown using lots of mechanization and shipped across the world. It is also quite likely that the farm workers growing them are not paid fairly.

We are developing our farm so that it can pay a living wage to everyone involved – and quite honestly this is the hardest part! Many farmers have off-farm jobs to make ends meet and go on like this for a very long time or indefinitely. We do not intend on having a hobby farm, but a fully supportive, profitable business. If I could spend all my time tending to plants and not have to worry about making money to support my basic needs, I would. But in our current economic system, I cannot do that! I share this for those of you who are not very familiar with farming or the realities of running an ethical small business. It's expensive and we have to ask these prices to cover our costs.