



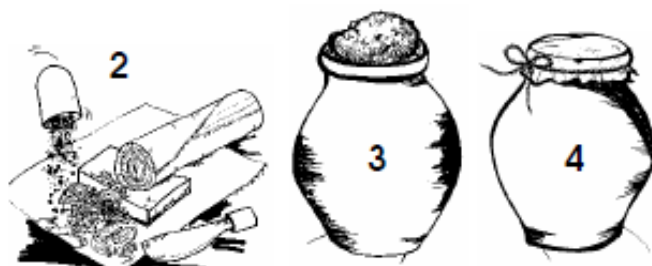
Use any green colored leaves such as kangkong, kamote, kalabasa, alugbati tops, bamboo shoots and other fast growing plants can also be used. Fresh, juicy, succulent leaves are best. Some suggestions are Banana Stem, Water Spinach, Bamboo Shoots, Green grasses, Bamboo leaves, and Duck Weed or azola. Cut young banana trunk (cardava) Collect before sunrise. Avoid collecting after excessive rain. Quickly snap the growing points of the plants. Baby fruits can be used to promote growth.



This will yield 2 ½ liters of juice when the banana trunk is used. Filter to separate sludge.

### Fermented Plant Juice (FPJ)

- There are a lot of enzymes in leaves
- Enhances plant growth
- For greener leaves - Photosynthesis



- 2 Chop 2 kilo plants and mix 1 kilo of crude sugar in a large basin. Place in a clay jar or plastic container
- 3 Put a rock on top for the ¾ of the contents to settle at the bottom.
- 4 Wait for five hours and remove the rock and cover the jar with a clean sheet of paper and tie with a string. Put the jar/plastic container in a cool and shaded place. Fermentation will be complete in seven days.

### POINTS TO REMEMBER

- DO NOT wash the material.
- Seal the container with clean sheet of paper at room temperature. Avoid direct sunlight. Solution is ready in seven days. Strain and transfer in a clean container.
- Drain the liquid and place in plastic or glass bottles (always leave about 1/3 of bottle empty so IMO to breathe). IMPORTANT: Do not tighten bottle lid for 2 weeks to allow gasses to escape and avoid a sticky explosion!
- Note: Wait till the tiny bubbles disappear then close the container tightly. if you observe un dissolved sugar at the bottom means the fermentation did not take place. Extend for another day and add a little water to reactivate.



### Application:

Apply using 2 tablespoon of FPJ / 10 liters water.

Apply directly to the leaves of plants when sun is not hot. Before sunrise or two hours before sunset.

Plant material can be used as animal feed or compost. FPJ should have a pleasant smell and sweet, tangy taste. Keeps for about one year.