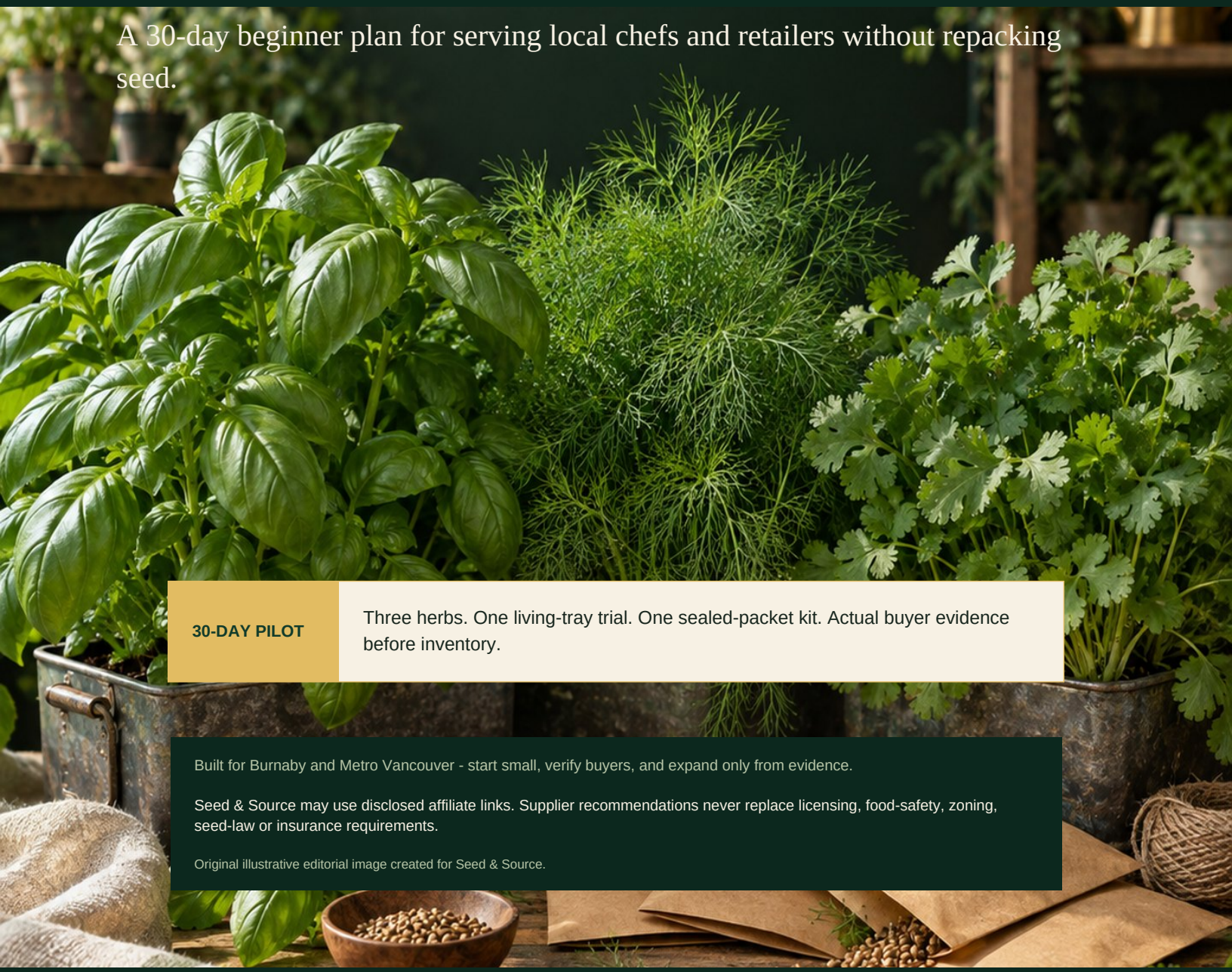
A PRACTICAL CANADIAN BUSINESS STARTER

LOWEST-SPOILAGE PRODUCT PATH

Start a Living Herb & Seed-Kit Business

A 30-day beginner plan for serving local chefs and retailers without repacking seed.



30-DAY PILOT

Three herbs. One living-tray trial. One sealed-packet kit. Actual buyer evidence before inventory.

Built for Burnaby and Metro Vancouver - start small, verify buyers, and expand only from evidence.

Seed & Source may use disclosed affiliate links. Supplier recommendations never replace licensing, food-safety, zoning, seed-law or insurance requirements.

Original illustrative editorial image created for Seed & Source.

01 - FIT

Is this small business right for you?

This two-lane model works for a careful small grower who wants recurring restaurant orders plus a lower-spoilage retail product.

Choose a lane	Living culinary-herb trays for chefs, sealed-packet starter kits for retailers, or one tiny test of each.
Space	A clean lighted shelf for living trays; a dry, organized assembly area for kits.
Inventory	Keep supplier packets intact in version one. Do not divide bulk seed into Seed & Source envelopes.
Sales	Restaurants buy reliable usable herbs; retailers buy a compact, understandable product with clean presentation.
Season	Living trays can run indoors; starter kits can build toward winter gifting and spring growing.

The smallest viable test



- Genovese or disease-resistant basil, compact dill and cilantro.
- Five chef interviews plus two retailer interviews.
- Two trays per herb and three sample kits.
- One paid tray or kit cycle before expansion.

GROWER'S TIP	Parsley can come later; begin with crops whose timing fits the buyer and your available test window.

02 - OFFER

Two useful products from one focused setup

The products serve different buyers. Keep their economics, packaging and sales messages separate even when they share the same herbs.

Chef's living basil

A clean living tray sized for one kitchen and one predictable swap schedule.

Best buyer: Independent restaurants

Three-herb window kit

Three intact supplier packets, pots or tray, medium and a Seed & Source guide.

Best buyer: Gift and kitchen shops

Specialty chef collection

A curated set of sealed, unusual culinary-herb packets.

Best buyer: Garden and specialty retail

What buyers are really paying for

- A consistent herb and tray footprint.
- Simple care and ordering instructions.
- Intact supplier labels and traceability.
- A compact kit that is easy to display, explain and gift.

Start with this offer

One living basil tray for one nearby chef, paired with a three-herb kitchen-window kit assembled from intact Canadian supplier packets.

GROWER'S TIP	A tray-swap service creates recurring contact, but price cleaning, replacement trays and failed crops into the model.

03 - SETUP

Buy only what the first test requires

Use one shelf and a tiny packaging run. The first setup should reveal crop timing, tray durability, presentation cost and buyer response.

Choose one lane: living-herb pilot about CAD $150-$340; sealed seed-kit validation about CAD $75-$200. Shared equipment can overlap.

Combined table rows show optional equipment for both lanes and total about CAD $205-$465. Do not buy both setups for the first test. Planning estimates checked September 2026.

ITEM	STARTER DECISION	ALLOWANCE
Shelf and light	Existing shelf plus one or two LED fixtures	$50-$140
Trays and pots	Six test trays plus water-catching bottoms	$25-$50
Seed and medium	Three culinary herbs and clean starter mix	$45-$95
Air and timing	Small fan and timer	$30-$55
Kit packaging	Ten simple boxes/bags, inserts and labels	$30-$65
Cleaning and samples	Sanitizer, display sample and delivery bin	$25-$60



Use actual receipts and yields before setting a selling price.

Costs to count: inputs + packaging + losses + labour + delivery + approvals

GROWER'S TIP

Photograph every original packet and lot before assembly; keep the packet intact so the supplier's identity, instructions and required information remain with the seed.

04 - SOURCE

Suppliers that can make the idea possible

These are useful supplier paths, but account creation, program approval, a working tracked link, a qualifying sale and cash received are separate evidence states.

SUPPLIER	USE IT FOR	SEED & SOURCE STATUS
Richters Herbs	Best specialty-herb range for seeds, plants, plug packs, trays and curated collections. Genovese basil Culinary herb garden All seeds Ordering and trade	An affiliate account exists, but exact public tracking URLs remain unverified. These are ordinary links in this edition.
West Coast Seeds	Strong regional source for basil, cilantro, dill, parsley, trays and hard goods. Basil Cilantro Fernleaf dill Seedling trays	Useful supplier. Current Seed & Source project does not yet verify an approved, tested affiliate link, so these remain ordinary supplier links.

Affiliate rule

Richters and West Coast Seeds links are ordinary supplier links in this edition. Wholesale/resale permission and affiliate tracking are separate agreements and must each be verified.

GROWER'S TIP	An affiliate relationship does not automatically grant wholesale pricing, logo rights, product-photo rights or permission to alter the supplier's packaging.

05 - INSPIRATION

Growing food knowledge alongside the product

Seed & Source can sell useful kits and still help people become more capable growers. These local examples show how teaching and sharing can strengthen a food-growing project.



Nathan Racey - From Seed to Plate

In 2026, Nathan Racey brought a free six-week Seed to Plate workshop series to his family's Kitsilano backyard. Participants explored soil science, food growing and seed saving through hands-on learning, with community-building at the centre.

Read the original story

Rashmi's Little Seed Library - Vancouver

The Little Seed Library was created as a portable box that shares seed freely and encourages people to learn about seed saving, diversity, food security and sovereignty. Its simple motto is Sow. Grow. Save. Share.

Read the original story

What a beginner can borrow

- A guide or workshop can make a seed product more useful.
- Simple instructions reduce fear for first-time growers.
- Sharing knowledge can build trust without making health promises.
- A commercial kit and a community seed library are different models; respect the purpose of each.

These organizations and founders are independent examples, not Seed & Source endorsers. The image is an original illustration and does not depict the named people.

GROWER'S TIP	Build the business around capability: help customers successfully grow one useful herb before selling them twelve varieties.

06 - VALIDATE

Your 30-day launch test

The objective is not a full farm in 30 days. It is one lawful, measured production test and specific evidence from nearby buyers.



DAYS 1-3	**Choose and check** - Select one lane and three herbs. - Confirm Burnaby and Fraser Health requirements for the exact growing/sale process.	Gate: lawful path and a clear product format.
DAYS 4-7	**Interview** - Ask five chefs about herbs, tray size, quantity and delivery. - Ask two retailers about five-kit preorder or consignment interest.	Gate: two specific buyer signals.
DAYS 8-17	**Build the test** - Sow six trays and log packet/lot details. - Assemble three sample kits using intact packets.	Gate: attractive, usable, traceable product.
DAYS 18-30	**Paid pilot** - Show samples and offer one paid tray or retail test. - Count labour, losses, packaging and delivery before continuing.	Gate: one reorder or a clear reason to adjust.

GROWER'S TIP	Do not turn a polite compliment into inventory. A useful signal specifies crop, quantity, timing, format or price.

07 - SELL

Have five useful buyer conversations

Sell chefs on reliability and retailers on a clear, giftable, low-confusion product. Keep the route tight and the assortment narrow.

1	Which fresh herbs do you repeatedly run short of?
2	Would a living tray or cut herb fit your kitchen better?
3	What tray footprint and delivery day work?
4	For a retail kit, which price point and display size fit?
5	What would make you reorder rather than try it once?

A simple opening

> I am testing a small Seed & Source living-herb and starter-kit service in Burnaby. I have not finalized the assortment because I want it shaped by real kitchen and retail needs. Could I ask which herbs, sizes and order rhythm would genuinely be useful?

Price from facts, not hope

INPUTS	PACKAGING	LOSSES	LABOUR	DELIVERY
$ _____	$ _____	$ _____	$ _____	$ _____

For trays, include reusable-container cleaning and failed crops. For kits, include every supplier packet, pot, medium, insert, label, assembly minute and retailer margin.

GROWER'S TIP	Approach restaurants between meal periods with one clean labelled sample and a one-page order sheet - not a long pitch deck.

08 - PROTECT

Permission, food safety and a clean go/no-go

Seed is regulated, and growing food for commercial sale can trigger local and public-health requirements. Keeping supplier packets intact reduces complexity but does not remove every obligation.

STOP BEFORE YOU SPEND

Do not import, divide, regrade or private-label bulk seed until the exact species, germination, test-year, grade-name, quantity, treatment and seller/packager requirements have been reviewed. Confirm supplier resale permission before putting intact packets into a paid kit.

Minimum controls

- Keep original Canadian supplier packets sealed in version-one kits.
- Preserve supplier, product, lot and purchase records.
- Confirm whether living-tray production and restaurant delivery are permitted at the address.
- Use clean medium, trays, water and a written sanitation routine.
- Keep plants away from pets, household storage and personal food preparation.
- Make culinary and growing claims only; do not make disease-treatment claims.

Continue only when

- At least one buyer specifies an orderable product.
- The crop/kit can be repeated at a known cost.
- The original seed labels remain with the customer.
- The route and available time are workable.
- The supplier and sales channel permit the intended use.

Official starting points

City of Burnaby - Business Licences

Fraser Health - Requirements for food businesses

BC Food Premises Regulation

CFIA - Frequently asked questions about the Seeds Regulations

CFIA - Small packet seed imports

CFIA - Common seed requirements

Educational planning guide only. Supplier products, terms, stock and prices change. This guide does not provide legal, public-health, tax, insurance or medical advice and does not promise sales, profit or approval.