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## What Chefs are Saying:

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“City- Hydro”’s living micros have taken our game to the next level. The flavor impact of herbs trimmed from a living state 10 seconds before they are used can not be overstated. The nutritional value is unmatched, the visual appeal is gorgeous, and the cost is next to nothing. All this while still being both local and sustainable. Nothing short of revolutionary”

- Chef Kevin Cauthorne *Myth and Moonshine* -

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“The microgreens that come from City-Hydro are like non other, everything from the flavor to their appearance is absolutely amazing. Being in their grow room just puts me in a state of bliss. I have never met any two people more passionate about micros”

- Chef Chris Amendola - *Freelance*

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"City-Hydro grows some of the most unique and delicious micro greens I have ever tasted. I consider myself privileged to have them in Baltimore working with us"

- Chef Zachary Mills *Wit and Wisdom* -

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“I’ve never tasted micro greens so vibrant in my life. City-Hydro makes microgreens more then just a garnish”

- Chef John Hufnagel *1010 Restaurant* -

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“I love using micro greens on all my dishes, and there is no other place to buy them from than City-Hydro!”

- Chef Michael Correll *Fleet Street Kitchen* -

## City-Hydro's Other Pricing:

**Seeds:** Seeds are bought through our approved seed vendors under our City-Hydro CO-OP accounts. We handle any issues, maintaining our seeds are only of the highest quality.

**Other Vendor Items:** City-Hydro insure our growers pay the lowest prices possible and get the high-quality available through our approved vendors



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## City-Hydro



Fell's Point - Baltimore - Maryland

**City-Hydro's** cutting edge innovative in hydro and aquaponic technologies allow us to take farming into the 21st century. We grow super healthy, 100% organically grown plants in a completely controlled environment. Plants are fed 100% PURE diet, listening to Zen mantras. They are nurtured in a totally stress-free environment, just like Mother-nature intended.

**City-Hydro's** “Vertical Farm” microgreens, petite greens, exotic herbs and edible flowers are delivered to our customers living. Our produce stays fresh in our easy-to-maintain living trays for days, ready to be harvested on demand, truly, “farm to fork.”





### City-Hydro's Base Pricing:

#### Grower Level I

1 Grow Rack	2250.00
1 Germination Rack	250.00
1 Training Session	5000.00
Yearly Maintenance Fee	1000.00

#### Grower Level II

2-5 Grow Racks	2000.00
1 Germination Rack	250.00
1 Training Session	5000.00
Yearly Maintenance Fee	1000.00

#### Grower Level III

6-10 Grow Racks	1750.00
2 Germination Racks	250.00
2 Training Session	5000.00
Yearly Maintenance Fee	1000.00

Consulting Fee 125.00hr



As Masahiro Mosoi said so well:

*“Farming cannot just be a simple capitalistic business practice”*

**City-Hydro's** Return On Investment is in the matter of months with City-Hydro's LED technology, cutting what was the high cost of electricity to what amounts to pennies. Cutting the high cost of fertilizers and pesticides by not using any. Simplify..... Simplify.... Simplify.....

**City-Hydro** Has taken out the guess work of Organic being good by growing PURE.

**City-Hydro's** systems produce the best young living plants with PURE WATER. City- Hydro founders found that eating young tender plants still living was much more beneficial to the health. There is a reason why our cohabitants eat living tender young greens ! **Nutrients, Taste, Digestibility....**



### Chef de Horticulture

Welcome to the 21st Century and the new member of your kitchen staff Chef de Horticulture who will take “Farm to Fork” for a loop “Seed to Plate” as Zhanna likes to call it.... City-Hydro has taken farming into the very high-tech environment with a simple attitude of let natural process do its thing there. With cutting edge technologies and simple growing methods developed by City-Hydro Chef de Horticulture can have fresh, living microgreens, petite greens, herbs, and lettuces grown on-site for every day use lowering that all important food cost. Imagine wanting new greens to go with your new menu items that no one else has. Now you can. City-Hydro's “rack and tray” system can grow 100's of full sheet pans of greens in days, all in a 10x20 room. City- Hydro's model is food safe, kitchen friendly, and can be customized.