

The basics

There are a variety of options for composting. Popular options you could consider are: compost bin, bokashi bin or worm farm. You can buy these from hardware stores or make your own.



Greens and browns

Each compost method will require a different composition of greens and browns. These are:



Why compost



Almost 50% of household rubbish to landfill is organic waste – this is food waste, lawn clippings and garden waste.

When you put organic waste into your rubbish bag or bin it ends up in the landfill. Organic waste in the landfill does not compost. It undergoes anaerobic decomposition (because of the lack of oxygen) and generates methane. The methane needs to be captured and specially treated.

Be part of the solution – composting:

- ✓ Improves soil fertility and texture, and retains moisture and nutrients.
- ✓ It is inexpensive and easy to do.
- ✓ Compost rich solid grows healthier, more productive plants.
- ✓ It's a better use of resources than ending up in the landfill.

TRC #1871133

We Can Bokashi



Guide to Bokashi Fermentation for household food waste



What to add



Even all this

- ✓ Small meat bones
- ✓ Shellfish
- ✓ Cooked food
- ✓ Citrus
- ✓ Tea bags and coffee grounds

Avoid

- ✗ Liquid or soft dairy products (like milk and yoghurt)
- ✗ Oils
- ✗ Large meat bones
- ✗ Soups and other liquids

The sprinkle (compost zing)

Bokashi requires a fermentation powder called 'Zing'. Zing ferments the compost like a pickle. It contains sawdust, molasses and effective micro-organisms. You can purchase zing from the bin supplier.

How to Bokashi

Sprinkle Zing in the base of your bin. Transfer food scraps into your bin. Squash (this keeps the air out), then sprinkle Zing over the food scraps as per the instructions on your Zing. Keep the lid sealed.



Keep layering food scraps, squashing and adding a sprinkle of Zing until the bin is full. Drain the liquid from the bottom bucket as required.

When the bin is full

Seal and leave in a sheltered place (start using the other set for your food scraps).



After 10-14 days your bokashi is ready to be added to your compost or buried in the ground.

Using your bokashi

The liquid

Liquid from the food scraps drains into the bottom bucket. Drain this regularly.

Bokashi liquid is VERY strong so mix:



Use on your garden as a liquid fertiliser.

The food scraps.

After the full bokashi bin has fermented for 10-14 days the scraps can be buried in your garden, or add as a 'green' layer to your compost bin.



You can plant after 3-4 weeks