

Composting options





Want zero organic waste in your landfill bin? Try these composting options .

Bokashi Method

The Bokashi Method is a practical way to transform kitchen waste into a nutrient rich soil conditioner. The Bokashi system creates the ideal conditions for fermentation, eliminating the odours and unpleasantness associated with decay.










Ingredients

- fresh fruit and vegetables
- prepared foods
- cooked and uncooked meat and fish
- cheese 
- eggs 
- bread
- coffee grinds
- tea bags 
- wilted flowers 
- small amounts of paper



How to Bokashi

-  Set up Bokashi bucket according to instructions provided with kit.
-  Place 3-4cm of organic waste on top of the grate before coating with a handful of Bokashi.
-  Add your food waste to the bucket as you produce it.
-  At the end of each day, press down to remove air pockets using a mashing utensil.
-  Cover waste surface with Bokashi mix, adding more mix if organic waste has high protein foods in it.
-  Always reseal tightly, repeating layering process till bin is full.
-  Drain liquid weekly and use as soil conditioner or drain cleaner.
-  When the bucket is full, bury the contents in your garden. The waste will be fermented, but will fully decompose when added to soil (about 2-3 weeks). Rinse the bucket and start again.

Trouble-shooting

Problem

- Bad smell or black/ blue fungi

Cause

- Not adding enough Bokashi mix.
- Not replacing lid tightly after each use.
- Not pressing out air pockets.
- Not draining juice from the bucket.
- Prolonged exposure to direct sunlight or extreme temperatures.

Solution

Find a spot in the garden away from plants. Dig a 30-35cm hole. Place 3 handfuls of Bokashi mix into bottom of the hole and pour bad batch of compost into the hole. Mix compost with soil and add another 3 handfuls of Bokashi mix. Fill hole with soil. Wash bucket and start again.

Notes

- Well fermented Bokashi compost should smell similar to pickles/cider vinegar.
- White cotton-like fungi might grow on the surface of your Bokashi compost. This shows that a good fermentation process has occurred.
- You can leave your Bokashi bucket when you go on holidays. Just add a layer of Bokashi mix to the surface, drain the liquid and seal the lid tightly.
- Don't allow pets to eat the Bokashi compost. Decomposed food waste can cause harm to some pets.

Using your Bokashi liquid

Outdoors



Dilute ratio 1:100 with water and apply to pot plants, lawn or garden beds. Do not apply directly to foliage.

Indoors



Pour undiluted Bokashi liquid directly down drains in bathroom, kitchen, toilets or septic systems to help prevent algae build-up and control odour.

Fridge worm farm

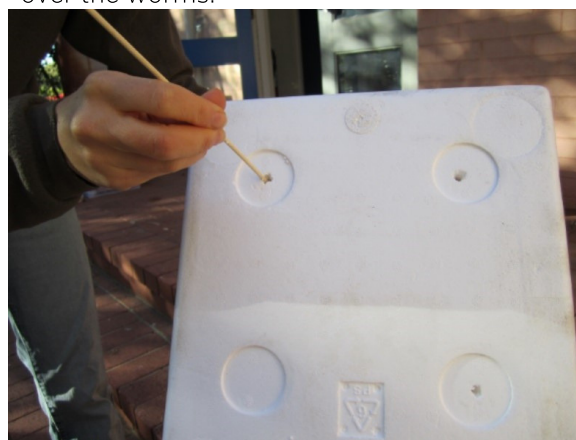
Fridge worm farms are fantastic for large families, schools and workplaces. The larger space and the insulated walls mean the worms will keep cooler in summer and warmer in winter.

- Find a de-gassed fridge. Try your local recycling centre or have your fridge de-gassed by a professional. Remove all the shelves and seals.
- Create a drainage hole to catch the worm juice - about the size of a 10c coin.
- Insert poly pipe into the drainage hole and fix in place with silicone so no liquid gets into the fridge wall. Place a larger pipe over this to stop worms falling into the drainage pipe.
- Use silicone to seal any other holes and leave overnight to dry.
- Put the fridge on a sturdy, slanted stand so that the worm juice can drain out. Add worms, worm bedding (e.g. soaked coir or damp shredded paper) and place carpet or hessian over the worms.

Styrofoam box worm farm

Styrofoam box worm farms are easy to make from readily available materials.

- Find two styrofoam boxes of the same size. Most fruit and veggie shops will give them away or sell cheaply.
- Poke holes in the bottom of one box an inch or so apart with a screwdriver.
- Place the box with holes on top of the box without.
- Add worms, worm bedding (e.g. coir or damp shredded paper) and place carpet or hessian over the worms.



Composting dog poo

Dog poo worm farms are a great way to dispose of dog poo. It is not for harvesting worm castings, and for health reasons, cannot be used near veggie gardens. They can safely go under fruit trees. The castings and juice produced go directly into the ground where the worm farm is located.

How to make make a dog poo worm farm

- Take a builder's bucket with a sealing lid or similar, and cut out the base.
- Find a shady place in the garden and dig a hole to bury the bucket. The rim of the bucket should be a couple of centimetres above the ground.
- Add worms, worm bedding (eg soaked coir or damp shredded paper).

How to use

- Simply drop the dog poo into the bucket. Every few weeks, add a couple of handfuls of damp shredded paper and a little water to keep the environment moist.
- Before the worm farm is full, lift out the bucket, leave the uneaten poo in situ and cover with soil.
- Install the worm farm in a new location, and start again!



Tip

Don't use the worm farm for two days after worming your dog. Vermicide will kill the good worms too!



-Please reuse, recycle or compost-