

Food Scraps Don't Belong in the Landfill!

(so why is 24% of the landfill made of food scraps?)

COMPOST!

The Bokashi Composting method is easy and clean!

No foul smell. No mess. No pests.

GETTING STARTED WITH BOKASHI COMPOSTING



Items required:

5 gallon plastic bucket with Gamma Seal Lid (can be purchased at Murdoch's for about \$15)

Bag of "Bokashi" bran/inoculant - this layer is what stops you from smelling the food as it ferments ("Bokashi Brothers" 6.6 lb bag costs \$34.95 on Amazon and lasts a long time)

Layer of shredded paper about 2 inches deep in bottom of bucket

That's all!

Add layers of food scraps including fruit and vegetable waste, coffee grounds, eggshells (no meat or dairy) to the bucket, press contents down firmly, sprinkle with bokashi mixture and close the lid tightly.

Repeat until bucket is full, pressing down each time you add a layer.

When full, bring to Elements Mountain Compost to empty your bucket and begin again.

Get Started Now!

Materials are available locally | Keep your food waste out of the landfill
Make great compost for your (or any) garden

Composting is, fundamentally, all about successfully harvesting microbes. These microbes multiply on the organic matter we supply for them, and ultimately end up in our garden soil where they produce wonderful results. Food waste is the cream of the crop for feeding these microbes, and as a result has a much higher value for building healthy, bio-diverse soils than general yard trimmings does.

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