

Compost Do and Do Not

Composting Cycle

It's HOT

Composting returns
nutrients to the soil

Nutrients returned to the soil.

Green = fresh bio mass

Brown = decaying or decomposed biomass

Breaks down over
time.



Decay/composting
creates heat/thermal

Recycle to compost
area of bin.

Decomposers decay or
breakdown biomass.



Why Bother?

- Enrich your soil
- Reduce the need for chemical fertilizers
- Encourages the production of beneficial bacteria and fungi
- Reduces methane emissions from landfills and lowers your carbon footprint
- quality

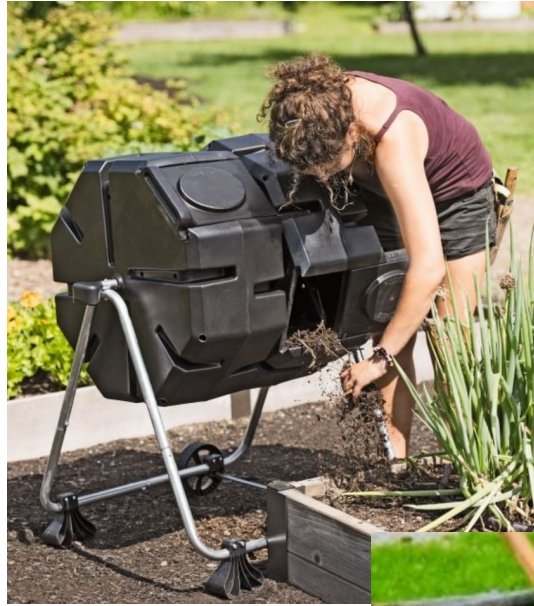
Do – Think about Why & What

- Add to your edibles?
- Create enough for your whole garden?
- Garden waste?
- Kitchen waste?
- Speed

Type of Bin

- Depends somewhat on why – how often will you turn it, what are you composting?
- Rotate
- Huge
- Multiple bins

Types

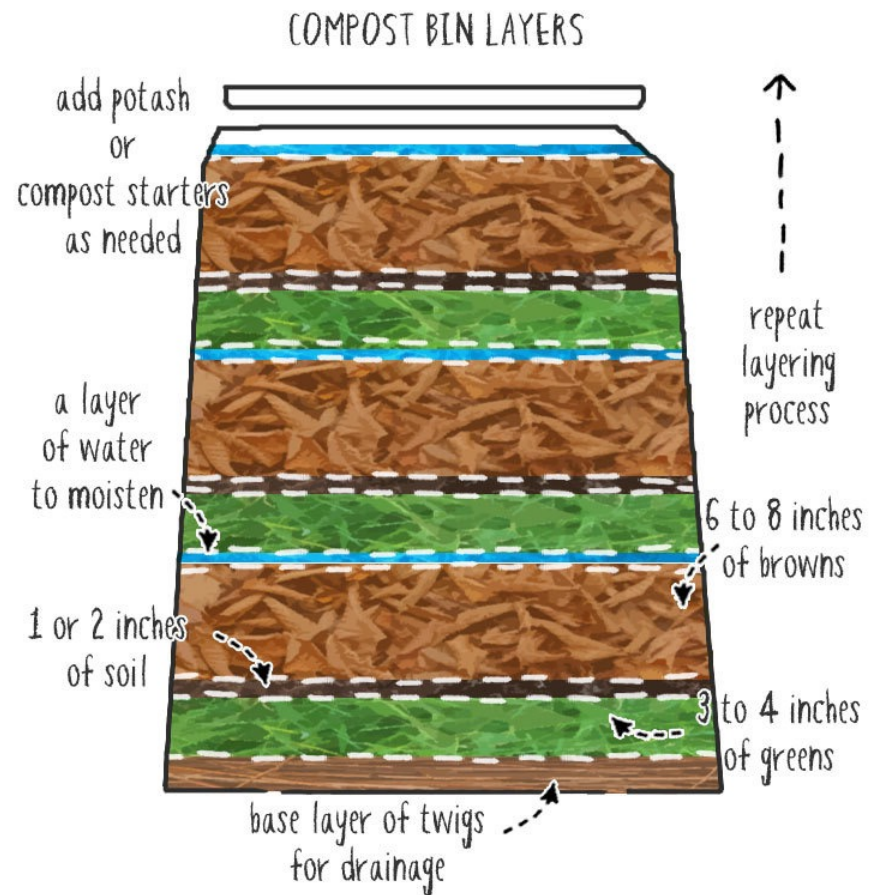


Where to keep it?

- Bottom of garden?
- How often will you go to it?

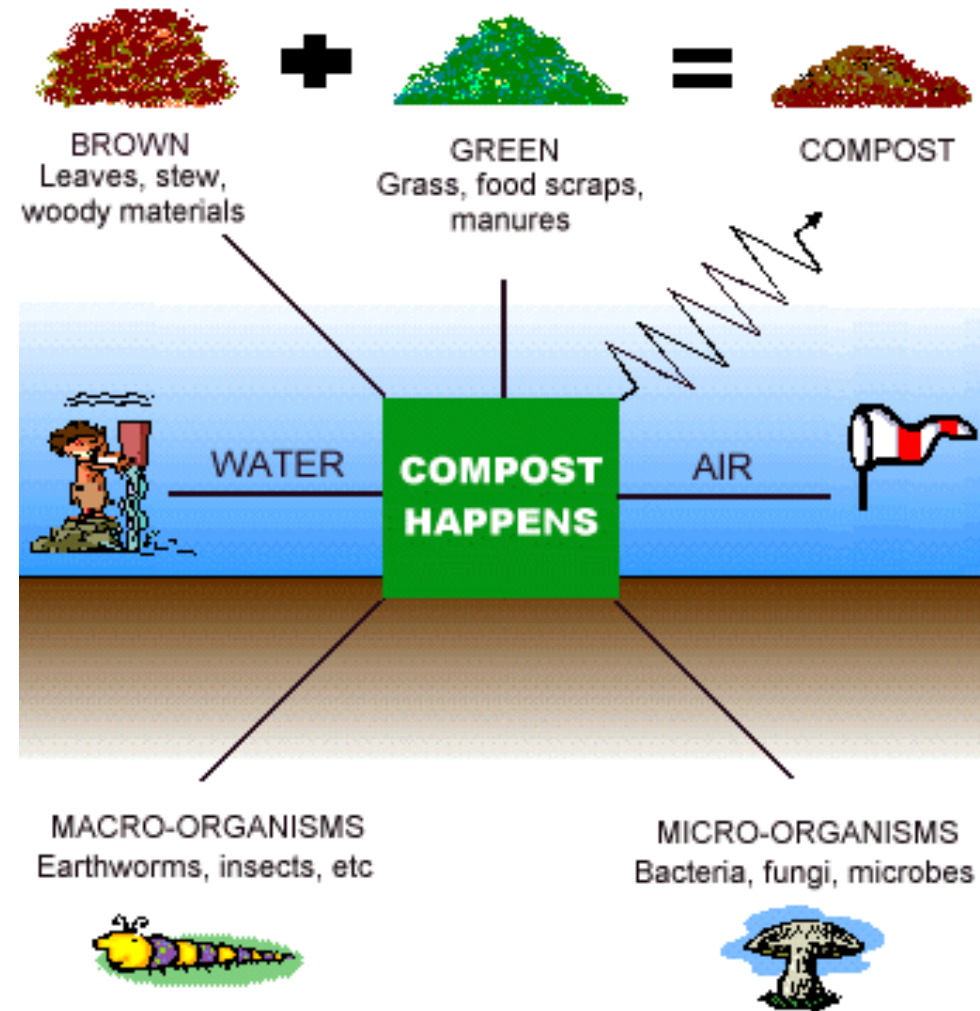


Adding to the compost



- Add layers of green (kitchen/yard waste) then brown (leaves or paper/cardboard)
- The smaller the pieces the faster it composts

So what happens?



I use two

- Fill one
- Keep adding for about 6 months
 - Green and brown 4:1 *browns* (carbon) to *greens* (nitrogen)
 - Stir at least weekly
 - Stop adding and just stir
- Switch to the second one while the first one is maturing
- Once the first one is “ready” empty into totes and add to garden
- Refill and stop the other one

Tools

- Fork – Hard work
- Cool corkscrew thingy – Much easier than a fork
- Thermometer – Geeky
- Pail to go under the sink – essential



What can you compost – garden waste

- Grass clippings
- Leaves
- Soil from pots maybe
- Woodchips

Don't compost from the garden

- Weed seeds
- Diseased plants
- Anything from a black walnut tree
- Pet waste

Do compost from the kitchen

- All raw veggies
- Coffee grinds
- Eggshells – Washed consider grinding too
- Fruit skins



Don't compost from the kitchen

- Meat
- Anything including veggies that have been cooked
- Dairy products
- Oils or grease

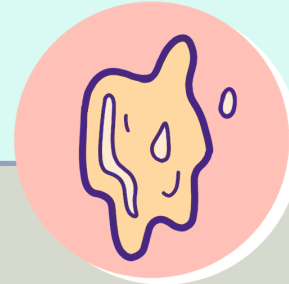
THINGS YOU SHOULD NEVER EVER COMPOST



Diseased plants



Pasta



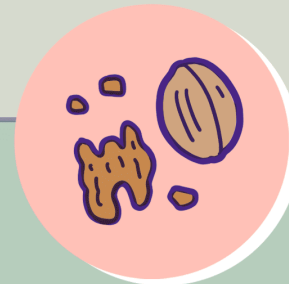
Cooking oils



Magazines



Dairy products



Walnuts

Did you know you can compost

- Cardboard – just make sure not plastic coated
- Hair and pet fur
- Ashes from wood fire – NOT coal
- Coffee filters
- Kitchen paper
- Lint from the dryer

When things go wrong

- Ants in the compost? – not stirring enough stir more often they will move out
- Compost smells bad? – Too wet? Add brown grocery bags or cardboard or paper or leaves to soak up the excess liquid.
- Beware corn cobs – Chipmunks are addicted to them and will break into your compost to get them.
- Some things take a long time to break down – Mango, Avocado, twigs, biodegradable compost bags. – Consider a long term compost pile for these things

