



COUNTER TOP COMPOSTING

using the bokashi cold composting method

Needed:

- One small container w/ lid for collecting the day's food scraps**
- Two 3-5 gallon buckets, "nested" & one lid**
- 1# Bokashi - a natural compost accelerant**

STEPS:

1. Sprinkle the bottom of the small container with bokashi
2. Place your kitchen scraps in as you accumulate them throughout the day, draining off any excess liquids.
3. Sprinkle @ 1 T. bokashi on each 2-3" of food waste. Repeat until your container is full.

To prepare your larger "nesting" buckets, drill 10-20 small holes in the bucket bottom that will fit in the outer bucket so that liquids can drain into the outside bucket. Be sure you have a tight-fitting lid.

4. At the end of the day, or when your container is full, add the contents to your "nested" larger bokashi bucket. Secure lid tightly, because this is an anaerobic system (no oxygen).
5. Repeat this process until your large bokashi bucket is full. Sprinkle $\frac{1}{4}$ c bokashi on top, seal tightly and let it "ferment" for 2 weeks.
6. At the end of 2 weeks the content will have fermented & should smell of vinegar or pickles. A white mold is good mold. Black mold or foul odor - throw it out, wash your bucket and start over. Cause? Not enough bokashi, too much liquid, or not a tight fitting lid.
7. Final step? You can trench it into your yard or garden (8" deep), or add it to your outdoor compost pile, covering it with dirt or leaves, or put it into a plastic tub, mix some soil in there, cover it and wait another 30 days for it to transform into dirt (your own soil factory)! You'll end up with nutrient-rich soil for your yard and garden!