



HELPFUL TIPS FOR COMPOSTING INDOORS

1. The strainer should be placed in the bottom of the bucket before composting, and care should be taken not to add too much bokashi prior to adding food scraps since this will clog the holes of the strainer.
2. Only add fresh food scraps to your compost bucket – never rotten or moldy waste.
3. Break or chop large waste into smaller 1-2” pieces.
4. Always close the lid tightly. The less air that comes in contact with the compost the better. Be sure to compact the waste by pressing it down each time to remove air. You may also want to use a barrier to separate the compost from the remaining air in the bucket. A plastic garbage bag, old lid or bag filled with beans will work.
5. When the All Seasons Indoor Composter is full, just bury the compost directly in the soil. Or, you can let it sit in the composter for a few additional weeks prior to putting it in the soil. Since your compost is fermented it could sit in the bucket for months although you could run the risk of putrefaction if conditions are not ideal.
6. Having a second composting bucket allows you to continue composting kitchen waste every day, all season long.
7. Drain the liquid “tea” that accumulates at the bottom frequently and make sure you drain the tea prior to burying the compost into the soil. Tea may not be immediately available – it may take up to 14 days for tea to form. Some buckets, depending on ambient air temperature, humidity and the ratio of solids to liquids in the bucket, may produce more or less compost tea.
8. When adding the fermented food waste to the soil, always mix with dirt and wait two weeks. This helps produce good compost of the correct acidity that will not damage young plant roots.
9. Do **not** add water, excessive amounts of fluids, or place the bucket overly hot or cold environments.
10. Appearances of a white growth on the surface of the food scraps, as well as the presence of a sweet and sour pickle-like smell, are good indicators that the process is working.
11. If foul odors occur, this indicates putrefaction (a bad thing). Add a significant amount of All Seasons Bokashi to try and reverse the process or discard the contents of the bucket in the trash and start again.
12. Wash the bucket with water after each emptying.
13. This composter is designed to be used with All Seasons Bokashi. Use with other products may result in putrefaction rather than breaking down of compost.



TRANSFERRING THE COMPOST TO YOUR GARDEN

Option 1

Transfer the material directly into your garden for further breakdown.

Dig a trench approximately 12" deep to bury the compost (deeper if possible in areas where animals may be prevalent). Mix the composted food scraps with soil as you add it to the trench. Be sure to cover the compost completely with soil to assure further decomposition and to prevent your pets or unwanted critters from feasting on the fermented food wastes. Wait two weeks before planting your favorite veggies, fruit trees, and flowers.

Option 2

Transfer material directly into a planter box/container for further decomposition.

Fill 1/3 of container with potting soil. Add compost from your All Seasons Indoor Composter and lightly mix together with soil. Finally, fill the remaining 1/3 of the container with potting soil and cover with a plastic bag to maintain anaerobic conditions. Wait two weeks before planting your favorite vegetables, flowers, etc., or transfer soil into smaller pots for planting.

Option 3

Add the composting food waste from your All Seasons Indoor Composter directly into your outdoor compost pile or community garden. Turn as normal but minimize All Seasons Compost exposure to oxygen to further the decomposition process.

Option 4

Contact your local municipality about compost pickup or donation programs. Many small farms and composting programs have compost drop-off locations.

Go to www.SCDProbiotics.com for more information about composting, and to see usage videos. Thanks for making a difference in your yard - and our planet!

Distributed by:

