

# ALL SEASONS INDOOR COMPOSTER

COMPOSTING MADE EASY! Compost meat, bones, dairy and food scraps.



**1** To get started - You will need the All Seasons Indoor Composter and All Seasons Bokashi.



**2** First, lightly dust the bottom of your All Seasons Indoor Composter with All Seasons Bokashi. Be sure not to block the small holes in the bottom of the tray.



**3** Before you add food scraps, chop everything into small pieces. You can use (small) bones, cheese, coffee grounds and meat as well as the fruits and vegetables.



**4** Add food scraps to the bucket, in layers (up to 3").



**5** Dust each layer with a healthy handful of Bokashi. When putting in meat, bones, cheese, coffee grounds or other hard to decompose materials, use more All Seasons Bokashi than normal.



**6** Use a wooden spatula or spoon to mix the food scrap and All Seasons Bokashi. Once mixed, sprinkle a little more Bokashi on the top.



**7** Minimize exposure to air by placing a plastic bag or plate over the top and press down. Leave in place until the next use. (optional)



**8** Close lid tightly. Repeat steps 4-7 each time food scraps are added until the All Seasons Indoor Composter is full.



**9** Drain compost "tea" 2-3 days or as needed. Dilute the "tea" (one tbs./gallon of water). Use immediately on indoor plants or outside in the garden.

When the bucket is full, dig a hole in the yard and bury the compost. The in-ground composting process takes approximately two weeks in the summer and one month in the winter time.