

HOW TO USE YOUR BOKASHI KITCHEN COMPOSTER

Follow these simple steps to ensure you get the most from your kitchen composter

- 1** Cut your vegetables, green waste and leftover meat into small chunks.
- 2** Spread a small amount of Bokashi into the bottom of the bucket.
(You can use a sheet of kitchen paper to stop it falling through the holes, if required)
- 3** Put a layer of kitchen waste in the bucket.
- 4** Sprinkle a measure of Bokashi over the waste.
(It's also a good idea to press the waste down a little each time you add a layer)
- 5** Seal the lid securely back onto the bucket.
- 6** Repeat this process until your bucket is full.

You should be able to draw off any accumulated liquid from the tap every 2-3 days. Dilute at a concentration of 1:100 parts water - this can be used as plant feed.
- 7** After 2 weeks (or longer if preferred) your waste is now 'pickled' and should be smelling sweet & sour.
(ROTATION METHOD, 2 BUCKETS REQUIRED)
- 8** The Bokashi compost can now be directly dug into the garden or added to your garden compost heap.

What on earth is Bokashi?

Bokashi is a Japanese agricultural term meaning 'fermented organic matter'. Conventional composting methods require green waste piles to be aerated and turned frequently or they risk becoming anaerobic and putrefying - not so with the Bokashi method. This process uses a fermentation anaerobic process, which is to say it breaks down waste material without the need for oxygen (hence a tight snap-on lid for our buckets).

The Bokashi mix comprises bran and molasses into which a proportion of EMI (activated Effective Micro-organisms) liquid is mixed.

Okay, so what's EMI then?

Effective Micro-organisms are naturally occurring and given the right environment, feed voraciously. EMI is a mixed culture of these beneficial microbes. They can help to stop bad odours, and the liquid run-off creates a rich plant feed (when diluted with water 1:100) and in its pure 'tea' state can be used to clean drains. It's acidic in this state so don't add to plants or dig it around your roses in the garden - they won't like it!

The quality of your composted kitchen waste will inevitably depend on the material you put in your bucket.

PLEASE MAKE SURE YOU READ PAGES 2 AND 3 OF THIS GUIDE it will tell you exactly what you need to know.



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No preaching -
just green products
that work

To order more Bokashi mix, call:

056 0115 4742

www.eco-worrier.net
sales@eco-worrier.net



Still need more? - email us for support.

BOKASHI TIPS

WHAT YOU CAN COMPOST

You can compost almost every kitchen food waste including fresh fruit and vegetables, prepared foods, cooked and uncooked meats and fish, cheese, eggs, bread, coffee grinds, tea bags, wilted flowers and tissues.

DO NOT include liquids such as milk and fruit juice, paper and plastic wrap or meat bones.

Indications that the fermentation process HAS been successful are:

SMELL - Well fermented Bokashi Compost should have a smell similar to that of pickles or cider vinegar.

VISUAL - Occasionally, particularly for longer fermentation periods a white cotton-like fungi growth may appear on the surface. This shows that a good fermentation process has occurred.

Indications that the fermentation process HAS NOT been successful are:

SMELL - A strong rancid or rotten smell

VISUAL - The presence of black or blue green fungi indicates that contamination has occurred and the process has putrefied.

If you have noticed any of these signs it is probably the result of:

Not adding enough EM Bokashi

Not replacing The Bokashi Bucket lid tightly after every use

Not draining the Bokashi Juice frequently from the bucket

Prolonged and direct exposure to sunlight or extreme temperatures

If your fermentation process has struck problems, find a spot in the garden, away from plants and dig a 30-35 cm hole. Place 3 handfuls of Bokashi into the bottom of the hole tip the poor batch of compost into the hole and mix with some soil. Sprinkle another 3 handfuls of Bokashi onto the poor compost and fill the hole in with soil.

BOKASHI COMPOST

After the fermentation period is complete, the compost is ready to be planted. Bokashi Compost will look different to other compost that has decayed. As the food waste does not breakdown or decompose while it is in the bucket, much of its original physical property will remain and it will have a pickled appearance. Complete breakdown of waste will occur a few weeks after it has been transferred to the soil.

SUGGESTIONS FOR THE GARDEN

Burying Bokashi Compost in the garden will supply the plants with a nourishing food source and condition your soil with enriching microbes. The Bokashi Bucket composting system significantly accelerates the composting process of organic waste. Bokashi Compost is acidic when first dug in, but neutralizes after 7-10 days. Be sure plant roots do not come directly into contact with the compost as it may burn the roots, particularly if the plants are very young. Fresh compost can be stressful to new plants so it is best to wait two weeks before planting your favourite veggies, flowers etc.

To prepare your soil before planting, dig a hole or trench approximately 20-25 cm deep. Add your fermented Bokashi Compost and mix in some soil. Cover with remaining soil. For established gardens, dig the holes around shrubs or between rows of trees.

If you don't have space to dig a new hole every time you empty your bucket, you can create a "Bokashi compost heap" by burying a large bottomless plastic bucket with a good lid (30 litres and above is ideal) up to its neck. Mix a little soil to each batch of Bokashi Compost that you place into the bucket, and replace the lid.

You can use your Bokashi Compost in planter boxes, tubs or pots by placing it directly into the container for further fermentation. Fill 1/3 of the container with potting mix (new or used) then add the Bokashi Compost and mix with soil. Fill the remaining 1/3 of the container with potting mix and cover with a plastic bag to maintain anaerobic conditions. Wait two weeks before planting your favourite veggies or flowers, or transfer potting mix into smaller pots for planting.

BOKASHI TIPS

HOW TO USE BOKASHI JUICE

The amount and colour of the Bokashi Juice produced will depend on the type of foods you have put into The Bokashi Bucket. Fruit and vegetables tend to release more liquid than other foods. Do not be concerned if little or no Bokashi Juice is produced.

IN THE GARDEN

Bokashi Juice contains nutrients from the food waste and is alive with Effective Micro-organisms (EM) and makes a terrific fertiliser. To fertilise an existing garden or pot plants, use 1 teaspoon to 2-3 litres of water and apply directly to the soil. For trees and shrubs use 2 teaspoons to 2-3 litres of water. Do not apply directly to foliage.

AROUND THE HOUSE

Pour the concentrated Bokashi Juice directly into your kitchen and bathroom drains, toilets or septic systems. The Effective Micro-organisms (EM) will help to prevent algae build-up and control odour. It will also help to clean up our waterways by competing with harmful bacteria.

Bokashi Juice cannot be stored and must be used within 24 hours after draining from the bucket.

AND FINALLY...

YOU CAN NEVER ADD TOO MUCH EM BOKASHI

Better too much than too little to insure complete fermentation and good smelling compost.

ONLY ADD FRESH FOOD WASTE TO THE BOKASHI BUCKET

Never add rotten or mouldy wastes.

BREAK OR CHOP LARGE WASTE INTO SMALLER PIECES.

REMEMBER - THE LESS AIR THAT COMES IN CONTACT WITH THE COMPOST THE BETTER

Compact the waste by pressing it down to remove air. A plastic bag can be used for this.

ALWAYS CLOSE THE LID TIGHTLY AND DRAIN THE BOKASHI JUICE THAT ACCUMULATES AT THE BOTTOM FREQUENTLY.

DO NOT ADD WATER, EXCESSIVE AMOUNTS OF FLUIDS OR PLACE THE BUCKET IN THE SUN.

WASH THE BUCKET AFTER EACH USE.

THIS IS A NEW APPROACH TO COMPOSTING

Don't be afraid to experiment with it until you get a feel for how this process can work for you.

HAPPY COMPOSTING!

