

HOW TO COMPOST

DECIDE ON LOCATION:

- Easy-access (for your convenience)
- Bare soil (for microorganisms to enter the compost from beneath)
- Flat ground (for good drainage)

IN THE KITCHEN:

Choose a container with a tight lid (keep those fruit flies away!) to collect food scraps.

Chop up larger items (like watermelon & pumpkins).

ADD YOUR INGREDIENTS:

- Empty your kitchen container into your compost bin once a week.
- Stir in your new material.
- Cover your food scraps with a layer of leaves or browns.

HARVESTING:

Wait 6-12 months and let nature do it's work. When the compost is dark brown and earthy, it's ready!

THE FOUR SEASONS OF COMPOSTING

SPRING:

Stir your bin and add some dirt to kick start it.

SUMMER:

Stir your bin. If the Stir your bin. material looks dry, add some water to moisten it.

FALL:

WINTER:

Decomposition slows down; let your bin fill up.



FRESH GREENS

Nitrogen-Rich



Grass and plant trimmings



Fruits and vegetables



Egg shells



Rice and legumes



Tea leaves and coffee grounds



Bread

DRY BROWNS

Carbon-Rich



Dead leaves, straw and hay



Broken up sticks and wood chips



Paper towels



Napkins



Paper products with no plastic liners (Tear up)



Coffee filters

KEEP THESE OUT!



Plastic-coated paper plates



Certified compostable products*



Meat, fish and bones



Plastic-lined to-go containers



Food cooked with grease



To-go cold and hot drink cups



Dairy products



Snack wrappers

* Compostable hot and cold cups, cutlery and clamshells. These are compostable ONLY in commercial compost piles, not backyard.

