

COMPOST BINS

Using a compost bin will help keep your composting operation tidy and keep animals from digging up your food scraps. Manufactured compost bins include an array of shapes, sizes, and methods. SCRRRA sells the SoilMaker backyard compost bin at a discount for local residents.



**Backyard
Compost Bin
\$45**

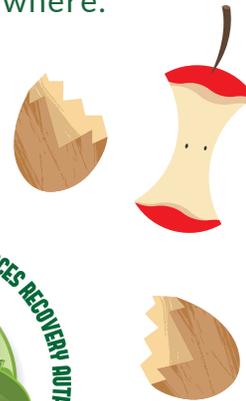
**Countertop
Food Scrap Pail
\$6**



WHY COMPOST?



The results can be fast and gratifying depending on how actively you compost! Your household trash will have reduced odors (food scraps are the stinky part) and the soil product you create is great for the garden. Plus, composting saves money! Composting yard waste & food scraps at home is easier and cheaper than loading, transporting, and disposing of it elsewhere.



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HOME COMPOSTING

A GUIDE TO SMALL-SCALE
FOOD WASTE COMPOSTING



This brochure can be recycled!

THE BASICS:

Compost needs four ingredients: **greens**, **browns**, **water**, and **air**. The microbes and fungi in the environment will naturally break down the organic materials.

GREENS: Food scraps, grass clippings

BROWNS: Dried leaves, wood chips

WATER: Too little water and the pile will dry out, too much water will result in odors

AIR: Compost piles should be "fluffy" - created in a way that allows air to flow through the pile. Stirring or mixing will accelerate the process.

THE PROCESS:

Composting is a simple way to harness natural processes to transform organic material (food scraps and yard waste) into a dark, earthy, valuable soil product (humus). Almost anything that was once alive can be composted!

A balanced mix of carbon & nitrogen rich materials will create an ideal compost. Materials high in carbon (**browns**) include fallen leaves, hay, pine needles, sawdust, wood ashes, cardboard, paper, and wood mulch & chips. Materials high in nitrogen (**greens**) include kitchen scraps (fruit & veggies, coffee grounds & filters, tea bags, egg shells, bread, pasta), plant and grass clippings, and some manures (horse/cow/sheep/chicken).

Do not compost meat, bones, fatty foods, dairy products, grease, oil, charcoal ashes or pressure-treated wood.

You'll know when your compost is ready when it is dark and rich and crumbles in your hand. The original organic materials will be barely recognizable. Compost can be screened with larger pieces returned to the pile to decay further.

TIPS:

FOR THE BACKYARD BIN:

- Place the bin in a sunny spot - the microbes like warmth! Place it close to the house if possible for easy access in the wintertime.
- The base is open to allow microbes and fungi ready access to the food scraps. Place a layer of browns on the bottom when you first place it in service.
- Keep a pile of mulch or leaves next to the unit and add some to cover recently added food scraps. See fruit flies? Add browns.
- The backyard composter lid allows some water into the unit, but keep an eye on it and add water as necessary.
- No activity during winter is normal - once the warmth of spring arrives, composting activity in the compost unit will take right off!

FOR THE COUNTERTOP PAIL:

- Empty your countertop container frequently, otherwise the food scraps will try to start composting in the pail!
- Keep the lid closed to prevent fruit flies!
- Don't hesitate to add wet or soiled napkins/paper towels - these items compost well - just not those used with cleaning products. Not sure? Go ahead - add soiled paper and see how it composts!