

AT-HOME COMPOSTING 101

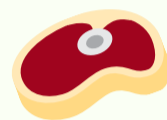
A STEP-BY-STEP GUIDE

TO COMPOST? OR NOT TO COMPOST?



Compostable:
 Fruit & vegetable scraps
 Eggshells
 Rice & Grains
 Tea bags
 Coffee grounds
 Flowers

Not Compostable:
 Meat & fish
 Dairy
 Oils & Butter
 Cooked food with oil
 Cooked food with dairy



STORE YOUR SCRAPS

Using a container in your kitchen, store your food scraps and other compostable items until you are ready to begin the layering process and start making your compost!

You can use a ceramic/plastic container, or even a plastic bag to store food scraps!



CHOOSE A PLACE TO MAKE COMPOST

Indoors: make a worm box using a 5-gallon box with a lid and air-holes, some soil, and earthworms!

Outdoors: you can use a wooden box, an old trash bin, or a "specialized" compost bin, and set it up in a spot in the backyard!



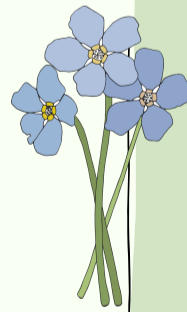
MAKE THE MIX

Layer Brown & Green Compost:



Brown Compost:
 Egg cartons
 Twigs & sticks
 Dried grass & leaves
 Newspaper
 Hay & straw
 Corrugated cardboard

Green Compost:
 Fruit & vegetable scraps
 Eggshells
 Flowers
 Fresh grass
 Coffee grounds



WAIT & AERATE

Allow your compost to sit and decompose, turning it with a pitchfork or shovel every 7-10 days.

Put the finished compost* in your garden or potted plants to nourish the soil!

*your finished compost should look like light, earthy, fluffy soil

Information source

<https://www.npr.org/2020/04/07/828918397/how-to-compost-at-home>

<https://composting.ces.ncsu.edu/vermicomposting-2/vermicomposting-for-households/>