

# **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.

