

# HOW TO COMPOST

1

#### **DECIDE ON A LOCATION THAT HAS:**

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

2

#### **ORGANIZE INDOORS:**

- Collect food scraps in the kitchen in a container with a tight lid to keep fruit flies away/minimize odor or store in your fridge/freezer.
- Chop up larger items like watermelon and pumpkins.

5

#### **ADD YOUR INGREDIENTS:**

- Empty your kitchen container into your compost bin once a week. Stir in your new material to the top layer.
- Cover your food scraps with a three-inch layer of leaves, etc.

4

#### **HARVEST:**

• Wait six to twelve months and let nature do its work. It's ready when the compost is dark brown and earth-like!

## THE FOUR SEASONS OF COMPOSTING

#### **SPRING:**

Stir your bin and add some dirt to kickstart it.

#### **SUMMER:**

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

#### **FALL:**

Stir your bin.

#### WINTER:

Decomposition slows down; let your bin fill up.



## WHAT TO COMPOST

Your bin will work best if it's fed a varied diet of nitrogen-rich greens and carbon-rich browns.

## FRESH GREENS



**Grass and plant trimmings** 



**Egg shells** 



Beans, nuts and shells



Fruits and vegetables



**Bread and other grains** 



Tea leaves and coffee grounds

NO produce bags, stickers, rubber bands or twist ties.

### **DRY BROWNS**

#### Carbon-Rich



Dead leaves, straw and hay



**Coffee filters** 



Compostable paper products (No plastic-lining; tear up)



Broken up sticks and wood chips



Shredded paper



Paper towels and napkins

### **KEEP THESE OUT!**



Plastic-coated (shiny) paper plates



Certified compostable products\*



Meat, fish and bones\*



Plastic-coated (shiny) to-go containers



Food cooked with grease\*



To-go hot and cold drink cups



Dairy products\*



Snack wrappers

\* These items are compostable ONLY in commercial compost piles, not in your back yard.

