

OTHER WAYS TO USE BOKASHI COMPOST

Around trees or plants: Dig holes 25-30 cm deep at 60cm intervals around the tree drip line. Bury the fermented material, avoiding direct contact with roots

A couple of little underground bokashi factories in your yard.

If you have only more permanent plants that need feeding, bury your bokashi in 2 or 3 holes around the yard, then dig up when fully composted, to fertilise your plants. Use these same holes over and over.

USING THE BOKASHI JUICE

The amount and colour of the liquid drained will depend on the type of food in the bucket. Fruit and vegetables tend to release more liquid than other foods. Don't worry if little or no liquid is produced, but do check it every few days.

NOTE: The Bokashi Juice cannot be stored - use it within 24 hours after draining from the bucket.

The Garden: To fertilise the garden or pot plants, dilute the liquid with water at ~1:100 (for delicate plants, dilute ~ 1:1000)

Around the house: Pour the liquid directly down kitchen and bathroom drains or toilets. Adding liquid to septic systems will help prevent algae build-up and control odours.

WARNING: Take care that pets do not dig up buried foodscraps.

While there is nothing harmful in the bokashi mix, partially decomposed food scraps may cause harm to some animals.

Households using bokashi to deal with ALL their foodscraps use 1-2L per month of granules. Those who are also doing composting and/or worms, and are only use bokashi for meaty, fishy, fatty, carby, citrusy scraps, use more mix to deal effectively with these food scraps.



BOKASHI

fermentation composting
- for all your food waste

In 1982, a Japanese microbiologist and organic farmer, Dr Higa, developed a unique blend of natural microbes which are now known as 'Effective/Efficient Microbes' (EM) or 'bokashi'. Amongst other uses, EM is now used to inoculate a grain and sawdust mix to create 'Bokashi mix'. This is added to kitchen scraps in an airtight bucket with a tap.

Bokashi fermentation composting is an alternative - or addition - to wormfarming and traditional composting. All three methods will deal with your kitchen waste to create great fertiliser and avoid the methane emissions and leaching problems that your scraps will produce at the rubbish tip.

Bokashi won't attract pests, so can be kept in the kitchen or classroom. When the bucket is full, the contents are dug into the garden where they will break down into highly fertile soil within a few weeks (within 3 weeks in summer, 6 weeks in winter.).

Why use Bokashi?

- It uses natural microorganisms to transform food wastes into food for plants!
- Contents of bucket only needs to be buried into the garden every 2-4 weeks.
- It takes food you can't use in worm farms or outdoor composting.
- The bucket can be left for weeks at a time, with no problems.

STEPS TO SUCCESSFUL BOKASHI COMPOSTING

1. Place your Bokashi bucket handy to where you prepare your food (kitchen or laundry) **out of direct sunlight**. **BEIGE OR BLACK buckets with drainer: Make sure drainer is in place near the bottom of the bucket, with the knobby handle facing up.**
2. Start by sprinkling a level tablespoon bokashi in the bucket.
3. Save up your day's kitchen scraps in a container, and **once a day**, add it all to the Bokashi bucket. Cutting up larger items into golfball size speeds things up. If you put badly rotten food in the Bokashi bin you'll need more bokashi mix to deal with it.
4. Press down with a masher or old jar to reduce air pockets and roughly level the waste.
5. Sprinkle Bokashi on the levelled layer of waste (a heaped dessertspoon to $\frac{1}{2}$ cup, depending on how much food you're adding). Use more Bokashi in hotter weather or when adding high protein food (meat, fish, cheese or egg)
6. Carefully reseal the lid.
7. Once or twice a week, drain the liquid from the bucket.
(The juice should be used within 24 hours, either diluted ~ 1:100 for liquid fertiliser or poured down the drain or toilet as a cleaner (it is actually used by plumbers to rebalance microbes in septic.)
8. Repeat the process until the bucket is full or until it is a manageable weight. (2-4 weeks).
9. Dig a hole/trench approximately 20-25 cm deep, add the fermented material and mix with some soil. Cover with the remaining soil. **DON'T WATER IT or plant in it FOR A WEEK.** Also see Other ways to use Bokashi Compost.
10. Rinse bucket with water only (not detergent which may kill the microbes), drain and repeat the process.

The signs of a successful fermentation:

Smell should be similar to that of pickles or cider vinegar. A white mould may appear - this is OK and shows that a good fermentation process has occurred.

The signs that all is not well:

Strong rancid or rotten smell
Black or bluegreen fungi, indicating that waste has putrefied.

Why the fermentation process may go wrong

- Not adding enough Bokashi
- Not replacing the bucket lid tightly after every use
- Not draining the Bokashi juice often enough
- Too much exposure to direct sunlight

How to bury a bad batch

- Find a spot in the garden, away from plants and dig a 35 cm hole
- Place 3 handfuls of Bokashi into the hole
- Tip the bad batch into the hole
- Mix with the soil
- Sprinkle another 3 handfuls of Bokashi onto the bad batch and fill the hole back in with soil.

What if you are going away?

You can safely leave your Bokashi bucket for weeks at a time.

Just make sure the lid is properly sealed, you have added a layer of Bokashi and you have drained as much liquid as possible from the bucket.