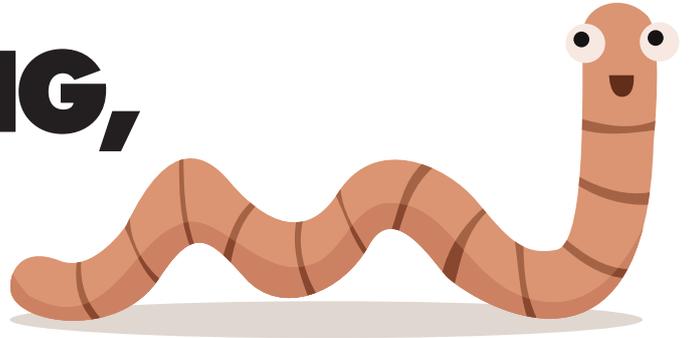


WORM FARMING, BOKASHI AND COMPOSTING



Why compost?

When food scraps and other organic materials go to landfill, they produce potent greenhouse gases, such as methane and carbon dioxide. Worm farms, Bokashi and other home composting systems are a great solution to this problem as they enable these waste products to be transformed into compost and compost tea instead. This is a win for the environment and your garden as the compost produced can be used to enrich your soil and help your garden to thrive!

As part of our ongoing commitment to reduce the amount of waste that goes to landfill, we offer our residents each of these systems at a subsidised price.

Garden compost bin



This bin has a generous opening in the top, making it easy to put in kitchen scraps, grass, leaves and other garden debris.

Its black colour helps keep the compost pile warm, while wide air slots ensure good ventilation. The bottom is open to the earth.

The bin is lightweight and easy to lift off for turning or harvesting the finished compost, there are also four sliding panels at the base which can be used to access the finished compost.

- 210 or 340 litres
- Australian made from 100% recycled plastic

Worm farm



A worm farm is a great way to reduce your household kitchen waste into nutrient rich worm castings and worm tea that fertilise your garden.

The Worm Cafe is an easy to use worm farm system which consists of three large stackable trays, it is also fly-proof with a ventilated lid and has a worm mound, tap and sump. It comes with a worm farm bedding block (coir block) to get you started and instructions.

A breeder pack of 1000 worms can be purchased separately at the time of ordering.

- 57(L) x 39(W) x 75(H)cm
- Australian made from recycled plastic

Bokashi bucket



Bokashi is a home composting system designed for indoor use; on the kitchen bench or under the sink. It transforms all food waste into a nutrient rich soil conditioner and also produces rich compost tea for natural garden fertilisation.

The system uses a bokashi culture (a mixture of sawdust and bran that has been infused with micro-organisms) which is added directly to your food scraps in the bokashi bucket.

Simply cover your food scraps with the bokashi culture each time you add to the bucket and then tightly reseal the lid. Once the bucket is full (usually 3–4 weeks for the average Australian household), the contents of the bucket can be transferred directly into the soil of your garden.

Within 2–3 weeks you will have a nourishing compost and soil builder ready to add to your garden.

The bucket also has a strainer that allows liquids to drain to the bottom. The tap at the bottom allows you to access the nutrient rich liquid which can be diluted into a compost tea for your garden.

Compare the composting systems

	Compost bin	Worm farm	Bokashi
Where can I put it?	Outside on the ground, in your garden.	Either inside or outside, depending on the temperature (10–30 degrees).	The bucket stays inside until it is full. Then it gets emptied into a hole in your garden to finish decomposing.
Does it smell?	The pile will only start to smell if it runs out of oxygen (becomes anaerobic). It is important for the pile to have airflow and receive a diverse mix of materials.	Worms need oxygen and a selection of food that they like to eat. A healthy worm farm will smell earthy or loamy. If it smells bad, anaerobic bacteria have built up.	The only smell should be from the bokashi culture that ferments the food, which gives off a subtle yeasty smell. Odour may develop if the lid isn't sealed properly.
Is it temperature sensitive?	Compost bins are not sensitive to temperature changes however the material inside will decompose quicker on warmer days.	Worms are sensitive to temperature and can only survive in temperatures between 10–30 degrees celsius.	Room temperature is fine for keeping a bokashi bin healthy.
What can I put into it?	Fruit and vegetable scraps, grass, leaves, flowers, paper towels, straw, manure, ash, dust, organic matter and more. It's important to have a mix of these materials in your bin to keep the carbon, nitrogen, moisture, microbe and oxygen, in balance.	Fruit and vegetable scraps, tea bags, coffee grounds, juicer pulp, hair, sweeping or vacuum cleaner dust, damp shredded paper and newsprint.	All types of food except large bones. You will also need to add some bokashi culture mix to your food layer.
What should I not put in it?	Meat, poultry, cheese, fats plus not too much processed food – for example cake, pasta, bread, rice – or noxious weeds.	Citrus fruit, garlic, onion, capsicum and chillies. Processed or mouldy foods are not good to add as well as animal faeces from pets that have been wormed.	No rotten or mouldy food as well as no animal faeces. Avoid adding fluids such as water, milk or juice as they can harm the micro-organisms.
Do I need to turn the compost pile?	If you layer the organic material you add to the bin (dry leaves, green organics and food scraps), you won't need to turn the pile as often. However it's quite easy to do – simply lift the lid and use a shovel to turn the pile.	Turning the pile isn't required, however it's a good idea to lift or disturb the compacted food pile occasionally to provide air flow.	Turning is not required. The bucket contents is emptied into a hole in the garden where it continues to decompose.
Are there ongoing costs?	No.	Only if the worms die or need to be replenished.	You will need to either make your own or purchase the bokashi culture to add to your bin.
Does it produce a compost tea?	No tea is produced as any liquids that develop will drain into the soil under your compost bin.	Most worm farms have a tap on the bottom to drain and access the nutrient rich worm tea.	Bokashi buckets come with a tap to drain the nutrient rich liquid. This should be diluted to 1:100 before using it in the garden.
How long does it take to make compost?	Approximately 2–4 months, depending on the heat, moisture, size, contents and microbe levels in the pile as well as the outside temperature.	Approximately 1–2 months, once established.	Fermentation starts in the bucket and the decomposition is completed in the ground, in approximately 2–3 weeks.
How do I harvest the finished compost?	Lift the bin off the pile and shovel the finished compost onto your garden beds and work into the soil. Leave any unfinished material in the bin ready for the next batch.	Move the worm castings layer to the top and leave the lid off. Worms will then move down to the next layer to avoid light. Remove worm castings taking care to leave worms behind.	After 2–3 weeks of being in the ground, you can dig up the finished product and move it around your garden.