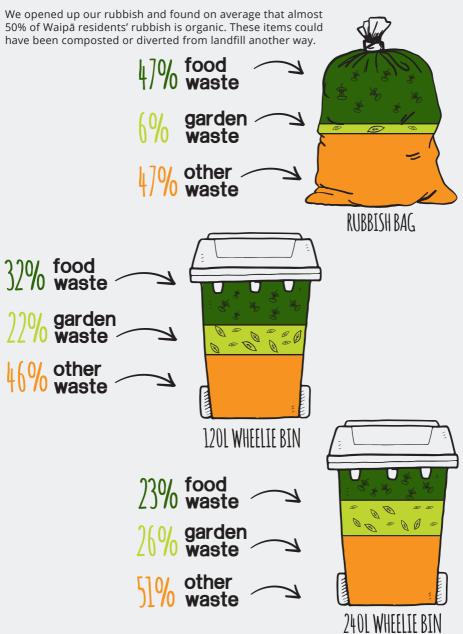
HOW TO: COMPOST





RECHARGE THE SOIL

A LOT OF WHAT WE THROW IN THE BIN DOESN'T BELONG THERE!



Waipā households who use rubbish bags throw away more food. Waipā households who use wheelie bins throw away more garden waste.

Composting is a great solution for most of this stuff!

COMPOSTING A GREAT WAY YOU CAN DEAL WITH YOUR FOOD AND GARDEN WASTE AT HOME AND CREATE RICH COMPOST FOR YOUR GARDEN

Benefits of your compost bin:

- cheap and easy way to deal with your food and garden waste
- · lightens your rubbish bag or wheelie bin
- creates natural fertiliser for free
- stops methane gas production by removing your food and garden waste from landfill.



THE RECIPE FOR GREAT COMPOST?

Composting is a natural process but there are a few things you need to do to make it work at its best. To get your compost cranking, mix garden and food waste with sunlight, air flow and a little water. Think of it as a recipe!

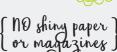
70% BROWNS

BROWNS are rich in carbon



YES

Dry "browned-off" lawn clippings Fallen autumn leaves Paper and cardboard.



30% GREENS

GREENS are rich in nitrogen





YES

Food waste (fruit and vegetable kitchen scraps, egg shells, coffee grounds and tea leaves)



Twigs and hedge trimmings Sheep pellets.





WHAT CAN'T WE PUT IN OUR COMPOST?

Here are some things you should avoid putting in your compost to keep it weed free and reduce the risk of pests.

NO

Meat, bones, fat or seafood

Cooked and /or processed foods, such as bread or pasta

Dairy products



Noxious weeds (ginger roots, wandering willy, kikuyu)

Diseased plant material

Dog and cat poo (but manure from vegetarian animals is fine)

Oil and other liquids (water is good)

Nappies and takeaway coffee cups

Flax, cabbage tree leaves and bamboo.



LIKE A SPONGE CAKE, COMPOST IS LAYERED.



Make a larger layer of 'browns' (that's the sponge cake) - about 10cm high.



Then add a thinner layer of 'greens' (that's the cream and jam).



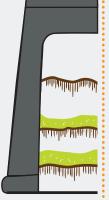
Repeat.



The top layer of your compost should be a 'brown' layer.









Add some water to the dry browns to help the process. Keep the lid on your compost bin to keep the moisture in. Air also helps, so stir the top layers of your compost regularly with a garden fork. At all times your compost should be fairly moist like a sponge.

HARVEST TIME!

When you can't identify any of the waste in your compost – that means it's ready to use! If you can still see some vege peels or leaves, leave it to 'cook' a bit longer. It usually takes at least 3-4 months in the summer and 6-8 months in the winter. This depends on sunlight, your care and attention and lots of other natural processes, so don't rush it. Wait until the compost is ready.

Harvesting your compost takes a bit of time, so set aside a morning for the task.



Take the lid off your compost bin and place to the side.





Use a garden fork to take off the top two thirds of the partially broken down materials – this stuff is not ready yet. Place that back into your compost bin.



The bottom third is the mature compost and it is ready to use. Take this out and use it in your garden!



Dig the compost into the soil of your garden beds or vegetable plots to get the most benefit from your compost.



HELPFUL HINTS

- a healthy compost is full of natural soil life. Worms, centipedes and other insects are normal and helpful
- your compost should smell earthy, but not sickly and smelly. If it really smells, add extra brown material and make sure you are not composting any meat or fish
- the smaller the material is, the quicker it will breakdown. Give your compost
 a head start by snapping twigs and branches and ripping up cardboard.
 The smaller the better, nothing bigger than your thumb is a good size
- to help get the composting process underway you can add some existing compost to each layer
- don't plant directly into compost as this can burn plant roots.





Bin location

Choose a sunny position for your compost bin as the warmth from the sun is an essential part of the process. Choose a place that you can get to easily so taking the kitchen waste out is not a hassle. Be considerate to your neighbours when choosing a spot.







Head Office

07 872 0030 101 Bank Street, Private Bag 2402, Te Awamutu 3840

Cambridge Office

07 823 3800 23 Wilson Street, Cambridge 3434

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