



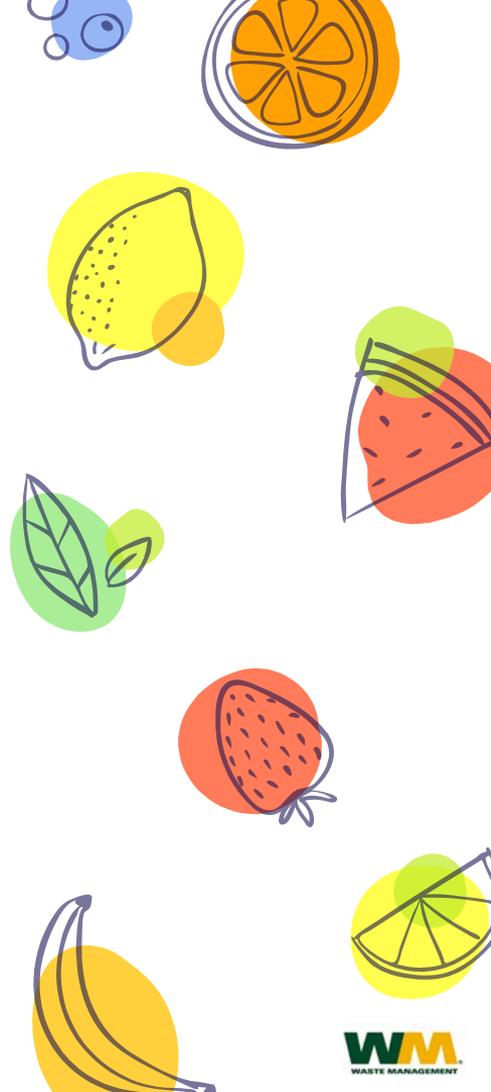
Compost Turns your Garbage into Garden Gold!

The best green living activity you can do. It's easy and with so many benefits, you don't even need a yard!

Presented by Lisa Ryder

What is compost?

- × Compost is organic material that can be added to soil to help plants grow
- × You can make it at home from leftover food scraps and yard waste
- × Many trash collection companies also offer large-scale industrial composting for food waste from the community



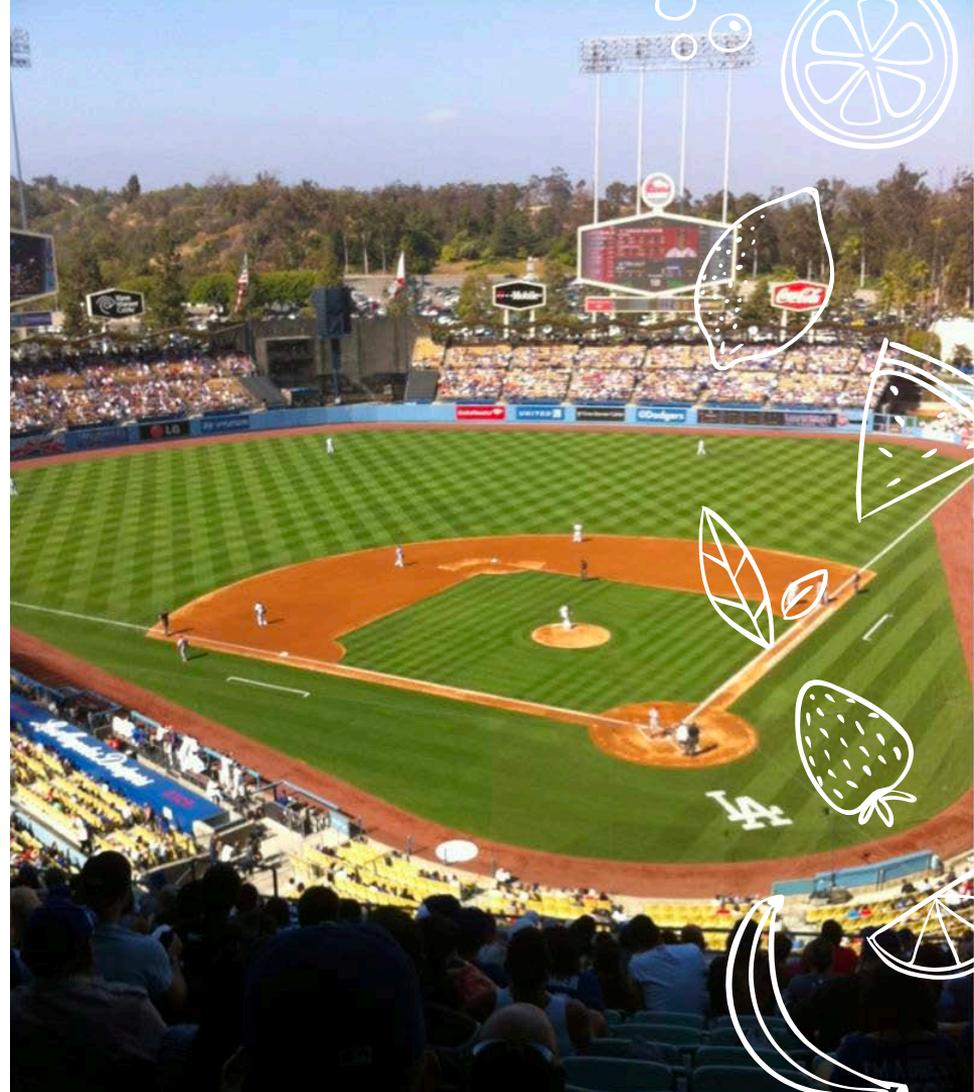
The background of the slide is decorated with various colorful, stylized icons of fruits and vegetables. These include a blue cluster of grapes, a sliced orange, a green avocado, a slice of watermelon, a yellow lemon, a green leafy vegetable, a green pear, a yellow slice of citrus, a green leaf, a strawberry, a banana, a green leaf, a green slice of citrus, a red cherry, and a whole orange. The icons are scattered around the central text.

50,000 tons

Amount of trash residents of
LA County throw away in a
single day

That's enough
trash to fill up
the entire
Dodger Stadium!

About 30% of this trash is food
waste.





Start composting today!

Instead of sending your food and yard scraps to the landfill, where they release harmful methane gas, throw them in a bin!



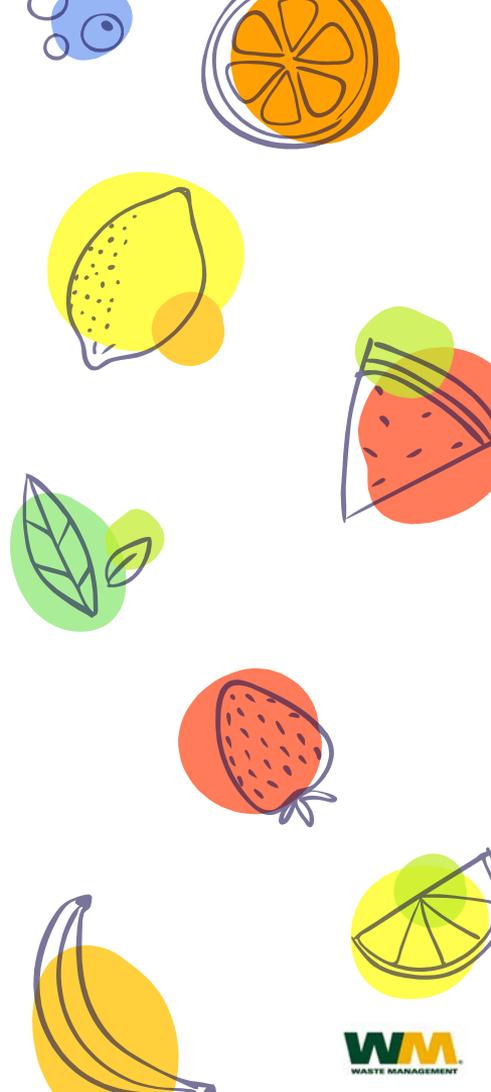
Composting turns our trash into treasure!

Mother nature recycles her waste:

Our waste becomes food for other organisms, which helps nourish the soil and grow new food

What are the benefits of composting?

- × Reduces waste in landfills
- × Turns waste into a useful product
- × Reduces need for water & fertilizers
- × Regulates the soil's pH, provides nutrients on a slow-release basis, suppresses certain plant diseases, & controls erosion
- × Sequesters methane, a greenhouse gas



Traditional Composting

- × Breaks down food scraps & yard waste using aerobic digestion in 3-12 months
- × Most bins are made for larger spaces with yards



Backyard Compost Recipe

1/3

Greens (nitrogen)

Fruits, veggies, egg
clippings, grains, & yard

2/3

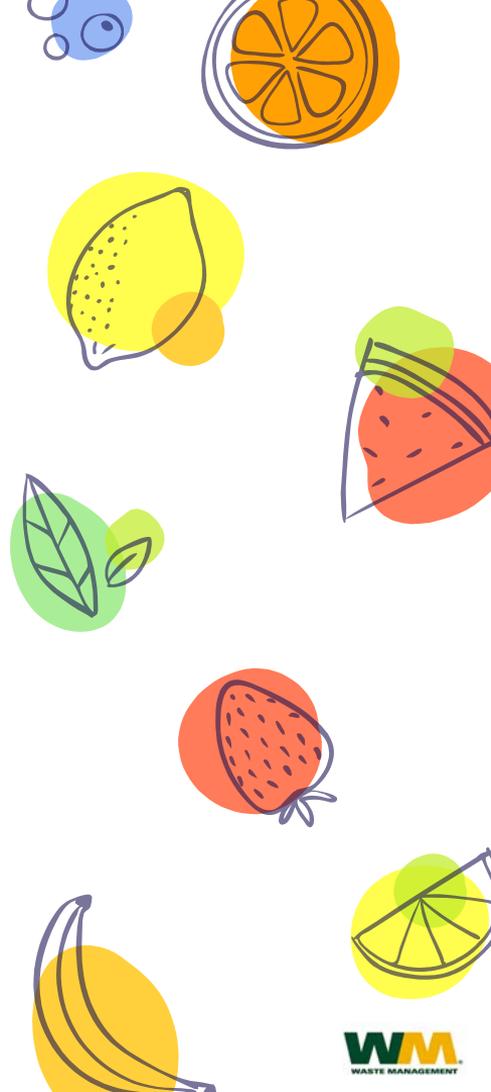
Browns (carbon)

Dried leaves, wood chips, sawdust,
straw, shredded newspaper, egg
cartons, & cardboard

+

Water, Air, & volunteer
helpers

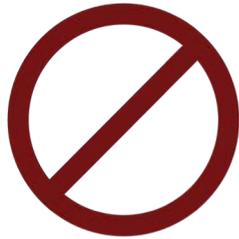
Mix the compost to ensure
aeration and moisten with water
about once a week. Fungi,
bacteria, & invertebrates move
in to help process scraps



Traditional compost dos, dont's, pros, & cons



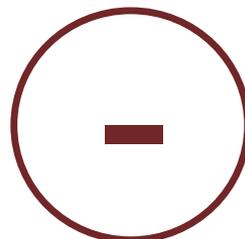
Fruits, veggies,
grains, yard
waste,
shredded
paper
products, soil,
& water



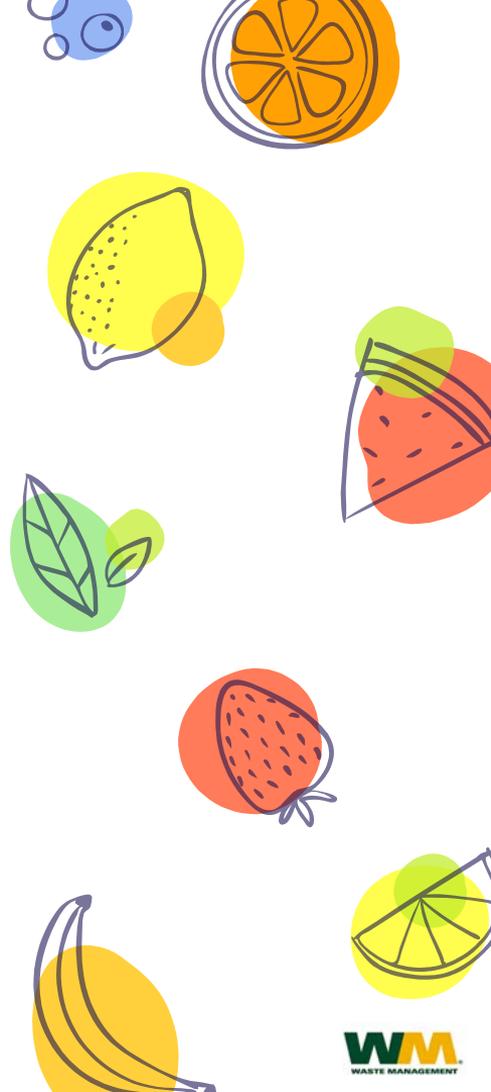
No meat, dairy,
bones, grease,
diseased
plants, & pet
waste



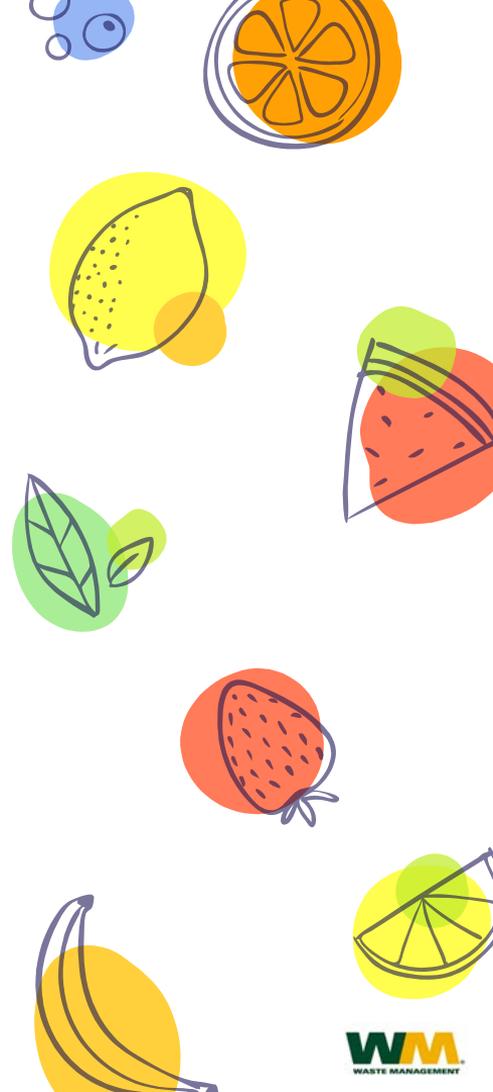
Inexpensive,
takes yard
waste & food
waste, low
maintenance



Cannot take
all foods,
limited
options for
small spaces,
longer
processing
time



A look inside a compost bin



Traditional composting bins

- × Large backyard bins:

- Soil Saver (\$90+)
- Tumblers (\$80+)
- DIY bins



- × Compact bins for patios or balconies:

- Envirocycle mini tumbler (\$190)
- Miracle-Gro small tumbler (\$60)



How to tell when compost is done:

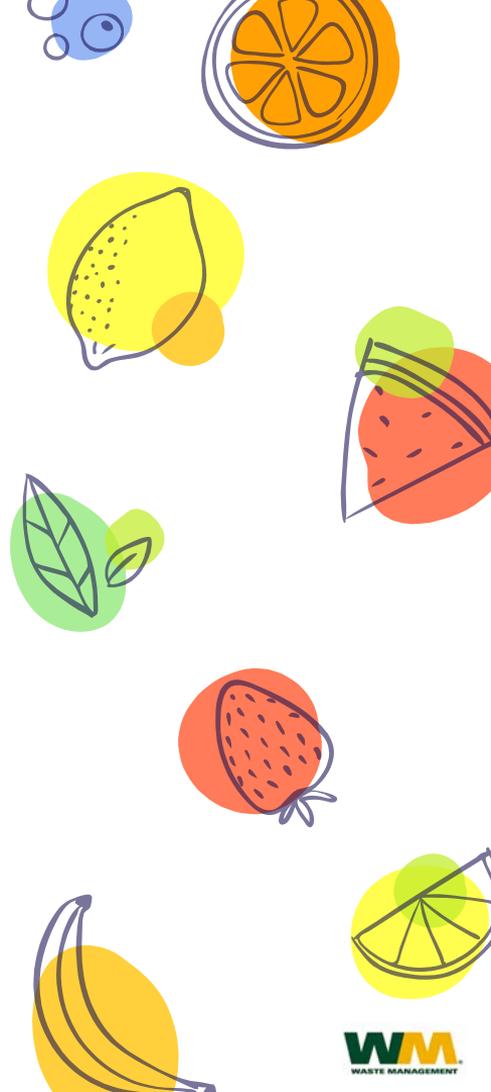
It no longer looks like food
or yard waste, but a rich
black loamy soil.

a.k.a BLACK GOLD! The
worlds best, organic plant
food...as nature intended.



No yard? No problem!

- × Several options for small spaces:
 - Mini compost bins for balconies and patios
 - Vermiculture composting
 - Bokashi method
 - Food recyclers



Vermiculture composting

- × Vermiculture composting can be done in any space!
- × Uses a small container with red worms
- × Compost food waste only (no yard waste)
- × Creates a super rich fertilizer in 2-3 months



Vermiculture Compost Recipe

½ lb

Red wiggler worms (1/2+ lbs)

The worms help break down the organic waste and create rich soil!

+

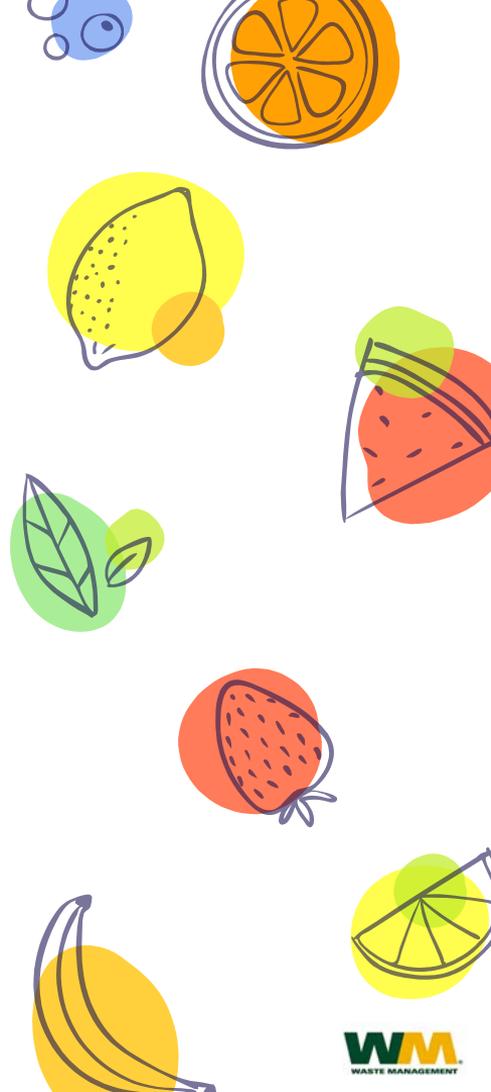
Bedding and paper products

Coir fiber, potting soil, shredded newsprint, office paper, cardboard & paper board

+

Food scraps

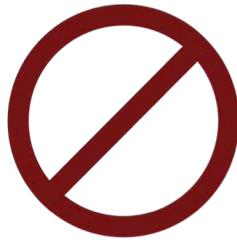
Fruits, veggies, & grains only!



Vermicompost dos, dont's, pros, & cons



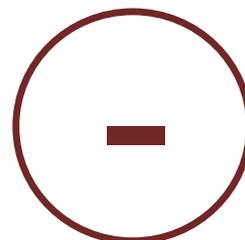
Fruits, veggies, grains, & shredded paper products only. Keep in shade



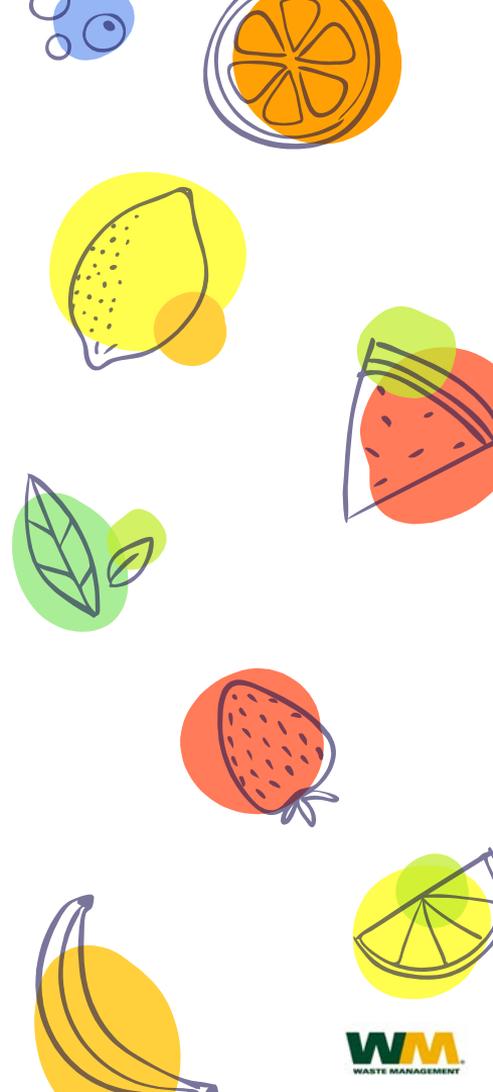
No meat, dairy, bones, grease, liquid, & yard waste. Limit extreme temperature exposure



Good for small spaces, minimal odor, quicker cycle than traditional composting

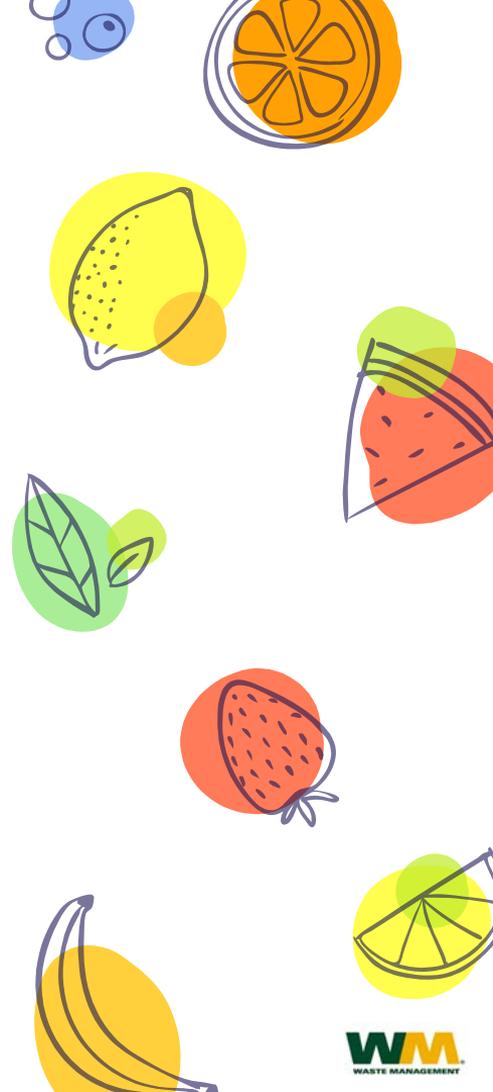


Cannot take all foods, worms require some attention, costly bins



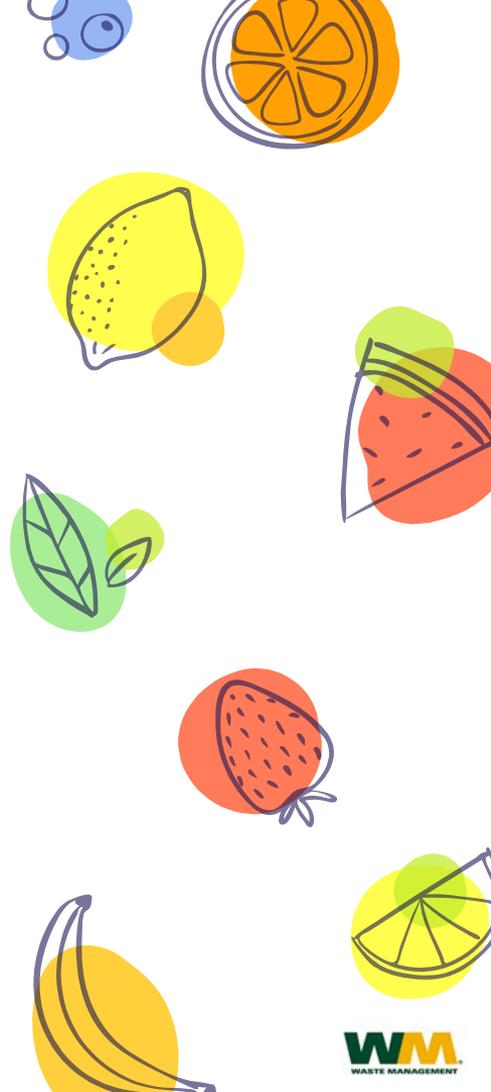
Vermiculture composting bins

- × Some examples for in-home use:
 - Worm factory (\$110)
 - Hot Frog Living Composter (\$107)
 - Worm Farm Composter (\$160)
 - DIY bin (\$20-\$30)
 - Red worms (\$25-\$30)



Alternative composting: the Bokashi system

- × Method for breaking down kitchen scraps through a fermentation (anaerobic) process
- × Ideal for urban homes with limited space for traditional composting
- × Requires extra steps after the 2-week fermentation process to become useable compost



How to use Bokashi

- ✗ The bucket: a 5-lb plastic bin, tight-fitting lid, & a spigot at bottom
- ✗ The accelerant: microbe enhanced wheat bran
- ✗ The process: add food scraps to bucket and compact with a smasher, sprinkle handful of accelerant over top, & repeat until bucket fills.
- ✗ Keep sealed & drain liquid every 2-3 days
- ✗ After fermentation complete, mix contents with soil or in a traditional compost system



Bokashi dos, dont's, pros, & cons



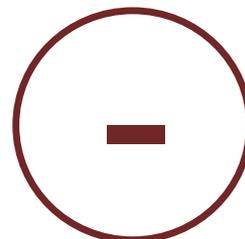
Add all types of food waste, including meat, dairy, & bones



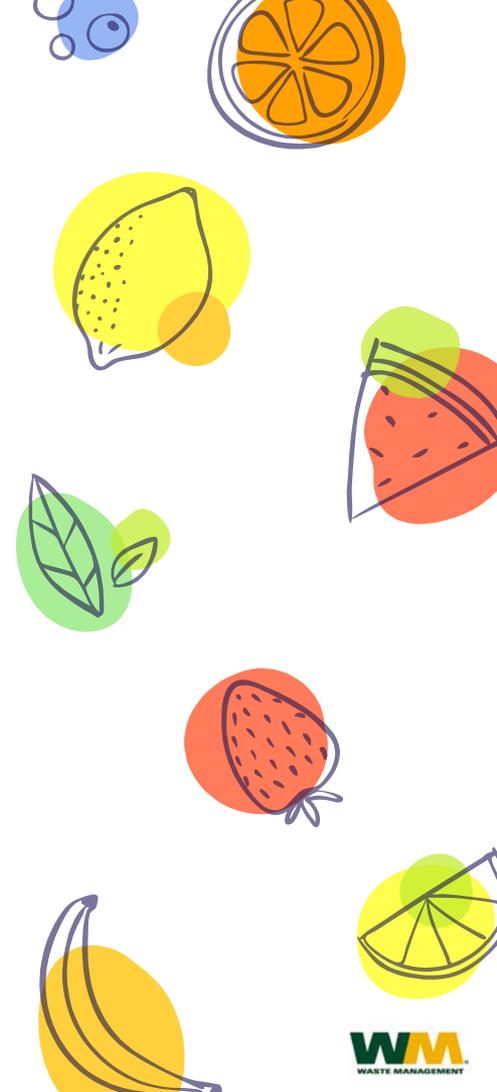
No grease, liquid, paper, & yard waste.
Limit exposure to air



Breaks down all foods, good for small spaces, produces liquid plant food, inexpensive

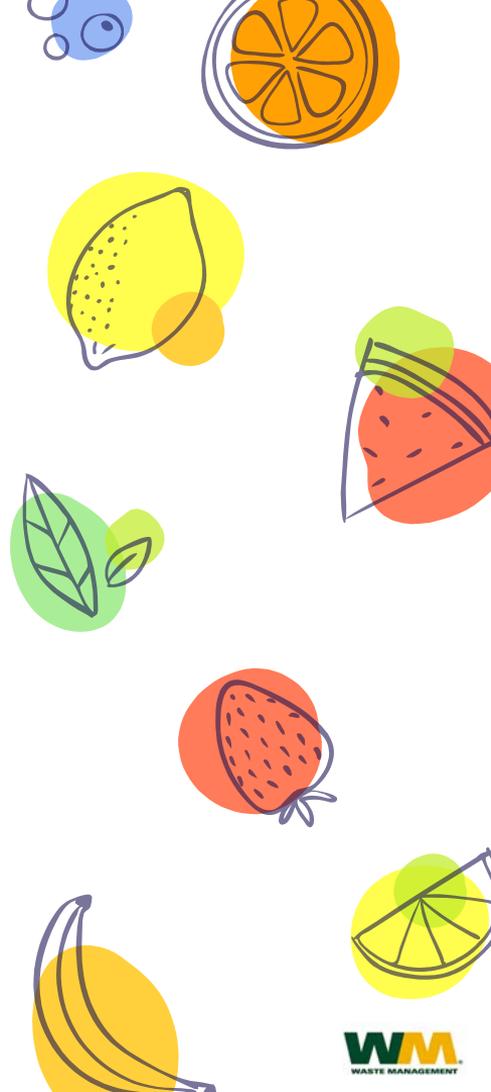


Some odor, must bury product or use 2nd compost system, can kill plants



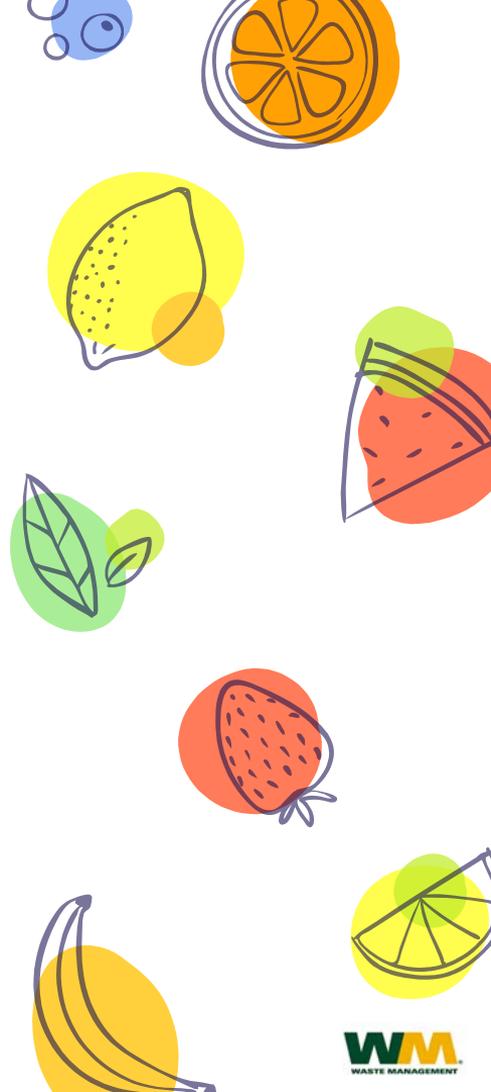
Bokashi bins

- × Some examples:
 - SCD Probiotics Bokashi system (\$47)
 - VermiTek Bokashi system (\$50)
 - Urban Composter Bokashi bin (\$47)
 - Bokashi bran additive (\$12-\$20)



Alternative composting: electric food recyclers

- × Method for breaking down kitchen scraps through mechanical process
- × Ideal for urban homes with limited space
- × Quickly processes food scraps (24 hours or less)



How to use food recyclers

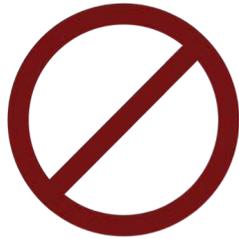
- ✗ Plug device into outlet
- ✗ Insert enzyme additive (if required)
- ✗ Fill with food scraps
- ✗ Turn on device
- ✗ Add compost to garden
- ✗ Clean device after use



Recycler dos, dont's, pros, & cons



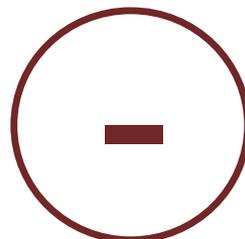
Add most types of food waste, including meat, dairy, coffee filters, & small bones



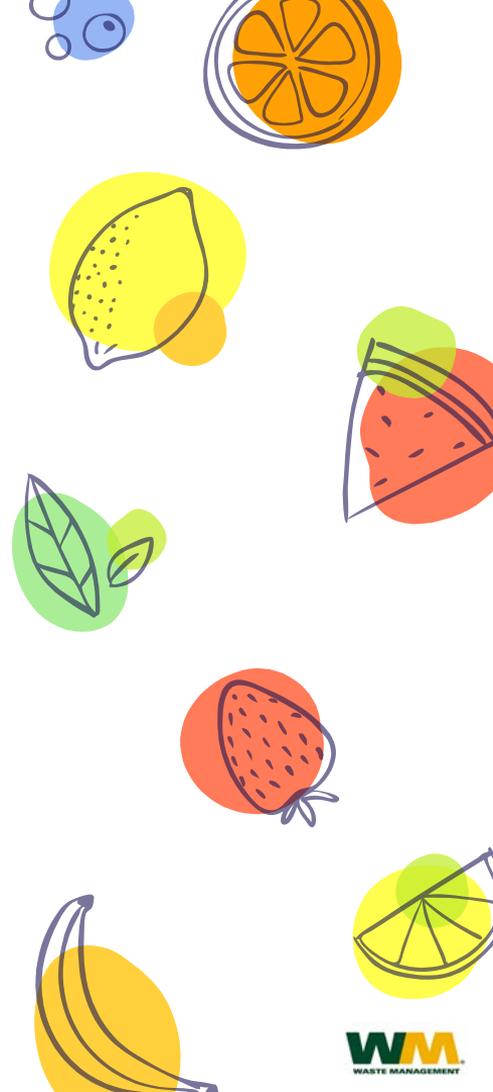
No grease, liquid, paper, large bones, pits, & yard waste



Breaks down all food, limited odor, good for small spaces, fastest processing, easy to use

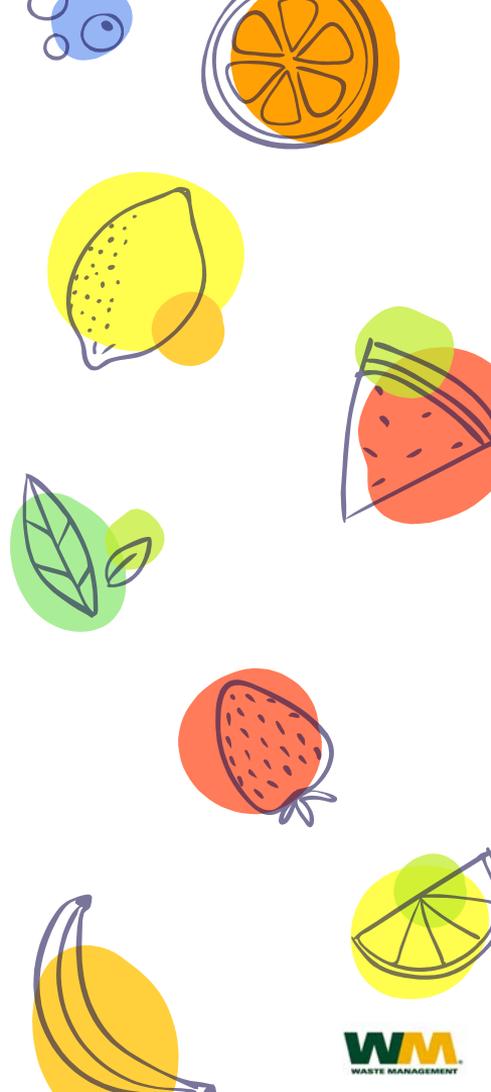


Costly, requires purchase of replacement filters, requires cleaning



Food recyclers

- × Only two options on market:
 - Food Cycler Platinum Indoor Food Recycler (\$259)
 - Countertop sized, works in 3-6 hours
 - Replacement filters (2 for \$25). Each lasts 3-4 months
 - Foodilizer Additive (\$25)
 - Product is sterile unless additive used

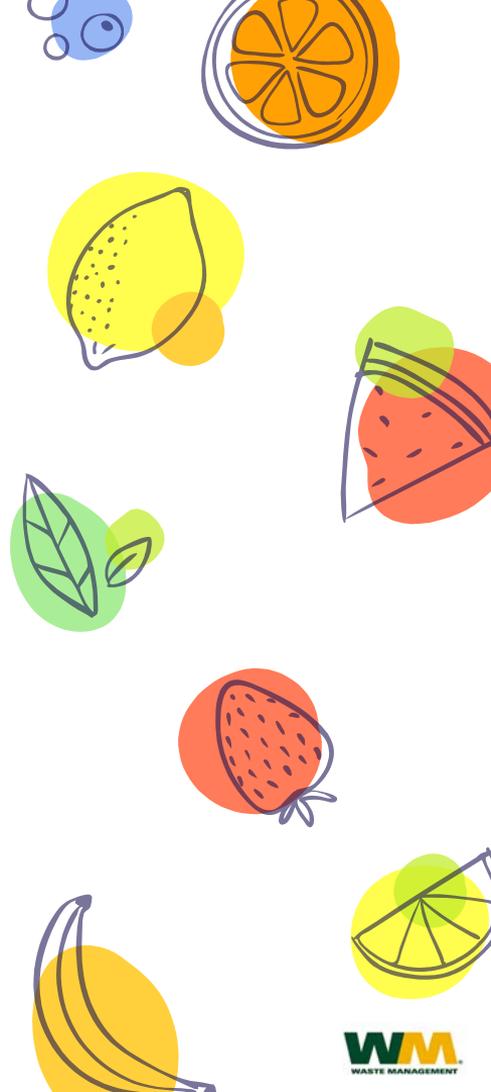


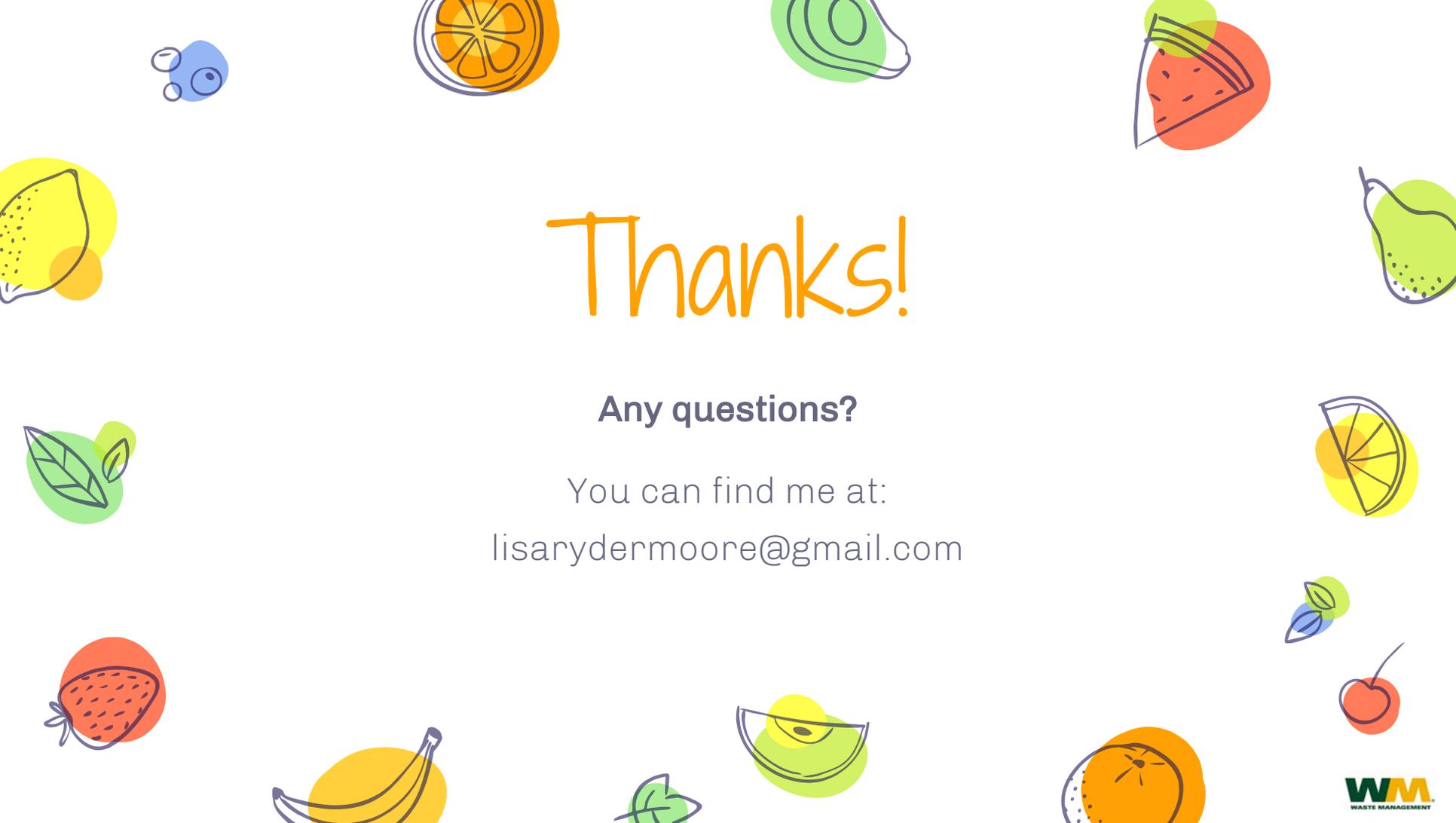
Food recyclers

× Option 2: Zera Food Recycler (\$1200)



- Trashcan sized
- works in 24 hours
- Replacement filters (\$20 each).
Last 1-2 months
- Additive (\$14/4 packs), must
use 1 pack/cycle
- Product can be used as
compost



The slide features a white background decorated with various colorful illustrations of fruits and vegetables. At the top left, there are blueberries. Next to them is a sliced orange. To the right is a green avocado. Further right is a slice of watermelon. On the far right edge, there is a green lime. In the middle left, a yellow lemon is shown. Below the lemon are two green leaves. At the bottom left, there is a strawberry. In the bottom center, a banana is depicted. To its right is another green avocado. At the bottom right, there is a cherry and a whole orange. The word 'Thanks!' is written in a large, orange, handwritten-style font in the center of the slide.

Thanks!

Any questions?

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