## COOK COUNTY DEPARTMENT OF ENVIRONMENT AND SUSTAINABILITY





# INDOOR COMPOSTING

Composting at home is a controlled way of recycling organic materials, such as food scraps (fruits and vegetables) and yard waste trimmings (leaves and grass) into a dark, earthysmelling soil conditioner called compost.

Compost fortifies soil, holds water and returns valuable nutrients to the Earth. Composting lowers greenhouse gas emissions and reduces the need for synthetic fertilizers.

#### INDOOR VERMICOMPOSTING BIN

# WHAT IS VERMICOMPOSTING?

This method takes: 4-6 months

A process that relies on red wriggler worms and microorganisms to convert organic materials into compost.

#### **GETTING STARTED**



Drill air holes toward the top of a container and drainage holes in the bottom.

Add bedding. Tear paper into strips, soak in water, wring out and place in bin, filling it halfway.



Visit

composting.

for all the



Gently add worms on top of the bedding, and allow them to settle for a couple of days.

Add food scraps and cover with bedding to prevent fruit flies. Cover your bin tightly.





Repeat step 4! Worm "castings" will build up in the bin and can be harvested after 4-6 months.

#### **USING VERMICOMPOST**

Use immediately or store to use it later:

- Mix into the soil in your garden and around your trees and yard plants.
- Use it as a top dressing on outdoor plants or sprinkle it on your lawn as a conditioner.
- Protect it from direct sunlight by incorporating in soil or covering with mulch.

### **OUTDOOR COMPOSTING**

Interested in composting in your yard? Check out these outdoor options for processing food scraps.

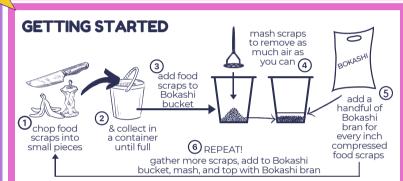
#### **BOKASHI COMPOSTING SYSTEM**

#### WHAT IS BOKASHI?

This method takes: 1-1.5 months

A form of fermentation that uses microorganisms to break down organic matter.

You can use it to "pre-compost" food scraps not recommended for a compost pile or bin, including meats, bones, fats, and dairy products.



Once the container is full, set it aside for 2-3 weeks to ferment. Food scraps will still be recognizable, but will be pickled with a sour odor.

#### **USING BOKASHI**

Visit
illinoiscomposts.
org/composting
-at-home for all
the details

Combine fermented food scraps with soil, in the ground or in a pot, and leave dormant for ~ 1 month

Alternately, add the fermented food scraps to a compost bin or pile where it will finish decomposing

#### **COMPOST PICK UP SERVICES**

Don't have the time or space to compost yourself? Consider using a pick-up service. Local options can be found at <u>illinoiscomposts.org</u>

Or, contact your municipal government to ask about local composting programs.

### **SOURCES & FOR MORE INFORMATION**

1. Illinois Food Scrap Coalition <u>illinoiscomposts.org/composting-at-home</u>
2. North Carolina State University Extension <u>composting.ces.ncsu.edu/home-composting</u>



