

# Sustainable Ewe

The Home of Sustainability in Central Hawke's Bay

## Bokashi



Bokashi started in Japan around 1982 and came to New Zealand in 2000. It is only recently that the process has really caught on commercially and joined other, more mainstream systems such as worm farming and composting.

Bokashi literally means 'fermented organic matter'. Technically it is an anaerobic fermenting process, not a compost.

### The Pros and Cons of Bokashi

Pros	Cons
<ul style="list-style-type: none"><li>• Does not attract insects/fruit flies</li><li>• Does not attract rodents</li><li>• Low odor</li><li>• No greenhouse gases such as carbon dioxide, methane</li><li>• Very quick</li><li>• Does not require large amounts of space</li></ul>	<ul style="list-style-type: none"><li>• Some digging required</li><li>• Cost involved in buying the starter</li><li>• Fermenting smell</li></ul>

Unlike standard compost, with Bokashi you can compost meat, fish, cooked food, citrus, onions, even bones (although these will take longer to break down). So it is perfect for getting rid of kitchen waste.

NOTE: The food will not look broken down – this happens after it has been buried. I did notice however (and this surprised me) it was quite mushy – so obviously well on its way to composting goodness!

### The Liquid

This is amazing stuff!

As a plant food (diluted). As a drain cleaner – and not only is it septic tank safe – it's beneficial!

### Suggested dilutions for your Bokashi Liquid

1:100 liquid drench on your garden

1:200 as a spray on foliage

1:2 down your sink/shower drains as a cleaner