

# Sustainable Ewe

The Home of Sustainability in Central Hawke's Bay



## Bokashi Bin Instructions

- Place the two bins together with the perforated bin inside the solid bin.
- Place scraps in bin. Try to squish them down as much as possible so that there are no large air gaps (and you can fit more)
- For each 2 litres (an ice cream containers worth) of scraps sprinkle two tablespoons of activator (Zing).
- Make sure the lid is tightly closed.
- If the liquid (collected in the bottom bucket) becomes full it can be drained off and used in a variety of ways (See general information sheet)
- Once the bucket is full it will need to be stored to 7-10 days in a warm, dark spot.
- It should have a sweet pickled smell after 10 days.
- Bury it in the garden – Dig a 30cm deep trench and tip it in, cover it over. And you're done! You can plant over it after ONE week. Or, add the solids to your standard compost to supercharge them.

**With Bokashi you CAN compost many items that can not be added to traditional compost:**

- Cheese
- Chicken Bones
- Citrus
- Cooked Foods
- Corn cobs
- Egg Shells (crushed)
- Fruit and Vegetables
- Meat
- Sandwiches
- Tea Bags and Coffee Grids
- Wilted Flowers

### Some Do's and Don'ts of Bokashi

DO	DON'T
<ul style="list-style-type: none"><li>• Store your Bokashi in a warm area out of direct sunlight</li><li>• Ensure the lid is on tightly</li><li>• Squash down your food to avoid air pockets (a potato masher works well for this)</li><li>• Break up large pieces of food</li><li>• Drain the liquid from your bottom bucket regularly (every 2 to 4 days depending on your household)</li></ul>	<ul style="list-style-type: none"><li>• Add excessive dairy</li><li>• Add excessive oil</li><li>• Add liquids</li></ul>