

EM KITCHEN WASTE COMPOST

Don't waste your waste, use Bokashi !

Cut up vegetable and green waste into small pieces.



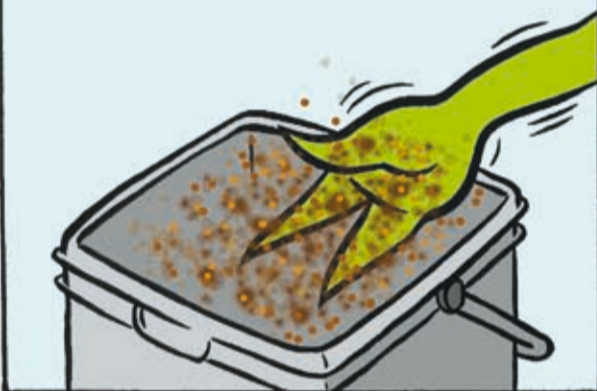
Spread a small amount of Bokashi bran over the bottom of the kitchen-waste bucket.



Put a layer of kitchen waste into the bucket.



Spread a small amount of Bokashi over the kitchen waste.



Press the food waste down lightly with the handy dabber.



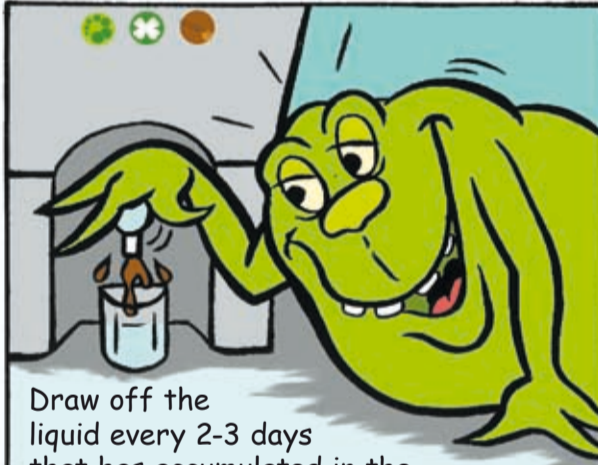
Securely close the lid of the bucket.



Repeat this process until the bucket is full.



Draw off the liquid every 2-3 days that has accumulated in the base of the bucket. Dilute this liquid at a concentration of 1:100 parts water. This can then be used as plant feed for house and garden plants.



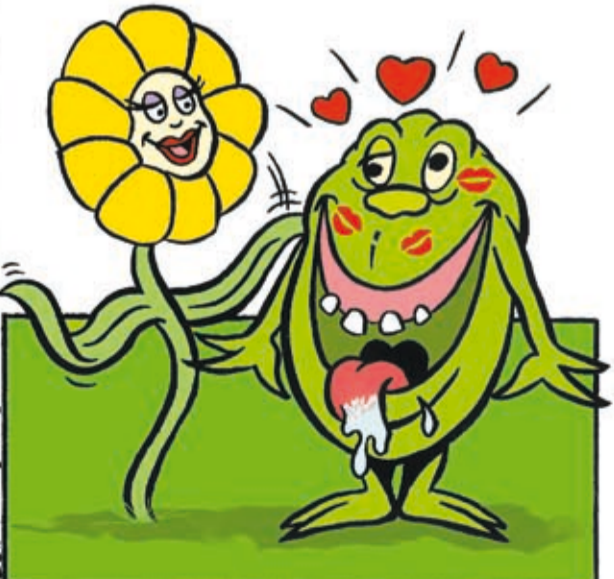
Leave the contents of the bucket to ferment for at least 2 weeks.



The contents of your bucket is now "pickled" and has a sweet and sour smell.



This bokashi compost can either be directly applied to the garden (dug into trenches) or collected in a covered compost heap in the garden.



THE ART OF EM IN YOUR HOME AND GARDEN

Introduce EM Effective Micro-organisms into *your* environment



www.em-naturally-active.com

Make your own high-nutrient organic compost from your everyday waste. Bokashi compost is a pro-biotic for the soil providing nourishment and improving the structure of the soil. The EM inoculated bran we call bokashi is the magic ingredient. These micro-organisms continue to multiply in the soil suppressing harmful bacteria and fungi that cause plant disease. Be part of the solution to pollution and reduce land-fill.