

What is composting?

Composting is...

the controlled decomposition of raw organic materials (such as food scraps and dry leaves) that creates compost, a valuable soil amendment. This process is driven by fungi, bacteria, and other microorganisms.

There are 5 key ingredients:

1 Water

Like us, composting microbes need water to thrive! They require a thin layer of water around materials in the compost pile in order to be active.

2 Air

Composting is an aerobic process—the microbes need air to live!

Air flow in the pile can be maintained by regular re-mixing or use of a special fan.

3 "Greens"

These are materials relatively high in nitrogen, providing microbes with protein to grow and reproduce.

4 "Browns"

These are materials relatively high in carbon, providing microbes with carbohydrates for energy.

Bulky browns help make space for air in the pile.

5 Living Organisms

Microbes

Microorganisms, or microbes, are the powerhouses of your compost pile. Bacteria are the most numerous and diverse, and consume a wide variety of materials. Actinobacteria and fungi both work to break down leaves, stems, nut shells, bark, and wood.

Macroorganisms

These larger organisms eat microbes and shred materials into smaller pieces.

Organisms don't need to be added! They show up on their own.

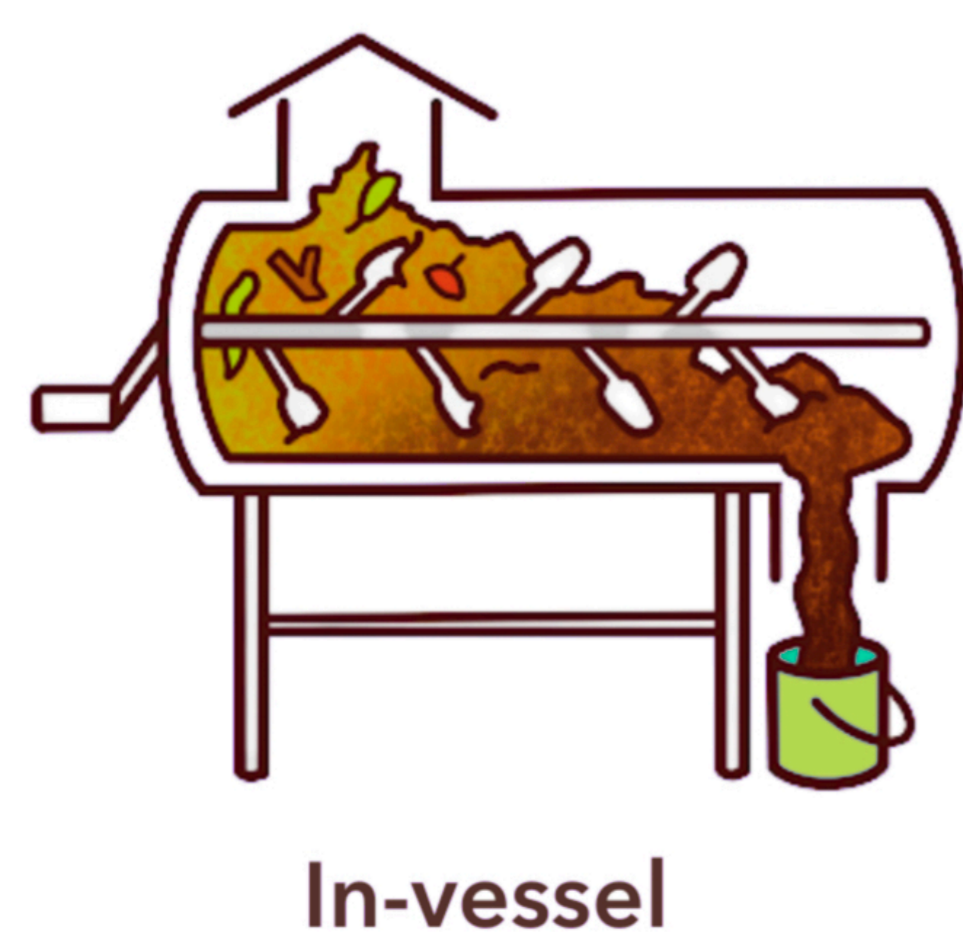
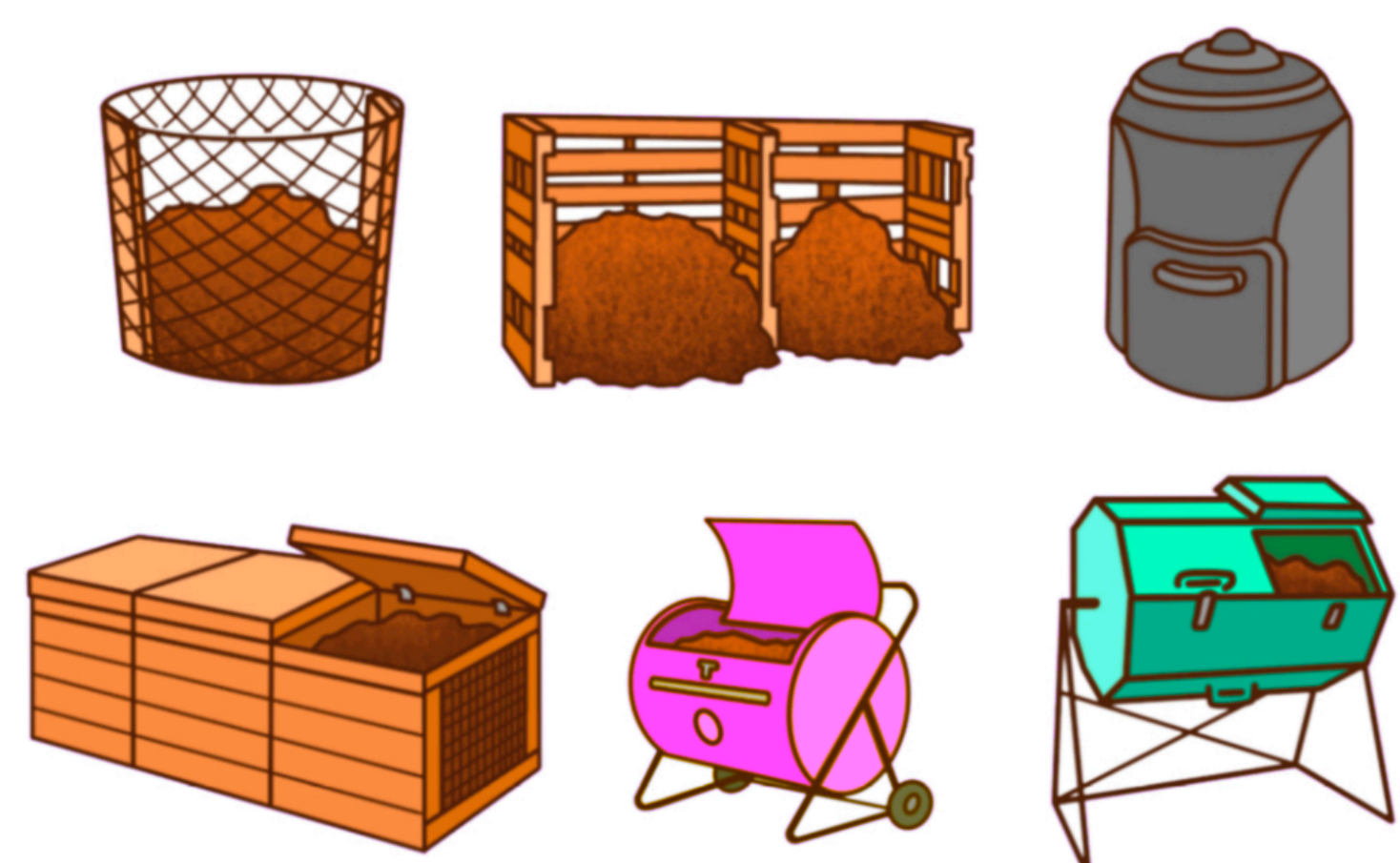
Recipe

1 part greens 2 parts browns

Finished compost is dark, crumbly, and earthy smelling.

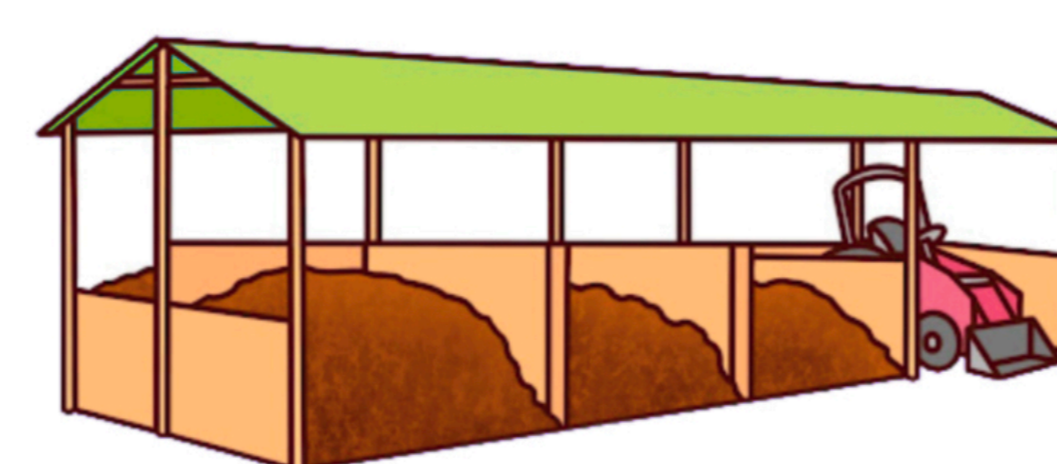
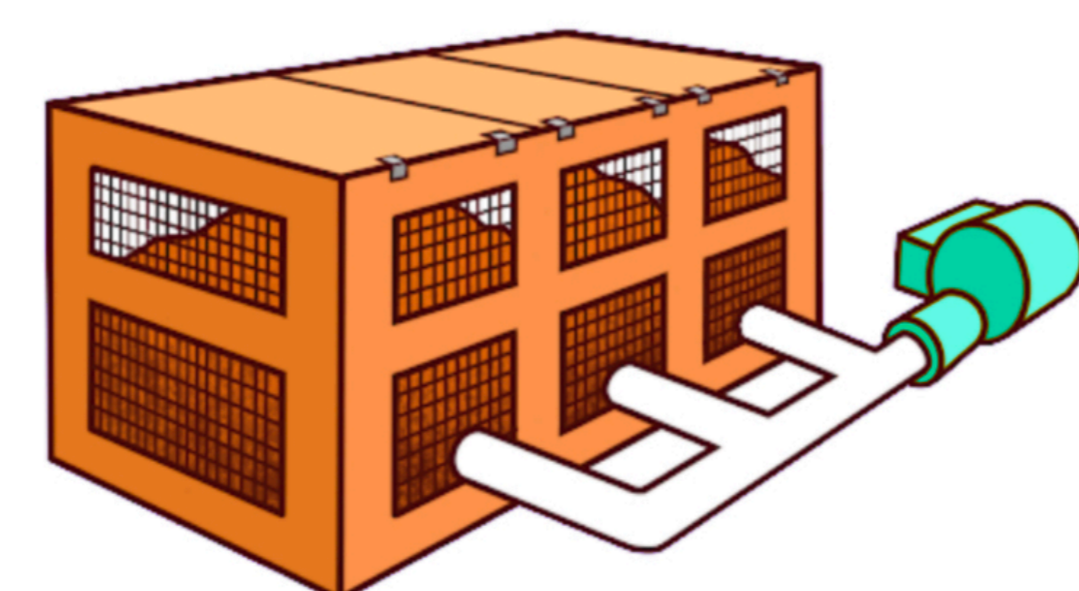
Lots of ways and sizes!

Home Composting



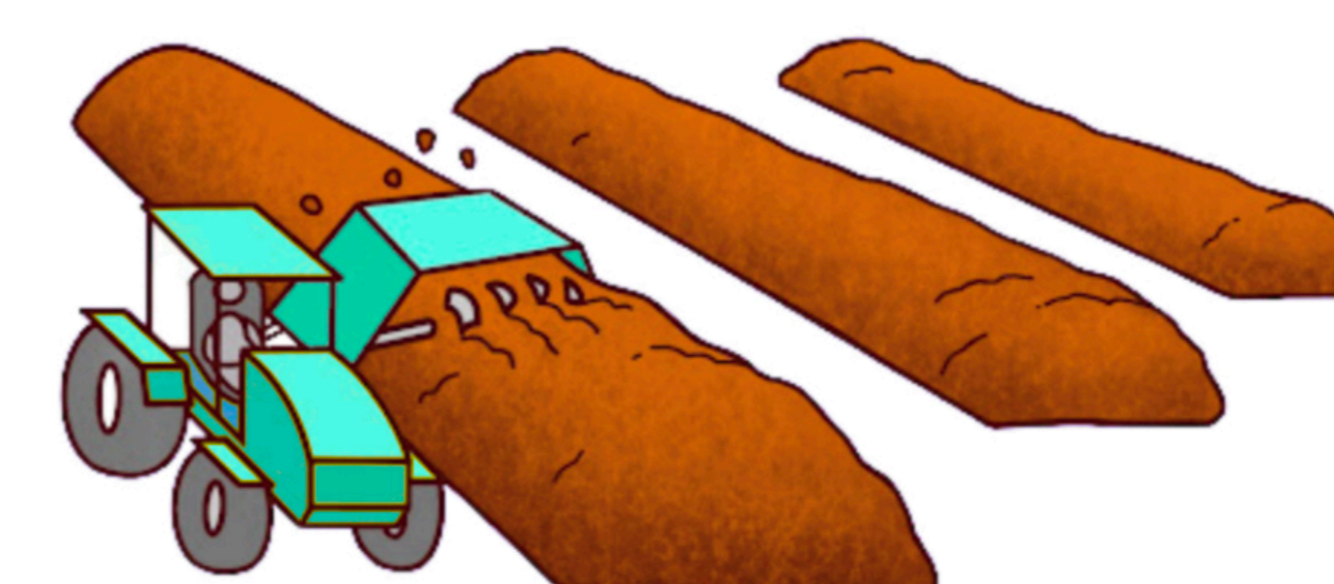
In-vessel

Aerated Static Piles (ASPs)



Bays or Bunkers

Windrows



Vermi-composting

Note: This is a different process as worms don't like to get hot!



Learn more about how to compost:

