

The ground rules

1 Install the composter in a **shaded area** near the house and on the ground.

Scratch the ground to activate the process.

2 **Balance** inputs of kitchen and garden waste :

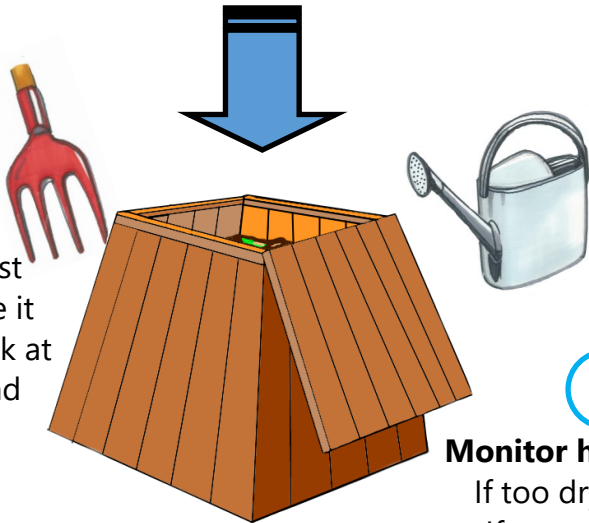
50% green waste (wet)

+

50 % brown waste (dry)

3

Mix your compost regularly to aerate it at least once a week at the beginning and every 15 days



4

Monitor humidity :

If too dry, water

If too wet, mix

After 6 to 8 months, remove the produce compost (brown and friable) and use it as shown opposite

Put back what is not decomposed in the composter

Continue to feed the composter

5

The waste to be compost

Kitchen waste :

- Peel and leftover fruit and vegetable (including citrus)
- Coffee filters and marcs, tea bags
- Eggshells
- Food scraps
- Dry bread
- Paper towel
- Hair



Garden waste :

- Lawn mowing (in little quantities)
- Dead plants and flowers
- Leaves
- Small branches
- Sawdust
- Ecorces



To avoid :

- Wood and coal ash
- Sweeps, contents of vacuum cleaners
- Meat, fish, bones, shellfish
- Diseased plants
- Unwanted seed plants
- Stones
- Laurel palm and cedar tree sizes
- Plastic packaging of vegetable origin

The use of compost

- **Late summer - early fall or late spring**
- In surface, not in depth. **To be mixed on the first 5 cm of the earth**
- Vegetable garden preparation, planting, reppoting, tree stand, mulching...



⇒ Vegetable crops : 1 to 3 kg / m² / year

⇒ Reppoting : 1/3 compost + 2/3 potting oil

⇒ Roses : 2 to 3 kg / m² every 2 or 3 years