

Bokashi Composting

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Alongside our more traditional compost heaps on the allotment, we 'Bokashi' compost our kitchen waste. Bokashi, developed in Japan, is basically a fermentation, pickling process; microorganisms, including the type used to make yogurt, are inoculated into a medium such as wheat bran combined with molasses, which sustains the microorganisms. The bran is sprinkled over layers of kitchen waste and kept anaerobic, as free from oxygen as possible.

We use two Bokashi bins, which are basically lidded buckets with a tap at the base to drain excess fluids, in rotation. All our kitchen waste is placed in a bin in a 2-3 inch layer and sprinkled with a mug of bran and kept sealed. Anything can go in - fruit and vegetable scraps, dairy, meat, fish, bread, sweet stuff, coffee grounds. Once full the bin is then kept for 2 weeks, removing any fluid through the tap, by which time the waste will be a fermented pickle. It can then be trenched into the soil or, in our case, tipped into a large cone plastic compost bin with a chicken wired base, and covered with soil, used compost, manure or similar and left. When the cone bin is full we tip out gorgeous nutritious compost. The excess fluid can be diluted 1:100 and used as a feed or put on a normal compost bin or the soil. It's simple and effective, great for the plants and the planet.

