# **GUIDE TO BACKYARD** WHY COMPOST?



When you compost, you can reduce what you send to the landfill by about a guarter! It's nature's way of recycling!

# HOW TO COMPOST

# **DECIDE ON A LOCATION THAT HAS:**

- Easy access for your convenience.
- A few feet of space from fences, tall grass, and other hiding places for vectors.
- Flat ground for good drainage.

### **ORGANIZE INDOORS:**

- Collect food scraps in the kitchen in a container with a tight lid to keep fruit flies away/minimize odor - or store in your fridge/freezer.
- Chop up larger tough items like watermelon rinds and corn cobs.

## **ADD YOUR INGREDIENTS:**

- Start with a 6-inch base of browns to absorb excess liquid from food scraps.
- Empty your kitchen container into your compost bin as needed, making sure to add twice as much browns when you do.
- · Cover your food scraps with a three-inch layer of leaves or other brown materials.

# **HARVEST:**

Wait six to twelve months and let nature do its work, or aerate with a pitchfork or shovel and add water as needed to speed up the process. It's ready when the compost no longer heats up, is dark brown with an earthy smell, and material has broken down completely.

# THE FOUR SEASONS OF COMPOSTING

# SPRING:

Add soil or compost and mix well to kick-start the process.



### SUMMER:

more water.

If your pile is getting smelly, add more browns. If the material looks dry, add

#### Gather leaves to use vear-round. Add

clean, unpainted pumpkins.

FALL:



As the temperature drops, decomposition will slow down or pause but will automatically resume after it warms.



DEQ offering technical and financial assistance to businesses, manufacturers, local governments, institutions, economic developers and citizens in environmental management. For questions, email <u>recycleright@dea.nc.gov</u>.

WASTE STOPS WITH ME

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