

## Fast, Easy, Nutritious, No Pests, and Environmentally Friendly

Bokashi recycles food scraps in a closed container and is considered to result in compost with the highest nutrient value. Composting with Bokashi can be done on site, keeps organics out of landfills, and is carbon negative — which is great for the earth!

If you have ever made lacto-fermented pickles or sauerkraut, Bokashi will seem familiar. The process acidifies (lowers the pH) of food scraps, so Bokashi will not draw pests even when it is buried to cure.



### Recycling Food Scraps by Fermentation

- 1. Find an airtight bucket with a spigot.** Bokashi ferments anaerobically. So, good buckets possess tight fitting lids and spigots with tight gaskets.
- 2. Add your household food scraps to the bucket.** Cut your food scraps and splinter bones into smaller pieces to hasten fermentation.
- 3. Sprinkle the scraps with Bokashi bran** (effective microorganisms or EM).
- 4. Press scraps flat with a plate to remove air pockets.**
- 5. Every day, continue to add food scraps and layers of bran until the bucket is full.**
- 6. Every two or three days, open the spigot to tap off the leachate.** Tapping off the leachate (juice produced during the fermenting) helps maintain the right environment

for the bran microbes to work. Dilute leachate 1:100 with H<sub>2</sub>O and use it to fertilize your house or garden plants.

- 7. When the bucket is full, seal the bucket and set it aside for two weeks.** This allows the microorganisms in the bran to go to work. Many Bokashi enthusiasts use a two bucket system and rotate when a bucket becomes full.
- 8. During the two week waiting period, continue to regularly tap off the leachate.**
- 9. After two weeks, open your bucket and remove the Bokashi compost.**
- 10. Bury your Bokashi compost** in the bottom of a tomato pot on the patio, under a shrub in your landscape, in a community garden plot, add to a compost digester in the yard, or in the compost pile.
- 11. Wait two weeks after burying the Bokashi compost for it to cure before planting that tomato in the pot on the patio or the starts in your garden.**



### What Is Bokashi Bran?

Just sprinkle on a mix of effective microorganisms (EM) and watch your food scraps turn into nutritious compost! EMs include lactic acid bacteria, yeasts, photosynthetic bacteria, actinomycetes, and fungi. While food scraps are rarely physically altered, they will be chemically broken down. Bokashi can be more accurately termed pre-compost.



### Pro Tip

The contents of a well maintained Bokashi bucket should smell "pickled" or sour. If a foul odor emanates from your bucket, you may not have added fresh enough or sufficient bran. As a result, it may be time to dump that batch, scrub the bucket, and start over.

### Bokashi Fermentation Resources

Manufacturers of ready-made Bokashi buckets and bran include: Bokashicycle, Bokashi Bucket, Bokashi One, and the SCD All Seasons Indoor Composter. Bokashi bins and bran are locally available from:

#### Northwest Seed & Pet

2422 E Sprague Ave,  
Spokane, WA 99202

#### Northwest Seed & Pet

7302 N Division St,  
Spokane, WA 99208

#### Marle Worm Farm

24411 E Joseph Ave,  
Otis Orchards, WA 99027

## About Bokashi

Bokashi is an indoor anaerobic (without air) fermentation method of composting originally developed in Japan. Today, this method is popular from the Arctic Circle to Zambia.

Are you short of suitable outdoor space for a hot compost pile? Bokashi is perfect for recycling food scraps in apartments, schools, or work places without access to outdoor space.

Got meat, dairy, fish, and other food scraps high in protein, fats or oils? Citrus peels? Unlike open compost piles or worm bins, there are NO food scrap limitations with Bokashi.



**“With our Bokashi, we can compost indoors... [add] fish and dairy... and in winter!”**

**- Kathleen Callum, Spokane County Master Composter/Recycler**

## Resources

### Introduction to Bokashi

<http://davesgarden.com/guides/articles/view/109/>

### Extension Service Publication

[http://extension.oregonstate.edu/lane/sites/default/files/documents/bokashi\\_etc.pdf](http://extension.oregonstate.edu/lane/sites/default/files/documents/bokashi_etc.pdf)

### DIY Bokashi Buckets

<http://www.verticalveg.org.uk/diy-bokashi-bin/>

### DIY Bokashi Bran Recipe

<http://theunconventionalfarmer.com/how-to-make-bokashi-bran/>

### Large Capacity Commercial/Industrial Fermentation

<http://www.bokashicycle.com/commercial/>



### Spokane Master Composter/Recycler Program

2900 S Geiger Blvd.  
Spokane, WA 99224

### The Master Composter/Recycler Program

is sponsored by the Spokane County Regional Solid Waste System



**Master Composters & Recyclers** are volunteers who are working to promote the practice of home composting throughout Spokane County

**Recycling Hot Line 477-6800**

**[www.spokanecountysolidwaste.org](http://www.spokanecountysolidwaste.org)**



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# CLEAN, INDOOR COMPOSTING



# BOKASHI

Indoor bin

Perfect for schools, apartments, or work places

NO food scrap limits



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