



# How To COMPOST

Compost is natural and good for the environment. Turning food scraps and garden vegetation into compost improves soil quality and garden vitality, conserves water, recycles valuable nutrients, reduces the use of artificial fertilisers, prevents greenhouse gas emissions and landfill impacts from wasted food and garden vegetation.



## What can you compost?

Fruit and vegetable peelings, newspapers, grass clippings, weeds, tea leaves, coffee grounds, egg shells, old potting mix, dead flowers, human and animal hair.  
Avoid placing meat or dairy products in your compost.



## 1. Choose the site

Your compost needs to be in full sunlight to speed up the decomposition process.

## 2. Compost ingredients

You will need:

- nitrogen rich kitchen scraps such as fruit and vegetable peelings and green garden vegetation such as fresh grass clippings, green leaves, weeds and manure
- carbon-rich brown garden vegetation such as dry leaves, woody twigs, paper and straw
- some water
- some soil or completed compost to introduce composting micro-organisms



## 3. Create layers

To make compost, start with a thick layer (15cm) of twigs or coarse mulch at the base for drainage. Then follow the A,B,C steps and repeat to build your compost heap, layer upon layer.

A. Thin layer of kitchen scraps and green garden vegetation

B. Cover with a layer of brown garden vegetation covering all kitchen scraps

C. Cover the layers of your compost with a layer of good quality soil

Then repeat steps A,B and C to build layers. Remember to use a fine spray of water to keep your compost moist.

## 4. Maintain your compost

Add air to the compost so it doesn't smell by turning it with a garden fork weekly or by placing garden stakes or pipes through the heap to allow air in.

