

## Troubleshooting

If you follow the instructions you should have no problems with your bokashi bucket.

If your bucket has a bad smell or black fungi something has gone wrong. These are the likely causes;

- Not adding enough bokashi bran
- Not replacing the lid tightly after every use
- Not draining the juice from the bottom bucket regularly
- Exposure to extreme temperatures (too hot or too cold / prolonged direct exposure to sunlight)

## The end product

After 7-10 days fermenting your bokashi bucket should have a 'pickled onion' smell. Occasionally especially if left to ferment for a long time, white fungi growth may appear on the surface – this shows a good fermentation process has occurred.

Fermented compost can be dug straight into your garden or added to your compost.

To add directly to your garden, dig a trench approx. 20-25 cms deep and add the fermented compost, mixing it slightly with some soil. Cover the compost with soil to prevent attracting pests. Although the compost will be acidic when first dug in, after a week it will be neutral and you can plant on top of it. Within 2-3 weeks the compost will have completely decomposed.

The bottom bucket will collect bokashi juice which should be emptied a couple of times a week and used as plant food (dilute 1 teaspoon per 2 litres of water) or for cleaning drains.

## Too much waste for your green-lidded wheelie bin?

Kitchen and garden wastes are a significant part of what goes in most people's green-lidded wheelie bins. Using a bokashi bucket or a compost heap to dispose of your kitchen and/or green waste is a great way to minimise your waste.

Other options are to reduce, reuse and recycle.



### Reduce

Use re-useable shopping bags, buy better quality products (they last longer), mend or repair worn items of clothing or equipment & avoid products with excessive packaging.

### Reuse

Save glass & plastic containers for future use, refill drink bottles, printer ink cartridges etc rather than buying new all the time & donate unwanted items to charity shops or list on auction websites.

### Recycle

Make sure all your recyclables are going in your yellow-lidded bin & take your glass bottles and jars to Mt Cooee Landfill or Clinton, Lawrence, Milton, Owaka or Tapanui Transfer Stations (it's free!).



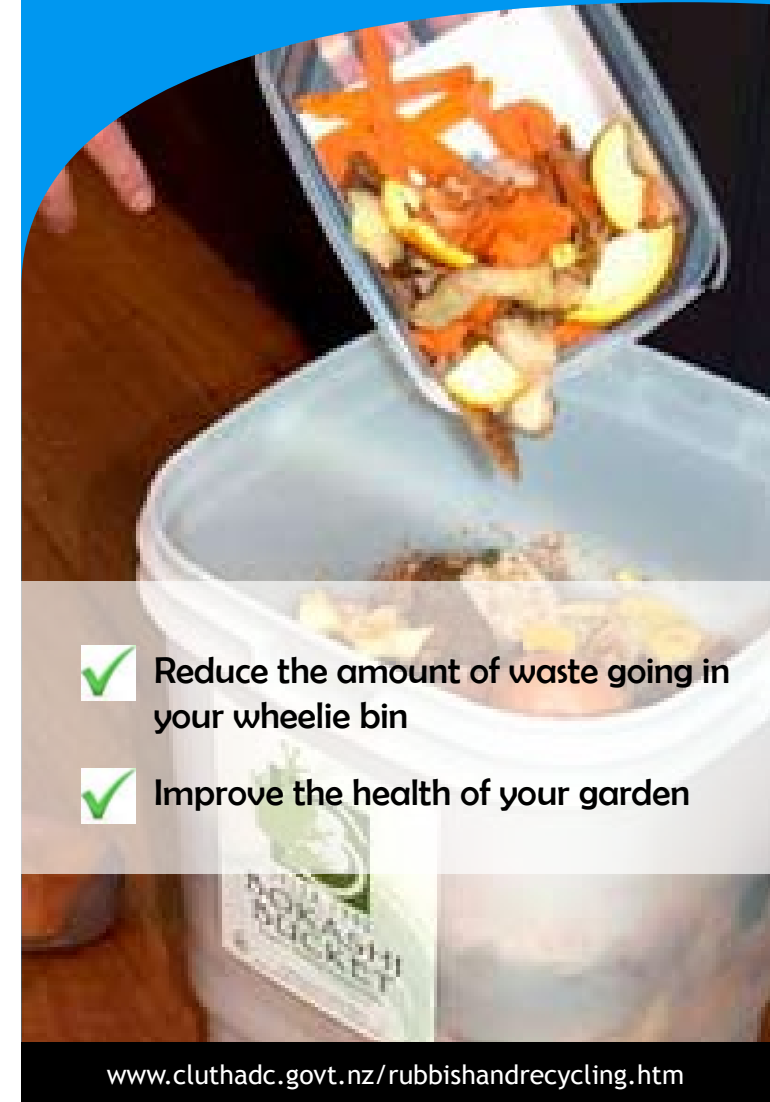
For more information on waste minimisation, rubbish & recycling visit Clutha District Council's website: [www.cluthadc.govt.nz/rubbishandrecycling.htm](http://www.cluthadc.govt.nz/rubbishandrecycling.htm) or contact Council on 0800 801 350.

If you have any suggestions or comments about waste minimisation please let us know.



Clutha District Council

# Bokashi Buckets



Reduce the amount of waste going in your wheelie bin



Improve the health of your garden

[www.cluthadc.govt.nz/rubbishandrecycling.htm](http://www.cluthadc.govt.nz/rubbishandrecycling.htm)

## What is Bokashi?

Bokashi is a Japanese term meaning “fermented organic matter.” With a bokashi system, a sawdust based bran is added to kitchen waste within an airtight bucket. Effective micro-organisms in the bran quickly ferment kitchen waste and the resulting material can dug straight into your garden or be added to a compost heap.

### Why compost using Bokashi?

- ✓ It reduces the amount of rubbish going in your green-lidded wheelie bin (meaning less waste is sent to landfill).
- ✓ It's great for the garden – improves soil health meaning healthier plants, yummier veges and less need for fertilisers.
- ✓ It's easy and can be done by anyone even those who don't have large outdoor areas.
- ✓ Unlike regular composting it takes care of cooked food and cooked/uncooked meat and fish.
- ✓ It's inexpensive & easy to do.

### What can go in a Bokashi Bucket?

Most kitchen waste including:

- Vege scraps
- Fruit scraps
- Cooked food scraps
- Meat (cooked and uncooked)
- Fish (cooked and uncooked)
- Tea bags
- Coffee grinds
- Egg shells



Keep the material as dry as possible as excess moisture can cause odours. Break up large pieces such as cabbage stalks to assist fermentation.

## Setting up a Bokashi System

You can easily make your own system if you have two good quality buckets (cleaned out old paint buckets work well). Drill a few holes in the base of one bucket. This will be your top bucket and must have an airtight lid. The top bucket is placed inside the other bucket (needs to be a good snug fit).

If you prefer, you can purchase a purpose-made bokashi bucket system, complete with tap in the bottom bucket for draining bokashi juice. These are available online at [www.zingbokashi.co.nz](http://www.zingbokashi.co.nz). This website also lists other stockists of purpose-made bokashi buckets.

Your bokashi bucket is best placed in a warm place, away from direct sunlight. Common places are under the kitchen sink, in the hot water cupboard or in the garage. Remember a bokashi system will not smell if it is looked after properly and so there is no reason why it can't be kept inside.



### What can't go in a Bokashi Bucket?

Keep the following out of your bokashi bucket:

- Liquids including juice, milk and oil
- Garden waste
- Paper and plastic
- Bones



## Using your Bokashi Bucket

1. Begin by sprinkling a handful Bokashi bran into the bottom of the bucket.
2. Place your food scraps in the bucket and coat evenly with more bran (approx. 2 tablespoons for each icecream container worth of food. Compact to remove air pockets and tightly replace the lid on the bucket.
3. Repeat this layering process until the bucket is full, then top up with a large handful of bran.
4. Leave the bucket to ferment for 7-10 days after which time the contents should have a “pickled-onion” smell.
5. Once fermented, the bucket's contents will be ready to be dug into your garden or added to your compost.
6. Remember to drain the liquid a couple of times a week. This can be used diluted as a plant food or undiluted as a drain cleaner.
7. Rinse the bucket with water – no chemical cleaners and start again!

It's a good idea to have two bins going at any one time – one fermenting and one active.

## What are effective micro-organisms?

Effective micro-organisms (EM) are microbes which ferment waste within a bokashi bucket. They are added to the bucket in a bran form.

EM can be purchased in bran form or as a liquid which you can add to your own bran/sawdust. EM are available for purchase online at [www.zingbokashi.co.nz](http://www.zingbokashi.co.nz) or see the same website for stockists.

EM work anaerobically, meaning that the bucket must be kept airtight at all times.