Basics of Backyard Composting

1) Use a compost bin that is at least 3x3x3ft. Use a secure lid and cover openings (including the bottom!) with ¼” hardware cloth to keep animals out.

2) Collect food scraps in a container in your kitchen, and empty it into your bin when full. Minimize odors by using a vented lid and emptying it often.

3) It’s okay to send meat and bones to a commercial composter or the trash if you are composting your other food scraps at home.

4) Add a layer of a shredded paper, dry leaves, dry grass clippings, or chipped brush on top of food scraps. These carbon-rich materials will speed decomposition and reduce odors.

5) Use a pitchfork or shovel to mix and turn the pile about once a week. This gives working compost bugs the air they need to turn food scraps into usable compost.

6) After your pile looks dark and soil-like, and material is no longer recognizable, let it sit for at least three months to cure. Then your compost is ready to use in the garden!
Now you know the basics...want to learn more?

1. Contact your Solid Waste Management Entity. Find yours at 802recycles.com
3. Become a Vermont Master Composter: uvm.edu/mastergardener/master-composter/