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Bokashi Composting: Scraps to Soil in Weeks

By Adam Footer

New Society Publishers. Paperback. Condition: New. 176 pages. Dimensions: 8.4in. x 5.5in. x 0.7in. Bokashi is Japanese for fermented organic matter. Bokashi composting is a safe, quick, and convenient way to compost in your kitchen, garage, or apartment, using a specific group of microorganisms to anaerobically ferment all food waste (including meat and dairy). Since the process takes place in a closed system, insects and smell are controlled, making it ideal for urban or business settings. The process is very fast, with compost usually ready to be integrated into your soil or garden in around two weeks. While bokashi has enjoyed great popularity in many parts of the world, it is still relatively unknown in North America. From scraps to soil, Bokashi Composting is the complete, step-by-step, do-it-yourself guide to this amazing process, with comprehensive information covering: Background the history, development, and scientific basis of the technique Getting started composting with commercially available products or homemade systems Making your own system plans and bokashi bran recipes using common materials and locally sourced ingredients Growing improving your soil with fermented compost and bokashi juice This essential guide is a must-read for gardeners, homeowners, apartment dwellers, traditional composters, and anyone who wants a safe, simple, and convenient way to keep kitchen...



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