

# Making Compost

A quick step by step guide.



Select a sunny spot, close to the house so that it's easy to access. Place it on bare soil, or paving slabs with small gaps between slabs to allow for drainage from the bin, or fine wire mesh.

Aim for an even mix of half greens and half browns in your compost heap.



**Browns**

- Cardboard
- Woody prunings
- Autumn leaves
- Egg boxes
- Newspaper
- Toilet & kitchen roll tubes
- Wood ash

**Greens & Browns**

- Hay
- Vegetarian pet bedding

**Greens**

- Vegetables & Fruit Peelings
- Grass cuttings
- Nettles & young weeds
- Old flowers & bedding plants
- Tea bags & Coffee grounds
- Rhubarb leaves

Too many greens may make wet or smelly compost, just add some more browns to improve your compost. Too many browns may mean dry compost that is not rotting very quickly, just add some more greens to speed up your composting process.

Cooked food like bread and cakes, meat and dairy may attract vermin so leave those out of your compost heap.



Keep adding materials.

It may take 9 to 12 months for your compost ingredients to turn into compost.



Check the door at the bottom of the bin to see if your compost has rotted, you should see crumbly dark material. It will still look lumpy with twigs and egg shells - this is perfectly normal for homemade compost.

For small amounts, compost can be dug out of the door at the bottom. For larger amounts, remove the whole bin to access the pile underneath.



Remove the top recently added layer of fresh material and then dig the compost from the bottom into beds, veg patches or pots. To get a finer compost it can be sieved if needed.

Start the process over again by adding more fresh material.