# RECIPE FOR COMPOST

## INGREDIENTS:

| **BROWNS/CARBON** | Brown leaves, woody material like twigs and branches, napkins, paper towels, paper products, woodchips, coffee filters. |
| **GREENS/NITROGEN** | Fruit/vegetable scraps, egg shells, yard trimmings, teabags, coffee grounds, grass clippings, weeds that have not gone to seed, poultry or horse manures. |
| **AIR** |  |
| **WATER** |  |

## DIRECTIONS:

1. Locate a suitable spot to build a pile or put a bin.
2. Start with a layer of twigs or small branches to help with air circulation.
3. Add a layer of BROWNS 4” - 6” thick.
4. Add a layer of GREENS 2” - 3” thick.
5. Water the layers and repeat the process of adding BROWNS and GREENS with water until the bin is full or you have a pile that is 3’x3’x3’ or larger. Aim for a 3:1 ratio of BROWNS to GREENS. Throw in a handful of soil to activate the pile with beneficial microorganisms.
6. Every few days, aerate the pile by mixing it with a pitchfork. Add water if needed to keep the pile moist (as a wrung out sponge).
7. As they are collected, add kitchen scraps when turning the pile. Cover the pile with a layer of brown leaves to bury the kitchen scraps and to add more carbon.
8. The compost will finish in three to twelve months. Compost is ready for harvest when the ingredients are no longer identifiable and the pile looks like dark, crumbly soil and has a sweet, earth smell. Apply the compost to your garden, yard or lawn and enjoy!

## SERVES:

Millions of microorganisms!

For more information, visit the backyard composting page at www.raleighnc.gov