

Emerald Earth

Nature Does It Best

Authorized EM Retailer

Composting with Effective Microorganisms™

Effective Microorganisms™ (EM) helps to speed up the natural composting process—without many of the negative side-effects of foul odors and pests. Adding compost to the soil and then mulching it will help to hold in moisture, requiring less watering, keep weeds down, and provide a home for worms and microbes.

Aerobic Composting Method

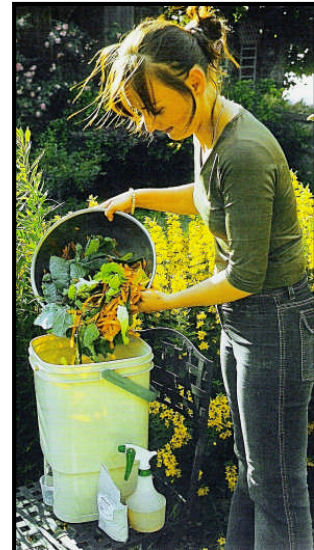
Over two-thirds of our landfills are comprised of organic “green wastes”. We can help to reduce this environmental burden by recycling our lawn clippings, leaves, prunings, and other backyard wastes and composting them into valuable soil amendments. EM helps to facilitate this decomposition process and increases the production of stable organic matter particles commonly referred to as “humus”. The compost quickly develops structure and a more fluffy texture, thus allowing oxygen to penetrate deeper into the pile. Anaerobic pockets become aerated and the overall quality of the compost is improved.

Each time you add new clippings onto the compost pile, spray it with EM diluted to a ratio of 1:100. Also, when you occasionally turn the compost pile, spray EM onto the inside. This helps to minimize the putrefaction process and speeds up the microbial breakdown of the compost pile. The end result is a richer, higher quality compost that your plants will love!

Anaerobic Bokashi Method

When EM is used creatively around the household or in business, the concept of “waste” becomes a thing of the past. In nature, everything is recycled. All living organisms recycle instinctively. Humans are the only species being challenged to recycle intelligently. The kitchen offers a unique location to turn our food wastes into wonderful compost! This is done by inoculating kitchen wastes in an airtight plastic bucket or container. Under normal circumstances, food wastes decompose in a *putrefaction process*—that is readily detected by the nose! But when treated with EM, food wastes are recycled through a *fermentation process*. This allows for the microbial interactions that create a regenerative breakdown that actually creates a pleasant aroma.

1. Introduce food wastes to your recycling airtight bucket with easy-to-remove lid, sprinkling a handful of “bokashi” each time you add more. EM Bokashi is *fermented organic material* made from EM, molasses, water, and a high-carbon material such as rice or wheat bran.
2. Routinely add your food wastes into the bucket, including meat and dairy products, and sprinkling a handful of bokashi (enough to cover it) each time. Try to avoid extra-moist or liquid products.
3. Occasionally empty the liquids that settle at the bottom, which can putrefy over time—as liquids are harder to ferment. When the bucket is full, empty the contents into an air-tight plastic bag or container for two weeks to complete the fermentation process.
4. After fermenting, bury the contents in a hole dug in the ground or mix in your compost pile—allowing at least 8 inches of coverage on the top. Animals love to eat your fermented compost, so bury it deep enough to deter invasion. After a few weeks, mix the completed compost with dirt—then add to the garden topsoil.



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