

Bokashi Composting Workshop

with Vandra Thorburn

Wednesday, April 22, 6-7:30 pm
Windsor Terrace Library
160 East 5th Street, Brooklyn

Celebrate Earth Day 2015 by learning the art of bokashi composting, a truly green kitchen waste solution.



In this presentation Vandra will demonstrate how bokashi is the simplest and safest method of handling food scraps. There will be a hands-on demonstration of how easy it is to produce the fermentation bran using the original Japanese microbial inoculant, EM-1®.

In Japanese bokashi means “fermented organic matter.” Ideal for apartment dwellers and small spaces, the bokashi method uses a fermentation process in a sealed bucket—no smells, no pests, no fuss. Unlike traditional composting methods, meat, fish, cheese and cooked food waste can be composted through the bokashi process.

Take your composting to the next level with this alternative and complementary method to other types of composting!

Registration recommended. Adults and families are welcome. Call 718.686.9707 or register online at bklynlibrary.org/events.

Winner of Brooklyn Public Library’s PowerUP! 2009 Business Plan Competition Excellence Award, **Vandra Thorburn** is the founder and president of VOKASHI, a unique composting service. Using the bokashi method VOKASHI helps households, small offices and catering companies manage their food scraps.

For more information visit: www.vokashi.com



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