The bokashi method of recycling food waste

What you need
- airtight buckets
  + bokashi
  
purchase ready-to-use
  or
make your own

ingredients:
  wheat bran
  water
  blackstrap molasses
  EM•1 Microbial Inoculant

2 weeks to ferment

Step 1.
ferment all food waste

2 weeks in soil
then plant

Step 2.
fermented food waste
add to soil
– or –
compost

bury/trench
in pots, planters
multi-layer with browns and soil
compost pile/bin, windrow
worm bin/bed vermiculture
compost