



Media Release

Kingston Frontenac Public Library
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Learn to compost year-round with the Bokashi method

In most parts of Canada traditional compost heaps are dormant and largely inaccessible during the winter. But there is a way to deal with kitchen waste this time of year, allowing you to make good-quality compost and keep waste out of landfill. This method can also handle meat scraps, dairy, and fat that would normally be harmful in an outdoor aerobic compost pile.

This January, join Astrid Muschalla from the Rideau 1000 Islands Master Gardeners as she introduces indoor Bokashi composting. Unlike aerobic composting, the Bokashi method won't produce greenhouse gases, so it's a low-tech tactic that both individuals and businesses can use to combat the climate crisis.

"From all kitchen scraps including meats and bones, to soil, this closed system composting is great for small spaces and starts indoors, allowing you to compost all year round," Muschalla shared.

Muschalla is presenting two identical Indoor Bokashi Composting sessions. The first is Monday, Jan. 10 at 7 p.m. and the second is Saturday, Jan. 22 at 2 p.m. Both presentations are happening on Zoom.

Register online at <https://calendar.kfpl.ca/event/5947351> (Jan. 10 session) or <https://calendar.kfpl.ca/event/5947640> (Jan. 22 session), or by phone at (613) 549-8888. Registrants will be emailed a Zoom link immediately upon registration and will need to download Zoom in advance.

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