

Composting Guidelines:

Compost is organic matter that has been decomposed and recycled as a fertilizer and soil amendment. Compost is a key ingredient in organic farming.

The compost is for biodegradable material only.

Things to compost:	Things NOT to compost:
grains like wheat, spelt, rye, barley, quinoa, rice, kasha or food made thereof.	meat
any vegetable. If a vegetable is already moldy, it is welcome in the compost!	dairy products (like cow or goat milk, cheese, yogurt, sour cream, etc.)
egg shells.	egg insides
coffee grounds!	highly processed foods like cheetos. The compost cannot fully assimilate red hot cheetos and if the compost cannot, maybe you should think about if you can.
any bean, lentil or legume or product made thereof.	anything that has had contact with genetically modified foods or pesticides.
any fruit, no matter how exotic.	anything you can recycle, like all other papers, plastics, tetrapacks, styrofoam, metal, etc.
recycled paper like brown napkins, coffee filters, parchment paper, paper towels that haven't been bleached.	tobacco products because of cross contamination with other night shades we may eventually plant in our garden, and the tobacco mosaic virus.

If it's Friday, check the compost to make sure it isn't full of food scraps. If it has anything in it, ask a teacher if you can take the compost out at recess time. When dumping the compost, please make sure you cover it with some hay or dried leaves so that it can biodegrade aerobically (this means it biodegrades into useable soil and doesn't get too stinky.) 3 older children should be given the opportunity to turn the compost each month to make sure it is getting aerated (enough oxygen) in order to decompose aerobically!

They should be assigned gardening gloves and a long handled shovel for this job.