

## HOW TO START COMPOSTING

1. Determine how you will collect and store your **browns** and **greens**.
2. Collect and store your fruit and vegetable scraps in a closed container on your kitchen counter, under your sink, or in your fridge or freezer.
3. For browns, set aside an area outside to store your steady supply of leaves, twigs, or other carbon-rich material (to mix with your food scraps).
4. Set aside space for your stationary compost bin or tumbler that is easily accessible year-round and has good drainage.
5. Before adding your browns and greens to a bin or tumbler, try to chop and break them up into smaller pieces (e.g., corn cobs, broccoli stalks, and other tough food scraps). Doing so will help the materials break down faster.
6. Turn the stationary bin or tumbler browns and greens regularly, especially once materials are added. How often you need to turn your compost depends on many factors, including the size of the compost, amount of moisture, and ratio of brown to green materials.

Source: <https://www.epa.gov/recycle/composting-home#whatcancom>

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