

Kitchen Scraps – A Virtuous Cycle

My previous post covered a great option for saving kitchen scraps from landfill with a community based deposit system called [ShareWaste](#). In the absence of a council collection ShareWaste is one option but another way of directing food waste away from landfill is to privately organise a food waste bin collection for your house or band together with your neighbours and split the cost with a shared bin. This may be an expensive option but easy if you want to do something positive but not have to think about it too much. If you are fortunate to have a garden and have a little time to play with waste then consider composting or start using a Bokashi bin or worm farm and improve the quality of your garden beds and plant growth with free home made mulch and fertilizer. Bokashi bins are a fermentation process that turns your kitchen waste into a rich soil conditioner while a tap at the base of the bin also allows harvesting of a rich liquid fertilizers every 2 or 3 days. Bokashi bins are great for dealing with citrus, onions skins and meat; the sort of food waste that isn't conducive to worm farms and they can also be used indoors. [Bokashi bins are available from Bunnings](#) (\$39 – \$59 depending on size) or from [Bokashi Composting Australia](#). [Hungry Bin](#), a continuous flow worm farm is a neat, easy to use system for converting your kitchen scraps to quality liquid and worm casting fertilizer. Hungry Bin, about the size of a small wheelie bin, can easily fit in a small garden, patio or on a balcony provided you have a shady position; worms don't like the heat of direct sun. You can buy this system online from [wormlovers.com.au](#). There are lots of ways to create a virtuous cycle for your food scraps even if you don't have a green thumb. Consider sharing your valuable fertilizer with others, swapping it for some home-grown vegies.

