

Composting Membership

The 6/15 Green Community Garden offers a composting membership for composters interested in having the freedom to drop off anytime as well as working with the garden and composting program. There is a \$10 membership fee which helps pay for insurance, compost bin maintenance and development of composting outreach, demonstrations, and on-site visits. Compost members are required to volunteer for one 2-hour shift of "Open Hours greeter" and one 2-hour shift of "compost work" per year.

Compost members are also welcome to take compost home throughout the year for their personal use, but please take only what you need and leave plenty for others. **For more information on becoming a composting member please visit our website: www.615green.org or come to the monthly meeting held the last Wednesday of every month between 7pm and 9pm at St. Johns/ St. Matthew Emmanuel Church 238 Prospect Ave (between 5th and 6th Avenues) in the basement.**

Public Composting Site

Local residents can recycle their kitchen scraps and organic waste at our composting site during the garden open hours: April-October, Saturdays 10am-2pm, Sundays 4pm-8pm and Thursday 6pm-8pm or whenever the gate is open. Public composting is a program designed to bring awareness to the surrounding neighborhoods about composting and its impact on our city.

If you would like more information about composting, on-site visits, or demonstrations for street fairs, groups or workshops please email: modino100@aol.com



A Community Garden
AT SIXTH AVENUE & FIFTEENTH STREET

www.615green.org

Composting at 6/15 Green Community Garden





Please read and follow these compost directions

HOW TO COMPOST

- 1. CHOP** your kitchen scraps or weeds into 1-3" pieces. **NEVER** add unchopped items to the compost. See list on the right for what is ok to compost.
- 2. Cover** your "greens" with "browns"— wood shavings, hay, manure, shredded newspaper [brown materials] available in the steel bin to the left of compost bin number one. If brown material is not available use unfinished compost from second bin.
- 3. Mix** together
- 4. Make** some airholes
- 5. Top** with a layer of browns so that no chopped food or weeds are exposed.

what is OK to compost

Please chop all items small

"GREENS"

Kitchen scraps, chopped up fruit & vegetables corn cobs, potato peels, fruit rinds and cores etc. *[please no large hard, seeds like mango, avocado or coconut]*

Coffee grounds, paper filters, and tea bags without staples

Cut flowers [before they seed]

Garden weeds [except invasive weeds like mugwort, woody rose and the deadly yellow clinging vine aka strangle weed]

Grass clippings

Fresh leaves

Seaweed

Horse manure

"BROWNS"

Bread & grains

Food soiled paper towels, napkins and paper plates

Cotton balls, Q-tips

Shredded newspaper [except no shiny paper, no color print supplements]

Wood ash from untreated wood [no charcoal ash]

Dried leaves

Packing peanuts [the ones that dissolve in water not styrofoam]

Animal fur, human hair, nail clippings

Dryer lint, hay and straw, eggshells, old potting soil,

what NOT to compost

No mugwort or wood

NO animal products [chicken, bones, or fish, dairy, eggs, fats oils or grease]

NO plastic, plastic bags, twist ties, rubber bands etc

NO cat or dog waste

NO large fruit seeds like avocado, mango

NO thick wooden branches; thick stalks like sunflower, hollyhock; or prickly branches like roses.

NO diseased plants

NO pesticide treated plants or grass

NO treated wood, sawdust or plywood shavings

The concept of composting is to return to the earth what we have harvested from her. If you think of it that way you'll always know what to and what not to compost.

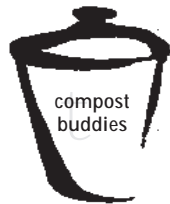
Composting is the wonderful process that occurs naturally when the nitrogen in greens and the carbon in browns are mixed together and are transformed into rich, nourishing, soil-like substance.



some storage ideas Depending on your family size and eating habits, a shoe box size plastic container in your fridge keeps smell to a minimum.

A bucket or large coffee can under the sink with newspaper, paper towels or finished compost in the bottom will cut down on smells by absorbing liquids. Composting a lemon a couple times a week will help keep the bucket smelling fresher.

If you accumulate your compostables in the freezer, please bring it to the garden already thawed and dispose of the container.



Compost questions? Please visit www.615green.org or contact Maureen @ 718-768-0679 or modino100@aol.com