

Thank you for joining the
Community Composting Program!



Each household in New Denver/Silverton can make a real difference to our environment by reducing the amount of food waste being hauled to the landfill. Annually, our communities contribute approximately 150 tonnes of food waste to the overburdened landfill and emit significant greenhouse gases in the process.

By placing your household food waste in the Wild-Safe BC tested Joracans, you can safely compost while keeping your home free of smelly garbage bags and bear/wildlife attractants. Composting your waste is also an easy way to turn scraps into soil for our community. The process is "Dirt Simple"!

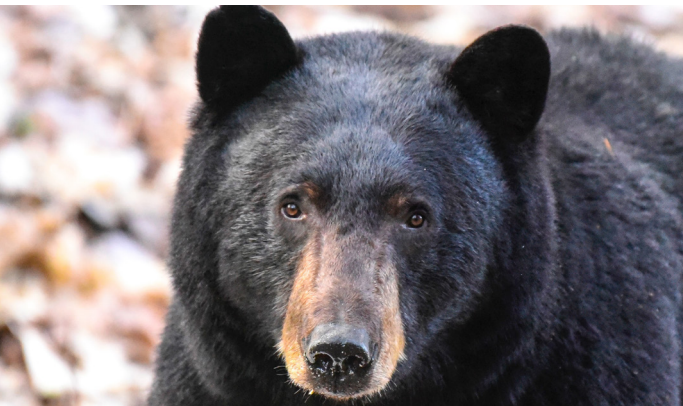


Photo: Jörg Becker

Sign up now! If you would like to be part of the community composting program or if you would like a consultation about setting up a better backyard compost system, please contact us.

✉ communitycompostslocan@gmail.com

☎ 250-358-2284

FAQ's

Where do I find sawdust or wood pellets?

Wood material such as pellets or sawdust is required to accelerate the composting process. You will find some in a container beside your neighbourhood composter. Please secure the lid after use. Use a ratio of 1 part food waste to 1 part sawdust, or 8 part food waste to 1 parts wood pellets. If the compost contains too much liquid it will throw off this ratio and more wood will need to be added. The compost should have the moisture level of a wrung out sponge without any drips. If the mixture is too wet add more wood.

What is the ideal temperature?

If the composter is functioning well the temperature will reach between 45°C and 70°C. If you notice a small bag with a data logger inside, please leave it intact as it is helping us keep track of the compost temperatures. The more regularly we feed and turn the composter the better the process.

Which compartment do I fill?

The Joracan has two compartments: one active and one curing compartment. You should only fill one at a time! When the first side is 3/5^{ths} full (or 1 hand length above the bar inside), it is time to stop adding and fill the next compartment. The first compartment will then rest for a few weeks, and the microbes will do their decomposition work!

What happens to the final product?

After about 8 weeks, the compost goes to the curing site where it will sit for about 6 months still attracting beneficial microbes. The final product will then be sent off to a lab for testing to make sure we have a Class A compost coming back into our community.



You will be contacted when the final product is ready for pick-up.

Let's follow these directions to create a premium product that we can all use on our gardens.

Community COMPOSTING PROGRAM



The Villages of New Denver & Silverton are piloting a **Community Composting Program** in partnership with the Healthy Community Society of the North Slokan Valley & the Regional District of Central Kootenay.

The goal: To collect food waste in bear safe composters around the villages and turn it into high-quality compost which will be offered back to participants for their gardens!



WHAT GOES IN THE COMPOST?



- ✓ Food scraps - raw or cooked
- ✓ Meat and fish – with bones in small amounts
- ✓ Fruit and vegetables- all kinds
- ✓ Bread, rice and cereals
- ✓ Coffee grounds and filters
- ✓ Egg shells - crushed
- ✓ Dairy- non-liquid
- ✓ Tea bags without staples



Cut or crush all kitchen waste Ideal size: apple cut in 8 pieces



- ✓ When you sign up for this program, we will direct you to the compost closest to your home and show you how it all works!
- ✓ There are 3 composters in New Denver and 3 in Silverton.
- ✓ Each unit serves 30-35 people.

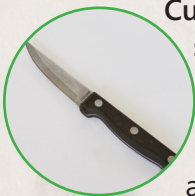


- ✗ Plastic, rubber items or bin liners
- ✗ Yard waste - except a few plant stems
- ✗ Cat litter or dog feces
- ✗ Fruit stickers
- ✗ "Compostable" bag
- ✗ Metal products: twist ties, staples, tin foil
- ✗ Liquids- one cup maximum
- ✗ Chewing gum
- ✗ Vacuum cleaner bags



STEPS TO COMPOST

1. CUT



Cut up or crush your food waste into small pieces so that the microorganisms can biodegrade the product quickly and create a superior product. Ideal size is comparable to an apple cut in 8 pieces or egg shells crushed up. Your community Joracan (JC) is designed to break down your food waste using microbial/biological action along with the help of oxygen and carbon.

2. ADD WOOD



The ratio should be roughly 1 part food waste to 1 part sawdust or 8 part food waste to 1 parts wood pellets. Making compost requires "green" material high in nitrogen (food scraps) and "brown" material such as wood pellets or sawdust. The wood in the JC system helps to accelerate the composting process, avoiding bad smells and excess humidity.

3. TURN COMPOST



Turn the composter each time you add food waste. Turning mixes the material and brings in air which is essential to the process. Without air the compost will become anaerobic creating methane and a bad odour.

