

Making A Fermenting Solution

Mix everything in an airtight container and leave for 3 to 5 days for fermentative micro-organisms to grow. The fermenting solutions are ready when a layer of mould forms on top. The mixture should smell sweet-sour and of alcohol. If it smells strange or bad, discard and do it again.



Making The Seed Compost

Mix equal amounts of rice bran and rice husk to form a fermenting bed. Stir in sugar and salt fermenting solutions bit by bit, adjusting the moisture level to 40% to 60%. The moisture content is right if the mixture forms a lump without oozing out water when squeezed.

Mixing fermented solutions with rice bran

Takakura Home Method Composting

Mature Seed Compost

Making A Compost Container

A 60-litre container with holes at its sides that allows air ventilation is suitable. Line the inside with thick paper carton or carpet to prevent spillage of the compost and insect infestation. Fill the container to its 60% capacity with seed compost.



Mixing Food Waste Compost Seeding



Composting

Food scrap will speed up fermentation. Drain excess liquid from food waste and stir it into the compost. Maintain the moisture content of the seed compost at 40%-60%. [High moisture content will inhibit fermentation, resulting in offensive odours. Store for 2 weeks to allow it to mature. Using semi-mature compost (which has fully decomposed) can damage plant roots because the fermentative micro-organisms are still active and will emit gas and organic acids.]

Using Compost

Compost gradually releases nutrients into the soil, thereby improving the soil environment. Bury compost to a depth of 20cm around a tree.

