

Real Estate eNews

Composting From The Inside Out

Have you recently come across an appliance in the kitchen of a new listing and not known what it was? Some companies are trying to make the composting process for homeowners easier by bringing composting products indoors. A stainless steel countertop canister is currently on the market which can be left out when company comes over. This canister holds food scraps until it is time to transfer them to a composter (indoor or outdoor) and turned into compost. Some pails are ventilated, and most feature a lid equipped with a charcoal filter for absorbing food odors.



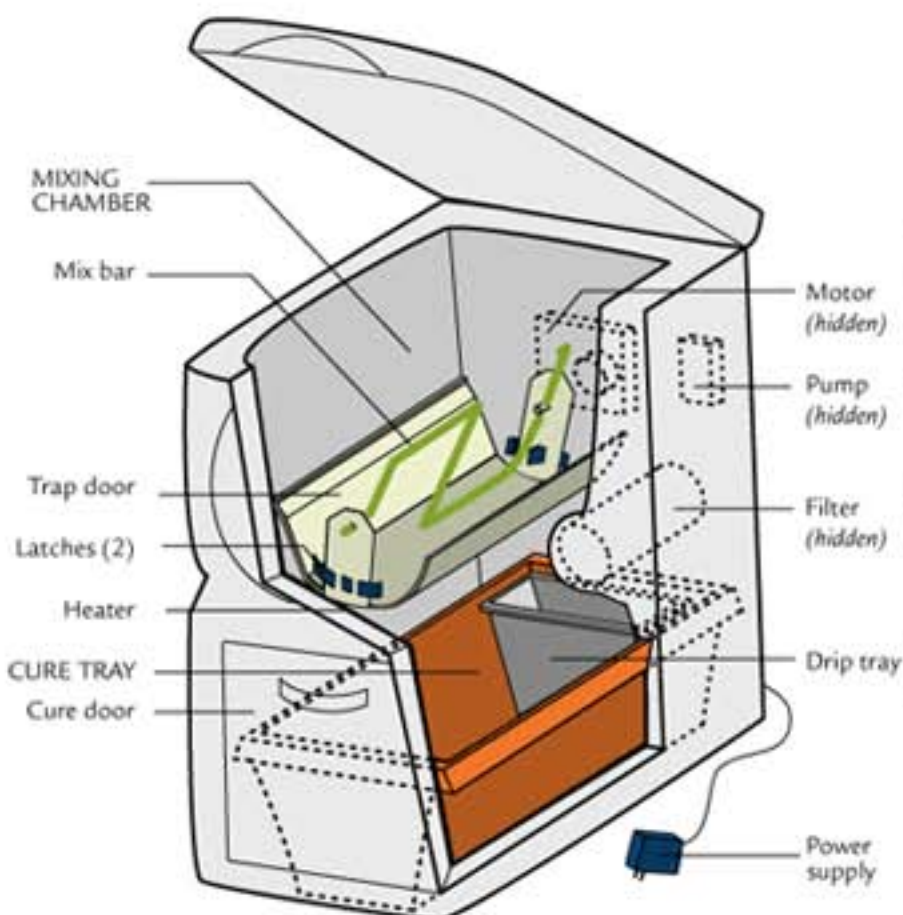
Pictures Courtesy of NatureMill, Inc.

For homeowners who want to keep the composting process completely indoors, there are other products on the market to choose from.

Several companies use the bokashi method, a process using brown powder that is essentially fermented wheat bran. A bin is filled with kitchen scraps and layered with bokashi, then the composter sits with the lid closed for two weeks. When you open it up you find not soil, but fermented food that remains physically intact, but that can be added to a garden to increase the nutrient content of the soil.

An air-tight system creates conditions to activate anaerobic, which accelerates the composting process. The Bokashi composter can be placed under the kitchen sink or other indoor location.

Multiple companies offer the bokashi system, including the Happy Farmer and Bokashi Bucket.



NatureMill (www.naturemill.com) makes an indoor composter that is usually mounted in a cabinet under the kitchen counter and it creates compost from food scraps in two weeks. The composter works through a combination of techniques including mixing food scraps, creating air flow through the scraps, adding heat and moisture. The Kitchen Composter features a drip tray that allows moisture released from food waste to be drained out, preventing spoilage. This liquid can be used as a fertilizer or to clean kitchen and bathroom drains.

Adding sawdust and baking soda to the compost scraps works to reduce acidity and odor. A fan draws air into the machine, providing oxygen to the cultures. A carbon filter removes additional odor.