

# COMMUNITY FOOD SCRAP COMPOSTING

**Central Vermont Solid Waste  
Management District**

**Composting Association of Vermont**

**Vermont Community Garden Network**



# What is Compost?

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Compost is a value-added product.

Composting converts residue material into an easy-to-handle, humus-like product, rich in organic matter and organisms.



# Community Composting

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- Often volunteer run; some operated by nonprofit organizations or farms
  - Produces compost for local use
  - Promotes community connections
  - Provides an essential role in the evolution of food scrap diversion
  - Range of sizes: 10 sq. ft. – 20,000 sq. ft.
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# Vermont Regulations

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- Exemptions:
  - ✓ < 100 yds<sup>3</sup>/year feedstocks
  - ✓ < 1000 yds<sup>3</sup>/year food processing residuals on farms
  - ✓ < 3000 yds<sup>3</sup>/year leaf and yard debris
- Larger amounts: small, medium and large operations

# Science of Composting

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# The Science of Composting

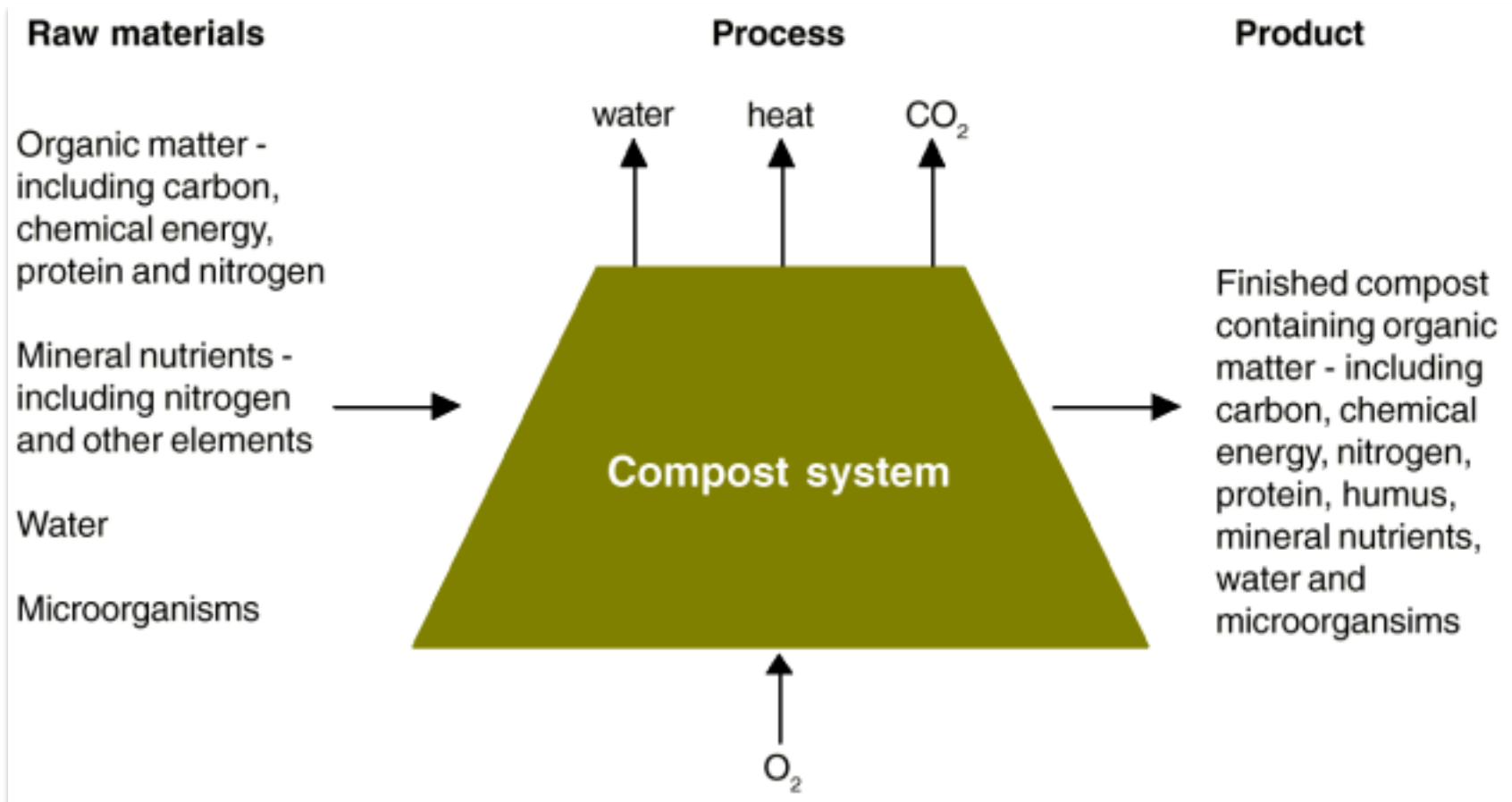
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- **Controlled, aerobic biological process**
  - ✓ Results in the decomposition of organics
- **Microorganisms are the key**
  - ✓ Digest organic residues for food & energy
  - ✓ Speeds up the process by creating heat

# Composting Science Basics

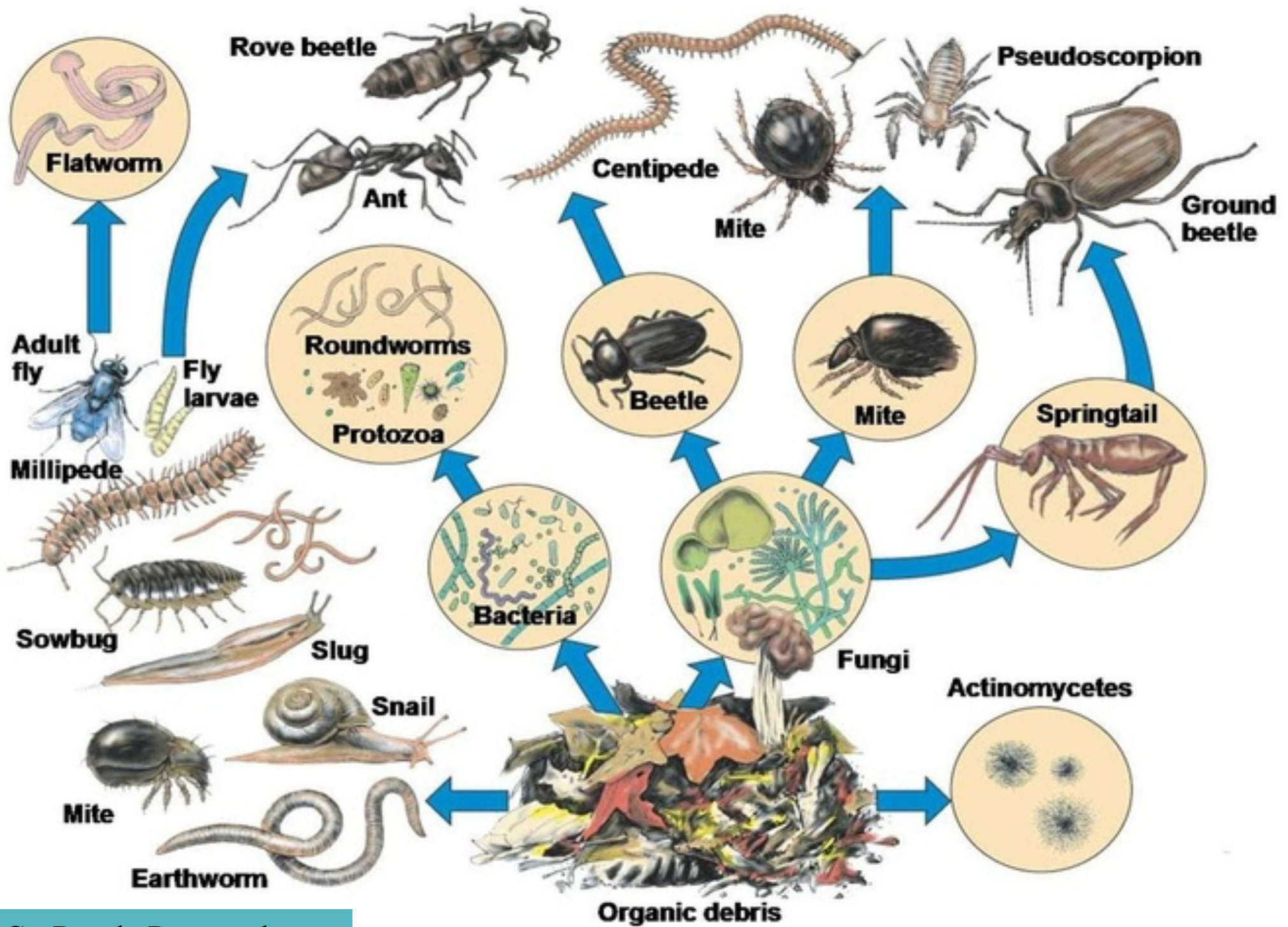
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- **Aeration:** O<sub>2</sub> concentrations: 10-14+%.
- **Carbon to Nitrogen (C:N) Ratio:**
  - ✓ 20:1 – 60:1 (preferred 30:1-50:1)
- **Moisture:** 40 to 65 percent (damp sponge)
- **Optimum pH range:** 5.5 to 8
- **Temperature:** 120°-160° F
  - ✓ *Process to Further Reduce Pathogens:*  
**131°F for 3-15 days (f of system)**



Recycled Organics University [www.recycledorganics.com](http://www.recycledorganics.com)





**Healthy biological activity is essential to successful composting.**

**Setting up the right environment & conditions is fundamental to the process.**

# Feedstock & Recipe Development

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# Acceptable Materials

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- ✓ Vegetable food scraps, peels
- ✓ Fruit food scraps, peels
- ✓ Nuts & nut shells
- ✓ Dairy, cheese
- ✓ Coffee grounds/filters & tea bags
- ✓ Leaves, garden trimmings
- ✓ Napkins, paper towels
- ✓ Sawdust
- ✓ Livestock bedding/manure
- ✓ Straw



# Food Scraps Sourcing

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- Community gardeners
- Schools
- Businesses
- Nonprofits
- Churches
- Community

- ✓ Start collecting small volumes & grow it!
- ✓ Year-round, consistent supply of feedstocks!

# Carbon Sourcing

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- Wood workers, town, utility crews, landscapers – sawdust, chips
- Neighborhood, landscapers – leaves
- Farmers – livestock bedding



- ✓ Year-round, consistent supply of feedstocks!
- ✓ 2-3 times volume than food scraps

# Quality Begins With The Generator



Image Cr.: Permies.com



Image Cr.: David Hurd

# Basic Recipe

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## ➤ **2-3 Parts Carbon - “Brown” materials**

- Woody, dry materials: wood shavings, leaves, soiled/shredded paper, straw, animal bedding
- Bulky materials, including branches should be chopped or shredded

## ➤ **1 Part Nitrogen - “Green” materials**

- Fresh, “wet” materials, such as kitchen scraps, grass clippings, garden trimmings (no weeds), manures

## ➤ **Keep it small!**

- ✓ Mowing, grinding, chipping, or shredding

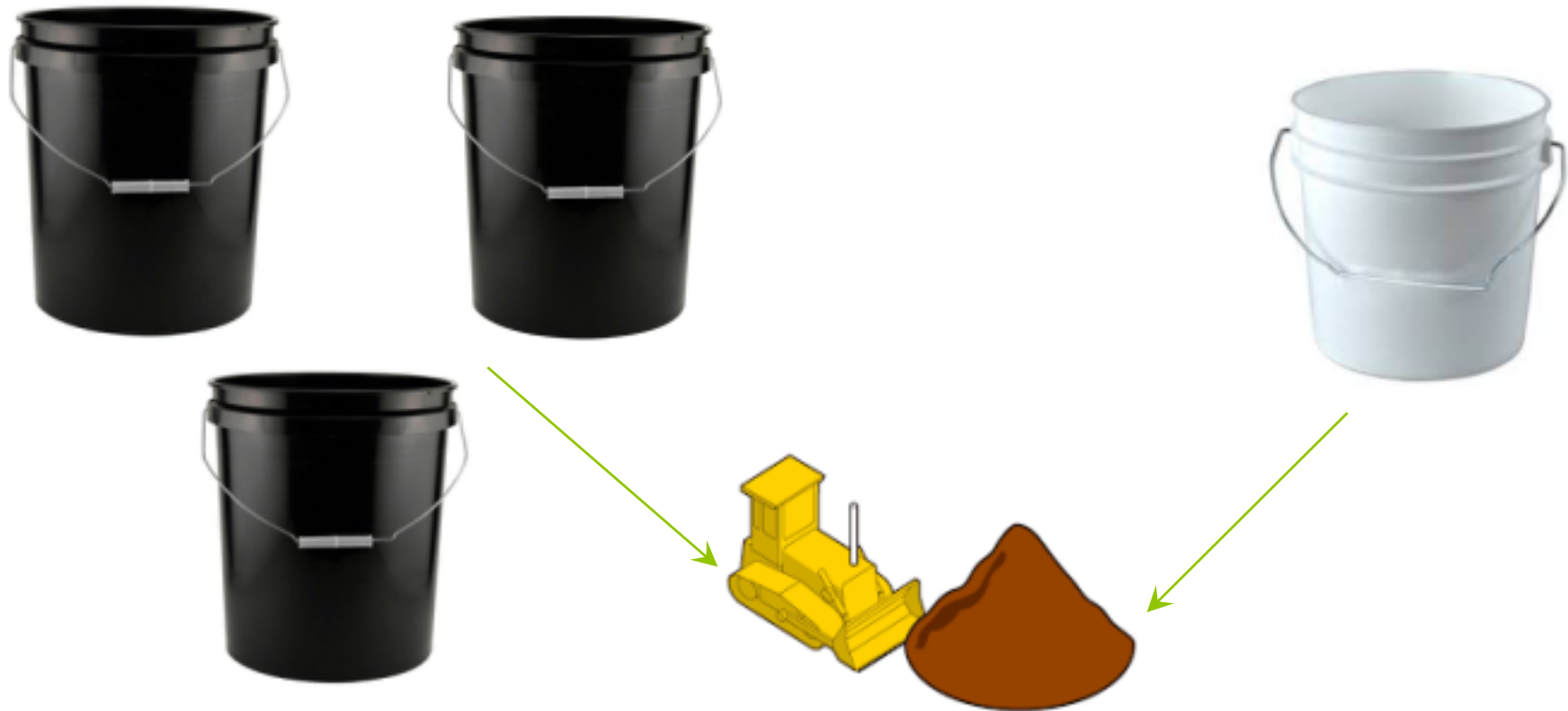
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Does your site  
have enough  
of the right  
mix?



**High Carbon**  
**2-3 volumes**

**High Nitrogen**  
**1 volume**



# Sample Carbon and Nitrogen Ratios of Various Organics

<b>Carbon Sources</b>	<b>C:N Ratio</b>
Yard wastes	50 - 90:1
Straw/hay	50 - 80:1
Wood chips/sawdust/wood shavings	250 - 500:1
<b>Nitrogen Sources</b>	<b>C:N Ratio</b>
Vegetable scraps	10 – 30:1
Fruit scraps	10 – 30:1
Grass & garden gleanings	10 – 20:1
Chicken manure	10 – 25:1
Cow manure	20 – 30:1
Horse manure	25 – 30:1

# Recipe Tips for Jora/Tumblers

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- Start with 1:1 or 2:1 (by volume) C to N
- Adjust to speed decomposition
  - ✓ Temperature
  - ✓ Moisture level
  - ✓ Active decomposition

# Recipe Tips for bins/piles

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- Carbon: 3:1 (by volume) C to N
- Bulking agents: wood shavings, chips
  - ✓ Provide porosity
  - ✓ Pile stabilization
  - ✓ Aid air flow

# What else to think about?

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- A little soil, finished compost, or horse manure
- Moisture
  - ✓ Required to keep microorganisms alive & active
  - ✓ Just a little, like a damp sponge
  - ✓ Leave lid or cover off during rain

# General tips

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- Mix ingredients together to create a better balance
- Adding food scraps
  - ✓ No more than 20%, more okay in tumblers
  - ✓ Balance C:N ratio, moisture, bulk density
- Observation, temperature, look & feel of compost, trial & error

# Hot Compost

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- Temperature: at least 120° F
  - ✓ 130°F for PFRP
  - ✓ Turn/rotate materials (1-2 times/week)
- Enclosed containers
  - ✓ Insulate in winter
  - ✓ Use larger containers or tumblers
- Covered piles – insulate
- Proper “mix” of feedstocks

# Compost Systems & Operations

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# System Considerations

## *What's Right for your Site?*



Photos: upper left: Bakersfield Elementary Middle School, Bakersfield, VT; lower left: Red Hook Community Farm, Brooklyn, NY (photo credit NYC Master Composter Manual, DSNY); upper right: Charlotte Central School, Charlotte, VT; lower left: La Plaza Cultural, Manhattan, NY

# System Considerations: Materials



## Assess Volume of Materials:

Community need

People power

Site capacity

Resources available

Permit limits > 100cy/yr. feedstock

Photos: upper left: La Plaza Cultural, Manhattan, NY; upper right: Cornwall School, Cornwall, VT; lower right: Thetford Elementary School, Thetford, VT

# Site Plan

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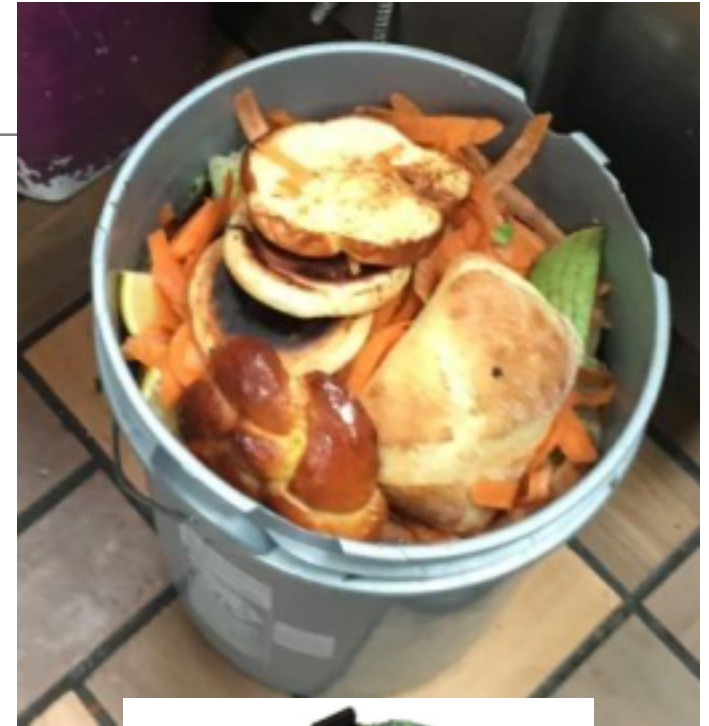
- Composting method
- Safety & fire emergency plan
  - ✓ Security & vandalism concerns
- Monitoring techniques & record keeping
- Provisions for controlling odors
- Contingency plan

# Going with the Flow



1. Feedstock collection
2. Feedstock preparation
3. Active composting
4. Curing
5. Harvesting & sifting
6. Distribution

# Collection From the Generators



# Feedstock Collection at the Site



Ludlow Area  
Community Garden





Images Cr.: BioCycle.net



Image Cr.: Elements Mountain Compost

# Feedstock Collection at the Site



Compost A

Material	Bucket 1	Bucket 2
Food Waste		
Grass Clippings		
Household Waste		
Yard Waste		
Animal Waste		
Other		

The Garden at  
485 Elm Street



# Carbon Storage



Image Cr.: Philadelphia Orchard Project



Image Cr.: Cedar Circle Farm



# Ludlow Area Community Garden

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# Ludlow Community Compost Site

Jora/Tumbler

3-Bin System

Signage

Food  
scrap  
collection  
bins &  
carbon  
storage



# Compostville at 485 Elm St.

Jora - Active Composting Step 1

Buffer area

Carbon storage  
&  
food scrap  
intake

Active Composting Step 2



# Bins Within Fencing



Down to Earth Community Garden

# Fort Ethan Allen Community Compost



Carbon Storage

Food scrap Tumbler

**FOOD SCRAPS**  
No trash - make sure you  
remove wrappers and any plastic.  
Chop your food scraps into  
pieces between 1 and 3 inches  
and dump your food scraps inside  
the tumbler. Fill the tumbler with  
scraps (there can be found in the  
"Brown")  
Turn the tumbler on the tumbler and make  
sure it spins  
tumbler a spin

# Signage is Important

## Food Scraps you can add to the compost bin:



Fruit & vegetable scraps  
(remove PLU stickers!)

Egg shells



Dirty unbleached paper napkins & towels



Leftover vegetarian meals



Coffee grounds & unbleached coffee filters



## Do NOT add these to the bin:

Meat & fish



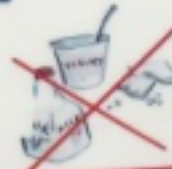
Bones

Grease

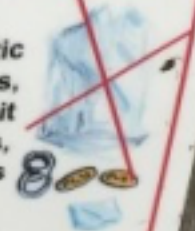


Dairy products

Diseased plants



Plastic bags, metal, fruit stickers, glass



Greasy food

# **KITCHEN WASTE**

**Put food scraps  
into the plastic  
buckets in bin.**



**BIN 2**



# Feedstock Preparation: Mixing

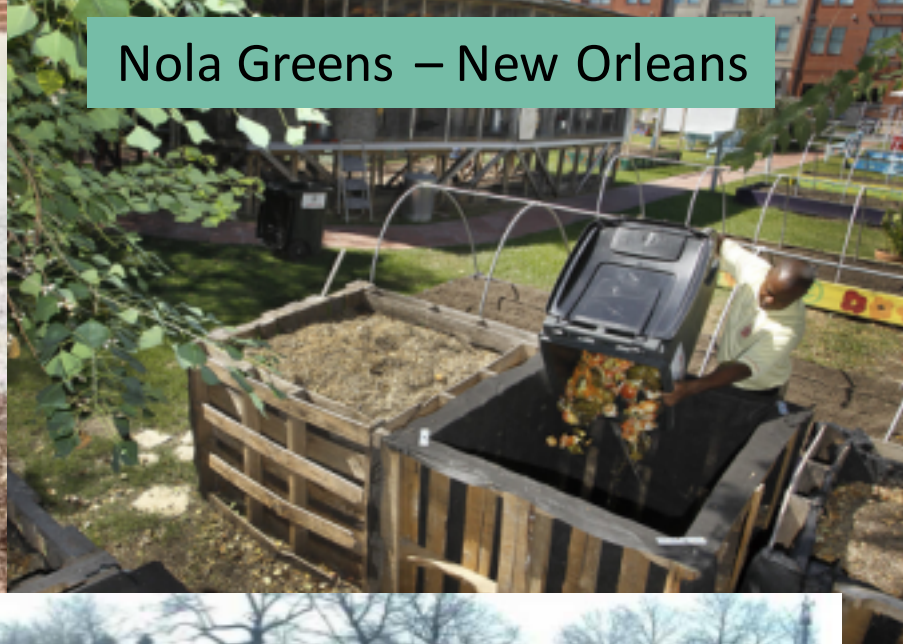


Image Cr.: Dreamkeeper Garden



# Mixing food scraps in bins & windrows

Nola Greens – New Orleans



Food Land  
Opportunity - Chicago



# Turning Active Compost



Hands in Heart Community Garden

# Windrows

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**Food Scrap Mixing/Active Composting**



**Curing, Screening,  
Finished**

**The Dirt Factory Community Composting  
Facility In University City**

# Chapel Hill Community Compost



Image Cr.: Chapel Hill Spring Garden Tour

# Curing

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- Necessary part of the compost process
  - ✓ Should be cured for a minimum of 45 days
  - ✓ Ensures compost is completely done & ready for use
- Cured compost becomes stable & mature
  - ✓ Ammonia nitrogen converts to nitrate nitrogen
  - ✓ Large woody particles continue to break down
- Compost ingredients not recognizable
  - ✓ Wood chips may not entirely decompose & will require screening

# Finished Compost - Screening

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Image Cr.: University of Florida/IFAS  
Extension Sarasota County



Image Cr.: EcoCity Farms



# Process Management & Monitoring

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# BMPS

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- Operated so as to minimize odors, prevent run-off, & not harbor rodents & pests
- Screened from view from public & adjacent neighbors using plants, trellis or fencing.

# BMPs

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- A neat site appearance is important
  - ✓ Don't let weeds grow on finished product
  - ✓ Deal effectively with leachate or ponding
  - ✓ Consider the view from the road

# Monitoring the Process: Smell

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- *Oxygen*: Smell is the best measure of properly aerated composting
- Unpleasant odor: indicative of anaerobic conditions
  - ✓ Pile needs to be turned

# Monitoring the Process: Observation

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- Are the bins or piles steaming?
- Are materials looking different?
  - ✓ Is decomposition occurring?
  - ✓ Materials slowing looking like soil?
  - ✓ Is the pile uniformly composting?
- Are strong odors present?

# Monitoring the Process: Temperature

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- Is the temperature rising appropriately for rapid compost?
- Does it reach 120°F
  - ✓ Maintain for PFRP (131°F...ideal)

# Monitoring the Process: Touch

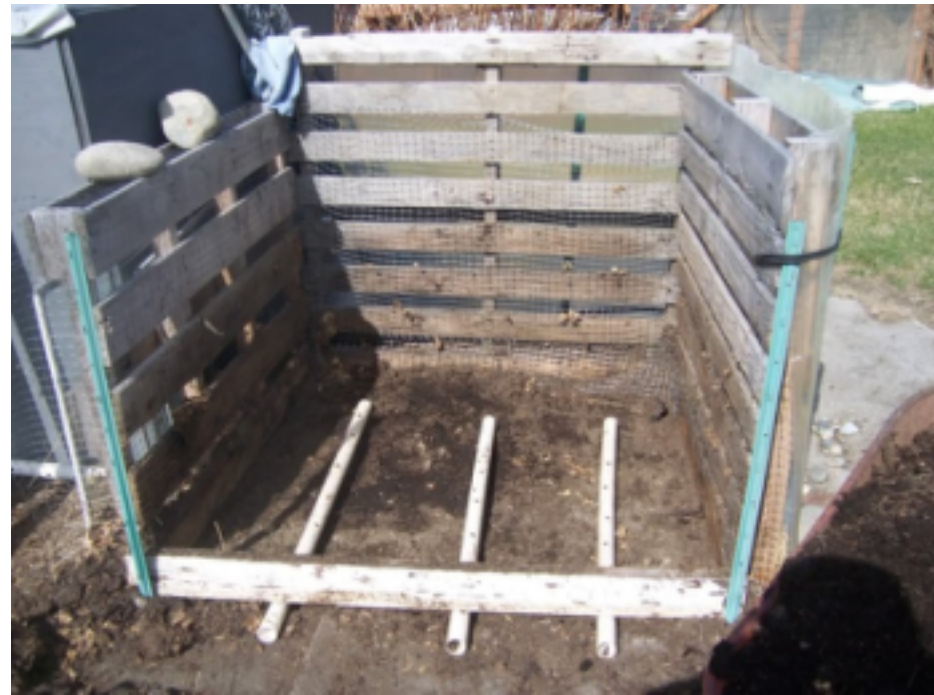
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- Does the squeeze test indicate that there is moisture in the material?
- Does it feel like a damp sponge & stick together?

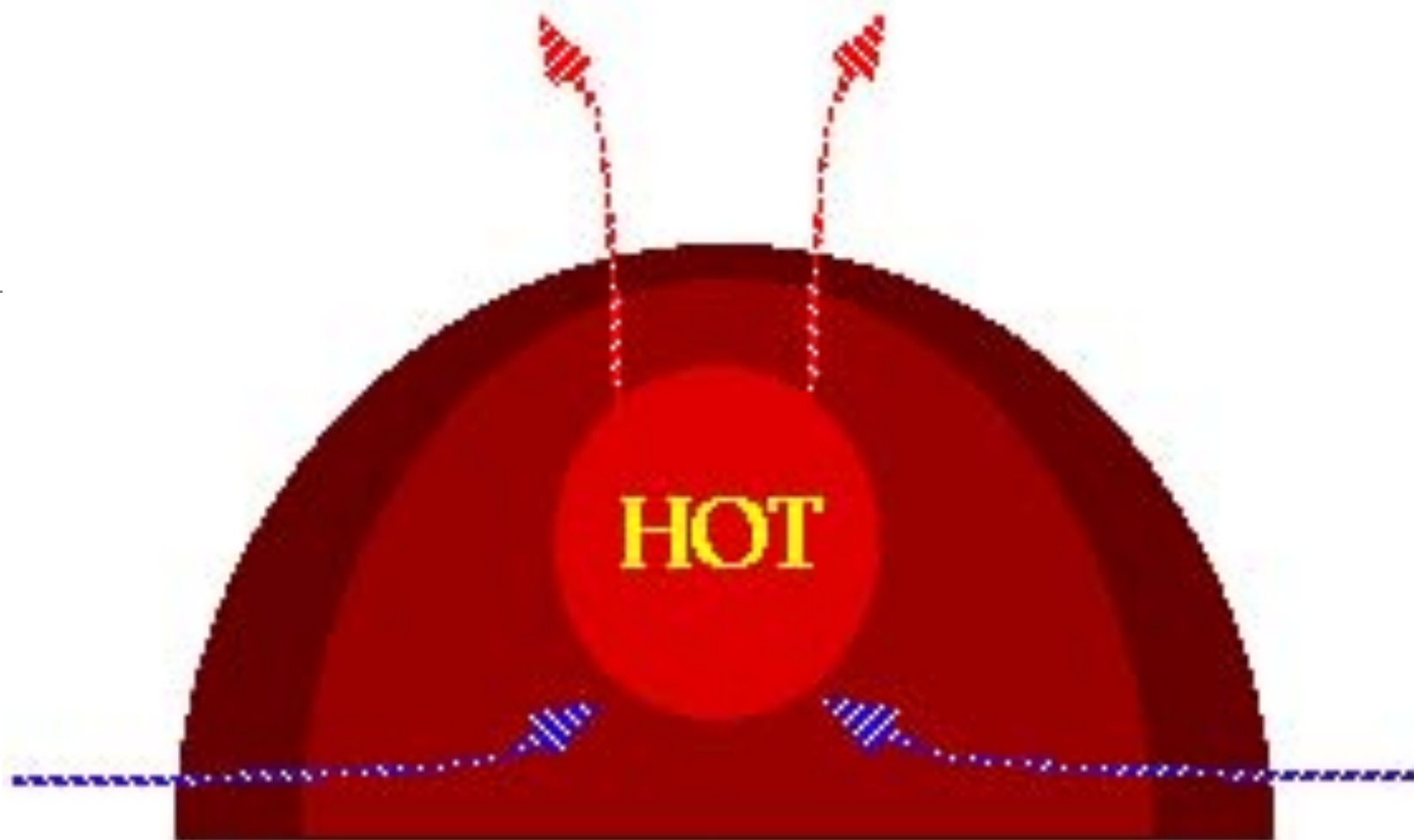
# Aeration Techniques

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- Tumblers: close lid & rotate
- Piles, bins: move materials with pitchfork
  - ✓ Move materials from outside to inside
  - ✓ Place materials on perforated pipes or pipe through middle







## **Natural Air Circulation in a Compost Windrow**

Cornell University

# Example: My compost stinks...

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- Locate where the odors are coming from (collection area, active compost)
- Determine the cause (based on smell, location, moisture, etc.)
- Take action



# LOG BOOK

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Date	Time	Composter Name(s)	Moisture Rating	Odor Rating	Temp 1	Temp 2	Turned (Y/N)	Other Actions Taken





# Quality Assurance

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- Observe, monitor, sample, analyze, test
- *Keep accurate compost records*
  - ✓ Track feedstock sources & materials
  - ✓ Track turning frequency, temperature
  - ✓ Track compost phases (Active, Curing)
  - ✓ Odor issues & other problems
- Train the Team!

# Compost Testing


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- Maturity
- At a minimum: analyze the basic nutrient content (N:P:K:)
- Bioassay testing




# More Tips

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- Use vinegar to wash collection containers
  - Adequate amount of carbon
  - **Always** cover food scraps with C or soil
  - Cover with lime to deter fruit flies & vermin (rodents, bears)
  - Line bottoms of compost bins with wire mesh (deters vermin)
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# If Critters Become An Issue

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- Use Jora, Tumblers for full decomposition
  - Eliminate any meat, sauces, cheese
  - Discontinue adding food scraps, especially in early spring
  - Build an enclosure around the compost area
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# Who You Gonna Call?

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- Solid Waste Management Districts
  - Composting Association of Vermont
  - Northeast Recycling Council
  - Vermont Community Gardens Network
  - UVM Extension Master Composters
  - ❖ Community Composter Seminars
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# Special Appreciation

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- CVSWMD
- Northeast Recycling Council

# Questions?

