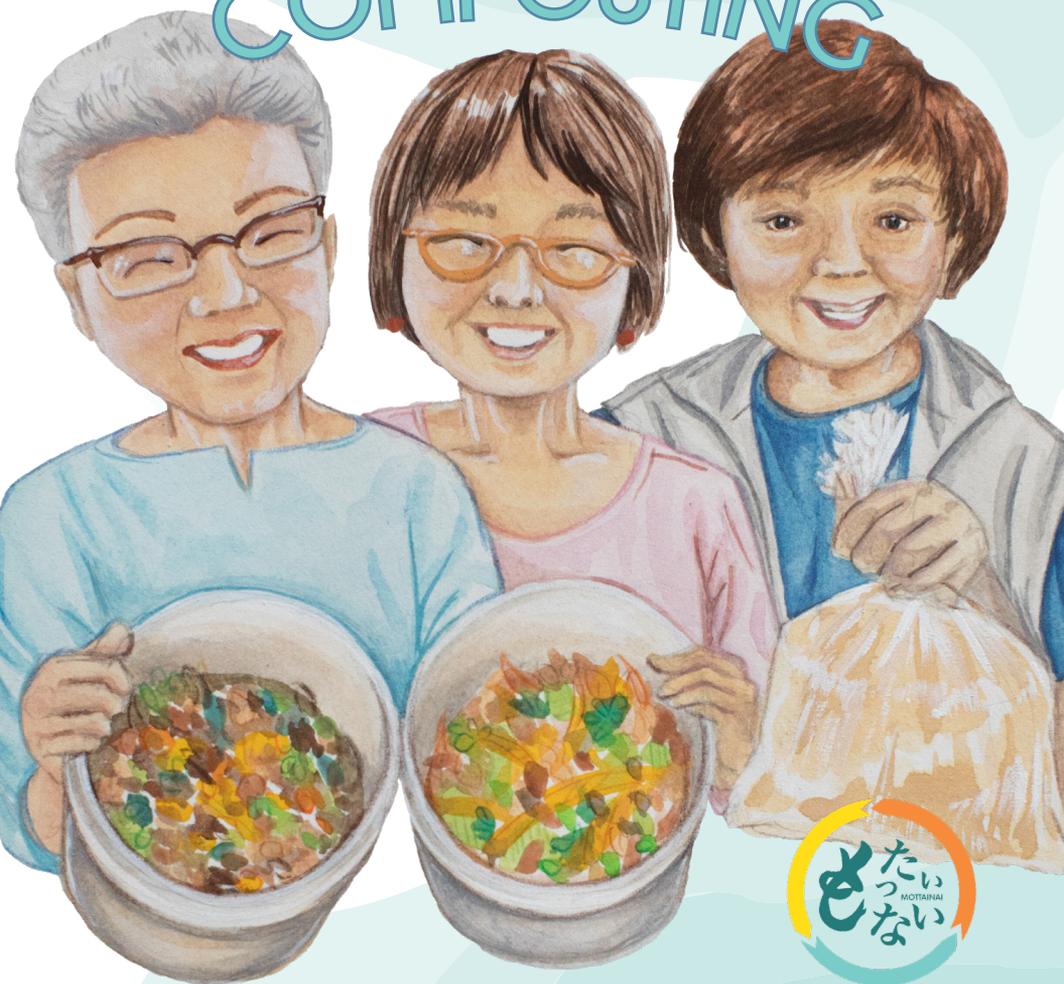


HOW TO DO BOKASHI COMPOSTING



PART OF THE SUSTAINABLE LITTLE TOKYO BOKASHI CLUB

Sustainable Little Tokyo (SLT) and Zenshujii Soto Mission are partnering to help make our historic Japanese American community healthier and more sustainable with Bokashi Composting! In 2018, we hosted Bokashi demonstrations with youth, seniors, and institutions across our neighborhood!

Now you can learn too with this handy tutorial! Help us #FreeTheFood from landfills, reduce the amount of unnecessary food you purchase, and go mottainai!*



WHAT IS BOKASHI?

Bokashi is bran that is inoculated with three strains of microorganisms: yeast, lactic-acid producing bacteria, and phototrophic bacteria.

WHAT IS BOKASHI COMPOSTING?

Bokashi composting is an anaerobic process that uses a special addition to ferment your food waste—including meat and dairy—into a healthy nutrient rich soil. It's easy, quick, and doesn't smell!

WHAT DO I NEED?

TWO MEDIUM SIZE BUCKETS AND ONE TIGHT FITTING LID



Drill holes in the bottom of one bucket to allow fluids to drain. Place the bucket with holes inside of the other.

FOOD WASTE

Does not include teabags, tobacco filters, plastic wraps, styrofoam, foils, and other plastics.



NAMAGOMI
kitchen waste



PREPARED BOKASHI

Bokashi can be purchased in stores, made at home, or made with our Bokashi Club!

Keep the bokashi in a breathable paper bag or open container.



ZANPAN
organic food leftovers

COMPOSTING WITH BOKASHI

- 1 **CUT UP** the large pieces of food waste.



- 2 **PUT FOOD WASTE** in the bucket with holes.



- 3 **SPRINKLE BOKASHI** on top.



*Psst...
If it smells, generously
add more Bokashi!*

- 4 **KEEP LAYERING** the food waste and Bokashi until the bucket is full. **PUT THE LID ON** - make sure it's tight!



- 6 Is there **WHITE, FLUFFY FUNGUS** on the top? Your Bokashi Compost is **READY!**

- 5 **STORE IT!** Put the sealed bucket under the sink or in a dark storage area for 1-2 weeks. If the lid pops off from the gasses, just press it back on!

- 7 **NOW WHAT?** Dig a hole and bury under 2 inches of dirt. In 2-4 weeks you will have enriched soil that's ready for planting. No room? Bury the compost in a planter or share it with your community!

Don't forget about the WASTE LIQUORS!

FERTILIZER: Dilute 1-part waste liquid to 100-parts water.

DRAIN CLEANER: Directly pour liquid into any home drain or toilet.



For more detailed instructions visit,
sustainablelittletokyo.org/bokashi

Join our Bokashi Club!

Meet bimonthly in Little Tokyo to make bokashi affordable and accessible! Store-bought bokashi can cost up to \$12, but it costs \$2 when we make it together in bulk! For more information and dates, check out sustainablelittletokyo.org/food.



***Mottainai**

A familiar Japanese phrase expressing “What a Waste!” This all encompassing concept can be interpreted as the 3 Rs—Reduce, Reuse, and Recycle—with a fourth R, Respect; Respect for the Earth, your community, yourself, and others.

Sustainable Little Tokyo is a community-driven initiative working to ensure a healthy, equitable, and culturally rich Little Tokyo for generations to come. SLT began in 2013 as a multi-day community vision effort and has evolved into a holistic, neighborhood-wide campaign to promote the environmental, economic, and cultural sustainability of Little Tokyo. // sustainablelittletokyo.com/bokashi

Zenshuji Soto Mission is a Zen Buddhist temple dedicated to bringing the 2,500-year-old teachings of Shakyamuni Buddha to America. Its mission is to offer the ethnically diverse area of greater Los Angeles guidance in Sōtō Zen practice for those interested in satisfying spiritual, intellectual, and social needs. Zenshuji is located in the heart of Los Angeles in the Little Tokyo/Arts District area. Zenshuji offers Zen practice for all people in a unique Japanese-style setting. // zenshuji.org



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