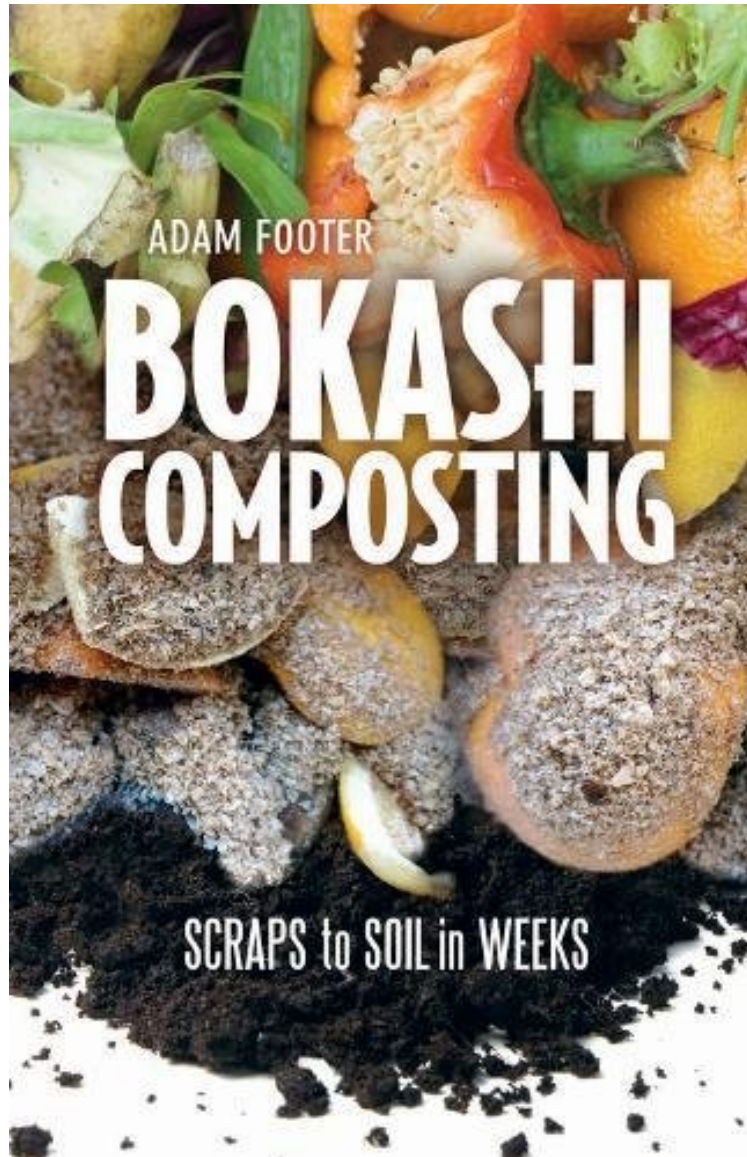


[Download ebook] Bokashi Composting: Scraps to Soil in Weeks

Bokashi Composting: Scraps to Soil in Weeks

Adam Footer

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#379472 in Books Diego Adam 2013-12-31Original language:EnglishPDF # 1 8.75 x 5.75 x .50l, .55 #File Name: 0865717524176 pagesBokashi Composting | File size: 53.Mb

Adam Footer : Bokashi Composting: Scraps to Soil in Weeks before purchasing it in order to gage whether or not it would be worth my time, and all praised Bokashi Composting: Scraps to Soil in Weeks:

32 of 33 people found the following review helpful. Poor science but good hands-on instructionBy HomesteaderThis book --- like the modern incarnation of bokashi composting --- has its good and bad points. I'll start with the book's strengths. Adam Footer does a fine job of not padding the book the way so many non-fiction authors do, and instead presents the facts in an easy-to-read, short text that I was able to consume during one rainy afternoon. He also includes

lots of photos, and even though they're black and white, I appreciate the sheer quantity of hands-on pictorials. After reading the book, I feel like I'll easily be able to set up a bokashi bucket and produce my own compost using his method. Okay, so what didn't I like? The method seems to attract a lot of pseudoscientists, and the chapter titled "The Science" made me cringe. There's no attempt to cut through the commodification of the method to determine whether you really do need all of the types of microorganisms found in the store-bought starter solutions, although the author firmly tells us that a homemade *Lactobacillus* starter (using whey from yogurt, for example) won't be as effective. Meanwhile, Footer uses words like "consortium" to refer to the supposedly symbiotic relationship existing within the commercial starter...but gives very little information on how the consortium is supposed to be better than plain old whey. Then we hit the point where the author promises that the commercial starter will "reeducate other 'wild' microbes" --- that's where I had to force myself to keep on reading. In the end, I'd say that if you enjoy publications by Acres USA, then chances are you'll love this book. But if you like your science in a little bit of a purer form, you'll need to read Bokashi Composting critically and to run a few tests of your own to determine whether anything the author writes about is worth believing. However, since this appears to be one of the few or perhaps the only print book in English on the topic, you might as well pick it up and take a look. Just take what you read with a grain of salt.

15 of 15 people found the following review helpful. Good read for a beginner
By SchelleWell written, good read for a beginner. However I would recommend You save your money and check out online resources. The guide that came with my bokashi kit was a informative as the book and free.
0 of 0 people found the following review helpful. Useful Bokashi Reference
By ia Reforestation Good little reference manual. Nevertheless, I wish it would address the problems of doing things on an agroindustrial scale. It is not good enough to talk about the balcony bokashi pail or the benefits to Grandma's tomatoes. For technologies like bokashi to be really effective, we need larger scale solutions. Nevertheless, this booklet is a useful reference.

Bokashi is Japanese for "fermented organic matter." Bokashi composting is a safe, quick, and convenient way to compost in your kitchen, garage, or apartment, using a specific group of microorganisms to anaerobically ferment all food waste (including meat and dairy). Since the process takes place in a closed system, insects and smell are controlled, making it ideal for urban or business settings. The process is very fast, with compost usually ready to be integrated into your soil or garden in around two weeks. While bokashi has enjoyed great popularity in many parts of the world, it is still relatively unknown in North America. From scraps to soil, Bokashi Composting is the complete, step-by-step, do-it-yourself guide to this amazing process, with comprehensive information covering: Background the history, development, and scientific basis of the technique Getting started composting with commercially available products or homemade systems Making your own system plans and bokashi bran recipes using common materials and locally sourced ingredients Growing improving your soil with fermented compost and bokashi "juice" This essential guide is a must-read for gardeners, homeowners, apartment dwellers, traditional composters, and anyone who wants a safe, simple, and convenient way to keep kitchen waste out of the landfill. Adam Footer is a permaculture designer with a focus on soil building, food forestry, cover crops, water conservation and harvesting, and natural farming. He is a tireless promoter of bokashi to maximize the recycling of food waste and runs the website bokashicomposting.com.

I have to thank you for writing this book Adam - FINALLY we have a well-researched, comprehensive guide to bokashi composting. I've already changed a few of my techniques based on your advice and my bokashi is decomposing faster as a result. Your information is thorough and your writing style is clear and refreshingly humble. You've really created THE step-by-step guide for making bokashi, and people lucky enough to pick up this book will have created a beautiful microbial inoculant for their gardens and houseplants in no time. -- Phil Nauta, author of *Building Soils Naturally* As we reach our teens in the 21st Century, it's clear that we must explore more and newer ways of reducing our waste output. We have already achieved great reductions in what enters urban landfill sites, and more efficient recycling. But what can we do in our own homes in our urban condos and apartment buildings? In this upbeat, informative book, Adam Footer reveals the Bokashi composting option, and shows us how to further reduce our food waste, turning it back into the Earth and enriching the soil as we do. His explanation of bacterial culturing is clear and simply stated. Whether you purchase a home Bokashi kit or build your own, following Footers foolproof instructions, this is the manual for you. -- Mark Macdonald, West Coast Seeds