Composting tips from Good Life Permaculture

The City of Hobart has teamed up with Good Life Permaculture to encourage more people to reduce waste and compost at home. Food and garden waste makes up over half of the average rubbish bin, so everyone can do their bit to reduce waste. Composting your own food scraps to grow more food is a fantastic ‘closed loop’ recycling system.

**LARGE COMPOST PILES**

Like a lasagne, alternate your carbon and nitrogen layers until you have at least 1 cubic metre. Remember to add water between each layer and use a diverse range of ingredients.

The pile will reach 65 degrees (too hot to touch) within 1 to 7 days. When it reaches this point – turn it.

From here on, turn your pile as needed until it’s mature.

**WHAT GOES INTO THE COMPOST PILE**

- Onions
- Left over cooked food
- Fresh grass clipping
- Fruits & vegetable scraps
- Teabags
- Crushed eggshells
- Bread
- Meat
- Shredded paper & cardboard

Illustration: Rachel Tribout