

Kitchen Waste Composting

by Carol Ann Harlos

There are several approaches to producing kitchen waste composts. One can add appropriate wastes to an outdoor compost vessel. One must be careful to not add meats, fish, or bones and to keep the proportion of brown to green components in balance.

One can also bury waste. This must be done deeply so it is not dug up by animals.

There is redworm culture indoors. This is especially effective for vegetable wastes. Attention must be paid to the worms. I find this fun, but several people have told me that the worms died. I think this may be a temperature and/or inattention to the worms problem.

There is also a device called Green Cone which is buried part way down in the earth. It handles most food waste including meat, bones, and animal feces! (Oils and fats are discouraged.) The microorganisms in the soil break down food waste. Good drainage and sun exposure to warm the soil are necessary. The resulting compost gradually enters the soil. (Our second daughter and her husband have this device in Philadelphia. They love it.) I considered this option, but I want to use compost in my gardens. I am, however, considering this for the wastes produced by our cats as presently these go out in our garbage which bothers me greatly.

I researched devices which claim to produce compost from kitchen wastes in the home. These include the Mill Food Recycler (it heats and grinds, reduces food

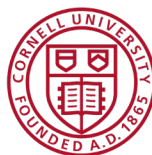
volume but does not produce true compost), Enbaya Smart Electric Composter (essentially a dehydrator), Lomi Recycler, (a dehydrator) Bokashi Starter Kit for food recycling (anaerobic fermentation results in "bokashi 'tea'"), and one called Reencle.

Reencle actually produces true compost from all food waste except bones. I got one for my last birthday in February and love it. The device comes with a bag of dried bacteria. One adds water and the bacteria to the machine.

I have had dinner guests scrape their plates into the machine. We clean up the table and then have dessert. They check the Reencle before they leave and the food has disappeared. I mix the resulting product with soil and use it for both the garden and for house plants. It was expensive but after all it was my birthday!



Photo Eve Bronzini, Pexels



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