the local carbon network

Urban Farming - Lesson
Building your Compost Box

localcarbon.net

the local carbon network

Option 1 (medium difficulty)

All you really need to successfully make compost at home is a thermally insulated box that will allow you to reach composting temperatures even with a small volume of scraps. If you have good craftsman skills you can make your own out of polystyrene foam (the material they use for surfboards) here's how...

the local carbon network

Cut your polystyrene

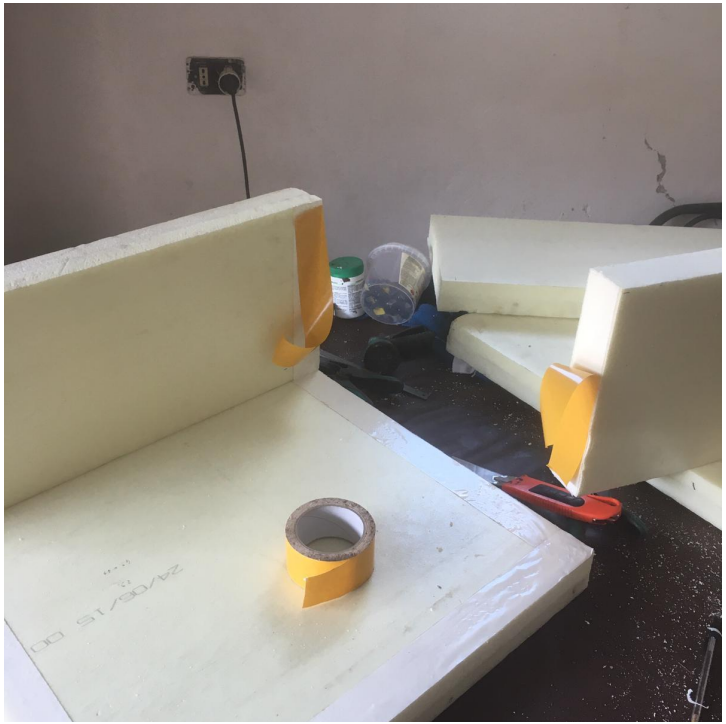
This is the only tricky part as you will need to cut it quite straight and so will need a circular saw (even better if it is table mounted)

If you don’t have one, you could get a local carpenter just to do the cuts for you. Then line the base with professional grade two sided tape

the local carbon network

Attach the sides

You will have 2 sides that are shorter and 2 sides that are longer. Put tape on the inside of the long sides.



the local carbon network

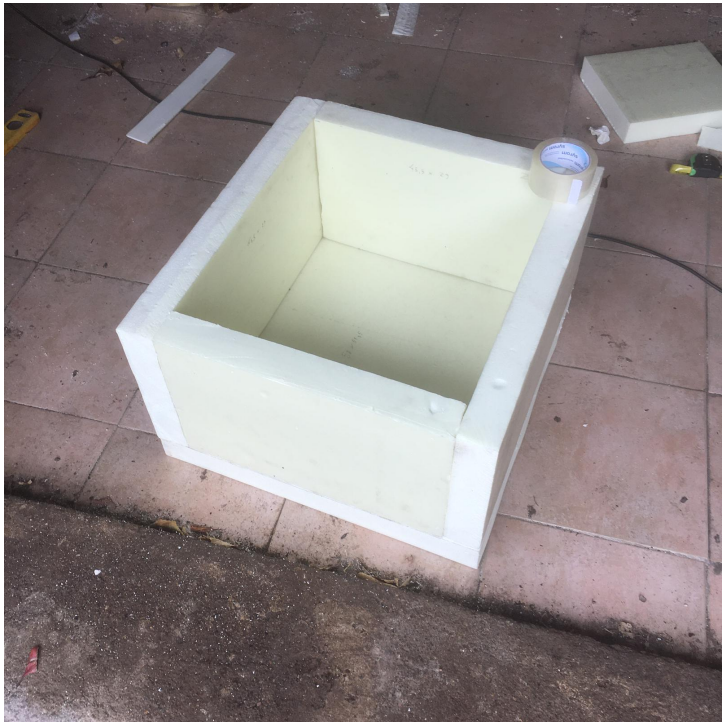
Seal off the base

Once all four sides are built stick some wooden kebab sticks in the sides and up from the base.

the local carbon network

Tape everywhere

Hold the structure together by taping round the base, round the top and round the sides. This way the sticks will hold the sides straight and the tape will hold it all together.



Lid

Glue some polystyrene cubes to the base of the lid, or if you have enough material, glue a smaller sheet on the inside. This will allow the lid to fit into the box without moving around or blowing off.

the local carbon network

Base box complete

At this point you should have a nice large insulated box with closing lid. With just a few more steps you will have a fully functioning tumbler.

the local carbon network

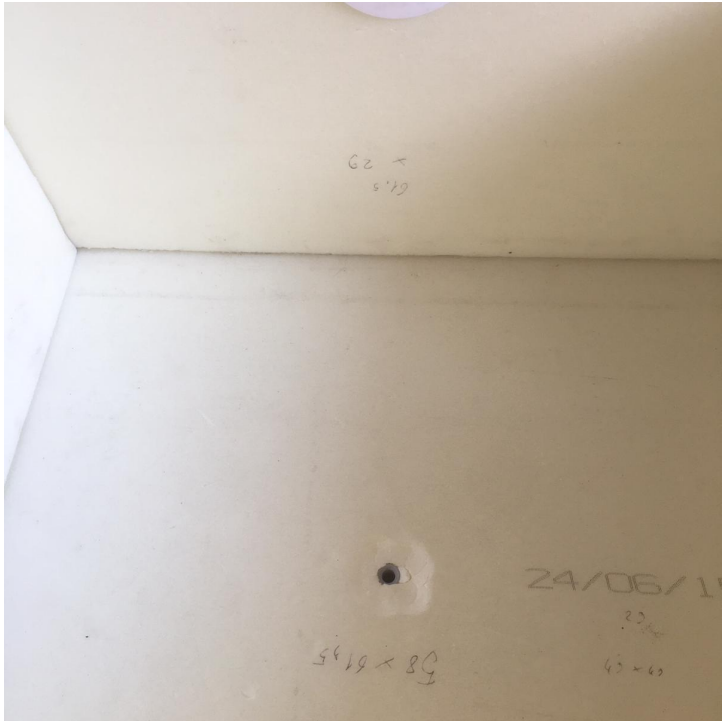
Add air vents

You can purchase plane air vent covers at any hardware store. It doesn't matter if they are round or rectangular, the important thing is that they keep compost in and bugs out of the box while allowing airflow.

the local carbon network

Hole on the bottom

Punch a hole in the bottom to allow excess water to drain. There shouln't be any but in case you overwater this will avoid you stagantigin water on the bottom which can harm the composting process. You can put a tiny piece of pipe in the hole to keep it open and flowing. You can put a saucer inder the composter to catch any liquid.



the local carbon network

Use

Can be used directly for growing your seedlings or pot plants/veggies

Compost is mature for field application after about 8 weeks when it reaches room temperature.

For use in pots a further 8 weeks of curing are necessary

Feet

Glue on polystyrene feet or make a polystyrene perimeter. If you cut a solid piece for the center part of the lid, what is left over can be used as a foot.

the local carbon network

Option 2 (easy)

You can purchase an insulated box from a food catering supply store.

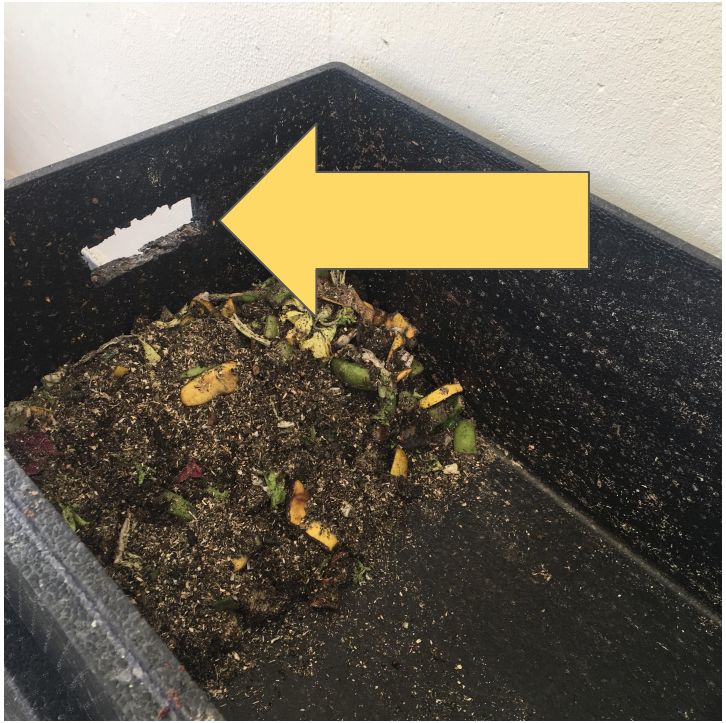
Search online for “large insulated food pan carrier”

Here is one that we found:
https://www.webstaurantstore.com/cambro-epp180sw110-cam-go box-black-full-size-top-loader-insulated-food-pan-carrier-23-9-16-x -15-11-16-x-12-3-8/214EPP180BLK.html

the local carbon network

Ventilation

Cut out the thin rectangular area that is under the handles. Do this for both handles. You can screw some wire/plastic mesh on both sides of the holes to keep the bugs out and the comppost in. Add a hole or two to the bottom of the tumbler and keep it ligets (like on a shower mat) so there is no stagnation underneath.



the local carbon network

The next lesson explains how to start composting...

If you have any questions please write to us in the Facebook Group

https://www.facebook.com/groups/LocalCarbonNetwork

or keep an eye out for our newsletter as we often arrange free online Q&A sessions on ZOOM

or see our FAQ, Articles and videos on the website https://localcarbon.net/

Thanks!