



JECO
The Jewish Ecological Coalition

JECO eNews: June 2016

One of JECO's aims is "to educate and encourage individuals to 'tread softly on the face of the earth'; i.e. to minimise their environmental footprint." Last month eNews featured an article by Jonathan Keren-Black about emerging more sustainable technologies for cars. This month's article is from Eva Light, a keen composter herself.

If you would like to contribute an article of your own, please email me: flitman@optusnet.com.au

Evelyn Flitman
JECO President

Composting – the alchemy of turning waste into gold

San Francisco city currently has an excellent record for reducing its carbon emissions. The city's target by 2025 is to produce zero waste by sending nothing to landfill and to use 100% renewable energy.

We can each contribute to the reduction of carbon emissions by doing things like composting our kitchen waste and some everyday household products such as newspaper and cardboard. And it's so easy. There are different options to carry out this earthy practice.

You can pile organic waste anywhere and it will break down eventually but with a controlled composting system results are quicker. For example, you can set up a generic plastic compost bin that has a lid and an open base. Position your bin in a shady spot with the open base in direct contact with the soil.

Start the process by placing sticks and twigs at the bottom of the bin to allow for air circulation. Add layers, lasagne-like, of green materials alternating with brown materials. The lasagne recipe is for two parts brown material to one part green material. Brown includes shredded paper (not glossy), hay, straw, moistened cardboard, egg containers and dry leaves. Green includes vegie scraps, kitchen waste (excluding vermin-attracting meat, wheat and dairy), lawn clippings and garden cuttings.

Continue until your bin is full and after a few months you will have produced your gold – rich humus with which to enrich your garden soil.

If you don't like to compost, the bokashi bucket is a great alternative. No need to balance your nitrogens (greens) and carbons (browns) and it can be done indoors. The bokashi bucket's liquid can be used to clear drains and, in diluted form, to feed plants. The fermented material from the bokashi bucket does need to be buried or composted to transform its contents into rich gold, I mean, soil.



Watch this space in the next JECO newsletter for the lowdown (mind the pun) on worm farming.

Talking trash - from the Caulfield Leader

About 12% of materials placed in kerbside recycling bins are NOT recyclable. This contamination means 450,000 wheelie bins full of recycling end up in landfill each week.

What are the biggest offenders?

- Recyclable material placed inside plastic bags
- Loose plastic bags
- Recyclable containers contaminated with food
- Polystyrene packaging.

Do your part:

- Don't put recyclables inside plastic bags
- Rinse food and drink from recyclable containers
- Check with your council to confirm what recyclables and organic materials are accepted.

Want more tips?

Go to getitrightbinnight.vic.gov.au/

Source: Metropolitan Waste and Resource Recovery Group

Green tip

Tip to keep warm this winter - leave the oven door open after you turn it off and are finished cooking or baking.

You should do your own appraisal of products and services reported. JECO cannot take any responsibility for the accuracy of the information provided.

The JECO Committee welcomes input to and comments about JECO eNews.

JECO works to deepen the Jewish community's commitment to caring for the earth. We believe there is a religious as well as a moral obligation to protect the environment. To this end we work with Jewish, secular and multi-faith groups in supporting activities that promote sustainability.