**StokesWood Allotment Compost Demonstration site**

**Composting Training Session Registration**

**Food Composting Workshop**

**Wednesday 10am -12.30 9th March 2022**

**Registration Form. Please complete this form and return it to carryoncomposting1@gmail.com**

This practical workshop on the **Home composting of cooked and uncooked food and kitchen waste,** and the role it can play in the reduction of food waste collected by councils.

This is a chance to see how food waste can be used to produce an excellent garden soil improver. ideal for use in no-dig gardening or as a mulch. Participants will have the chance to use the following domestic Composters: Green Johanna, Hotbin, Aerobin, and Jora (Joraform) as well as a Green Cone Food Digester.

For those in flats or with small gardens there will be a demonstration of Bokashi indoor food fermenters and information on making a homemade Soil Factory using the pre-compost produced by the Bokashi bin to produce soil to top up patio pots etc

Course Facilitator Rod Weston, Master Composter based on the Demonstration site

Refreshments will be available on site as part of the normal Wednesday café service including cooked breakfast and cobs. The initial Meet and Greet may be regarded as a Breakfast Session for those who want a snack before they start

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| --- |
| Name |
| Address |
| Email |
| Which cooked food composters do you use at present (if any/) |

Please return this registration form to [carryoncomposting1@gmail.com](mailto:carryoncomposting1@gmail.com). Your place on the course will be acknowledged.