



# Compost Enzyme

Marlenea La Shomb, ND

## Natural All-Purpose Cleaner & Garden Booster

**O**ur garden is planted, the compost pile is organized, and summer vacations are in mind. I start thinking about my two favorite things to do on vacation and when visiting family. One is to visit other gardens and the other is to check out the health-food stores in that area.

Years back, on a trip to Malaysia, I noticed that all the health-food stores had this system set up to make a fermented enzyme from garden and kitchen compost. The final product was available for sale with instructions on how to make your own, which I'm including here. Imagine! An all-purpose household cleaner and disinfectant, an air purifier, an insecticide and pesticide, organic fertilizer, and environmental ozone booster, even for clearing drainpipes—all from my kitchen and garden scraps? For more on Nature's way of recycling, i.e., the "humic/fulvic" factor, see my article in the July-August 2016 issue in the Archives at [NaturalLifeNews.com](http://NaturalLifeNews.com).

### WHAT IS IT?

Compost enzyme is a complex solution produced by fermentation of fresh kitchen and garden waste by adding brown sugar and/or molasses and water and allowing it to stand. The enzymes will increase while they consume the sugar and break down the compost. It will be dark brown and have a strong sweet/sour fermented scent. The process was developed by Dr. Rosukon of Thailand, who has been actively researching enzymes for 30 years.

From day one of making this enzyme, its catalyzing process will release ozone gas into the atmosphere, which can reduce carbon dioxide and heavy metals trapped in the air, reducing the greenhouse and global warming effects.

The enzymes also convert ammonia to nitrate, a natural hormone and nutrient for plants. Meanwhile, it converts carbon dioxide to carbonate, which is beneficial to sea plants and marine life.



### HOW TO MAKE IT?

Get an airtight plastic container, like a five-gallon bucket or jug. Fill up to 60% with water (10 parts). Add 1 part sugar (brown sugar and molasses work best because of their mineral content). Add 3 parts kitchen or garden waste and fill up to 80% full, leaving room for expansion during fermentation. Close tight, but open daily to release gasses for the first month. Push the floating compost down every once in a while. Place in a cool, dry and well-ventilated area. Avoid direct sunlight. Let ferment for at least

3 months before use, but the longer it sits, the better it gets—it never expires! No need to refrigerate.

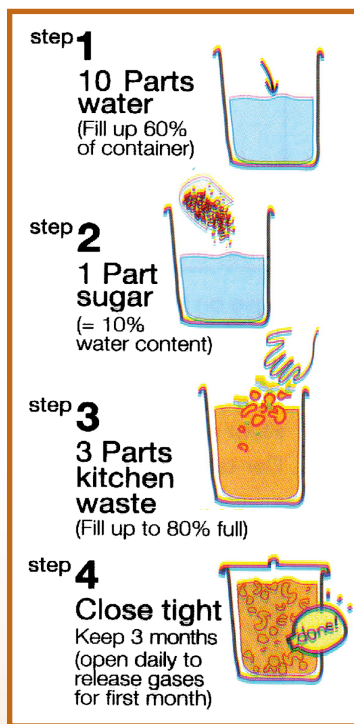
### HOW TO USES IT?

The concentrated enzyme can be used in bath water, the washing machine, the toilet bowl and septic system, in garden pond water, and for cleaning mold or stains.

Dilute 10–50 times for carpet and household cleaning, including pet cleanup. Dilute 200–500 times to add to humidifiers, etc. Dilute 500 times for deodorizing and as an antiseptic for appliances, drains, toilets and pets. Dilute to 1000 times for use in the garden to fertilize seeding and planting.

For shampoo and a dishwashing and laundry liquid, using the enzyme will reduce chemical residues. The ratio is 1 part enzyme and 1 part detergent/cleaner to 10 parts water. You can soak and cleanse fruits and vegetables to increase their life by using a 1-to-50 ratio in water.

Mother Nature does recycle everything! For this compost enzyme, dandelion and nettles are excellent additions to your kitchen and garden waste. Feel free to add pure essential oils, like lemon or grapefruit, to add a pleasant scent. Adding tea tree or eucalyptus oils will boost its antibacterial, antiviral, and antifungal benefits. Spray your plants for aphids, etc. The uses go on and on... ■



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