

## From Lactobacillus Inoculant to Compost and Other Uses

### Timeline

Day	Task	Status/Comments
	<b>MAKING BASIC LAB SERUM</b> <b>6 litre quantity</b>	Make this in a warm room
1	Place one cup of rice into one litre of clean water – allow a small 2 cm gap at top between water and lid. Lid must be loose to enable air contact but keep insects out – leave until day 4	This can be dam, tank or river water
4	After 4 days, rice water should smell slightly acidic Add acid rice water to two litres of milk in a larger container – again use loose fitting lid to enable air contact but keep insects out – leave until day 6 or 7	Throw away rice
6 or 7	Cheese will have formed on top of the milk solution – the liquid underneath is <i>lactobacillus</i> serum. Put the serum into a 6 litre container with one litre of molasses and fill the container with clean un-chlorinated water - stir this mixture and put the lid on <b>tightly</b> . Note the day of manufacture on the lid	Feed the cheese to the chickens or other animals or place into your compost
	<b>MAKING SPICE COMPOST INOCULANT (200 litre quantity)</b>	
8	Follow Steps 1 to 3 in the SPICE Compost Inoculant instruction - Fill container half-full with clean unchlorinated water. Fill hessian 'teabag' sack as per instructions – add energy and nutrients to the water (note the instruction on making your own sea water)	See SPICE Compost Inoculant instructions
9 to 12	Remove the lid and 'jiggle' the tea bag once a day for five days – day 8 to day 12	
12	Remove the tea bag and throw the contents into your compost pile. Put the lid onto your container as tightly as possible – if you exclude air it will prevent oxidation and last longer.	Your inoculant is now ready for use in compost

Making the compost inoculant will take 12 days.

See SPICE instructions for further details.