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by Fara Warner

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October 22, 2019

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I began [composting](#) several years ago, mostly as an homage to my grandmother's garden, which she always nourished with compost. My mom bought me a compost pail for food scraps that I carry to my composting site every few days. The site includes an old garbage can and a bin I can spin. That sidesteps the smelly task of turning the compost manually.

This year, the magic of compost created a wheelbarrow-full of beautiful dirt just in time to nourish our kitchen garden. Apparently, basil and tomatoes LOVE compost. And in the closed loop of composting, a squash plant germinated from a seed and I'm waiting to see just what squash it will produce.

Some tips: if you're in a city, check out farmer's markets for composting bins. Meanwhile, store your food scraps in the freezer until you are ready to drop them off. Some [composting do's and don'ts here](#).

*Fara Warner is a writer and editor who lives in West Shokan, NY.*



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