

Anyone Making Citrus Bioenzyme?

by Al Chomica



Whenever I go into Nanaimo, I try to collect citrus peels in bulk from a lounge. At home it is mixed with brown sugar and water. In this case there are 18 pounds of various citrus peel and fruit. It is mixed with 6 pounds of golden brown sugar and then 4 liters of non-chlorinated water.

Once mixed, it is put into a pail where it is weighted down with a plate and a rock to submerge all the citrus. Then it is sealed up with a tight-fitting lid where it will ferment anaerobically for three long months. The batch I made on March 1 will be ready by June 1, just in time for my cucumbers to be fed.

This recipe can be found online and is called, 'Garbage Enzyme'. It creates a red liquid after being strained. Besides being a plant fertilizer, it is apparently also a powerful sterilizing cleaner and an insecticide when diluted and sprayed on leaves. It smells great too.

<http://www.smartranger.net/index.cfm?&menuid=19&parentid=61>