



BELLARINE WORMS

Best Practice - Egg Shell Processing

- 1/ Rinse egg shells thoroughly and set aside to dry
- 2/ Using a large container with lid of your choosing, store away egg shells in freezer until container is full
- 3/ Preheat oven to 180°C
- 4/ Line 2x baking trays with baking paper and spread out frozen egg shells evenly
- 5/ Bake egg shells for 1 hour or until they start to brown off slightly
- 6/ Remove from oven and let cool down to room temperature
- 7/ Using a food processor or Nutri Bullet, process a batch at a time into a fine powder.
- 8/ Place in a sealed container and store in a cool dry place.

Uses:

Worm farm food and conditioner as instructed

Compost bin food and conditioner as instructed

Liberally spread around garden surfaces as a soil amendment, conditioner and feed as instructed

Add to your chook feed to aid with egg production and increased calcium source