

How to make FPJ?

1. Harvest comfrey
 - a. I use a machete and cut the plant essentially down to the ground and load into a large wheelbarrow. This varies with the season.
2. Load comfrey into a large permeable bag, leaf stems and all.
 - a. We get coffee chaff for our chickens and it comes in large plastic sacks, these work quite well.
3. Weigh your comfrey.
 - a. *optional: For the FPJ used in this experiment the comfrey was weighed 1lb to 1 gallon of water. However, we use 100s of gallons more than what is needed for the experiment. An estimate will get you close enough. Note that a higher comfrey to water ratio will result in a more potent FPJ than the 1 to 1 mixture.
4. Add comfrey to water
 - a. We use 55 gal food safe barrels with the tops cut off.
 - b. 50 lbs of comfrey and 50 gallons of water fit almost perfectly.
5. Let it sit for about two weeks
 - a. This is dependent on temperature. During the summer when it is consistently hot two weeks will be enough. This season in the spring the temps were down in the 40s for our first batch and we decided it needed an extra week to properly ferment.
 - b. Note: The FPJ usually will not grow mold but it can. General rule of thumb is that all mold is good except black mold.
6. *Optional: Aerate
 - a. prior to application aerate the finished FPJ.
 - b. This boosts the microbial activity in the solution so that it really feeds those soil microbes when it is applied.
7. Apply
 - a. Application rates vary
 - b. We use most of our large batches injected directly in to our wheel lines on our 25 acre field. This is so diluted over such a large area that we are not at all concerned with burning our plants
 - c. For smaller hand applications we will measure an appropriate amount to be applied
8. *Optional: Store
 - a. At the beginning of this season it was too cold to make a proper FPJ but fortunately we had stored away a 5 gallon bucket of last fall's FPJ for just this case. It smelled almost as ripe as the fresh stuff and really did the trick while we were waiting for temps to go up.