

15th Better Composting School
 October 22-24, 2008

October 22

Introduction	Bob Graves	8:15-9:00
Biology and Process of Composting	Jennifer Becker	9:00-10:00
Break		10:00 – 10:20
Composting Technologies and Equipment	Nadine Davitt	10:20-11:05
Site Selection	Bob Graves	11:05-11:50
Lunch		12:00-1:00
Regulations	Don Lewis	1:00 – 1:30
Feedstocks PPT	Greg Evanylo	1:30-1:50
Concurrent 1: hands on feedstock/computer recipe	Evanylo/Davitt	1:50-2:40
Concurrent 2: hands on feedstock/computer recipe	Evanylo/Davitt	2:40 – 3:30
Break		3:30-3:50
Composting Dead Animals	Gary Felton	3:50-4:35
Process and Odor Control	Jactone Arogo	4:35-5:30

October 23

Tour		7:45-5:30
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October 24

Health and Safety Issues	Jennifer Becker	8:00-8:30
Compost Quality & Standards	Greg Evanylo	8:30-9:30
Break		9:30-9:50
Laboratory Procedures for Compost Quality	Gary Felton	9:50-11:45
Lunch		11:45-1:00
Compost Utilization	Greg Evanylo	1:00-1:30
Marketing	Lonnie Heflin	1:30-2:00
The Business of Composting	Nadine Davitt	2:00-2:30
HACCP Compost for Fruit and Vegetable Production	Pat Milner	2:30-3:00
Solvita Tests Results	Gary Felton	3:00-3:30