

Washtenaw County MASTER COMPOSTER Class

AAPS Rec & Ed Fall 2012 Catalog

Become a Master Composter Fall 2012 Class

The typical American household throws away over 5 pounds of compostable garbage daily! Take that garbage and turn it in to something you can use to enrich your flowers, vegetables, and lawn. Discover the basics of home composting in this fun class taught by Master Composters eager to share their experience with you. After attending this course, passing the open book exam, and clocking 10 hours of hands-on community experience, you will become a certified Washtenaw County Master Composter. Fee includes manual and materials. Coordinating instructors: Lisa Perschke, Advanced Master Gardener; Christopher Simmons, City of Ypsilanti; Nancy Stone, City of Ann Arbor, with other featured presenters.

How to sign up: This Washtenaw County Master Composter class is offered through the Ann Arbor Public Schools Rec & Ed program. Class registration will be available online starting in late summer at <http://reced.aaps.k12.mi.us>

6 weeks. Oct. 2, 2012 to Nov.10, 2012 (no class on November 6 Election Day) **FEE: \$49**

6:30 PM – 8:30 PM at Pioneer High School. One class will be held at the City of Ann Arbor's Municipal Compost Center. General information posted at www.a2gov.org/compost, Master Composter link. The schedule posted below may be slightly adjusted, pending availability of outside presenters.

10/2 Class overview, Composting basics, types of bins (Nancy Stone)

10/9 Soils (Erica Kempter of Nature and Nurture)

10/16 Tour of municipal composting operations, commercial bin exhibit at 4150 Platt Road. Distribute/discuss open book exam (Nancy Stone)

10/23 Yard waste reduction, mulching, trench/pit composting (Chris Simmons)

10/30 Worm bins, special composting, compost teas (Jessie Raudenbush of Starr Valley Farms)

11/6 No Class-Election Day

11/13 Guest presenters with community composting opportunities, Take-Home Exam corrected in-class; share ideas for volunteer projects, set date and topic/speaker for spring graduation pizza dinner (Lisa Perschke)

