

Orme Sustainability Institute May 30 – 31, 2015

| SATURDAY, MAY 30 | | | | | | |
|-------------------------|-------------------|---|--|---|--|--|
| Event | Time | Session A | Session B | Session C | | |
| | 7:30am – 8:30am | Workshop Registration | | | | |
| | 8:00am – 9:00am | Breakfast | | | | |
| Session 1 | 9:00am – 11:00am | Easy Heritage Grain Crackers – Emma Zimmerman/Hayden Mills | Home Canning: Boiling Water Bath – Chef Molly Beverly | Fruit Tree Pruning, Shaping and Care – Mario Valeruz | | |
| Keynote Address | 11:15АМ – 12:30РМ | Toby Hemenway - Creating a Backyard Paradise with Home-scale Permaculture | | | | |
| | 12:30РМ — 1:30РМ | Lunch | | | | |
| Session 2 | 1:30PM – 3:30PM | Coturnix Quail Husbandry for Egg and Meat Production – Nathan Ralph | Live Food: Fermented Chile Sauces – Chef Molly Beverly | Lessons from the Vineyard for Successful Culture of Grapes in the Home Garden – Nikki Bagley | | |
| Session 3 | 3:45PM – 5:45PM | Introduction to Backyard Beekeeping, Using Organic Practices and Top Bar Hives – Patrick Pynes | Urban Farming, Learn the Tricks & Tips of the Growing Urban Farm Community – Greg Peterson | Simple Sourdough at Home – Chef Jared Allen of Proof Bread | | |
| | 6:00PM – 6:45PM | Dinner | | | | |
| Evening Activity | 7:00РМ — 8:00РМ | Native Plant Walk and Glass Blowing Demonstration | | | | |
| Swim and Relax | 8:00PM – 10:00PM | | | | | |

| SUNDAY, MAY 31 | | | | | | |
|------------------------|-------------------|---|---|--|--|--|
| Event | Time | Session A | Session B | Session C | | |
| | 7:30am – 8:30am | Workshop Registration | | | | |
| | 8:00am – 9:00am | Breakfast | | | | |
| Session 1 | 9:00AM – 11:00AM | Hot Composting 101 – Bryan White. | Raising Goats for Milk and Making Goat Milk Soap – Kate Radosevic | Introduction to Backyard Chickens – Kari Spencer | | |
| Keynote Address | 11:15АМ – 12:30РМ | Dan Dagget – From Ecoradical to Conservative Environmentalist | | | | |
| | 12:30РМ — 1:30РМ | Lunch | | | | |
| Session 2 | 1:30PM - 3:30PM | Vermiculture Composting: Create High Quality Soil Amendments, and let the Worms do the Work – Michele & Merle Herrick | Goat Milk Products: Basic Cheese Making – Patti Marrs | Using Predatory Insects for Pest Control in the Home Garden- Emerson Jones | | |
| Session 3 | 3:45PM - 5:45PM | Entomophagy: The Science and Art of Eating Insects – Nathan Ralph | Growing Gourmet Mushrooms at Home – Emerson Jones | Uses of Native Plants – Patty West | | |
| | 6:00PM – 6:45PM | Dinner (and depart) | | | | |