



**2012 - 2013**

*November Meeting Notice*

## **Minnesota Geotechnical Society**

### **Slurry Stabilized Drilled Shafts: A Case Study**

**Nate Iverson, PE**  
**Veit & Companies, Inc.**

Shaft stabilization is achieved through various means. This presentation will discuss an often overlooked solution to shaft stabilization; slurry. Drilling slurry can have many advantages over temporary casing and shoring. The key to successfully utilizing drill slurry is understanding the limitations and selecting the correct type of slurry for the project. The Victoria Interceptor project was one such project where drill slurry was utilized to excavate a large diameter vertical shaft. Veit and Companies excavated 24' diameter shafts down 100 feet in order to construct a drop structure for a new sanitary sewer line. The slurry method was chosen for the speed in which the shaft could be drilled versus the time it would take to lag down to design depth. This project also highlights some of the challenges with drill slurry.

**Date:** Wednesday, November 14, 2012

**Location:** Rose Vine Hall (downstairs at Grumpy's Bar & Grill)  
2801 Snelling Ave. N., Roseville, MN

**Time: 6:00** Social Hour - Sponsored by Veit & Companies, Inc.

**7:00** Dinner: Salad, Rolls, Coffee/Soda and a choice of:

1. 10-Ounce Top Sirloin - Char-grilled and topped with bleu cheese garlic butter. Served with white cheddar mashed potatoes and a sautéed vegetable medley – \$35.00\*
2. Stuffed Pork Chops - Two char-grilled pork chops stuffed with golden raisins, cornbread and apples – \$35.00\*
3. Feta Cheese and Sun-Dried Tomato Stuffed Walleye - Served over white cheddar mashed potatoes with a drizzle of lemon thyme butter sauce – \$35.00\*
4. Chicken Fettuccine Alfredo - Fettuccine noodles, snow pea pods, and mushrooms tossed in an Alfredo cream sauce and topped with a grilled chicken breast and parmesan cheese – \$30.00\*
5. Cobb Salad - Iceberg topped with turkey, ham, bacon, hard cooked eggs, avocado, diced tomatoes, bleu cheese crumbles, and black olives with choice of dressing (Ranch, FF Ranch, Bleu Cheese, French, FF French, Italian FF Italian, Balsamic Vinaigrette) – \$25.00\*

\*See Cost

**8:00** Presentation - Nate Iverson, Veit & Companies, Inc.  
(One professional development hour toward continuing education requirements for Professional Engineers is available).

**Cost:** Paid 2012-2013 MGS Members receive a \$5 meeting discount on the meal costs listed above. The cost to Full-time students is \$5, payable to MGS at the door.

**Reservations:** Requested by 12 Noon, Friday, November 9, 2012  
Please register via the website at <http://www.mngeotechnicalsociety.com/eventsmpls.asp>  
Please print, fill out and bring the New Membership Application to the next meeting. The form is at: <http://www.mngeotechnicalsociety.com/aboutmembership.asp>

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