

Permaculture Cairns Inc. Established July, 2007

Web site: www.permaculturecairns.org.au



PERMACULTURE CAIRNS NEWS

Empowering communities with sustainable solutions

Care for the Earth, Care for people, Share the excess

Care of the Earth, Care of

People. Share the excess

PLEASE NOTE: EARLIER START TIME – 6pm for a 6.30pm START !!!!!!!!!!!!!!!!

FEBRUARY MEETING AND INFORMATION NIGHT

Tuesday 17TH February at 6pm for 6.30pm start

Flexible Learning Centre, 90 Clarke Street, Manunda
Clarke Street comes off Hoare on the Salvos Corner.
Please bring a plant of food to share and a friend!

AGENDA

Welcome

Workshop and Events Notices

Proposed Events for the year

Permaculture Principle Number 2, a practical explanation

Plant of the Month

Tool of the Month

Guest speaker: Mike Prociv on Espaliering fruit trees to save space

Movie/video that matters

Members Book Library

Break for a Cuppa, Nibbles and a chance to network with like minded people.

PERMACULTURE PRINCIPLE NO. 2

Catch and store energy

“Make hay while the sun shines”

By developing systems that collect resources when they are abundant, we can use them in times of need.

This icon for this design principle represents energy being stored in a container for use later on, while the proverb “make hay while the sun shines” reminds us that we have a limited time to catch and store energy.

PERMACULTURE CAIRNS WORKSHOPS

Building Resilient Communities Workshops 2015

Learn to make plants from cuttings and seeds

21st March 2015 - 9.15am for 9.30 start - 12.30 finish



Workshop Presenter:- Lois Hayes

In this workshop you will learn: -

How to save money by making your own plants from cuttings, dividing clumps, from tubers and planting seeds.

How to make your own seed raising mix, and propagation mix.

Registration and payment of the \$20 fee is essential.

Register at workshops@permaculturecairns.org.au

Payments may be made at Cairns Penny in Grafton Street or online to Permaculture Cairns
Account: BSB 704-966 A/C 100009440

Venue : to be advised by email after registration.

and THERE are MORE Workshops and Events to COME

PERMACULTURE CAIRNS WORKSHOPS & EVENTS PROPOSED for 2015

**April 11th – The Permaculture Garden – Full day workshop with Carol Laing
Covering Permaculture practices and design processes, plants for the Tropics, how and where to grow them, how to grow cool weather vegetables in the dry season, how to improve your soil and keep it rich in nutrients and bacterial life.**

VENUE: This workshop will be held at a well established Permaculture garden in the Cairns city area.

TIMES: 9am – 12noon, Half hour lunch break then 12.30 – 3.30pm

COST: Financial Members \$40 Non Members \$50

May – Permaculture Cairns will join with Cairns Regional Council and JCU to participate in Ecoweek 29th May to 7th June and Ecofiesta 31st May. The Wharf will be the venue.

June – Ferro Cement Construction with Bruce Zell – two half day workshops where you will learn what materials are required and how to build using Ferro Cement construction. The second part of this workshop will be to complete a project in Ferro Cement construction. Date, Venue, Cost and Project to be advised later in the year.

To indicate your interest in any of these workshops, please email – workshops@permaculturecairns.org.au

PAYMENT DETAILS: Permaculture Cairns account at Cairns Penny in Grafton Street or online into that account – BSB 704 966 A/c 100009440 use your Surname as Reference

A BIG THANK YOU TO THE CAIRNS REGIONAL COUNCIL SUSTAINABILITY GRANT PROGRAM FOR MAKING ALL OF THESE WORKSHOPS POSSIBLE.



More WORKSHOPS and EVENTS in the local area

REGENAG IS BRINGING JOEL SALATIN TO CAIRNS AND MAREEBA IN FEBRUARY 2015

Wednesday 25th February at Cairns Hilton Hotel 1pm to 4pm

Wednesday 25th at Tanks Art Centre – 6pm

Thursday 26th at Mareeba - 9am to 5pm

Check out the details on their website at regenag.com

HILL TOP FARM WORKSHOPS – COOKTOWN

With Dr. Wendy Seabrook

Courses begin in March with '[Getting to the heart of Permaculture Design](#)' (Scholarships are available). '[Growing food with less hard Yakka](#)' will be facilitated in different communities throughout 2015. If you have a group that is interested, please contact Hill Top Farm. We look forward to hearing from you. Our full program for 2015 will be released at the end of January.

Getting to the heart of Permaculture Design

Dates: 20 - 24th March 2015

Permaculture at its heart is a design process, where the main focus is creating more sustainable systems. This course provides participants with a toolkit of the Key Ecological Practices we have developed to mimic the functions and processes of healthy natural ecosystems. Nature has had millions of years to fine tune the design of sustainable systems. It therefore makes sense to tap into nature's wisdom in designing more sustainable homes, gardens and farms, as well as communities and businesses. The toolkit provides a simple and logical framework for sustainable design and decision-making whatever your climate and venture. [See our website for details](#)

Growing food doesn't need to be such hard work. Dr Wendy Seabrook will take you through the simple and practical steps outlined in 'The No Mower Food Grower's Guide'. Helping you build ecological functioning in your food growing landscape. Whatever your landscape—a private or community garden, market garden or commercial orchard, by working with nature we create more self-maintaining, sustainable food gardens. Food Gardens that save you time, money and 'Hard Yakka'!
[See our website for details](#)

Hill Top Farm – working with nature

New [Permaculture course program](#) including scholarships for 2015

NEWS ITEMS

From the online magazine “The Conversation” January 2015

‘CLIMATE HACKING’ would be easy – that doesn’t mean we should do it

Some people might argue that the [greatest moral challenge of our time](#) is serious enough to justify deliberately tampering with our climate to stave off the damaging effects of global warming.

Geoengineering, or “climate hacking”, to use its more emotive nickname, is a direct intervention in the natural environments of our planet, including our atmosphere, seas and oceans.

It has been suggested that geoengineering might buy us time to prevent warming above 2C, and that we should [look at it seriously](#) in case everything goes pear-shaped with our climate.

There are two problems with this argument. The first is that we already have an affordable solution with a relatively well-understood outcome: reducing our carbon emissions.

The second is that geoengineering itself is fraught with danger and that, worryingly, the most dangerous version, called solar radiation management, is also the most popular with those exploring this field.

Down in flames

In essence, solar radiation management is about mimicking volcanoes. Climate scientists have known for years that major volcanic eruptions can eject so much ash into the high atmosphere that they effectively dim the sun.

The tiny ash particles block the sunlight, reducing the amount of solar energy that reaches Earth's surface. A major volcanic eruption like that of [Mount Pinatubo in 1991](#) can cause [worldwide cooling of about 0.1C for about two or three years](#).

As global temperatures will rise in the [business-as-usual scenario](#), leading to a projected increase of [almost 4C in the coming century](#), the ash of a few volcanic eruptions each year could theoretically offset the temperature rise due to the burning of fossil fuels.

Science has also taught us that depositing the ash, or something similar, into the high atmosphere is not very difficult. Some [studies show](#) that by using balloons, it could cost as little as a few billion dollars per year.

It certainly sounds like a much cheaper and easier approach than trying to negotiate a worldwide treaty to cut carbon emissions from nations across the globe.

Unlike global emissions cuts, geoengineering has the potential to be financed and implemented by a single wealthy individual, and can arguably be accomplished with a lot less effort.

Major problems

If it is so easy, why aren't we already pumping ash into the sky to dim the Sun? Perhaps predictably, it's because this climate solution is likely to create new problems of its own.

The Intergovernmental Panel on Climate Change (IPCC) has [completely rejected](#) solar radiation management – not because it is too hard, but because there is no guarantee that the consequences will be benign.

There are three major problems that make this form of geoengineering so dangerous that, hopefully, it will never be used.

First, it does not address the root cause of climate change. It only addresses one of the symptoms: global warming, while failing to deal with related issues such as [ocean acidification](#). This is because our carbon dioxide emissions will continue to build up in the atmosphere and dissolve in the oceans, making seawater more acidic and making it harder for species like corals and oysters to form their skeletons.

The second problem is also related to the continued build-up of atmospheric carbon dioxide. If, at some point in the future, we stop pumping ash into the skies, the ash will rapidly wash out from the atmosphere in a few years. Yet with atmospheric carbon dioxide levels even higher than before, Earth will experience rapid “catch-up” warming. According to the [IPCC](#), this could be as much as 2C per decade – roughly 10 times the current rate. This would be very troubling, given that many species, [including in places such as Sydney](#), are already struggling to adapt to the current pace of change.

Third, pumping dust into our skies will almost certainly change the weather. In particular, it is likely to alter the amount of rainfall from country to country. Some will become drier, others wetter, with a range of grave impacts on many types of agriculture. It is not yet clear how individual countries will be affected, but we know that unpredictable water and food supplies can provoke regional conflict and [even war](#).

Safeguarding the future

The precautionary principle has been embedded into national environmental laws and some international agreements (such as [Article 3 \(3\) of the UN Framework Convention on Climate Change](#)). While this principle impels countries to act to stave off climate harm, it would also arguably require geoengineering proposals to be scrutinised with care.

It is difficult to design cautious policies, or even draw up regulations, on issues like geoengineering, where the outcome can at best only be partly predictable. Policies and regulations should be designed to have an intended and purposeful effect, which geo-engineering at the moment cannot deliver.

Some researchers have gone as far as to brand geoengineering [immoral](#), while the concept has also been described as [an Earth experiment](#), in addition to the experiment already being done with greenhouse emissions.

The only thing we know for certain is that we need a lot more certainty before deciding to hack our climate.

<http://theconversation.com>

[Another article from The conversation](#)

Cut-price 'ugly' supermarket food won't reduce waste – here's why

The battle to reduce food waste and increase access to nutritious food just got a whole lot cheaper and uglier in Australia. In early December, Woolworths launched its “odd bunch” campaign, becoming the...

The battle to reduce food waste and increase access to nutritious food just got a whole lot cheaper and uglier in Australia.

In early December, Woolworths launched its [“odd bunch”](#) campaign, becoming the latest retailer to offer consumers “ugly” food at discount prices.

Mainstream food outlets tell us that fruit and vegetables are ugly when they are blemished, misshapen (perhaps with an extra appendage or two), or otherwise fail to meet their usual standards.

Ugly food is marketed as a way to reduce food waste. But selling it cheap won't help, because it doesn't address the underlying issue: that we're buying too much food.

Wasting away

Australian households throw out [up to A\\$8 billion worth of food](#) each year. The environmental impacts range from wasted water and fertiliser, to significant methane emissions from rotting food in rubbish tips.

In affluent nations like Australia, most wasted food has already been bought and brought home (so-called [“post-consumer food waste”](#)). Developed countries have largely eradicated the problems that lead to food wastage in poorer countries, such as pest infestation and inadequate storage or transportation. Yet rates of food waste seem to be similar everywhere, equating to about [a third of the food produced](#).

Research shows that [72% of Australians](#) feel guilty when they waste food, yet still do it. Over the past decade numerous initiatives have appeared, courtesy of charities such as [SecondBite](#), [Ozharvest](#), and [The Yellow Van](#), which redistribute food to those in need, as well as consumer awareness campaigns such as [Love Food Hate Waste](#) and [FoodWise](#).

Supermarket swoop

By offering discounted imperfect food, retailers are now positioning themselves as part of this broader effort to cut food waste.

Woolworths' “Odd Bunch” campaign and Harris Farm Market's [“Imperfect Picks”](#) are part of a worldwide trend started by French supermarket Intermarché's [“Inglorious”](#) initiative, launched earlier this year. Tied to the European Union's year against food waste, Intermarché's campaign aimed to “rehabilitate and glorify” ugly food. It led to a [24% increase](#) in store traffic and attracted global attention.

Advertisements show Intermarché's inglorious fruit and vegetables in all their wayward glory, accompanied by descriptions such as [“grotesque apple”](#), [“ridiculous potato”](#), [“hideous orange”](#), [“disfigured eggplant”](#) and [“failed lemon”](#).

Alongside the tongue-in-cheek descriptions are reminders that under these deformed exteriors lies fresh, nutritious, tasty food, such as “a grotesque apple keeps the doctor away as well”.

The undesirable natural packaging of inglorious foods is presented as beneficial to consumers because they are 30% cheaper than their more aesthetically pleasing counterparts. But this message also reinforces the notion that “ugly” (even if only skin-deep) equals “cheap” when it comes to food.

Sell it cheap, waste it anyway

In affluent countries like France and Australia, access to cheaper food doesn't mean less household food waste. What's more, charging lower prices for ugly fruit and vegetables also neglects the fact that the same labour is required to produce and harvest crops, regardless of their appearance. Thus ugly food helps to perpetuate a food system that undervalues food, in which consumers routinely buy too much and throw away the leftovers.

My [research](#) has investigated the food waste behaviours of consumers of mainstream supermarkets and alternative food networks such as community gardens and farmers' markets. The [results suggest](#) that people who grow some of their own food or talk directly to producers go to great lengths to prevent food waste. These consumers speak of the time, effort and care that underpins food production, and are motivated to avoid waste out of respect for the food itself as well as its producer.

This attitude values food not in terms of its appearance or cost, but as a source of nutrition and pleasure painstakingly produced by a combination of factors, both human and non-human (such as water, weather and soil nutrients).

Cheaper food — ugly or not — is not really the way to encourage people to rethink and reduce our wasteful behaviours. Ugly food should be sold and eaten, not wasted. It should be priced fairly. But we must also learn to respect and value our food beyond its appearance and price. Only by promoting ethical and sustainable practices will we really get a grip on the problem of food waste

From the Permaculture UK magazine

Garden & Farm Fungicides, Herbicides & Pesticides Far More Toxic Than Originally Thought

Maddy Harland (from the Permaculture UK magazine)

Thursday, 3rd April 2014

French researchers have found that commonly used chemicals on farms and in gardens are up to 1000 times more toxic to humans than originally thought, with Roundup being the most toxic of the insecticides and herbicides.

A new study has found that a number of commonly used pesticides are far more dangerous to humans than we have been led to believe. The study undertaken by a team in France¹ looked at nine pesticides, three fungicides, insecticides and herbicides, including two neonicotinoids and Roundup, the most frequently used pesticide worldwide.

There were nine chemicals tested in total

Three fungicides - Maronee (Tebuconazole), Opus (Epoconazole) and Eyetak (Prochloraz)

Three herbicides - Roundup GT+ (Glyphosate), Matin EL (Isoproturon) and Starane 200 (Fluroxypr (ester 1-methylheptyl))

Three insecticides - Pirimor G (Pirimicarb), Confidor (Imidacloprid) and Polysect Ultra (Acetamiprid)

Pesticides contain two types of chemicals, the 'active ingredient' which is tested during the regulation process, and adjuvants, chemicals added to the product which the pesticide companies call 'inert'. These 'inert' chemicals change the effect of other ingredients and so are added to increase the efficiency of the overall product, however the combined product is often not tested.

1000 times more toxic

The study compared the toxicity on human cells of the active ingredient to the overall product used by the consumer. **They found that 8 out of 9 products were up to one thousand times more toxic than the approved active ingredients with Roundup being one of the most toxic.**

Vanessa Amaral-Rogers, Buglife's Campaigns Officer said, "There is a serious problem if the end product hasn't been properly tested. If we don't even know what these pesticides can do to humans, it's impossible to understand their effect on other wildlife and the environment. This has been flagged up in other studies but still hasn't been addressed".

Last year, the European Commission restricted the use of three of the five neonicotinoids approved for use in the European Union. The remaining two were deemed less dangerous and were not reviewed, even though a study in 2004 had shown that they became over a thousand times more toxic to bees when used with common fungicides, which often happens when crops are sprayed.

Neonicotinoids have been the focus of many recent studies published in respected journals such as *Nature* and *Science*. Even small amounts of the chemical have been found to have 'sub-lethal' and even deadly effects on wildlife. Studies have found that levels in water systems have been high enough to significantly reduce aquatic invertebrate numbers, small doses can increase the susceptibility of bumblebees and honeybees to diseases, and can wipe out other beneficial invertebrates, such as beetles and ladybirds, which feed on and help control pest species found in farmland.

TABLELANDS LETS - February CALENDAR

TABLELAND LETS - Relocalising all of Far North Queensland

What to bring to Trade Events where not specified above: food & drinks for yourself or to share, or money and/or Bartles at some venues, friends, Trading Record Sheet and pen, any goods you wish to trade, table/rug to display them upon is often useful, your own chair at some venues, promotional material of any services you are offering if applicable, \$20 to join LETS if you are not yet a member.

tablelandlets@gmail.com - 4096 6972 - tablelandlets.org - www.communityexchange.net.au

Informative, useful and Interesting Websites:

Sign up for news from The Permaculture Research Institute and Geoff Lawson on all things Permaculture - articles, forums, courses, videos and heaps more.

This is the most informative site on Permaculture in Australia and possibly the world. <http://permaculturenews.org/>

<http://www.aussiebee.com.au> All about Australian Bees – including a recent update in December 2014

<http://www.greenliving.com>: An Australian website for supplies for fermenting, cheese and yoghurt making, lids for preserving bottles, book on preserving foods and heaps more.

<http://www.culturesforhealth.com> A USA website with lots of info, recipes, free eBooks on fermenting foods and lots more. You can sign up for their weekly newsletter. “And therein lies the lure of fermentation. As Pollan writes in Cooked, its deliciousness is the by-product of decay, and decay is a fermentor's dream and a food regulator's nightmare. But the times they are a'changing: recent medical research has concluded that one of the problems with the Western diet is the absence from it of live-culture foods, while another study has linked the intake of certain probiotics found in some ferments to improved mental function and mood. We need more decay, it seems, not less. So pass the sauerkraut, please. I've heard it can even cure middle age.”

<http://care2.com/greenliving/>

This website has lots of interesting topics, food that is banned elsewhere but still available in the USA, good alternative recipes for making healthy food eg. ice cream and lots more.

<http://manybooks.net> A place that offers free downloads of books – check out “Farmers of forty Centuries” by FJ King written 1911 after or during a trip to China, Korea and Japan. This incredible book explains how these peoples have been growing food for centuries. Check to see if Bread from Stones is there, another interesting read.

<https://www.organicgardener.com.au> Lots of info and a great planting guide for the year.

<http://rfcarchives.org.au/index.htm> - Rare Fruits council of Australia – Fruit/Nut Trees and lots Recipes

PERMIE RESOURCES, & SERVICES

RESOURCES:

PERMACULTURE INFORMATION BOOKLET:

“Notes from the Workshops”

The notes from the 12 Permaculture Cairns Resilient Communities Workshops are now available for purchase at meetings and at Enviromart Australia on corner of Scott and Aumuller Street, **FULL OF LOCAL KNOWLEDGE** about growing and living in an environmentally friendly way in the tropics.

TOPICS COVERED:

How to Grow your own Fabulous Organic Food All about Earthworms Growing Microgreens
All about Wicking beds All about Aquaponics Composting Creating a
raised garden bed Tropical plants that grow all year round and recipes for cooking these Drying and
preserving excess fruit & veg Balcony and patio gardening The Bokashi Bucket
Poultry in the city A Sprouting guide Vegetables for the small tropical farm or garden
Waste not want not – recycling organic waste

EAT YOUR LANDSCAPE Plant Easy to Grow Edible Tropical Vegetable in your garden. Grow plants suitable for the tropics and have them in the garden all year round, never be short of a green vegetable again. Tropical Vegetables and useful Plants are available from Enviromart Australia on corner of Scott and Aumuller Street or phone Carol 0414900717 for an appointment.

SERVICES

Garden Advice - Do you need help to plan or build your garden???

Bruce Zell, Director of The Back Yard Revolution is a Permaculture Diploma Graduate, Licensed Structural Landscaper and has extensive experience in landscaping, food garden design and implementation, Project Management and more.

Contact Bruce for more details-

email: brucezell@gmail.com, www.backyardrevolution.com.au or Mob. 0404 9944 528

AND IF YOU HAVE SOME USEFUL INFO YOU WOULD LIKE TO SHARE, PLEASE EMAIL ME AT:-
newsletters@permaculturecairns.org.au

THE BENEFITS OF BEING A FINANCIAL MEMBER AND BECOMING INVOLVED

Eleven Monthly meetings, with information, movies/videos and presentations from informative and interesting members and guest speakers

Learn more skill by attending tours of gardens and farms and other relevant sites

Learn more about Permaculture practices and principles by attending Workshops

Learn how to grow your own food without pesticides or synthetic fertilizers

Receive DISCOUNT on most Workshop Fees organised by Permaculture Cairns

Get access to plants and seeds and other resources through sharing

Networking with people of similar interests from other organisations in the area eg Seed Saver Groups, BioDynamic Group, Local Exchange Trading System aka LETS, Community Garden Groups, Non Government Organisations like Terrain and Northern Gulf Resource Management Group.

Monthly Newsletter with relevant information and Permaculture news from around the world

Links to interesting web site for further research.

Notices of Events and Courses by Permaculture Cairns and other relevant businesses, and organisations - not all of these notices will be in our newsletters if they have missed the issue deadline.

Free access to our Library books on Permaculture Subjects

Continue learning about Permaculture through shared knowledge and experience

Learn how to live gently on this earth – Care for the Earth, People and Nature

Meet and make new friends.

Please note Memberships fees for 2015 are due and payable NOW

Memberships form may be completed online on our web site and emailed to us from there. Our Bank account details are on the membership form so you can pay online,



Permaculture Cairns

Membership Form 2015

One year's membership fee - 1 Jan - 31 Dec:

Household membership \$30 Renewing Member

Individual membership \$20 New Member

Name(s) of all applicant(s) & DOB if under 18yrs:

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.....
.....

Postal Address:

..... Postcode:

Phone(s):

Email:

Signature:

Payment may be made at Meetings, at Bank or Online Direct Deposit - Permaculture Cairns Account at Cairns Penny Bank in Grafton Street. BSB 704-966 Account No. 100009440 please include your Surname as reference.

Do you have skills that you would be willing to share that would be of help to Permaculture Cairns? If so please give details below-

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Permaculture Cairns Public Meetings - All Welcome Third Tuesday of month Feb to Nov (Second Tuesday Dec). Doors open 6pm, meeting starts at 6.30pm at: Flexible Learning Centre, 90-92 Clarke St. (off Hoare St), Manunda

Enquiries

President: Carol Laing workshops@permaculturecairns.org.au

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