

Permaculture Cairns Inc. Established July, 2007

Web site: www.permaculturecairns.org.au

Permaculture Cairns News

Empowering communities with sustainable solutions

February 2013 already!!!

Introducing the new Management Committee Members.



President

Carol Laing – Experience: Permaculture Design Certificate 1992, Horticultural correspondence course 1980's, Organic Gardener in Cairns since 1989, Market Gardener in Darwin for 7 years. Carol presented the Organic Gardening, Earthworms, and Microgreens workshops in 2012.

Interests: Living sustainably, growing, cooking & preserving tropical vegetables & fruits, Soil Microbes, Fungi, Sculpture, Mosaics & the Arts.

Vice President

Bruce Zell – Experience: Permaculture Design Certificate 1984, Permaculture Diploma 2000, Licensed Structural Landscaper, Horticultural student, Networker & Supporter of Aid Workers/Project developers in many countries around the world. Has project managed food security sites & delivered education programs in Cape York & Torres Strait Communities & in the Pilbara region of Western Australia. Bruce presented the Raised Garden Bed workshop in 2012.

Interests: Permaculture Networking - local, national & in Asia, Disaster Preparedness, Film Making, Multi Generational Housing.

Past Vice President

Robert Virginie – Experience: Permaculture Design Certificate 2008, Horticulture Course 2010. Robert presented the Introduction to Tropical Vegetables and How to Cook Tropical Vegetables workshops in 2012.

Interests: Alternative energy, Sustainable living, All plants with nutritional & medicinal value especially those that will grow in our climate.

Secretary

Tegan McBride – Experience: Permaculture Design Certificate 2011, Bachelor of Business Marketing, Graduate Certificate in Regional & Community Development. Tegan was our Secretary last year & she also presented the Balcony Workshop in 2012.

Interests: Nutrition through home grown food, Exploring Democracy.

Treasurer

Lania Lynch – Experience: Environmental Coordinator at James Cook University, Cairns where she works with staff & students in a wide range of sustainability issues.

Interests: Lania has been on the Committee for 2 years & enjoys the wealth of experience to be found in the Permaculture Cairns & FNQ in sustainable food production. Lania as a child had a garden to look after & is still a keen gardener.

Committee Member and Educator

Jaide Burkitt – Experience: Permaculture Design Certificate 2009, Director of & Site Manager for King Brown Technology, a bulk compost producer in Mareeba and Facilitator of the Permaculture School Garden Program at the Flexible Learning Centre. Jaide presented two workshops in 2012 – Hot Compost and Recycling Organic Waste.

Interests: Fermentation of all types, low impact lifestyle, sustainable farming. Jaide will be a member of the Education Team.

Congratulations go to Jaide and Daniel who received the Environmental Excellence Award from the Tableland Regional Council for the way they run their composting business in Mareeba.

Committee Member and Educator

And the new recruit to the Committee since the AGM, Leon Van Wyk who filled the vacancy left when Lania stepped in to take on the Treasurers Position.

Leon Van Wyk – Experience: Permaculture Design Certificate 2009, Advanced Permaculture Principles and Planning Tools Course with David Holmgren 2010, JCU student in Bachelor of Sustainability, majoring in Science, Founder and current President of JCU Permaculture Society.

Interests: tropical food forests, disaster preparedness and responses, Mycology (study of fungi) Sailing, Geography, Ethnobotany, Anthropology, Philosophy, and learning the Ukulele

NEWS FROM THE MANAGEMENT COMMITTEE MEETING

The new Management Committee met in January to decide what to concentrate our energies on this year. Our focus will be on holding a series of Educational Workshops throughout the year, National Permaculture Day in May being our most important event of the year, Sustainability Symposium and Fair at JCU on the 9th March, Sustainable Living Day on the Esplanade in July and our Monthly Public Information and General Meeting Nights.

The Committee also voted to establish a fee of \$5.00 for Non Members at our Public Meetings, this is to go towards the costs of running these meetings, eg. Guest speaker costs, refreshments and food.

The Committee and the Management of the Flexible Learning Centre are investigating the building of a storage shed on site so we have all our inventory items in one place for easy access.

Permaculture Cairns has become a member of LETS, this will allow us to take part payment in Bartles for workshops fees, (Not Memberships) and to reward members with Bartles for duties performed.

(NOTE: - Members of LETS can also pay Bartles to participants in working bees in reward for their efforts, so join up and begin “Bartling” get some of those jobs around the yard done with a little help from fellow LETS members.)

We will have a table at the next meeting with details on the LETS organisation.

FEBRUARY PUBLIC INFORMATION & GENERAL MEETING

NIGHT Tuesday 19th February

6:30pm for 7pm start.

Flexible Learning Centre, 90 Clarke street, Manunda

Clarke Street comes off Hoare on the Salvos Corner.

If you can spare the time, come early (6.15) to help us set up tables and chairs.

Members please bring a plate of food to share or make a gold coin donation for food.

GUEST SPEAKER for FEBRUARY MEETING

Bruce Zell, our Vice President, Permaculturist and traveller in the Asian region for over 30 years will talk about his very recent travels in Bali, and Thailand.

Bruce will also give an insight into his earlier travels as a Permaculturist in India, Java, Thailand, Laos and Bali. The ex patriot settlers he met and their influence throughout Asia, the future of life on the mighty Mekong and the riverbank farmers of Laos.

Bruce has been networking with the legends of Permaculture over 30 years especially with those who have worked in Asia, Max Lindegger, Geoff Lawton, John Champagne, Robyn Francis and many others.

Following Bruce's talk we will be breaking up into groups to talk about what you would like to be involved in and to see take place in Permaculture Cairns this year in regard to workshops and information sessions.

We want you to think about this before you come to the meeting.

DATE CLAIMERS!!!!!!!!!!!!!!!!!!!!

Sunday 17th February

LETS MEETING at Mena Creek 2pm-5pm at Karen's place behind the
Off the Rails Cafe in South Johnstone
Karen 0459 422 062 or Suari 0403 115 261

ALSO

Seed Savers MEETING 10AM – 4pm at Janice Adel's place
In Adel Road, Mareeba/Mount Molloy Rd. For more info phone 40921116

Sunday 24th February 10am

Biodynamic FNQ Event

This is a hands on day of learning the basics of Biodynamic farming.

Venue: Sarah Lee-Barton's place, Scrub St, Myola Rd, Kuranda

(Turn right at Kuranda traffic lights if coming from Cairns, follow Rd. Approx. 5k about 1 minute past the swimming pool, turn left into Barnwell Rd., then left again into Scrub Rd.

Follow to the end of the road. Look for the BDFNQ signs.

Cost: Members \$30 singles, \$45 for couples

Non members \$40 and \$55 respectively.

Bring hat, chair and lunch to share. Closed in shoes must be worn for insurance purposes.

More Info ph: Hilary 4097 656 or Lisa 4097 7837

Friday 8th March at JCU

JCU will be holding a Sustainability Fair and Symposium on Friday 8 March based around the theme of Eating Sustainably in the Tropics. The event will commence with a Sustainability Fair from 10.30am to 3pm showcasing sustainable food around our region and featuring other sustainably products.

The Symposium will commence at 12 pm, with Rob Hopkins to deliver special address by video on the challenges faced by the tropics in progressing the Transition Town concept. JCU researchers will discuss eating sustainably in the tropics and a panel will discuss one of the most fundamental questions of our age: Is it possible to feed 9 billion people without destroying tropical nature.

The day will finish with a free public lecture at 6pm by Julian Cribb who will give the keynote address on Eating Sustainably in the tropics. Julian, one of Australia's most experienced science communicators and writers, has written an insightful book titled "The Coming Famine (University of California Press, 2010) which deals with the challenge of feeding humanity sustainably through the mid-century peak in human numbers. If you are interested in holding a stall on the day, please register your interest with Lania.Lynch@jcu.edu.au or call on 07 40421536. Poster with more information attached.

Saturday 23nd March 9am for 9.30 start Finish at 12.30

Keeping Poultry in the City Workshop

With Bruce Zell and Youri Frijters

All you need to know about keeping chooks and more.

This workshop would be ideal for the beginner, however there would be aspects in a creative chicken tractor system, DIY food supplements and fencing that would benefit the experienced poultry enthusiast as well

Cost: \$10 booking fee, pay on the day

Where: Flexible Learning Centre, 90 Clarke Street Manunda.

You must Register to attend.

Register by emailing workshops@permaculturecairns.org.au

This is the last of the series of Resilient Communities Workshops made possible by a Climate Change and Sustainability Grant from the Cairns Regional Council, Flexible Learning Centre and Enviromart Australia.

November/December 2013 in Cuba

INTERNATIONAL PERMACULTURE CONVERGENCE 11 is taking place in Havana, Cuba late November and early December 2013. There will be a Conference first, the Convergence for PDC holders, Workshops and then tours of farms. As Cuba is in the tropic zone as we are, this should be a very interesting place to visit and learn as the Cubans have been practicing organic growing systems for 40 odd years and have invented ways to make their own bio fertilizers.

Some people have expressed an interest in attending, so if you are interested let me know. Check web site www.permaculturenews.org for updates.

IN THE GARDEN IN FEBRUARY

Give Sheet composting a go: Make new soil by cutting up garden cuttings into pieces 150mm long or smaller, add lawn cuttings and green waste from kitchen with a couple of shovelfuls of manure, a couple of handfuls of blood and bone, a sprinkling of mineral dust, moisten then cover with mulch hay. Give the microbes time to do their work and when the wet is over, rake the heap over the garden. This will increase the organic matter, add nutrients and build soil. Sheet composting is less costly than transporting organic waste to the dump and easier than building compost heaps. Any large pieces remaining are add to your compost bin.

IN THE KITCHEN

Last weekend David and I attended a Fermentation Workshop with Sarah from ishafairtrading The 2 hour workshop on Sunday afternoon 4pm – 6pm cost \$40. There were 10 other people there to hear Sarah tell us about her experiences into Fermenting food to help heal health problems in her family.

During the two hours Sarah was very busy with making or showing us how to make the following fermented foods, Sauerkraut, Kim Chi, Probiotic Apple and Beetroot Relish, using Kefir to make Green Goddess dressing/dip and Dosas, Rejuvelac and using Rejuvelac to make Cashew & Coconut Yoghurt, how to make a Water Kefir fermented refreshing drink.

If you are interested in attending her next workshop on the 17th February (this Sunday) or some other time please contact her by emailing ishafairtrade@gmail.com

I have made numerous batches of the Water Kefir drink and find it very refreshing and delightful. It is fascinating to watch the sultanas going up and down in the brew, just like a lava lamp.

There's lots of info on Fermenting online, Google "Doms kefir" – his site it is at the top of the list.

If you would like to be more involved with the group's activities, please come forward and talk to a member of the committee. It's fun and you will learn lots and meet many friendly people during the activities.

We are still working on the Web site, this is a huge learning curve for me so given time and a few more lessons I hope it will be worth waiting for.

That's it for me, I hope to catch up with you at the meeting on Tuesday night.

Cheers and go lightly on the land.

Carol

[Membership form coming up](#)

TWO IMPORTANT REMINDERS:

All memberships become due and payable on the 31st December each year. These fees help us to keep things rolling – only \$20 for Singles and \$30 for Households, unchanged since 2007.

AND our INSURANCE only covers people for FOUR visits to our meetings so if you have been to four meetings and have not become a financial member and intend to attend meetings you need to cover yourself and Permaculture Cairns by signing up as soon as possible.

You can pay at meetings, or online into our Permaculture Cairns Bank Account: BSB 704-966 A/c. 100009440 with your Surname as reference. And an email to the Treasurer would be excellent, lania.lynch@jcu.edu.au



Permaculture Cairns Membership Form

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

Household membership \$30
Individual membership \$20

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, by Post to P.O. Box 6535 Cairns
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.

Office Paid Cash Date received Paid up to
Use only \$ ____ .00 Cheque ____ / ____ / ____ Dec 20__



Permaculture Cairns Public Meeting All Welcome

Third Tuesday of every month (except January). Doors open 6.30pm,
meeting starts at 7pm at: Flexible Learning Centre, 90-92 Clarke St.
(off Hoare St), Manunda

Enquiries

President: Carol Laing carollaing@hotmail.com
Secretary: Tegan McBride tegan.mcbride@hotmail.com
Treasurer: Lania Lynch lania.lynch@jcu.edu.au

Website: www.permaculturecairns.org.au