Permaculture Cairns News

October Newsletter



Care for the Earth, Care for people, Fair share the excess

Permaculture Cairns Incorporated 2007 Web Site: www.permaculturecairns.org.au

The last workshop for 2023

We thank the Cairns Regional Council for making this possible with a Community Sustainability Grant

Fermenting Food Crops

Demonstrations of Kimchi, Fermented Onion, Carrot, and fermented vegetable salsa

Let's make Sauerkraut together,
You will need to bring a wide mouthed 1 litre jar and lid.
We will provide the Cabbage and other ingredients.

Sunday 22nd October

10am to 1pm

Held at Endeavour Foundation

37 Hoare Street, Manunda.

Cost \$25.50

Cultivate and Connect Gathering

Last month at this event we asked everyone present, what they would like to happen in 2024

The results of the survey conducted are as follows.

<u>Meetings</u> Preference for Night or Day meetings, with day meetings being held on a Sunday. Everyone indicated they preferred the Sunday option.

Permaculture Tours suggestions of - Aquaponics and Fruit Farm both well liked.

Workshops, all below were equally preferred.

Wicking beds, Tropical Fruit Trees Biochar Shitake Mushrooms Oyster Mushrooms Planning your garden

Workshops on following where all equally preferred but less than above.

Tropical Veggies
Aquaponics Fish and Greens
Microgreens
Composting
Recycling kitchen waste
Keeping Worms
Crafts – Useful ones such as Hand built Pottery, Mosaic, Weaving.

In the Tropical Garden in October

This month will be a mix of good and bad as the temperatures rise.

Shade will be essential, so use shade cloth or a tree in a pot as it can be moved around to where it is needed. Pigeon Pea is a good plant for this. Prune to one stem and then cut growing point to make it bush out at the right height

The Veggie Patch is going great guns. Wom bok, Bok choy, 2 Rocket, Celery, Broccolini, lettuce Cabbage, tomatoes. The capsicum and egg plant are producing lots of fruit, especially the Ping Tung Long purple/magenta variety which also seems to hand the bacterial wilt.

Composting – the big heap has been added to again as I have had a few banana trees to deal with. The heap was constructed with a 150mm flexible plastic drainage pipe (one that expands as it is pulled out) inserted in a spiral as I built the heap, this allows air to enter the heap throughout. I don't turn this heap and can take 4 to 6 months to be ready. The final product is humus, it is black, moist smells great and sticky with glomalin and makes plants grow beautifully. Give it a go, it's worth it.

What to plant now –Snake Beans, Sunflowers, cosmos, marigolds, Pop Corn, Corn, Darwin lettuce and other loose leaf lettuce types, capsicum, eggplant, rocket, mustards, box choy, cucumbers, snake beans pumpkin, serpent gourd, sweet potato, ginger, turmeric, galangal, taro, cocoyam, pigeon pea, comfrey, garlic chives, bunching shallots, radish, Okinawa and Sambung greens, Brazilian spinach, Kang kong. Grow clean, nutrient rich food all year to keep healthy. Cheers Carol