

Hello from Damien the new convener, Sparkles initial reflections on Cuba, Medicinal Herbs in Your Garden, Urban Chicken Network and goodbye 2013.....



PermacultureWest *eNews*
Permaculture Association of Western Australia

Wishing you and 2013 well !



Jettos Patch in Maida Vale is a constant source of inspiration for many.
Thanks for all the great photos and knowledge you share Michelle and Dario.
Search "Jetto's Patch" on facebook to get involved.

PermacultureWest eNews

Thanks for those who have helped get this short enews out, we are all wishing you a Merry Xmas and a happy new year !

A new team is starting Enews planning in Jan 2014, so please bear with my dodging spelling and proofing for this issue, the professionals will kick me out next edition :)

We are still keen for more enews helpers especially from an articles and community content perspective. Please give us a email if you can offer content, events and other green topics and information for one or all the quarterly enews editions.

Just a quick update to those who missed the AGM minutes. New 2014 Committee: list roles and awesome volunteers can be found here.

<http://permaculturewest.org.au/about/committee>

A huge thanks to those getting involved new faces and ideas make the word go round or at least make the meetings more fun and chatty.

The new committee and fresh leaders Damien and Mardi are keen and working on new ideas and plans for PW in 2014. We will keep you posted and introduce your new committee members in the coming enews editions.

Cheers,
Charles Otway

Co-convenors' Report



Photo by Helena Kris - Kristel photography

Firstly I would like to say thank you to all those who made it to the AGM for making me feel very welcome. My name is Damien and along with Mardi Bevan I will be your co-convenor for this coming year. I feel that in the past year I have had somewhat of an awakening with my introduction to Permaculture. As one of the new co-convenors of PermacultureWest, it is my aim to spread Permaculture and it's principles to as many people as I can and to offer support to local community groups such as seed savers and localised Permaculture groups.

As a child, I grew up close to my grandparent's small 10 acre farm in Eastern Gippsland, Victoria and as a result, I spent a lot of time there. They had a variety of animals including chickens, ducks, sheep and cows as well as their own large vegetable garden and fruit trees in the house garden and I have many fond memories of my time spent there. I think this is where a great deal of my passion for permaculture comes from and the more I have learned, the more my enthusiasm has grown.

After discovering permaculture on the internet when searching vegetable gardening information, I completed a PDC course with Terra Perma earlier this year. I am also currently completing my Cert III with Ross Mars at Candlelight Farm with plans to continue on until I complete my Diploma as I thoroughly enjoy everything I learn and can't seem to get enough as there is such a large amount that can be learned on a vast array of topics.

I found that Permaculture was a perfect fit for my philosophy in the garden, as the first thing I did when I bought my house 5 years ago was to decide where I would put the vegetable beds. I never wanted to plant anything that wasn't edible or of use in some other way as I didn't want to waste time on things that didn't give me something in return. I am now redoing my vegetable beds as the start of setting up my own urban Permaculture system, thankfully I was lucky enough to have placed them in a good position in the beginning.

I see Permaculture as the way forward for us all as a society, as I feel that we can't move forward much more whilst carry the mindset of endless globalisation and mindless materialism without things going increasingly wrong. The more people adopt a Permaculture approach in their lives the better off we will all be.

Cheers,

Damien Meridith

(we will hear from our other convener Mardi Bevan in the next enews)

For those that missed TEDX Perth 2013 its worth a look, especially Shani from Ecoburbia on second. The inspirational story of Tim and Shani being the change they wanted to see.

<http://new.livestream.com/tedx/tedxperth2013>

Hills Permies End of Year Update

2013 has been another exciting, productive and encouraging year for the Hills local permaculture group. We started the 'Hills Permies' facebook page which as of today as 81 members and is growing by the week.

We have a lot of people to thank to contributing to our diverse events. We started this year in March at Nat's beautiful property and home to a food forest with Michelle kindly demonstrating and sharing fermented drinks and produce. April was a tour of Christine's

property in Gidgegannup and sharing of ideas around her orchard and food production working alongside the natural vegetation. Shannon's mini-blitz in May had raised beds put in and garlic and potatoes sown with the aid of helpful, happy children. Steve and Lucy kindly hosted us to their wonderful garden and bee hives that had many an avid apiarist enthralled! In July we worked with the Glen Forrest Community to regenerate the Nyaania creek that borders the garden. Aaron impressed in August with his backyard wetlands that he had mostly built with some added assistance from the Permies with building the ponds. In September Judy from the Perth Hills and Wheatbelt Seed Savers Network kindly demonstrated seed saving techniques and the invaluable network she has developed for ensuring our seed security. Mundaring in Transition discussed with us the exciting developments of this movement and how we can be involved, whilst providing a lovely tour of Joy & Jim's garden in October. November was a hot mini-blitz at Trish's house, preparing her yard for summer.

Thank you to everyone who has assisted, shared, hosted, invited, offered, supported and cared for us during this year. It's been really lovely to share with such a diverse group of passionate people in the hills and we look forward to more next year!!

If you can please reply to this email or the facebook invite we'll make sure we have a table big enough! Bring along any ideas you have for the Hills Permies in 2014!!

We hope to see you then,

The Hills Permies coordinators (Liz, Sharryn, Nat & Kristylee)

(photos of Steve's bee keeping demonstration and Emeth helping to net the fruit trees at Trish's place)

Urban Chook Network - Irma Lauchmund

New network: Urban Chooks Perth

For most of this year, and for the first time since growing up on a farm, I have had four or five chooks. Always hungry they turned the green 63sqm chook pen we built last year into desert in less than four weeks, devouring all the green that was growing in that part of my garden. How to feed them and look after them well has not been much of a problem in winter, as green feed is in abundance. With summer progressing things have changed, my garden no longer looks green, outside the watered garden beds, but is getting drier and browner by the day.





Addressing food waste and ensuring good use of veggie scraps

Food waste is a big issue in Australia. The average Australian wastes 200 kilograms of fresh food each year. The last World Environment Day had [a focus on food waste](#). I thought if we could marry the food wasters and veggie scrap producers in my neighbourhood with poultry owners we could be winning.

Asking friends and neighbours to drop off their food scraps has been an easy start. I leave clean empty ice cream containers outside my front door and the neighbours swaps them over for filled ones on their morning walk. Four neighbours are on board, one of them has three young boys who come over to feed the chooks themselves. We are still figuring out what my hens like and I am making a list of what they leave untouched. I am keen on inviting other neighbours to drop off their food scraps and imagine the growing network of *Urban Chooks Perth* to become a successful system of connecting community, reducing food waste and feeding chickens.

Informing people about how to hold urban chooks

The third leg of this project was inspired by how many people told me that they would love to have chooks themselves but they don't know where to start. *Urban Chooks Perth* could become a vehicle for informing people about holding poultry and could even assist with the design and building of chook runs and chook pens. Many properties have empty space that could easily be turned into a chook pen and roost. *Urban Chooks Perth* would like to help people think it through, and the network can also help with securing local feed supply through in linking the new chook holders with their neighbourhood.

All it needs is an internet base for signing up as chook holder or food waste/ scrap donor. Not sure about legal implications, such as what happens if the food is off, the chooks feed on it and then become sick. I suggest we treat it as a simple donation and the chook owner is responsible for the decision whether to feed it to their chook as well as how to store it prior to the feeding. I would like to get help with developing FAQ and a proper website.

I have been running this project since November 2013 in Mount Hawthorn. I would love to go into the second stage and connect more people around chickens. If you are interested in coming on board to further develop this project or set up a local hub, please get in touch with me. Please ring me on 04 666 404 55 or send an email to urbanchooks@dodo.com.au.

Read my blogs

* on food gardening: www.urbanveggies.blogspot.com

* on bilingualism: www.aussieplus.blogspot.com

A Cuba Convergence Perspective - Sparkles Murphy

The real story on Cuba – how progressive is socialism in a world built on economic growth?

Firstly i want to start by saying much of what i am about to write is based on my experience of Cuba, its culture and place of permaculture within that. There is much still i dont understand about the political climate in this country and much still i could have learn't about the set up of their agricultural and social systems. So please treat this as a personal encounter rather than the meat and bones of everything that happens here... if it leaves you interested, id still recommend seeing Cuba as it is currently as things are changing there just like the rest of the world and it is unlikely it will be the same country given another 20 years of development.



Cuban Culture Today

From the outside appearance Cuban people are happy, they are full of spirit and there is no doubting that their culture is rich with both music and dance. They love to, and are incredibly seasoned at partying. Rum is less expensive than water! There are places throughout Cuba like Trinidad, Cienfuego & Old Havana which have been

designated UNESCO heritage sites which are beautifully picturesque because they have had money put into the restoration of them, making them wonderful places to visit as a tourist. For these reasons, I would highly recommend Cuba for tourism. It doesn't however, take much to get out of town and get to know a little about real Cuban life...

In Cuba, there are two currencies currently, Cubans use a national currency called the Cuban peso, and tourists and foreigners are expected to use CUC,s. 1 CUC is equivalent almost exactly \$1US and also to 25 pesos in local currency. The average cuban on a government wage earns around 18 CUC or 450 pesos per month, this is equivalent to around \$18 a month to us. The unfortunate situation however is that, due to the inaccessibility of materials and goods, Cuban are still required to pay inordinate amounts for certain things (which for us would still be cheap), such as soap goods, building materials and anything outside of the normal national rations which are essentially White rice, white bread, beans, pork and very seasonal and very sparse vegetables and fruit.

The consequence being that most Cubans are surviving on a base line carbohydrate ration which does not take into consideration the nutritional needs of the people nor does it leave them any spare capital to reinvest into their own homes, most of which, although government provided, are falling apart and many do not have basic western requirements such as hot water and adequate waste disposal. Most definitely i can see many answers in adapting the principles of permaculture here, but most of the permaculture in Cuba appears to be related to decentralised systems and less about educating and influencing the people directly.

This is why, most of Cuba is propped up by foreign aid of one sort or another, often in the form of forging relationships with foreigners in order to leave & gain access to money and send home to their families and friends. There is a saying "a cuban is for christmas not for keeps"

Walking down the streets in cuba, as a Western female, is most definitely an experience, as most Cuban men call out to you "que linda, moi bonita, muy guapa" which means "what a beauty, so beautiful, what a hottie" some because of the culture, in which it is very common for both men and women there to greet each other by sharing their attraction, and some also because many wish to leave Cuba and hope that their advances might end in a foreign marriage. This definitely made it difficult to navigate when trying to get to know the people, as it can be hard to ascertain someones genuine interest in talking to you, Cubans are also wary about saying too much as there are, within their own community "informants" who directly report those who speak out or act out against the government. We did however, manage to find a way to these connections..

I can say that most people who know me will tell you that I've never considered being a capitalist as a positive thing, however what i witnessed from these great Cuban confidants made me feel really compassionate about the fact that, at least i had the choice to be one if i wanted. One of the people we met had been put in jail for selling cigars on the street, this was after being put on 4 years of probation for being caught the first time and made to sweep streets day in day out and was held back from getting access to a visa to leave the country. He was dobbed in on both occasions by "informants", his primary motivation was to fix the house he is living in so he could have a family. Who would be an informant you might ask? Well, it helps there, to be on side with the government because those who are granted permissions to run a casa (a kind of hotel) or other privileged positions, need to be considered "good cuban people" or have an insider able to help approved their application.

Though I support the ideals of decentralisation, i was struck by the sense of forced imprisonment. How can a Cuban afford an airfare out which is 300CUC? No new cars are allowed in the country without government approval and when approved you must pay the same amount to the government as for the cost of the car. Even to get a boat is around 5000CUC and if you happen to just rent one from the government because you want to be a fisherperson... not only must you pay rent, but you have to give 50% of all you earn to the government, plus most of the fish caught here are for foreign export and tourism anyhow, it is not considered part of Cuban food rations.

So i feel Ive very much focused on the negative of cuban life, and to paint only that picture would be incredibly unfair, but in counter to this, most of the material i read about Cuba before going there, probably government approved, had painted an entirely rosy picture, which is equally as inaccurate. On the upside, many Cubans are

very positive about Cuba, and even those that marry foreigners seem only to want to have a better life in Cuba. The culture is rich, the people passionate and friendly and it is true that most of their basic needs are met. No body starves, goes homeless or lacks education or medical treatment. Cuba seems to have one of the highest percentages of social workers per capita than any other country i know of and they are particularly proud of the services they provided for both the elderly and for children. The first women's refuges are just beginning in cuba and school children are educated about equality from a very young age. From my experience also, most cuban men are very proud of the fact that they can dance better than most other men on this planet... and I

have to say, I think they should be, it was a lot of fun!

Permaculture & Agriculture in Cuba

I was a lucky enough to be one of the only Perth based people to attend the Cuban permaculture conference and convergence. 3 days of talks, 1 Havana based tour, 4 days of convergence, discussions, and another 4 days of tours to Permaculture sites across Cuba. That is a lotta permaculture though admittedly, much of this time was spent lazing on beaches and drinking rum with fellow permies, which only seemed right being in the beautiful Caribbean sun!

At the time, I found myself a Little underwhelmed by the agricultural systems i witnessed in Cuba. Mostly i saw many fields and community gardens full of annual production all monoculture, though, in their defense, mostly organic. The Cubans have Little resources to build their garden beds with and hence use a lot of concrete, recycled tiles and even glass bottles to make the sides of their garden beds. They are big on mandalas and seem to have base line staple crops that appeared at pretty much every garden, in this season it was tomatoes, cucumbers, cabbage, and yams, sometimes also yukka.





Many of the systems I saw had very little technology utilised to help make them run, some community gardens did not have reticulation, and farmers were still using bulls and even goats to plow their fields. The decentralisation of their food supply is also apparent as most of the farms have an on site shop and send horse and carts into the towns and to the local markets. There really is food growing in every town, and although there is a lack of diversity, some of the Cuban permaculturists made the point, that they are really just supplying the demands of the people, so there is much room for education in the area of nutrition, and also in the world of taste. I wouldn't be the first to say that much of the food was incredibly bland, for the aid of the people, they may need chefs rather than permaculturists!!



Cubans do make a big deal about producing their biofertilisers on site and at one of these bigger agricultural centres i witnessed probably the largest worm farm I have ever seen, about 15 sets of concrete raised beds 10m long by 1.5m wide, mostly fed with dung from the livestock, this was the powerhouse of their organic matter production for the whole farm. They also had a specially designated area for the development of mycorrhiza and for cultivating better bacterial and fungal partnerships.

Most of the farms are co-operatives of some sort, it really pays to be this way due to the need to share resources and equipment. Some of these are government owned, and some owned by the people. From the outsiders perspective it seemed that the people owned co-operatives are the most progressive and most likely to take on new ideas such as perennial polycultures, growing moringa and experimenting with their own power generation.

Unfortunately i didn't get a good picture of how local seed use and seed saving works. A friend of mine who studied there many years ago suggested that seed comes from the government laboratories where they maintain integrity of and develop new hybrids better for local conditions and distribute this to the farmers and seedling co-operatives. Which seems plausible as I certainly didn't witness any evidence of seed saving.

All in all, Cuba was a wonderful experience and certainly an education in both functional and dis-functional systems. What I most understood from my travels to this place is that anywhere where there is a lack of freedom to the people, there will be resistance.

In permaculture we acknowledge that it is not enough that purely peoples basic needs are met. If we are serious about future proofing our communities the people also need a governance that is a true representation of the peoples desires, and we have a long way to go to get there..

Simple Everyday Herbs for Your Health

By Charles Otway

Prevention is better than cure.

One of my New years resolutions is to use more of the herbal plants I grow in the garden or at least write down what they can be used for. This way I can help my families health proactively rather than chasing symptoms.

You will notice many are culinary herbs you already have, so take a little time to learn more about their medical capabilities and don't waste time growing new herbs that offer the same benefits.

Using herbs to improve your health 'Herbal Medicine' does not have to be tricky or witchcraft, keep it simple and don't bother with tricky rare medicinal herbs. Just use what you can grow each week. Isabel Shipard has a fantastic book which everyone should have at their finger tips "How can I use Herbs in my daily life". Or check her blog here http://herbsarespecial.com.au/isabells_blog.html

I love the empowering push of just using the herbs. No processing, pills, tinctures, or purification, just grab a bit and eat it, drink it, cook it or rub it and the 'medicinal dose' is done.

As with eating weeds what makes these plants so healthy also makes them taste powerful, so mix them with milder plants or just have the mindset of this daily Herb Robert leaf is my Chemo avoidance insurance, dis-ease is not fun so a little natural medicine each day is certainly a better option.

1. Aloe Vera – Antibacterial, anti-fungal, antiviral, wound and burn healer, natural laxative, soothes stomach, helps skin disorders.
2. Basil – Powerful antispasmodic, antiviral, anti-infectious, antibacterial, soothes stomach.
3. Brahmi - Called memory herb, it improves learning and memory
4. Cinnamon – It has been proven that 99.9% of viruses and bacteria can not live in the presence of cinnamon. So it makes a great antibacterial and antiviral weapon.
5. Cayenne- Catalyst for other herbs, useful for arthritis and rheumatism (topically and internally), good for colds, flu viruses, sinus infection and sore throat, useful for headache and fever, aids organs (kidneys, heart, lungs, pancreas, spleen and stomach, increase weight loss.
6. Clove Bud – Improves the immune system, they are also an antioxidant and doubles as an antibacterial and antimicrobial fighter.
7. Dandelion – Helpful for PMS, good for menopause, increases ovarian hormones. A nutritious healing herb that stimulates the flow of bile. It enhances the body's ability to eliminate toxins.
8. Dill and Fennel Use Fennel internally for colic, cramps, flatulence, gout, indigestion and lactation

indigestion and lactation.

9. Eucalyptus – Anti-infectious, antibacterial and antiviral.
10. Herb Robert - Herb Robert is perhaps the most profound natural alternative to the many toxic treatments for cancer.
11. Garlic – Helps fight infection, detoxifies the body, enhances immunity, lowers blood fats, assists yeast infections, helps asthma, cancer, sinusitis, circulatory problems and heart conditions.
12. Ginger – Helps nausea, motion sickness and vomiting, useful for circulatory problems, good for indigestion, and is also an effective antioxidant.
13. Gotakola - A brain boost - revitalising herb to the body, brain and nerves - it assists memory, concentration, intelligence, improves reflexes and energy levels,
14. Lavender – Assists with burns, antiseptic, used as a stress reliever, good for depression, aids skin health and beauty.
15. Lemon – Is known for its antiseptic properties, Lemon also improves micro-circulation, promotes white blood cell formation, and improves immune function.
16. Lemon balm-soothes nervous tension and anxiety, promotes sleep, and speeds the healing of cold sores.
17. Oregano – is a powerful antibiotic and has been proven to be more effective in neutralizing germs than some chemical antibiotics.
18. Parsley -Parsley leaves, roots and seeds all contain an oil with significant diuretic and mild laxative properties. Parsley also inhibits the secretion of histamines, a compound produced by the body that causes allergies, hives and hay fever. Use as Breath freshener, allergy relief, tummy troubles.
19. Peppermint - Use peppermint internally for bronchitis, colds, flu, colic, colitis, fever, flatulence, heartburn, menstrual cramps, migraines, nausea & sore throats. Use it externally for fatigue, bad breath, headaches, itching, muscle pain, sinus congestion and toothaches.
20. Rosemary – Antiseptic, Antibacterial, Cleansing and detoxes the body. Supports the liver and combats cirrhosis. Help memory and concentration.
21. Sage – Used in anxiety, nervous disorders, as astringent, in abdominal disorders, anti inflammatory.
22. Spearmint – To calm the Nervous System, aide with Nerve Agents.
23. Tea Tree – Disinfectant, antibacterial, anti-fungal, burns, good for all skin conditions.
24. Thyme – Effective against Anthrax and Tuberculosis

If you have all these mastered :) or your a sucker for this stuff you might look into growing and using the following ashwaganda, borage, calendula, comfrey, elder flower, evening primrose, motherwort , stinging nettle, tumeric, yarrow.

You don't have to grow all the plants/medicine yourself just learn what it can do for you. Wholesalers like Kakulas Bros have kg's of these herbs and while not as good as home grown its in bulk, cheap and there for the taking.

Some trees to big to grow in your garden are simple to buy as concentrated long shelf life oils look for 100% Eucalyptus oil, 100% tea tree oil, and clove oil. These three oils have a myriad of medicinal and home cleaning roles. Many herbs are easier bought than grown as they just dont grow in our climate prolifically enough to harvest and keep well on shop shelves. Cinnamon, Ginger and Turmeric while grow-able require greenhouse like conditions so you might buy these to start with.

Plants for a Future website as always is one of the best for edible and medicinal plants - <http://www.pfaf.org/user/edibleuses.aspx>

I hope you have been suprised and interested to hear about the secret medicine cabinet of your garden. Further reading and daily use routines will hopefully find you healthier all round.

INCLUDED

- Copy of 'Fields of Farmers' (valued at \$35)
- Morning & Afternoon Teas + Light Lunch

OTHER INFORMATION

- \$150-195 per person, partners encouraged at discount rate, under 15 free.
- Registration is between 8.30am & 8.50am
- The seminar starts at 9am sharp and ends at 5.30pm.
- HD Breaks are generous to allow you plenty of time to catch up with old and new friends.
- You'll be contacted by email once you've made your booking and also close to the event giving any final instructions and information.
- Joel will be on hand at times nominated in the day and also between 5.10pm - 5.30pm to sign books including his latest book, 'Fields of Farmers' which is included in your ticket fee.

VENUE

Manjimup, Western Australia, Tuesday March 4th, 2014 - Venue to be confirmed



DESCRIPTION

Led by Polyface Farms' Joel, Daniel & Sheri Salatin this day long interactive seminar deals with the issues:

- Intergenerational Succession & Relationship Management
- Farm Enterprise Planning
- Complementary Marketing
- AgriPreneurialism
- Land Access
- Scaling

A few years back HD's Lisa Heenan came up with the idea to design a workshop that practically dealt with the issue of farm succession & enterprise planning. With both Darren & Lisa having been deeply effected by poor farm succession decision-making this issue is very close to our hearts & minds. Since 2008 HeenanDoherty Pty. Ltd. (HD) has teamed with world renowned [Polyface Farms Inc. \(USA\)](#) & its owner's the Salatin Family. This partnership has resulted in a number of very unique events across North America & Oceania that has seen over 6000 people attend workshops HD has originated or organised, with many of these folks now operating successful farming enterprises.

Led by one of the world's most successful, multi-generational, family-operated agricultural enterprises, these workshops promise to change people's lives and the landscapes they manage for the better.

HD & Polyface Farms Inc. are deeply concerned with the well-documented issues of farmer aging, poor terms of trade and declining numbers of young people taking on the wonderful opportunity that lies before them with an ever-increasing population to feeds and clothe, along with landscapes & communities that need stable & regenerative stewardship for generations to come.

All of the other courses and workshops that we've developed over the years have been very important though focussed typically on regenerative means to increase production and landscape values. This workshop we believe is the most important that we have ever developed as it will get families talking like they never have before and making decisions that will effect us all.

Our big questions are:

- Do you want to have our agricultural landscapes bereft of multi-generations of families?
- Do you want to see agriculture become a mostly corporate, non-family owned?

- Do you want to see agriculture become a mostly corporate, non-farmy pursuit?
- Do you believe in a truly regenerative and invigorating future for agriculture in Australia, New Zealand and across the world?

The world's best farmer Joel Salatin returns to Oceania in February-March 2014 for a 6 city seminar series & book tour organised by Bendigo-district farmers & farm planners Lisa Heenan & Darren Doherty of HeenanDoherty. The series is named after Joel's latest book, '[Fields of Farmers](#)' and is all about inspiring a new generation of farmers (and older) who are looking for new directions and want to feed the future.

Joel will be joined by his son, Daniel Salatin and daughter-in-law Sheri. 31 year old Daniel manages Polyface Farms, the best known farm in the US and from its 1000 acres services over 4000 families, restaurants and retail outlets within a 3 hour 'Foodshed'. Daniel's wife Sheri is Polyface Farm's Marketing Director and manages her role while remaining a 'stay-at-home' mom of three children.

Together this dynamic trio will deliver the 'Fields of Farmers' series to audiences in **Auckland (NZ/Aotearoa)**, **Taree (NSW)**, **Hobart & Launceston (TAS)**, **Adelaide (SA)** & **Manjimup (WA)**. The focus of these seminars will be around reinvigorating agriculture and engaging farmers of all ages, including those new and existing to the possibilities that abound in this vital industry on which we all depend.

The Salatin's story & Polyface Farms' proven techniques have inspired many thousands of Australasian farmers (and consumers!) to understand that you don't need a lot of capital to get farming and that 'You Can Farm!' whilst helping to regenerate families, farms, landscapes and the food system.

Ticket holders to the 'Fields of Farmers' series will receive a copy of Joel's latest book of the same name and Joel will be available for signings throughout these events.

Sponsorship, Partner & Networking enquiries are **invited** to help support what promises to be a tour that will change many lives and landscape for the better, both in town and in the country.

Find further details here:

<https://heenandoherty.worldsecuresystems.com/BookingRetrieve.aspx?ID=153417>

Keyline Design Course with Darren Doherty

If Darren is available and Kathy Dawson does more great work (already getting Joel Salatin over to WA) Darren will stay for a few days in Manjimup after the Fields of Farmers Seminar to run a practical on farm Keyline farm design.

This will be several days of learning, surveying and installation of contour based water and fertility management keyline systems.

You can read more here on what the course is likely to include. -

<http://treeyopermaculture.com/treeyo/courses-attended/carbon-farming-course-the-farm-tennessee-usa/keyline-design-with-darren-daugherty/>





At this point please register your interest with us, there will be limited numbers as its a hands on course for farmers and landholders so they can walk away borrow the plow and start setting up keyline design on their own properties. Contact us on info@permaculturewest.org.au to register your interest and we will keep you posted as details are confirmed.

Learn. Participate. Do.

Courses, workshops and seminars

The following teams are running permaculture courses and associated workshops in 2014.

Abundant Earth - <http://sparklemerchant.wix.com/abundantearthedu#!aboutus/c21r>

Fair Harvest (Margs) - <http://www.fairharvest.com.au/>

Freo Permies - <http://www.freopermies.com/>

Terra Perma - <http://www.terraperma.com.au/>

Ross Mars - Candellight - <http://www.cfpermaculture.com.au/>

Living Waters (Denmark) - <http://livingwaters.asn.au/>

We might have missed someone here if its you let us know you are running courses so we can add you to the next enews.

Contributions and comments

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