

WHATS BEEN HAPPENING

SUNDAY 16TH AUGUST PERMABLITZ

Where: 62 Paxton Street, North Ward

A Shared morning tea and lunch was had with a show and tell of the Chicken Tunnel & Clucker Tucker plants.

This permablitz working bee included an outdoor solar shower which fed shower water into a Colin Austin wicking bed. This wicking bed is different from the ones you have seen around town and easier as well as cheaper to construct.

Colin Austin wicking bed down length of fence line.



A long trench was dug along the side of the house. The trench was then lined with plastic and along the trench was placed a pipe with holes at the bottom. The trench was then filled

with cardboard, shredded paper and mulch gathered from around the garden.

The trench was then backfilled with soil.



http://www.waterright.com.au/wicking_bed.htm

Solar Hot Water System



<http://www.builditsolar.com/Projects/WaterHeating/CostaRicaThermosyphon/CostaRicaThermosyphon.pdf>

The trampoline frame was also moved up against a fence so that the passionfruit vine that was already established could climb across the top.

Thank you all who helped out and made the day enjoyable.

**SATURDAY 22ND AUGUST AND
SUNDAY 23RD AUGUST
TOWNSVILLE PLANT AND
GARDEN EXPO**

What a great stall. Thank you Lynn and everyone who helped out.



The focus was on engaging the public and discussing permaculture and what the group does. On display were different types of tropical leafy greens that could be grown in gardens locally and used in salads or stir fries.

Some of the plants on display and promoted to the public were -



Aibika

Abelmoschus manihot

- * Grows in tropical climates, full sun with moist soil
- * Shrub - 2-3m

Young leaves can be eaten fresh or cooked; older leaves are best steamed, boiled, fried or baked. Some nutrients can be lost to water when cooking so use little or eat as soup. Serve with coconut cream to increase uptake of beta-carotene & conversion to vitamin A.



Sweet Leaf

Sauropus androgynous

- * Grows in hot, humid conditions in acid & heavy clay soils
- * Bush - 1-2.5m

The leaves have a taste similar to fresh garden peas with a slightly nutty flavour. They can be used raw in salads or steamed, stir-fried, added to rice or egg dishes, soups or casseroles. The flowers & small fruits can also be eaten.

WHATS COMING UP

**COMMITTEE MEETING
TUESDAY 15TH SEPTEMBER
6.45PM
JCU
BUILDING 17
ROOM 064**

**AGM
SATURDAY 31ST OCTOBER
9AM - 11AM**

**NORTH QUEENSLAND
CONSERVATION COUNCIL
BUILDING
114 BOUNDARY STREET
RAILWAY ESTATE**

**EVERYONE WELCOME
NOMINATIONS FOR
COMMITTEE POSITIONS**

SUNDAY, OCTOBER 10TH-25TH Permaculture Design Certificate course, Townsville

ONLY FOUR PLACES LEFT

DATES: Saturday 10, Sunday 11, Saturday 17,
Sunday 18, Saturday 24, and Sunday 25
October 2015.

TIMES: 9:00am till 5:00pm (2 half hour breaks
and an hour for lunch from 12:30-1:30)

COST: Full Cost \$990, Concession \$750
(Permaculture Townsville Inc. members, Lions
Club members, unemployed, single parents,
disability or senior pensioners, students, etc.).

CONTACT: Message Brett Pritchard or email:
drytropics@gmail.com> for a registration form.

NOTE: THE CLASS SIZE IS LIMITED TO
TWELVE (12) STUDENTS ONLY. This is to
allow more student input and also allow for
one-on-one advice. A deposit of \$250 is
required to book your place on the course, with
the remainder to be paid by October 10.

SUNDAY, 11TH OCTOBER INTERNATIONAL PERMACULTURE LONDON, 2015

**Conference 8-9th September
Convergence 10-16th September**

<https://ipcuk.events/>

IS ANYONE INTERESTED!

**PERMACULTURE DESIGN
STUDY GROUP**

Is anyone interested in forming a permaculture

design study group as a sub-group. Maybe we could have a website just for that and we could put up things like the Community Garden and Aitkenvale School as on-going projects. We could have something about the steps we have done so far and then indicate what we need to do next or things we are trying to work out, so people can contribute ideas. Maybe we could do the same with potential permablitz sites and when we have something together well enough to start on it, we could organise a day. We are still working on Viv Salu's leafy greens garden - with something like that we could have photos of the before and after and then have updates on after the after. People are used to the dramatic blitzes on TV and then are disappointed when there isn't a big difference, but if we could show how you keep plugging away until it comes good, they might be more hopeful.

Email Lynn if you are interested -
lynn.saunders@hotmail.com

THIJS' CHOOK TUNNELS

The chickens can access various parts of the garden via tunnels from their chook pen.

The chickens are fed leaves off the plants that grow around them from the clucker tucker seedmix.



Also insect attracting plants have been added.

The bush Turkey has demolished a fair bit, but he left a little while ago. Humans now also eat from this garden as a lot of the plants are growing from seeds from the compost heap that was there. Pretty nice because this patch was just bare dirt before



A sea of Green



Things have planted themselves on the ground wherever there is enough light.

CON'S FRUIT AND VEGGIE PLANTS FOR SALE

Positive Psychologists tell us we should seek out experiences that make us feel happy. If you are feeling down about trying to grow things, in Townsville, a visit to Con's might be what you need to lift your spirits.

Con lives in a little duplex (2/115 Anne Street, Aitkenvale) and the whole front yard is a sea of green, with things growing at three levels. He grows all kinds of vegies and herbs in pots to sell and does the markets at PCYC Castle Hill. As you wander around, you find all kinds of improbable things growing beautifully – like celery and camomile. Who grows camomile in Townsville??!! He even has a black muscat grape.



Vines create a third level.