

## Organic Growing.

Purple Pear Organics are operating a Community Supported Agriculture Project from our property at Anambah.

Our aim is to provide a range of produce centered on the "in season" staples as available in the region. Produce should include Eggs, carrots, potatoes, Asian greens, peas, beans, pumpkin, garlic, lettuce, zucchini, capsicum, tomato, spinach and others. Through a long association with the Hunter organic Growers Society and the Hunter Biodynamic Group, we have build an ethic of growing food biodynamically, using sustainable land practices.

We believe that caring for the planet can also produce reasonably priced, true value food. We aim to leave the earth in better condition than when we started.

True to our permaculture ethic, we support local distribution, avoiding transportation costs and energy expenditure. Freshness is an added bonus.



Food—the way it used to taste

### Food and Shelter.

Accommodation is available in a bunkhouse style and is limited, (first in best dressed). There is plenty of room for camping or we can help with motel or b&b arrangements if you wish. Vegetarian food is served and you should let us know of any special dietary requirements.

### Getting there.

If you head towards Singleton from Maitland you will come to two roundabouts. The first has BP and McDonalds and the second is marked by Harvey Norman and Joyce Mayne. Turn right at this second roundabout. Around a kilometer up the Anambah Road you will see our sign for Purple Pear Organics on the left. You should be able to see the chook domes over the polocrosse fields as you pass the housing development.

### About your hosts.

Mark did his PDC with Bill Mollison in 1996 at Talgum. He has been closely involved in establishing the Rutherford and Dungog community gardens. He has designed and constructed gardens in the Hunter Valley and run a organic market garden at Fosterton (near Dungog)

Kate works at the Steiner school at East Maitland – involved in educating children with a disability. She has been involved in the HunterValley groups of Permaculture, Organic Growers and Biodynamics. She did her PDC with Mark at the Dungog Community Garden in 2004. They established Purple Pear Organics in 2006

131 Anambah Road  
Anambah.  
(near Maitland)

02 49320443 or 0402993393  
info@purplepear.net.au

www.purplepear.net.au

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## PERMACULTURE DESIGN COURSE. AUTUMN 2010

APRIL TO JUNE.

ESPECIALLY FOR WORKING PARENTS  
(OTHERS WELCOME TOO)



Food—the way it used to taste

A hands-on course  
held in a Linda  
Woodrow style  
Mandala garden.

The course will be run over an extended period to allow for other weekend activities. It will start and finish with a weekend and in between will run on Sundays, starting on 24<sup>th</sup> April and concluding on 27<sup>th</sup> June. We will be learning in the Mandala garden and other parts of the farm. There will be practical exercises, reinforced by discussions and minimal “class work”

You will need to bring hat and gloves and a journal or exercise book.

An 85% attendance and successful completion of the assignment are required for issuing the Permaculture Design Certificate (PDC).

Days marked ☺ are mandatory for certificate.

Day One – Saturday 24<sup>th</sup> April ☺ 9am to 5pm.

- Registration and getting to know you.
- Permaculture Overview.
- Ethics and Principles.
- The Ecology.

Day Two – Sunday 25<sup>th</sup> April ☺ 9am to 5pm.

- Design Methods.
- Map Reading.
- The Climate.
- Micro climates.

Day Three – Sunday 2<sup>nd</sup> May 9am to 5pm.

- Soils. The basis of food production.
- Water. The hydrological cycle.

Day Four – Sunday 16<sup>th</sup> May 9am to 5pm.

- Earthworks. Large and small.
- Plants. Their types and roles.
- Forests. Their importance in the ecology.
- Windbreaks. Understanding and planning.

Day Five – Sunday 23<sup>rd</sup> May ☺ 9am to 5pm.

- Zone 0 Siting and building homes.
- Zone I The family food garden.
- Zone II The food forest.

Day Six – Sunday 30<sup>th</sup> May ☺ 9am to 5pm.

- Zone III. Cropping and large animals.
- Zone IV. Harvest forests.
- Zone V – Natural forests.
- Site Analysis. Defining challenges and potential of the land.

Day Seven – Sunday 13<sup>th</sup> June 9am to 5pm.

- Patterns in Nature.
- World regions and cultures.
- Problem solving.

Day Eight – Sunday 20<sup>th</sup> June 9am to 5pm.

- Integrated Pest Management. The role of “pests”
- Weeds. Define and understand.
- Guilds and/or Chook Domes.

Day Nine – Saturday 26<sup>th</sup> June 9am to 5pm.

- Biotechnology. Have we gone mad?
- Income from acres. Make it work for you.
- Aquaculture. Uses for water on the land.
- Bioregions and local wealth.
- Community.

Day Ten – Sunday 27<sup>th</sup> June 9am to 5pm.

- Design for disaster.
- Suburban Permaculture.
- Urban Permaculture.
- Design Presentations.

## Application Form.

Please return the form by 5pm on Friday 16<sup>th</sup> April 2010.

Post to Purple Pear Organics, 131 Anambah Road Anambah NSW 2320.

If you have Questions email to info@purplepear.net.au or call Kate or Mark on 0249320443.

Basic enrolment (\$650/person or \$1100/couple), includes morning and afternoon tea. The deposit of \$50 will be refunded if cancelation is prior to the closing date. Balance is payable on registration day unless prior arrangements are made. “Mollies” (Hunter LETS) will be accepted as part payment depending on demand.

Name:-

Address:-

Postcode:-

Email:-

Phone:-

Accommodation:- number in order of priority 1 is first choice.

Camping	Bunkhouse	B&B	Motel
\$5	\$10	\$TBA	\$TBA

Friday	Saturday	Sunday	(circle)
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Meals (circle) all vegetarian.

Breakfast \$5 Lunch \$10 Dinner \$15

Breakfast \$5	Lunch \$10	Dinner \$15
Saturday	Saturday	Friday
Sunday	Sunday	Saturday

Course Fee \$650 or \$1100 \$

Accommodation \$

Meals \$

Less deposit enclosed \$50

Balance \$

Signature:-