



# Newsletter

Autumn 2026



Welcome to the Autumn edition of the Permaculture Tasmania newsletter!

Things are looking bright in 2026 with the launch of our new logo, a fresh new outlook on a permaculture institution and lots of excitement around the future.

The PT committee spent a day together in January working on a Strategic Plan for the next 5 years. This day was facilitated by Management Consultant Rhianna Casey, gratis! We are so grateful to Rhianna for donating her time and expertise to create a clear pathway for the future growth of Permaculture Tasmania.

From here, we will overhaul our governance and steam forth into a new phase of growth, leadership and connection. We look forward to sharing what we've learned with everyone in the PT family. Watch for a survey invitation as we seek to find out what YOU, the membership, wants to focus on most. Please consider joining us in this interesting, important and rewarding work by checking out the open committee positions listed on our website. We are always seeking enthusiastic, engaged people to help the permaculture and wider communities grow and thrive.

The organisational work we've been doing parallels what's happening outside this season - enjoying a harvest to be grateful for, and getting the autumn and winter planting done so that the yields keep on coming.

Hope you are enjoying the advent of cooler weather and the return of the rains to Tassie. Be well and be sure to reach out to say G'day! With love and sunshine,



John Kane  
President  
Permaculture Tasmania  
[permaculturetasmania@gmail.com](mailto:permaculturetasmania@gmail.com)



Got an idea or an article for our next newsletter? Email us at [permaculturetasmania@gmail.com](mailto:permaculturetasmania@gmail.com)



# Come and see us at these upcoming events



## HARVESTING CONNECTIONS

A CIRCULAR LIVING EVENT EXPLORING SUSTAINABLE & WASTE-FREE GARDENING

Kickstart Arts  
12 St John's Avenue  
St John's Park  
New Town

Saturday  
March 14, 2026  
10am - 4pm  
[www.slt.org.au](http://www.slt.org.au)



Sunday 15  
March 2026

MANY HANDS MAKE A LIGHTER PLANET

CELEBRATING 10 YEARS OF **ECOFEST**

11TH & 12TH  
APRIL 2026  
9AM-4PM  
CAMP CLAYTON  
ULVERSTONE

Tickets coming soon...

North West **ecofest**  
A festival for sustainable living

- MUSIC
- FOOD VANS
- EXHIBITORS
- WORKSHOPS
- PRESENTATIONS
- ECOKIDS ACTIVITIES
- SUSTAINABILITY INFO
- AEVA - ELECTRIC VEHICLE

www.ecofesttas.com.au

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An initiative of the North West Environment Centre



# PERMIE PROFILE

## Reviving the Joy of Permaculture with Christian Florence

by John Kane



Christian Florence, a juggling entrepreneur and permaculture enthusiast from Mountain River, has experienced a unique journey through the world of sustainable living. In a recent conversation with John Kane of Permaculture Tasmania, Florence shared how permaculture has shaped not only his career but his perspective on life. From his initial discovery of permaculture in Melbourne to creating the Permacircus Principles, Florence's story highlights the profound impact of this approach to sustainability.

### The Spark of Change: Christian's Introduction to Permaculture

Florence's interest in permaculture began somewhat unexpectedly during his time in Melbourne. "I was residing in Melbourne and something took me to an introduction to permaculture course," he recalls. The course, offered by Very Edible Gardens, opened his eyes to a whole new way of looking at the world.

The lasting impact was immediate. Florence describes how the course "changed the way I saw things" and made him aware of the waste in society and the untapped potential of nature's resources like sun, wind, and rain. "It was incredible. It was almost overnight, and I was hooked," he says. What struck him most was how design, especially in town planning, often ignored passive solar principles. "There's no design at all, and it's just wasted," he reflects. "It was a revelation to realize that the orientation of a house could make such a difference in energy efficiency."



Look out for a new Intro to Permaculture Course with Christian Florence coming soon.

## Deepening Knowledge: The Permaculture Design Course and the Social Side of Sustainability

After completing the introductory course, Florence further deepened his permaculture knowledge by enrolling in a Permaculture Design Course (PDC) in Nimbin with renowned permaculture designer Robin Francis. It was here that he began to see the broader applications of permaculture beyond horticulture. “I realized that permaculture wasn’t just about growing food or studying horticulture,” Florence explains. “It also had a huge social component.”

Drawing from his experience as an event organizer, Florence saw strong parallels between the physical design in permaculture and the ways people organize themselves socially. “I could see the overlap between the physical design and the interpersonal design,” he says. He had spent years organizing a juggling convention in Melbourne, which made him realize how communities—whether focused on physical activities like juggling or sustainable living—could thrive when designed with care.

Before moving to Tasmania, Florence spent time volunteering on organic farms through the WWOOF (Willing Workers on Organic Farms) program. While waiting for his belongings to arrive in Tasmania, he immersed himself in the world of permaculture and developed the Permacircus Principles, a creative fusion of circus and permaculture design principles.

### Permacircus: A Unique Blend of Fun and Sustainability

“Permacircus? That’s awesome,” John Kane said, intrigued by Florence’s innovative concept. “I did 12 Permacircus Principles,” Florence shares, mentioning how each one was inspired by circus principles, blending fun with sustainability. The principles emphasized things like cooperation, resilience, and creativity—qualities that Florence believes are crucial both in permaculture and in the social fabric of any community. His work even got highlighted in a permaculture calendar, cementing the Permacircus as one of the peaks of his journey into the permaculture world.

## The Joy of Returning to Permaculture

Florence admits that his life shifted dramatically when he became a father. “Since I’ve had children, I’ve really become very detached from permaculture,” he says. However, reconnecting with the permaculture community at the Folk Festival has reignited his passion. “It’s really nice to be back,” he says, reflecting on how permaculture has shaped his life and the way he approaches challenges.

John Kane nods in agreement, appreciating how permaculture’s guiding principles—Earth Care, People Care, and Fair Share—are echoed in so many aspects of society, including folk music and art. Florence highlights the inherent values of community care found in folk music, where the focus is not on profit but on craft and connection. “It’s about the community,” he says. “And the juggling network, the juggling society—it’s the same. It’s Earth care, People care, Fair share. And there’s not enough of it.”



## Keeping Joy at the Heart of It All

One of the most poignant moments in the conversation comes when Florence reflects on the importance of fun in permaculture and life in general. “Life needs to be filled with joy,” he says, emphasizing that permaculture should not just be about hard work but also about enjoying the process. “The most important part of a work party is the actual party!” Florence laughs, noting that staying connected with the “inner child” is key to healing and personal growth. “A lot of problems are caused by adult constructs,” he says. “If we just go back to our inner child and heal that inner child, a lot of things would be better.”

He also believes that money is not the solution to life’s problems. “Once you’ve got enough, the economy doesn’t fix anything,” he says. “Music does that for us, money does not.”

## The Power of the Earth Care Principle: ‘Obtain a Yield’

Before wrapping up, Florence reflects on the permaculture principle that resonates with him most: Obtain a Yield. “I think about that a lot,” he says, connecting it to his experience with circus and juggling. “In a circus, you obtain a yield just by learning a trick or watching someone do it,” he explains. “It’s a social yield as much as a physical one.” This principle, which calls for creating value in whatever you do, can be applied to all aspects of life—from growing food to fostering community connections.

Florence also shares a personal experience, explaining that his young garden at home has been a source of joy. “Oh my goodness, getting a strawberry from the garden. How good is that?” he says, clearly delighted by the simple pleasure of harvesting his own food.

Conclusion: A Sustainable, Joyful Future

As the conversation comes to a close, it’s clear that Florence’s approach to permaculture is as much about social design and joy as it is about sustainability. By applying the principles of permaculture to both the land and the community, Florence has found a way to live in harmony with nature and with others.

“Permaculture has done such a great deal for the world, not least my life,” he says.

And as he returns to the permaculture community, his journey is a reminder that joy, creativity, and sustainability can—and should—go hand in hand.



# BOOK REVIEW

## Old knowledge made new again: Tasmania's pre-European heritage.

by Russ Grayson

*The knowledge of our past is the future for both Aboriginal and non-Aboriginal people living on country: Trish Hodge*



Palawa, as Tasmania's indigenous people call themselves, have lived on the island for perhaps 40,000 years. For the last 10,000 of that immense sweep of time, since the great melting at the end of the Pleistocene ice age, they have been isolated from the mainland of the Australian continent by the waters of Bass Strait.

Through observation and interaction they built a deep knowledge of the seasons and the natural systems that sustained them. Knowledge was lost after European colonisation, but it didn't completely disappear. Like an alpine plant in the wind and cold, it hung on in niches in the landscape. Here, below the surface of a disinterested society, it was whispered to those who needed to know.

Now, change has come with a surge of interest in bush foods born of knowing that indigenous knowledge has something to teach us. When it comes to the plants of Tasmania, the island known to its indigenous people as lutruwita, Trish Hodge has much to share as she invites us to walk with her into the knowledge of her Palawa ancestors.



*Palawa Tunapri: Knowledge of Our Ancestors* is more than a guide to how Trish's people made – and still make – use of the wild harvest. It is also a lesson in how the old is made new again. Knowledge, I mean. *Palawa Tunapri* is no ordinary plant guide. It is a book shaped by over two decades of careful research.

### **Not your usual ethnobotanic study**

The book is not an academic taxonomic listing with botanic descriptions. Rather than simply listing plants by scientific names, Trish organises over three hundred Tasmanian species according to their cultural roles as foods, medicines and tools. They are organised into segments according to plant type: trees; shrubs; grasses, sedges and rushes; orchids and lilies; herbs, groundcover and climbers; ferns and mosses; fungi, seaweeds.

Opening the book feels like stepping into a conversation between the past and present. Photographs illustrate the plants. The descriptions echo a culture that has weathered millennia of occupation of the land. Bilingual terms introduce the Palawa language and there is even a pronunciation guide. The tone is reverential of the people of the time before, and leans more toward narrative and memory than towards analytical precision. This might not resonate with those interested in detailed botanical taxonomy, ethnobotany or anthropology or a rigorous scientific understanding of species. Still, it is knowledge drawn from observation and deduction over millennia, and in this it echoes the Western scientific method.

*Palawa Tunapri* is a bridge between generations, between oral tradition and the written word, between indigenous and non-indigenous peoples. It suggests that knowledge is found not only in texts and studies but in stories told around campfires and in the practice of gathering and sharing.

For anyone curious about the ways people and plants shape each other, this book is an invaluable companion. Trish writes that:

The knowledge of our past is the future for both Aboriginal and non-Aboriginal people living on country.

That is an inclusive statement. All too often, traditional cultural knowledge is presented as exclusive to its originating culture.

Who is Trish's book for? Anyone interested in the botany of our island. Anyone interested in ethnobotany. In the plants and their value to humanity. And, of course, anyone interested in making a garden that is a little bit different. Cultivating the plants ourselves means we don't have to take from natural systems.





Palawa Tunapri: Knowledge of Our Ancestors joins other books of value to those who like to explore our island's environment. Rees Campbell's Eat Mote Wild Tasmanian and her Seaweed Supplement to the book also introduce us to Tasmania's wild edibles. The Tasmanian Marine Naturalists Association's Between Tasmanian Tide Lines offers us a shoreline guide to the seaweeds, shellfish and other marine creatures of our beaches. Ceridwen Fraser's Beachcombing offers us another guide to what washes up on the shore of the ocean.



discover wild Tasmania

sea and land

Supported by the Kindred Spirits Fund of the Australian Garden History Society and by Hydro Tasmania, Palawa Tunapri: Knowledge of Our Ancestors was published by Hobart's Fullers Bookshop.

More reading about Tasmania's wild foods...

Palawa Tunapri: Knowledge of Our Ancestors; 2025, Trish Hodge; Fullers publishing, Hobart. ISBN 978 0 86404 900 1.

Eat More wild Tasmanian; 2022, Rees Campbell (expanded edition); Fullers publishing, Hobart. ISBN 978 0 6481240 0 9.

The Seaweed Supplement (to Eat More wild Tasmanian); 2023, Rees Campbell; Fullers publishing, Hobart. ISBN 978 0 6483 18 098 0 000.

Between Tasmanian Tides – a field guide; Tasmanian Marine Naturalists Association; 1999.

Beachcombing – a guide to seashores of the southern hemisphere; 2021, Ceridwen Fraser; Otago University Press & CSIRO Australia. ISBN 078 1496 394 898.



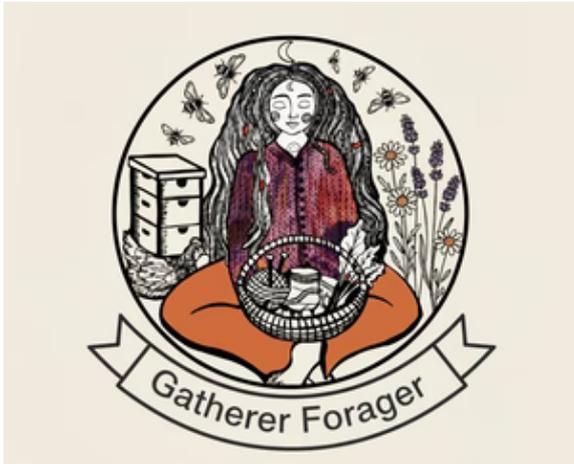
# Our Partners

These businesses provide PT member benefits.  
Support us by supporting these businesses.  
*Become a member to get the unique discount codes.*



If you would like to partner with us in any way  
email us [permaculturetasmania@gmail.com](mailto:permaculturetasmania@gmail.com)

## Our newest partners



Gatherer Forager weren't born into farming—but the heartbeat of a more nature centered life called to us. From the creative buzz of Sydney's inner west and our years spent between city life and the Blue Mountains where we grew up, our path eventually led us to the rolling hills of Southern Tasmania.

Discovering permaculture gave us the roadmap. For the past 14 years we've been learning, growing, and building—from rented small farms in Oberon NSW to the quiet valleys of Tasmania. Today we keep heritage chickens, tend our bees with natural methods, We've milked Jersey cows and goats, homeschooled our children, and grow much of our own food. It's a life shaped by rhythm.

Gatherer Forager are generously offering 15% discount off purchases to Permaculture Tasmanian members from their website.



Goodlife Permaculture is all about education, community and design that helps create good lives and landscapes. You'll find us working across lutruwita/Tasmania on a broad range of projects in this area and collaborating with others to make good things happen.

Our approach to life is centred around the concept of radical homemaking, advocating for climate justice and fostering joy, fun and love in the process.

Members receive a 10% discount via a unique membership code

Get your PT  
membership here

<https://permaculturetasmania.org/join-us/>



# Community Based Income Trial for Live Well Tasmania with Robin Krabbe by Life Member Tania Brookes

When talking about permaculture the mind immediately conjures up images of lush gardens and bumper yields from a year long process of toiling in our patch with a hope of abundant harvests to nourish ourselves, our families and to share with others in our community. To showcase permaculture aligned projects beyond gardening, we were privileged to interview Robin Krabbe PhD, Co-Ordinator of Live Well Tasmania to discuss their current proposal for a Community Based Income (CBI) trial.

The Permaculture Flower, developed by permaculture co-originator David Holmgren, provides a framework highlighting the interconnectedness of sustainability domains. One such domain is Finance and Economics encompassing local currencies and bartering, farmers markets and community supported agriculture programs, ethical investment and Fair Trade to name just a few. The CBI trial aligns with this domain in terms of advocating for new economic paradigms.

Robin shared her educational and professional background, beginning with an economics degree that led to 12 years with CSIRO. While initially not enjoying economics at university, she later recognised how understanding classical economics provided valuable context for her later work. After leaving CSIRO, Robin worked for the Department of Natural Resources and Environment in Victoria and became involved in organic agriculture.

Robin discussed the Community Based Income (CBI) project, a proposed trial that would provide a liveable wage (comparable to the age pension) to individuals participating in education, training, caring roles, and community projects. The project addresses four key problems: unemployment and wasted human resources, rising living costs and financial insecurity, an inadequate welfare system and unfunded community and environmental work. Robin explained that CBI differs fundamentally from Universal Basic Income (UBI) by being voluntary yet supported, rather than unconditional. Unlike UBI, which provides income without conditions, CBI emphasises social support and psychosocial assistance for disadvantaged people facing barriers like mental health challenges or social disconnection. Participants would have choices: such as to pursue education and training, engage in community projects or fulfil caring responsibilities. Estimates for the proposal are \$750,000 for the first year (covering approximately 100 participants), increasing to \$1.2 million in year two and \$1.5 million in year three. These costs assume the government continues paying the current Job Seeker rate, with CBI providing a top up to achieve a liveable wage. Robin is currently exploring a partnership between Live Well Tasmania in Wynyard and Burnie Works in Burnie. Burnie Works have proposed a wage subsidy model as a stepping stone toward realising the full CBI vision.



This is likely to increase the potential for project funding in the short term. Robin emphasised the strong alignment between CBI and Permaculture ethics and principles, particularly "Earth Care" and "People Care." Referencing David Holmgren's publication *Permaculture: Principles and Pathways Beyond Sustainability*, Robin highlighted principles like "obtain a yield" (ensuring efforts provide useful rewards from food to community wellbeing), "apply self-regulation and accept feedback" (monitoring systems and learning from mistakes), and "integrate rather than segregate". The CBI model would mobilise resources for work that neither the private sector nor adequately funded public sector currently support, caring for people and environmental regeneration. The CBI trial would focus on Northwest Tasmania, where there is significant capacity for local food production and community projects. Tasmanian politicians have expressed preliminary support for the concept. Robin stressed that community engagement is crucial: talking to others about the model, contacting local politicians to advocate for funding, providing feedback, and once funded participating in grassroots projects like community gardens, local food systems, and Transition initiatives.

Robin expressed that creating a sustainable world requires significant inner work. Developing deep listening skills, self-regulation, gratitude, empathy and the ability to understand those who are different. She noted that polarisation is a major barrier to sustainability and that the quality of our relationships at family, community, and broader levels is fundamental to creating change. This inner transition work must accompany outer transition projects.

Robin's Top Tips for Sustainable Living in Tasmania

1. Work on yourself

This is the top priority. Living sustainably and being constructive in the permaculture movement requires developing interpersonal skills: deep listening, self-regulation, being present for others and the environment. Read extensively about developing gratitude and understanding people who are different.

2. Join a community group

Take collective action with others through lobbying, transition projects, community gardens, or other initiatives that build community capacity.

3. Focus on local food

Grow your own food, participate in community gardens, consume locally produced food, do your own composting, engage in food distribution and preservation.

4. Be physically active

Physical activity benefits mental health while reducing your footprint. Walk or ride bicycles instead of driving.

5. Become a dedicated permaculture practitioner

Focus on care of people, care of the planet, and fair share.

Want to learn more? Contact Robin E: [rkrabbe@westnet.com.au](mailto:rkrabbe@westnet.com.au) M: 0421 461 724

<https://lwt.org.au/community-basic-income-project/>



# Permaculture Living in the Republic of the Marshall Islands

by Life Member Jo Dean

In September 2024, Geoff (my partner in Permaculture adventures) and I embarked on a 12 month assignment in R.M.I. in the North Pacific. RMI is a group of 29 atolls and 5 islands, approximately half-way between Australian and Hawaii.

Republic of the Marshall Islands – source: [https://en.wikipedia.org/wiki/Marshall\\_Islands](https://en.wikipedia.org/wiki/Marshall_Islands)

We had lived, worked and played in the South Pacific before for extended periods, but the constant heat and humidity ranging from 29 to 31 degrees C was a new experience for us, and a great learning experience to prioritise Permaculture living on a coral atoll, with a high point of 2 metres above sea-level, and the ocean and lagoon within walking distance in all settings. Climate change resilience is a lived experience everyday for everyone. As visitors to this place, learning from people who call RMI home was front and foremost in our minds. We listened closely to what people's needs, hopes, dreams and aspirations were, and contemplated how to best bring our knowledge, skills and experience to build capacity in a respectful, caring way.

## **The 'Farm to Fork' program**

My role was to work with local NGO, Canvasback Wellness Centre, to implement a 'Farm to Fork' program in schools and community, by re-invigorating and establishing gardens as well as develop education resources specific for RMI for use in community and schools. Geoff worked with the Ministry of Natural Resources and Commerce, training staff on soil monitoring techniques and the intricacies of making compost.

The daily bike ride to and from the Wellness Centre to our tiny rental unit was an absolute gift to observe the daily cycles of life and the ebb and flow of a maritime culture. Most food consumed in RMI is imported (90%) and it also has a high incidence of Diet Related Non-Communicable Diseases (DR The NCD'S) such as diabetes, heart disease and stroke.

## **The beginnings... the cookbook**

To help with moving forward positively, the Ministry of Education requested a cookbook of recipes utilising fruit and vegetables grown in the school gardens. Visiting and supporting 30 schools and communities provided a great opportunity to develop and gather recipes using locally grown ingredients and accessible stored items like dried pulses. The recipes were reviewed by a nutritionist, and with graphic design help by Terracircle – People Centred Development, became the 'Healthy Futures School and Community Garden Cookbook-RMI' We are really thankful to TerraCircle for providing funding to print copies of the cookbook to distribute to schools on Majuro, Wotje, Jaluit and Ebeye in the Republic of Marshall Islands. A wonderful resource for teachers to use as a guide for cooking delicious dishes using wholesome produce picked fresh from the school garden, the most highly nutritious plants can be.

It is our hope that the recipes will be shared widely to reduce diabetes throughout the Pacific where these tropical food plants are being grown and enjoyed by families.

Terracircle also provided professional assistance with desktop publishing to create this beautiful booklet. We could not have created this stunning book without their extremely generous voluntary help.



[DOWNLOAD COOKBOOK](#)

### The artwork

Throughout our training sessions with teachers and community I shared many cartoon pictures of Brenna Quinlan's artwork that clearly explains concepts advocating soil care, water saving gardening techniques (wicking beds), creating microclimates, inclusive community gardening and sharing the joy of growing and eating your own local food. We danced and we sang to the mantra of 'Eat 5 vegetables, 2 fruit Everyday', and 'Eat a Rainbow', with whole school communities of 100's of students. I was over the moon when Brenna agreed to create RMI specific posters which we integrated into the cookbook and printed as A3 posters for schools.

We had a lot of fun, grew lasting friendships and delicious fresh food in a densely populated small patch of land (81km<sup>2</sup>) in over 2 million square kilometres of ocean. Permaculture ethics and principles guided me daily with the decisions and choices that I made. Growing a garden at home, in schools and in community gave back to us all in so many tangible, positive ways.

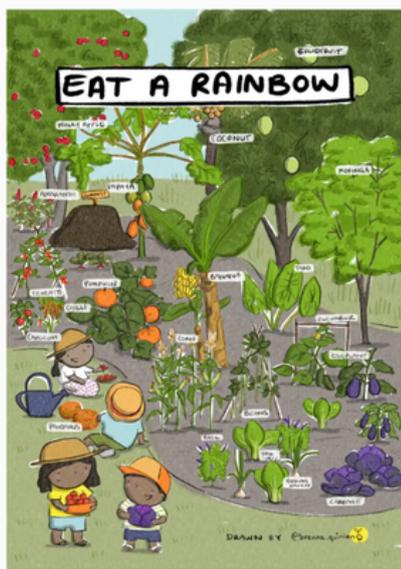
Kommol tata

Jo Dean

School and Urban Garden Mentor

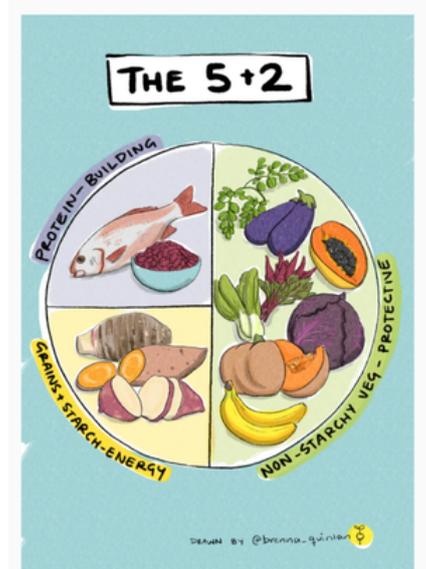
Australian Volunteer Program

Canvasback Wellness Centre – Majuro



[DOWNLOAD EAT A RAINBOW POSTER](#)

[DOWNLOAD 5 + 2 POSTER](#)





# POSITIONS VACANT

## Got some time to spare?

## Want to help us out?

### Committee Roles:

#### Public Officer

In Tasmania, an incorporated association must appoint a public officer aged 18+ who resides in the state to act as the official contact for Consumer, Building and Occupational Services (CBOS). They are responsible for lodging annual returns, updating address changes within 14 days, and serving as the contact for legal documents. They must be a financial member of PT.

Key Responsibilities in Tasmania:

- Compliance & Filing: File the Annual Return and notify CBOS of any changes to the Association's rules, name, or the public officer's address.
- Legal Contact: Act as the person on whom legal documents and notices are served.
- Administration: Maintain custody of the association's seal, manage correspondence with regulators (e.g., CBOS), and potentially maintain the membership register.

#### Local Groups Co-ordinator

Responsible for liaising with local groups, communicating necessary information to them and bringing feedback and comments to the attention of the PT Committee.

#### Social Media Volunteer

The social media volunteer role would focus on:

- increasing community engagement, brand awareness, and fundraising through storytelling
- administrating and moderating the PT pages on Facebook and Instagram
- posting regularly our news, updates, events and other permaculture related content on our socials.

### Non-Committee Roles:

#### Newsletter Volunteer

The newsletter volunteer role would focus on:

- collecting and collating the articles for the newsletter
- publishing them on the website or liaising with the Website volunteer to do this.



# Local Action: Crop Swaps by Loretta Leary

Crop swaps are a great way to ensure that there is plenty of food, seeds, preserves, seedlings, cuttings and resources to share amongst your community. Tasmania has numerous crop swaps across the state. The Permaculture Tasmania Meander Valley held their very first one on February 1st in Golden Valley.

These community-run initiatives allow people to freely exchange and donate excess produce, with a focus on people care and fair share. Members came from across the valley to share berries, fruits, preserves, plants, seeds and even egg cartons and crushed eggshells with each other. Much forging of networks and new friendships were made over a cuppa and a piece of cake.

Organising your own crop swap is easy; just put out the call to friends and neighbours, put out a table and pop the kettle on! The rest will take care of itself. Now is a perfect time to do it. If you would like our help to advertise it, just reach out!



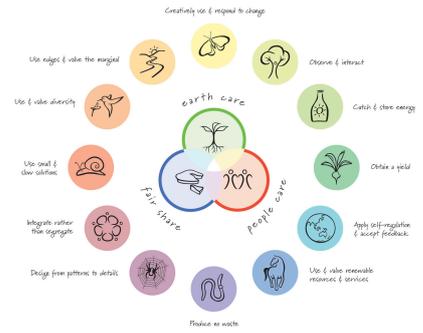
**President John Kane at  
the recent crop swap**





# Permaculture Principles for Beginners

## by Loretta Leary



Permaculture Principle 3 is 'obtain a yield'

Permaculture isn't just about sustainability but also productivity. It is about seeing results for the fruits of your labour.

This principle emphasises the importance of designing systems that provide for our needs. This could be food from a vegetable garden, honey from bees, or pleasure from a beautifully designed native plant bed and the ecology it attracts. It could also be gaining compost from hedge trimmings.

Think of it as, "You can't work on an empty stomach". The gardener needs sustenance as does the garden system.

### What it means:

- **Broad Definition of Yield:** A yield isn't just vegetables; it can be knowledge, satisfaction, firewood, beauty, or a chicken providing eggs, fertilizer, and companionship.
- **Purpose:** Ensures that the time and resources invested in a system (like gardening or community projects) are rewarded, making the system self-sustaining and reducing dependency on external inputs.
- **Immediate Rewards:** Ensure your system gives back, so you are motivated and fed while working, reducing reliance on external inputs.

### How to do it:

- **Gardening:** Harvesting herbs or vegetables. Companion planting for greater yields.
- **Composting:** Converting kitchen waste into fertilizer. Using garden trimmings in your compost.
- **Seed Saving:** Collecting seeds for future seasons. Having something like perennial crops that produce year after year with minimal maintenance.
- **Designing:** Encourages design elements in your garden that perform multiple functions (e.g., chickens provide eggs, fertilizer, fodder for compost and pest control).

This principle is about ensuring the system sustains itself while supporting the gardener. Easier said than done? True, but like all good things, this takes time. But you can plant and harvest radishes in a matter of weeks and you can start a compost heap right now! So get to it, before you get hungry!



# Composting at Home



Booklet and flyer by Hobart City  
Free Booklet

Learn how to compost at home with the PDF free booklet  
Home Composting in Hobart.

Hobart City released this booklet as part of our efforts to  
achieve zero waste to landfill by 2030.

It provides strategies and techniques for composting food  
waste.

Contents:

Food Waste Facts

Reduce Food Waste & \$ave Money!

Benefits of Composting

Universal Ingredients

What Food Scraps Go in Compost?

Worm Farms

Rapid Composting

Compost Bins

Compost Tumblers

Bokashi Bins

Chickens

Composting Dog & Cat Poo

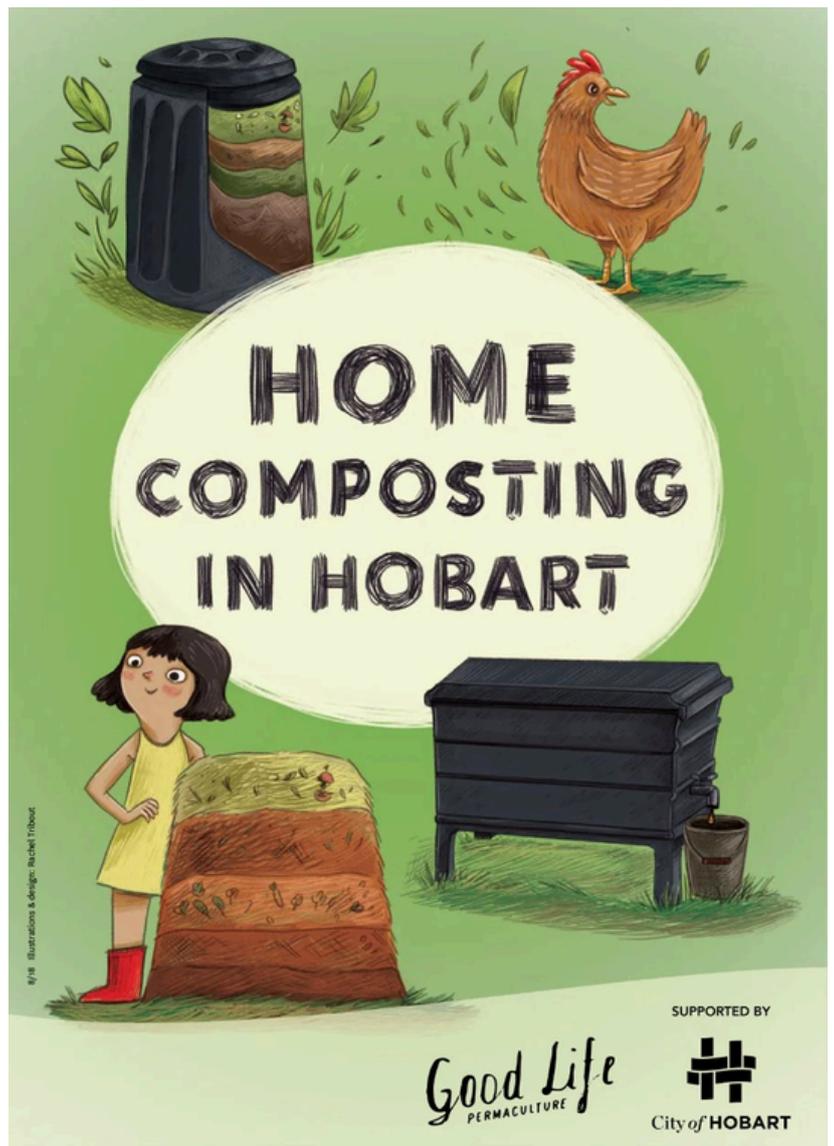
What's Wrong with my Compost?

Grow Your Own Food

Credits:

Text by Good Life Permaculture

Illustration & design by Rachel Tribout



**DOWNLOAD**  
**COMPOST BOOKLET**



# More resources

These three flyers also provide handy tips produced by Good Life Permaculture, with illustrations by local artist Rachel Tribout.

## 1. Composting Tips

Why should you compost? By composting, you're preventing food waste ending up in landfill where it pollutes ground water and emits methane gases. Luckily you can compost it and transform it into a nutrient-dense resource for growing a great garden.

[DOWNLOAD COMPOST FLYER](#)



## 2. Large Compost Piles

Why should you compost? By composting, you're preventing food waste ending up in landfill where it pollutes ground water and emits methane gases. Luckily you can compost it and transform it into a nutrient-dense resource for growing a great garden.

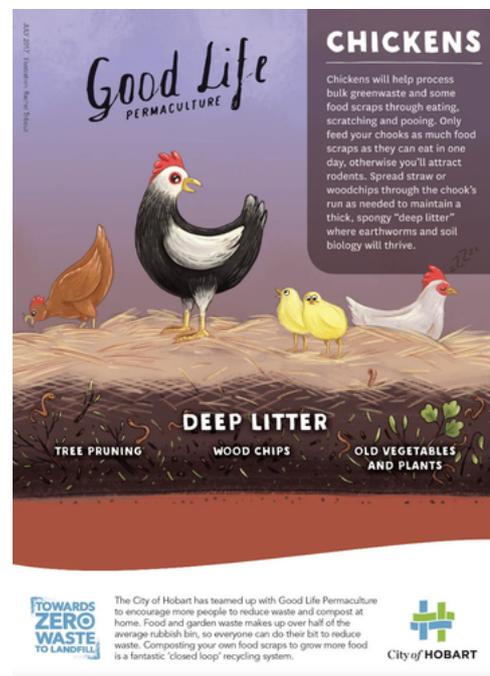
[DOWNLOAD LARGE COMPOST FLYER](#)



## 3. Chickens

Chickens will help process bulk green waste and some food scraps through eating, scratching and pooping. Only feed your chooks as much food scraps as they can eat in one day, otherwise you'll attract rodents. Spread straw or wood chips through the chook's run as needed to maintain a thick, spongy 'deep litter' where earthworms and soil biology will thrive.

[DOWNLOAD CHICKENS FLYER](#)





# Autumn Gardening



## MARCH

PLANT: Garlic cloves and seedlings of celery, kale, cabbage, cauliflower, broccoli, winter lettuce, silverbeet, spring and salad onion, chives and leeks.

SOW: Beetroot, carrot and parsnip early in March only. Then turnip, English spinach, broadbeans, peas (frost-free districts only), Asian leaf and root vegetables, spring and salad onions, lettuce and into vacant beds, green manure crops.

## APRIL

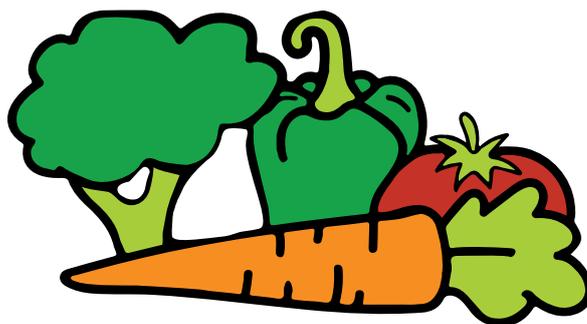
PLANT: Garlic cloves and seedlings of salad and spring onions, late leeks, winter lettuce, silverbeet, mini-cauliflower, broccoli, potatoes (early, frost-free districts only) and green manure crops.

SOW: Spring and salad onions, English spinach, Japanese turnip, broadbeans and Asian cabbages and root crops.

## MAY

PLANT: Broccoli, early potatoes, broadbeans, garlic, spring and salad onions, Japanese turnip and winter lettuce.

SOW: Broadbeans, English spinach, Asian brassicas and root crops, spring and salad onions, shallots, chives and green manure crops.



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