



Permaculture Tasmania

Newsletter



Winter 2026

Greetings Permies,

Grrr... Tassie winter is off to a roaring start, with cooler temps setting in and parts of the state catching 50mm of rain in one go, and other areas soaking up 156mm the first few days of the month.

As the blustery weather puts a blush in your cheeks, it's time to think about winter season tasks around the garden. A thick layer of mulch will help keep the soil warm, and start breaking down into rich new soil. Oat, pea, and wheat straw are all abundant this year. Get your cool season veggies in the ground now if you haven't already: think kale, Brussel sprouts, broccoli, cabbage, leeks, lettuce, garlic and shallots. I've seen some beautiful purple seed potatoes for sale on the socials, too! This is a great time to get some pruning done. Don't be afraid to cut back up to a third of a tree or shrub. It will set them up for better production and growth next year.

Speaking of production and growth, Permaculture Tas is growing by leaps and bounds! More and more people are turning up at Permaculture events to socialise, learn, share and build community. Thanks to all of you who have made our Meander Valley local crop swaps such a success. Most recently, the event was held at Graham Swinsburg's lovely Elvenhome Farm in Weegen. The lucky attendees were treated to a farm tour showcasing the best of permaculture design and biodynamic practice. The tables were groaning under bountiful baskets of quinces, apples, lemons, greens, eggs, chillies, jams, leeks, potatoes and so much more. We look forward to seeing you at the next crop swap at the Deloraine community garden if you are in the Meander Valley local group.

Please consider joining or starting a local Permaculture group in your area. In these interesting times we're all going through, there has never been a better time to be part of a caring, engaged, enthusiastic group of problem-solving Permies. Watch for upcoming events, and please comment with your ideas, needs and suggestions.

Happy Permaculturing!



John Kane

President

Permaculture Tasmania

president@permaculturetasmania.org



Past Autumn Events



Permaculture Tasmania

18 Apr · 🌐

Come on down to the Repair Cafe in Pilgrim's Church Launceston to get your gear repaired, meet new friends and swap some produce ❤️ happening 1-4pm today.



Permaculture Tasmania

2 May · 🌐

If you are in Launnie today come on down to Harvest and check out our International Permaculture Day stall! Free seeds, new & pre-loved permie resources, find out all about PT!



Permaculture Tasmania

11 Apr · 🌐

Come and see us at North West Ecofest Tasmania.



Permaculture Tasmania

15 Mar · 🌐

Come and see us at the Tasmanian Heirloom Festival until 4pm today.



Come
and
see us
at...



When: Saturday, 27th June, 2026

Time: 10 am - 4 pm

Where: UTAS Inveresk Precinct,
2 Invermay Road, Inveresk.



Starting a Local Group

*by Loretta Leary,
Secretary of Permaculture Tasmania*

PT's Member Survey was closed last week and the results were interesting to say the least. One of the top requests was for local groups to be reinstated. As secretary, I have been in the process of contacting admins of past local in person groups and Facebook groups. This has been quite a process; one that I actually started in 2024 and it is still going. Hopefully by the next newsletter, I will have this task completed.

I have a few people interested in reviving or starting a local group and that is great. But first I needed to start my own local group for two reasons:

- the first was so that I could practice what I was and am preaching to people and
- second to work out how to do it. So the Permaculture Tasmania: Meander Valley group was born.

This group has had four crop swaps since January. **The first was a bunch of dear friends**, a new neighbour and a couple of people new to Permaculture or the area. Now Meander Valley is quite a big Local Government Area and so I was both disappointed at the numbers but glad that for my first gathering it was a small affair. Crops were swapped, as was baked treats and information over cups of tea and coffee. I felt relieved that it was over and grateful that it was, I deemed, a success.

The next one was a much larger affair. Word had spread quickly and there was about twenty people. The same group from the first meeting and a whole lot more interested and interesting people. Permies old and new introduced themselves and what they were doing in terms of Permaculture at their homes. The tea flowed, the chatting was just as fluid. People seemed to like coming together for this occasion, and I didn't need to go shopping for fresh food for about two weeks!

The third crop swap I missed due to work commitments, but my husband, John, and our good friend Pat, took up the mantle. This time it was held at our friend's Tomoko and Trevor's place. The crop swap table heaved with a magnificent bounty and there was tea and cake for all. Tomoko, a renowned gardener, took the even larger group (about 30) on a tour of her gardens and the conversations flowed. By all accounts it was an even greater success.

We have just had our **fourth crop swap** and wow.....just wow! Over 60 people attended at Elvenhome Biodynamic Farm and we were hosted by Graham and Kathleen. Introductions were done, tea and treats were devoured and so much information was absorbed during the garden tours that my head was heavy with it. A fire around the straw bale yarning circle centred our gathering and a two hour event lasted for four hours. I came home with the biggest ever carrot,



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Tasmania



Crop
Swap
#1



Crop
Swap
#2



Crop Swap #3

a cornucopia of fresh fruit and veggies and an intense feeling of satisfaction. Pat has started to organise our first Retrosuburbia bookclub.

So I think that I have answered my own question; how easy is it to run a local group? Quite easy, especially with the help of a wonderful couple of people. Pat and John have been essential in the running of these groups, especially when I am not available. The generous Tomoko, Trevor, Graham and Kathleen also deserve my undying appreciation and gratitude for opening their homes and gardens to us. Now my advice now for anyone wanting to start a group is:

- do it with some friends
- start with something easy like a crop swap or a meet and greet
- work your way up to other events like a garden tour or a book club
- aspire to run permablitzes and working bees
- conquer the hills before you conquer the mountains.

The three of us, John, Pat and I, have conquered some hills but we are not sure that we want to conquer those hills across the entire Meander Valley LGA. We envision becoming more local and changing to PT: Western Meander Valley and hoping there will be a PT: Eastern Meander Valley group started by someone too.

So, if you would like to start a local group, or help me revive an existing one that is lying dormant in the shadows, let me know. I now have enough experience to speak knowledgeably about how to do it. Email me at secretary@permaculturetasmania and I will lend you my support.

However, please note that if you wish to be under the banner of Permaculture Tasmania and covered by their insurance, there are some very simple but very important requirements.

Email me for more information: secretary@permaculturetasmania.org



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Crop Swap

#4





Cape Gooseberry

*by Russ Grayson,
member of Permaculture Tasmania*

Another in our Plant Notes series of species for the permaculture home garden. Home gardens growing a diversity of edible and other plants contribute to family food security and a tasty and nutritious diet.

It is a welcome self-seeding presence in our home garden, cape gooseberry. Every year it returns to provide us with its intensely-flavoured, tart-tasting yellow berries.

We harvest the berries in late summer and on into autumn, eat them raw or dry them. We also make them into fruit leathers by blending them into a slurry, forming into strips and then drying. Dried, they can also be turned into a powder for adding to recipes.

The bushy plant is one among others forming a shrub layer below our young fruit trees. We live in coastal, cool temperate Tasmania, so our small orchard area is structured as a ground layer of ground cover plants that include perennial and annual vegetables, a shrub layer that includes the cape gooseberry and the canopy of stone and other fruit.

Cape gooseberry

Common names: Cape gooseberry, goldenberry, Peruvian groundcherry; regional names include uchuva, aguaymanto, uvilla

Family: Solanaceae

Genus: Physalis

Species: *Physalis peruviana*

Centre of diversity

Andes of Chile, Peru, Ecuador and Colombia, especially the mid- to high-elevation zones.

Ecology

Climate

Upland tropics, subtropics and warm temperate regions; optimum mean annual temperature roughly 13–18 °C; tolerates light frosts but not severe freezing.

Native habitat

Forests, forest edges, riparian areas and disturbed sites on slopes.

Elevation

500–3000m in Andes; can grow from sea level to ~2,000m in subtropical and warm-temperate regions.

Soil and moisture

Prefers well-drained, moderately fertile soils.

Drought tolerance

Moderate.



Cape gooseberry, freshly picked.



Seed dispersal

By animals, water.

Associations

Forms associations with mycorrhizal fungi, participating actively in mycorrhizal networks ([Diversity of arbuscular mycorrhizal fungi communities](#))

C3 photosynthesis (pathway plants use to convert atmospheric CO₂ into organic carbon).

Growth form

diffusely branched, herbaceous to somewhat woody shrub

1.0–1.6 m tall; it grows to around a little over a metre wide here in our cool temperate climate, forming a bushy shrub

stems are ribbed, hairy, often purplish.

Leaves

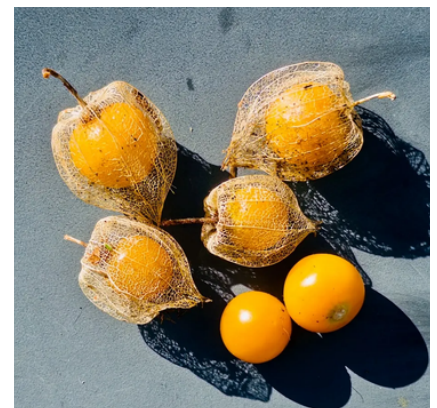
Roughly heart-shaped and usually have entire (non-toothed) margins; velvety; nearly opposite, to about 10–15cm long

Flowers

Bell-shaped, yellow to creamy-yellow corolla with dark purple-brown spots in the throat; borne in leaf axils.

Fruit

- waxy orange-yellow berry about 1cm diameter
- enclosed in an inflated, straw-coloured papery calyx;
- ripens 70–80 days after flowering
- the papery husk provides post-harvest keeping and
- protection from pests
- fruit development is often strongest under
- cooler conditions than the initial vegetative growth
- growth and fruiting respond positively to elevated
- light and moderate temperatures.



Cape gooseberry grows as a shrub. Indian peach netted against possums and an apricot tree behind.



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Lifespan

Perennial in frost-free and tropical climates.

An annual or short-lived perennial in temperate areas where it may die back in winter.

In frost-free climates it can persist as a perennial shrub, resprouting from the base. In colder situations it behaves as a reseeding annual from dropped fruit.

Reproduction

By seed; plants self-fertilise readily but also cross-pollinate via insect activity.

- numerous tiny seeds per berry, dispersed by animals, water and human cultivation
- self-sowing around gardens and disturbed sites is common; excessive self-seeding may need management.

Growth timeline

1. **Seedling establishment** in spring after last frosts.
2. **Vegetative growth** in late spring through summer under warm conditions.
3. **Flowering** mainly in late spring to late summer.
4. **Fruiting** is typically mid-summer through autumn, with main flush in late summer–early autumn; fruit set and quality improve in cooler, drier late-season conditions.

Management notes for SE Australia including Tasmania:

- grow in full sun
- shelter from strong winds; stake in windy, coastal or exposed sites – branches are brittle when laden with fruit
- water regularly during establishment and flowering; avoid prolonged waterlogging
- mulch to stabilise soil moisture and temperature.

Uses

- **food**: tart tasting berries for fresh eating and making into jams, chutneys, desserts and drying; fruits are rich in vitamin C, carotenoids and various polyphenols
- **plant diversity** in garden
- the lantern-like husks and bright yellow berries make an attractive informal hedge or **edible ornamental**.

Uses in the permaculture garden

- **a Zone 2 species**; in Zone 2 orchard/forest garden, cape gooseberry can be used as an understory shrub below the fruit tree canopy
- food
- habitat and plant diversity in the garden/orchard
- fast-fruited pioneer shrub to quickly occupy sunny spaces and beds while slower-growing perennials establish
- use in mixed annual–perennial guilds with other Solanaceae and herbs
- branching canopy and persistent husks provide small habitat niches and food for insects and birds.



Cape gooseberry is made into fruit leathers by warming the berries, blending them, forming into a thin layer and drying. The fruit makes a tangy jam.



Permaculture Tasmania

Folklore

Long-cultivated in the Andes as a traditional highland fruit where it is known by indigenous and Spanish-derived names such as *uchuva* and *aguaymanto*.

The English name 'Cape gooseberry' dates from its export via the Cape of Good Hope in South Africa where it became established in gardens and farms.

In some temperate and subtropical regions it carries a dual reputation as both an heirloom fruit and a spontaneous weed that germinates in the soil and garden beds.

Cautions

As a Solanaceae, cape gooseberry contains alkaloids. The leaves and green parts are considered potentially toxic to livestock and should not be eaten by humans. It is suspected to cause intestinal irritation in cattle (<https://gardendrum.com/2014/05/29/cape-gooseberry-physalis>) Eat only fully ripe, bright-orange berries. Unripe green fruits may contain higher levels of irritant compounds and can act as emetics.

In some climates cape gooseberry self-seeds and can naturalise along streams, in disturbed soil and forest edges. In some regions it is considered invasive. Alternatively, it can be considered a wild plant for foraging.

More

- **Wikipedia:** https://en.wikipedia.org/wiki/Physalis_peruviana
- **Physalis peruviana (Cape gooseberry) | CABI Compendium** <https://www.cabidigitallibrary.org/doi/full/10.1079/cabicompendium.40713>
- **Physalis peruviana – an overview** <https://www.sciencedirect.com/topics/agricultural-and-biological-sciences/physalis-peruviana>
- **Cape gooseberry – Physalis** <https://gardendrum.com/2014/05/29/cape-gooseberry-physalis/>

Interested in making a Cape Gooseberry Salad?

Visit the [Archanas Kitchen's](#) website to find the recipe details.

Interested in making a Cape Gooseberry Jam?

Visit [Andrew Zimmern website](#) to find the recipe details.

Spring Newsletter Submissions!

Calling for submissions for our Winter newsletter!

Be a part of the sharing!

We want:

- articles
- events
- tips and tricks
- memories of PT past
- comments/suggestions
- book/blog reviews/recommendations
- podcast reviews/recommendations



- questions
- news
- shout outs
- wisdom
- funny perma pictures
- your input!

Submissions due by August 15th

email to

secretary@permaculturetasmania.org



Our newest Partners

These businesses provide Permaculture Tasmania member benefits. Support us by supporting these businesses.

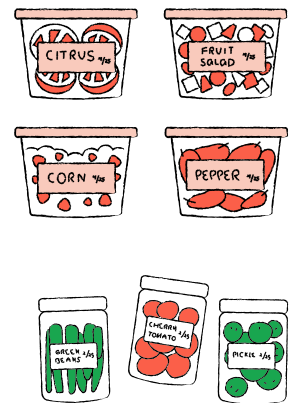
It's Only Natural 2 Preserve

Nancy from **It's Only Natural 2 Preserve** has been preserving food since she was knee high to a grasshopper, and after 7 decades it is second nature and still slightly addictive. Her family always joked that if you stayed still too long you would end up in a jar on Mum's Canning shelf.

In her preserving workshop, she will take you through:

- any fears you have about pressure preserving
- step by step, explain what and why you use different methods, so that when you have your own equipment you will know how to successfully put food security back on your shelves and be confident that you have done it correctly.

If you come to a preserving workshop, all equipment will be supplied and you will go home with your first jar of food to put on your own Canning shelf. **It's Only Natural 2 Preserve** are generously offering **20% discount** off preserving workshops to Permaculture Tasmanian members.



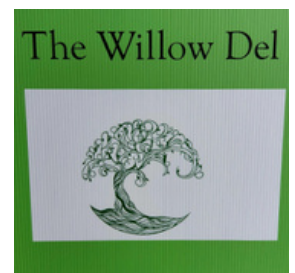
The Willow Del

Siobhan runs this charming boutique that shares a storefront with The Health Shop Launceston. It is well loved for its wide selection of beautiful gifts, local books, eco-friendly lifestyle products and unique artisanal items.

Location: 128 St John St, Launceston

Open: Wed to Friday 10 am to 5 pm Saturday 10am to 2 pm

The Willow Del is providing a **10% discount** when you visit their shop.



If you would like to partner with us in any way email us permaculturetasmania@gmail.com

Become a member to get the unique discount codes — find out more here: <https://permaculturetasmania.org/member-discounts/>



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Our newest Partners

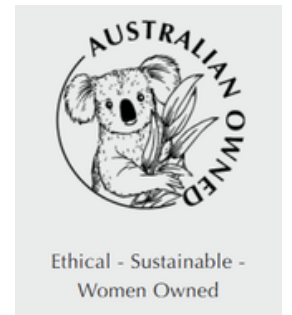
These businesses provide Permaculture Tasmania member benefits. Support us by supporting these businesses. ...continued

Your Wild Books

Brooke Davis is the author and founder of Your Wild Books. Since 2019 she has published 9 books and developed a range of card games, tools and craft supplies that encourage children to have a deeper connection to nature. Her books can be found in more than 500 stores around the world and have sold more than 100,000 copies.

Brooke's books encourage kids aged 3-12 years to use their imagination and get creative using natural materials and items found around the home. The affordable, plastic-free craft and play ideas in her books encourage more green time and less screen time.

Your Wild Books are generously offering **10% discount** off purchases to Permaculture Tasmanian members from their website.



Positions Vacant

Membership Officer

Permaculture Tasmania is seeking a new Executive Committee member to fill the role of Membership Officer.

Please send a **Expression of Interest** or any questions to secretary@permaculturetasmania.org

The Membership Officer's role

Key duties include:

- be the **lead of the Membership Team** that consists of the Treasurer and the Website Volunteer
- **seeking member benefit discount partnerships** with permaculture aligned businesses
- **maintaining** the membership database
- **providing the secretary** with an updated membership list quarterly.





Basic Biosecurity:

bringing new animals onto your property

*by Bruce Jackson,
Treasurer Permaculture Tasmania*

This article will focus on chickens as they are the most common animal on permaculture properties, but the principles, especially isolation for a period after introduction, apply to all poultry and to other species such as sheep and goats, though there will be some tests and treatments while in isolation that differ.

Diseases don't care whether you bought, borrowed or found the new animal, so it doesn't matter whether it is a new rooster, several new hens, a rescue chicken, a rooster returning from some R & R with the neighbour's hens, or show birds returning from a show, they can all represent a threat to your flock's disease status and your peace of mind if you just bring them home and mix them in with your resident flock.

Diseases like salmonella, lice, mites, worms, coryza, coccidiosis, avian tuberculosis, Marek's disease, leucosis and potentially avian influenza (if it arrives in Tasmania) can make your chickens miserable, may kill them, and give you stress you don't need. Diseases such as salmonella, chlamydia and avian influenza may also transmit from infected chickens to humans.

Cheap birds may cost you a lot if they introduce a new disease into your flock; always get your birds from a reputable source.

First decide what degree of biosecurity suits your operation – a permanent flock will require a more rigorous program compared to a limited duration chicken enterprise to do some 'chook tractor' work in your garden, and actions will also vary with the current disease status of your resident birds.

So, how can you reduce the risks? Consider these options:

1. **Inspect the chickens before purchase:**

- Look for signs of disease such as swollen eyes, open-mouth breathing, diarrhoea, lack of body condition (sharp keel bone), crusts on the shanks of the legs
- talk to the person in charge and discuss health status.

2. **Isolate the birds on arrival ('Hotel Quarantine):**

- have a secure, separate pen on a different part of your property where you can keep the introduced birds for at least 10 days, preferably a month
- tend to your own birds first every day, then the new chickens, and wash/disinfect your hands and boots afterwards.

3. **Treat:**

- treat the birds for mites and lice as soon as possible after arrival, whether you can see insects on them or not, as light infestations can be hard to find
- treat for worms, as soon as possible after arrival, for both roundworms and tapeworms.
- try to collect and dispose of manure for a few days after treatment especially if you see worms in the manure.



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4. Observe

- inspect the birds for illness every day while in “Hotel Quarantine” (isolation)
- diagnose any illness – write down an accurate description of the symptoms, take photos and talk to a vet or experienced poultry person if you are not sure
- postmortem any bird that dies – a vet is best, but if you wear gloves and a mask you can open the bird and take photographs of anything that looks abnormal and send to a vet or experienced poultry person
- call your vet or the EAD Hotline on 1800 675 888 if you see any signs in a number of chickens that could have avian influenza or virulent Newcastle disease such as:
- *sudden deaths*
- *respiratory symptoms (noisy or rapid breathing, coughing, sneezing, increased nasal secretions)*
- *conjunctivitis*
- *swelling of the head*
- *purple discolouration of the comb and wattles*
- *rapid decrease in feed and water intake*
- *decreased egg production*
- *ruffled feathers*
- *depression*
- *closed eyes*
- *diarrhoea*
- *neurological symptoms (twisted neck, inability to stay upright, inability to fly, uncoordinated movement, walking or swimming in circles, partial or full paralysis).*

5. Check again just before you release from isolation:

- repeat inspections for body condition, ‘wet vent’, lice and mites, respiratory signs etc.

6. Identify the introduced birds with a distinctive leg band.

7. Release:

- only then consider mixing the introduced chickens with your resident flock.

8. Record where you obtained the chickens, dates, disease findings, any deaths, treatment records, identification of the birds, isolation pen, other comments.



Acknowledgement: Photos are from ‘Backyard Egg Production - A how-to guide for safe, healthy hens’



... and don't forget everyday ongoing biosecurity:

- maintain good chicken pen fences, ideally exclude all wild birds, especially wild ducks, from contact with your chickens, feed and water. If you do free range, make sure wild waterbirds and your poultry do not share the same pond or dam.
- wash your hands before and after handling chickens, eggs etc.
- use the town water supply rather than run-off from your roof to water chickens.
- store feed in a steel drum with a lid.
- control/exclude rats and mice from chicken areas.
- dispose of carcasses securely and promptly. Composting with a thick layer of sawdust over the carcass is fine.
- keep pigs separate from chickens.
- never smuggle any animal or plant product in from overseas.
- keep yourself and others away from your chickens for 10 days if you/they have been in contact with poultry overseas.
- have shoes/boots only worn in your chicken facility.
- manage contact between your flock and other people who keep chickens. Ask them not to enter your chicken facilities, or to wear clean, disinfected footwear and not handle your chickens if they do. Likewise, don't carry contamination from your friend's chook facility back to your own.
- if you provide a bird bath or feed wild birds, do this well away from your chicken facilities.

Report any suspicion of Emergency Animal Disease to your vet or the Hotline on 1800 675 888

Resources:

- **Tasmanian Livestock Health Report:** <https://animalhealthaustralia.com.au/tas-health/> — Subscribe for a free monthly email newsletter, includes reports on chicken diseases in Tasmania.
- **Phone A Vet:** A telemedicine app that caters for smallholder chicken producers as well as other species. Download the app from your usual provider. You can select your vet and use video, photos or texting to discuss your case. Experienced smallholder chicken vets are available. See: <https://www.phoneavet.com.au/>
- **Backyard Egg Production – A how-to guide for safe, healthy hens**
<https://www.australianeggs.org.au/assets/Backyard-Egg-Production-Manual.pdf>
- **Backyard poultry. DPIWE Guide for hobby farmers:**
https://nre.tas.gov.au/Documents/Backyard_Poultry.pdf



Searching for Resilience

In a Tasmanian coastal town people gather to talk about how they could make the place resilient to the impacts of a world in turmoil.

*by Russ Grayson,
member of Permaculture Tasmania*

The room hummed with voices. It was the second session of the Resilient Southern Beaches 2040 program at [Okines Community House](#) – our community hub by the bay. The first session, months ago, told stories of our place. This one asked questions.

The next one turns the answers to those questions into a plan. Around thirty, maybe forty people filled the room. The facilitator had come from Hobart. She led a process that kept on time. We used the [World Cafe](#) model to explore what local resilience would look like – let's think of resilience as the capacity to withstand and recover from external pressures. Eight tables. Eight themes. We rotated, shared, wrote and moved again. At each stop, a concept map of a resilient town started to take shape in words.

What do we like about living here? What do we want to protect?

We start. The facilitator asks these two questions, one at a time. They are scene setting questions designed to bring focus. The answers come fast. We speak of what gives this place its attraction as somewhere to live. Clean air. The town's walkability. No highrise. The bay and the marine environment. The wildlife. A town still human in scale.

And what do we want to protect?

- our town's history
- clean water
- clean air
- the beaches
- the marine environment.

Then comes the harder question: what worries us most?

In the practice of [Stoicism](#), '[negative visualisation](#)', identifying what could go wrong, is the start of working out what can be done about it. It is also done in risk management. And the risks, the challenges identified? The climate. The sea eroding the foreshore of the bay. Drought. Bushfire. Sea level rise. Impenetrable bureaucracy.

Tasmania's controversial fish farms, though there are none in the bay. Food security, perhaps a response to the current fuel crisis and its potential to disrupt food supply chains. The rise of the far right. The impact of disinformation. Unexpected worries, those last two. All are islands of anxiety in the rough water of a chaotic world.

Looking beyond

"What do you want the town to be by 2040?" the facilitator asks.

Ideas spill like the scurrying soldier crabs out on the tidal sand flats. Community-driven governance. Caring for an ageing population. A town solar farm to produce local energy. Electrified transport. Safety. Shade. Enabling tiny houses as an alternative type of accommodation. Skill sharing. Local ownership. Planting fruit trees in public places for foraging.



Southern Beaches 2040

RESILIENCE WORKSHOPS

Strong, connected communities get through tough times such as climate impacts, economic challenges and other disasters!



A secure food supply. The protection and enhancement of our existing values.

Other ideas emerged over the course of the session. Understanding how political systems work and how they can be changed was one. Somebody suggested knowledge hubs and a register of community skills. Community mapping, too. Engaging younger people was mentioned a couple times so they have a sense of belonging and connection, and places to connect. Encourage them to be engaged in the life of the town.

“And the bridge?” the facilitator asks. “How do we get from now to then?”

The answers have a social focus. Well-being. Connection. Access to knowledge. A noticeboard at the centre. A hall for larger meetings. Youth engagement. Peer networks. Shared skills.

American author, social activist and philosopher, Grace Lee Boggs summed up the vibe of the session:

“We can begin by doing small things at the local level, like planting community gardens or looking out for our neighbours. That is how change takes place in living systems, not from above but from within, from many local actions occurring simultaneously.”

A rhyme in time

I sit there. Something about the afternoon feels familiar. Then it strikes me. Transition Towns. Years ago, I became trainer in that movement following a course run by two people from the UK town of Totnes, the movement’s birthplace. Sitting here today the realisation sweeps over me again, the realisation that what Mark Twain said is all-too-true:

“History does not repeat itself. But it does rhyme.”

This was like the Transition Towns visioning meetings we used to have when [Transition Towns](#) (and [here](#)) were a thing more than a decade ago. The Transition Town idea still exists but it has faded since it first caught the attention of people who were ready for its message. Now, here is the same energy, the same hope. A different demographic. A different place. Those things might change, but the spirit doesn’t. I think that one reason behind why Transition Towns as a social movement went into decline, was there was too much overlap with ideas coming out of the permaculture design system. Some permaculture practitioners adopted the Transition Town model.

I welcomed that because it brought in people unconnected to permaculture and in doing so broadened the ambit of the permaculture movement. For a moment I envisioned it as a new iteration of permaculture... Permaculture v2.0. But it was not to be. In a situation where there are too few points of difference, it is likely that that with first starter advantage prevails. Transition Towns was mentioned by one of the participants at the resilience planning event, a different person to the one who said he used permaculture ideas in his life.



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Why here? Why now?

Where did all these ideas come from? These are people living mainstream lives. Twenty years ago, you wouldn't have heard those comments about food security, edible landscaping in public places, active transport, a solar farm, community involvement in governance and the potential impacts of climate change.

They were still very much the property of the permaculture and Transition Towns movements. Nor would you have encountered the challenges of the rise of the far right and of the impact of disinformation from people in small towns like this one.

So what does their presence here on the southeast coast of Tasmania say about what has happened over the intervening years?

How is it that these and other ideas have permeated the consciousness of people living in a coastal town where fishing, boating, kayaking on the stillwater, and catching the swells coming into the bay at the local surfing beach are among the main preoccupations?

I think it's indicative of how ideas once within the permaculture design system have passed through its leaky margin and into the social mainstream. I don't think it's permaculture alone that is responsible for this. After all, there was only one mention of it at the resilience workshop. It's more about the spirit of the time, the zeitgeist, and people grasping at potential solutions to the accumulating challenges facing us today. It is as if it is the times themselves surfacing ideas that have been around for years and are now more timely.

I have seen elsewhere how our current fuel supply/cost crisis is stimulating ideas that previously lay below the social surface. Crises do that. They force things to the top where they become visible.

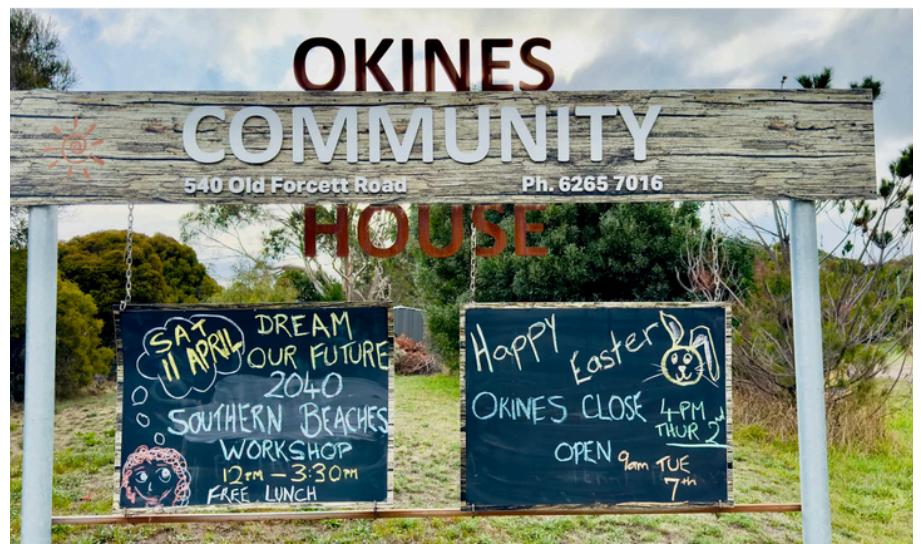
Could permaculture offer a strategy?

But, a question: if ideas once heard mainly in permaculture circles are now circulating in the social mainstream, where does that leave permaculture? Has it lost the edge? Lost its content? Its point of difference? Let me put it bluntly: has permaculture become stale? Is it trying to build its presence on ideas that are now circulating in society? If so, how does it build new ideas that are attractive? Is it too backward-looking in its ideas? I would like to hear your response to that provocation (in the comments).

If that is true, then we can adopt Marcus Aurelius' proposal: "That which is an impediment to action is turned to advance action. The obstacle becomes the way." Or, as Bill Mollison would rephrase it two thousand years later: "The problem is the solution".

The impediment, the problem, is lack of a cohesive framework in mainstream society through which to view our challenges and propose our solutions. The ideas are there but they are scattered, disconnected. The way... the solution... and the challenge for permaculture people engaged in community resilience programs like that here on the Southern Beaches is this: how do we introduce permaculture as a design system for community resilience? And here I mean permaculture that is far more than backyard gardening and that includes a strong social content such that would bring these disparate ideas together? Could permaculture be the conceptual box into which the mix of ideas is tossed and where they mingle and interact to become a cohesive, forward-looking strategy that addresses the questions of our time?

That has always been a thing in permaculture. It has a good analysis of what is wrong and good ideas to make them right, but it has lacked a strategy to make those ideas real. Permaculture's focus has been mainly at the tactical level... home food production, community gardens, energy efficient building design, ecovillages and the rest of its good and viable ideas.



But where is the strategy that empowers and directs those tactics to take us somewhere? Bill talked about building “sustainable settlements”. That is the end goal, but how do we We need a frame to hold the scattered ideas coming from the community resilience workshop together. The planning stage should produce that. Next month, the final workshop. Planning. And maybe even small seed funding. Could permaculture formulate such a framework? Permaculture is not limited to backyard food production, yet that is still what a great many people see it as. It focused on that for decades, a worthy focus for sure, but at the same time it built a cage for itself.

That cage was reinforced by the popular portrayal of permaculture in the print and online media and through TV gardening programs. Backyard food production is an individual asset but it needs to be linked to the big picture issues such as food security so it becomes a social asset. That is, a conceptually-bigger permaculture with a focus on society, not just the individual, not just the household. A permaculture for all citizens. A design system for resilience.

A small step forward

Transition Towns... permaculture and its future... I’m wandering off course for a story about a community resilience-building program. In returning to it, let me say that the event carried a positive vibe in that those participating have a proactive view of community initiative and the sort of attitude about place that would have been at home in the idea of bioregionalism in the days when it, too, figured prominently in permaculture.

I’m left wondering whether we need to dust off those old books on Transition Towns and mine them for ideas. I’m also left wondering whether community resilience programs are something that the permaculture movement could do as a new approach to scaling-up the design system. What do you think?

Helen Keller: “Alone we can do so little; together we can do so much.”

The quote clarifies that building resilience will not come from the doomed, go-it-alone approach of survivalists in bunkers, but from hands joined across the table, minds co-operating and not competing to build communities strong enough to weather the storm.

Read Russ Grayson’s article, *Gardening in a Time of Crisis* [here](https://permaculturetasmania.org/2026/04/gardening-in-a-time-of-crisis):
<https://permaculturetasmania.org/2026/04/gardening-in-a-time-of-crisis>



Permaculture
Tasmania

My Favourite Things

by Karen Hewitt,

*Committee member of Permaculture Tasmania and
the Local Group Representation of Transition Tamar*

Karen moved to Tasmania in 2018 after ‘rediscovering’ permaculture in the years prior, and became involved with Permaculture Tasmania at a committee level in 2020, when she and a group of permie book club friends started up Transition Tamar as a local group of Permaculture Tasmania.

She now divides her time between household semi-sufficiency, creativity and community resilience, as well as stewarding a ragtag bunch of chooks, an elderly dog, a suburban orchard and cheering on a newly minted uni student.

These are some Permaculture-aligned resources which she has enjoyed and found insightful:



MUSIC - Formidable Vegetable

Transition Tamar always plays Formidable Vegetable at any pop-up events we attend as not only are their songs relevant with titles such as “Dad’s Dunny” (about composting loos), “You are what you Eat”, “Yield” and “The Edge”, but the tunes are catchy and a really accessible way for people to be exposed to permaculture topics (as well as creating a lively vibe around our stall).

Formidable Vegetable, whose debut album Permaculture: A Rhymer’s Manual was based on the book: Permaculture: Principles & Pathways Beyond Sustainability by David Holmgren, have gone on to deliver their “simple” message about living the good life of community resilience and ecological restoration live to crowds of thousands at some of the world’s biggest festivals.



FORMIDABLE VEGETABLE

They have recently moved off Spotify, but you can access their music directly from their website:

<https://formidablevegetable.com.au>





INSPIRING A
SUSTAINABLE
FUTURE

PODCAST - Pip Permaculture Podcast

This is the sister media to Pip Magazine - which has been helping people to live lightly on the planet since 2014. Podcast content (which first went to air three years later in 2017) includes content inspired from the magazine, as well as interviews and deep dives with permaculture-aligned folk – mostly from Australia but sometimes international too.

The sound quality in some of the earlier episodes is not great, but I decided to persevere and was not sorry for it as there are a lot of inspirational conversations shared. If you can't find the magazine, this is a great way to touch on similar topics.

Listen here: <https://pipmagazine.com.au/content-type/podcast/>



MOVIE - Living the Change (Happen Films)

I have a squishy spot for this film, as I first saw it with other local permie peeps at a community showing Permaculture Tasmania put on in 2019. Covering topics such as community, simple living, regenerating nature, urban living, permaculture, economy, farming, food & gardening, homes & building and zero waste, and running for just under an hour and a half, you can now watch it for free on YouTube.

Showcasing individual and collective responses to the global crises we face today, it offers inspiring stories of people pioneering change in their own lives and communities in order to live in a sustainable and regenerative way.

Watch for free here: <https://www.youtube.com/watch?v=gq9sg397ee8>

MAGAZINE - ABC Organic Gardener

...an ABC publication – I love this magazine – it's affordable, aesthetically pleasing, and filled with great information on not just growing food but also such topics as fostering soil and habitat health, community gardening and low carbon living. There's never an issue where I don't find something useful to action or tuck away to be used later.

If you live locally **Transition Tamar** sells back issues of this and ABC Gardening Australia for \$1 at any events we pop up at (and we gratefully accept back issue donations to enable us to continue to fundraise this way) but you can also usually find them for around the same price at most op shops.

For those of you with library cards there's free digital access via Libby/Overdrive through your library account.

Find out more at: <https://www.organicgardener.com.au>





BOOK - Retrosuburbia (a Melliodora publication)

This book is not cheap: this book is worth its weight in gold. I have a massive soft spot for this book - notwithstanding its incredible content - as Transition Tamar formed out of a Retrosuburbia bookclub offered by Permaculture Tasmania (which followed them bringing permaculture co-ordinator David Holmgren down to tour the state for the associated book launch).

Dealing with the built, biological, and social fields, this book is a great armchair read over the cooler months, but is best explored in company. Transition Tamar ran a Retrosuburbia bookclub last year, and it may well be something that we do again in the future, but until then there are numerous resources on the Retrosuburbia.com website should you want to organise your own bookclub to run locally.

For those in the south of the state a 'bookclub' is currently running monthly at the Kingston Library - the link for anyone interested: <https://www.eventbrite.com.au/e/retrosuburbia-book-club-at-kingston-library-tickets-1983595026120>.

At the risk of being effusive, I really cannot praise this book highly enough: I continue to evolve as a Retrosuburbanite every time I read it, as after putting concepts into practice I then go on to identify an even fuller understanding of further concepts, which I can go on to apply on top of those I already have understood and worked with - the book, myself and the land I live on are co-evolving!

Copies can be found at Retrosuburbia.com, the library (although you may have to get in a queue), at both Fullers and Petrarch's, and wherever Permaculture Tasmania does pop-up events (we sell them at a discount from the supplier). There is also a (cheaper than hard copy) digital version available, however you may find the physical copy more utilitarian.

Fine to borrow from a friend or from the library for your first read, but you'll definitely want to come back to it again and again, so it's worth considering saving up your pennies and making the investment so you can notate, refer back to it and lend it on yourself.



Let us know your favourites and we can share them with everyone in our next newsletter.
secretary@permaculturetasmania.org



Permaculture Goodness in Sri Lanka

by Jo Dean

*founder of Gentle Footsteps Permaculture and
a member of Permaculture Tasmania*

March 2026

Our Local Learning journey today saw us arrive at Kaley Organic Tea Farm, Galdola, Illukpitiya near Kotapola, a short bus and tuktuk ride from where we live at Deniyaya. Winner of 2023 Australian Tea Masters Award, Kaley produce an artisan style tea using gentle hand preparations of the leaf and bud in a well cared for environment. The ladies and men who work on the farm are part of the farm community, where housing is provided. Recently, staff also worked together to create their own school, where 12 students learn both academically and through hands-on learning to pass on the knowledge of organic farming.

David Holmgrens' 'Permaculture Flower' radiated through this place, all domains represented in various ways. There was a distinct vibe of a sustainable culture, in the way that people emanated happiness with what they do, where they live, how the place is cared for, opportunities for increased equitable sharing of wealth which will benefit the children as they grow in health and expand their learning.

It wasn't all about money, as the transition has resulted in some yield decreases but improved income/kg by producing an organic product. Yields, however are continuing to increase again, and scientific investigations of other systems converting from conventional to organic farming show organic growing can achieve sustainable yield increases.

Another key feature of Kaley is the way the local forest is celebrated as a strength. Kele is the Sinhala word for Rainforest, sounding very much like Kaley. Half the property is rainforest and it is managed utilizing the rainforest as genetic diversity, creating an integrated food forest, incorporating specialty spices.



**Kaley's hand-rolled tealeaves,
natural airdry.**



Vermicompost tea.



Permaculture Tasmania

Vermicompost plays a large role in maintaining soil health and fertility throughout the tea growing areas of the estate, as well as slash and stack of perennial legume trees. They also operate the business as a cooperative, sourcing leaves from nearby small holder organic growers, paying twice the amount per kilo that conventional tea estates pay.

April 2026

Our second visit to Kaley Organic Tea Farm unfolded gently, as though the landscape had been waiting to share a little more of itself with us.

This time, we wandered more slowly and captured photographs of what we experienced through the estate, noticing not just the tea, but the abundance and diversity of life woven within it.

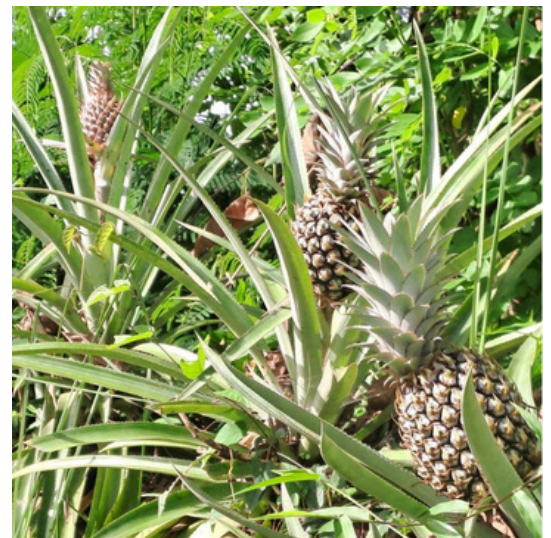
Wandering through the wider more diverse areas of the estate they felt like the backbone of a much richer tapestry landscape. Along the edges of the home garden area, **pineapples were closely planted** together as prickly, delicious and generous living fences.

Beneath our feet was an expanse of small yellow flowers, a soft carpet of wild peanut spreading across the earth, a living mulch quietly feeding the soil with nitrogen and keeping it cool and protected.

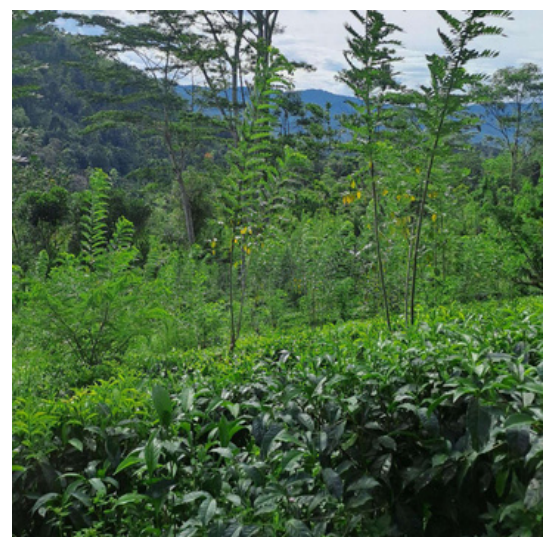
Threaded through the plantation were gliricidia and erythrina trees, thoughtfully interplanted to provide dappled shade for the tea, their presence adding yet another layer of resilience and care to the system. With true **multiple function the glyricidia** was regularly pruned and laid beneath the tea hedges providing slow release Nitrogen and diverse macro-minor and trace elements as organic fertilizer for the plants as it decomposed and returned to the soil. It was one of those small, quiet design choices that revealed just how attentively this landscape is tended.

Pathways between tea rows with a slight fall on contour were covered with living mulches directing surface water into rock-lined drainage ways, skilfully created by stonemasons with an eye to purpose and beauty.

As we walked, food looked to be integrated into the tea plantation everywhere there was an obvious edge for access. We picked and tasted passionfruit, star fruit and rose apple fresh from the trees, their crisp, juicy sweetness a simple gastronomic delight.



Pineapple living fence surrounding house-yard garden.



Tea plantation with gliricidia overstorey



Kaley's Delicious curries from the food forest garden.

Guava, large and small fruiting varieties hung nearby, and herbs wafted fragrance as we brushed past - lemongrass, pandanus, and curry leaf, each carrying its own familiar, comforting aroma. The familiar parallel veins gave us the clue to see that there were cinnamon trees being commonly grown along roadways adjacent to the tea plantation, a much valued spice for its aromatic bark and also as a wood resistant to insect attack for building small fences. It is also valued as a dense firewood for the simple woodfire used for cooking in the kitchen. Everything here felt both useful and abundant, as though the land was offering nourishment and simple solutions for sustainability emerging in every direction. No stress about diminishing gas supplies for the very talented chef, Chamila. He has everything he needs to nurture the community.

The meals we shared deepened that feeling.

The evening brought a beautiful **spread of vegetarian curries** – soursop cooked with freshly scraped coconut, vibrant sambals made from passionfruit leaf and the superfood gotu kola, lifted with kithul vinegar and lime juice.

There was a delicate banana flower curry, rich in texture and known for its nourishing qualities, alongside the gifts of the cashew tree – fresh cashew fruit and its nut, the latter carefully roasted over the fire, warm and deeply satisfying.

Local red rice from nearby paddies grounded the meal, and **millet roti baked on a hotplate** over an open flame carrying a smoky, wholesome flavour that lingered long after we'd finished eating. Freshly scraped coconut found its way into so many dishes – rich in healthy fats, fibre, and minerals, offering sustained energy and a deep sense of satisfaction. More about the Food Forest and rainforest areas in the Spring edition 😊



Cooking millet roti



Kitchen tools at Kaley's



Permaculture
Tasmania

Want to be part of Jo Dean's Sri Lanka journey

...and help someone out at
the same time?

Crowd-funding: Empowering Women Farmers in Deniyaya Sri Lanka through Sustainable Organic Farming Education

Help us reach our goals

Women farmers in Deniyaya, Sri Lanka are leading the transition toward healthier and more sustainable farming practices.

Through MILKCOOP, this project will provide practical organic farming education, fertilizer-making training, integrated pest and disease management training, printed learning resources, and access to regional workshops for rural women subsistence farmers.

Your support will help strengthen food security, women's leadership, climate resilience, and sustainable livelihoods in vulnerable farming communities.

To donate now, visit the Chuffed Campaign:

<https://chuffed.org/project/181380-empowering-women-farmers-in-deniyaya-sri-lanka-through-sustainable-organic-farming-education>



MILK COOP CROWD-FUNDING CAMPAIGN



Modernized, Indigenous and Lesson-learned Knowledge Producers' Cooperative Society

Key Focus Areas

- Organic Farming Education
- Human Health
- Soil Health
- Plant Health
- Community Resilience

Help us to reach our goals.

Link to Chuffed Campaign:

<https://chuffed.org/project/181380-empowering-women-farmers-in-deniyaya-sri-lanka-through-sustainable-organic-farming-education>



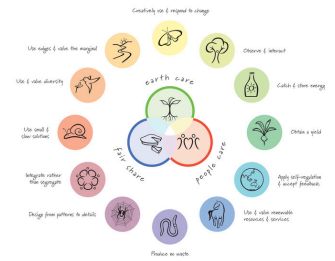
website address
<https://milkcoopsociety.org/>

Contact us:
milkcoop2010@yahoo.com

Diyadawa,
Deniyaya
Sri Lanka



Permaculture Principles for Beginners



by *Loretta Leary*,
Secretary of Permaculture Tasmania

Permaculture Principle 4 is to...
apply self-regulation and accept feedback.

What it means:

It means designing systems to accept natural feedback and adjusting your behaviour accordingly to ensure systems remain productive and don't cause unintended damage to the environment.

- Embrace the Feedback Loop: Observe the results of your actions, learn from mistakes, and make adjustments rather than stubbornly pushing ahead with a failing approach.
- Self-Regulation: Discourage inappropriate or unsustainable behaviour. Model your habits on natural systems, which self-regulate to match the surrounding environment.
- Take Action: Simply observing or hearing criticism isn't enough; you must actively apply the brakes or pivot when necessary.

How to do it:

In the garden: If a specific crop fails to thrive, don't keep pumping resources into it. Treat the poor yield as feedback from the system, adjust for poor drainage, or switch to a different plant that suits your local soil type. Don't keep pouring time, energy and resources into it.

In daily life: Regularly evaluate your workload and energy levels. Setting healthy boundaries and listening to when you feel burnt out allows you to pace yourself and sustain long-term productivity. This is much harder for most of us than it sounds.

This principle, put simply, is DON'T FLOG A DEAD HORSE! And that includes yourself!

This is a principle I need to work on. I need to stop sowing coriander seeds. I need to slow down, take a breath and say no sometimes. I need to step back, take in the big picture and adjust my ways. And sometimes I just need to stop.



CENTS: Community Exchange Network Tasmania

by Tania Brookes

a Committee Member of Permaculture Tasmania

Looking for a trade, service, skill, information or item?

Trade your goods, services and skills without money. Utilising the online platform SIMBI, Tasmanians can trade locally, statewide, nationally and internationally!

A community currency initiative of [Live Well Tasmania Inc.](#)

Register for your FREE account and start with FREE credit to get you trading!

Sign up for your free account here:

<https://simbi.com/live-well-tasmania/welcome>

The Community Exchange Network Tasmania (CENTs) is a community currency initiative of Live Well Tasmania to trade goods, services and skills with others without money.

Through community exchange you buy, sell and pay it forward. Help other people with their Requests or make Requests of your own. Use your talents eg. lawn mowing, transport, home help or sharing your skills and knowledge.

CENTs uses Simbi, a self-driven platform – you manage your account and engage when it suits you. Trading is self directed by being proactive engaging with other traders in your local area. Occasionally we facilitate face to face trading hosted at RESEED in Penguin and Live Well Tasmania in Wynyard depending on interest and volunteer availability.

Open the door to new possibilities

Trade goods & services with CENTs on SIMBI

Register here:
<https://simbi.com/live-well-tasmania/welcome>

Community Exchange Network Tasmania
CENTs



For more information and upcoming Trade Days, check them out at...

<https://centstasmania.blogspot.com/>



Permie Profile:

From Poland to Northern Tasmania:
Cultivating Health, Abundance, and
Community

by Patrick Casey,
Committee member of Permaculture Tasmania

When Beata and Slawek moved to their 15-acre property in Northern Tasmania in 2023, they weren't just shifting from the fast-paced streets of Sydney to the forest. They were returning to a foundational philosophy deeply rooted in their upbringing. Born and raised in Poland, where cultivating backyard allotments and community gardens is a traditional way of life, the couple brought a generational wisdom of self-reliance to the unique micro-climate of Northern Tassie.

"We grew up in the dirt, really...It gives you skills that you, well, in these days, you can't learn at school, but they are crucial."

With a nip of homemade sour cherry liqueur I'm welcomed to their homestead, a hub of productivity, health, and forward-thinking design. At the heart of their self-sufficiency is a chook yard and 300-square-metre vegetable garden split into nearly twenty precisely measured patches. For Slawek, a former mechanical designer who once engineered components for trains and yachts, the garden is a system to be carefully calculated and optimized. By observing what thrives in the local climate, they have tailored their output to support two adults with a surplus to store and share. I ask why it's important for them to have such a large store of food.

"It's healthier to have your own food grown because it's not treated chemically...that is working for your health, not against your health" Beata reflects, noting that a single season yielded 50 kilos of tomatoes and an incredible 200 kilos of potatoes.

To manage this massive abundance, they rely on traditional preservation methods: layering root vegetables like carrots and parsnips in buckets of sand to keep for the lean months of winter. "The garden is still developing, still being recalculated, how much of what and where you need. Making changes to suit the climate. We're observing what the climate is doing, and we're thinking what grows better, what doesn't want to grow."

For Beata, a Chinese medicine practitioner, the garden and her medical practice are intertwined. Both are grounded in a philosophy of working with the elements and connecting humans back to the earth.





Beyond personal wellness, the drive for abundance is fueled by a practical mindset toward future preparedness. Slawek notes that modern Western society relies heavily on fragile supply chains. Drawing on the historical resilience of Polish culture, they view food, water, and energy security as essential lifelines.

Slawek – *“the times now are not so certain, you don't know what's going to happen. The prices of food are increasing all the time... There's less food. Less good food, more processed food”.*

From saving roughly \$10,000 a year on grocery bills to building a custom ‘Chicken Hilton’ where content, free-ranging hens roam amongst olive trees, every element of the property is designed to reduce reliance on external inputs.

Yet, despite their focus on self-reliance, Beata and Slawek emphasize that during the tough times in Poland people came together, (I’m sure over a nip or two of homemade liqueur), to talk about their problems and come to solutions. A resilient future relies on local communities coming together to trade skills, tools, and knowledge. Sharing excess garlic with neighbours, trading home-produced honey, or exchanging ideas at local crop swaps, all support community building.

Beata recommends the book ‘Gardening when it counts - growing food in hard times’ by Steve Solomon, and Slawek recommends everyone have a seed bank, he proudly shows me their meticulously labelled bottles of seed.

As they plan future projects Beata and Slawek continue to embrace the forest, leaving behind the high-stress, ‘120km/h’ mindset of the city to grow a beautiful, secure, and abundant life.



Want to be our next permie profile or know someone who deserves one?

Email us at permaculturetasmania@gmail.com



Permaculture
Tasmania

Upcoming Events



Permaculture
Tasmania AGM
5th September
Location to be
decided.



Kingston Grows Book Club

Kingston Library Hutchins St Kingston
TAS

✓ 24/06/2026 at 6:00 pm

✓ 24/06/2026 at 7:30 pm



The Preloved Market — Glenorchy

Indoors Elwick Park 6 Goodwood Rd
Glenorchy TAS

✓ 27/06/2026 at 11:00 am

✓ 27/06/2026 at 3:00 pm



Okines Repair Cafe

Okines Community House 540 Old
Forcett Rd Dodges Ferry

✓ 28/06/2026 at 11:00 am

✓ 28/06/2026 at 1:30 pm



Burnie Seed Library

Burnie Library 30 Alexander St Burnie
TAS

✓ 07/07/2026 at 4:30 pm

✓ 07/07/2026 at 5:50 pm



Spinning and Weaving with Raw Wool — 2 day workshop

Judbury TAS

✓ 11/07/2026 at 10:00 am

✓ 18/07/2026 at 4:00 pm



Free Home Composting Workshop

Mathers HJouse 108 Bathurst St Hobart
TAS

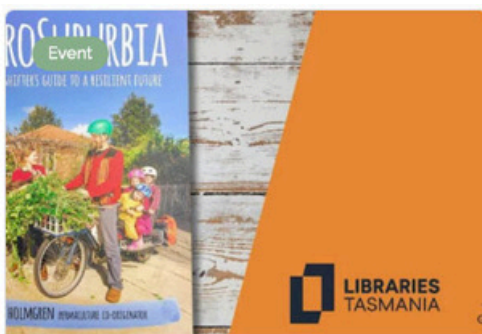
✓ 12/07/2026 at 10:00 am

✓ 12/07/2026 at 11:00 am

Upcoming Events



Permaculture
Tasmania



RetroSuburbia book club at Kingston Library

Kingston Library 11 Hutchins St Kingston TAS

- ✓ 10/06/2026 at 6:00 pm
- ✓ 10/06/2026 at 7:30 pm



Devonport Repair Cafe

Gunn St Devonport TAS

- ✓ 13/06/2026 at 8:30 am
- ✓ 13/06/2026 at 12:30 pm



The Preloved Market —Sorell

Sorell Memorial Hall 47 Cole St Sorell TAS

- ✓ 13/06/2026 at 11:00 am
- ✓ 13/06/2026 at 3:00 pm



Sewcial's at The ReDress Hub – creative get-togethers

Shop 6-7 Quadrant Plaza 94 York St Launceston TAS

- ✓ 20/06/2026 at 10:30 am
- ✓ 20/06/2026 at 12:30 pm



Menders & Makers Circle

ReeSeed Centre 30 King Edward Street, Penguin TAS

- ✓ 20/06/2026 at 1:00 pm
- ✓ 20/06/2026 at 3:00 pm



Repair Cafe Launceston

Pilgrim Church Hall, 34 Paterson St Launceston

- ✓ 20/06/2026 at 1:00 pm
- ✓ 20/06/2026 at 4:00 pm

Find permaculture related events on our website:
<https://permaculturetasmania.org/find-an-event/>



Winter Gardening Guide

by Peter Cundall,

Source: ABC website

JUNE

PLANT: Asparagus crowns, early potatoes, rhubarb divisions, Jerusalem artichokes, globe artichoke suckers, potato onions, chives, shallots and garlic cloves.

SOW: Long-keeping, salad and spring onions, broadbeans and English spinach. In containers under glass or indoors sow seed of cabbage, cauliflower and broccoli to raise seedlings for August planting.

JULY

PLANT: Asparagus crowns, early potatoes, shallots, potato onions, long-keeping, salad and spring onion as small seedlings, garlic cloves, rhubarb divisions, Jerusalem and globe artichokes.

AUGUST

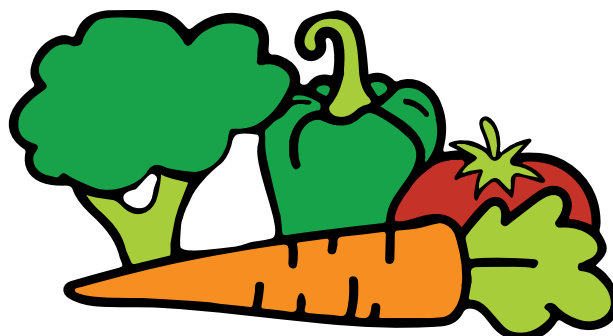
PLANT: Certified seed potatoes, Jerusalem artichokes, shallots, potato onions, garlic cloves and oca (*Oxalis tuberosa*). Off-sets (suckers) of globe artichokes (for tasty food and brilliant flowers). Divisions of chives, rhubarb and asparagus crowns. Sturdy young seedlings of cabbage, cauliflower, celery, broccoli, lettuce, onion and leeks.

SOW: Direct where they are to be grown seed of peas (including delicious snow peas), broad beans, turnips, swedes, Asian brassicas, English spinach and onions. In warm, well-drained soil or containers, sow silverbeet, cabbage, cauliflower, broccoli and lettuce seeds.

Source:

Peter Cundall's year-round planting and sowing guide for vegetables (suitable for Tasmanian cool-temperate conditions)...

<https://www.abc.net.au/hobart/peter-cundalls-year-round-planting-guide/10514064>



permaculturetasmania.org