

“Sometimes you encounter new ideas that dramatically change the way you see the world around you.”

Our courses bring together people keen to explore new ideas, skills, foods and information in an environment of diversity, abundance and sharing; they are designed to be experiences rather than classes. For some people they are the beginning of a new direction in life and for others they are an opportunity to hone well practiced skills of designing, food growing and self reliance. Our aim is to give people skills needed to design sustainable ways of living for themselves and their families.

At **The Food Forest** a heritage-listed stone barn has been transformed into a well-equipped Learning Centre and many practical activities also take you out into the orchards, gardens and bushlands of the property. You can also enjoy our loo-with-a-view, a unique composting toilet and reedbed system which transforms human by-products into reeds for mulching, rich compost for fertiliser and bamboo for furniture and structural work. You will see environmentally designed buildings which demonstrate passive and active solar technologies: the ‘Studio’ and its curved garden wall, the “Eco-Gazebo”, the drive-in coolroom, an extension to the over 170 year old homestead and a ‘cellar door’, all of which are built using strawbales. A 7kW photovoltaic system provides electricity to the house and grid; the sun also provides water heating for both the house and the on-farm processing facility.

The Food Forest today is the result of the vision of owners Graham & Annemarie Brookman and functions as a remarkable 20 hectare Permaculture farm and learning centre. From its buzzing biodiversity come over 150 organically grown varieties of fruit and nuts, wheat and vegetables, free range eggs, honey, carob beans, Australian native foods and timber. The Food Forest sells produce at the Adelaide Showground Farmers Market every fortnight.



© The collections of tree crop varieties represent a unique genetic resource; willingly shared with others wishing to establish sustainable plantings.

When the property was purchased in the early 1980s, it was not much more than a bare barley paddock. Only a few towering River Red Gums remained along the Gawler River from the time the Kaurna Aboriginal people camped in their shade and gathered food from the land.

The fascinating history of the farm has been preserved in the old stone tank and trough where Clydesdales once drank, the 1840 homestead and old stable, full of historical equipment.

Today the place is more like a forest and mini sheep help the goose flock manage the orchard floor. Together with thousands of species of insects, birds and other creatures they form the complex and bountiful ecosystem contained within a 1.5 km predator-proof fence. A unique project to secure a sustainable water supply for the farm, pumps water from the Gawler River in winter, filters it and stores it in an underground aquifer or irrigation in summer.

The Tutors

Graham Brookman has experienced land use all over the world and his search for ecologically sustainable farming systems led to the Permaculture model devised by Bill Mollison and David Holmgren.

Graham has put the model to the test and teaches his findings in an energetic, interactive and practical style. He is a qualified horticulturalist, teacher, permaculture designer and accredited trainer. He is involved with his local community in Natural Resources Management.

Annemarie Brookman teaches, runs an organic market garden, a stall at the Farmers Market and a busy office and family. She has observed societies, crafts and cuisines in many countries. Her passion for visually beautiful, local and wholesome food and her skills as a designer are expressed in a direct and practical manner. She is skilled in the integration of poultry and vegetable production and is an unashamed lover of chooks. Small scale marketing and fitting systems around the needs and development of children are themes which Annemarie enjoys raising. She is qualified in permaculture design and training, Art and Craft.

Guest Presenters are selected from many fields for their practical skills and passion for sustainable systems.

Tours

You are welcome to visit The Food Forest. Tours may be as short or long as you like but we have found that 2 hours is a minimum to give you the opportunity to see the property and deal with your particular interests. We particularly welcome small groups, schools (any year level), agricultural bureaux, landcare groups, garden clubs, tertiary education classes and environmental groups.

We can tailor a tour to concentrate on any of the areas mentioned in our course descriptions. Farm products are often available for sale at the conclusion of tours.

We are happy to design programs for **School Groups** from any year level and can make the visit relevant to subjects such as environmental studies, history, geography, social studies, agriculture and economics.

Please contact us for more details and bookings.

TOURS ARE BY APPOINTMENT ONLY.

Awards & ABC TV

2016 Permaculture Elders Award, Contribution to Permaculture

2013 Winner, Barossa Regional Food Awards

Finalist SA Food Industry Award: PIRSA Regional Award

Graham: Finalist Premier's Natural Resources Management Award: Service to NRM

2012 Honourable mention in The (En)Rich list: Post Growth Institute

2011 Adelaide Showground Farmers Market: Chef's Inspiration Award

2009 Australia Day Corporate Citizen Award, Town of Gawler

2007 Winner SA Premier's Food Awards: Environmental Sustainability

2006 Finalist National Banksia Environmental Awards, Education category

The Food Forest has also won recognition for architecture, citizenship, sustainable food business, organic production, landscape and education.

Visit our website for details.



Autumn/Winter 2018

Workshops

Fruit & Nut Growing: 23 June

Growing Mushrooms & Micro Greens: postponed

Organic Vegetables & Free-Range Poultry:

8 July & 14 Oct

Introduction to Permaculture: 13 Oct

Building with Strawbales: 27 & 28 Oct

Open Day

30 Sept 2018

Strawbale Building Info Session: 10am - 1pm

Permaculture Walk & Talk: 2pm - 5pm

Permaculture Design Certificate

April/ May 2019

Download electronic course brochures and registration

The Food Forest is a Multi Award Winning Certified Organic Permaculture Property

Public Open Day Sunday Sept 30, 2018



Morning: Strawbale Building Info

10am sharp – 1pm. No need to book.

Inspect: Passive-solar strawbale studio: 3 rooms & curved strawbale garden walls and Eco-gazebo • Strawbale coldroom • Homestead extension, 80sq metre, passive-solar strawbale-stone-galv construction and 7kW photovoltaic system. Indoor/outdoor living area • 'Cellar door' with rock-art oxide decoration • Strawbale Eco shelter for historical machinery.

See: Displays and slides of strawbale construction.

Talk to: Lance Kairl - builder, Bohdan Dorniak- architect & Gerald Wittmann - engineer, SA's most experienced professionals in strawbale building.

Cost: \$15 adults, children under 16 free.

Why not BYO lunch and stay on for the whole property walk in the afternoon which starts at 2pm. *Whole day ticket \$20.* No pets. Tea, coffee available. *Please arrive at 10am as there is a sequential program.*

Afternoon:

Permaculture Walk & Talk

2pm sharp - 5pm. No need to book.

The tour will start with a brief introduction to Permaculture, the design system for sustainable living. We will then take you on a walk inspecting revegetation & aquifer recharge work along the Gawler River, vegetable gardens and poultry.

We will have a look at the passive solar, energy efficient buildings, solar hot water and photovoltaic systems, rainwater catchment, composting toilet and reedbed systems. We then move on to the sanctuary where native vegetation adds to the diversity amongst the production orchards.

We will explain the growing of many of our fruit and nut species such as figs, apples, pears, carobs, pistachios, and grapes.

Cost: \$10 adults, children free. Why not attend both events and BYO lunch? *Whole day ticket \$20.* No pets. Tea, coffee available.

Tastings and sales of trees and organic produce will also be available.

If attending only the afternoon session please arrive at 2pm as this is a sequential tour.

Workshops

(Please see website for booking forms)

Fruit and Nut Growing

Sat June 23 (8.45am - 5pm) \$97 pp

Growing your own fresh fruit and nuts has to be one of the most satisfying things you can do in your own backyard or property! What's more, South Australia's Mediterranean climate enables us to grow the most intensely flavoured and nutritious tree crops in the world. This workshop will explore different varieties of stone fruit, citrus, olives, pecan nuts, figs, apples, pistachios and as many other crops as you desire. We will also discuss

preserving techniques to stock your pantry for supply through the seasons. The course will develop skills required to plan, establish and manage fruit and nut trees in a garden or plantation.

Using demonstrations, practicals, walks and talks, we'll examine the selection of varieties, pollination requirements, planting material (grafting and other propagation techniques), orchard establishment, tree shaping, irrigation, soil fertility and pest management. *Bookings essential*

Growing Mushrooms & Micro Greens

Unfortunately, due to circumstances beyond our control, this workshop has been postponed till further notice

Chris Nuss and Ella McHenry from Little Bunyip Farm in Watervale are the teachers for this workshop They will be sharing their knowledge in this hands-on, practical workshop which is also filled with technical information. Participants will be constructing a mushroom bag and micro green tray during the workshop as well as taking a 2nd kit home to start the process off at home without having to buy materials.

The workshop will cover the oyster mushroom growing process, substrate preparation, making & looking after your oyster mushroom bag. Introduction to Microgreens, the how to of growing, substrates, trays, seeds, harvesting and more.

Organic Vegetable Growing & Free-Range Poultry

July 8 & Oct 14 (8.45am - 5pm) \$97 pp

Growing high quality organic vegetables is not difficult once you understand the ecology of the garden, especially if you use free range poultry.

The course will show you techniques for managing a self-sufficient backyard or small scale commercial garden and the basics of free range poultry husbandry. You will also see our mobile 'chicken tractor'.

We will consider the selection of vegetable species through the seasons, garden design, bio-diversity, irrigation, pest and disease management, mulching, composting and soil fertility, meeting quality and organic standards and small scale marketing.

The Chook is the world's original recycler and pest controller. We will look at its housing, breed characteristics, supplementary feeding, keeping hens out of the lettuces and foxes out of the hens, managing pests and diseases in free-range flocks, rearing your own replacements, as well as chickens and geese in orchard management. *Bookings essential.*

Building with Strawbales

Weekend Oct 27&28 (see website for costs & detailed brochure)

Strawbale houses, studios and barns are easy to construct, environmentally responsible and cheap to run. They are beautiful and organic in form, strong and stable, fire tolerant and council approvable. In this weekend workshop we introduce you to the theory and design of strawbale building as well as actually building a structure. We'll discuss load-bearing versus pole frame, various wall shapes, costs, foundations, plastering options and floors - earthen, concrete and wood.

Principal tutor is Lance Kairl, SA's most experienced strawbale builder. Architect Bohdan Dorniak and engineer Gerald Wittmann, both highly experienced in strawbale building, also present information sessions.

Please contact us/ see website for a detailed brochure. Bookings essential

Permaculture Design Certificate

April/ May 2019

Note that this 10-day PDC course, with David Holmgren (co-originator of the permaculture concept), the Brookmans and other presenters is delivered over three learning blocks. The extended format hopefully causes minimum disruption to other parts of your life and enables participants to absorb and practice permaculture skills from one learning block to the next and allows time to produce extremely high quality design projects. It is often favoured by South Australians but students from further away sometimes WWOOF or tour in the locality between blocks. *PDC brochure will be listed later in 2018.*

Other Workshops

Other courses can be run at The Food Forest at different times of the year include: Sustainable House Design, Planning Your Property, Becoming a Certified Organic Producer, Composting and Water for Home & Gardens. If your group is interested in any of the topics listed in our course descriptions, we are happy to present special workshops.

Refunds & cancellation

For our refund & cancellation policy, please see our website.

Farmers Market

The Food Forest sells its produce at the Adelaide Showground Farmers Market every fortnight. Info: www.adelaidefarmersmarket.com.au

YouTube- Food Forest Channel

The Food Forest has over 30 micro movies on its YouTube Channel. Graham has been joined by experienced cinematographer/video editor Sam Collins to create the series of 'how to' videos, ranging from practical straw bale building techniques to controlling codling moth. See the films at <http://www.youtube.com/user/TheFoodForest>. Click on "Videos" on the Food Forest TV page to view all segments.

DVD and Virtual Tour

The movie 'Design for Life' introduces the concept of permaculture through the story of The Food Forest, David Holmgren and others. The documentary is supplemented by a 25min virtual tour of The Food Forest which explains how each enterprise works from poultry to orchard and market garden to sustainable house. It is available for purchase: www.foodforest.com.au

Contact Details

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Workshops & Tours: 80 Clifford Rd, Hillier (Adelaide UBD)

By train from Adelaide: Gawler line, exit Tambelin station (20 min walk, 10 min cycle, see www.adelaidemetro.com.au)