

2013 Permaculture Calendar

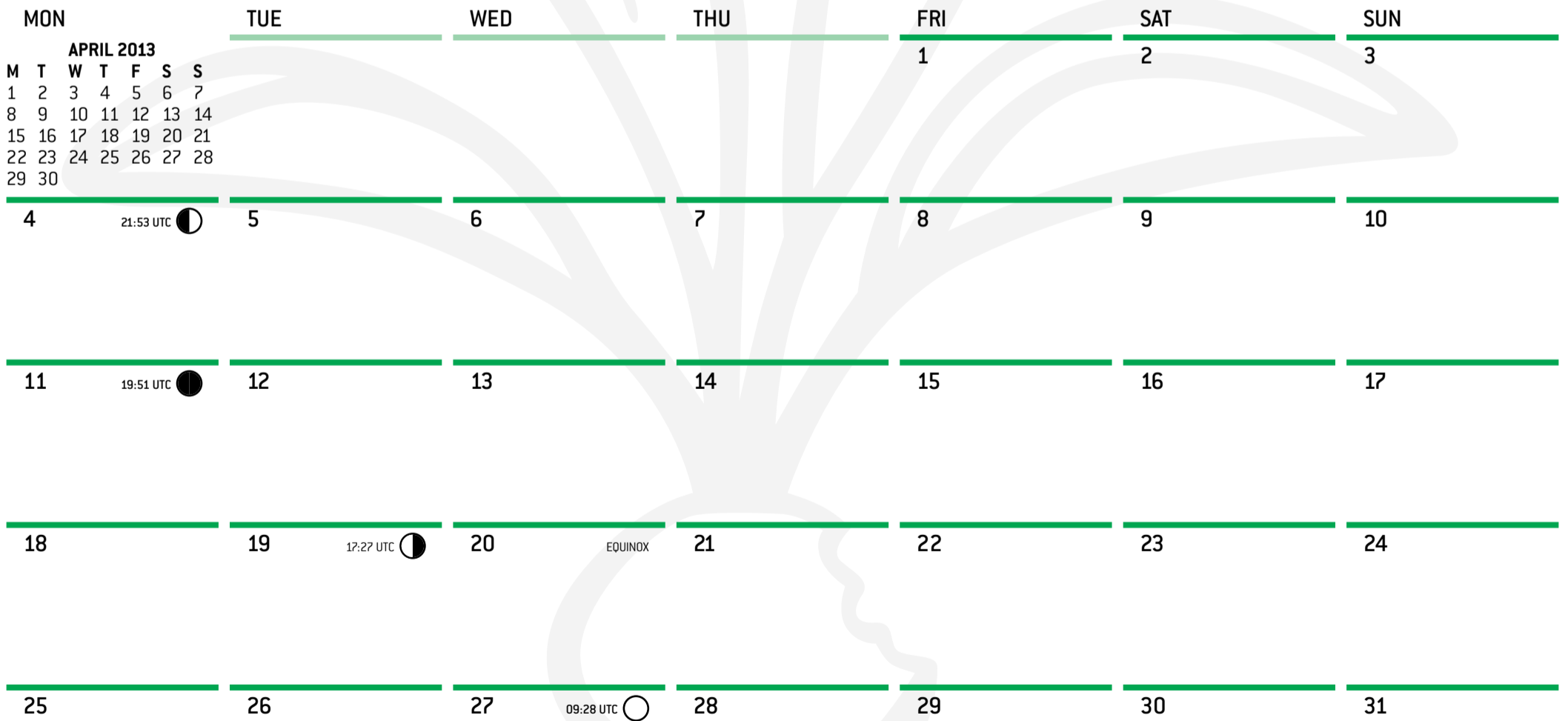
earth care • people care • fair share





Obtain a yield

march



A woodlands home

The woodlot that Ben Law manages provided the materials that he used to build his own home and workshop. The large straight trunks were milled up and used for flooring and cladding. Coppiced round poles were used for framing, fencing and furniture making. He uses off-cuts to cook and heat his home and sawdust is saved for his composting toilet. Ben has used the skills he developed here to set up an ecobuilding company, train apprentices, write books and run courses.



Design from patterns to details

july

MON	TUE	WED	THU	FRI	SAT	SUN
1 CANADA DAY	2	3	4 INDEPENDENCE DAY (USA)	5	6	7
8 07:15 UTC ☀	9	10	11	12	13	14
15	16 03:19 UTC 🌑	17	18	19	20	21
22 18:16 UTC 🌒	23	24	25	26	27	28
29 17:44 UTC 🌑	30	31				

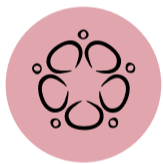
AUGUST 2013

M	T	W	T	F	S	S
		1	2	3	4	
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

Permablitzing the urban environment

Starting with a group of people wanting action, positive change and local food, the permablitz moves to the design stage where the family and the designer get together and look at the patterns of movement, eating and working habits.

We then look at environmental patterns and where their home is situated in the community and landscape. Once the design is complete we get down to specifics, even to the details of how many of each seedling will be planted. *Dorothee Perez*



Integrate rather than segregate

August

MON	TUE	WED	THU	FRI	SAT	SUN
			1	2	3	4
5	6 21:51 UTC ●	7	8	9	10	11
12	13	14 10:57 UTC ◐	15	16	17	18
19	20	21 01:45 UTC ○	22	23	24	25
26	27	28 09:35 UTC ◐	29	30	31	

SEPTEMBER 2013

M	T	W	T	F	S	S
30						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29

Eating the school gardens

Students are continuously sharing the food from their school garden which they designed and built with the school community. We have a harvest celebration, a bringing together of all classes to harvest the fresh organic produce, cook and

share a meal together, a meal full of health, colour, flavour and students' pride. Everything we do within the *Edible School Gardens* program is integrated - it is all in a cycle, nothing wasted, all systems supporting each other. *Leonie Shanahan*