

# GREEN LIVING

## September

### ORGANIC VEGETABLE GARDENING WITH JUSTIN CALVERLEY

Saturday 6<sup>th</sup> & 13<sup>th</sup> September 2008

10am — 4pm

**\$130/\$120 CERES members /concession**

Nothing tastes better than locally grown in season organic produce and you can't get more local than your own backyard. Discover the multi-layered pleasures of growing your own organic food.

### WATERWISE HOMES WITH TIKI SWANN

Saturday 27<sup>th</sup> September 2008 10am - 3pm

**\$88/\$77 CERES members/concession**

Learn about different types of water (grey-water, rainwater, black-water) and how it can be used in a typical home. Visit CERES demonstration systems and find out about options that are suitable for your home.

## October

### ORGANIC VEGETABLE GARDENING WITH JUSTIN CALVERLEY

Saturday 4<sup>th</sup> & 11<sup>th</sup> October 2008

10am — 4pm

**\$130/\$120 CERES members /concession**

Discover the multi-layered pleasures of growing your own organic food. Find out why once you start gardening you won't want to come inside again.



Developing the knowledge and skills to be proactive in your own environment

## October

### SUSTAINABLE TIMBER WITH TARON STANLEY

Sunday 5<sup>th</sup> October 2008 10am — 4pm

**\$88/\$77 CERES Member/concession**

Got a building project on the go and looking for greener options? Find out where to access sustainable timber and best practice for using reclaimed timber.

### INTRO TO PERMACULTURE WITH MATT DANIELE & KIM TYSON

Saturday 11<sup>th</sup> October 2008 10am — 4pm

Sunday 12<sup>th</sup> October 2008 10am — 4pm

**\$150/\$140 CERES members /concession**

Permaculture is a whole system approach to ecological planning and design for sustainable living, developed by Bill Mollison and David Holmgren. You will be introduced to permaculture principles and design methods.



### WATER WISE GARDENING WITH JUSTIN CALVERLEY

Saturday 25<sup>th</sup> October 2008

10am — 4pm

**\$88/\$77 CERES members /concession**

Become more water wise in your garden. You will learn how to create a luscious oasis that is both water efficient, pleasing to the eye and a welcome haven for native birds and insects.

## October

### WATERWISE HOMES WITH TIKI SWANN

Sunday 26<sup>th</sup> October 2008 10am — 4pm

**\$88/\$77 CERES Member/concession**

Learn about different types of water (grey-water, rainwater, blackwater) and how it can be used in a typical home. Visit CERES demonstration systems and find out about options that are suitable for your home.

### SOIL FOOD WEB SYSTEMS WITH CHRIS ENNIS

Sunday 26<sup>th</sup> October 2008 10am — 4pm

**\$88/\$77 CERES members /concession**

Inspired by the work of Dr Elaine Ingham, learn about the soil food web and how to work with beneficial micro-organisms to create a healthy, productive farm or garden. You will learn simple tools to create the right soil biology for the types of plants you want to grow.

## November

### AUSTRALIAN BUSHFOODS WITH JUSTIN CALVERLEY

Saturday 1<sup>st</sup> November 2008 10am — 4pm

**\$99/\$88 CERES members /concession**

Familiarise yourself with bushfoods and learn ways to introduce them into your world. An inspiring and informative workshop spent immersed in the taste, texture and tantalizing variety of our native food plants.

# November

## BEEKEEPING WITH LYNDON FENLON

Sunday 2<sup>nd</sup> November 2008 10am - 2pm

\$88/\$77 CERES Members/concession

You can expect to learn everything from the inner workings of a bee hive to the healing properties of raw honey; how to maintain a healthy hive to the wonders of swarms and how to keep them in check. There'll also be some freshly cut honeycomb to try.



## COMPOSTING AND WORM FARMS WITH TARON STANLEY

Sunday 2<sup>nd</sup> November 2008 10am - 2pm

\$88/\$77 CERES Members/concession

Worm farms and composting are excellent ways for dealing with kitchen waste. Get your hands dirty and turn green waste into useful fertiliser for your garden.

## GROW YOUR OWN SCHOOL KITCHEN GARDEN

WITH JUSTIN CALVERLEY

Saturday 22<sup>nd</sup> November 2008 10am — 4pm

\$88/\$77 CERES members /concession

Gain an insight into kitchen/community gardens; where to start, challenges, rewards, educational benefits and financial sustainability. This workshop would be of benefit to schools and other organisations looking to create edible kitchen gardens.

*CERES is a place which exists to initiate and support environmental sustainability and social equity, with an emphasis on cultural richness and community participation.*

**TO MAKE A BOOKING  
OR  
FOR FURTHER INFO  
PLEASE CONTACT  
RECEPTION ON 9387 2609**

All workshops require a minimum number of students, CERES reserves the right to cancel any workshop if student numbers are not met. If a workshop is cancelled any paid fees will be refunded in full

**Before you recycle me,  
pass me onto a friend to read**



**CERES Community Environment Park**  
Cnr Stewart and Roberts St  
East Brunswick VIC 3057  
Phone 9387 2609  
[www.ceres.org.au](http://www.ceres.org.au)

# CERES SPRING WORKSHOPS



## GREEN LIVING —

Developing the knowledge and skills to be proactive in your own environment.