

# BUSH TUCKER GARDEN

This garden was started by a group of Aboriginal students that did a ten week course – “Grow, Cook Eat” here in 2008.

Bush tucker is a complement to self-sufficient gardens and a tribute to the traditional land owners of this country. Aborigines learned which plants were edible, how to prepare them for safe consumption and use them in bush medicine.

**Some of the bush tucker plants in this garden include:**



Davidsons Plum



Finger Lime



Johnstone River Almond



Warrigal Spinach



Lemon-scented Myrtle

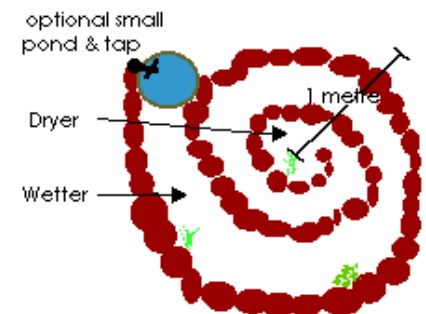
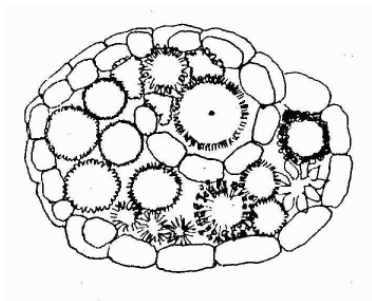


# HERB SPIRAL GARDEN



## PERMACULTURE PRINCIPLES:

- **RELATIVE LOCATION** – A herb bed planted just outside the kitchen door so fresh herbs can be harvested without having to travel too far.
- **VERTICAL SPACE** – an efficient way of stacking a lot of plants in a small space.
- **INCREASED EDGE for GREATER YIELD** - Spiral design with a planting ramp up the middle.
- **MICRO-CLIMATES** – A variety of micro-climates become available in this design. Herbs are planted into the spiral according to their needs – sun-loving herbs facing the sun and shade-loving ones on the other side. Those with good drainage needs are planted at the top and those that are water-loving closer to the bottom so they benefit from the natural run-off.
  - Sunny-dry sites for oil-rich herbs like rosemary, thyme & sage.
  - Moist-shaded sites for green foliage herbs like mint, parsley, chives and coriander.
  - Tyre pond at the bottom to house water-loving plants like water chestnuts & frog habitat.





# FOOD FOREST GARDEN



Mimics nature i.e. forest layers

Tropical plants = summer garden

Larger perennial plants – require space

Minimal watering required

Creates micro-climates

Support system – plants support each other  $\implies$  beneficial relationships

