

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

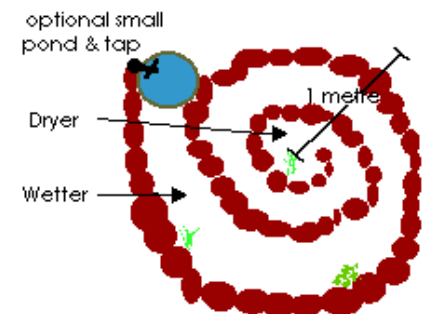
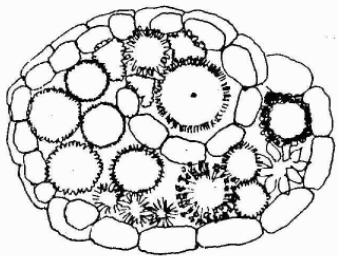


HERB SPIRAL GARDEN



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

