

Our Facilitators

Daniel Sheridan is a well known Permaculturalist, with expertise in garden design for organic edible gardens.

Greg Pevey from Wormtec is passionate about worms and will assist you in the education of home worm farming and worm farm maintenance and the reduction of house hold organic waste.

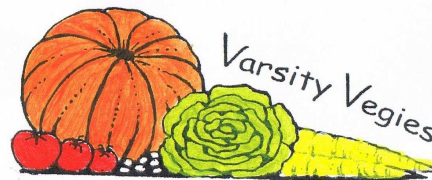
Justin Sharman-Selvidge is a chef and Permaculturalist who will show you how to make use of your abundant harvest.



Funded By



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GARDEN READY ORGANICS



Want to grow your own fresh veggies but don't have the space?

How to plant small edible gardens

Free weekly workshops that are designed for the beginner gardener to have you eating from your own garden in next to no time!

Commencing August 29th

Saturdays 2— 3:30PM

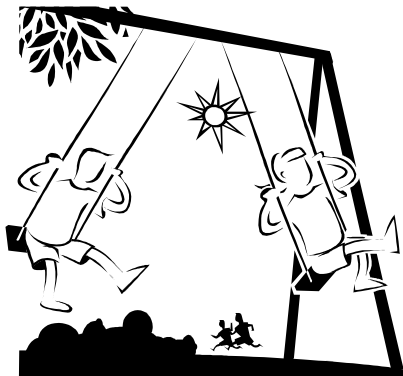
To secure a place please phone/text Bernadette on 0418679738 or email Bernadette.smyth@student.griffith.edu.au Book early to avoid disappointment as numbers are limited.



Workshops

Edible gardens are all about growing your own organic herbs and vegetables, using boxes. Ideal for those with small areas or no usable gardens. It's a fun and easy way to grow lots of healthy foods that save you money.

Let the kids have fun in the supervised play area while you attend the workshops.



Workshop 1 – August 29

- Preparing your garden
- Best methods for designing small space gardens (hanging baskets, boxes, wall climbers etc.)

Daniel Sheridan from gro

Workshop 2 – September 5

- Choosing crops suitable for small gardens
- Seasonal crops
- Companion planting

Daniel Sheridan from gro

Workshop 3 – September 12

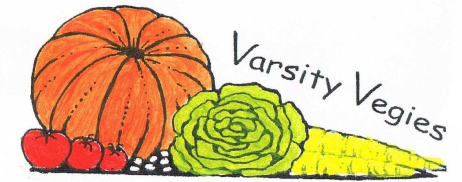
- Organic pest and disease control
- Worm farming, Composting, Fertilizing

Greg Pevey from Wormtec

Workshop 4 – September 19

- Now what?...into the kitchen
- Justin Sharman-Selvidge from Permaculture Gold Coast*

Varsity Vegies
Community Garden



Jim Harris Park
Mattocks Road
Varsity Lakes

All Welcome!