

**“Sometimes you encounter new ideas that dramatically change the way you see the world around you & empower you to make a difference!”**

Our courses bring together people keen to explore new ideas, skills, foods and information in an environment of diversity, abundance and sharing; they are designed to be experiences rather than classes.

For some people they are the beginning of a new direction in life and for others they are an opportunity to hone well practiced skills of designing, food growing and self reliance. Our aim is to give people the skills needed to design sustainable ways of living at home and in our community.

The Food Forest is on Kaurna country and we respect their connection to this land, water and community.

At **The Food Forest** a heritage-listed stone barn has been transformed into a well-equipped Learning Centre and many practical activities also take you out into the orchards, gardens and bushlands of the property. You can also enjoy our loo-with-a-view, a unique composting toilet and reedbed system which transforms human by-products into reeds for mulching, rich compost for fertiliser and bamboo for furniture and structural work. You will see environmentally designed buildings which demonstrate passive and active solar technologies: the ‘Studio’ and its curved garden wall, the “Eco-Gazebo”, the drive-in coolroom, an extension to the over 180 year old homestead and a ‘cellar door’, all of which are built using strawbales. A 7kW photovoltaic system provides electricity to the house and grid; the sun also provides water heating for both the house and the on-farm processing facility. Our processing shed has been equipped with a 26kW PV system to reduce our CO2 emissions from processing our pistachios and other crops.



**The Food Forest** today is the result of the vision of owners Graham & Annemarie Brookman and functions as a remarkable 20 hectare Permaculture farm and Learning Centre. From its buzzing biodiversity today, come over 150

organically grown varieties of fruit and nuts, wheat and vegetables, free range eggs, carob beans, Australian native foods and timber. The Food Forest sells produce at the Adelaide Farmers Market every fortnight.

The collections of tree crop varieties represent a unique genetic resource; willingly shared with others wishing to establish sustainable plantings.

When the property was purchased in the early 1980s, it was not much more than a bare barley paddock. Only a few towering River Red Gums remained along the Gawler River from the time the Kaurna people camped in their shade and gathered food from the land.

The fascinating history of the farm has been preserved in the old stone tank and trough where Clydesdales once drank, the 1840 homestead and old stable, full of historical equipment.

Through community action, the River corridor has been recovered from thickets of pest plants, through the re-establishment of thousands of appropriate plants, offering habitat for native creatures.

The farm also functions like a woodland and mini sheep help the goose flock manage the orchard floor. Together with thousands of species of insects, birds and other creatures, they form the complex and bountiful ecosystem contained within a 1.5 km predator-proof fence.

A unique project to secure a sustainable water supply for the farm, pumps water from the Gawler River in winter, filters it and stores it in an underground aquifer for irrigation in summer.

## The Tutors

**Graham Brookman** has experienced land use all over the world and his search for ecologically sustainable farming systems led him to the Permaculture model devised by Bill Mollison and David Holmgren.

Graham has put the model to the test and teaches his findings in an energetic, interactive and practical style. He is a qualified horticulturalist, teacher, permaculture designer and accredited trainer. He is also involved with his local community in Natural Resources Management.

**Annemarie Brookman** teaches, runs an organic market garden, a stall at the Farmers Market and a busy office and family. She has observed societies, crafts and cuisines in many countries. Her passion for visually beautiful, local and wholesome food and her skills as a designer are expressed in a direct and practical manner. She is skilled in the integration of poultry and vegetable production and is an unashamed lover of chooks. Small scale marketing and fitting systems around the needs and development of children are themes which Annemarie enjoys raising. She is qualified in permaculture design and training, Art and Craft.

**Guest Presenters** are selected from many fields for their practical skills and passion for sustainable systems.

## Tours

You are welcome to visit The Food Forest. Tours may be as short or long as you like but we have found that 2 hours is a minimum to give you the opportunity to see the property and address your particular interests. We particularly welcome small groups, schools (any year level), agricultural bureaux, landcare groups, garden clubs, tertiary education classes and environmental groups.

We can tailor a tour to concentrate on any of the areas mentioned in our course descriptions. We are happy to design programs for **School and Uni Groups** from any year level & can make the visit relevant to subjects such as environmental studies, history, geography, social studies, agriculture and economics.

Please contact us for more details and bookings.

*TOURS ARE BY APPOINTMENT ONLY.*

## Awards & ABC TV

2020 Craig Walsh ‘Monuments’ at WOMAdelaide [WOMADELAIDE ADELAIDE, SOUTH AUSTRALIA — Monuments \(monumentscraigwalsh.net\)](http://WOMADELAIDE.ADELAIDE.SOUTH AUSTRALIA — Monuments (monumentscraigwalsh.net))

2016 Permaculture Elders Award, Contribution to Permaculture

2013 Winner, Barossa Regional Food Awards

Finalist SA Food Industry Award: PIRSA Regional Award

Graham: Finalist Premier’s Natural Resources Management Award: Service to NRM

2012 Honourable mention in The (En)Rich list: Post Growth Institute

2011 Adelaide Showground Farmers Market: Chef’s Inspiration Award

2009 Australia Day Corporate Citizen Award, Town of Gawler

2007 Winner SA Premier’s Food Awards: Environmental Sustainability

2006 Finalist National Banksia Environmental Awards, Education category

2004 Winner Premier’s Food Awards Leadership in Sustainable Industry

2003 Winner Organic Federation of Australia National Award Best Organic Producer



## Autumn~Winter ‘24

### Open Day: Sunday 14 April

Morning Permaculture Walk & Talk

Afternoon Permaculture Walk & Talk

## Permaculture Design Certificate

*April/May 2024*

## Workshops

### Organic Vegetables & Free-Range Poultry

*Sat 8 June & Spring date tbc*

### Fruit and Nut Growing

*Sun 9 June*

### Introduction to Permaculture

*Spring - date tbc*

### Building with Strawbales

*Spring - date tbc*

*Download electronic course brochures from our website  
([www.foodforest.com.au](http://www.foodforest.com.au))*

# Open Day

## Sunday 14 April, 2024



Places are limited, bookings are via Humanitix and close Fri 12 April or earlier, if booked out.

**Please note that NO tickets will be available for sale at the gate.**

### Morning: Permaculture Walk & Talk

**10am sharp – 1pm. Booking is required!**

*Please arrive at 9.45am for registration, as this is a sequential, guided program that starts at 10am.*

The tour will show you ideas and techniques that can be applied in both urban and rural settings.

The talk will start with a brief introduction to Permaculture, the design system for sustainable living. We will then take you on a walk inspecting the numerous vegetable gardens (including small scale wicking beds) and poultry.

We'll visit our revegetation & aquifer recharge work along the Gawler River and look at the passive solar, energy efficient buildings— including strawbale construction-, solar hot water and photovoltaic systems, rainwater catchment, composting toilet and reedbed systems. We then move on to the sanctuary where native vegetation, geese and sheep add to the diversity amongst the production orchards. We will show you and discuss the growing of many of our fruit and nut species such as figs, pomegranates, pears, carobs, pistachios & grapes, and explain the benefits of the integration of chickens, geese & mini sheep in the orchards.

Please note that while we welcome children to come along, this tour is aimed at adults.

Cost: \$22 (+ Booking Fee) adults, children under 10 free. No pets.

Sales of trees (figs, pomegranates & vines), wine & pistachio nuts will be available at the conclusion of the tour. Bookings via Humanitix. [The Food Forest- permaculture walk and talk - Morning Tour | Humanitix](#)

### Afternoon: Permaculture Walk & Talk

**2pm sharp - 5pm. Booking is essential!**

Tour details: As for the morning session (see above)

*Please arrive at 1.45pm for registration, as this is a sequential guided program, starting at 2pm.*

Bookings for the afternoon is via Humanitix: [The Food Forest- permaculture walk & talk- Afternoon Tour | Humanitix](#) .

## Workshops

### Permaculture Design Certificate

**April 24-28, May 10-12 & 25-26, 2024**

This 10-day PDC course, spread out over 3 blocks, will feature David Holmgren (co-originator of the permaculture concept), the Brookmans and other presenters.

*Detailed brochure is listed on our website. Registrations and payment of the deposit are via the Humanitix website..*

### Organic Vegetable Growing & Free-Range Poultry

**Sat 8th June 8.45am - 5pm. \$125 pp (+ booking fee) & Spring date tbc**

Growing high quality organic vegetables is not difficult once you understand the ecology of the garden, especially if you use free range poultry.

The course will show you techniques for managing a self-sufficient backyard or small scale commercial garden and the basics of free range poultry husbandry. You will also see our mobile 'chicken tractor'.

The Chook is the world's original recycler and pest controller. We will look at its housing, breed characteristics, supplementary feeding, keeping hens out of the lettuces and foxes out of the hens, managing pests and diseases in free-range flocks, rearing your own replacements, as well as chickens and geese in orchard management.

In the vegetable garden you will see small wicking beds, raised garden beds and 'growing in the ground'. We will discuss garden design and creating resilient and productive systems, the selection of vegetable species through the seasons, bio-diversity and beneficial insects, irrigation, pest and disease management, mulching, composting and soil fertility. How to adapt to the changes in climate will be high on the workshop program agenda.

*Bookings open mid April and are essential (see our website for link)*

### Fruit and Nut Growing

**Sun 9th June, 8.45am - 5pm: \$125pp (+ booking fee)**

Growing your own fresh fruit and nuts has to be one of the most satisfying things you can do in your own backyard or property! What's more, South Australia's Mediterranean climate enables us to grow the most intensely flavoured and nutritious tree crops in the world. This workshop will explore different varieties of stone fruit, citrus, olives, pecan nuts, figs, apples, pistachios and as many other crops as you desire, with the changing climate in mind. We will also discuss preserving techniques to stock your pantry for supply through the seasons.

The course will develop skills required to plan, establish and manage fruit and nut trees in a garden or plantation.

Using demonstrations, practicals, walks and talks, we'll examine the selection of varieties, pollination requirements, planting material (grafting and other propagation techniques), orchard establishment, tree shaping, creating microclimates, irrigation, soil fertility, and pest management.

*Bookings open mid April and are essential (see website for link)*

## Introduction to Permaculture

**Spring date tbc (8.45am - 5pm) Bookings open in Spring**

Immerse yourself for the day in a concentrated introduction to the principles & techniques for the sustainable design of homes, gardens, businesses, farms, waste re-use, economics, community development and energy management. The workshop will focus on positive and practical choices we can all make in our daily lives both at home and in the workplace.

## Building with Strawbales

**A weekend in Spring. Dates & cost tba**

*Please register your interest so we can notify you when the details are available on our website.*

## COVID

We ask that if you are unwell or have been in contact with someone who has COVID, to not attend the workshop. Please contact us beforehand to discuss options.

## Refunds & Cancellation

There is no refund available for the Open Day or one- day courses. If you're unable to attend we encourage you to pass your place onto friends or family.

## Farmers Market

The Food Forest sells its produce at the Adelaide Showground Farmers Market every fortnight. Info: [www.adelaidefarmersmarket.com.au](http://www.adelaidefarmersmarket.com.au)

## YouTube- Food Forest Channel

The Food Forest has over 30 micro movies on its YouTube Channel. Graham has been joined by experienced cinematographer/video editor Sam Collins to create the series of 'how to' videos, ranging from practical straw bale building techniques to controlling codling moth. See the films at <http://www.youtube.com/user/TheFoodForest>. Click on "Videos" on the Food Forest TV page to view all segments.

## DVD and Virtual Tour

The movie 'Design for Life' introduces the concept of permaculture through the story of The Food Forest, David Holmgren and others. The documentary is supplemented by a 25min virtual tour of The Food Forest which explains how each enterprise works, from poultry to orchard and market garden to sustainable house. It is available from our website.

## Contact Details

**W:** [www.foodforest.com.au](http://www.foodforest.com.au) **E:** [info@foodforest.com.au](mailto:info@foodforest.com.au) **P:** 08 8522 6450

**Workshops & Tours:** 80 Clifford Rd, Hillier SA 5116

**By train from Adelaide:** Gawler line, exit Tambelin station (20 min walk, 10 min cycle, see [www.adelaidemetro.com.au](http://www.adelaidemetro.com.au))