



Edible Gardens Open Day

Saturday 6 September 2014



1 Alan & Kathy	110 Black Hill School Road (off Edgecombe Road via Foxes Lane)	Open for garden talks 10-11am and 1-2pm
2 Andrew & Romy	164 High Street	10am-1pm Guided talks at 10 and 11:30am
3 Cecilia	16 New Street	9am-12noon
4 Glennis & Lenny	9 Lauriston Street	10am-12noon
5 Kim & Tom	10 Bodkin Street	2-4pm
6 Marion & Bob	2 Sanctuary Drive	10am-12noon
7 Moira & Chris	15 Warren Street	1-4pm
8 Kyneton Community Garden	Kyneton Secondary College, Epping Street	11am-4pm
9 Kyneton Community & Learning Centre	34 Mollison Street	2pm-4pm

Photographs may be taken in all gardens.
Gold coin donation for entry, proceeds to Kyneton Transition Hub, except at KCLC, proceeds to KCLC.

Garden	Wheelchair access	Find out about	Brief description of garden	Pest management	Inspired by	Guiding principles
Alan & Kathy 110 Black Hill School Road (off Edgecombe Road via Foxes Lane) 0400 502 325	A bit bumpy, but possible	Re-mineralisation of depleted soils for effective vegetable growing; traditional techniques for weed control and cultivation; plant spacing to reduce summer water needs and fertility failure; what a soil test can tell you.	Large family scale orchard and vegetable garden.	<ul style="list-style-type: none"> ▪ Balanced fertile soil ▪ Crop rotation ▪ Netting to exclude birds 	<ul style="list-style-type: none"> ▪ Steve Solomon ▪ Wilhelm Albrecht 	<ul style="list-style-type: none"> ▪ Balanced nutritious crops need properly balanced soil ▪ Self reliance ▪ Life's better outside in the garden
Andrew & Romy 164 High Street 0408 908 135	Yes, but rather steep.	Water harvesting earthworks; hugelkultur; permaculture landscape design; urban-scale integrated livestock (pigs, formerly ducks); succession planting.	2 years into a 10 year plan. Establishing the foundations of a long term diverse permaculture system. This garden is producing very little at this time as it is in early establishment stages	<ul style="list-style-type: none"> ▪ Fostering beneficial insects and reptiles ▪ Intentional disturbance by pigs on rotation 	<ul style="list-style-type: none"> ▪ Classic Permaculture texts (Permaculture 1 & 2, Designer's Manual) ▪ Teaming with Microbes ▪ Mark Shepard's "Forest Agriculture" research 	<ul style="list-style-type: none"> ▪ Building something that will provide for my children, their children, and beyond with minimal maintenance. ▪ Establishment methods that scale. ▪ Each planting can only be watered and fed for one year, if at all.
Cecilia 16 New Street 0406 611 005	No	Drip watering system; chemical free; raised vegie beds; seed saving.	'Food not lawn' in less than two years. Chemical free; raised beds and active seed saving.	<ul style="list-style-type: none"> ▪ Companion planting ▪ Chemical free ▪ Mass plantings to 'share' with pests 	<ul style="list-style-type: none"> ▪ Google searches ▪ Digger's Club ▪ "My Veggie Patch" 	<ul style="list-style-type: none"> ▪ Chemical free
Glennis & Lenny 9 Lauriston Street	Yes	Planning around large; established trees; composting; wicking beds; raised beds; integrating art work.	New garden less than 12 months old, which is still a work in progress.	<ul style="list-style-type: none"> ▪ Organic ▪ Companion planting 	<ul style="list-style-type: none"> ▪ Gardening Australia ▪ Peter Cundall ▪ Bill Mollison ▪ Diggers Club 	<ul style="list-style-type: none"> ▪ We believe in reusing and recycling and producing organically.
Kim & Tom 10 Bodkin Street 5422 6328	Yes	Crop rotation; companion planting; compost.	From grass and weeds to vegetables, fruit, herbs and ornamentals in 2 ½ years.	<ul style="list-style-type: none"> ▪ As organic as possible 	<ul style="list-style-type: none"> ▪ I love discussing successes and failures at the Kyneton Farmers Market swap table! 	<ul style="list-style-type: none"> ▪ We eat what we grow and usually have plenty left to swap, preserve or give away.
Marion & Bob 2 Sanctuary Drive 5422 7475	Yes	Gardening in small spaces; wicking beds; raised gardens; recycled bath; worm tea.	Small back yard edible garden. Wicking beds and worm tea.	<ul style="list-style-type: none"> ▪ Chemical free ▪ Trialling a cage trap for Myna birds 	<ul style="list-style-type: none"> ▪ Mt Macedon Horticulture Society ▪ Various gardening books 	<ul style="list-style-type: none"> ▪ Even older people can start a new garden from scratch ▪ Motivated because we prefer home grown tomatoes and fruits to store-bought
Moira & Chris 15 Warren Street 0439 304 869	No	Worm farm; water conservation experiments; composting experiments; raised vegie beds; mixing food and flowers.	Experimental gardeners; increasing food production every year.	<ul style="list-style-type: none"> ▪ Companion planting ▪ Soil improvement ▪ Focus on plant health ▪ Barriers, removal ▪ Dense mixed plantings 	<ul style="list-style-type: none"> ▪ Gardening Australia ▪ Peter Cundall ▪ ABC Organic mag ▪ Diggers Club ▪ Permaculture 	<ul style="list-style-type: none"> ▪ Growing food that is fresh and tastes good ▪ Permaculture ▪ Exploring local sustainable living ▪ Engaging with nature
Kyneton Community Garden Epping Street 0425 724 156	Yes (phone for directions)	Wicking beds; native bee hotel; permaculture basics; chooks; chemical free.	Started last year by the Kyneton Transition Hub, it is based on permaculture and sustainability principles. The garden, monthly workshops and weekly sessions are open to all.	<ul style="list-style-type: none"> ▪ Chemical free ▪ Companion planting 	<ul style="list-style-type: none"> ▪ Permaculture ▪ Transition town movement 	<ul style="list-style-type: none"> ▪ Permaculture ▪ Building community ▪ Sharing knowledge and experience ▪ Reuse/recycling
Kyneton Community & Learning Centre 34 Mollison Street 0421 577 649	Yes	Wicking beds; gardening in small spaces; link with using local produce.	A small community garden associated with a monthly community lunch, open to everyone. Cook & eat together using fresh local ingredients: Kitchen Connections on the last Friday of the month from 11am.	<ul style="list-style-type: none"> ▪ Chemical free 	<ul style="list-style-type: none"> ▪ Permaculture ▪ Local producers 	<ul style="list-style-type: none"> ▪ Sharing knowledge ▪ Building community based on shared meals