

Austin Area Permaculture Group Summer/Fall 2007 Classes

Permaculture is a practical design system for creating environmentally, socially, and economically sustainable living environments. It covers a wide range of topics, including edible landscapes, renewable energy, organic growing, herb spirals, ponds, natural and green building, small-scale intensive growing, and techniques for designing self-maintaining landscapes. The Austin Area Permaculture Group is offering the following classes on permaculture, organic food gardening, and other sustainability topics this spring/summer/fall. Sign up early; courses fill fast! Schedule subject to change. All classes are held in Austin unless noted otherwise. Directions to class locations are provided with confirmation of your registration.

PERMACULTURE CLASSES

Instructor: Dick Pierce and Selected
Guest Instructors

- Permaculture Basics Weekend
Saturday June 2-Sunday June 3, 9 a.m.-6 p.m.

This class covers the same material as the first two days of the full PDC course.

Tuition: \$120 (\$20 deposit payable to Jennifer Nazak; \$100 balance payable to Dick Pierce on first day of class)

- Field Trip to Betsy Ross Ranch (Granger, TX) Saturday September 15
Healthy soil --> healthy plants --> healthy cattle and healthy people! This award-winning practical intensive grazing operation is an outstanding example of land resource management. Tuition: \$60 (\$10 deposit payable to Jennifer Nazak; \$50 balance payable to Dick Pierce on first day of class)

- Permaculture Design
Certificate (PDC) Course:
Selected Weekend Days Saturday September 29 - Saturday November 17, 9 a.m.-6 p.m. Includes classroom training, field trips, and hands-on projects. Graduates earn a Permaculture Design Certificate, recognized worldwide. Tuition: \$500 (\$100 deposit payable to Jennifer Nazak; \$400 balance payable to Dick Pierce on first day of class)

Sept 22 & 23 Permaculture Basics
Sept 29 Water & Soil
Oct 6 Urban, Plants, Gardens
Oct 13 Building & Energy
Oct 20 (No class - weekend off)

Oct 27 Rural, Ranch, Farm
Nov 3 Design Basics
Nov 10 & 11 Design Workshop
Nov 17 Design Presentations;
Wrap-up

ORGANIC GARDENING CLASS

Instructor: Dick Pierce
Class meets four times: two Saturday mornings and two Monday evenings.
Dates/times: Morning workshops 9:00-12:30 (prep at 8:30) Saturday Aug. 25 and Sept. 8; Evening sessions 7:00-8:30 pm Monday Aug. 27 and Sept. 10
Tuition: \$100 (\$20 deposit payable to Jennifer Nazak; \$80 balance payable to Dick Pierce on first day of class)

(Organic Gardening class cont'd) Who should attend?

- It is Basics for Beginners - If you are new to gardening or new to Austin and its unique growing seasons, climate, soils, plants, and water resources.
- If you've tried and been baffled - try again with a small-scale, simple, easy approach.
- If you are among those who are concerned about our environment; want to raise safe, nutritious food for your family; want your children to know and enjoy gardening.
- If you don't have a lot of time, money, patience, or space ... but want food and want it to work.

What's it all about?

- Basics: Bare ground or Bermuda grass lawn to installed/planted raised-garden beds - in the right place, with the

right soil, small enough to manage, big enough to provide real food.

- Techniques: Raised beds - soil & mulch; biointensive/square foot gardening; varieties for central TX; soils/compost; mulch; water management; starts, seed, propagation, good/bad bugs.

- Unique "Do It / Learn It" schedule: Learn first by doing it at the Saturday workshops: fun outdoor activities with small groups. Take it home and try it. Then come to discussion/talk the following Monday. That's three times and three ways to learn and do gardening.

The many advantages of cooking with a solar oven include a cooler kitchen, lower energy bill, low-hassle cooking, and no risk of burnt food. Other topics covered in this half-day postmodern domestic science workshop include: cooking with a twig-fired stove; getting by on 10 gallons of water a day (or much less); recycling graywater; reducing/eliminating use of commercial cleaning products; reducing/eliminating use of commercial hair and skin products; streamlining your closet/wardrobe without sacrificing style. Weather permitting, at the end of the class we will enjoy a light, simple sun-cooked feast. (Tuition includes food.)

SUN-COOKIN' & SIMPLE LIVIN' WORKSHOP

Instructor: Jenny Nazak
Sunday April 29, 9 a.m. to 2 p.m. in South Austin
Tuition: \$30 (please pay in full with registration)

(OVER FOR OTHER CLASSES/EVENTS AND REGISTRATION FORM)

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Course Registration (must be accompanied by deposit)

Name _____

Address _____

Phone _____

Email _____

Which course(s):

How you are paying your deposit (circle one): Cash Check
Charge (instructions for using your debit or credit card to pay your deposit via PayPal will be emailed to you)

Balance is payable by check or cash to the instructor on the first day of class. Register by mailing this form with deposit to Jennifer Nazak (course organizer), 2728 S. Congress Ave., Trailer #17, Austin TX 78704. (If you don't get confirmation of your postal-mailed registration within a couple of weeks, contact the course organizer at 512-619-5363 or austinperm@permie.us) If paying via PayPal, you may email your registration info to austinperm@permie.us, or fax this form to course organizer at 214-853-4651. Schedules and content subject to change; we'll do our best to keep you informed but check if you're not sure. For more information about classes, contact course organizer; or Dick Pierce, dpierce@ail.org, 512-695-3425. For more information about permaculture and the Austin Area Permaculture Group, you may also visit our website at www.permie.us