

# ORGANIC GARDENING WORKSHOPS

## Workshop 3

### GROWING HEALTHY FOOD - GETTING YOUR HANDS DIRTY

*It's about learning by 'doing' in this workshop. Put on your boots and gloves and get ready to have some fun in the garden!*

Join Leonie for a hands on journey into the world of organic gardening:

- \* No Dig Gardens - Leonie's own successful recipe; layers of organic goodness to create an instant garden for any type of soil.
- \* Herb Spirals - the all season vertical garden..
- \* Berkley 18 Day Compost - if you want quality compost quickly, this is the method for you.
- \* Black Bin Compost - this system takes about 6 weeks and is perfect for households.
- \* Green Manure Crop - this is a legume crop that has been planted and is ready to be cut and forked in to your soil. An important crop for your soil building program and pest prevention
- \* Raised Tank Beds - explore what is involved in the set up of a raised tank with particular consideration to the 'soil mix'.

**Cost \$60.00 (\$30 for returning students)**  
**9.30am - 2.00pm**

**Morning tea provided**  
**BYO lunch, secateurs & gloves**  
**21st April, 2013**



## Workshop 4

### HARVEST, GARDEN & CREATE A FEAST

*Be guided by the renowned local chef 'Max Porter' from Native Sun Cuisine, to create and enjoy a culinary garden feast!*

Start the day in the garden with Leonie:

- \* Harvest produce for lunch - learn the correct way to harvest food
  - \* Plant winter crops - potato, garlic, broccoli, cauliflower, cabbage, asian greens and team them up with some companions.
- Next it's aprons on and time to get cooking with wonderful local chef Max.

#### On the 'VEGI - MIGHT' Menu

- \* Oven Baked 'Love Apples' with black olive paste
- \* Little Pumpkin Pies with peacan and chives
- \* Sweet Potato Gnocchi with sage butter & macadamias
- \* Spaghetti of Zucchini with fried kipfler and goats curd
  - \* Pulled Green Beans with sorrel puree
- \* Crispy Garden Salad with lemon myrtle, citrus dressing
- \* Dutch Cream Potatoes, smashed with olive oil and green herbs
  - \* Orange Poppyseed Syrup Cake with passionfruit suzette sauce and pavlova cream

**Cost \$120.00**

**9.30am - 2.30ish pm**

**Saturday 27th April, 2013**