

# COMMUNITY HARVEST

EDITION NO. 4, AUTUMN/WINTER 1999

AUSTRALIAN CITY FARMS AND COMMUNITY GARDENS NETWORK



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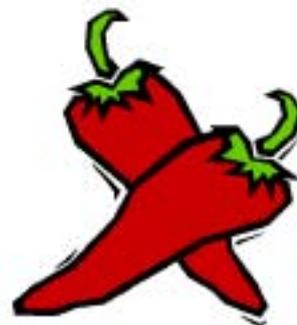
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### COMMUNITY HARVEST... COMMUNITY FOOD... SUSTAINABLE COMMUNITIES

*Community Harvest* is about communities helping themselves. It's about community gardens as places where people produce fresh food, socialise, cooperate and rebuild a sense of community and belonging.

*Community Harvest* brings you the stories of these people, of helpful local government and of places demonstrating the technological and design solutions which make possible sustainable living in our cities.

*Community Harvest* is about innovative ways in which city people gain access to healthy food. Without healthy food, there can be no sustainable communities.



# AUSTRALIAN CITY FARMS & COMMUNITY GARDENS NETWORK

## PURPOSE

The Network supports, promotes and advocates for community food gardens, city farms and sustainable living initiatives to achieve socially and ecologically sustainable community development and resource-efficient cities.

## FUNCTION

The network provides advice, information and education to individuals, community based organisations and local government.

## OBJECTIVES

To provide:

1. technical support and advice to projects
2. information to members
3. advice to landholders, government and funding bodies
4. networking locally, regionally and internationally.



## Gardening as social development

Community gardening is an activity on many levels. In inner urban Melbourne and Sydney, it is a component in community work among low income migrant communities; in some Sydney community gardens, public education in green waste minimisation is the focus; many other gardens focus solely on the production of fresh food and as safe places where local people come together.

Whatever the reason for their existence, local government and public housing departments are realising that community gardens have a valuable social role and are providing practical assistance to help new gardens get started.

It has become clear over the past ten years that community gardens contribute to the amenity and environmental value to neighbourhoods. They are increasingly seen by local and state government instrumentalities as a viable urban land use, allowance for which is easily made in planning.

Community gardens have a valuable role in urban greening and as public open space with positive environmental value. One of those values is in the saving of food crop and other seed and its exchange through the Seed Savers Network, a means of preserving through use the agricultural biodiversity of the Earth.

For local government, assisting community gardens can be a way of implementing council policy.

...Russ Grayson, editor.



## Community Harvest...

...the newsletter of the Australian City Farms and Community Gardens Network.

**Contribution** to *Community Harvest* are welcome and can be sent to your state co-ordinator.

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# Taming the towers

Story and photos by Russ Grayson

**In both Melbourne and Sydney, thousands of people live packed into highrise public housing tower blocks. Now they are overcoming their isolation and getting together in community gardens where they grow food, talk with their neighbours and build a sense of community. Community gardens are proving to be useful tools in community work.**

## Gardening Melbourne's towers

Visitors to Fitzroy know the area for its coffee shop cupucunno culture. Nearby Collingwood is known for its football team. Both places, once home to generations of working class people, exist within sight of the city's central business district.

Now, something new is happening here — residents of the housing ministry's high rise housing estates are turning lawn into food.

The man behind this is the lean, easy-going and energetic Basil Natoli. His work in assisting residents to develop community allotment gardens has added a dimension of social sustainability to the diverse culture of Fitzroy and Collingwood. Most of the Fitzroy gardeners and Hmong, refugees from the uplands of Vietnam-Cambodia; many of the Collingwood participants are Turkish.

### GOOD CONSTRUCTION SAVES TIME

Basil guided a group of us through the gardens, a tour which introduced us to the convolutions and byways of the housing estates. Eventually, we arrived at the Collingwood community garden to find it durably constructed with hardwood edging and paved paths. It had been much the same at the Fitzroy community gardens.

Basil puts a great deal of emphasis on solid construction. Paved pathways and raised garden beds made of hardwood or brick require less maintenance and do not become overgrown and unsightly. Unlike other community gardens we had seen, a sense of aesthetics had played a key role in the design and construction of the Fitzroy and Collingwood gardens. A high,

chainlink fence protects the Fitzroy garden from vandals.

Even compost bins and wormfarms had aesthetic appeal as well as functionality. These had been built by the people at CERES, the community environmental park in nearby Brunswick. Solidly made of timber, the bins turn the resident's waste into valuable fertiliser and are a replicable model suitable for apartment buildings elsewhere.

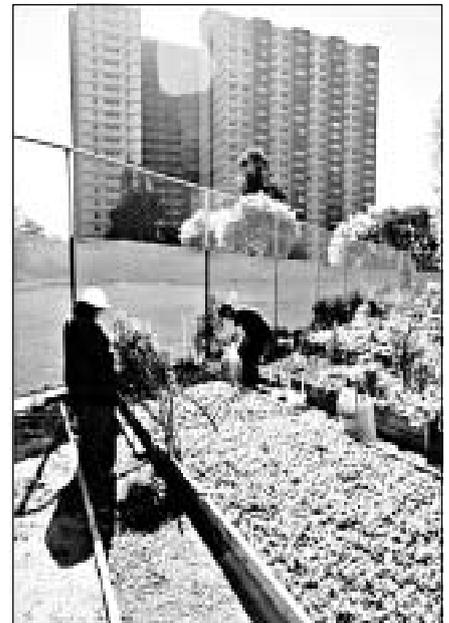
The Collingwood gardens are a newer development than the Fitzroy allotments. Even before construction was completed, however, it was clear that the demand for allotments could not be accommodated. People then extended the gardens themselves.

### VERY PRODUCTIVE

We realised that the Fitzroy gardens were probably the most productive we had seen anywhere. A variety of mainly Asian vegetables were close grown to make best use of limited space. The long, rectangular raised garden beds have been divided into individual allotments.

Access to fresh, nutritious food is not the only benefit of the community gardens to estate residents. On a sunny day, residents can be seen on the garden seats reading newspapers, talking and relaxing.

Basil Natoli really has facilitated community gardens as multiuse sites. The gardens provide a practical example of how a motivated and energetic individual can make things happen.



Fitzroy Community Gardeners tend their allotments amid the high rise of the housing estate.

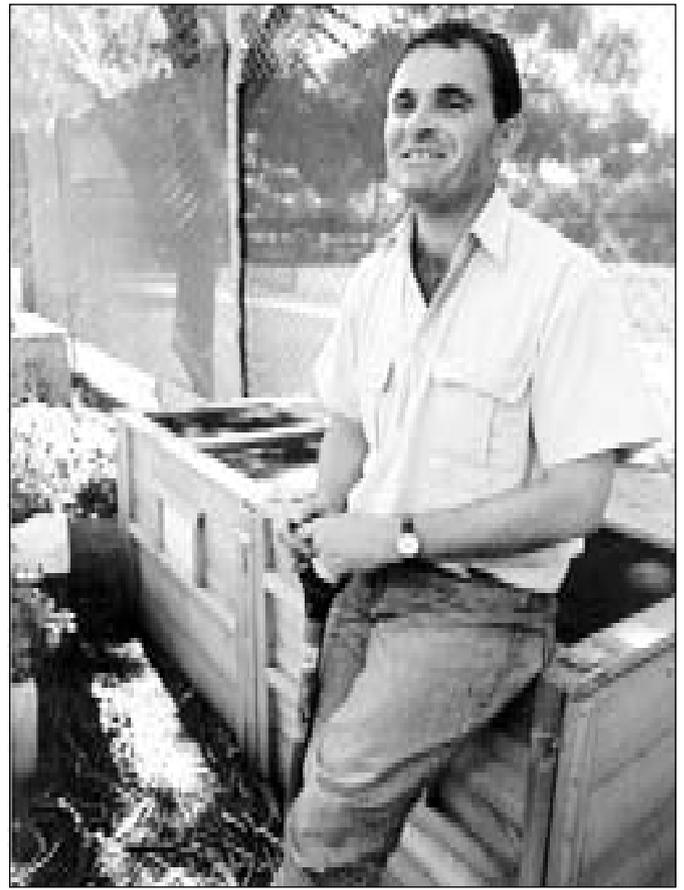




Large scale worm farm at Fitzroy Community Garden.

Access to the processed compost is easily obtained through the hinged wire mesh top and the sliding front panel.

Well made and maintained composting systems keep out rodents and prevents odours.



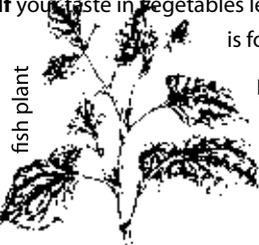
Basil Natoli finds a seat on the compost bays at Fitzroy Community Garden.

Basil's experience demonstrates that community garden development must be given plenty of time and things should not be rushed. Patience and persistence are key qualifications for people in leadership roles in community gardens.

# Exotic Greens

If your taste in vegetables leans to the exotic, then this little book is for you.

fish plant



Illustrated with line art by Fran Gilbert, who did the art work for *Penny Woodward's Australian Herbal*, *Exotic Greens* is a compendium of vegetable crops grown by Collingwood community gardeners.

The book, published by Coll-LINK, was supported by the City of Yarra, the local government body. Mayor, Councillor Linda Hoskins, wrote an introductory page.

*Exotic Greens* is not only a catalogue of vegetables and herbs in local use — it is also a cookbook. Recipes have been drawn from Meera Freeman's *The Vietnamese Cookbook*.

To obtain your copy of *Exotic Greens*, try the Greening Australia Bookshop, 2 Holt Street, Stanmore.



edible canna



Coll-LINK - a project linking people living in Collingwood

# Taming the towers

Story and photos by Russ Grayson

## Gardening South Sydney's high rise

Picture this: a group of people, many of whom cannot communicate effectively with each other, cultivating vegetables in a garden. Now look up, and see the high rise apartment buildings surrounding this small group.

This is the scene in Sydney's inner-urban Waterloo Estate, an ageing housing development of high rise towers and smaller, red brick blocks which dominates the skyline of the inner southern suburbs.

The garden scene is about to be repeated several-fold throughout the housing estate.

### SOWING THE SEED

Rhonda Hunt, a quietly determined woman in her thirties, lives with her family in South Sydney. She was one of two successful applicants when South Sydney Council advertised for waste educators to work with community gardeners in an innovative program funded by a NSW Environmental Protection Authority's waste minimisation grant.

The skills of the other successful applicant, Daniel Deighton, a landscape architect

from the Wollongong area, supplemented Rhonda's community work background. Together, and supported by council's waste education manager, Janet Broady, they formed an effective team.

Rhonda was no stranger to community gardening. For a number of years, she coordinated the small community garden behind the Waterloo Uniting Church. There, she had gained insight into the low-income demographics of Waterloo — an old inner suburb where medium density residential development stands side by side with industry. A large number of the municipality's residents occupy medium density housing, a fact that places a premium on access to public open space.

Working with Daniel, who left the program at the end of its initial funding period, Rhonda was to make reality of something started earlier by UNSW School of Social Work students on work experience placement at the estate. It was the student's belief that community gardening might be of some social benefit to Waterloo Estate residents. That idea had taken a few years to germinate; now it was to blossom into



Waterloo Estate community gardeners.

The gardens bring together people from different ethnic groups.

what has become the innovative focus of community garden development in Sydney.

Based on Angus Campbell's report on the role of, and issues facing, existing community gardens in the area, Rhonda and Daniel set to work.

Cook Community Garden was the first to be built, a circular garden of pie-slice shaped allotments. Even before construction was finished, however, it was evident that the garden would be too small to cater for the demand. Consequently, two new community gardens are now under construction nearby and a further two gardens are in the planning stage.

Although the individual gardens are small in size, together they make available a reasonably large area of space. In keeping with the waste minimisation focus of the project's funding, all of the gardens have composting systems.

Council had ulterior motives behind its support of community gardens. A couple years earlier, they had adopted a food policy for the South Sydney local government area. The first of its kind in Australia, the policy identified shortfalls in the availability of fresh, nutritious food — there were plenty



Cook Community Garden, circular in shape, is divided into triangular segments which serve as allotments.

of take aways and cafes, but few sources of fresh foods within easy reach of the tower block and other residents, many of whom were aged or of limited mobility. The policy called for council to support organic food outlets, food cooperatives — and community food gardens.

## GIVING LIFE

Community garden development in the estate has been made possible thanks to the cooperation of the estate's owner, the state government's Department of Housing. Here was a bureaucracy, frequently criticised, working on something innovative, a fact which surprised more than a few people. The department provided land and built fences around the gardens; council has taken responsibility for garden construction and the training of gardeners.

Because of the different languages spoken by residents — Russian and Indonesian are well represented — some gardeners are refugees — Rhonda often has to deliver her organic gardening workshops through interpreters.

Her work among the residents and in community garden development is the innovative edge of community gardening in Sydney. It has brought a new legitimacy to community gardening, establishing it as a valid urban landuse and as a tool for community development.

Rhonda has found that patience is a necessity; that not trying to do too much at once is a key to working with people.

"We've had so much to do in such a short time", she explained. "We're encouraging people to separate their organic wastes. This takes time. It's not an instant thing". Experience has shown that it can, in fact, be quite a challenge.

The allotments which make up Cook Community Garden are filled with annual vegetables and a few herbs. Fertiliser is made on site in large, wooden compost bins. Productivity is variable, with many gardeners only now acquiring gardening skills and lacking knowledge in important areas such as pest management.



Waterloo Estate — food gardens among parkland and high rise.

While gardening skills are quickly learned, it is the people skills which are critical to the success of community gardens, according to Rhonda. Relationships between gardeners determines whether they will continue to participate.

Juggling people skills, horticultural training, administrative work and her other waste education responsibilities makes for a substantial workload which would turn away the uncommitted. It is no ordinary job, said Rhonda assuringly: "It gives me life — it's a hopeful activity. When you see a garden surrounded by high rise, it's

wonderful to be in the city".

That's a hopeful statement, and it is clear that Rhonda sees community gardens as more than spaces to grow vegetables. "It's not just about food security", she said. "They are places where local people come together to meet, to cooperate."

Janet Broady agrees. "Now the challenge is to sustain it to make the gardens more self-reliant", she said.





# Sampling sustainable Sydney

By Michael Neville, Waste Educator, Manly Council.

Sampling some sustainable sites of summery Sydney really excited our diverse group of interested punters. Crammed aboard a steamy mini-bus, councillors, consultants, educators, managers and Waste Board members were treated to a meal of inspirational ideas.

This thought provoking tour was organised by consultants to the Northern Sydney Waste Board, Peter Rutherford and Anne Prince, as part of a regional project investigating home composting, vermiculture and the establishment of eco-gardens.

## OUR ITINERARY

Our diverse itinerary included:

- an entree pit stop at Michael Mobbs sustainable terrace house in inner-city Chippendale
- rejuvenation and reinvigoration at Sydney's home of reuse - Reverse Garbage — with lunch provided by Alfalfa House Food Coop
- visits to two outstanding community

gardens in South Sydney, enhanced by a presentation by Rhonda Hunt, South Sydney Council's Community Gardens Coordinator

- investigating an eco-garden in Maroubra which focuses on low waste indigenous plants and creative water conservation techniques
- a construction site inspection of the Northern Region's first eco-demonstration garden at Kimbriki waste and recycling centre in Terry Hills.

## EFFECTIVE MEASURES

Linking all these outstanding sites were simple measures that individuals and families can take to create a normal, comfortable and ecologically sustainable lifestyle, even in the heart of Sydney.

A little rethinking, innovation and tinkering can transform your home and your life. Resources appear from the cracks in the pavement — if you're looking.

(Left) Michael Mobbs inspects his power inverter. (Below) Photovoltaic panels atop Michael Mobbs sustainable house. Composting toilet and wastewater treatment system below patio in foreground.



## PICTURE THIS

What we saw on our tour inspired us. Picture this...

... A narrow, inner city terrace — imagine the use of all organic wastes on site — yes, even those we like to flush out of site! Imagine again being a nett exporter of energy and never again paying another power bill — here are two parents and two kids doing all this and more.

...Grabbing hold of some materials for the Mardi Gras parade or maybe a school project — all available from the knowledgeable staff at Reverse Garbage in Marrickville.

...Feeling wonderfully cool in the heat of summer by entering a shady straw bale shed at the Bower reuse centre at Addison Road Community Centre in Marrickville. Sponsor a bale with your spare change. Come back in winter and enjoy the warmth.

...Visualising high-rise dwellers in South Sydney getting their fingers dirty while meeting their Polish neighbours in their fragrant community gardens.

...Checking out an Earthworker from Maroubra with a passion for water, whose garden and pond system has become an oasis insuburbia.

... Visiting a garden at a tip — is this a joke? No! Indigenous plants, reused materials, compost mounds, frog habitats — it's Kimbriki's new eco-demonstration garden which will be seen by up to three quarters of a million people every year.

So, why not convert that old recycling crate into a wheelbarrow — it just might be fun!

For more information, contact Ann Trofa at the Northern Sydney Waste Board... 02 9428 5673.

# Year Two for West End

**Brisbane's West End Community Garden, started last year in Lyons Park, is now attracting the attention of local residents.**

The West End Community Garden group has received many expressions of support recently and has been complemented by local residents and park users about the appearance of the garden.

The group has also noticed that many of the fruits and vegetables which have been planted have been harvested by persons or critters unknown. While the loss of anticipated produce is always disappointing, it is a sign that the local community is accessing the garden. This is some comfort to those who may have missed out.

There are signs that people are using the garden...

A regular community gardener was making a midweek visit to Lyons Park to view the work of gardeners the previous weekend when he noticed two young boys scrambling along the pathways across the slope of the community garden. The boys were searching thoroughly for all the flowering plants they could see and picking the blooms to make an impressive bunch. Fully laden, they ran through the park to their nearby home, triumphantly presenting the bunch to an obviously surprised but grateful mum!

Walking through the garden with his daughter, the gardener was surprised to find a new companion hitching an informal tour of the garden. The young daughter of a student, who was taking time to catch up on some reading, watched, from a distance, the harvesting of cherry tomatoes, the pulling of weeds and tidying of the garden. She ran to check with mum that she too could get some tomatoes and do some gardening before she went. Of course, mum had no choice and another community garden member had their first gardening experience.

## New season

Spring gave the garden a growth boost and, as a result, the garden flourished. A mammoth tomato crop was harvested along with pumpkin, potato, sweet potato, eggplant, strawberries, mulberries, lettuce, green beans and more. Huge sunflowers added splashes of colour and provided food for a few galas.

New fruit trees were added to the park, including an acerola cherry, Brazilian cherry, an incecraam bean tree, meyer lemon and a tamarillo. All are fairly small at the moment but, with a little luck and plenty of mulch

and water, a couple of them might produce fruit next season. Sweet corn and peanuts were new crops planted for last summer's growing season.

We anticipated that summer would be a challenging time in the garden as it is exposed to the western afternoon sun and would cop quite a beating from the heat. The use of ground covers such as sweet potato and mulching was aimed at maintaining moisture in the soil to give the plants a chance of survival during the hot weather.

This year, we hope to see the garden grow from its humble beginnings into an established and productive community asset which will continue to grow for many years to come. Maybe we'll see you there.

West End Community Garden Group  
PO Box 5855 West End 4101  
Contacts: Tim on 07 3846 4927 or  
Catherine on 07 3217 2529



## Plants for community gardens

### The juicy pepino

Native to South America, pepino is a low-growing, tropical to subtropical shrub producing a sweet, juicy fruit. The fruits are eaten raw and used in fruit salads.

Pepino is a perennial, easily started from cuttings. The leaf is dark green in colour and shaped like a long arrowhead. When ripe, the fruit is full coloured, usually yellow, with, perhaps, some purple colouration.

Pepino grows in full sun but also tolerates open shade. This makes it a suitable planting as a ground cover below fruit trees.

Because it is low maintenance and easily grown, pepino has proven a useful plant in community gardens.



# Greening Chester Hill

Interview and photo by Russ Grayson

When motivation to do something and the chance to develop personal skills comes together, a productive synergy is born.

That's what happened to Alecia Bourner, an energetic young woman providing the motivating energy behind Chester Hill Community Garden in Sydney's western suburbs.

A couple years ago, Alecia completed a permaculture design course with Pacific Edge Permaculture. Since then, she has gone onto to enroll in a TAFE organic farming course to further develop her skills.

## DEVELOPING THE COMMUNITY GARDEN

"It started with a small group in Chester Hill who got together — some people interested in permaculture and environmentalists from different areas", she said. "We came together to put something in for the community. I think council is interested too — EarthWorks. There was a spare block of land in the neighbourhood centre that wanted it done... and it got done".

Alicia has a paid, part-time job as coordinator of the community garden, one of the few paid positions in community garden development in the state.

"I put a lot of my ideas together and spoke to a number of people in the community to put this drawing together...", she explained, holding up a landscape plan for the community garden.

The land was made available by the Department of Housing. Funding came from the Western Sydney Area Assistance Scheme.

## GARDEN DESIGN

"We have to do the development in stages because we could not afford to get it all done at once — and there's not enough community involvement to get it all done at once.

"The main area on the site is the storm water drain. Fifty percent of the plan is to correct that and make it a more natural system — a pond and ripple system — then increasing the flow and filtration of the water, and putting in sediment ponds".

Aesthetics is important in the design of community gardens because they are on constant public exhibition and people make snap judgements about gardens based on how they look.

"Aesthetics is a big thing in a way. We want to use all recycled materials but we still want to have it look aesthetic... which is like a real problem".

## STAGED DEVELOPMENT

"As a first stage, it's really just looking at paths in and around the site and to have a small garden.

"There's a gazebo, which is an education section as well.



Alecia Bourner with plans for Chester Hill Community Garden. The garden will create a pool of productive greenery adjacent to a community centre.

"Then we go onto stage two. If a landscaper looked at that or stage three, they would go '\$100 000, maybe \$120 000'. But we have \$20 000 and we have to perform a miracle or get more money".

## ADVICE

Alecia supplements her livelihood by working as a gardener at Bicentennial Park.

Her advice for people who want to take their life in another direction: "I recommend that they just take on what they want. Once you get involved in the network of people that you need, the rest will come. I think education is a big point... to get educated, not necessarily at university or TAFE, but in maybe a small group that is interested in what you are interested in — and then go on".



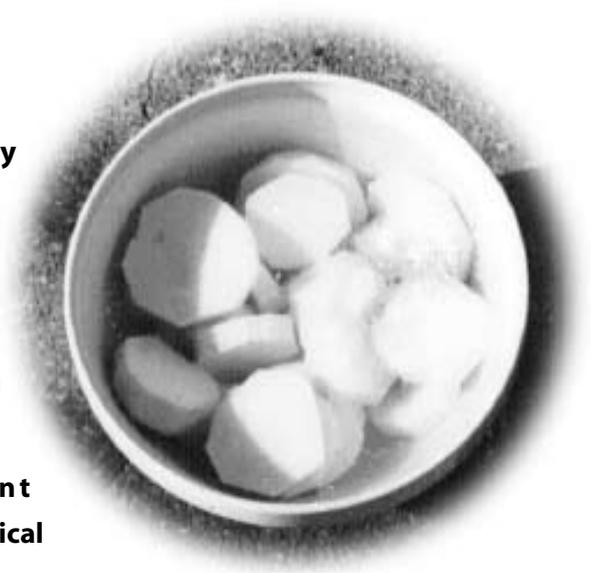
## How to grow and cook...

# Taro

By Betty and Doug Bailey

**Taro has its origins in tropical Asia, probably India. It has been cultivated for more than 2,000 years.**

**Taro is an important staple crop in many tropical countries.**



**Common Name:** Taro

**Botanical Name:** Colocasia esculenta

**Botanical Family:** Araceae

**Plant Description:** Perennial aroid. Numerous varieties, some of which are not good eating due to abundance of calcium oxalate crystals.

**Origin:** Tropical Asia, probably India. Has been cultivated for more than 2,000 years.

**Ecology:** Likes moist to waterlogged conditions (depending on variety) and rich soil. Tolerates shade but best in full sun in cooler regions.

**Propagation & Cultivation:** Propagation by top section of main tuber and its stem or by smaller side tubers. Takes from 6-10 months for tubers to mature.

### FOOD USES:

- ▶ Important staple crop in many tropical countries.
- ▶ Tubers may be steamed, boiled or baked. A tasty snack is made by peeling, slicing and frying tubers.
- ▶ Leaves, stalks and young shoots of certain varieties can be eaten cooked. Cooking is necessary to destroy calcium oxalate crystals.
- ▶ Tubers also fermented in various ways.

### OTHER USES:

Ornamental

## TARO LEAF CURRY

### INGREDIENTS

15-20 taro leaves and stems	1 piece tamarind
1 large brown onion, chopped	1 chilli
1 dsp. curry powder	1 clove garlic
1 stem lemon grass	1 can coconut cream
3 pieces galangal	1 tsp. sea salt
3 salam leaves	5 dsp. grapeseed oil

### METHOD

- ▶ Chop leaves and peel stems.
- ▶ In a cooking pot bring water to boil.
- ▶ Add taro leaves and stems. Boil vigorously until stems soft (about 15 minutes).
- ▶ Drain and throw water away. Set leaves and stems aside.
- ▶ Heat oil and brown onion.
- ▶ Add curry powder and stir.
- ▶ Pour in 1 cup water and bring to boil.
- ▶ Add spices and stir.
- ▶ Pour in another cup of water.
- ▶ Continue to boil rapidly for 15 minutes or so.
- ▶ Add set aside leaves and stems and continue to boil rapidly.
- ▶ Then add coconut cream, salt and more water if needed.
- ▶ Slowly return to boil and then turn off heat.

### WANT TO KNOW MORE?

Betty turns the produce from their garden into delicious and nutritious food cooked Indonesian style.

For more information phone Betty or Doug Bailey on 02 9559 1421.

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# Preparing and cooking taro...

Taro requires peeling, soaking and cooking to avoid irritation due to oxalic acid in the raw vegetable.



Freshly dug taro tubers. The tuber as well as the leaf of most taros is edible.



Soaking pieces of taro to get rid of oxalic acid crystals.



Peeling taro tubers.



Frying taro slices.



# Looking good

Story and photos by Russ Grayson

**With an estimated 1000 sightseers a year, it's Sydney's most visited community garden. The University of NSW Community Permaculture Garden had a shaky start but, over the course of its five years of existence, the garden has grown into a flourishing and innovative place.**

The fruit trees are growing... the sunflowers are taller than head height... sweet potato carpets the soil. The UNSW Community Permaculture Garden is looking better than ever.

Motivating the gardeners has been the winning of a three year reprieve on a threatened closure. University authorities late in 1998 tried to shut down the garden to make way for student housing, however responses by post and email from over 500 people resulted in a reprieve for a couple years at least.

This will provide time to assess the future of a garden which has have won first and second place prizes for the best productive garden in Randwick Council's annual garden competition.

## EDUCATION AND OUTREACH

The garden has extended its reach into the surrounding community and serves as a venue for community college organic gardening classes and for permaculture courses. Visitors from overseas, including the United States, New Zealand, Papua New Guinea, the Solomon Islands and Japan, as well as from interstate have visited the garden. It even has its own world wide web site.

Workshops in plants, garden construction and composting have been held at the garden. For the university, the community garden serves as an unofficial component of community outreach and contributes to the university's educational mission.

## UPS AND DOWNS

The garden was started as the result of a one-week permaculture course run

for the Students Guild by Pacific Edge Permaculture.

It's had its ups and downs since then — periods of high and low participation — but it's all been a learning experience for the people associated with the garden.

The design takes the form of a curving tree and shrub cropping area enclosing a garden bed of annual vegetables. The vegetables occupy only a small area, the majority of the space being planted to fruit trees, shrubs and perennial vegetables. This reduces time spent in maintenance and is a means of coping with periods of low participation.

Short term fruit trees such as banana, pawpaw and tamarillo were planted to provide a crop while slower growing fruits like avocado, mandarin and mango came to fruiting age. The sugar bananas and pawpaw have now been through a number of generations, while the mandarin, still quite small, has set an abundance of autumn fruit.

## SHARING WORK AND PRODUCE

The UNSW community garden is worked on a shared basis with people doing whatever work is needed and sharing the produce. The gardeners record their work in a log book where they also list what needs doing so other gardeners know where to start.

A large, eight bay compost production system keeps the garden supplied with fertiliser and mulch. This is fed with waste food collected from Randwick Organics and stable sweepings from the nearby racecourse. The compost system has been designed so that compost can be easily turned into the bin opposite and moved down the bays in a zigzag manner.

Its curving paths, tree crops, annual vegetable cropping area and extensive composting system give the UNSW Permaculture Community Garden the ambience of a food forest. It's an oasis of food and greenery in a sea of red tiled roofs and houses.



UNSW community gardeners.

Community college organic gardening class in the UNSW Permaculture Community Garden.

The garden has become a frequently used site for community education. Visitors from overseas and interstate have commented favourably on the garden.



UNSW community gardeners Michael (left) and Matthew set up a Jura solar cooker to prepare lunch for hungry gardeners.

Appropriate technologies are at home in community gardens, whether its solar driers for drying vegetables and fruit produced in the garden for storage, solar cookers for cooking, tanks for roofwater storage or photovoltaic panels for lighting, appropriate technology filfils both practical and educational purposes.



Matthew and a visitor check the sweet potatoes growing below pawpaw.

Growing vegetables below tree crops, a practice known as 'stacking', makes effective use of vertical space. It copies the structure of the natural forest in which ground level plants grow below an understory of smaller trees, which grow below the canopy of taller trees.

Stacking in the garden is a way of increasing the number of plants which can be grown. The ground level plants must be shade tolerant.



# Indigenous indulgences

Story and photos by Russ Grayson

**There are many indigenous food plants but most are too large or produce too little food to justify their use in community gardens. Carefully selected for productivity and size, however, Australian bushfoods are a unique addition to community gardens.**

If you want unique plants and flavours in your community garden, why not consider Australian bush foods?

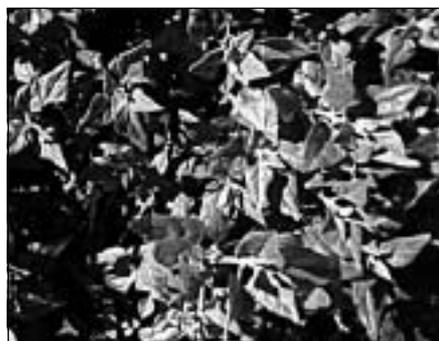
In selecting bushfoods, first consider what will grow in your climatic region. Next — especially if you are thinking of planting trees, consider the mature height and spread

of the tree — will it be too large for your garden and block the sunlight or take up too much space? Then consider the productivity of the plant — is it worth taking up valuable space for a plant which produces only a little food?

Most bushfoods are low maintenance

and many require less watering than exotic fruits.

Following are a few common, low maintenance bushfoods for your community garden.



*Tetragonia tetragoniodes*

## **WARAGUL GREENS (NEW ZEALAND SPINACH)**

### **Botanic name: *Tetragonia tetragoniodes***

A sprawling low-growing scrambler, NZ spinach is a perennial producing edible leaves year round. The leaves are cooked and used like spinach.

In some places, NZ spinach may die back a bit in winter, while elsewhere the plant retains its luxuriance year round. In its natural habitat, the plant is found on sandy soils and behind beaches.

Plant NZ spinach in your perennial vegetable beds or as a groundcover between fruit trees. It grows best in full sunlight but tolerates open shade. As well as producing food, it serves as a groundcover, retaining soil moisture and protecting the soil. Be sure to leave plenty of space for the vine to scramble over.

NZ spinach is well worth planting in community gardens because of its high productivity. It is propagated from seed.



*Syzygium leuhmanii*

## **SMALL LEAF LILYPILLY (RIBERRY)**

### **Botanic name: *Syzygium leuhmanii***

Native to the east coast rainforest, small leaf lillypilly is a medium height tree to about five metres producing a crop of pink-coloured, pear shaped edible fruits once a year. These are edible raw or can be made into a sauce. The tree grown in full sun or open shade.

This is a multiuse plant and is useful in windbreaks. It may be pruned.



*Macadamia species*

## **MACADAMIA (QUEENSLAND OR BAUPLE NUT)**

### **Botanic name: *Macadamia species* (there are several species)**

This is a medium tree, six to seven metres in height, of the northern NSW and Queensland rainforests. It is also a commercial crop of the Australian subtropics.

Macadamia produces a hard-shelled nut eaten raw, cooked or processed for oil. It is an orchard planting in the community garden, where it grows well in full sun.

## ACT...

### SEED SAVERS STIMULATE INTEREST IN ACT

A recent highlight of the community gardens scene in the ACT has been the visit of Jude and Michel Fanton, from the Seed Saver's Network.

Jude and Michel were brought to Canberra by COGS — the Canberra Organic Growers Society — and Permaculture ACT.



Jude and Michel Fanton

A visit was made to organic gardens and we heard from the scientist who developed the 'clever clover' system.

Sunday saw a workshop on seed saving, with activities in the xeriscape garden and in the COGS and Steiner School gardens.

Jude and Michel's visit, and the enthusiasm of COGS and Permaculture ACT members, has created a lot of interest in seed saving in Canberra.

### WHAT ELSE?

I've been busy collecting green waste and composting around food trees using a method developed by an Indian scientist.

Meantime, it's autumn in Canberra and time to think about those winter vegetables.

...Dave Tooley  
network coordinator, ACT.

## TASMANIA...

...David Stephens, Creek Road Community Garden  
Ph: 03 6227 8390

Community gardening made a start in Tasmania only a few years ago. One of the fastest growing gardens is Creek Road Community Garden, in Hobart.

Fiona Campbell spoke with garden manager, David Stephens...

**Fiona:** How is the garden going?

**David:** For the first time we have a full house with all plots leased. We're looking forward to a waiting list, and that's how it should be. A waiting list means that there's a little bit of pressure on the other gardeners to do the right thing because too many are a little bit lax in keeping the weeds down, not coming often enough and that sort of thing. Sometimes we might not see people for a month and wonder whether they have they lost interest.

**Fiona:** What do people grow?

**David:** Most of them are experimenting with their gardening. It's mainly annual vegetables which are grown. Some, thank

goodness, like to grow flowers, too, to bring a bit of colour in. We discourage people growing herbs because there's a communal herb garden which I prefer people use. The herb garden is a central feature of the half acre garden. It's surrounded by a rockery and is rather nice.

**Fiona:** Have you received any help from local government?

**David:** We get the garden for a peppercorn lease from Hobart City Council, who have been very supportive. They financed a couple thousand dollars for a high security fence and donated loam.

**Fiona:** Some Sydney gardens are used for waste minimisation education. Does anything like that happen at your garden?

**David:** I do that through our supporting body, the Tasmanian Environment Centre. I'm the tutor. We do workshops in household compost making and survival gardening. The next one is in July.

# NEW SOUTH WALES

State co-ordinators  
Russ Grayson +  
Fiona Campbell

## A FEED OF PIGWEED

Pigweed is a small food coop located on the campus of the University of NSW.

Membership is available for a small annual fee to student and nonstudent. All that is required is a few hours of voluntary work in the coop to obtain your food at economical rates.

Like most food coops, Pigweed has a minimum packaging ethic. Members are requested to bring clean containers to take their food away in.

You can find Pigweed on the UNSW campus adjacent to the Roundhouse.

The Sydney region's other food coops include Alfalfa House (113 Enmore Road, Enmore), Manly Food Coop (1a Whistler Street, Manly) and Community Foods in Katoomba.



A slightly tilted Pigweed crew at the EarthWorks open day at Bondi Pavilion.

## LOOKING FOR A SIGN

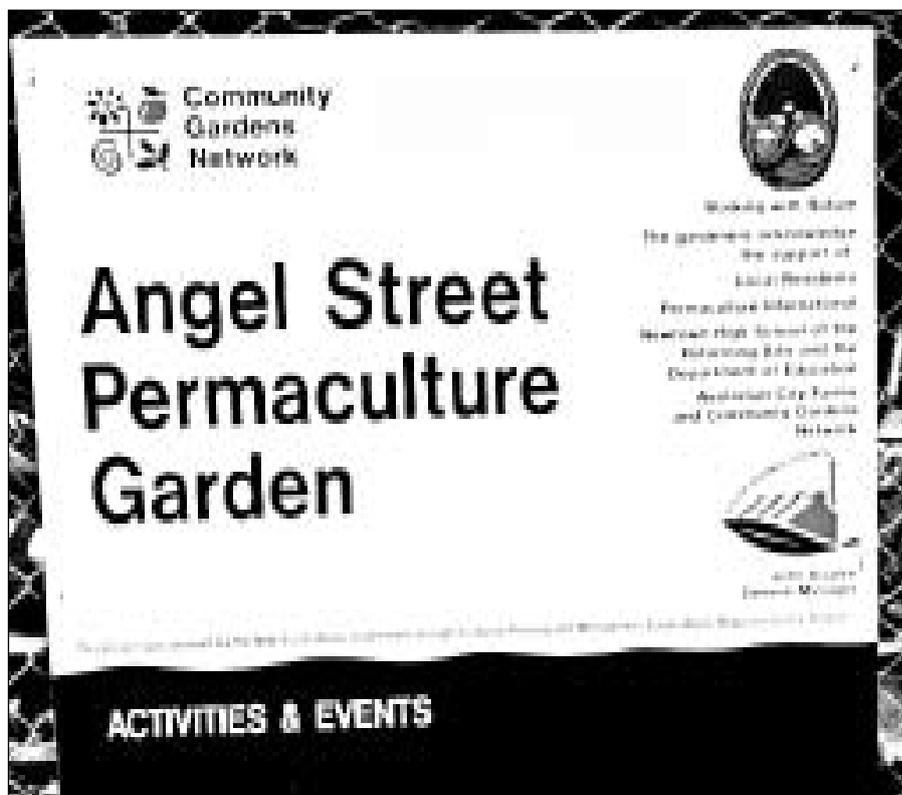
South Sydney Council has installed signs in community gardens in South Sydney and has produced a ten page booklet on community gardening.

Funds for the signs and booklet were obtained from the state government's waste minimisation grants scheme.

Signs have been produced for Angel Street, Waterloo Uniting Church and the Waterloo Estate gardens. They feature a blackboard where gardeners can write the date of their next meeting or notify special events in the gardens. They also acknowledge the Australian City Farms and Community Gardens Network for the assistance the organisation has provided to council.

The Angel Street Permaculture Garden sign in Newtown also features the permaculture logo.

Signs explaining the composting process have also been installed. They are aimed at assisting local residents recycle their food scraps and garden wastes in community composting systems in the gardens.



New signs at Angel Street Permaculture Garden. Signs fulfil an educational role in community gardens and invite public participation.

# QUEENSLAND...



State Co-ordinators  
Morag Gamble + Evan Raymond

As the new millennium approaches and people rush here and there, I think it is a time to take a fresh look at many things.

I feel city farms are now challenging old thinking patterns by helping communities work together to achieve a common goal. Community run city farms are definitely playing an enormous leadership role in today's society just by introducing the people to the fact that individualistic ownership of mowers, tools and food can be replaced with shared community ownership.

However, finding and keeping volunteers to maintain Beelarong City Farm is a constant challenge. At the start of our city farm's life I found that there was a huge imbalance in energy. It did take time, effort and energy just to keep the farm looking reasonable, attempting to please both the city council and residents in the same street as the farm until we could think of ways to introduce permaculture methods and get more people involved.

Growing healthy, organic fruit and vegetables within a city is starting to appeal to more people now that increased health problems are rising. We have found a constant, small band of city folk like the city farm venue to participate in a variety of workshops such as permaculture, biodynamics, no-dig garden and cob oven building workshops, but many are too stressed these days to commit to helping to run or maintain the city farm.

As a consequence of the shortage of reliable workers, coupled with insufficient finance (both characteristics of new farms), I formed an alliance with Career Australia (work for the dole) and am now delighted at the boost of energy at the city farm.

Over the next year, together with these young folk from Career Australia, we will be erecting a round pergola sitting area, digging out a small pond, erecting fences for chickens, ducks, geese and allotment farming.

Wayne Wadsworth, a permaculturist with Career Employment Australia, is helping to trial a composting worm bin system made from three big black wheelie bins complete with trap door at the bottom and irrigation pipe on the inside for moisture and aeration of the compost. Each allotment bay will house its own composting worm bins.

Career Australian and Beelarong City Farm approached Bunnings Warehouse for assistance and found them supportive and helpful. They have said that they will erect a children's playground at our site and negotiations are now proceeding with the city council and Bunnings. It's amazing how

a boost of energy or an improvement seems to spark the next project.

Now that the playground is being contemplated, it has been realised that a composting toilet complete with solar panels and DC lighting would be ideal. So, in goes another submission for funding. Keep your fingers crossed for us and let's hope we can keep the momentum going.

Marion Forrest  
Beelarong City Farm



New mulched garden at Beelarong City Farm



SUSTAINABLE  
FUTURES BOOK  
SERVICE

Permaculture and  
related books.

For a booklist please contact:

Sustainable Futures  
Morag Gamble & Evan Raymond  
Lot 50 Crystal Waters  
MS 16 Maleny QLD 4552  
Ph/fax: 0754 944 8332

# VICTORIA



**State contact  
Pam Morgan,  
Collingwood  
Children's  
Farm**

On one side, a curve of the Yarra River forms the perimeter of Collingwood Children's Farm. The other side was a church property, but now it's up for redevelopment.

Pam Morgan reports from Collingwood on the farm's attempts to influence the planning process and on other moves in Melbourne...

We're attempting to influence decisions made about the future of the land next to the farm. We've been through this planning panel process with the developers and people presenting their case.

We rewrote the planning scheme and designated the area close to us as suitable for community gardens, permaculture style plantings, orchard or water storage with prohibited uses being brothels or residential. It was targeted for the farm and its protection. It's very cheeky to say the least.

We were looking also at how you might look at land planning issues and make provision for community gardens as a recognised use and prohibit activities which are incompatible.

We've managed to get the idea of harvesting roofwater for the farm from the rooftops of the proposed development in front of the planning panel. It's in our planning and we've talked to the developers about it.

In other news, Collingwood Children's Farm has launched its early childhood program.

We got someone from the Early Childhood Environmental Education Association to come to develop the program. We now have a couple trails and we've had some training for our workers.

Basil Natoli, who has been helping with the development of Fitzroy and Collingwood community gardens, is about to start on his first three month contract with the Ministry for Housing. He plans to prepare a book on how to go about establishing community gardens.

We're trying to get together a group of people, combined with the work of Basil, which will act in a support and lobbying capacity for community gardens.



Allotment gardens at Collingwood Children's Farm.



Chooks take their pickings from the wormfarm at Collingwood Children's Farm. The worm compost is used to fertilise the farm's gardens.

# WESTERN AUSTRALIA



State  
co-ordinator  
Martin Anda

## RECENT BUSY BEES

Freemantle Inner City Agriculture (FINCA) had a fabulous busy bee on March 13 at Florence Community Park. A number of new local residents turned up.

We did lots of mulching and pruning and preparation for early winter plantings at our next busy bee in May. There are some lovely big Panama Gold passionfruits ripening as well as olives and pomegranites on their way.

Miles Durand has been the council employed gardener at five hours per fortnight over the last two years but is leaving next week for a two year TAFE posting to the Kimberley to teach permaculture in remote Aboriginal communities.

That night we had a community BBQ and slide show to say farewell and to recruit new people. That was well attended. There were slides of the early park construction in 1995 and Miles showed some from his trip to permaculture sites in Bangladesh in India many years ago. Inspirational!!!



Welcoming signs at Florence Community Park. The community park, constructed by FINCA on the Fremantle waterfront, features food production, native plants, a picnic shelter, rainwater harvesting and irrigation and children's play area.

MUPETS had a wonderful busy bee at the Environmental Technology Centre at Murdoch University on March 21, for the Autumn Equinox. Greg Knibbs came along with his big mulcher and we pruned many trees and removed numerous sacrificial legume trees.

We also continued construction of the constructed wetlands system for wastewater treatment, did some nursery propagation work, had a massive tidy up in Zone 1, prepared the first bay for planting of our new four-bay rotation system chook pen, and then had a sumptuous feast with a vegetarian BBQ with the 20 or so people present.

Happy gardening to you all.

...Dr Martin Anda,  
Environmental Technology Centre.

## ENVIRONMENTAL TECHNOLOGY CENTRE

### Courses and Calendar

**MUPETS Equinox / Solstice Busy Bee and BBQ** June 20, Sept 19, Dec 19 Sunday 9 am - 1 pm. All welcome. No charge

**Annual Envir. Science BBQ** September 24 Friday, 12 noon - 1.30 pm. Cost: \$5

**The Urban Peasant** May 8&9, July 31 & August 1, Oct 9&10 with the MUPETS team 9360 6457 Saturday and Sunday, 10 am - 4 pm. BYO lunch. Cost: \$100

**Bush Regeneration Insights** March 20, May 22, August 14, Oct 23 with Richard Cooke and Clare Constantine 9360 6457 Saturday, 10 am - 4 pm. BYO lunch Cost: \$60

**Plant Propagation** April 10, July 3, September 4 with the MUPETS team 9360 6457 Saturday 10 am - 4 pm.

**Beekeeping** April 18 and further dates to be announced with Richard Cooke 9360 6457 Sunday 10 am - 4 pm. BYO lunch. Cost: \$60

**Aquaculture** May 1, July 24, September 25 with the MUPETS team 9360 6457. Saturday 10 am - 4 pm. BYO lunch. Cost: \$60

**Greywater Recycling** May 29, August 21, October 30 with Martin Anda and Ross Mars 9360 6123 Saturday, 10 am - 4 pm. BYO lunch. Cost: \$60

**Vermiculture** April 24, July 17, Sept 18 with Terry McIntosh 9360 6457 Saturday 10 am - 3 pm. BYO lunch. Cost: \$60

**Strawbale Construction** Strawbale Building Trust April 10/11 further dates to be announced with Gary Dorn & Lance Brandes 0419 042 265 (9360 6457) BYO lunch. Cost: \$150

**Mudbrick Construction** April 17/18, July 10/11, September 11/12, November 6/7 with Derek Hobbs 9360 6457 A 2 day, 10 am to 4 pm hands on mudbrick making course plus wall construction. BYO lunch. Cost: \$120

**Alternative Building Materials & Construction** May 29/30, August 21/22, October 23/24 with Derek Hobbs 9360 6457 A 2 day, 10 am to 4 pm hands on course covering the various earth building techniques. BYO lunch. Cost: \$150

**Climate Sensible Housing Design** August 7 with Stewart Dallas and friends Saturday 9 am to 1 pm. BYO lunch. Cost: \$35.

..Information: MUPETS on 9360 6457.

Greetings from South Australia! As the new co-ordinator I have spent much of my time establishing an evolving list of community gardens and food co-ops in the Adelaide region. I have systematically introduced myself and the network to these groups. This has been a rewarding experience to get out and about, explore and meet a lot of awe-inspiring people who keep these processes going.

## WYNN VALE COMMUNITY GARDEN

Started in 1994 with a small steering committee of volunteers and a Council Neighbourhood Development officer, the area is owned by the Tea Tree Gully Council. The nearby Golden Grove development has a high proportion of young families, also courtyard homes and units for the elderly who use the garden. Other garden members come from surrounding suburbs.

An action research project grant from the DSS enabled the committee to purchase fencing, fruit trees, pavers, seeds, a second-hand shed and materials for a shade and hot house. Permaculture and organic gardening principles were agreed to and plans were formulated to include access for disabled and wheelchair bound people.

An average of ten volunteers meet every Saturday for working bees. They have established a communal garden, planted more trees, built large compost bays and established 24 garden plots for rental. The deep clay loam soil is rich and productive and, with added compost, is producing good crops of fruit, veges and herbs -yum!

The latest project in the garden is a 'Nature Loo' composting toilet. It's taken over two years to reach the building stage, as ministerial assent was needed to override the initial negative decision by SA Water. Approvals were then obtained from the SA Health Commission and the Tea Tree Gully Council.

Anyone interested in becoming involved with the project, or just coming in to meet the group, is welcome any Saturday



Photo (from left): Jayde Marriott, Norman Dulvarie & Rosemary Santich, planting local native plants at the Picket Fence Community Garden.

morning at 32 Park Lake Drive, Wynn Vale, behind the community house and kindy.

Gloria Bristow, Community Garden Co-ordinator

## PICKET FENCE COMMUNITY GARDEN

Within six months, part of the St Mary's Anglican Church and Picket Fence Drop-In Centre car park has been transformed from a barren, unattractive and poorly drained area into a spectacular permaculture food and local native garden.

This initiative, involving the Inner Southern Community Health Service, St Mary's Anglican Church, Picket Fence Drop-In Centre and Mitcham City Council with assistance from Community Benefit SA and Living Health, has created a vibrant community project.

Up to 30 people have been involved in developing and maintaining the garden. For these people, becoming involved in the project has brought friendship, purposeful activity, dignity and food — as well as creating a healthy environment.

Some of the features of the garden

include:

- organic fruit and vegetables
- a 'Wirra' (the Kurna word for bush) with native plants local to St Marys
- bush tucker plantings
- sheltered meeting place
- construction of a sand pit under the now shaded and disused Hills hoist
- diversion and use of stormwater for watering through a series of swales.

A conciliation bench made by a process of called 'cobbing' is planned for the garden. This bench will become a centrepiece in the garden, representing the reconciliation of European and Aboriginal people.

Combining the needs of a community with the needs of the environment has made it a valuable demonstration site.

**If you are interested in becoming part of the garden contact:  
Norman on 8374 1810 or  
Malcolm on 8374 2522.**

## A LABOUR OF LOVE

A number of recent personal experiences have made me consider the different reasons why people love their gardens and how different gardens can be. As well as the 'usual' type, a garden can be a single pot plant on a windowsill, the local nursery, the gardens of family and friends or even pictures of plants and gardens in books and magazines.

As a result, I have decided to put together a book with the working title "I love my garden because...", and I am interested in receiving contributions from as wide a range of people as possible (including drawings or comments from children), with a view to publishing the book in 1999. If any readers would like to jot down a few lines about why they 'love their garden' for possible inclusion in the book, they can send them to me at : PO Box 798, Glenelg, SA 5045 or fax them to me on 08 8376 4629.

Unfortunately I am unable to offer payment for contributions, but part proceeds from the book will be donated to the Community Gardens Scheme. Thank you for any assistance.

Angelina Edwards, Glenelg, SA

# NTH'N TERRITORY

## NEW CITY FARM IN THE TOP END

Darwin City Farm sprouted from a few verandah conversations during a record wet season. After meeting the "right person" we were introduced to Bagot Aboriginal Community Council and have gained a site of about 1 hectare at Bagot Community. The area is being used as a tip and has lots of potential for recycling.

So far, circle gardens and ponds have been planted with easy care plants such as paw paw, banana, sweet potato, pigeon pea, cassava, basil, lemongrass, pineapple, climbing beans, taro and kangkong.

We hope to set up a nursery, a composting area and an office/library. These will enable us to expand our gardens information and resources to people indterested in food gardens in the Top End.

Any advice on gardening, design ideas, fundraising and organising would be greatly appreciated.

Contacts: Paul Cory (08) 8981 1343 or

Fiona Gavino (08) 8941 9566

Mail: Darwin City Farm PO Box 36028,

WINNELLIE, NT 0820.

email: rhythm99@hotmail.com

Paul Cory.



**Territory  
co-ordinator  
John Denlay**





# Making contact...

Phone or email to arrange a visit...

## ACT AND NSW

### ACT co-ordinator:

Dave Tooley 06 231 2187

### NSW co-ordinators:

Russ Grayson + Fiona Campbell  
Ph: 02 9588 6931  
Email: [pacedge@magna.com.au](mailto:pacedge@magna.com.au)

### Community Gardens

Angel Street Community Garden  
Corner of Angel and Harold  
Streets, Newtown.  
Contact: 02 9588 6629 Sydney  
Permaculture.

### Blue Mountains Community Garden:

Victoria Street North Katoomba.  
Contact:  
Supapon Raffan: 0247 823 506.

### Bundeena Community Garden:

Bundeena Public School,  
Bundeena.  
Contact: Chris van Veen on 9523  
4913 or Ray Solness 9523 1862.

### Cook Garden

Corner of Pitt and Raglan Streets,  
Waterloo. Contact: Waterloo  
Community Development project  
on 02 9319 4561.

### Earthcare Centre of Henry

### Doubleday Research

### Association Inc.:

Corner Science Drive and  
Campus Drive, University of

Western Sydney, Richmond. Postal:  
Secretary, 816 Comerleroy Road,  
Kurrajong 2758. Contact:  
Eric Brocken on 02 4573 1712.

### Glovers Community Garden:

Rear of Rozelle Hospital Grounds,  
next to IPCU Ward, end of  
Glover Street. Postal: PO Box 923  
Darlinghurst NSW 2010. Contact:  
Michael Derrick on 9510 6807 or  
email: [michael-derrick@usa.net](mailto:michael-derrick@usa.net)  
or Sue Christmas on 9818 4581.

### Habitat & Harmony Community Garden:

PO Box 347 Belmont NSW  
2280. Contact: Indria Devi + Bob  
Stauton 0249 470 0311.

### Liverpool Community Garden:

Contact: Martha Jabrur on  
9821 9171. or email: [marthali@dot.com.au](mailto:marthali@dot.com.au)

### Lucas Public School Garden:

Contact: Helen Forsythe  
Drummoine Council 9719 0367.

### Marton Community Garden

Raglan Street, Waterloo. Contact:  
Waterloo Community Dev't  
project on 02 9319 4561.

### Randwick Community Garden:

33 Bundock Street, Randwick 2031.  
Contact: Francis on 9663 0734  
or Jean Pierre Chauvin email:  
[japeman@tig.com.au](mailto:japeman@tig.com.au).

### Redfern Heights Community

**Garden** Corner of Ogden Lane and  
Marriotts Streets, Redfern. Contact:  
02 9698 9497.

### Solander Community Garden

Raglan Street Waterloo (opposite  
Cook Garden). Contact: Waterloo  
Community Development project  
on 02 9319 4561.

### South Sydney Council contacts:

Rhonda Hunt's email: [arking@tpg.com.au](mailto:arking@tpg.com.au)

Janet Broady's email:

[janetbroady@hotmail.com](mailto:janetbroady@hotmail.com)

### Stella Maris High School

**Community Garden:**  
Eurobin Ave., Manly NSW 2095.

Contact: Chris McKinness or  
Micheal Neville's email at Manly  
Council: [wasteducate@peg.apc.org](mailto:wasteducate@peg.apc.org)

### Summerhill Community Garden

133 Smith St, Summerhill 2130.  
Contact: Gerard Franklin on  
02 9799 5800.

### University of NSW Community

**Garden:** Laneway between 10 & 12  
Arthur Street, Randwick.  
Ph: Mathew McLennan on

02 96635240.

### Waterloo Community Garden:

Uniting Church, 56A Raglan Street,  
Waterloo. Contact: 02 9319 137.

### Willoughby Community Garden:

Contact: Meg Evans on 9958 1035  
or email: [JFisher@Mallett.Nursing.usyd.edu.au](mailto:JFisher@Mallett.Nursing.usyd.edu.au)

### Wollongong University

### Community Garden:

Ph: Andrew Stanton on 02 4221  
4201 or email: [adstan@hotmail.com](mailto:adstan@hotmail.com)

### Young Earth Community Garden

Corner of Waldron Road + Hector  
Street, Chester Hill. Contact: Alesia  
Bourner on 9645 3700  
or email: [chesonc@ozemail.com.au](mailto:chesonc@ozemail.com.au)

## Education Centres & associations...

### Agriculture & Food Group:

Action for World Development,  
8/24 Kippax St, Surrey Hills 2010.  
Ph: 02 9212 5275

### Djanbung Gardens Education

**Centre:** PO Box 379 Nimbin 2481  
Ph/ fax: 02 6689 2755.

### Earthcare Park and

### Education Centre:

PO Box 246, Jesmond 2299.  
Email: [bernyln@hunterlink.net.au](mailto:bernyln@hunterlink.net.au).

### EcoHome:

67A Hobart Road, New Lambton  
2305. Contact: 02 4957 4717.

### Food Share Australia:

Wayside Chapel, 29 Hughes Street,  
Potts Point 2011.

### New Gokula

Lot 1, Lewis Lane, Millfield via  
Cessnock. Contact: 02 4998 1800.

### Intelife:

Locked Bag 4, Wentworth Falls  
2782. Phone: 02 4757 2451.

### Koorang City Farm:

PO Box 292 Wallsend NSW 2287.  
Ph: Rob Henderson on 0249 555  
785 or email: [rhenders@mail.newcastle.edu.au](mailto:rhenders@mail.newcastle.edu.au)  
<http://www.newcastle.edu.au/koorangang/>

### Leisure Coast Permaculture

### Visions:

280 Cordeaux Road, Mt Kembla.  
Contact: April Sampson-Kelly  
on 02 4272 9619 or email:  
[askpv@ozemail.com.au](mailto:askpv@ozemail.com.au).

### Organic Growers Association:

49 South Liverpool Road,

Heckerberg 2168.

### Pigface Point Education Centre:

Dr Ted Trainer, School of Social  
Work, UNSW, Kensington. Ph: 9662  
8991 or email: [F.Trainer@unsw.edu.au](mailto:F.Trainer@unsw.edu.au).

### Sydney organic farmers markets:

Sunday mornings, French's Forest  
Hotel. Ph: Elizabeth 02 9918 2828

### The Sustainable House:

58 Myrtle Street, Chippendale 2008.  
Contact: Michael Mobbs  
02 9566 4340.

## NORTHERN TERRITORY

### NT co-ordinator

John Denlay Ph: 08 8941 4389  
Email: [rhythm99@hotmail.com](mailto:rhythm99@hotmail.com)

### Darwin City Farm

PO Box 36028 Winnellie NT 0820  
Contact: Paul Cory 08 8981 1343 or  
Fiona Gavino 08 8941 9566

## QUEENSLAND

### Qld co-ordinators

SUSTAINABLE FUTURES  
Morag Gamble & Evan Raymond  
50 Crystal Waters, MS 16  
Maleny 4552. Ph/fax: 0754 944 833  
Email: [syzygy@squirrel.com.au](mailto:syzygy@squirrel.com.au)  
<http://www.squirrel.com.au/~syzygy>

**Northey Street City Farm:** Cnr  
Northey and Victoria Sts, Windsor  
PO Box 167, Wilston 4051  
Ph: 07 3857 8775

Email: [biliby@bit.net.au](mailto:biliby@bit.net.au)

### Green Corner:

Cnr  
Waterworks Rd and Jubilee Tce,  
Bardon 180 Jubilee Tce, Bardon  
4065 Ph: 07 3366  
7836

Email: [iwhas@redland.net.au](mailto:iwhas@redland.net.au)

### West End Community Garden:

Lyins Park, Cnr Paradise and Sankey  
Sts, West End  
PO Box 5855, West End 4101  
Ph: 07 3358 6664

### Beelarong City Farm:

York St, Morningside  
19 Ragoona St, Morningside 4170  
Ph: 07 3399 7755

### Global Connections:

333 Bennetts Td, Norman Park  
102 McDonald Rd, Windsor 4030  
Ph: 07 3857 6888

### Zillmere Community Garden:

74  
Handford Rd, Zillmere  
PO Box 373, Zillmere 4034  
Ph: 07 3865 7614

**Riverview Community Garden:**  
Riverview Neighbourhood House  
PO Box 6038, Riverview 4303  
Ph: 07 3816 2111

**Annerley Community Garden:**  
Annerley Community Centre  
8 Aldheim St, Annerley 4103  
Ph: 07 3391 0458

**Melaleuca Park Permaculture Garden:** Melaleuca Park, Manly 10  
Boondara St, Manly West 4179  
Ph: 07 3393 5290

**Booran Park Permaculture Garden:** Booran Park Community Centre, 10a Pendrey Crt, Woodridge. Ph: 075 546 5436

**Cascade Place Community Garden:** Cascade Place, Redcliffe 16  
Hutchison St, REDCLIFFE 4020  
Ph: 07 3284 6787

**The Urban Food Gardeners Co-op:** Adelaide St  
PO Box 10113 Brisbane 4000  
Ph: 07 3255 0212  
Email: [pedro@powerup.com.au](mailto:pedro@powerup.com.au)

**Ipswich City Farm:**  
PO Box 752, Ipswich 4305

**Caloundra City Farm:**  
60 George St, Caloundra  
PO Box 209 Caloundra 4551  
Ph: 0754 931 075

**Toowoomba Organic Garden:**  
Goggs St, Toowoomba  
PO Box 7604,  
Toowoomba Mail Centre 4352  
Ph: 0746 329 356

**Butter Factory Garden:**  
Cooroy Butter Factory,  
Maple St, Cooroy  
PO Box 619 Cooroy 4563  
PH: 0754 425 029

**Cairns City Farm:**  
PO Box 2413, Cairns 4870  
Ph: 0740 937 873

**Gold Coast City Farm:** Tallebugera,  
162 Heeb St,  
Benowa 4217. Ph: 0411 425 906

**Yeppoon Permaculture Garden:**  
12 Holt St, Yeppoon, Qld  
4703  
Ph: 0749 901 630

**Palm Beach Community Garden:**  
16 Third Ave, Palm Beach 4221  
Ph: 0755 981 505

**Joan Park Community Gardens:**  
Joan Park, Southport  
4/60 Bauer St, Southport 4215  
Ph: 0755 325 899

Email: [kiev@bigpond.com.au](mailto:kiev@bigpond.com.au)

## SOUTH AUSTRALIA

### Vic. co-ordinators

1. Brad Nott  
39 Davenport Street  
Banksia Park SA 5091  
Ph: 08 8264 1489  
Email: [bradley@ctel.com.au](mailto:bradley@ctel.com.au)

2. Ed Wilby  
PO Box 2062, Kenttown SA 5071  
Ph/Fax: 08 8339 5607  
Email: [ewilby@metropolis.net.au](mailto:ewilby@metropolis.net.au)

**Fern Ave:** 18-20 Fern Ave,  
Fullarton. Contact: Janet Fensom  
on 08 83798941

**St Marys:** Clovelly Park Comm.  
Health Centre, 1140a South Rd,  
Clovelly Park. Contact: Norman  
Dulvarie on 08 83849222

**Backyard Gardening:**  
Noarlunga Comm. Health Centre  
Contact: Elizabeth Becker on  
08 8384 9262.

**Old Adelaide Gaol:**  
32 Moore St. Contact: Joyce on  
08 8232 0048.

**Aldinga Community Centre:**  
Stewart Ave, Aldinga Beach  
Contact: Jane Taylor on  
08 85565940.

**Wynn Vale:** 32 Park Lake Drive,  
Wynn Vale. Contact: Gloria Bristow  
on 08 8265 5802

**Green St Brompton:**  
Contact: Snow on 08 8346 1884.

**Nellie's Garden:** Mitcham Railway  
Station, C/- Mitcham Council, PO  
Box 21 Mitcham Shopping Centre,  
Torrens Park 5062. Contact: Tess  
Hahesy on 08 8272 888.

## TASMANIA

**Tasmanian coordinator:**  
Darren Phillips 03 6224 8767 Email:  
[darrenp@southcom.com.au](mailto:darrenp@southcom.com.au)

**Creek Road Community Garden:**  
42 Creek Rd., Lenah Valley  
Ph: David Stephens on  
03 6227 8390

**Burnie High School Farm Learning Centre:**  
Community Development  
Specialists, PO Box 41  
Coee TAS 7320  
Ph: David Byrne on 03 6431 4146

**Creative Living Centre:**

3 Spring Street, Burnie TAS 7320.  
Ph: Jan Tanner on 03 6431 6825

**Ravenswood Community Garden:**  
Ravenswood Community Health  
Centre Ph: Tamara Johnston on  
03 6337 0222.

## VICTORIA

### Vic. contact only

CERES.  
Ph: 03 9387 2609.  
Email: [ceres@enternet.com.au](mailto:ceres@enternet.com.au)

**CERES**  
8 Lee Street, East Brunswick 3057  
Ph: 03 9387 2609  
Email: [ceres@enternet.com.au](mailto:ceres@enternet.com.au)

**Collingwood Children's Farm**  
St Heliers Street, Abbotsford 3067  
Ph: 03 9417 5806

**Collingwood Community Garden** 229 & 258 Hoddle Street,  
Collingwood.

**Edendale Community Farm**  
Gastons Road, Eltham 3095  
Ph: 03 9439 8113

**Knox Community Garden Society Inc**  
Scoresby Road, Knox  
Ph: 03 9603 5489

**Myuna Farm**  
182 Kidds Road, Doventon 3177  
Ph: 03 9706 9944

**Nunuwading Community Garden**  
82 Jollimont Road, Forest Hill  
4/60 Bauer St, Southport 4215  
Ph: 03 9878 1905

**Ringwood Community Garden**  
Corner Canterbury & Belgrave  
Roads, Ringwood 3134  
Ph: 03 9879 2203

**West Brunswick Community Garden & the Food Forest**  
Dunston Reserve, West Brunswick  
3055. Contact: 03 9386 7087

**Hepburn Permaculture Garden**  
(education centre) 16 Fourteenth  
Street, Hepburn 3464  
Ph: 03 5348 3636

**North Fitzroy Community Garden** c/- 128 Holden Street,  
North Fitzroy 3068  
Ph: 03 9489 9929

**Northcote Community Garden**  
Marijka Kusan  
Ph: 03 9486 1276

## WESTERN AUSTRALIA

### WA co-ordinators

Joshua Byrne and Martin Anda  
Environmental Technology Centre  
Murdoch University Murdoch  
6150. Ph: 08 9360 6123

Email: [j.byrne@student.murdoch.edu.au](mailto:j.byrne@student.murdoch.edu.au)

Email: [anda@essun1.murdoch.edu.au](mailto:anda@essun1.murdoch.edu.au)

**Environmental Technology Centre** (demonstration, training  
and development centre open to  
the public)  
Murdoch University, Perth

**Florence Community Park (FINCA)** Corner Marine Terrace  
& King William Street, South  
Fremantle

**Perth City Farm**  
Brown Street, East Perth

**Karawarra Community Garden**  
Manning Road

**APACE**  
1 Joanna Street, North Fremantle

### FOOD CO-OPS...

## ACT

**ANU Food Co-op**, ANU, Canberra.  
NSW

**Manly Food Co-op**  
21b Whistler Street, Manly  
Ph: 02 9977 0177

**Alfalfa House Food Co-op**, 113 Enmore Road  
Enmore. Ph: 02 9519 3374

**Pigweed Food Co-op**  
University of NSW  
Blockhouse, Kensington.  
Ph: 02 9985 6097

QUEENSLAND  
**Good Foods Co-op**,  
91 Musgrave Road, Redhill QLD  
Ph: 07 3369 0898

**Natures Children Food Co-op**, Boundary Road,  
West End QLD Ph: 07 3844 6146  
South Australia

**Clarence Park Food Co-op**  
Clarence Park Community Centre  
Black Forest.  
Contact: Ashley on 08 8293 8166  
VICTORIA

**FOE Food Co-op**  
312 Smith Street, Collingwood.  
Ph: 03 9419 8700

**Know of any more?**  
**Let us know!**

Community Harvest is the newsletter of the Australian City Farms & Community Gardens Network and is produced by volunteers.

Contributions are most welcome — send to the state co-ordinators below:

TAS: Darren Phillips: darrenp@southcom.com.au

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QLD: Morag Gamble & Evan Raymond: syzygy@squirrel.com.au

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SA: Ed Wilby: ewilby@metropolis.net.au

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WA: Martin Anda: anda@essun1.murdoch.edu.au

ACT: Dave Tooley, Ph: 02 6231 2187

NT: John Denlay: rhythm99@hotmail.com

REGIONAL CO-ORDINATOR

Rob Henderson (Hunter Valley NSW): rhenders@mail.newcastle.edu.au

# YES!

I'd like to join...

Community garden agriculture is growing.

Your membership links you with an Australia-wide movement working for cleaner, greener and more productive cities.

Through its newsletter, the network keeps you up to date with the development of Australia's city farms, community gardens and sustainable living centres.

Members are encouraged to participate in activities and to contribute to the Network's two newsletters per year.

## MEMBERSHIP FORM

I wish to join the network...

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

\_\_\_\_\_ PC \_\_\_\_\_

PH: \_\_\_\_\_ Fax: \_\_\_\_\_

EMAIL: \_\_\_\_\_

Renewal: Yes / No

Community garden or other project I'm involved in:

\_\_\_\_\_

- \$30 City Farm/  
Community Garden membership
- \$20 individual membership
- \$15 low income membership
- Donation \$ \_\_\_\_\_

Make cheque/ money order payable to:

AUSTRALIAN CITY FARMS &  
COMMUNITY GARDENS NETWORK

and send to: Lot 50 Crystal Waters, MS 16 Maleny 4552.

Members receive the network newsletter and are encouraged to participate in activities and management.

### If undelivered return to:

Australian City Farms & Community Gardens Network  
Membership Co-ordinator — Morag Gamble  
Lot 50 Crystal Waters  
MS 16 Maleny QLD 4552

### Community Harvest

Print post approved  
PP255003/03742



# COMMUNITY HARVEST

Newsletter of the Australian City Farms & Community Gardens Network