

Paradise Permaculture

A Montana Nonprofit Corporation

2014 Classes and Workshops

In Livingston, MT

Winter Kitchen Gardens: Growing Microgreens, Sprouts and Wheatgrass Monday February 10, 2014
6:30-8pm \$16 Instructor: Mona Lewis is a co-founder of Paradise Permaculture---a Montana non-profit educational corporation promoting the creation of sustainable, edible landscapes. Students will learn how to grow green foods in their own kitchens to enhance their meals at very little cost. Price includes handouts and starter seeds.

Permaculture: Working with Nature, Yielding Abundance 4 Wednesdays March 5-26, 2014
6:30-8:30pm \$99 Includes a notebook Instructor: Mona Lewis founder of Paradise Permaculture a Montana Corp. for education of sustainable, edible gardens & landscapes Students will learn strategies and principles working with nature to enhance any size growing space for self reliance while reducing garden work and increasing yield.

Start With the Soil Saturday March 22, 2014 10-1pm \$36 Instructor: Kareen Erbe founder of Broken Ground, a permaculture education and edible garden design company Students will learn ways to cycle nutrients on your property, enhance natural systems and improve your soil through composting, compost teas, green manures, and growing your own biomass.

Straw Bale Mini Workshop Thursday April 3, 2014 6-8pm \$26 Instructor: Christopher Borton is the director and co-founder of the award winning Sage Mountain Center. Straw Bale has minimal environmental impacts, is super-insulated, and can be very affordable. This slide presentation will touch on construction methods, bale selection, plaster mixes, and rodent/fire/moisture/code issues with a demonstration of how to tie custom tie straw bales.

Sepp Holzer Permaculture Saturday April 5, 2014 9-4pm \$75 Instructor: Zach Weiss founder of Perpetual Green Gardens, Certified Permaculture Consultant, Instructor and Contractor Students will learn how to set up a permaculture system based on Sepp Holzer's natural landscape design and farming methods. Zach's experience working with Sepp in the US and training with him in Austria will assist you for success.

How to Grow More Vegetables* (and fruits, nuts, berries, grains, and other crops) *Than You Ever Thought Possible on Less Land Than You Can Imagine! Sat. May 10, 2014 9-4pm \$75 Instructor: Michele Evans CoOwner of Earth Wind and Fire, a solar, wind & micro-hydro company in MT, Bio-Intensive Farming Instructor and Master Gardener Level 2. Michele lives off the grid at 7300' running a research garden growing almost all their food, meat, eggs, and seeds. Ever thought about growing ALL your food?

Medicine Makers May through October and meet 2 times each month Times & exact dates to be announced \$120 + supplies Instructor: Bev Axelsen Herb and Plant Medicine Specialist Together we explore, identify, study and make into medicine the wild medicinal plants around us. We will gather two times each month on Saturday mornings at 9 am. First we will go into the wilds to find the plants

and get to know them in their natural setting and the next time we will make what we have found into medicine. We will study 6- 12 plants during this time.

Intro to MycoPermaculture: Growing Edible & Medicinal Mushrooms Saturday May 17 9am-4pm
Early Registration \$50 before May 1st; \$75 thereafter. RSVP so the instructors can order enough materials.
Instructors: Ben Shepard, founder of Mountain Mycoworks with Jona Khaosanga and Kevin Blue.

In this one-day workshop we will explore how to partner with the fungal kingdom to enhance the health and productivity of permaculture systems while yielding food and medicine to enhance human well being. Students will be introduced to low tech/low cost ways of integrating mushrooms into your farm or garden.

To register and for Livingston location call 222-9999 or email mona@paradisepermaculture.org and for more information www.paradisepermaculture.org