

Edible Backyard Planning



Wednesday, April 3^{rd,} 2019 6-8pm ● \$30

Get ready for spring with fresh new design ideas to spruce up tired gardens!

Maximize produce output, conserve on water usage, and grow nutrient dense food with methods patterned after Nature for easy maintenance. In this class, you will learn about Nature's growing patterns as they are found in guilds, polycultures and food forests and apply them to your own property for creating natural, edible, growing spaces. Using permaculture principles, everyone will create a garden site plan and design for spring, focusing on plants that will thrive in our region and in relationship to their neighbors in natural settings.

Bring your **drawing or ideas** for an outdoor area to work on, whether it is for container gardening, gardens, backyards or farms!

Livingston location given upon registration.
Instructor: Mona Lewis, Permaculture Design Specialist

Directions to Livingston workshop location provided upon registration.

Register online www.paradisepermaculture.org or call 222-9999

Paradise Permaculture Institute • PO Box 1056 • Livingston, MT 59047 We demonstrate how to work with nature to co-create abundant foodscapes and sacred spaces.