

APRIL 2024 @ PPI

OUR MONTHLY NEWSLETTER

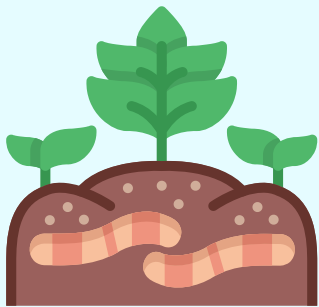


Yes, Vermiculture!
Let nature work for you!



PPI's outdoor worm bin was decorated in the past by PermaSprouts.

Our friends from 5 to 12 years old painted a mural telling about the life cycle of worms. The bin extends a foot underground and the bottom is covered with ½ inch hardware cloth (wire) to keep our little helpers safe from predators. The top has two big plywood doors with hinges to fully open for viewing the vermicomposting action. Each winter we thickly insulate the inside with dry leaves and wrap three windy sides with straw bales.

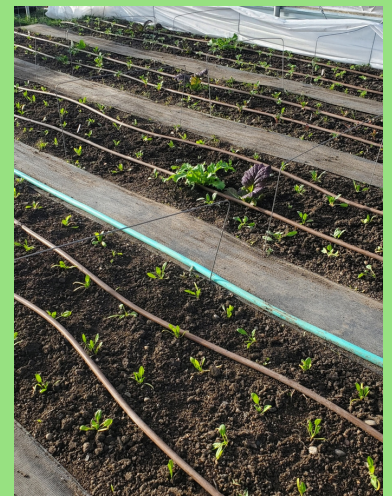


WORMS

We feed the worms their kitchen scraps on one side of the bin. In warmer weather to harvest worm castings for mulching garden plants we switch feeding to the opposite side. Once they move to the new side we harvest castings from where they were.

Rolling High Tunnel News

We added a thousand new plant starts to the RHT greenhouse in March! Spinach, kale and arugula will grow well now that the days are getting longer and they have lots of room for their roots. The kale and spinach started in the soil cubes are stronger and growing faster. *Thank you Elliot Coleman for your winter gardening information!*



**Articles, Event Dates
& More...**



April is Earth Month, so to add to our good deeds all year long, we will focus on gathering materials to feed and multiply beneficial microbes, our topsoil heroes! **Composting can take place all year long, and spring is the ideal time to create a thermophilic pile.**

Start now by saving your kitchen scraps in labeled bags stowed in the freezer. You want to stop decay, which keeps nitrogen locked in the green material.

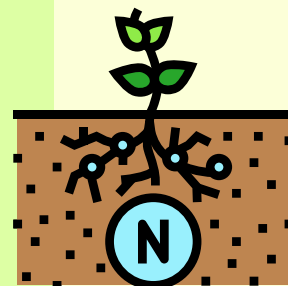
When the first growth of grass begins, nitrogen is very high in the plant body, to supply energy for the growth and maturation to come.

Save these grass cuttings and shoots you prune. You can either freeze these, or air dry this material. This high nitrogen plant matter is the party food that will feed the microbes and get the party rocking.

The brown material you left standing in your flower and garden beds, which served as armor protecting your soil can now be cut. Set aside in a dry place to use as carbon in your thermophilic pile. Wood chips will also serve. Don't worry about uniformity of size. The bigger pieces serve to create air pockets.



Annalisa Pedraza



If you plan to attend Annalisa's composting workshop (April 6th), bring a donation baggie of various materials to inoculate the pile we will make together. Anytime you are creating a "mother" compost pile, collect a few leaves, a handful of grass, a bit of sourdough or scoby from your kombucha, and/or a teaspoon of soil from under your prized and thriving plant. This will help create microbial diversity! Bring your baggie to the workshop and learn how to increase beneficial microbes for your bit of earth with intentional thermophilic composting.





VALLEY G·RLS EGGS

VALLEY GRL'S CHICKEN JOURNAL



USING HERBS IN THE CHICKEN COOP

Hello Everyone!! The attached pic is of the last of my dried herbs that I harvested and dried in the Fall.

DRIED ROSEMARY AND THYME

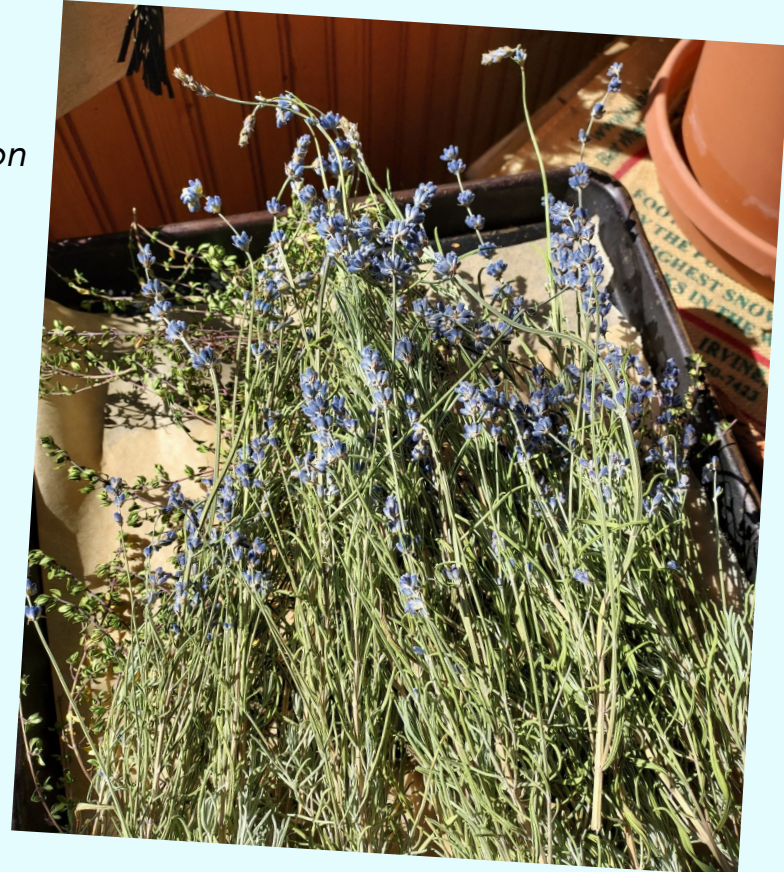
These two herbs are GREAT in the coop fresh or dried to promote respiratory health, as chickens are most susceptible to these types of problems.

3 WAYS TO USE HERBS IN THE COOP:

1. *Spread fresh or dried herbs on the floor of the coop*
2. *Hang fresh or dried herbs inside the coop*
3. *Add fresh or dried herbs to their food ration*

THX SO much for reading friends!!

-Joy Larsen



PPI will have rosemary and thyme plant starts this spring to sell. (Along with other herbs and lots of vegetable starts)



Up Next...

APRIL 2024 @ PPI

Join us -- Compost Making with Annalisa  Click to sign up

A Hands-On Opportunity to Make Biologically Active Compost!

Saturday, April 6th, 2024, 10am to Noon, \$24

Learn how to compost deliberately to build a "mother pile" of beneficial microbes
Find out the importance of choosing the best starter materials
Receive a recipe to build the population of the right kind of microbes
Learn to maintain the proper levels of heat, how to turn & cure the pile



Join us -- Edible Garden Design, A Permaculture Class 

For Your Personalized Garden Design!

Instructor Mona Lewis

Wednesday, April 17th, 6:30pm to 9pm, \$45

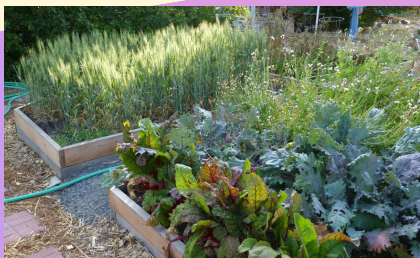
Location announced upon registration



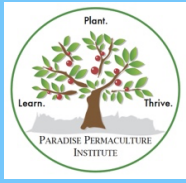
You choose the garden theme: annual vegetables, perennial vegetables, polyculture, forest garden, or a combination - pick the plant list for your theme - be shown a fun simple method for creating your design. Leave with your personalized plant list and basic backyard edible garden design.

*This class is for *new* AND experienced gardeners.*

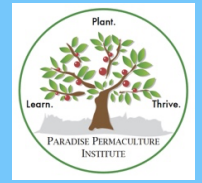
This is an opportunity to have professional design support and get your gardening questions answered for your growing success.



FULL CALENDAR...



2024 EVENTS CALENDAR



Apr 6: Compost Workshop with Annalisa Pedraza, PPI Demonstration site, 10am to 12pm, \$24

Apr 17: Edible Garden Design, A Permaculture Class (what is Permaculture and how these principles increase yields & plant health in the garden, plus create your own Backyard Garden Design) Mona Lewis, 6:30pm to 9pm, \$45

May (Date TBD) Regenerative Agriculture Workshop building swales for linear food forests, moving water on the land for irrigation & creating sustainable edible ecosystems.

May (Date TBD): Starting a Garden and how to improve what you have, Meghan McCarthy

Jun 1st: Volunteer Day Transplanting (drop-in 9am to 12pm)

****Watch for us at the Farmers Market through June and into September****

