



Newsletter

Summer 2025/2026



Welcome to the summer edition of the Permaculture Tasmania newsletter!
First of all...thank you!

Thank you to everyone that has renewed or become a member this year.
Thank you to our committee of volunteers for their hard work.
Thank you to everyone that has helped to resurrect Permaculture Tasmania.

Permaculture Tasmania turned 20 in October so we will be celebrating that ALL YEAR!
We will be starting the new year with a new logo, a new website and a new outlook.

Everyone here at PT is hoping you enjoy a beautiful holiday season with plenty of summer fun and good times with family and friends.

We will be at several events this summer—please check the website and the events page of this newsletter, to find one near you, and come out to join the adventure.

We're so excited to meet you and share all the fabulous things that going on in the wonderful world of permaculture.

Speaking of sharing, you can always find seeds, fresh produce, knowledge and connections at our stalls. Add yours into the mix, and let's keep Tassie growing!

With love and sunshine,



John Kane
President
Permaculture Tasmania
permaculturetasmania@gmail.com



Got an idea, suggestion or story that you would like us to cover? Email us @ permaculturetasmania@gmail.com





Come and see us at these upcoming events

SUNDAY, DEC 14TH

10AM-2PM

SUMMER EDITION

SMALL TOWN MARKET

Celebrating the change of seasons,
with a focus on community, culture and nature.



Presented by
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OKINES COMMUNITY HOUSE Dodges Ferry

artisans \ live music \ food vans
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@smalltownexperiences

smalltownmarket.com.au



Sunday 15
March 2026



Agfest Field Days, Tasmania

26K followers • 51 following





The Community Sharing Shed with Irene di Lauro

by Permaculture Tasmania Life Member, Tania Brookes

✨ From Vision to Action

Irene di Lauro, a community organiser and PhD researcher in sustainable food systems, has immersed herself in Tasmanian grassroots activism. Her mission is clear: to challenge extractive, profit-driven systems and instead build structures that are economically, environmentally, and socially just.

Through the Sustainable Integration Program for Students (SIPS) at UTAS, Irene launched two projects that embody permaculture values: The Community Sharing Shed and a Community Pantry.

🏠 The Community Sharing Shed

Located in the UTAS Inveresk community garden, the Community Sharing Shed opened in July 2020 with a celebration of live music and food. It functions like a free op shop, offering clothes, books, kitchenware, bric a brac and more—available to anyone in the university precinct or passing by.

Highlights include:

- A volunteer who discovered a golden calligraphy pen and wrote a poem about it.
- Daily changes as donations arrive and items find new homes.
- A growing sense of community ownership and joy.

🍞 The Community Pantry

Just steps away from the Sharing Shed, the Community Pantry sits near the Railway Cottage and UTAS accommodation. Stocked with donations from organisations like Host Harvest, CWA in Tasmania Online Branch and the Benevolent Society, as well as contributions from local gardens, the pantry provides free food to students and community members.

While still gaining traction, Irene sees enormous potential in the pantry as a symbol of trust and solidarity. “Free food is different than free stuff,” she explains. “It takes time for people to build confidence in these systems.”

🌍 A Broader Vision

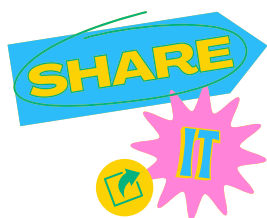
For Irene, these projects are not about solving food insecurity outright but about changing mindsets. They demonstrate that resources can be exchanged outside of the market, through community and mutual aid. She hopes these initiatives inspire replication across Tasmania and beyond, joining the growing network of community currencies, street libraries, repair cafés, and informal sharing spaces already thriving in Launceston.

✂ Irene’s Five Tips for Sustainable Living

1. Avoid the duopoly – Buy from local producers instead of Coles and Woolworths.
2. Share food – Cooking and eating together strengthens community bonds.
3. Grow food – Even a pot of tomatoes can reconnect us to nature.
4. Do the research – Understand the environmental impact of packaging and food choices.
5. Organise collectively – Join co-ops, community gardens, or community groups to build resilience together.



Ash and Chris can be seen here donating clothing and jewellery to the Community Sharing Shed!



💡 Why It Matters

As Irene reminds us, sustainability is not just about self-sufficiency—it's about community sufficiency. By valuing human connection and collective action, projects like the Community Sharing Shed and Community Pantry show us a glimpse of a more hopeful, cooperative future. Irene will leave Tasmania in January 2026 and is currently seeking expressions of interest from the Launceston and surrounds community to keep this vibrant community initiative thriving. Drop Irene and email if you have time to give.

📍 Visit the Community Sharing Shed and Community Pantry weekdays 9-5

UTAS Inveresk, 2 Invermay Road, Invermay TAS

For more information, contact Irene di Lauro at ivalentinadilauroirene@gmail.com



The Sharing Shed

Give what you can, take what you need!

Located at the UTAS Community Garden, the sharing shed is a free op-shop, where anyone can donate things they don't want or pick up things they need. Everyone is welcome regardless of means. The goal of the shed is to promote a circular sharing economy.

@ UTAS Inveresk Community Garden

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These businesses provide PT member benefits.
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SOUTHERN HARVEST

Quality seeds for kitchen, flower and native gardeners

Southern Harvest is a family run business that is all about growing healthy, interesting food & flowers to share with family and friends. Nestled on 5 acres at the foothills of kunyani (Mt Wellington) in southern lutruwita (Tasmania), our winters are cold with regular frosts, so they value and specialise in plants for cool climates, and have a wide range of seeds, both old and new varieties, including heirloom seeds. **Southern Harvest: 20% off the prices of their seeds for orders over \$25 to PT members from their online store <https://www.southernharvest.com.au>**

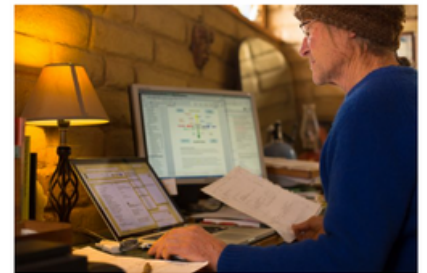
Great Xmas
Gifts!!



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PIP MAGAZINE



The aim of Pip Magazine is to share ideas, information and inspiration about living more sustainably using permaculture principles. The articles are practical, clear and accessible; you don't need to have extensive knowledge about permaculture or sustainability to get something out of it. But it is also relevant to those who are already living a sustainable life and want more ideas and inspiration.

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Permaculture Principle in Practice: Use and Value Diversity by Patrick Casey



The principle, "Use and Value Diversity," is beautifully encapsulated by the age-old saying, "Don't put all your eggs in one basket."

Why do we need diversity in our systems? It's nature's way of building resilience, offering essential insurance against the variations of our environment—from summer dry spells to unexpected pest pressure.

We are currently building our straw bale home on a bare block—6 acres, and previously a pine plantation. Creating a design with no constraints or infrastructure in the way can be useful, but a blank slate also has its challenges and resulted in a fair bit of "analysis paralysis." We've definitely been in the Observe & Interact phase of permaculture for a little while!

Since we had the house construction to take care of, we attended to low-hanging fruit and broadcast sowed a varied pasture mix to the bare soil. After three years of growth, we now have a mix of varied pasture, native grasses, and clumps of gorse providing habitat for small birds, wallabies, and pademelons. As John, PT President, often says, we have a team of full-time ground-keeping staff working the night shift keeping the grass down!

Contrast this with the risk of monoculture—if one element fails (a single crop, a single water source, a single energy supply), the whole system can fail. By diversifying our ground cover early on, we protected the soil from erosion and started the slow process of ecological restoration. In the future, we hope to add a wider range of grasses, shrubs, and small trees to increase the amount of habitat available. Our smaller marsupials, like bandicoots, and ground-nesting birds are susceptible to predation from roaming feral cats at night, and they need that dense, diverse protection to thrive. The goal for our system is clear: lots of varied habitat and food production

Diversity Beyond the Garden: Water and Community

Diversity in permaculture doesn't always have to be about gardening and farming; it applies to all our systems. Use and value diversity could be considered as having backups, such as with the water design for our property. The house will be supplied by gravity-feed, pumped up during 'free' solar hours. But if we lose power or the pump fails, the gravity-feed system provides a crucial backup source to get us through until the system is repaired. This is resilience in action—avoiding reliance on a single point of failure.

In our social systems, we want to encourage resource sharing and varied skills. Where we live in Deloraine, there is a fantastic community shed where people can gather to exchange knowledge and create social connections to people with skills in construction, local ecology, preserving, art and so much more. This diverse skillset and network are a communal insurance policy—we don't all need to be masters of everything if we can share resources and knowledge effectively.

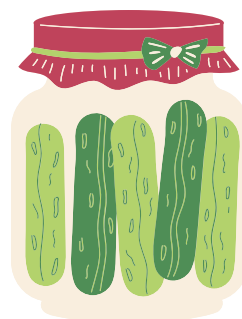


Your Summer Diversity Challenge!

As we enter the peak summer growing season in Tasmania, challenge yourself to introduce diversity into one area of your system:

- In the Garden: Dedicate a small area to a polyculture or guild. Plant three or more complementary species (e.g., corn, beans, and squash, or tomatoes, basil, and marigolds) in the same small space to see how they support each other.
- For Pests: Instead of reaching for a single solution, introduce plant diversity that attracts beneficial insects (like dill, fennel, or yarrow) to naturally manage pest populations.
- In the Kitchen: Diversify your preservation methods. Try pickling one type of vegetable, drying another (using solar or a dehydrator), and freezing a third, rather than relying on a single technique.

By celebrating and cultivating variety—in our plants, our resources, and our community—we build systems that are not just productive, but fundamentally resilient to whatever the future brings.



COMPANION PLANTING FOR Pests		
Plant	Protects	Protected From
Marigolds	Tomatoes	Nemotodes, Aphids and Beetles
Basil	Tomatoes	Whiteflies, Mosquitoes
Mint	Cabbage and Tomatoes	Cabbage Moths, Ants, Aphids
Nasturtiums	Squash, cucumbers, brassicas	Aphids, Whiteflies, Squash Bugs
Garlic	Roses, Carrots, Lettuce	Aphids
Chives	Roses	Aphids
Onions	Carrot, Lettuce	Carrot Flies
Dill	Cucumbers	Aphids, Spider Mites



Sustainable SUMMER

Sustainable summer ideas include reducing waste with reusable items, choosing eco-friendly activities like "plogging" (jogging + picking up trash), cycling, and gardening, and making conscious consumer choices like using reef-safe sunscreen and clothes made from sustainable materials. You can also save energy at home by using natural light and reduce food waste by composting and making your own popsicles or smoothies.

Reduce waste and energy

Use reusables: Carry reusable water bottles, cups, and cloth bags to avoid single-use plastics at picnics, festivals, and the grocery store.

Compost food scraps: Set up a compost bin to turn food and yard waste into nutrient-rich soil for your garden.

Embrace natural light: Use natural light from windows instead of artificial lighting during the day to save energy.

Make your own treats: Create fruit popsicles or smoothies using a blender to have refreshing, low-waste snacks.

Choose eco-friendly activities

Get active outdoors: Go for walks, bike rides, or try "plogging" (picking up litter while jogging) to combine exercise with community cleanup.

Plant a garden: Grow your own food, flowers, or herbs. Use water-saving practices and natural pesticides to keep it sustainable.

Support the community: Participate in local community gardens or organize clothing and accessory swaps with friends instead of buying new items.

Engage with nature responsibly: Visit beaches or parks prepared with reusable items, and consider organizing or joining a beach cleanup event.

Make mindful purchases

Shop sustainably: Opt for clothing made from sustainable materials like organic cotton, bamboo, or recycled polyester.

Choose eco-safe sunscreen: Select sunscreens with ingredients that do not harm waterways or creatures in them.

Support local: Shop at local farmers' markets for seasonal produce to reduce transportation emissions

Make your Christmas gifts: give homemade biscuits, sweets, preserves, plants or any crafty thing that you can make from things that you grow or already have lying around.



Local Action

SEED LIBRARIES

Seed libraries are a great way to ensure that there are plenty of seeds to share amongst your community. Tasmania has numerous seed libraries across the state, including locations in **Deloraine, Launceston, Wynyard, Penguin, Devonport, Mole Creek, Cygnet, and Burnie**. These community-run initiatives allow people to freely "borrow" and donate seeds, with a focus on locally adapted and heirloom varieties to support food security and biodiversity. Some libraries have specific locations and hours, while others are available 24/7 or can be accessed by contacting local groups.

Some locations and contact points

- Live Well Tasmania: Seed donations can be made at locations in Wynyard and Penguin. For inquiries, contact [projectmanager\[at\]lwt.org.au](mailto:projectmanager[at]lwt.org.au).
- Devonport: There are two locations at 2 Ellis Street and 98 Percy Street. More information can be found by joining their [Facebook group](#).
- Mole Creek: The "Read and Seed" library is located in the Mole Creek Community Garden on Pioneer Drive.
- Cygnet: The library meets on the 2nd and 4th Sundays of the month outside the Red Velvet Lounge at 24 Mary Street. Seeds are also available 24/7 in front of Poolish & co.
- Burnie: The seed library is located at the Burnie Library. Contact 64777400 for more information. You can also find information through the [Burnie City Council website](#).
- Deloraine: A seed library is run by a group that can be found on [Facebook](#).
- Launceston/Trevallyn: There is a Facebook group for "Gone to Seed Little Library".
- Roslyn Avenue: A Facebook page is available for this seed library.
- Penguin: RESEED Centre, 30 King Edward St.
- Launceston: Locations at Ravenswood Neighbourhood House, 6 Prossers Forest Road (check opening hours).
- Blackmans Bay: 249A Roslyn Avenue.
- Evandale, Perth, and Longford: Seed and book libraries are available in these towns. Specific locations include Saddlers Court (Evandale), Frederick Street (Perth), and 50 Pakenham Street (Longford).
- Dover: Dover Hardware.
- *****or search for one near you on Facebook or your favourite internet search engine

How they work

- Take and give: The general model is "take what you need, give when you can".
- Community-run: Most are volunteer-run projects to promote gardening, food security, and seed diversity.
- Share knowledge: Many groups also serve as a place to share gardening advice and learn from other members.
- Donations: You can donate your own seeds, often with instructions to use recycled materials for packets.



Permaculture Principles for Beginners

by Loretta Leary



Permaculture Principle 2 is "Catch and Store Energy," which means collecting resources when they are abundant to use later in times of need. This involves capturing and storing energy in various forms, such as using water tanks to collect rainwater or creating compost from organic waste to build soil fertility.

What it means:

Very simply, "make hay whilst the sun shines" applies here. Catch and store water or sunlight. Make compost from all of those garden clippings, leaves and mulch. Preserve excess fruits and vegetables in jams, pickles, preserves, sauces etc

Creatively use & respond to change

How to apply it:

- Water: Capture and store rainwater from roofs in barrels or tanks for dry periods.
- Organic Matter: Compost hedge trimmings, grass clippings, and fallen leaves to store energy as organic matter, which can be used to build healthy soil.
- Sunlight: Design features that capture and store solar energy, such as using dark-colored materials to retain heat or planting deciduous trees to provide summer shade while allowing winter sun.
- Biomass: Store pruned branches and stalks as mulch, wood chips, or other forms of biomass to use for pathways or to add to the soil.
- Other Forms: Recognize that energy can be stored in many forms, including money, which represents a form of stored value, and in the knowledge and learning gained from a system.
- Seasonal Harvests: Preserve excess crops for later use.





Summer Gardening

DECEMBER

PLANT: Late potatoes, globe artichoke suckers and seedlings of Brussels sprouts, tomato, capsicum, kale, eggplant, zucchini, cucumber, sweetcorn, cabbage, cauliflower, celery, broccoli, silverbeet, lettuce, leek, Asian brassicas and roots.

SOW: Asparagus, bush and climbing beans, beetroot, broccoli, Brussels sprouts, cabbage, Asian brassicas, capsicum, carrot, cauliflower, celery, eggplant, kale, kohlrabi, leek, lettuce, salad onion, parsnip, pumpkin, winter squash, radish, rhubarb, summer spinach, swede, sweetcorn, tomato, turnip and zucchini.

JANUARY

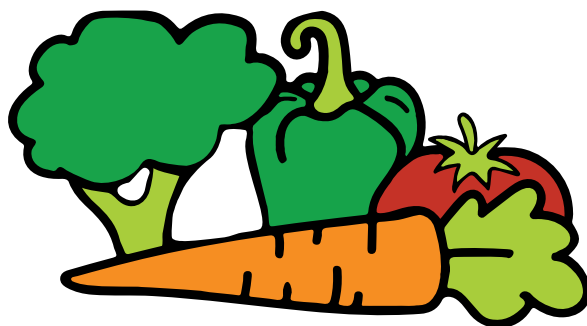
PLANT: Broccoli, Brussels sprouts, cabbage, capsicums, cauliflower, celery, cucumber, eggplant, leek, lettuce, parsnip, pumpkin, silverbeet, late sweetcorn and tomato.

SOW: Beetroot, broccoli, Brussels sprouts, winter cabbage, kale, carrot (main winter-spring crop), kohlrabi, spring onion, silverbeet, late swede, turnip, lettuce (chill seed in fridge first), late sweetcorn.

FEBRUARY

PLANT: Seedlings of broccoli, Brussels sprouts, winter cabbage, kale, cauliflower, celery, leek, lettuce, silverbeet and spring onion.

SOW: Broccoli, carrot, cabbage, cauliflower, late Brussels sprouts, leek, turnip, late swede (risky), beetroot, Chinese brassicas, Asian roots, parsnip, and silverbeet.



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