

7th annual **Permaculture** in Practice Workshop! September 17–18, 2016 SALAMANDER SPRINGS FARM



Learn to cycle local resources & energy to create fertile, living soil without tillage, establish polycultures, perennial and no-till staple crops, poultry forage, diverse cover crops, hugelcultur, contour swales, ponds, rice paddies, rainwater catchment, grey water & spring water systems. Experience off-grid living, humanure, passive solar design, earthen floors, solar electricity, building with salvage, local lumber, clay & straw. Learn about food preservation, fermentation & solar dehydrating and much more!

Saturday 9 a.m. to Sunday 5 p.m. Workshop includes 4 local gourmet meals, tent camping, yoga, solar shower, compost toilet, spring water, cold tub & waterfall! Includes small group practicums for special interests of participants and detailed handouts based on 25 years of practice.





Salamander Springs Farm has offered more than 70 permaculture immersion apprenticeships & 80 workshops in permaculture & natural building to provide skills training through hands-on, participatory learning

Learn more about <u>Salamander Springs Farm</u> and owner <u>Susana Lein</u> in the 2015 permaculture documentary film, <u>INHABIT</u>, now translated in 6 languages, <u>www.thepermaculturepodcast.com</u>, articles in <u>Mother Earth News</u>, <u>Orion</u> and <u>Permaculture Activist magazines</u>, and online features by farming organizations for which Lein has taught, including the <u>Stone Barns Center</u> (NY) and <u>Southern Sustainable Agriculture</u>, <u>North American Biodynamic Association</u>. conferences. Lein built Salamander Springs Farm from scratch on a depleted Appalachian ridge near Berea, KY, and has practiced permaculture for over 25 years. She received her PDC from Max Lindegger, designer of <u>Crystal Waters</u> <u>Permaculture Village</u> in Australia, worked 8 years with small farmers in Latin America and has taught for organizations in 9 states and 4 countries. See Salamander Springs Farm webpage <u>www.LocalHarvest.org/farms/M5606</u> and <u>www.flickr.com/photos/salamanderspringsfarm/sets</u> for photos & ppt slides on Salamander Springs Farm.

REGISTRATION CLOSES SEPT 10. Sliding scale: \$180-\$240 covers meals, preparation & supplies. TO REGISTER by US Mail: send: NAME, ADDRESS, E-MAIL, TELEPHONE & CHECK payable to SALAMANDER SPRINGS Workshops, P.O. Box 354, Berea, KY 40403 To check availability of spots CALL 859-893- 3360 or email us at: www.LocalHarvest.org/farms/M5606. Register early as workshops fill quickly. Work trades available for limited income folks. If you can contribute more to help sponsor another thank you!



