

The Theory of ORGANIC CULTIVATION



*How to grow fruit, vegetables, flowers and herbs
using Organics, Biodynamics and Permaculture
for health, wealth and happiness*

A course of 15 class sessions to
introduce essential Organic concepts
and principles.

either Saturday Mornings 10 am – 12
pm

or Monday Evenings 7 – 9 pm

or Tuesday Mornings 10 am – 12
pm

beginning 7th / 9th / 10th January 2006

at Walkley Community Centre, Fir Street,
off South Road, Walkley Bus: 95/123

Call for more information or to book a place:
2686727 or 07771832759

COURSE CONTENT

15 topics, one two-hour session each week, January to April.

Time and Timing

Season Extension

Organic Materials

Bulky Organic Matter

Resources

Soil Cultivation

Developing Sites

Stages of Plant Growth

Food Crops

Propagation Techniques

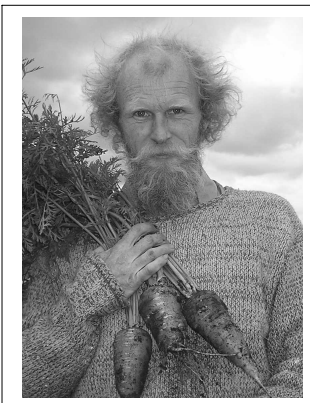
Growing Systems

Plant Health

Herbs and Perennials

Seed-Saving

Cropping and Harvesting



Richard Clare has been a dedicated local organic food grower since 1988. He developed and maintains eight allotments and three forest gardens.

He was responsible for planting a community orchard and 4 acres of woodland in *Netherthorpe*.

He set up *Sheffield Organic Food Initiative* as a charity to promote urban Organics.

SOFI ran a composting scheme for 15 years and a seed-bank for 10 years. In 2001, SOFI won the Soil Association's *Organic Food Award* for Best Community Initiative.

Richard has also restored a walled kitchen garden and co-ordinated a therapeutic horticulture project. He has been teaching since 1999.

What to expect...

- A unique body of practical **INFORMATION**
- Archive of digital **IMAGES** and **PHOTOGRAPHS**
- Extensive **LIBRARY** of books and magazines
- Meet other organically-minded **PEOPLE**
- Extend your **KNOWLEDGE AND SKILLS**
- Many edible **SEEDS** and **PLANTS** available
- Samples of seasonal **PRODUCE**

→ Serious **ENTHUSIASM** + Sensible **INSPIRATION**

Cost £100