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| 2020 | **Core subject – Classes** | These first 3 are considered to be the core subjects |  | 2020 |
| 4 & 10 | **Heritage Fruit tree class, the basics**core- base  class | This class covers the BASICS all about the Species, variety selection, grafting, rootstock selection for your conditions. Grafting techniques for new trees or add more to your existing ones. Then tour of 1000+ varieties here onsite. FREE BOOK |  | Sun 10th May |
| 1 &11 | **Winter vs Summer pruning** Core- base class | Tips & tricks to reduce workload, reduce disease entry and create fruit or rejuvenate old trees. Focus on the advantages of pruning at the correct time to control disease, fruit & tree size, We also look at how to get the right tree first so reducing the workload for the next 50 years of fruiting. |  | Sun Feb 23rd &Aug 23rd  |

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| **2 Espaliers**core- base  class | Selecting the right trees, what espalier shapes to use for which species, creating and maintaining them. Prune for fruit or for new growth this depends on when you do it, reduce workload by 90% |   |  Sun Feb 9th |
|  | Elective units  | these would be ideal if following after doing 1 of the 2 above first |  |  |
| 3 | Bio-dynamic compost making & soils for different tree species | Fruit trees need a certain compost, this will supply all nutrients plus aid pest & disease reduction, we will learn about & MAKE a BD compost heap for fruit or for the veggie patch & Talk BD |  | Sun Mar 15th  |
| 5 | Growing Avocado trees in Melbourne & Vic successfully  | We have grown avo trees in Olinda/Monbulk since the 90’s why do so many get it wrong when we can grow 14 varieties here. Learn the few simple tricks to healthy fruiting **avocadoes**  |  | Sun 2June 28th  |
| 6 | Prepare for the bare root fruit tree season in June | Prepare soils design and implement swales, this class is about how to get your trees off to a great start and reduce needs for watering |  | Sun 24th May |
| 7 | Design your own orchard 7&8 *go well together for food forest* | Design from a back yard, to an orchard & decide what tree goes where and why to help with best growing for that species of fruitDesign how you would fill your own netted enclosure |  | **Mon** June 8th  |
| 8 | Design your own Food Forest or Edible Food Forest | What is the difference between these two systems, use tools to build guilds within the food forest to help each tree with effects of wind, sun, pollination and reduce detrimental effects as well as fungal issues. |  | Sun June 12th  |
| 9 | Growing, Berries + Sub-Tropicals  & Citrus in Cool Climates | How come we can grow **13 avo**, 8 macas, 8 sapotes, guavas, banana & many more in Olinda without a glass house, how to grow **Berries & Vines,** it’s all about placement and the essentials for **Citrus** growing. |  | Sun Aug 9th  |
| 12 | How to propagate Rootstocks  | Learn how to propagate rootstocks for at home or commercially for apple, pear, cherry, plum & many more, then we will look at propagating by cuttings what can be done, mediums to use & practical experience. |  | Sun Sept 13th  |
| 13 | Critical care of fruiting trees, *this is our most vital class.* | Why is this month the most critical for watering, what to do to prepare for good fruit & bud set this season and the next, the importance of swales. Pest management for fruit trees |  | Sun Oct 11th  |
| 14 | Crop protection with nets and Organic control of pests IPM | How to design and build your own netted enclosure, these are fox, bat, possum, rabbit & bird proof, even in NSW we have designed one to be Goanna proof.  see why they are also great for self-managed systems reducing the workload enormously  |  | TBA in 2020 |
| 15 | Cider varieties and other fruit | What varieties & rootstocks to use and how to maintain these, how to layout the Cidery for an effective operation |  | TBA in 2020 |
|  | Open day tours  | International permaculture day Telopea Mtn will open this day for 2 tours of the fruit collection 10am & 2pm , guided tour with Peter  |  | Sun 2nd May |

For those enrolled in the **10 class set as the advanced PDC** you will receive a certificate of achievement as either “Organic Orchard Management” or a level 3 Advanced PDC (if you have completed a PDC anywhere) Any 10 of the 13 can be done for this Certificate over 2 years. **All classes can be done as single classes** (core classes and *some others* are most suitable for one off ones) Individuals can also **pay upfront for any 4 fruit classes and receive a 5th free** (can upgrade if doing one to try them) All **Class Notes** are included in every class so you have them for reference at home, we use only Organic and Biodynamic methods so NO chemicals, we are certified both of these on the farm, tour of collection of over 1000 fruit varieties is conducted each class to show examples onsite.

Email to book telopeamtn@bigpond.com details at [www.petethepermie.com](http://www.petethepermie.com) call text 0418 665 880