

What Do We Do?

We conserve water and energy

We share knowledge and time

We decrease CO₂ emissions

We protect the environment

We revegetate and reclaim

We recycle and reuse

We work hard

We create art

We compost

We have fun

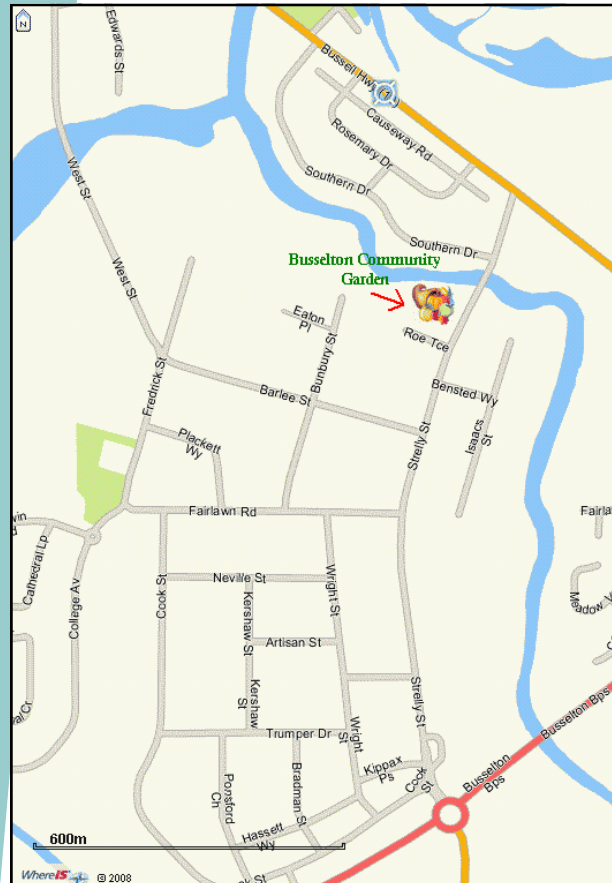
We mulch

We teach

We chat



We don't just talk about it, we do it!



CONTACT US AND ADOPT-A-PLOT OR
JUST COME ALONG AND VISIT



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*SUSTAINABILITY IN
PRACTICE*

The Community Garden is the
sustainability flagship of the Busselton
Shire.

We grow food organically and locally so
we can reduce food kilometres and care
for the environment .

It is open to everyone in our community.



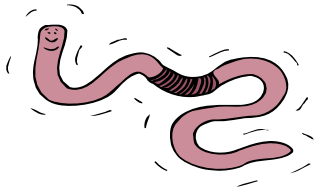
WORM FARMS INFO

Corner Strelly Street and Roe Terrace
Busselton
Tel: (08) 9754 1603

ZERO WASTE
live the vision
www.zerowaste.com.au

Why Worm Farming?

There are about 3000 species of earthworms, about 200 of which are native to Australia. They can be roughly divided into two groups based on their food and habitat preferences – **COMPOSTERS** and **EARTHWORKERS**.



All worms are beneficial to our planet, but **COMPOSTERS** or **MANURE WORMS**, such as the most common species, the tiger worm (*Eisenia fetida*) enjoy moist, organically rich conditions, making them the perfect workers for your worm farm. Worms will eat anything that was once living, although it is really the bacteria and micro-organisms that are always present around decaying organic matter that they are really interested in.

Recommended reading: Organic growing with worms by David Murphy

How Can I Start?

Anyone can adopt their own their own wiggly wonder!

Worms need:

A HOME: There are many styles of worm farms, both home made and manufactured. Some things to think about:

- Size - How much waste do I produce?
- How much time/effort can I spare?
- How much can I spend?

BEDDING : The key to success! You need a cool place out of direct sunlight

- Loose and aerated with water holding capacity but good drainage (not sand) eg- mature compost or manure with sawdust, shredded paper.
- High in carbon, low in protein to encourage micro-organisms.
- Well decomposed.
- Keep the inside of the farm covered from light eg you can cover with wet newspaper.

FOOD : Worms are voracious eaters who can eat up to their own weight in food every day!

- Any organic matter, including kitchen scraps, paper etc
- Small amounts only of acidic materials eg citrus or onion skins, meat, dairy.
- The smaller the better so chop, crush or blend if possible.
- Water the worm farm when dry but do not over water.

HARVEST : Collect the 'worm juice' to use on your garden. Separate worms from castings; use to make a liquid fertiliser or an extremely high quality organic potting mix and soil conditioner.

So?

- Worms constantly recycle organic waste including food scraps, textiles, garden waste, clothing, paper and cardboard, not only reducing landfill but recycling *and* reusing it!!
- Worms give free liquid fertiliser and soil conditioning worm castings (vermicompost) that are high in nitrogen, phosphorous, calcium, potassium and other minerals such as molybdenum in a readily available form. This eventually becomes readily available to us through yummy plant foods.
- Worms build healthy, fertile soil by promoting micro organisms. Worms help plants reach their ultimate potential.
- Where else will you find someone willing to take your organic waste and give you back healthful soil, productive plants and awesome fertiliser for free?



WORMS ARE GOOD NEWS FOR THE PLANET AND ALL ITS INHABITANTS!



Check out the community garden to see some in action!