

PERMACULTURE-IN-PROGRESS: CALL FOR 2012 INTERNS

BREAD & ROSES

CARE FOR THE EARTH. CARE FOR PEOPLE. SHARE THE WEALTH.

BREAD & ROSES offers hands-on, one-on-one education in the areas of sustainable food production and sustainable living (i.e. Permaculture). Specifically we are looking for people who want to learn more about the following:

PLANT PROPAGATION...not just growing veggies but starting plants from seed indoors (hoop house) and out (in the field), we also heavily emphasize perennial division (cuttings, suckering, and grafting) since perennial food crops are more Perma-nent

EDIBLE LANDSCAPE DESIGN & INSTALLATION...learn how to rip-apart lawns and replace them with robust, diverse ecosystems that meet the Earth and people's needs

POULTRY REARING, TENDING, AND PROCESSING...gain an intimate relationship with chickens & ducks, learn what their needs are and how to provide for them in balance with your surrounding ecosystem

WILL HOLLER CSA...can we grow enough produce on just one acre to feed 5~10 active young adults, without importing harmful chemicals, while simultaneously diverting food waste from businesses in Bloomington? Sounds like a fun challenge!

Interns will be asked to commit to a minimum of 4~6 hours/week. Ideally interns will be able to join us throughout the growing season (March~October), however seasonal positions will be considered.

In addition to cerebral and kinesthetic learning at B&R Gardens, we will naturally send helpers home with handfuls of hearty goods to feed their hearts and hungry stomachs.

We are more than willing to negotiate hosting independent learning projects for credit through the University.

WWW.BREADANDROSESGARDENS.COM

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BREAD & ROSES

BREAD & ROSES GARDENS

...is a woodland homestead in Will Holler, on the south side of Lake Monroe, 10 miles south of Bloomington in the heart of Hoosier National Forest. Certified Permaculture Designer Salem Willard founded Bread & Roses in January of 2011 to create a thriving example of sustainable living and to carve out a little piece of sanity in an otherwise maniacal world. Currently all aspects of Bread & Roses are 'off-grid', and the homestead employs renewable energy and recycled materials as much as possible. Many natural building projects (cob, cordwood, earth berms, pond building) are on the horizon in 2012. In addition to the gardens, Salem offers Edible Landscape and Permaculture Design services in Bloomington in an effort to help other Bloomingtonians grow more food at home in ways never before thought possible.



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