



Kalamunda Week 5

Waste Smart
Move Smart

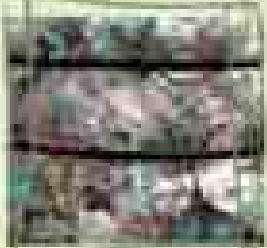


Kalamunda Course Outline

<i>Wk1: 11/11</i>	<i>Thinking Smart, Climate Change</i>
<i>Wk 2: 17/11</i>	<i>Power Smart</i>
<i>Wk 3: 25/11</i>	<i>Healthy You</i> <i>Healthy Home</i>
<i>Wk 4: 2/12</i>	<i>Water Smart</i> <i>Gardening for Biodiversity</i>
Wk 5: 9/12	Waste Smart Travelling Smart
<i>Wk 6: 16/12</i>	<i>Community Smart</i> <i>Living Simply</i>
Field Trip: Sat 6/12	Gardening for Productivity 2:00pm to 4:00pm



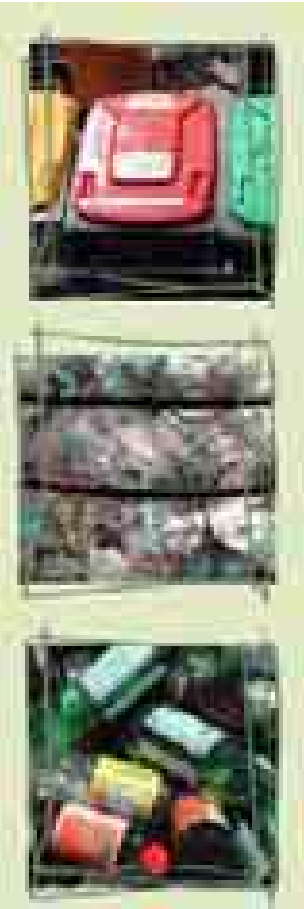
Veggie Garden Makeover



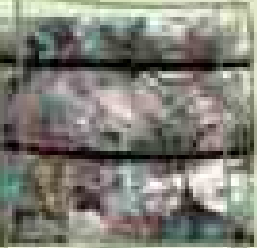
Veggie Garden Makeover



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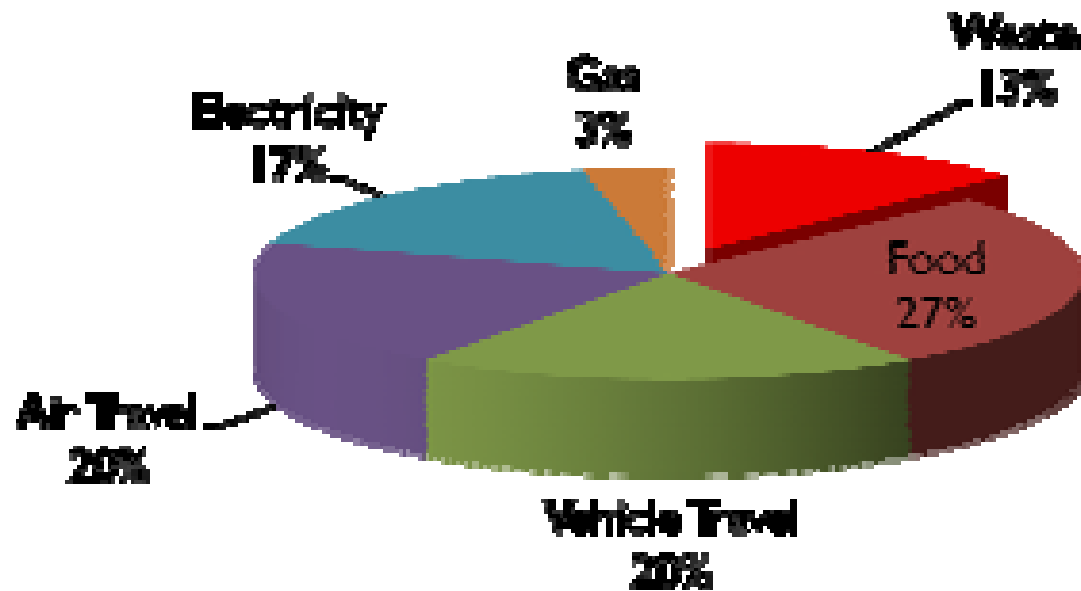


What Have You Done Since Last Week?

- In Table Teams:
 - Discuss what you have done since last week;
 - Select the person/household that has achieved the most;
 - Prepare to report back to main group;
- Time: 5 minutes



Source of Greenhouse Gas Emissions for a Typical Australian Household



Waste Presentation

Gabrielle Grime

Waste Education Coordinator
Eastern Metropolitan Regional
Council



The Bokashi Bucket

- Accepts most kitchen waste including meat scraps;
- No odours;
- Produces a compost within 10-14 days;
- Produces “Bokashi Juice”;



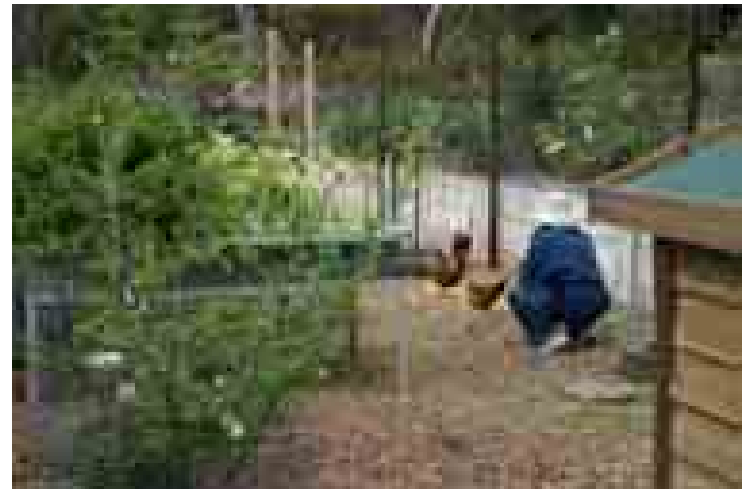
Worm Farms

- Accepts most kitchen waste except meat, citrus, onions;
- No odours;
- Produces vermicast;
- Produces “Worm Juice”;



Chickens

- Can be used to process:
 - Garden green waste;
 - “Premium” kitchen scraps;
 - Snails and slugs from the garden;
- Added bonus of beautiful “organic” eggs.



Our 2009 Waste Goal: Don't Put Out the Green Bin

