

FOOD WISDOM

Growing your own food may be the most significant step you can take for the health of yourself, your community and the planet.

HELENA NORBERG-HODGE

Why Do We Garden?

A WONDERFUL HOBBY



Walking in the garden is feeling directly the energy of Mother Earth. It is a wonderful experience to wake up everyday in the middle of the nature and know that one of our main purpose is to enjoy Presence, and Work with her.

It is also a great hobby: fun and energetic for our bodies, relaxing for the mind. It lifts up our mood and helps find balance in our daily life.

We garden to grow our own food. Organically, following the principles of Permaculture: taking care of Nature, taking care of Humans, sharing fairly.

We do gardening as a regenerative practice for the soil, plants, trees, animals, for our body, our mind and the spirit.

Lyse and Damien



GETTING TOGETHER

Getting together allows our passion for Nature to be shared. It nourishes our interpersonal connection. It allows a few families to have access to organic veggies and fruits. It financially supports the foundation and the local community.

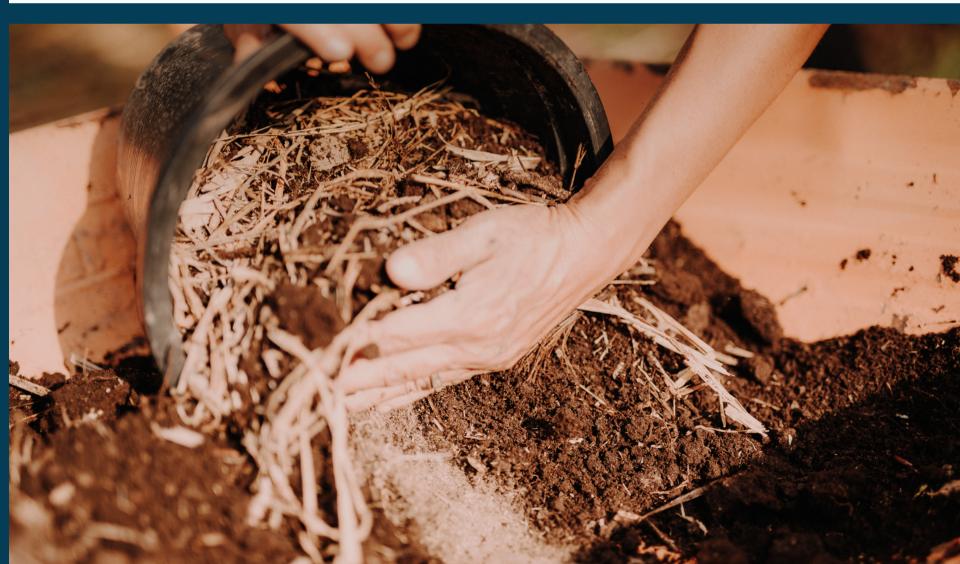
It also allows us to share knowledge and skills through cocreative educative.

GROWING FOOD

is the ultimate harmony between caring for ourselves, while caring for the Earth, fulfilling our most basic needs while having fun.

It brings all-important nutrients to our bodies. It creates diversity and abundance on the land while feeding us.

Growing our own food is the most significant act towards self-reliance.



SUPPORTING FARMERS

We believe farming is the most honorable of jobs. To provide those who feed us every day with good work conditions, financial stability, and the gratitude they deserve is a responsibility for each and all of us.

For agriculture to transition to regenerative practices, we must support our local farmers.





FOOD AS MEDICINE

The agro-industry has poisoned our food supply and is the most polluting human activity on the planet. We need to reverse this and come back to considering food as our main medicine.

Organic, local & nutrient-rich food is THE ANSWER!

Why Local Food Networks?

1 SOLUTION TO MANY PROBLEMS

INDUSTRIAL FARMING

Poisoning our Food Supply

Destroying ecosystems &

biodiversity

Exploiting farmers & communities

Keeping us disempowered and at

their mercy

CSA MODEL

Food is Medicine

Regenerating ecosystems &

biodiversity

Supporting farmers & building

communities

Empowering us through food

sovereignty and resilience

Types of Food to Grow

FRUITS

Fruit trees are growing but will still take few years to give fruits (avocado, mango, litchi...and we want to plant more lime, kaffir lime, orange, guava, dragon fruits, passion fruits, bananas, papayas, watermelon...



VEGETABLES

Pumpkin, salads, rocket, greens (local greens, spinach...), tomoatoes, cucumbers, aubergine, carrots, brocoli, caulifowers...



HERBS/TEA

Rosella, papaya leaves, dill, mint, coriander, basil (kaprao / lemon or holy)...

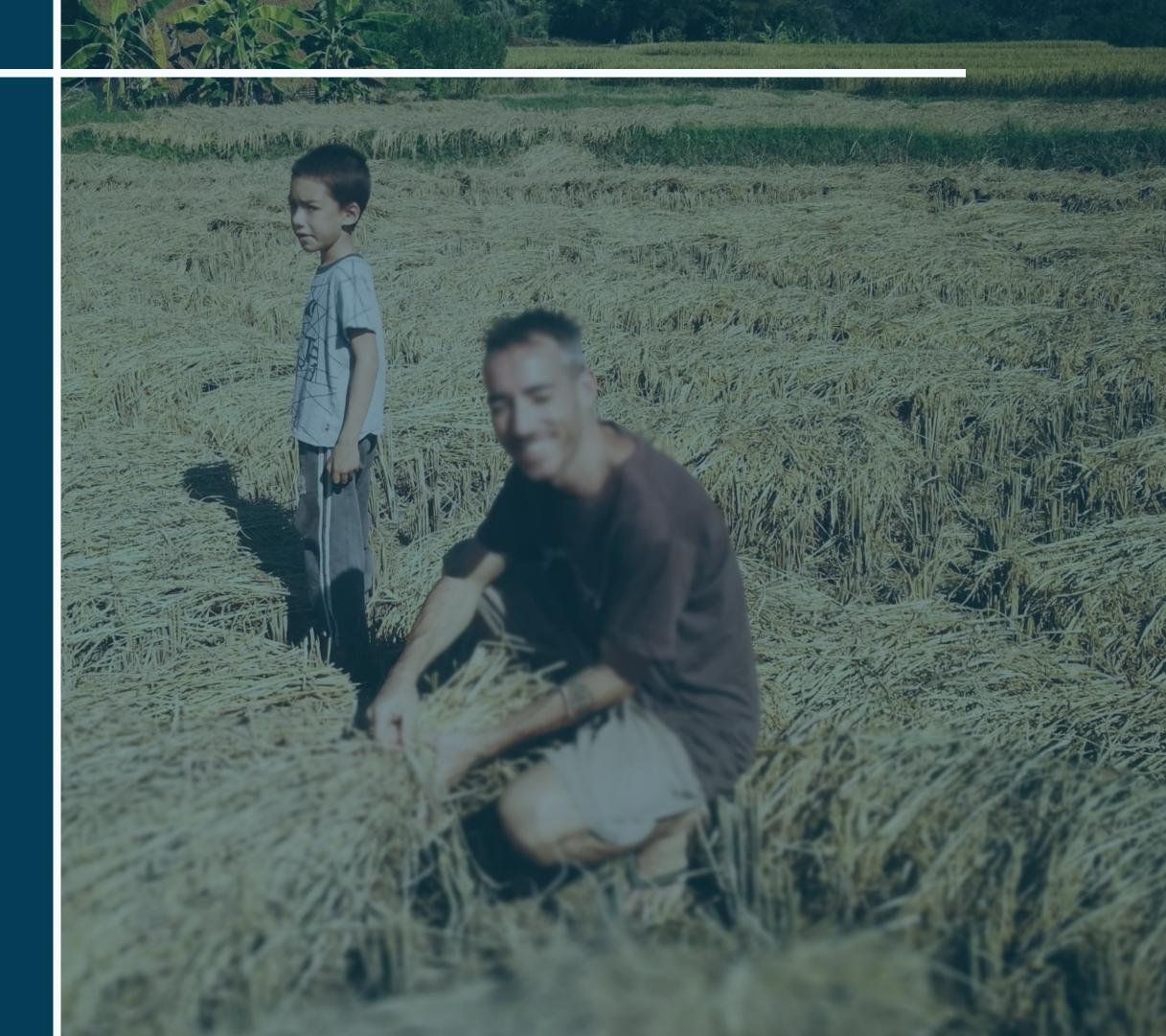


Beans (mung / red / black), pigeon peas, ginger, galangal, tumeric, potatoes, sweet potatoes...

GRAINS

JASMIN RICE / CORN

TEST FOR SESAMI / BUCKWHEAT





VEGETABLES

FRESH SEASONAL VEGGIES

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HERBS

6 KINDS OF BASILS, 3 KINDS OF MINT, OREGANO, LEMONGRASS, DILL,

. . .



How does this work?

WIN - WIN - WIN

GIVE

CSA Members: 5000thb / month (or 12000thb for 3 months)

Farmer: works 5 days /week, local expertise

Seedlings Foundation: land, tools, permaculture expertise

RECEIVE

CSA Members: fresh veggies, herbs, fruits and rice 2x/week

Farmer: 10k THB /month + social security + good work conditions

Seedlings Foundation: education workshops, gardening club

1 Membership, 2 Offers

OPTION 1 - FRESH VEGGIES

Perfect for people who love to cook!

Get fresh veggies from our permaculture garden twice a week!

Enough to cook at least 1 full meal/day!

OPTION 2 - COOKED MEALS

No time for cooking? No worries, we've got your back!

Get freshly cooked fully organic meals twice a week to fill your fridge with good stuff!

Amounts to about 1 full meal/day!

You choose what's best for you!

One way or the other you get to eat every day from the farm!

Some Conditions for Success

COMMITMENT:

Without a 6-12 months commitment from the members we can not guarantee a safe position to our farmers.



EDUCATION

Ultimately we want to empower our members to learn how to grow their own food and to partake in the education workshops.



SHARED VISION

This is not a money-for-veggie commercial project but the building of a long-term vision with environmental & socioeconomical value.



CO-CREATION

It takes 3 families to make it viable for 1 farmer to make his transition:

3x4000=12000thb =>10k for the farmer + 2 kg for farm material.

START PLANTING

Our Garden Guide

IT DOESN'T STOP HERE

Hydroponics

Biochar (Stop the Smoke)

SEEDLINGS

Wood Composting (woodchipper)

CSA

Ongoing Education for children of all age

Food waste composting (Black Soldier Flies)

Seasonal Farming and Eating

FOLLOWING THE RYTHMS OF NATURE

RAINY

FROM JUNE TO

OCTOBER

PUMPKIN

BEANS

GREENS

CORN

SESAMI.

RICE

SOME HERBS

DRY SEASON

FROM OCTOBER TO

APRIL

CARROT

POTATOES

SWEET POTATOES

AUBERGINES

TOMATOES

HERBS

HOT DRY

SEASON

FROM APRIL TO JUNE

NO PLANTING

SEED SAVING

YEAR-ROUND

AUBERGINES

SOME BEANS

HERBS

GREENS

LEARNING PROCESS

MEET THE TEAM





LYSE FARM MANAGER



DAMIEN PROJECT MANAGER



TION RICE PRODUCTION







Some Gardener's Resources

THE VISION OF NATURAL FARMING

By Bharat Mansata

THE ONE STRAW REVOLUTION

By Masanobu Fukuoka

PERMACULTURE 1 & 2

By Bill Mollison





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