



### **Permaculture: Our concept of circular flow**

Ouvertura – like many community supported agricultures – places production according to social and ecological principles in the centre of their interest. We are especially concerned,

- to meet the ecosystem, which is supplying us with valuable food, with curiosity and respect.
- to unify the people, who facilitate food-production, in solidarity, and to take care for fair and stable working conditions.

The different operating areas of the enterprise are linked in such a way, that an ecological circular flow can take place as much closed as possible.

### **The common aims are:**

- to back up small farmers modes of production in the region and to protect them from the pressure of industrialization and growth, which reigns in the free market.
- to create transparency for the origin and conditions for production of our food and to maintain a large biodiversity of well adapted agricultural crops and farm animals.
- to consider food no commodity, but as the valuable result of common labour
- to finance the agrarian enterprise according to individual possibilities and to share the risk of crop failure as well as the delight about a good harvest in the group.
- by voluntary cooperation and common activities softening up the division in between producers and consumers.
- to create an ecological and socially compatible agriculture, which you can handle and where you can cooperate.

### **Our heartfelt wish: Cooperation with other enterprises**

Ouvertura is part of the vision to realize full supply of food according to principles of community supported agriculture together with several agrarian enterprises. Our range of products – fruit, boiled down food, eggs, mushrooms, legumes etc. – therefore is a complement to the food from the [Gärtnerhof Ochsenherz](#), which since 2011 is supplying a community of about 300 persons with a variety of vegetables and herbs. We are also linked by cooperation with the bees of the Innovation centre of Vienna, which is recently distributing honey from the solidarity beekeeping.

## What we are harvesting

Fruit and Nuts: cherries, apricots, grapes, apples, pears and walnuts are collected according to the season. In our own fruit-garden we are planting since 2016 – a great variety of fruit and old species – in mixed cultivation with herbs and bee plants. Also, specifics as khaki, figs, fruit of mountain ash and a few nut trees are there. Till these trees will carry fruit, we get a manifold harvest through cooperation and by collecting wild fruit.

Tees, herbs and types of salt: Whether we have a refreshing mix of - mint early in summer, sage-thyme-tee in the season where people have a sore throat or the typical yarrow for if you have tummy ache – you find all sorts of tees for all circumstances at Ouvertura. For spicing there are specialities like sharp blossoms of Oregano, Shiitake-mushroom salt or cilantro-paste. We always think of something new, in order to keep everyday cooking lively.

Assets from the field: corn, beans and sorghum are a good base for a well-balanced range of staple foods, which we are permanently extending. Also, in processed form, for example as polenta, you can get your share of the harvest.

Jams, compotes, sauces etc.: We process fruit, herbs and vegetables to get a multitude of staple delicacies. Compote of apple or processed apricots, compotes of quince, cherry, or apple, as well as spicy pumpkin vegetable or sugar corn are part of it. The Ingredients for that stem from own cultivation, cooperation and collection of wild species.

Mushrooms: Mainly Shiitake-mushrooms, but also oyster- and other gastronomic specialities from our own mushroom breeding enter fresh, dried or in processed form into the harvest share.

Eggs: In spring 2018 hens have joined us here. They can feel at ease under the fruit trees, get their food from our own fields and supply us with their tasty eggs. By the way, the egg – in Rumanian Ou – generated the name for Ouvertura.

The diversity is growing every year: Since 2017 we extend all these areas step by step, till we reach slowly but surely an ever more diverse and stable circular flow. The range of products will become wider and more colourful. For instance, we are pleased to get a few colonies of bees, which soon will be flying all over Ouvertura.