



Crop Swap Raglan - sharing the love!

Sunday afternoon saw Raglan's inaugural Crop Swap meet in the town hall. We were treated to an inspirational presentation and movie viewing by Franziska von Hunerbein of Crop Swap Taranaki. Franziska has been running crop swaps since 2013, creating a space for people to share their excess homegrown and homemade produce. The movement has now blossomed into 6 regional crop swaps in communities around the mountain. The premise is simple - people meet, bring what they have, and exchange it for what they need. Everything kitchen or garden related is welcomed. At Raglan's first Crop Swap we saw lots of fruit (apples, lemons, feijoas, tamarillos), vegetables (cucumbers, pumpkin, spinach, chilis, choko), fresh herbs, flowers, seedlings, jams, olives, kombucha, herbal tea, worm wee, and empty bottles.

As we saw what others had brought, we all realised what else we could have found to share. How about baking, seeds, preserves - the list is endless! There is a joy in sharing your abundance - seeing someone excited to have what you have too much of. I think everyone in the room left feeling that they were taking away more than they had come with. There was a lot of excitement for making Crop Swap Raglan a regular event. Plans are taking shape, and we will likely run another event within the next month. Keep an eye on Whaingaroa Environment Centre's newsletter and Facebook page, as well as the events page in the Chronicle for a time & place. It's a great opportunity to meet other backyard gardeners in the community, and share food and knowledge. All welcome!

Localising the love for food!

There are so many benefits to localising our food:

- buying local products reduces 'food miles' (the amount of fuel to transport food from its source - often hundreds of kilometres) and supports our local producers and the Whaingaroa economy
- you can avoid packaging by growing your own food or using reuseable bags and containers when sharing food with neighbours or at Crop Swap events
- sharing local food abundance creates community connections and nurtures inter-generational skills sharing such as bottling and brewing. You've got to love local!

Get your garden ready for winter

"Winter is coming" and now's the time to clean up the last of the summer and autumn crops and get some plants in the ground for winter and spring. If you're lucky, you might have delicious produce like feijoas, tamarillos, pumpkins and apples to harvest. Store these in a dry spot or preserve some of the fruit to keep you going through the winter months. You can start planting broad beans, carrots, leeks, onions, silverbeet and brassicas - broccoli, cabbage and cauliflower. These hearty veges will be ready for harvest in late winter and will make a great stew or soup! Don't forget WEC has a Tool Library full of all the garden tools you might need - forks, spades, hoes and even loppers for pruning! For a \$10 deposit and koha toward tool maintenance, you can borrow these tools to help you get your garden sorted! Come down to WEC any Wednesday, Thursday or Friday from 12-4pm to take a look at the Tool Library.



Food composting at Xtreme

At Xtreme Zero Waste we are supporting local food production by making and selling a range of soil fertility enhancing products such as Carbon Compost (available sieved and bagged or bulk), Super Food Compost, Worm Wees and free plant pots. We make the Carbon Compost from garden waste and the Super Food compost from green waste hot composted with food waste from our Food Waste Collection Trial. Since July 2012, 100 Raglan households have been part of a free 'food waste collection trial'. A town-wide kerbside food waste collection service is coming to all areas



serviced by the recycle collection in July 2017. The average New Zealand household still throws away about 112kg of food waste each year so this collection will divert many tons of this heavy waste from Raglan's waste stream, process it locally into nutritious compost for gardeners and create more jobs in Raglan. Less food waste in our blue bags means less cost, less smell, less greenhouse gases and less acidic leachate from the landfill.

Food waste collections can actually help reduce food waste at source. The average New Zealand household can waste \$500 per year on avoidable food waste. Overseas operators noticed a rapid drop in food waste collected from the pre-collection rates, their client surveys revealed that separation of food waste was showing people how much they were wasting and making them change shopping, food storage and consumption habits.

Home composting is still the best option for households outside of Raglan and the collection area. Many households in the foodwaste collection trial often did home composting and used the collection service. The food waste collection can take things that people might not put in their compost such as citrus, onions etc, or if the compost is full, the worm farm needs a makeover or the house is full of visitors in summer producing twice as much food waste. Lets work together towards Zero Waste! - Xtreme Zero Waste

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