

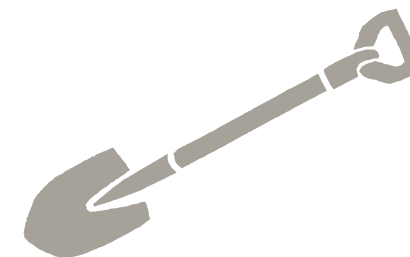


ANNUAL REPORT 2023 / 24

PROGRAMME GOAL



The Compost Collective supports Auckland Council's vision to become zero waste by 2040, by inspiring and educating Aucklanders to compost their food scraps and garden waste at home or within their community. The programme also supports the growth and success of community composting hubs.



PROGRAMME ACHIEVEMENTS (2015-2024)



NUMBER OF
PEOPLE ENGAGED

60,292



NUMBER OF
WORKSHOPS

3,200



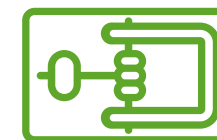
COMPOST SYSTEMS
PURCHASED

6,427



FOOD SCRAPS
DIVERTED (TONNES)

10,022



RAT TRAPS
DISTRIBUTED

1,269



FACEBOOK
FOLLOWERS

9,505



INSTAGRAM
FOLLOWERS

2,986



SHAREWASTE
USERS

11,139



COMMUNITY HUBS
SUPPORTED VIA GRANT

49



CO₂ EMISSIONS
SAVED (TONNES)

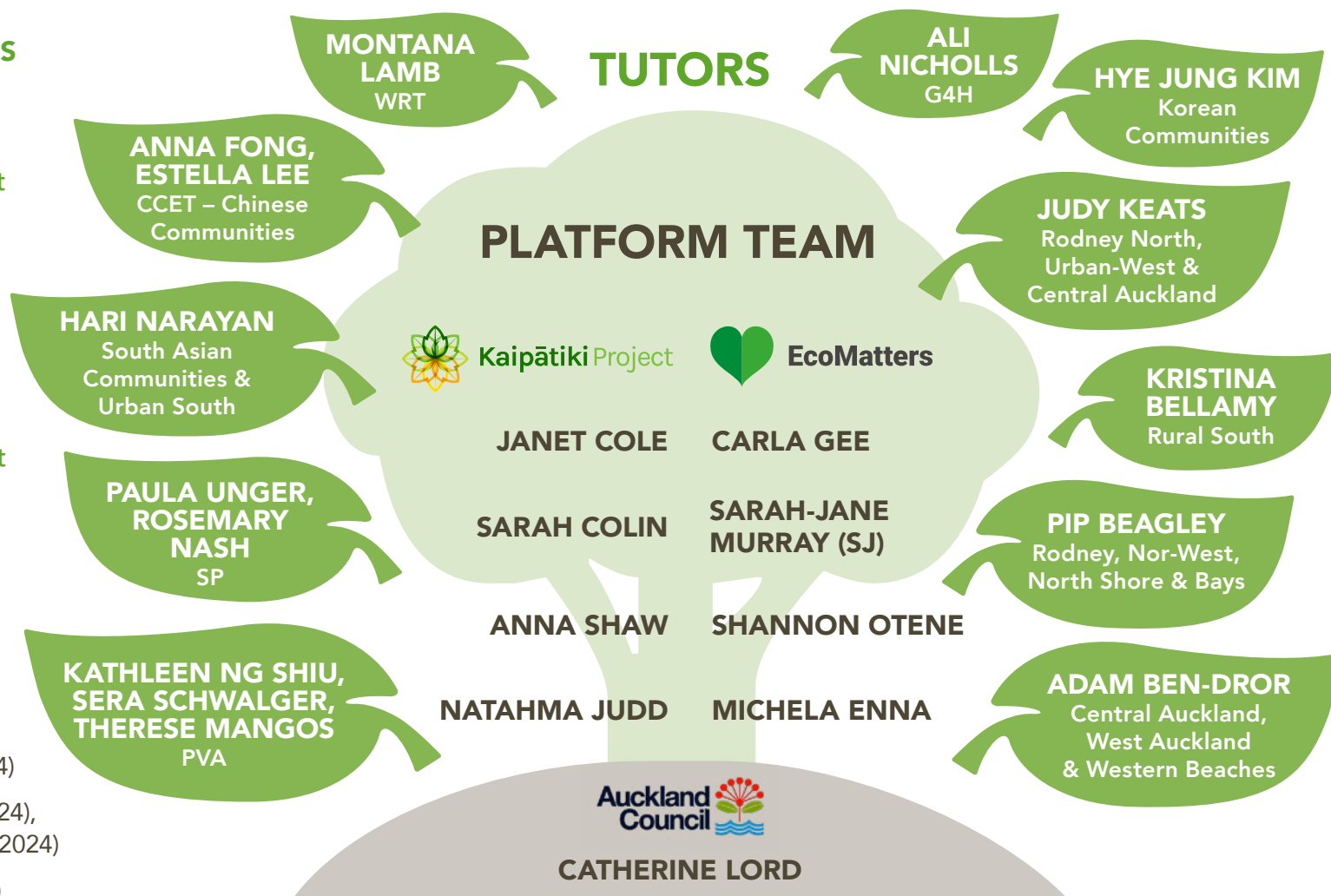
6,314

COMPOST COLLECTIVE DELIVERY TEAM

OUR FAMILY TREE ACRONYMS

- AC:** Auckland Council
- CC:** Compost Collective
- EET:** EcoMatters Environment Trust
- KP:** Kaipātiki Project
- PVA:** Pacific Vision Aotearoa
- CCET:** Chinese Conservation Education Trust
- SP:** Sustainable Papakura
- WRT:** Waiheke Resources Trust
- G4H:** Gardens4Health
- TMCN:** Tāmaki Makaurau Composting Network
- ACN:** Aotearoa Composters Network

- Richard Main (left in Dec 2023), replaced by Ali Nicholls (Mar 2024)
- Kayleigh Appleton (left in Mar 2024), replaced by Montana Lamb (Mar 2024)
- Hinemoa Robati (left in Sep 2023)



HIGHLIGHTS



1
MANAVATION COURSE

We invested in Manavation, a cultural confidence package for all the facilitators. This involved a weekly online group session for five weeks, where we explored Te Ao Māori worldview and how this can be incorporated into our everyday actions and mahi.



2
PROGRAMME COLLATERAL

Media Tiles / Signs / DLE + Generic DLE / DIY A5 Stickers

We created many new pieces of collateral for tutors to use for workshop promotion, both online and at venues, as well as signage for DIY systems, and reinstating a printed calendar leaflet.



HIGHLIGHTS



3

LOOKING FORWARD

We are still struggling to reach pre covid workshop numbers, and coupled with an ageing website and the current cost of living crisis, we have begun reviewing the programme and implementing some changes. This began with a website usability review by the Community Communications Collective, which led to a review and tidy up of the website copy, and our decision to put a tender out for the creation of a new website in the following financial year. We also began a strategic planning process to define what the collective should look like in the near future.



4

NEW OFFERINGS

In March 2024, we introduced 50% off vouchers for all workshop attendees and began offering single Bokashi buckets to make our systems more affordable. We also expanded our workshop offerings beyond the basic introduction to composting. This included DIY workshops where attendees could take home the systems they created. Furthermore, we made more DIY systems available to tutors for use in community gardens.

TĀMAKI MAKAURAU COMPOSTERS NETWORK



The Tāmaki Makaurau Composters Network (TMCN) publicly launched in August 2023 at the Vic Devonport during the screening of “Ben and bEartha.” The network, coordinated by Kristin Busher and supported by Sophora Todd, Katrina Wolf, Richard Lee, and Tim Bowater, actively plans events and seeks opportunities for the benefit of its members and the kaupapa of organics cycling through community composting in Tāmaki.

Members are made up of compost enthusiasts, compost hubs, clubs and consultants who support communities, businesses, households and institutions to compost their food scraps and organics. Their mission is to empower change towards circular systems through active composting partnerships and resilience education throughout Aotearoa.

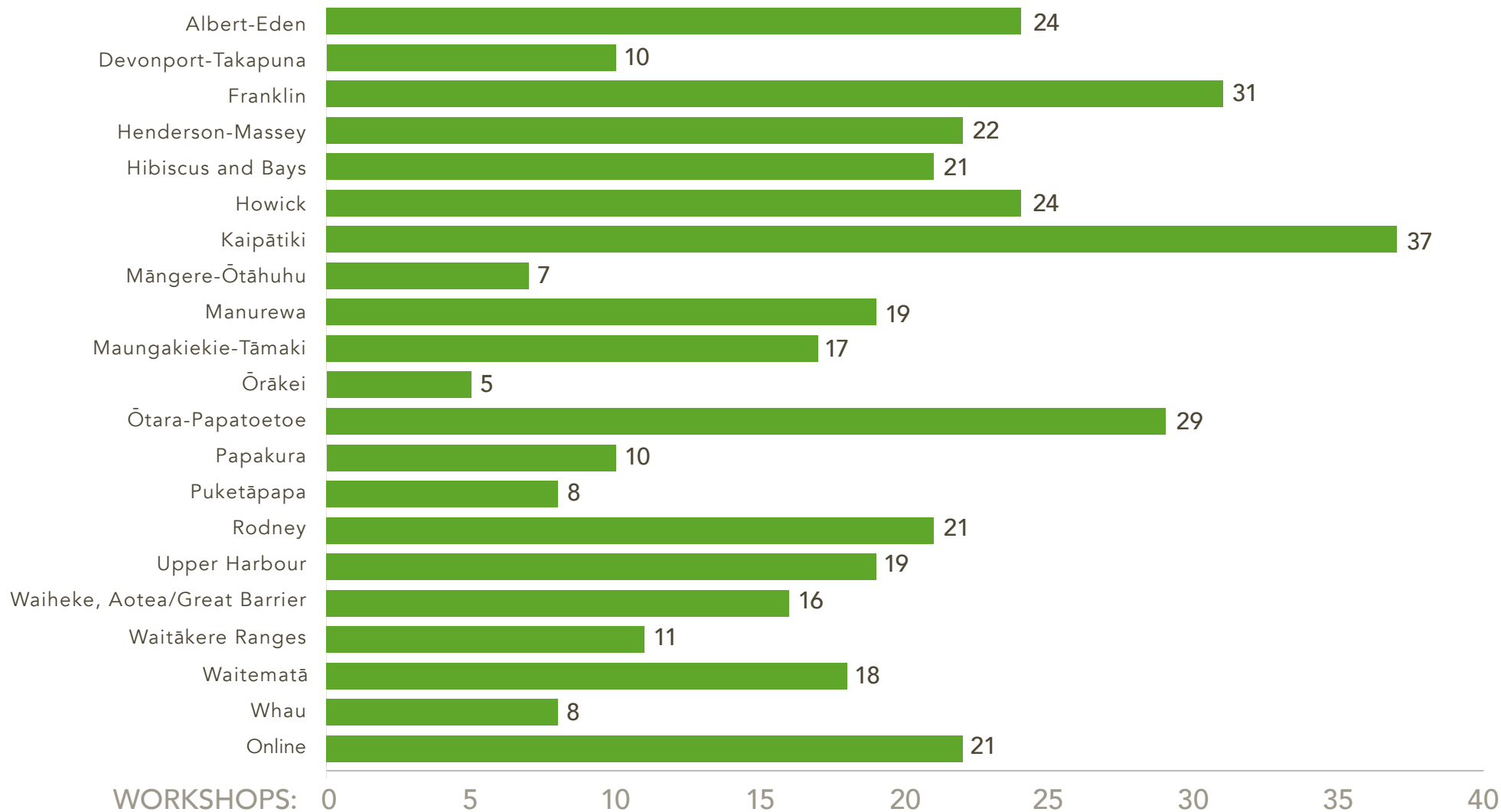


Funded by Compost Collective through EcoMatters and Kaipātiki Project, TMCN is a regional branch of the Aotearoa Composters Network (ACN), benefiting from both regional and national connections.

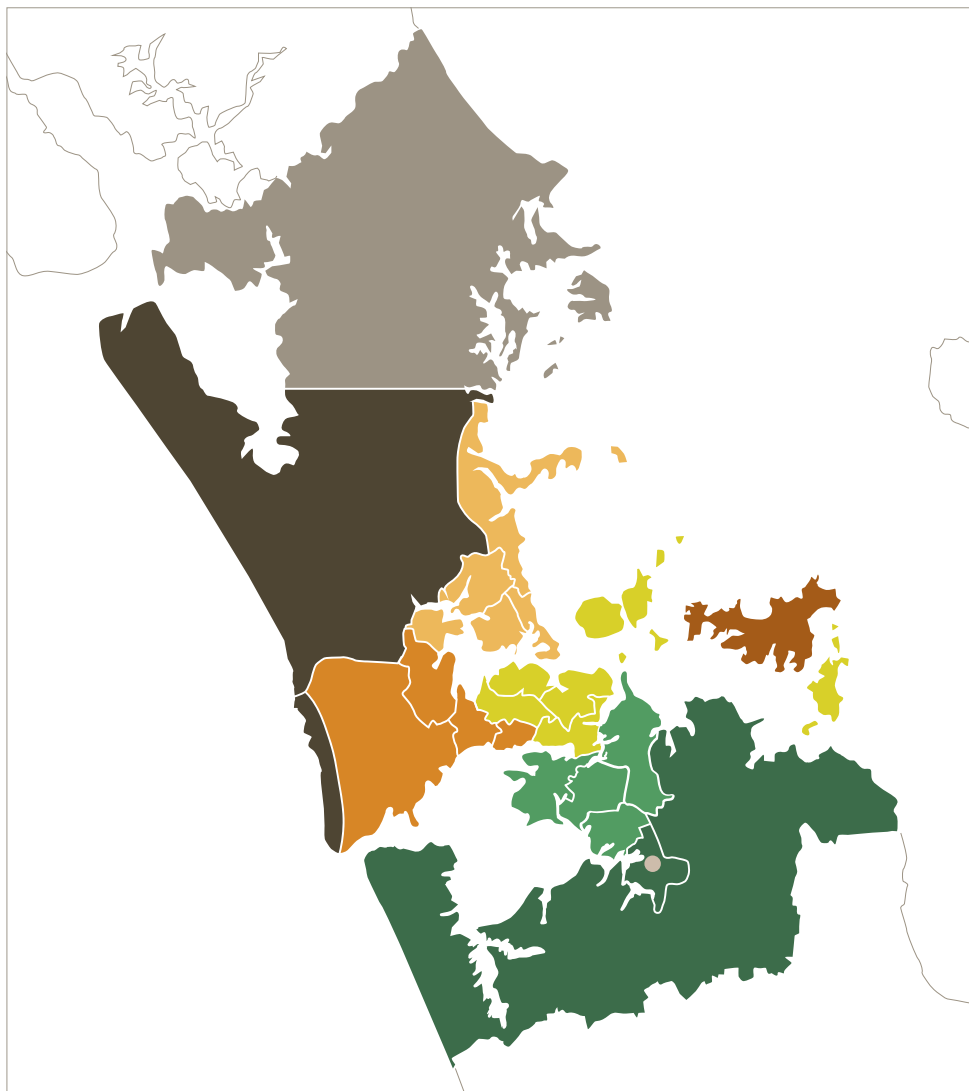
Throughout the year, TMCN working group integrated Tāmaki hubs into the Aotearoa Composters Network (ACN) website, trialed the living compost collection app, and hosted network meetups, including the Merry Compost event at Kelmarna Gardens. Members benefited from professional development opportunities such as He Whenua Rongo – Indigenous Seed and Soil Sovereignty Symposium and the Journey to the Centre of Your Compost course. The working group also supported the delivery of the ACN Waste to Wonder Zoom series, featuring diverse speakers and their expertise and experiences for medium to large scale community composting. We represented regional community composting at WasteMINZ and with Champions 12.3.

WORKSHOPS BY LOCAL BOARD

2023 / 24



Total: Participants 3,472 | Total Events 378



REGIONAL

Rodney North: **2** Workshops | **20** Participants

Rodney Nor-West & West Beaches: **13** Workshops | **115** Participants

North Shore & Bays: **63** Workshops | **524** Participants

West Auckland: **37** Workshops | **234** Participants

Waiheke: **15** Workshops | **481** Participants

Central: **45** Workshops | **273** Participants

Urban South East: **47** Workshops | **352** Participants

Rural South: **33** Workshops | **497** Participants

Sustainable Papakura: **3** Workshops | **32** Participants

ETHNIC COMMUNITIES AND SPECIAL PROGRAMMES

Gardens 4 Health: **3** Workshops | **14** Participants

Pasifika & PVA: **22** Workshops | **127** Participants

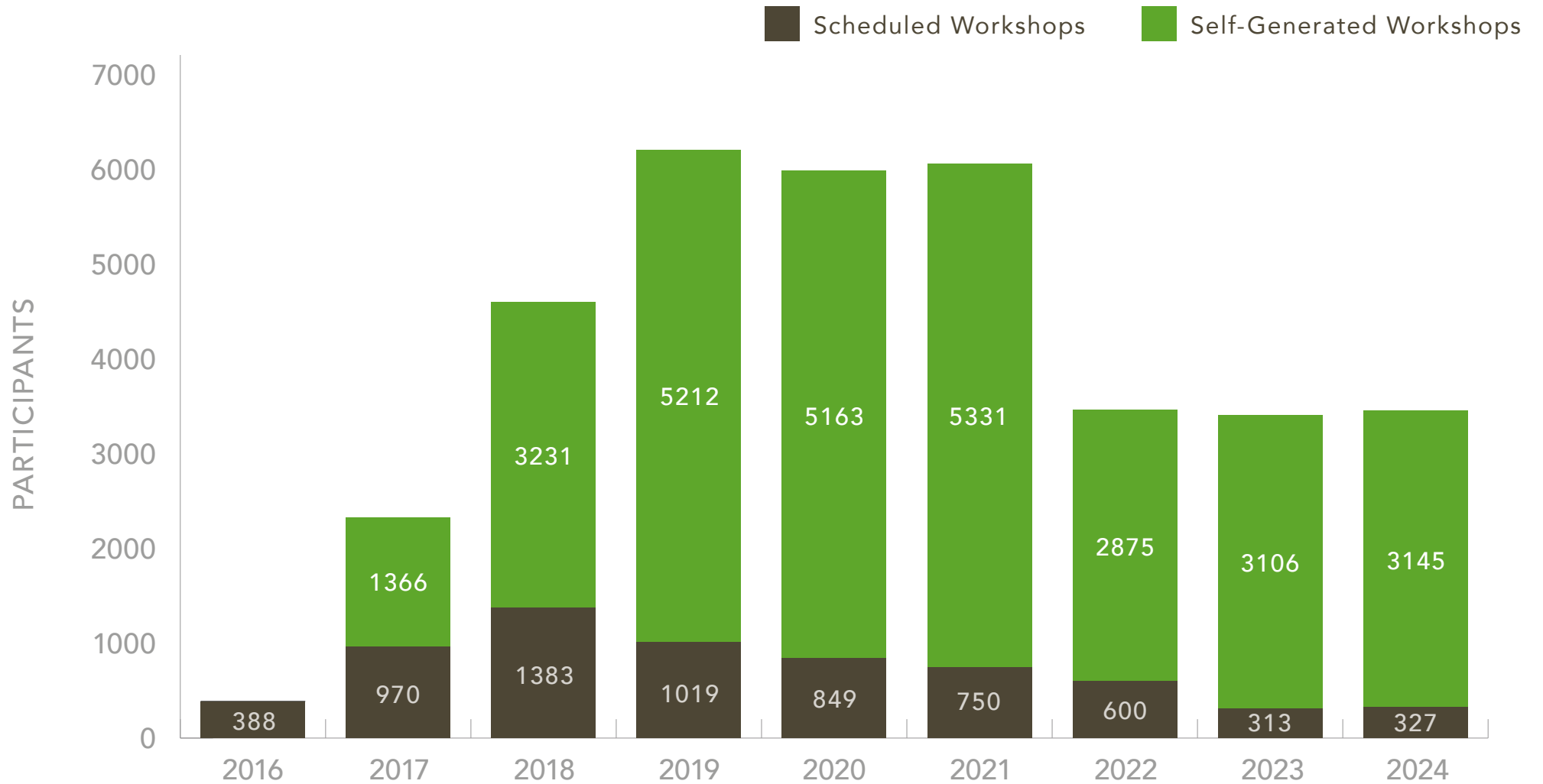
Korean Community: **17** Workshops | **301** Participants

Chinese Community: **15** Workshops | **203** Participants

Online Workshops: **30** Workshops | **299** Participants

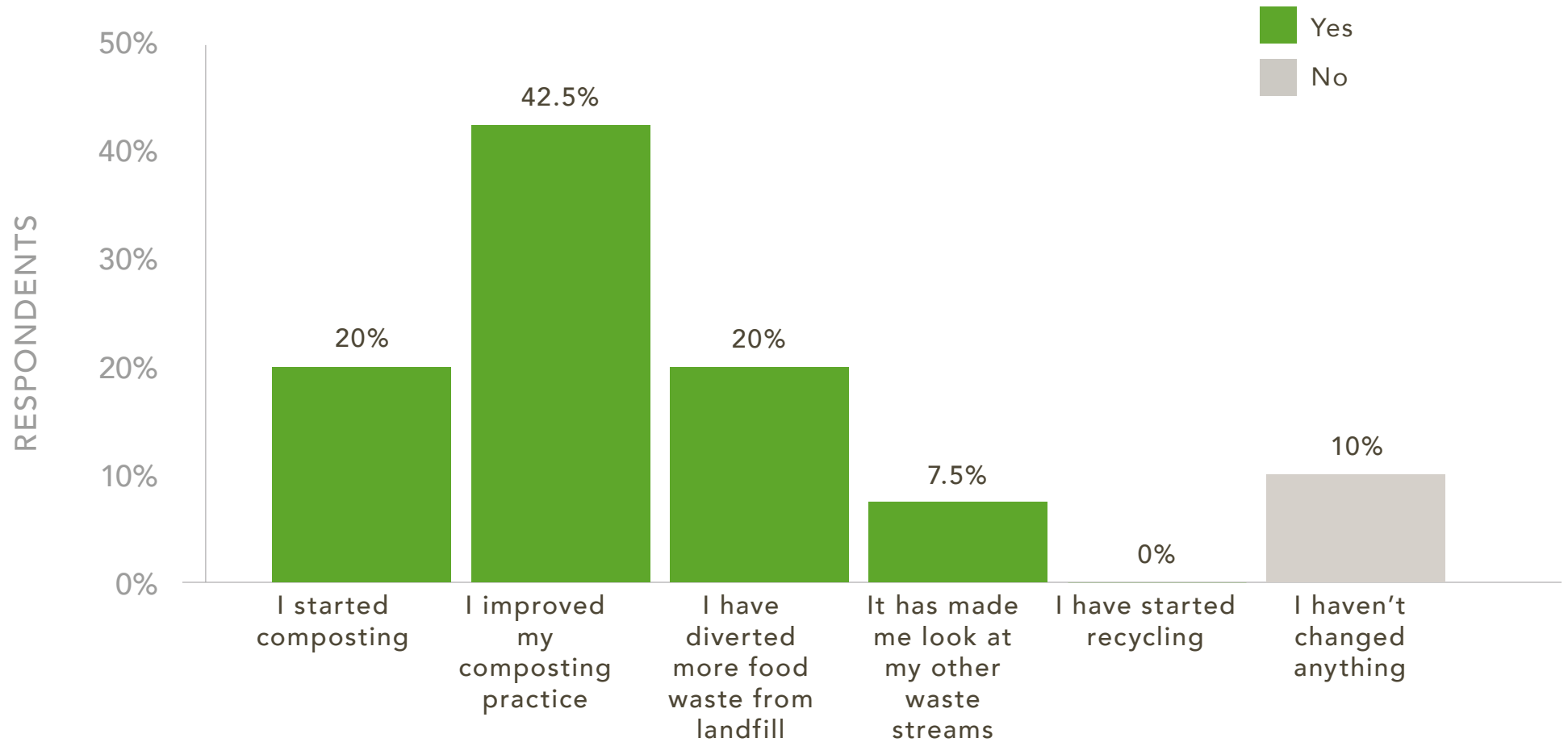
WORKSHOP ATTENDEES

TOTAL
to date:
36,388



What have you changed since you've attended a workshop?

Since attending a composting workshop, more than 60% of survey participants started composting or improved their composting practice. The workshop positively impacted the waste habits of 90% of attendees.

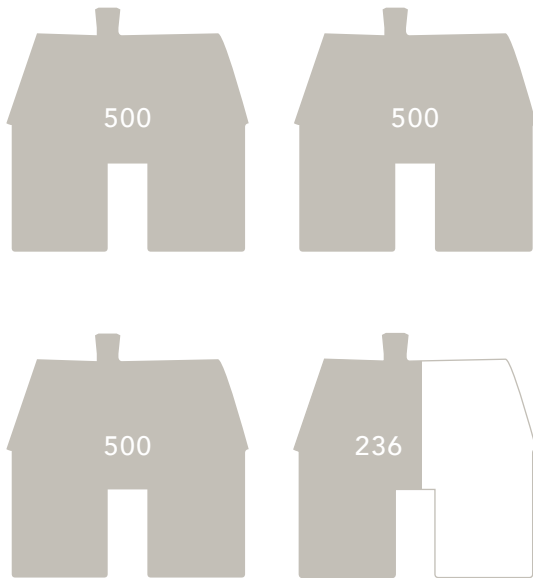


ORGANIC MATERIAL COMPOSTED LOCALLY

2023 / 24

Households Composting

1,736



Assumes a 50% success rate across households reached in 2023/24

Average Food Waste per Household

4kg p/wk



208kg p/yr

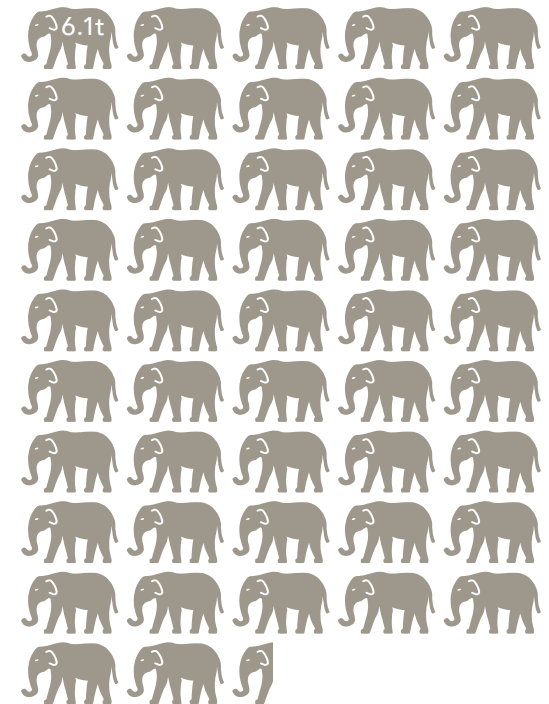


From the Solid Waste Audit Report (SWAP) 2023

Tonnes of Food Waste Diverted

288.2 tonnes

Equal to approximately 47.25 elephants

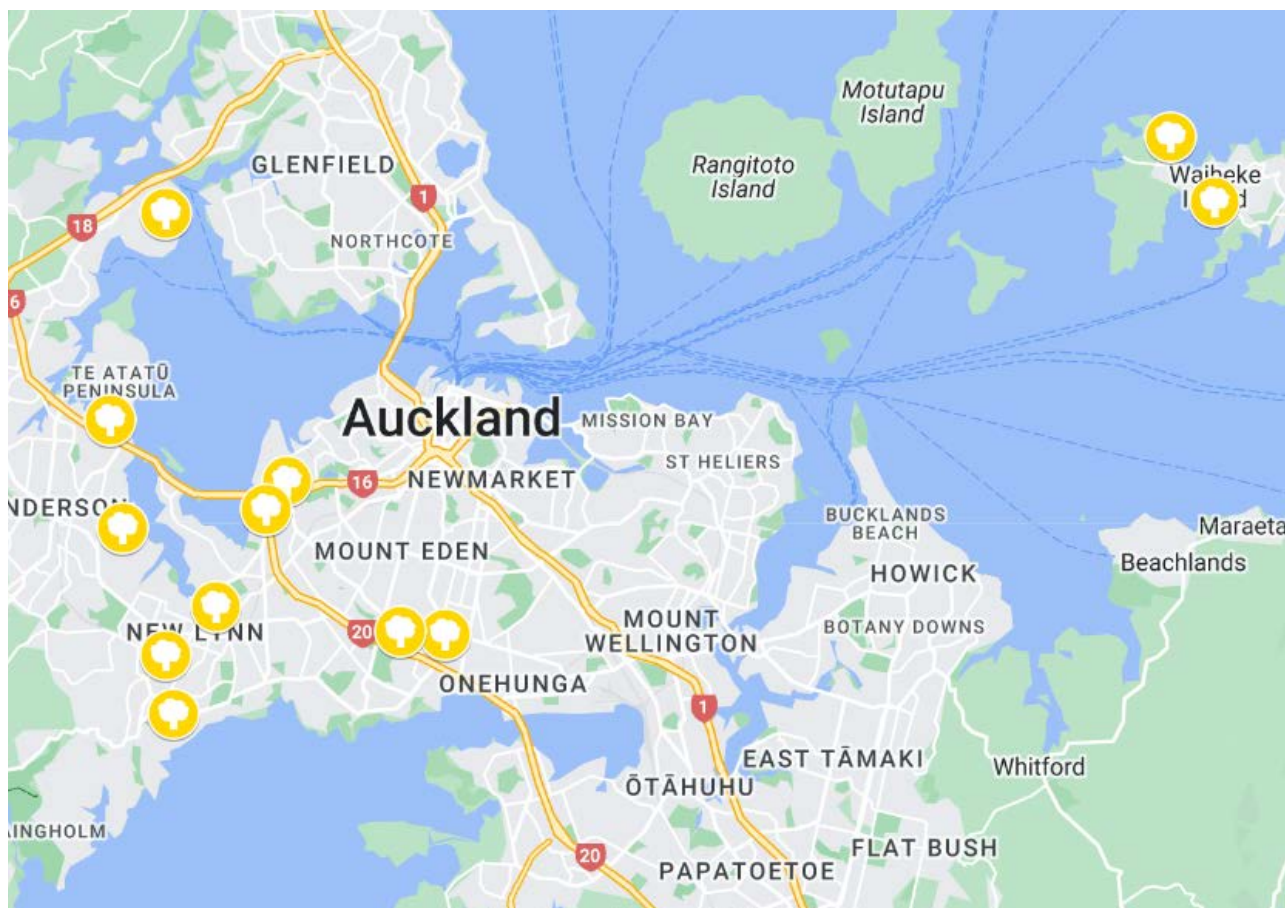


Assumes 80% of a household's annual food waste is being composted in some way. So this multiplies kg per household by number of households composting.



COMMUNITY COMPOSTING HUB FUND

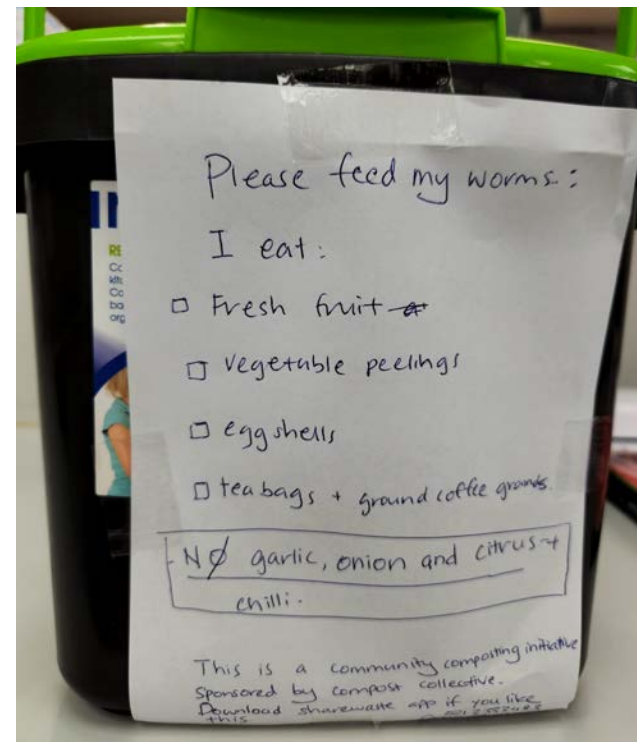
\$6,394 distributed to 12 community gardens across Tāmaki Makaurau. We funded items including wheelbarrows, DIY systems, worms, Bokashi zing, and other composting equipment. From the six hubs we received data from, 12,520kg of organic material was processed at the hubs to make soil to grow food.



COMMUNITY COMPOST HUB GRANT RECIPIENTS 2023-24

- Feed My Worms Hillsborough
- New Horizons Community Garden
- Hobsonville Community Compost Hub
- Project Reach-Out Waiheke
- Surfdale Food Forest
- The Homestead Pt Chevalier Community Garden
- Waterview Gardens
- Green Bay High School Community Composting Hub
- Rutherford Primary School Composting Hub
- Fruitvale Community Composting Hub
- Arohanui School
- Hope Garden

COMMUNITY COMPOSTING HUB FUND

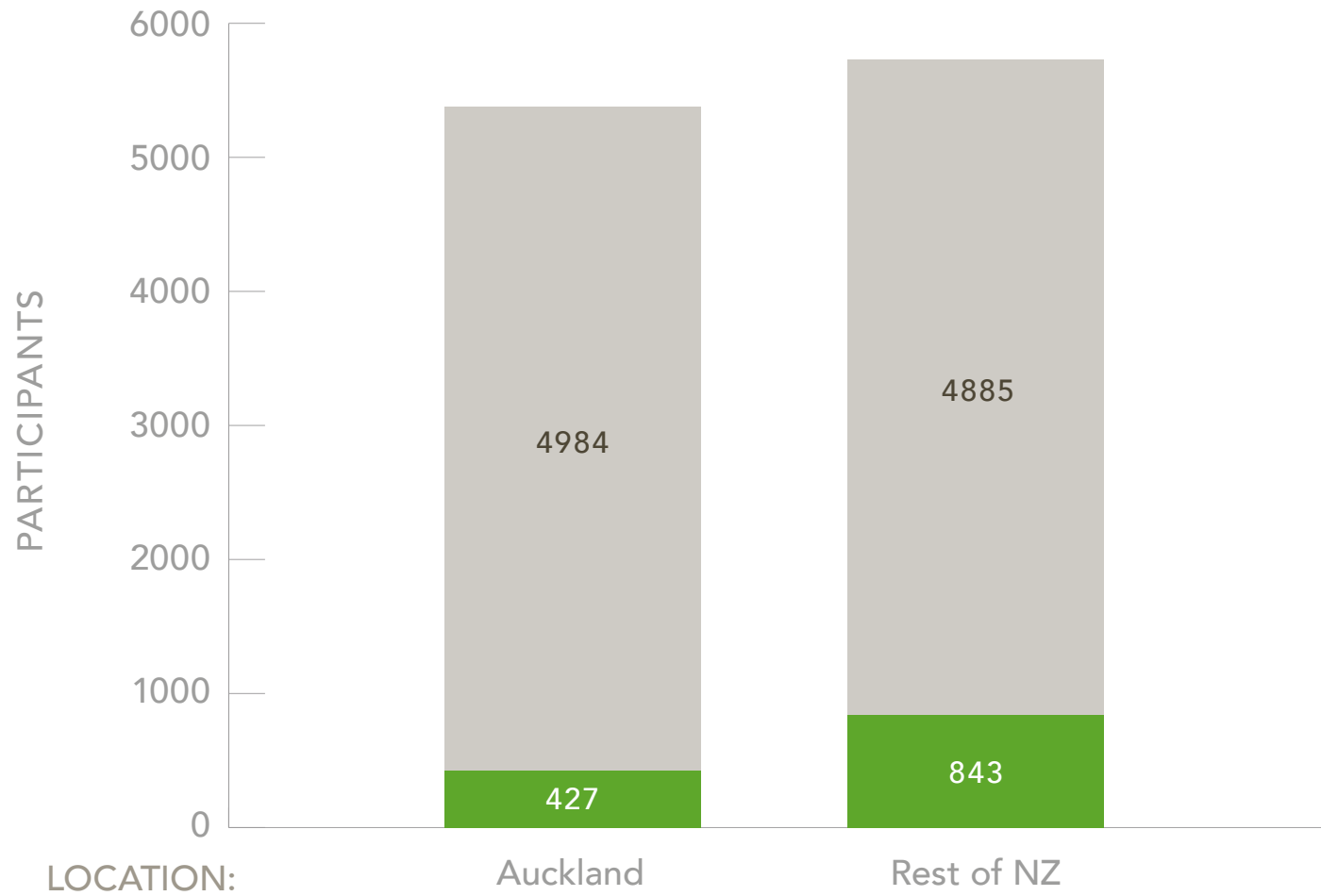


CARMEN'S COMMUNITY COMPOSTING STORY

Carmen started her own community composting hub, thanks to the Fund. Carmen's story outlined how much Carmen was able to buy with the grant to start her small hub. Carmen uses ShareWaste to connect with neighbours for donations, and she also has a caddy at her workplace to collect scraps from her colleagues to stop these going to landfill.

SHAREWASTE REGISTRATIONS

2023 / 24



Hosts
 A host is someone who receives food waste for their compost or backyard chickens.

Donors
 A donor is someone who offers their kitchen scraps to a local composter.

Total Participants to date: Auckland 5,411 | Rest of New Zealand 5,728

COMPOST COLLECTIVE PROMOTION HIGHLIGHTS

BURGERFUEL SHOUT OUT



BurgerFuel thanked the Compost Collective for the mahi we do in the community via their Feed the Legends programme, whereby an organisation is promoted by them. As well as giving facilitators and the platform team a free burger voucher, they also did a shout out on their social media and wrote a short feature about the Compost Collective on their website: www.burgerfuel.com/nz/world-of-burgerfuel/articles/feeding-the-legends-the-compost-collective

ORBA SNEAKER GIVEAWAY



We ran a giveaway in partnership with Orba, a compostable and sustainable local sneaker brand. We had a pair of Orba Ghost sneakers to give away (valued at \$150). We got 240 entries across both Instagram and Facebook, and reached many more, including Orba's 6k social media followers.

COMPOST COLLECTIVE PROMOTION HIGHLIGHTS

SOCIAL MEDIA SERIES



We have shared a few lists on social media, via social tiles, which have reached good numbers and had high interaction. These include:

- 5 benefits of adding compost to your soil, posted on World Soil Day
- 4 vital benefits of Bokashi, as per Claire Mummery of the NZ Herald
- Easy winter composting tips

CASE STUDIES



We continue to write and publish stories about home composters, ShareWaste, community composting hubs, and the experiences of those involved. We hope these stories will break down some composting barriers and encourage others to give it a try. Casey Namana is an inspiring composter who shared his story with us: <https://compostcollective.org.nz/growing-green/>

COMPOST COLLECTIVE PROMOTION HIGHLIGHTS

PIP ON SEVEN SHARP




Pip was interviewed about Bokashi and its benefits on TVNZ's weeknight current affairs programme, Seven Sharp. The story aired on Monday 4 June and was shared on Facebook to it's 314k followers.

SHAREWASTE AND COMPOSTING HUB PROMOTION

We continued to promote ShareWaste and the Compost Collective hub fund on both social media and in the wider community. We did this via newsletters of other organisations and an EcoMatters' grant flyer which was distributed to community centres and at some events.

Zero Waste opportunities and events






Money for compost creation

Compost Collective's Community Composting Fund is created to help people to compost food and garden waste locally within their own neighbourhood. Communities are community gardens, urban farms, organisations, schools, and businesses, basically anywhere where the people in your community can come and drop off food scraps and garden waste for composting. Up to \$500 per hub is available for purchases **from our list**.


Compost Collective
Published by Michela Enna
11 January

If you're heading out of the city (or to Tāmaki Makaurau) to holiday over the summer, why not connect with someone on [ShareWaste](#), and find a home for your compost wherever you go? Victoria did just this when she went on a camping holiday with four other large families. Read her story here: <https://bit.ly/4aPcovl>, and sign up to ShareWaste at sharewaste.org.nz


QUICK & EASY GRANTS

FOOD SCRAPS





Receive up to \$500 to host a community or neighbourhood event that includes discussion and education about Auckland Council's food scraps collection. Or become a neighbourhood bin ambassador by helping others get it right on collection day and receive a koha for your work.

COMMUNITY COMPOSTING



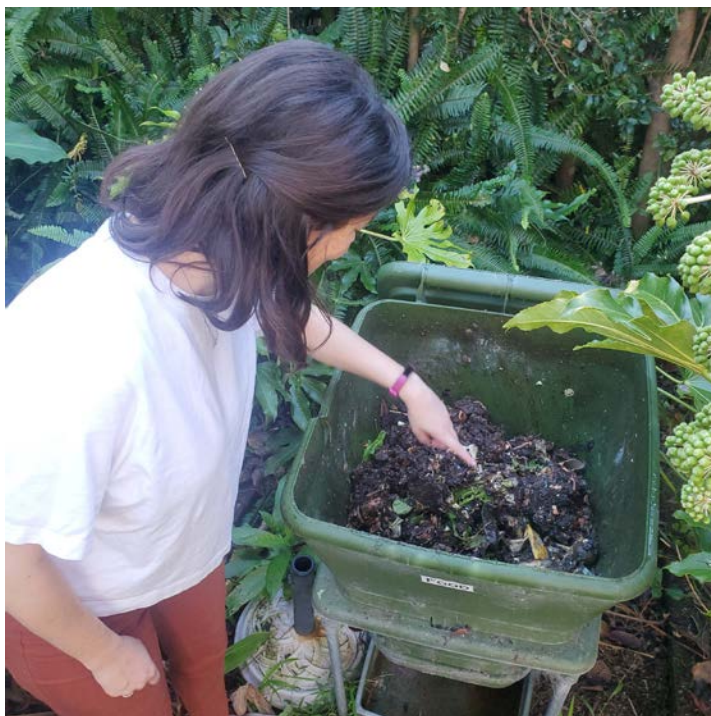
This fund is available to encourage people to compost food and garden waste locally within their own neighbourhood. If you want to start a community composting hub, or have one already running but need some more equipment to take it to the next level, we can help.

Read more about our grants and apply at ecomatters.org.nz/grants

SHAREWASTE AND COMPOSTING HUB PROMOTION

CASE STUDY: NEIGHBOURLY COMPOSTING – CONNECTING THROUGH SHAREWASTE



Laura told to us about her great ShareWaste experience, as well as how she uses both the kerbside recycling bin and a compost set up at her own home.

<https://compostcollective.org.nz/neighbourly-composting-connecting-through-share-waste/>

SOCIAL MEDIA COMMUNITY FEEDBACK

Response from Aida re advice about the 'odd' plants growing in her compost: "Thank you everybody, what a relief, I was ready to throw out the whole thing because I thought mixing all that stuff together had given rise to some kind of toxic fungus. Especially since the lid was closed and no light could get in. Nature is amazing!"

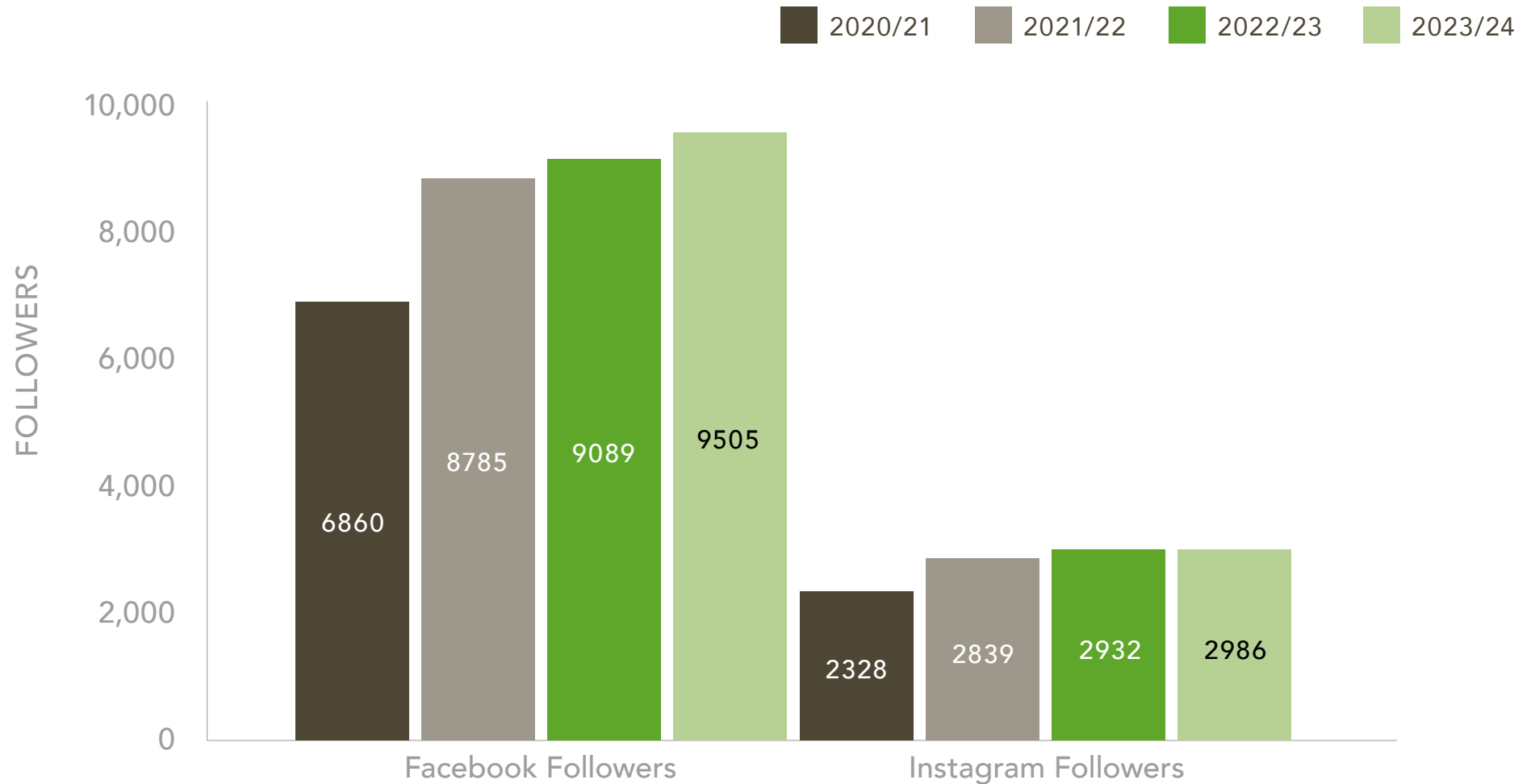
Lee Morgan of Savoy Gardens: "Thank you Compost Collective it was a wonderful day. Your support of the composting hub in the Savoy Gardens will be realised for many years to come. You truly do create long lasting and bountiful connections."

Composting noxious weeds post: "I never thought of using an old wheely bin for an invasive weed brew. I had been keeping my eye out for a barrel with a removable lid for a while."

In response to compostable package table: "Great info! Hopefully this raises awareness that if it isn't going to a commercial composter, it's being landfilled."

"Compost Collective are excellent. Composting is a great way to help the environment & reduce landfill waste. Perfect if you don't have a green food scraps bin &/or a keen gardener."

SOCIAL MEDIA GROWTH





www.compostcollective.org.nz