



In this issue:

[Greenest Street 2012 launches](#) (pages 1, 2), [Meet the judges](#) (pages 2, 3), [Book of the Month](#) (page 3), [Neighbourhood waste audits](#) (page 4), [New Waste Minimisation Officer](#) (page 4), [October's Organic Garden](#) (page 5), [Mulch](#) (page 6), [Recipe: Green Eggs & Ham](#) (page 6), [Ōtaki Cycle Show & Tell](#) (page 7), [Lost in cyberspace](#) (page 8), [Paraparaumu College in water smart tech challenge](#) (page 8), [Can rainwater be enough for a garden in summer?](#) (page 9), [Waste minimisation grants closing](#) (page 10), [Home and Garden Show on it's way](#) (page 10), [What's On](#) (page 11).

Blue skies, green neighbourhoods



By Stacey Gasson, Sustainable Communities Coordinator

Kāpiti Coast's Greenest Street 2012 was officially launched on Saturday 8 October as four of the five judges met the three participating "streets" for the first time.

Mayor Jenny Rowan welcomed the three streets to the second round of the competition, followed by introductions from her fellow judges, Professor Brenda Vale, Joy Darke and Robert Glensor. Liana Stupples is the fifth judge but was unable to attend. They were joined by Councillor Gurunathan. A surprise highlight was Robert's rendition of a song, '[Sustainability Logic](#)', self-accompanied on his ukulele.



The three competing streets are north Wellington Road in Paekākāriki, north Alexander Road in Raumati Beach and Grange Park Road in Raumati South.

The Wellington Road team describe themselves as a diverse group of about 12 households, encompassing a wide range of ages and stages. They are notable for the inclusion of the Paekakariki Holiday Park, which will not be measuring its environmental impact due to the technical difficulty, but will be working alongside households to develop mutually beneficial initiatives. Neighbourhood-wide rodent control, beekeeping, and an exploration of ways to eat more sustainably are just some of the projects being developed. They are also interested to talk to local farms which would be interested in exchanging firewood for assistance with riparian planting.



The Alexander Road group also involves 12 households with a mixed demographic of retired, middle-aged and young families. Most of the men commute – some carpool, and the women mostly work locally – preferring to use a car and sometimes biking for transport. While participants have lived in the street between 13 years and 6 months, some of the long-term residents noted that they've lost touch with their neighbours as people have moved in and out of the street and life became busier. Most householders say they want to get to know their neighbours, and become more self-sufficient.

Top to bottom: Wellington Rd; Alexander Rd; Bob Glensor with John Turner & Piripi Whaanga at Alexander Rd.



Top & right: Wellington Rd. Left: Alexander Rd

The Grange Park Ave team has nine households, and is a mixture of long-term and recent residents, with a lot of children. The quiet nature of the cul-de-sac means it is safe for them to play out on the footpath, while older households appreciate the lack of through-traffic.

Getting to know each other better was a recurring theme in this street, as elsewhere. With plans underway to work together to resurrect their concrete water tanks, an interest in reducing resource use (with the added benefit of reducing waste), and an enthusiastic future beekeeper, it's shaping up to be an interesting time.

The competition will run for nine months through to June 2012 with streets competing to reduce their average environmental impact. Working as groups of households, the environmental focus is supported by an emphasis on building stronger and more resilient communities.

Even at this early stage of the competition, participants commented on the enjoyment they are getting from having a reason to get together. Peter Rankin from Paekākāriki, hosted the launch for his street despite being one of the newest residents. He said that joining the competition has been a great way to accelerate the process of gradually meeting their neighbours by accident.

More information about the competition, including the

street's profiles, can be found at www.kapiticoast.govt.nz/Our-District/greenest-street/

Or you can follow their blogs:

- Alexander Rd: www.alexrdgreenfrogblog.wordpress.com
- Grange Park Ave: www.grangeparkave.blogspot.com
- Wellington Rd: <https://sites.google.com/site/wellingtonroadnorth/announcements>

Meet the people with the hard job



Mayor Jenny Rowan is in her second term as both mayor of the Kāpiti Coast district and as a *Greenest Street* competition judge. She has professional experience as a previous Mayor and Environment Court Commissioner and mediator.



Brenda Vale, and her husband Robert, are architects and academics who wrote their first book on sustainable design, "The Autonomous House", in 1975. Following their design of award winning commercial buildings in the UK they went on to build the UK's first autonomous house in 1993 and the first zero-emissions settlement in 1998. They have received international awards for their work. More recently they developed the Australian government's National Australian Built Environment Rating System (NABERS) which has now been put into operation. Their most recent book is "Time to Eat the Dog? The real guide to sustainable living", which analysed the impact on the environment of a western life-style and things people do every day. They are currently working on a book that looks at what living within a fair earth share would look like. Brenda is a Professorial Research Fellow, Victoria University of Wellington.



Joy Darke, "Mother of Mulch" and Waikanae's "Queen of Groundcover", was named the Wellington region's NZ Gardener of the Year in 2010. With a background in interior design, fash-

ion clothing, and as an art gallery consultant, a change of circumstances led her into a part-time job at a local garden centre where she remained for the next 17 years. When Joy and her husband retired to Waikanae they created a garden that was admired by the thousands of people who visited over the years. Downsizing eight years ago gave her another opportunity to put into practice all the ways and means of starting a sustainable garden, with particular thought for times of drought.



Liana Stupples is a special advisor to The Hikurangi Foundation, a national not-for-profit helping kiwis take positive action on climate change. Liana has a MSc in Natural Resource Management and has worked in business as a microbiologist, environmental planner, communications advisor and strategic consultant. She has advised from within Government departments on a wide range of green issues and has led international non-Government organisational campaigns on human rights, business responsibility and agriculture. She also runs her own consultancy helping organisations and individuals find their purpose through adventures. She lives in and works out of Paekākāriki.

Robert (Bob) Glensor is the founder and managing director of Paraoa Bakehouse Ltd. Paraoa Bakehouse is New Zealand's first and only BioGro-certified organic bakery, creating a wide range of bakery products under the Pure-bread, Gluten Free Goodies and 4EverFree brands. Robert says that by being a certified organic producer, they are very committed to supporting organic agriculture, which he sees as the one and most important step towards true sustainability. That is, supporting the farmers who look after our lands, that grow our food, that nourish our greatest asset - our people and children.



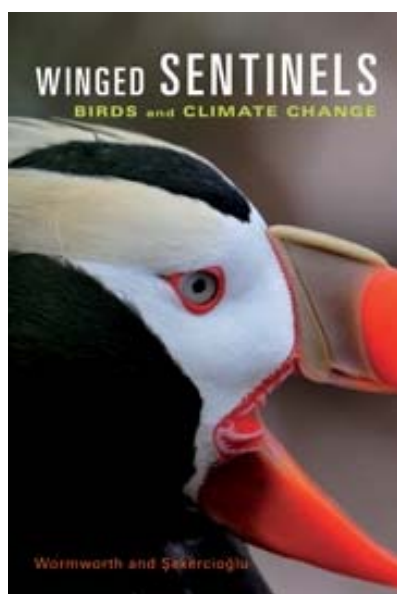
Paraoa Bakehouse won the Sustainable Business Network title of 'Central and National Sustainable Business of the Year' in 2008 and the OANZ Organic Enterprise Award in 2010.

"Sustainable to the core, my wife, son and I live on a 12 acre property in Te Horo running chooks for eggs, pigs, cows and calves, which has a wonderful symbiotic relationship with the Bakehouse by utilising any food leftovers after supporting local and Wellington food banks."



"... enriching the lives and cultural experience of our community"

Book of the month



Winged sentinels: birds and climate change. By Janice Wormworth and Cagan Sekercioglu, 2011

A science writer, Wormworth, and biology professor, Sekercioglu, have combined here to discuss the research that reveals how birds and other wildlife are already responding to climate change by shifting their migration and breeding times, changing the extent of their habitat occupancy and varying their populations. The authors are careful to note which other environmental influences, such as habitat destruction, are playing a part in threatening extinction. The combined effects of climate change and habitat destruction could be a lethal mix. Climate indicators are currently tracking at or higher than official predictions

There are complex species-specific responses to climate changes and the book points to plenty of examples that show which types of birds may be particularly vulnerable. Although there are only two pages assigned to New Zealand in the index, observations on New Zealand birds, particularly the godwit, are mentioned more than twice. Our iconic long-distance flier has a lifestyle that is vulnerable to many of

the climate change effects mentioned in the book: eg. it is a shoreline feeder susceptible to sea level changes and the great distance between its breeding and non-breeding habitats lessens the likelihood that the two areas will share common climate changes, complicating possible adaptation.

A hands-on approach to waste reduction



Kāpiti Coast Greenest Street contestants were reunited with their household waste this month through a series of waste audits.

Residents from Alexander Road in Raumati South and Wellington Road in Paekākāriki examined a weeks' worth of refuse with a view to reducing their total amount of kerbside waste. The first stage looked at materials that would have been recycled or composted. These were separated and weighed.

The waste management hierarchy was discussed – it is preferable to reduce or reuse waste as oppose to recycling it. Bulk purchasing and back-yard vegetable gardening were identified as ways to reduce waste. There were also many ingenious suggestions of ways to reuse so-called 'waste': sawn-off plastic containers for scoops and storage vessels, egg cartons for raising seedlings and cardboard boxes for weed mats.

The second stage looked at materials that would have gone to landfill. While the majority of residents carried out recycling and composting, they still generated a lot of non-recyclable waste. Disposable nappies accounted for 11% and 18% of Alexander and Wellington Road's respective total amounts of refuse. Plastic wrapping and packaging was another significant contribution.

A follow-up waste audit will be carried out at the end of the competition to measure the residents' progress towards Zero Waste.



Further information:

The Council website has information sheets about what [can](#) and [can't](#) be recycled in Kāpiti (note: blue glass can also be accepted).

If you'd like to do your own waste audit at home, you can find [directions](#) on the Zerowaste website. They also have a [form](#) to record your audit.

Links to a range of waste-related websites can be found in the waste section of the [Greenest Street ideas and re-sources directory](#). These include different methods for composting household food waste, instructions for disposing of dangerous materials safely, information on local rubbish and recycling services, ideas for reducing and reusing your waste, and the great nappy debate.

Simon talks rubbish—and recycling, reuse & reduction



Kia ora, I'm Simon Calcinaï, the new Waste Minimisation & Services Officer at Kāpiti Coast District Council. I am responsible for facilitating waste education and assisting with solid waste operations.

The role is proving to be interesting and many-sided. One moment I'm analysing waste data in the office; the next, I'm helping residents to sort through their rubbish bags and identify opportunities to reduce, reuse, and recycle.

My short-term goals include developing an in-house recycling scheme for Council buildings and establishing a relationship with local schools and kura to provide assistance in setting and achieving their waste minimisation targets. I am looking forward to the challenges and rewards that aiming towards Zero Waste presents. Over the last three months, I have had the pleasure of working alongside able and creative people – both at council and in the community.

My background is in chemical engineering, but I have spent the last three years tracking down sustainability initiatives with a focus on waste prevention and minimisation. My travels took me to Australia and overland across Europe and Asia; from eco-villages to permaculture projects, social centres, and the bottom of dumpsters. I am a firm believer in the DIY / self-sufficient approach to life and feel that sustainable waste management practices are extremely important and often overlooked. Contact me on (04) 296 4765 or simon.calcinaï@kapiticoast.govt.nz.



October and ahead in the Organic Garden

By Hannah Zwartz, Green Gardener

Make the most of your space: beans (like this borlotti) can grow up living stakes (like this maize). Cucumbers or pumpkins can scramble along the ground below, providing a living mulch to shade the roots.

Things are growing fast, so make the most of spring planting conditions by getting your garden set up for summer (handy hint - seeds don't grow when they're still in their packets on the shelf).

Gardening is not an exact science, so it's never easy to choose the right time to plant summer vegetables like tomatoes. Labour weekend is traditional, but surely that's partly because busy people have a bit of extra time. If in doubt - go ahead and plant!

Our climate is so unpredictable that I tend to hedge my bets with planting times. Some summers (not many, if I'm honest) start in November; other years, it's not until February. I've already got some tomatoes, beans and zucchini in the ground, and I'll be putting in more every fortnight or so until the beds are full.

Young seedlings need daily care – it only takes one hot, dry day for their shallow root systems to dry out. Shade or protection from larger plants, or from plastic bottles filled with water, or strategically placed bricks (especially for warmth-lovers like zucchini) will help - check for slugs lurking underneath though.

The advantage of planting at this time of year is that Mother Nature can do some of the watering for you. By the time dry weather comes around, roots will hopefully be deep enough not to need so much watering. Plant on a grey day if possible, not in the heat of the sun – super-keen gardeners even love to plant in the rain. Sunny, windy days on the other hand are perfect for hoeing, mowing, weeding or pruning.

We can still expect some stormy weather. Mini-cloches (eg: upside down plastic bottles) can be handy if there's a really cold snap. Take them off on a hot day however or things can quickly dry out.

Tasks for October

- Stake tomatoes, beans and peas at the time of planting, to prevent root damage from shoving in stakes later. Tomatoes need 2 metre-ish tall, strong stakes. For cherry tomatoes, which have a more sprawling habit, try cage-type support, such as a ring of netting or tripod of canes.
- Beans can climb up a pole (or sunflower, or corn stalk) by themselves while peas' smaller tendrils need more intricate, twiggy support.
- Plant comfrey from root cuttings (pieces of root). Around the base of fruit trees is the ideal spot, as they will grow to form a living mulch that shades roots while supplying mineral-rich leaves for compost and liquid teas.
- Compost - it's great rotting weather and there are lots of weeds and grass clippings at hand. Pile up new heaps and turn older ones to find the black gold at the base.
- As you weed an area, follow up with mulch it to keep weeds away and keep the ground moist over summer.

Sow seed: Salad greens, beans, peas, beetroot, tomatoes, basil, zucchini, kamokamo, pumpkin, cucumber, leeks, red onions, carrots, rocket, coriander, parsley, sunflower.

Plant out: Beans, tomatoes, zucchini, pumpkin, peas, spinach, lettuce, potatoes, all sorts of herbs.

The Council Green Gardener, Hannah Zwartz, offers sustainable and waterwise gardening advice to local residents, community groups and schools.

Community Visits are free. Get together five friends or neighbours and invite the Green Gardener round.

Workshops: Formal 2-hour workshops cost \$50 (you can charge participants).

To contact the Green Gardener, call the Council on **04-296 4700 or 0800 486 486**, or see www.kapiticoast.govt.nz/greenservices



Make the most of mulch

Which mulch? Spring is a great time to mulch, to keep away weeds and retain moisture over summer. What to use depends on your individual garden situation, muscle power and budget, but any mulch is better than none!

- Compost: good for vege beds, best nutrition, short-lasting.
- Straw or hay: good for vege beds, light to carry, not cheap (unless you find a friendly farmer).
- Seaweed: good for vege beds. Chop it up if possible (or run the mower over it).
- Bark or wood chip: for trees and shrub beds. Let raw wood chip sit for a few months if possible before using. Non-nutritious – a bit like a human trying to eat a raw potato. Sprinkle on blood-and-bone or manure when applying raw mulch to avoid it pulling nitrogen out of the soil in the breakdown process. Long-lasting – a nice, heavy, moisture-retentive layer.
- Twig mulch: from landfill green waste recyclers. Half-rotted - better than raw wood chip for shrubs, trees or mixed borders. Nutritious and long-lasting.
- Cocoa husks: light and easy to carry, fine-textured around perennials and seedlings, long-lasting. Not cheap. Can be delivered.
- Newspaper/cardboard/old blankets/carpet: over a large area, or around trees, laying these under mulch helps suppress weeds and makes the mulch last longer.
- Garden prunings, dried out weeds and grass clippings: free, low nutrition. If possible, mix with sheep or chicken manure, or compost them before using as mulch.



Thick straw mulch on tomato beds at Kath Irvine's Edible Backyard, Ohau.

Got a glut of greens in the garden?

At this time of year the remaining greens (and red mustard) in my garden are going mad. Here's a recipe from Hannah for using them up.

Green Eggs and Ham Pie

Especially for picky children. *“You do not like green eggs, you say? Try them, try them and you may! Try them and you may, I say!”*

1. Pick a big bunch of silverbeet from the garden. Soak in water to wash. Drain, remove stalks and chop.
2. Heat a little oil, add some crushed garlic for a minute or so, then add the silverbeet, cover and cook until wilted (just a few minutes. Taste some now- it's delicious just like this.)
3. Line a pie dish with filo pastry, or make a pie crust in your own favourite way.
4. Drain the silver beet, squeezing out the juice to use in soup. Blend till smooth. Mix in 4-6 eggs, salt and pepper and about 250g of cottage cheese, yogurt or sour cream.
5. Put chunks of ham in a pie dish (*or use bacon, chopped kranskys, precooked sausages, salmon, feta or none of the above. Add optional veges - tomatoes, beans, grated zucchini, cooked potato or roast veggies, leftovers, frozen peas or corn...*).
6. Pour on the green egg mix, grate cheese on top if you like, add a filo lid if you like and bake at about 200 for about 25-45 minutes (till no liquid comes out when tipped). Eat hot or cold.



Got a favourite recipe for using the current season's glut? [Email](#) it to us to share....

Ōtaki Cycle ‘Show and Tell’

By Stacey Gasson.



Elizabeth Mikkelsen with bike and trailer

On Saturday 12 November, Ōtaki residents have the opportunity to take a look at some of the great options available for getting around by bike.

The ‘Cycle Show and Tell’ is the initiative of Elizabeth Mikkelsen, a committed Ōtaki cyclist. She has developed the event to inspire Ōtaki locals about the benefits and possibilities of bicycles as a form of transport. A range of bikes will be on display, demonstrating some of the options for different situations: these will include a folding bike, an electrically-assisted bike with child’s seat, a bike with carrier bags and trailer and an example of a home-made trailer. Brochures detailing how to construct your own trailer will also be available.

Liz knows what she’s talking about – having spent 22 years without a car, including a period spent raising two children, she’s a passionate advocate for cycling and its benefits. At a time when many households are feeling the pinch, she tells me it’s a good way to save money on the fuel, registration, warrants and repairs tied up in a car. Not to mention the free fitness benefits. She’s adamant that cycling isn’t just for one person making a journey, but can

be a way for the whole family to travel. And, she adds, it’s fun for kids as they get active outdoors.

Putting her money and energy where her enthusiasm is, she’s procured and serviced a fleet of five bikes to give Ōtaki residents a taste of just how cycle-friendly their township is. The bikes come with a helmet and lights and will be available for a month-long free loan at the Show and Tell. Available bicycles are an adult bicycle with basket and lights, back pedal brakes and no gears; a mountain bike with lights and carrier; a folding bike (ideal for the train); a child’s bike suitable for a 5-6 year old; and a road bike with a carrier. A child’s seat will also be available with one of the bikes. All bikes have been recently serviced. Loans will be made on a first come, first served basis, with a waiting list available for anyone who misses out.

Or if for those who already have a bike and would like to start using it more, a cycle mechanic will be available to give it a safety check and volunteers will be available to demonstrate the *Cycling and Walking Journey Planner* website developed by the Greater Wellington Regional Council. Just key in your origin and destination and in seconds you’ll have all the information you need about your particular journey: you’ll find out how long your journey will take and how hilly the trip is. You’ll also get an estimate of how many calories you’ll burn, and the vehicle costs and carbon emissions you’ll save per trip! Detailed route directions are provided in a print or email friendly format including the location of bike racks, drinking fountains, toilets and points of interest such as parks.

The day we meet is overcast and turns to rain, but the number of people on their bikes in Ōtaki village is impressive. There’s the family of three with a cycle trailer, the guy who cycles into my photo, the additional bikes in the racks outside the library and the kid with two bikes standing outside the supermarket. Liz tells me that Ōtaki drivers are becoming increasingly considerate of cyclists and the local cycle facilities are good – there’s a community footpath between the village and the beach, and a beautiful railway path from Rahui Road to Waerenga Road, allowing residents to cycle off-road from the Plateau to the supermarket; bike racks are scattered around the village and there are bike boxes at the railway station (with one currently available), or your bike can travel free in the luggage compartment of the Capital Connection.

She also admits that there could be improvements and has been an active advocate for cyclists in her 8 years with CAN (Cycle Advocacy Network), retiring only last year, and her role with Kapiti Cycling Inc. She is currently working with Simon Kennett of GWRC to get more Ōtaki routes onto the *Journey Planner* website. Partly it’s the energy and enthusiasm she exudes, but her commitment to dressing stylishly while she rides must help, because I’ll admit I did a double-take when she told me she’s nearing 70 – must be those years of cycle holidays with her children and twice-weekly cycle commutes to the train from Ōtaki Beach!

Details: Saturday 12 November, 1pm at the Ōtaki Railway Station.



This month's pick of sustainability on the internet....

Local gardening—www.seedysundaynz.blogspot.com— Seedy Sunday is a local gardening/seed and produce swapping/tea and cake event with a focus on growing good food and good community. The powerhouse behind it, Anna, explains that the meetings are currently in hiatus so a Google group has been set up as a way to keep in contact between events. This forum is in its early stages, and as she points out, forums are only as good as people make them. So please get in [here](#) and ask questions, share information, offer swaps and be part of the local community of gardeners.

Sustainability—www.permaculture.co.uk—with the byline of 'Inspiration for Sustainable Living' this is the website for *Permaculture* magazine. There's some great ideas ranging from low to higher-tech and plenty of articles that aren't from the magazine. Kāpiti Libraries also holds a subscription if you want to see the print version.

Children—www.minimonos.com—an online virtual world developed by New Zealander Melissa Clark-Reynolds for kids aged 8 and older to play games with a focus on the planet. Created to give kids a child-focused site, without pressure to buy stuff and an emphasis on core values like sustainability and generosity. Has a useful section answering grown-ups' questions about the site.

Electronics recycling—www.eday.org.nz—the official website for E-Day, a nation-wide e-waste recycling initiative, has some useful suggestions for getting rid of electronics if you don't want to hold on to them until the next E-Day. They have also recently released a report (downloadable from the resources page) looking at e-waste in New Zealand, the effects of past E-Days and calling on industry and Government to work together and permanently solve the increasing e-waste problem through a national co-regulatory product stewardship based recycling scheme.

Paraparaumu College students take up a water smart technology challenge

By Anne Brunt, Council's Water Education Advisor

Year 10 Technology students at Paraparaumu College have accepted a challenge from Council to design and produce a product that would increase the efficient use of water. The finished product must either cost less than \$200 or \$1,000 to purchase.

The ***Smart Water Technology Challenge*** is in three stages. In the first stage students design their product and present their designs in a 'Dragon's Den' type presentation. If the judges believe there is a design with potential the students will be assisted to develop a prototype. The third stage offers the potential for students to develop their product.

Students' design ideas, and possibly prototypes, will be on display at the Sustainable Home and Garden Show over March 24th and 25th, 2012.

The Council will award the student or small team of students, with the design that has the most potential, a paid summer holiday internship. The students will spend two to four weeks working the different areas of the Council that deal with the provision of potable water and treatment of waste water.

This year's *Smart Water Technology Challenge* is a trial for an annual challenge that students at the three local colleges will be able to compete in as they complete Year 12 and 13 Design Technology Courses.

Jane Bloxham, technology teacher at Paraparaumu College comments, "Technology is a subject that needs real life situations to make the learning valid. The students have identified a need in the community, developed ideas for products to meet those needs and discovered the problems innovators face in developing new ideas. This has made their learning credible, practical and relevant to the student's environment and the local community."

Vance, one of the students taking up the challenge says, "It's good that the council is including school students in their ideas to improve Kāpiti's water system. As we are the next generation it's up to us to find solutions if we can. Along the way we are discovering just how hard it is to translate an idea into something that works."



Can rainwater be enough for a garden in summer?

by Ben Thompson, Water Use Coordinator

A large part of my role in Council is encouraging gardeners to use other sources of water to irrigate the gardens. Now in a new home, it is time to walk the talk. Over the next few months I am going journal my efforts to install a rainwater irrigation system for outdoor use that will not need any town water.

In July I bought my new home in sunny Ōtaki. The “wow” factor for me were the large outdoor spaces. There is lots of room at the back and front for the kids to play, as well as put in a humming food garden.

As you can see from the photos, the sunny sloping section is a blank sheet. My rough plan is to put:

- a veggie patch at the front,
- a fruit/berry/veggie garden at the back that can be opened up to chickens, and
- put herbal leys under the existing fruit trees.

Now the weather is fining up and the days are lengthening, it's time to get cracking!

Sketching out the rain water supply

I want to see if I can substitute the town supply with rain that falls on the property as a water source for the gardens. Also, I want to see if I can do it all for under \$1,000.

The map shows a rough sketch of what I am thinking. The front downpipes will be directed to four rainbarrels, which will gravity feed the front veggie garden. The back downpipe will be directed to two 1000 litre tanks, which will feed the fruit trees, fruit/berry/veggie garden and chicken water supply.

The lawn? Well that can fend for itself.

However, if the summer is dry, I don't think the tanks will provide enough water on their own for two reasons:

1. not enough rain to meet demand, and
2. sandy soil drying out in the heat.

So can rainwater be a complete solution?

To make this work I think I will need to:

- increase the organic content in the soil so it can retain more water and nutrients;
- add plenty of mulch to keep soil cool and moist;
- make the most of the rainwater that overflows from the tanks;
- shape the landscape to utilise the rain landing on the garden and water overflowing from the tanks.



In the next article I will:

- cover any relevant regulations
- look at ways of using rainwater overflow
- show off the rain barrel system

Further Reading

www.terraquaculture.net

www.bigskypermaculture.ca/node/86

www.richsoil.com/hugelkultur/

Thinking of rainwater?

I would love to talk to people out there who have pioneered rainwater irrigation to nurture their soil and support their gardens. Please [click here](#) to send me an email.

Council waste reduction fund closing soon



Rainbow Court's community compost bins at their community garden

Got a great idea for reducing waste on the Coast? Now's your chance!

The **Waste Levy Fund for Community Projects** offers a total of \$25,000 for practical on-the-ground waste minimisation projects which encourage community participation and long term action.

Applicants need to be groups of five or more households, or businesses or organisations active in the area waste reduction. You can apply for a maximum of \$5,000.

Applications may be made for a maximum of \$5,000 for projects which will lead to long term waste reduction ac-

tions by participants.

There's also a separate stream for **New Technologies and Seed Funding**. We have \$55,000 available to support the development of new technologies and processes, or as seed funding to help businesses implement proven existing technologies and processes. Again, these projects must lead to long term waste reduction on the Kāpiti Coast. At the moment we're looking for expressions of interest – you don't need to have a full project proposal to apply. The chosen applicants will then be invited to develop full project proposals.

Applications open on 22 September and close at 5.00pm on Friday 3 November 2011.

Further information and application forms for both funding streams are available from Council's [website](#) and Council service centres.

Sustainable Home and Garden Show 2012 - it's coming!



Mark the date in your diaries – preparations are underway for the next Sustainable Home and Garden Show, which will be held at Kapiti Primary School, Rimu Rd, Paraparaumu on the 24th and 25th of March, 2012 .

If you have a business or organisation with an environmentally sustainable flavour, now is a great time to start thinking about coming to exhibit at the show.

For further information contact: Di Traynor, Event Co-ordinator (06) 374 8268 or (021) 1515 490 dtraynor@xnet.co.nz.

Look out for further announcements and updates right here in On To It, or on the Council website: www.kapiticoast.govt.nz.



Events - What's Coming Up?

MenzShed, Tuesdays and Thursdays, 10am - 12.30pm. Meet with other men at the Council Depot to work on woodwork projects, socialise, share or learn some skills. Behind 24 Rangihiroa St, Waikanae Beach.

Greenest Street II on Beach FM, Tuesdays, 8 & 22 November, 11.30am. Listen to 106.3FM to catch up with the Greenest Street competitors.

'Home', Wednesday 9 November, from 6.30pm, 215 Rangiruru Rd, Ōtaki. Transition Towns Ōtaki is showing *Home*, a 2009 documentary by Yann Arthus-Bertrand. The film is almost entirely composed of aerial shots of various places on Earth and chronicles the present day state of the Earth, its climate and how we as the dominant species have long-term repercussions on its future. A theme expressed throughout the documentary is that of linkage—how all organisms and the Earth are linked in a "delicate but crucial" natural balance with each other, and how no organism can be self-sufficient. Dinner 6.30pm, DVD from 7.30pm.

Cycle Show and Tell, Saturday 12 November, 1pm at Ōtaki Railway Station. See a range of bikes for a range of situations—folding, electrically-assisted, trailers, panniers etc; bikes for loan; *Journey Planner* website demonstration. **Regular environmental working bees:** details of venue, contact person and what to bring can be found on the calendar at www.kapitibush.org.nz

Energise Ōtaki Meeting, Sunday 27 November, 2pm. Supper Room, Ōtaki Library and Memorial Hall, Main Street. Talk by Iain Jerrett of the Sustainable Electricity Association of NZ on making electricity from the sun using grid-tied solar photovoltaic panels. Find out about and see first-hand the PV system installed on the Otaki Memorial Hall, and learn about the costs and benefits of using PVs in New Zealand.

- **Mondays:** Waitohu Stream Care Group, 9am—10.30am.
- **Tuesdays:**
 - Greendale Reserve, Otaihanga, 9am – 12.00pm.
 - Keep Ōtaki Beautiful, 9am—12.00pm
- **1st and 3rd Tuesdays of month:** Waimeha Lagoon & Waikanae Dune Restoration Group, 3-5pm
- **Wednesdays:** Friends of the Ōtaki River, 9.00 - 10.00am
- **Thursdays:** Kapi-Mana Forest & Bird: Kaitawa Reserve Project, 8.30am—12.00 noon



**building new?
renovating?
want a more
sustainable house?**

Ring Richard, the Eco Design Advisor on 04 2964 651 and arrange a free 2 hour consultation today.

Satisfied customers of the Eco Design Advisor:

“This process was very worthwhile. There are lots of small things you can do to your home to save you money and create a better living environment. Richard is very knowledgeable and not to forget very entertaining. I would highly recommend a visit”.

Blair

“I would highly recommend Richard’s service. We found his suggestions practical and well informed. We will be implementing many of Richard recommendations”.

Corrine

Feedback

To remove your name from the mailing list, please [click here](#).

Email questions or comments to ontoit@kapiticoast.govt.nz.