# Kelmarna

COMMUNITY FARM

## Annual Report 2024-2025


# Contents

# About Kelmarna

Kelmarna Community Farm is a thriving urban farm and community hub in the heart of Tāmaki Makaurau. For over 40 years, we've been a place where people come together to grow food, care for the land, and support each other's wellbeing.

Kelmarna is a regenerative local food system in the middle of the city - from composting and organic food production, to therapeutic horticulture and climate action. As kaitiaki of this whenua, we work to strengthen the connections between people, place, and kai, so that our community can live well today, while regenerating the environment for tomorrow.

## Our Purpose

To champion and demonstrate a regenerative local food system that supports climate action, urban resilience, and community wellbeing.

## Our Goals

Food - Foster and champion a resilient and regenerative urban food system.
Environment - Regenerate the land and support the biodiversity of local ecosystems.
Community - Support the health and wellbeing of the Tāmaki Makaurau community.
Organisation - Build financial and organisational resilience to sustain our mahi.
Te Tiriti o Waitangi - Strengthen relationships with mana whenua and continue our learning as Tangata Tiriti.

# Our Growing Spaces

## PRODUCTIVE GARDENS

Kelmarna Community Farm includes productive garden plots where we grow delicious, nutrient-dense, certified organic produce for the community. There are charming heritage gardens at the centre of our site, and a separate market garden zone.

## FOOD FOREST

The food forest has been established for nearly half of Kelmarna's 44-year history. This forest garden is a wild space where we work closely with natural systems to cultivate food at multiple storeys of growth, from ground to canopy. It's also where our beehives are located.

## COMPOST SYSTEMS

We maintain circular systems, where resources are reused / repurposed to maximise benefits, minimise costs, and eliminate waste. This includes compost piles, local food scrap collections, worm farms, and weed brews.

## ANIMALS

Animal farmng is a part of our regenerative local food system, animals on site help maintain areas of the farm, and provide sustainable organic sources of animal protein in our diet. Our stock includes a flock of chickens and a herd of sheep.

## NATIVE ECOLOGY

The farm sits on a slope above Ōpoutūkeha | Cox's Creek, we are mindful of our responsibilities as kaitiaki of the local waterway and surrounding ecosystem. We maintain native bush groves and ensure that our farm has a positive impact on the mauri of the riparian reserve along the creek.

# Reflections from GM, Sarah McFadden

He tau āwhiowhio tēnei – a whirlwind of a year.
At times, it has felt like a big exercise in whakapono (trust).

In April 2024, we faced one of our biggest challenges yet. After six years of receiving a crucial annual grant, we were told our application had not been successful. Suddenly, the future of this special place was in real jeopardy. Even though we had long spoken about the challenges of the grant funding system across the motu (country), the reality of being so directly impacted still came as a shock. Much like any disaster, you always hope it won't happen to you.
And then something remarkable happened - te hapori (the community) rallied. Donations, encouragement, and support poured in from every corner of Kelmarna's whānau. It was a powerful demonstration of the strong relationships we have built over the years, and of Kelmarna's value as a unique ecological and community taonga (treasure).

Thanks to this collective effort, we reached our ambitious goal of raising $200,000. This enabled us to strengthen our mahi with new resources, including welcoming two new part-time kaimahi (staff) to focus on marketing, events, and fundraising. These roles are vital to helping Kelmarna grow - improving our ability to share stories, connect with supporters, and nurture more relationships with funders and partners.

Despite the energy that went into the Save Kelmarna Appeal, the team still delivered so much this year:

- Our annual events not only went ahead, but fundraising profit increased.
- We grew and sold more huawhenua (vegetables) than ever before.
- We built new relationships with funders, networks, and community leaders.
- We connected with networks of like-minded organisations, sharing learnings from our mahi and raising awareness of Kelmarna's wider impact.
- We began the first stage of Hua Parakore certification, affirming our commitment to learning from matauranga Māori.

And of course, we don't just grow kai. We also grow people - nurturing relationships, exchanging and teaching towards agency and resilience. In this collective action, we are shaping a better future. Every seed sown, every volunteer visit, every workshop held, every bucket of food scraps composted strengthens a wider movement for thriving communities and a healthy planet. Kelmarna is one part of this collective story, showing what becomes possible when people and place come together with a shared vision for resilience and regeneration.

I am incredibly proud of our small team of kaimahi, and deeply grateful to the many volunteers who give their energy, passion, and aroha to our mahi. Sometimes progress can feel slow, but I can clearly see the momentum building. Piece by piece, we are strengthening Kelmarna's foundations and amplifying its impact.

As we look ahead, I feel excited about what Kelmarna can continue to grow into with the support of our community.

Together, we are nurturing not just food, but connection, resilience, and hope for the future.

# Words from the Chair, Nick Morrison

Reflecting on the past year generates a melting pot of emotions for me. It was a year in which I felt enormous stress and anxiety, and yet also immense pride and gratitude. With the worst of our financial fears coming to fruition by way of losing our largest grant funder we were faced with the very real chance of closing down. I'll never forget the meeting we had with all staff and trustees in which we explained the situation and the brutal reality of what would happen should we not be able to raise the money we needed.

From the beginning of that ordeal the very best of Kelmarna and our community came to the fore. We had staff offering to reduce their hours, and within days of us relaying the news, some of our closest members had donated thousands of dollars.

These considerable early donations allowed us the time to plan out what became a highly successful funding campaign of over $200,000. This provided us with the ability to not only cover the gap for the year, but also the next year, with the added ability to recruit two new roles into the organisation. Two roles that we could invest in to help grow our reach, our impact, and our financial security.

A special mention to our General Manager, Sarah McFadden, who led the campaign and her team through this extremely uncertain time with poise and determination. There are also many members of our community who stood alongside us. From those who donated their hard earned dollars to those who volunteered their time to direct, film, and edit the campaign videos. Or those who played their ukelele's outside the West Lynn shops or organised events on site. When we were in trouble our community rallied behind us in a way that we will never forget. Not only did it result in us achieving our funding goal it gave us an enormous vote of confidence and new found enthusiasm for our kaupapa of a thriving and connected community.

At a time when Aotearoa and the global community faces so many confronting challenges the need for connection with each other and te taiao (our environment) couldn't be greater. And call me biased, but I don't think there are many better ways to connect a community than by growing and eating food together. Kelmarna is a truly special and needed place!

When I consider that Kelmarna is now forty four years young, I feel such a sense of awe and respect for the founders and early vison holders from all those years ago - and to all those over the four decades who have weathered many of their own storms to keep Kelmarna going. As one of my favourite proverbs goes "Great societies are built by those who plant trees, under whose shade they will never sit."

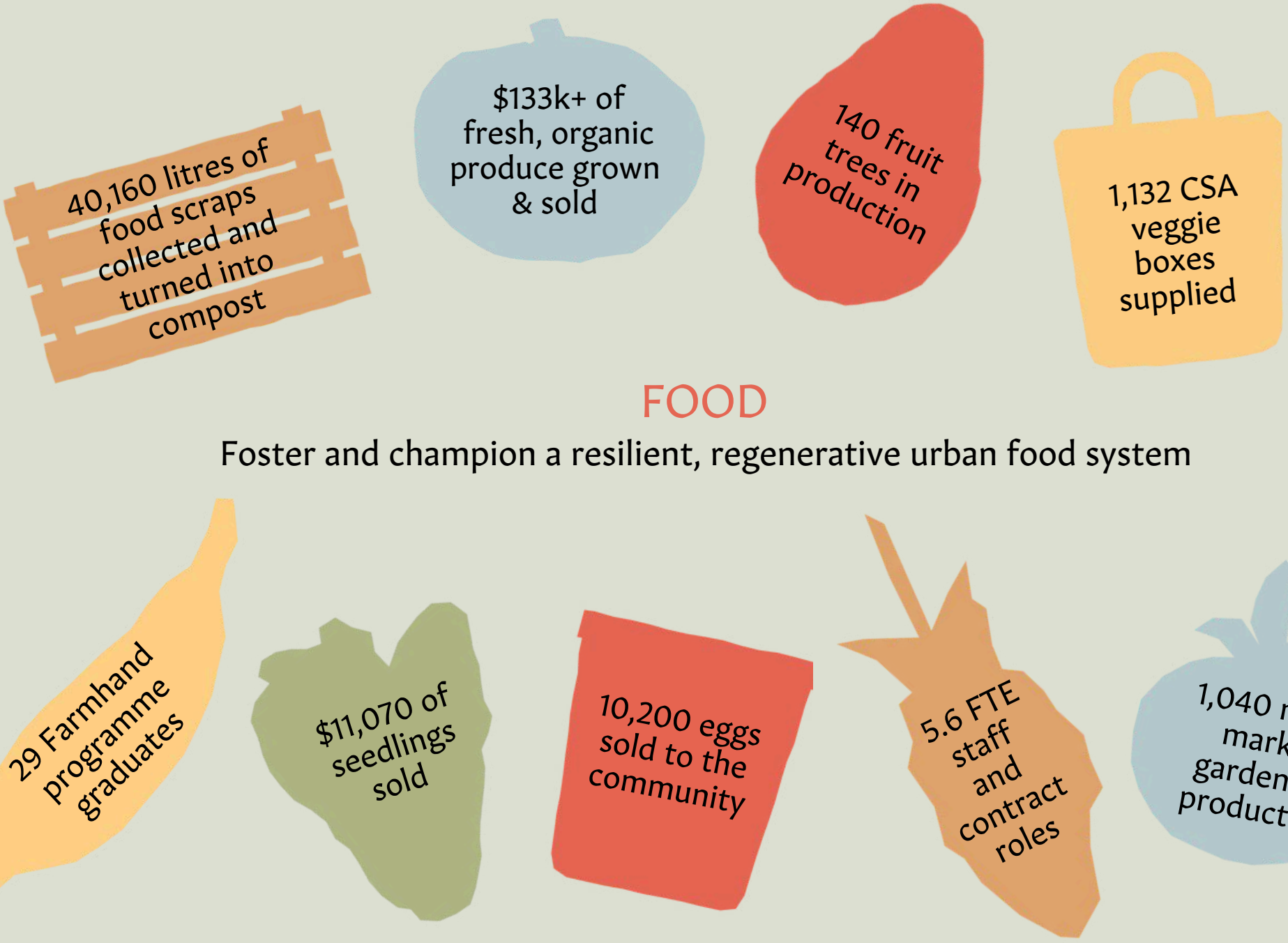
Looking forward I feel a huge sense of optimism and purpose in Kelmarna's future. While many obstacles still lay ahead we have recently signed a new twenty year lease (double what we previously had), we have an incredible team making the farm better every day, and a community who knows that this is their farm.

With my final words I want to thank my Board whom all donate their precious time and have held on throughout this roller coaster ride.

Just like me they all believe that if you want to be part of a thriving and connected community then you need to get involved in making it happen.

# Impact Snapshot

| Strategy area | Outcomes | This year | Last year |
|---|---|---|---|
| Food and gardening | Garden volunteer hours | 9,364 | 9,207 |
| | Litres of organic material composted through Soil Factory | 40,160 | 25,668 |
| Learning | School education programme delivery hours | 141 | 136 |
| | Farmhand training programme graduates | 29 | 31 |
| | Workshop / tour attendees | 410 | 349 |
| Community and wellbeing | Attendees at community events | 2,366 | 3,819 |
| | Digital audience | 17,057 | 15,405 |
| | Hours of therapeutic gardening support provided | 2,585 | 2,348 |
| Financial | $ value of organic produce sold | $133,721 | $104,205 |
| | $ value of organic seedlings raised and sold to local community | $11,069 | $8,345 |


40,160 litres of food scraps collected and turned into compost
$133k+ of fresh, organic produce grown & sold
140 fruit trees in production
1,132 CSA veggie boxes supplied
FOOD
Foster and champion a resilient, regenerative urban food system
29 Farmhand programme graduates
$11,070 of seedlings sold
10,200 eggs sold to the community
5.6 FTE staff and contract roles
1,040 m2 of market gardens in production

# Thriving local kai systems

## GOAL: Foster and champion a resilient, regenerative urban food system

- Demonstrate ethical, organic, regenerative, low-carbon production.
- Teach people to grow their own kai.
- Connect tamariki with the food system.
- Grow and sell produce and seedlings for local food security.
- Compost local food scraps; promote home composting.
- Create jobs and leadership pathways in the urban food system.
- Advocate for a regenerative, low-carbon kai system, alongside others.
- Promote seasonal, mainly plant-based diets.

We took an important step forward by beginning our first year of the Hua Parakore certification journey. Hua Parakore is the kai atua (pure food) verification programme developed by Te Waka Kai Ora. It is a three year programme, and we are excited for this opportunity to learn from matauranga Māori.

Our growing spaces told a story of both challenge and progress. Overall we grew 4,700kg of nutrient dense, organic produce! In the Original Garden, ongoing soil health issues continued to affect yields. Patiently, we continued to trial remedies and sought advice. Some improvements were seen, but it's still a long-term journey. Meanwhile, the Market Garden featured more abundance, with a particularly productive summer, and a bounty of tomatoes and cucumbers.

Our flock of layer hens produced 10,000+ eggs this year, adding a steady source of nutritious kai for the community. Through the CSA subscription service, loyal customers enjoyed a regular supply of fresh farm eggs, echoing the same community-supported approach as our veggie box CSA.

# Kelmarna volunteers

## 467 Garden volunteers

## 9,364 Hours spent volunteering

93% learned new food growing skills.

73% are actively growing more food at home since volunteering.

80% learned new composting skills.

83% increased their skills or knowledge about living sustainably, and reducing their carbon footprint.

17% identify with having a disability or learning difficulty.

40% come from outside central Auckland.

The heartbeat of Kelmarna comes from the volunteer community. Daily volunteer sessions offer an accessible way to get involved and learn food resilience skills. Entry and commitment requirements are minimal and contact is participant-driven.

*"I love the feeling of being part of something bigger, a cycle of growth that's always evolving. You plant a seed, someone else waters it, and another person harvests it. It's a continuous, shared effort that reminds me how connected we all are. Plus, working with the soil and being surrounded by green spaces is incredibly grounding and mentally refreshing."*

23 people participated in our therapeutic gardening programme

2,538 hours spent gardening for therapy

303 healthy communal lunches shared

93% of volunteers gained understanding of diverse people and cultures

# COMMUNITY

Support the health and wellbeing of the Tāmaki Makaurau community

93% found volunteering relaxing or stress-relieving

91% of volunteers feel they've contributed to the community

96% volunteers felt more connected with nature

10 therapeutic gardeners grew their own produce in their own garden plot

# Community wellbeing

## GOAL: Support the health and wellbeing of the Tāmaki Makaurau community

- Provide therapeutic horticulture.
- Keep the farm a safe, welcoming social space for all.
- Create opportunities for connection and participation.
- Offer accessible urban green space.
- Promote healthy eating via fresh produce and home gardening.
- Collaborate to enable diverse communities to benefit from Kelmarna.

This year our therapeutic gardening programme delivered more than 2,500 hours of support. Referrals came through partnerships with Emerge Aotearoa, Buchanan Rehabilitation Centre and the Taylor Centre. Through hands-on activities, accessible learning, and tailored support, participants reported building practical skills, confidence, and a sense of belonging. Kelmarna's inclusive approach helps break down stigma by offering a space that feels welcoming and non-institutional, where peer support and volunteer-led initiatives further strengthen agency and connection.

We enjoyed 303 shared lunches, with kai grown on the farm providing nourishment for both body and community, and helping to weave stronger relationships for everyone on site.

*"I love the community and learning the experiences of the staff and other volunteers, and being out in nature, and with the plants - learning about organic gardening and meeting people form diverse backgrounds."*

*"The work you're doing at Kelmarna feels really meaningful. It's a place that not only grows food but also grows connections, between people, nature, and a sense of purpose. Thanks for creating such a grounding and welcoming space."*

# Devina’s story

“I had absolutely no idea what I might get out of volunteering, because I had never been a gardener. The first person I met was Ruth, Kelmarna’s volunteer coordinator, she just knew from our brief conversation - my anxiety, my fear of being around people, so she would put me on jobs on my own like harvesting or weeding. How many people and how many workplaces would have an ability to connect like that?

I didn’t think I would personally gain anything out of volunteering, I was thinking I would be just contributing to the gardens and that was my thought. Not in a million years did I think that I would have so many people contribute to my mental well-being and that’s been just amazing.

Things really started to change when I started cooking lunches - Kelmarna has become so connected with me and now it has given me a sense of belonging and I think: Kelmarna is my family. I would sit on the bench reflecting, looking at just the beautiful things around me and the connection to the land which I didn’t know was so good for my mental health, the trees and the abundance of the place.

You know it’s not only about growing organic food, or the chickens, or raising lamb, it’s really about a connection - the deep connection between land and human beings and mental health. You know people with mental health issues can come here and feel so much at peace with the staff and with the land itself.

These days I love thinking about what to cook, it has put the joy back into cooking, which is something that had completely stopped for me. Now, I really look forward to sharing my food with people.

Then I joined the Kitchen Project. This is a scheme for people to establish a business, so I attended the Kitchen Project for six weeks and now I’m starting a business for my food, so from being someone disconnected with the world due to a personal tragedy, to now beginning a business doing something I love - and it’s all because I came to Kelmarna.”

# Events & Connections

## 2,366 Attendees at community events

We had another season full of vibrant events, which brought people together to celebrate kai, connection, and sustainable living.

The annual Festival was a standout, with attendees enjoying live music, hands-on workshops, children's activities, farm tours, and farm-grown kai, made possible thanks to our volunteers, local businesses, and generous sponsors.

Our Farm Dinner series also returned, and we're so grateful to chefs from some of Aotearoa's best restaurants for working with us, and creating multi-course meals inspired by Kelmarna's summer harvest!

Meanwhile, the Spring Seedling Sale drew 414 visitors and sold 2,800 seedlings, supported by volunteer efforts in propagation and on the day.

## 17,056 Digital audience

## 188,156 Digital reach

Kelmarna's digital presence continues to grow. These channels are increasingly used not just to share news, but to offer education, inspiration, and practical guidance on sustainable food and regenerative practices.

Through our newsletter and digital channels, we're connecting more people with Kelmarna's mahi, and bringing ideas of sustainable living and community connection into their lives, extending the farm's impact far beyond the gate.

14,394 litres of Soil Factory compost used on site to support more food production

130m2 in flowers and nature friendly plantings

25 different native plant species & 300+ individual plants

# ENVIRONMENT

Regenerate the land and support the biodiversity of local ecosystems

OFNZ organic certification

Active pest management programme in place across the farm

Two beehives managed by a volunteer beekeeper

# Restoring the environment

## GOAL: Regenerate the land and support the biodiversity of local ecosystems.

- Manage the whenua regeneratively to improve soils and sequester carbon.
- Use and promote organic practices that support biodiversity.
- Control pests and predators to help native wildlife.
- Enhance native biodiversity.
- Use resources carefully; follow the waste hierarchy.

Caring for the whenua is at the heart of our mahi. This year, we continued to use low-input organic practices, and low/no-till methods that protect soil health, minimise runoff, and encourage biodiversity.

Cover crops played a key role, with diverse plantings of lupins, sunflowers, clover, phacelia, buckwheat, rye, and oats helping to return nutrients to the soil, prepare for heavy-feeding crops, suppress weeds, and attract beneficial insects. These approaches not only improve soil fertility but also support the resilience of our cropping systems.

With our Soil Factory composting project pumping out great quantities of nutrious compost, we were able to devote almost 15,000 litres to feeding our trees and shrubs across the site.

We took practical steps to control pests and protect native biodiversity. Rat and mouse populations were managed using a mix of kill traps and organic bait, while guava moth and fall army worm were contained through certified organic methods.

# Te Tiriti o Waitangi

## GOAL: Strengthen relationships with mana whenua and continue our learning as Tangata Tiriti.

This year we have continued our journey of deepening cultural awareness and practice, recognising our responsibilities as Tangata Tiriti (people of the Treaty). We have improved our knowledge and use of te reo Māori within the organisation and in our external communications, ensuring that the language of this land is increasingly visible in our mahi.

Through growing relationships with tangata whenua and participation in the Hua Parakore verification process, we have expanded our understanding of te ao Māori and how kaupapa Māori approaches can shape food systems that care for both people and whenua. Hua Parakore offers a framework that strengthens the cultural, spiritual, and ecological integrity of our food production.

We recognise that this is an ongoing journey of learning, reflection, and partnership. Kelmarna seeks to honour Te Tiriti o Waitangi, strengthen relationships with mana whenua, and contribute to a food system grounded in the principles of equity and manaakitanga.

# Organisational

## GOAL: Build financial and organisational resilience to sustain our mahi.

This year was a turning point for Kelmarna. Following the unexpected loss of a long-standing grant, we faced real uncertainty about the farm's future. In response, our community rallied behind the Save Kelmarna Appeal, raising over $200,000 to secure operations and invest in new capacity. This collective effort not only safeguarded the farm, but also enabled us to expand our team with dedicated roles in marketing, events, and fundraising - strengthening the foundations for long-term sustainability.

The results of this support can be seen clearly in our 2025 financial statements. We closed the year with a net surplus of $102,457, a significant turnaround from last year's deficit of $18,590. Trading income also grew to $259,889, including income from a more robust events schedule, farm shop sales, and CSA subscriptions. At year-end, Kelmarna's equity stood at $134,453, compared to $31,996 in 2024.

While this year's surplus reflects an exceptional fundraising effort rather than a long-term trend, it provides vital stability. It also resources the organisation for the next 18 months, sustaining two new roles to finesse communications, fundraising, and revenue generation practices - helping build a self-sustaining organisation through both direct and indirect income lines.

Looking ahead, we remain focused on improving efficiency and making every dollar count. By valuing our people, building resilience, and embedding best practice, we are confident Kelmarna is well placed to grow its impact, invest further in regenerative practices, and continue serving as a vital community and ecological taonga (treasure) in the heart of Tāmaki Makaurau.

# Financials

## Compilation Report

### Kelmarna Community Farm Trust
### For the year ended 31 March 2025

**COMPILATION REPORT TO THE TRUSTEES**

and

**DISCLAIMER OF LIABILITY TO ALL READERS**

#### Scope

On the basis of information provided and in accordance with Service Engagement Standard 2 Compilation of Financial Information, we have compiled the financial statements of Kelmarna Community Farm Trust for the year ended 31 March 2025.

These statements have been prepared in accordance with the accounting policies described in the Notes to these financial statements.

#### Responsibilties

The Trustees are solely responsible for the information contained in the financial statements and have determined that the Special Purpose Reporting Framework used is appropriate to meet your needs and for the purpose that the financial statements were prepared.

The financial statements were prepared exclusively for your benefit. We do not accept responsibility to any other person for the contents of the financial statements.

#### No Audit or Review Engagement Undertaken

Our procedures use accounting expertise to undertake the compilation of the financial statements from information you provided. Our procedures do not include verification or validation procedures. No audit or review engagement has been performed and accordingly no assurance is expressed.

#### Independence

We have no involvement with Kelmarna Community Farm Trust other than for the preparation of financial statements and management reports and offering advice based on the financial information provided.

#### Disclaimer

We have compiled these financial statements based on information provided which has not been subject to an audit or review engagement. Accordingly, we do not accept any responsibility for the reliability, accuracy or completeness of the compiled financial information contained in the financial statements. Nor do we accept any liability of any kind whatsoever, including liability by reason of negligence, to any person for losses incurred as a result of placing reliance on these financial statements.

Firstmate

*Your Xero Chartered Accounting Partner*

## Balance Sheet

### Kelmarna Community Farm Trust
### As at 31 March 2025

| | NOTES | 31 MAR 2025 | 31 MAR 2024 |
|---|---|---|---|
| **Assets** | | | |
| **Current Assets** | | | |
| Cash and Bank | 3 | 78,269 | 33,275 |
| Trade and Other Receivables | | 15,630 | 6,184 |
| Term Deposits | 5 | 71,006 | - |
| **Total Current Assets** | | **164,904** | **39,459** |
| **Non-Current Assets** | | | |
| Property, Plant and Equipment | 4 | 22,341 | 23,615 |
| **Total Non-Current Assets** | | **22,341** | **23,615** |
| **Total Assets** | | **187,245** | **63,075** |
| **Liabilities** | | | |
| **Current Liabilities** | | | |
| Trade and Other Payables | | 6,377 | 9,354 |
| Accrued Expenses | | 31,956 | 11,624 |
| GST Payable | | 14,459 | 10,100 |
| **Total Current Liabilities** | | **52,792** | **31,078** |
| **Total Liabilities** | | **52,792** | **31,078** |
| **Net Assets** | | **134,453** | **31,996** |
| **Equity** | | | |
| Trust Equity | | 134,453 | 31,996 |
| **Total Equity** | | **134,453** | **31,996** |

# Financials

Firstmate
YOUR XERO CHARTERED ACCOUNTING PARTNER

## Statement of Profit or Loss

**Kelmarna Community Farm Trust**
**For the year ended 31 March 2025**

| | NOTES | 2025 | 2024 |
|---|---|---|---|
| **Trading Income** | | | |
| Corporate Engagement | | 7,827 | 8,606 |
| Garden Events | | 92,549 | 77,901 |
| Sales - Chickens | | 13,461 | 6,876 |
| Sales - Market Garden CSA | | 38,319 | 25,692 |
| Sales - Restaurant/Wholesale | | 29,943 | 21,924 |
| Sales - Sheep | | 9,079 | 10,560 |
| Sales - Shop | | 43,927 | 40,267 |
| Sales - Soil Factory | | 11,270 | 18,548 |
| Schools & Education | | 2,603 | 2,363 |
| Site fees | | 2,742 | 3,919 |
| Workshops | | 8,170 | 13,910 |
| **Total Trading Income** | | **259,889** | **230,566** |
| **Cost of Sales** | | | |
| Garden Events | | 38,484 | 38,035 |
| Farm Expenses - Chickens | | 7,035 | 6,133 |
| Farm Expenses - Sheep | | 5,985 | 7,535 |
| Purchases | | 9,196 | 757 |
| Soil Factory Expenses | | 1,213 | 2,013 |
| Workshop Expenses | | 4,033 | 9,041 |
| **Total Cost of Sales** | | **65,945** | **63,514** |
| **Gross Profit** | | **193,944** | **167,052** |
| **Other Income** | | | |
| Donations | | 217,050 | 24,669 |
| Donations - Corporate Sponsorship | | 29,192 | 15,249 |
| Grants Received | | 33,695 | 104,750 |
| Interest Income - Bank | | 5,668 | 2,464 |
| **Total Other Income** | | **285,605** | **147,132** |



Firstmate
YOUR XERO CHARTERED ACCOUNTING PARTNER

| | NOTES | 2025 | 2024 |
|---|---|---|---|
| **Expenses** | | | |
| Accountancy & Xero Fees | | 963 | 505 |
| Bad Debts Written Off | | 817 | - |
| Bank & Merchant Fees | | 1,365 | 960 |
| Contractors | | 12,665 | 14,976 |
| Consumables | | 2,693 | 1,725 |
| Depreciation | | 3,031 | 3,294 |
| Equipment Rental | | 840 | 729 |
| Fees & Subscriptions | | 3,206 | 1,496 |
| Freight Paid | | 698 | 334 |
| Fundraising Expenses | | 2,937 | 1,013 |
| Garden Equipment | | 607 | 1,867 |
| Garden Expenses | | 4,675 | 4,884 |
| Insurance | | 1,602 | 1,510 |
| Landscaping | | 541 | - |
| Maintenance & Cleaning | | 9,019 | 6,051 |
| Marketing | | 1,085 | 12,533 |
| Office Supplies | | 1,847 | 2,069 |
| Staff Expenses | | 1,075 | 693 |
| Staff Recruitment | | 984 | - |
| Telephone, Internet & Website | | 2,433 | 2,325 |
| Training & Staff Development | | 928 | 1,220 |
| Travel | | 22 | 43 |
| Wages & Salaries | | 319,012 | 271,569 |
| Water Rates | | 4,046 | 2,976 |
| **Total Expenses** | | **377,093** | **332,773** |
| **Net Profit (Loss)** | | **102,457** | **(18,590)** |

# Appreciations

The impact reflected in this report belongs to all of us. It is the result of the many hands, hearts, and minds that contribute to Kelmarna. From volunteers, neighbours, and funders, to the organisations and networks we stand alongside. The magic of Kelmarna happens in the everyday spaces where people come together.

We are humbled and grateful for the growing community of collaborators, supporters, and champions who give their energy to this kaupapa. Each contribution, whether large or small, helps weave Kelmarna more deeply into the fabric of Tāmaki Makaurau (and beyond) and strengthens our shared vision of thriving communities living in harmony with nature.

Special mention as well must be given to our kaimahi (staff) team: Sarah Lilly Moss-Baker, Ruth Gill, Katya Old, Grant Mouldey, Adrian Roche, Sarah McFadden, Rosannah Riddick and Oliver Brockie. Day in and day out - they go above and beyond to bring the vision to life, and to help connect more people with Kelmarna's mahi.

Also our Board of Trustees, for their governance support, and for giving their time to support the organisation in a myriad of ways. Thanks to our Chair: Nick Morrison, our Treasurer: Maryjane Bell, and other trustees Olivia Coote, Derek Broadmore, Chris Morrison, Suzy Timpson and John Kelleher.

A special acknowledgement goes to the generous creative talent behind the videos of our 'Save Kelmarna' Campaign.
Janet Chamberlain, Stuart Boone, and Diego Barbosa - your skill in directing, filming, and editing brought our story to life and played a huge role in the campaign's success. Ngā mihi nui for your incredible contributions - we truly couldn't have done it without you.

# Networks of support

## Sustaining Partners

## ‘Friends of Kelmarna’ Partners

GoodFor
Electric Bike Team
Hollywood Cinema
Ozone

Daily Bread
Bowler
Karma Drinks

Nature Baby
Gubba
Ecostore

Ngā mihi nui to all our Friends of Kelmarna recurring donors.

Your regular contributions are the lifeblood of Kelmarna, helping us continue to build a more resilient and impactful community farm!

## Event Partners

Hollywood Cinema
Twenty Co
Ockham Residential
On the Land Magazine
Voltswagon
Professionals Real Estate
Cambridge Distillery
Kōkako Coffee
Commonsense Organics
Neighbourhood NZ
A Lady Butcher
Yealand Wines

Behemoth Brewing
Hallertau Beer
Waiheke Whiskey
Lothlorien Wine
Huntress Wines
Halcyon Days
Awa Water
Anew Water
La Marzocco
AUT
Serious Food Co
Lophie Project

Karma Drinks
All Good NZ
Fatimas
Bowler

Chefs:
Tom Hishon
Kia Kanuta
Jonathan Thevenard
Plabita Florence
Georgia van Prehn
Giulio Sturla

## Programme Partners

Ponsonby News
SCG Print

Beyond Usual
Auckland Irrigation

Streamline Webworks
Swanndri

## Kai Network

Shout out to these other organisations in the food movement - for their energy in collaborating, sharing knowledge, learning and resources.

Te Waka Kai Ora
For the Love of Bees & OMG
Ngāti Whātua Ōrākei
Pourewa Māra Kai
Kai West
Papatūānuku Kōkiri Marae
Village Agrarians
Mangaroa Farms
Tāmaki Urban Market Garden

Growing Point
Aotearoa Composters Network
Tāmaki Makaurau Composters Network
EcoMatters
Eat New Zealand
Grow Space
Pacific Food Lab
Gardens for Health
Ihumātao Māra Kai

# Keep growing connections

## Book a visit

Bring your school, workplace, or community group to the farm. Get hands-on with growing kai, learn about composting, and see how food systems can regenerate people and planet.

## Tell a friend

Share your Kelmarna experience with friends, whānau, or colleagues. Encourage them to visit the farm, shop with us, or join as a volunteer - every new connection strengthens our community.

## Donate

Back the farm by giving a one-off or regular donation. Your support helps us provide therapeutic gardening, grow organic kai, and build a resilient local food system.

## Visit

Stroll through our food forest, meet the animals, or relax in the gardens. Kelmarna is your community farm, a place to connect with nature right here in the city.

## Keep shopping

Support local, organic kai by shopping at the Kelmarna Farm Shop or signing up for a CSA. Every bunch of greens or box of eggs you buy helps sustain our mahi and grows a fairer food system.

## Volunteer

Join our weekly volunteer sessions and get your hands in the soil. Learn new skills, meet great people, and contribute to creating a thriving urban oasis.

## Partner with us

Work with Kelmarna as a business or community partner. From team building days to event sponsorship, there are many ways we can collaborate for impact.

## Share on social media

Help spread the word! Tag us in your photos from the farm or with produce from our shop. Sharing your Kelmarna story inspires others to support and join in.

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