



Kelmarna

COMMUNITY FARM

Impact Report 2025-2026



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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

Kelmarua Community Farm includes productive gardens where we grow delicious, nutrient-dense, certified organic produce for sale to 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 Kelmarua's 45-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 farming 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 anō tēnei - another whirlwind of a year. One that has tested us, taught us, and left me with a clearer sense than ever of what Kelmarna is, what it's part of, and where we're headed.

Two years ago, te hāpori (the community) rallied around Kelmarna in a moment of real uncertainty. The Save Kelmarna campaign gave us the runway to keep going - and to grow. This year, we continued to use that runway. We took bold steps, investing in events, marketing, and fundraising capacity. Speaking honestly: the results were mixed. Growing in a genuinely difficult economic climate - with rising costs, pressure on household incomes, and an increasingly competitive funding environment - proved harder than we had expected. We embraced that learning opportunity, and carry those insights forward with clarity rather than regret.

The farm itself has never been more productive. We grew and sold more organic kai than ever before! Our workshops were fuller, our events brought over 2,000 people through the gates, and we found many new connections - with schools, community organisations, and businesses who are discovering Kelmarna for the first time.

In fact there were many firsts this year! We published our Growing Together book! A record of the first 40 years of the farm and the community it has nurtured. We also launched merchandise for the first time, finding new ways for people to carry Kelmarna into their everyday lives.

And perhaps our most significant milestone: we secured a 20-year lease on this whenua from the Waitematā Local Board. For the first time, we can plan with real confidence - considering new and improved facilities, and beginning the community consultation to shape Kelmarna's long-term vision together.

Our presence in the wider food system also grew. I joined the formation of Auckland Council's Regional Kai Network Advocacy Working Group - bringing together food system changemakers across Tāmaki Makaurau to develop a coordinated regional voice for change. We spoke at events, fed into networks, and shared Kelmarna's story at every opportunity. We were also named a finalist in the 2025 Sustainable Business Awards.

These are a wonderful reminder that Kelmarna is so much more than a place that produces local organic food and teaches food growing techniques - we are consistently at the table with other food growers around the country, advocating for a national food strategy and building food resilience.

Finally, I'm so proud of our team. A small staff crew - but with a depth of experience and strong commitment to serving the Kelmarna community. This year I watched them bring our programmes to their best place yet - and there is great opportunity with that, even in the context of a challenging economic climate around us.

The complexity of what Kelmarna delivers on any given day is genuinely remarkable, and holding it all together well, while continuing to grow, is no small thing.

Thank you to everyone who has supported Kelmarna this year - our volunteers, our donors, our business partners, and our staff team.

Let's keep up the momentum towards a better food system for Aotearoa - we can build it from the ground up - together!



Words from the Chair, Nick Morrison

Writing these words following the recent Matariki celebrations feels very fitting. It is a holiday and a tradition that I am finding to add huge value to myself, my family, and my community. As I learn and embrace more of the meaning and ceremony around the “Māori New Year”, I find myself and my family taking the time to reflect more on what has been, those who have been, and the path we are on.

For me Matariki it's a fantastic demonstration of a country maturing and becoming more comfortable with its diversity, its history, and what makes it unique. I think that has also been happening at Kelmarna.

While we are now into our 45th year as a farm, we were really reborn in 2015 when the former sub-lease holders stepped away. While I wasn't involved during that time I know those that were, worked doggedly to hold on to this community taonga during an extremely uncertain time. (See our history book *Growing Together* for the details).

How grateful we all are that they did! Ever since the people involved have been slowly but surely rebuilding a place and an organisation that is capable of achieving its potential.

As with any journey in which you are forging your own path, the road is uncertain. But as we continue to mature in our governance, management, and operations of the farm we are becoming more accustomed to this - and the reality of running a charity during a prolonged economic downturn like no other.

We are also seeing ever increasing extreme weather events as the impacts of our changing climate become harder and harder to ignore, and global and local politics that to me, feel lost and chaotic.

This combination of stressors has placed a huge burden on so many and our community is not alone. People need support, companionship, purpose, and hope. We provide all of that at Kelmarna, in bucket loads.

We believe healthy, connected, and resilient communities are more important than ever, and we are obviously not alone. The demand for what we do is growing. Our community and education programmes are busier than ever, our workshops and events more full, and the farm has never been more productive. But our revenue from the sales and services doesn't yet cover the costs of running this kind of diverse and impactful project.

While we're proud of achieving a lot on a small, lean budget, additional financial support is still vital to keeping Kelmarna alive. So I must extend the deepest of thanks to all those that support us in this way including, but not limited to, our Friends of Kelmarna, our business partners, our funders, and everyone that has contributed to our annual appeal.

Looking forward, we are incredibly excited about the opportunities the certainty of our 20-year lease provides and will be actively engaging with our community members for their ideas and hopes to ensure the plan we create is aligned with what they want Kelmarna to be.

I've run out of space to thank everyone, but I must also acknowledge my fellow trustees, our team, our volunteers, our neighbours, the Waitematā Local Board, and Auckland Council.

We are all part of something very special.

Tēnā rawa atu koutou (thank you all so very much).



Impact Snapshot

Strategy area	Outcomes	This year	Last year
Food and gardening 	Garden volunteer hours	10,875	9,364
	Litres of food scraps composted through Soil Factory	32,630	40,160
Learning 	School education programme delivery hours	643	141
	Farmhand training programme graduates	45	29
	Workshop / tour attendees	251	410
Community and wellbeing 	Attendees at community events	2,251	2,366
	Digital audience	19,828	17,057
	Hours of therapeutic gardening support provided	2,541	2,585
Financial 	\$ value of organic produce sold	\$150,111	\$133,721
	\$ value of organic seedlings raised and sold to local community	\$13,066	\$11,069



36,260 litres of
food scraps
collected and
turned into
compost



\$150k+ of
fresh, organic
produce grown
& sold



143 fruit
trees in
production



1,266 CSA
veggie
boxes
supplied

FOOD

Foster and champion a resilient, regenerative urban food system



45 Farmhand
programme
graduates



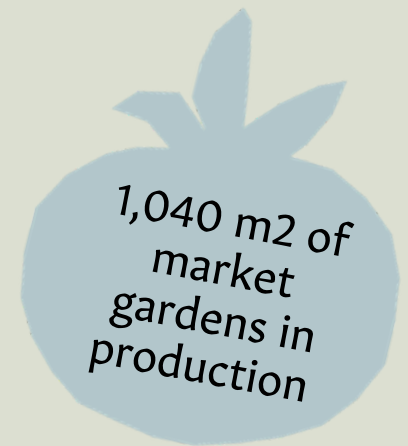
\$13,066 of
seedlings
sold



12,000 eggs
sold to the
community



5.5 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.

Our gardens have grown a bounty of kai - with more veggies, fruit and eggs sold to the local community than ever before - over \$150,000!

We've been trialing and taking on board soil health advice and are seeing improvement - though it is always an ongoing relationship. This attention to soil has been supporting the increased production.

Beyond our own kai, we've been empowering local community members to grow food in their own spaces. We've supplied 3000+ seedlings to home gardeners and other community gardens, had 45 graduates from Farmhands - our 10 week training programme. As well as 452 students come on site to participate in our Education Programme.

We've enjoyed 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. We're looking forward to the next stages and engaging with this kaupapa on a deeper level each year.



Kelmarna volunteers

583 Garden volunteers

10,875 Hours spent volunteering

45 Farmhand programme graduates

89% learned new food growing skills.

83% are growing more food at home/elsewhere since volunteering.

76% learned new composting skills.

73% increased their skills or knowledge about living sustainably, and reducing their carbon footprint.

25% identify as being part of a marginalised or under-represented community.

36% identify as being on a low-income.

"What I have learned and experienced goes far beyond how I shop, eat, and cook. I am now much more aware of the cycle of food production, distribution, and consumption, and of how deeply our choices affect the community and the wider environment."

"I firmly believe the work carried out at Kelmarna has value; diverse needs / educational learning / environmental practises / community sharing; all are a valuable part of the Kelmarna experience."





20 people
participated
in our
therapeutic
gardening
programme



2,541 hours
spent
gardening for
therapy



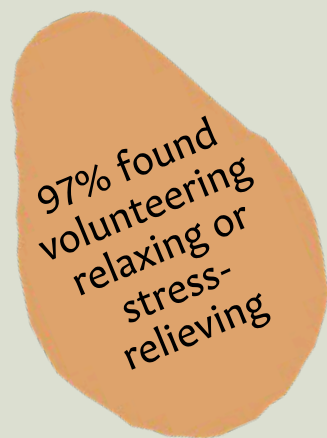
303 healthy
communal
lunches
shared



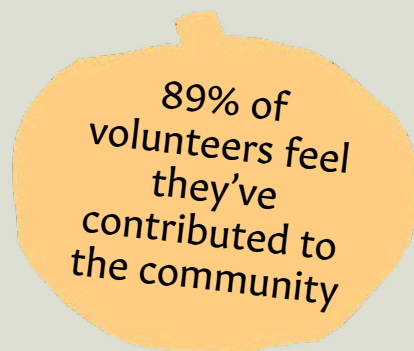
90% of volunteers gained
understanding of diverse
people and cultures

COMMUNITY

Support the health and wellbeing of the Tāmaki Makaurau community



97% found
volunteering
relaxing or
stress-
relieving



89% of
volunteers feel
they've
contributed to
the community



90%
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 another 2,500 hours of support. What makes this programme distinctive isn't just what participants learn, it's how it feels to be here. Participants consistently point to the absence of pressure or judgement, the warmth of the people around them, and the simple, grounding act of working with the whenua as things that make a real difference.

We shared 303 lunches together again this year. That weekly ritual - sitting down together, eating food harvested from the same soil you've been working on - is talked about as a really meaningful part of the experience.

"I love to see how much Kelmarna changes each time I come and has changed during the years I've been volunteering here. Changes/improvements in both the physical place (for example the new greenhouse, new plans) and in the many programmes and initiatives offered."

"You feel so warm and safe and welcome as soon as you step on the farm."

"There is no better feeling than being physically tired from good work, with dirt under your fingernails. It's a therapy no doctor could prescribe."



Te kōrero o Te Kōrari (the story of Te Kōrari)

Ko Patangata te maunga
Ko Wharekāhika me Waikohu ngā awa
Ko Ngāti Porou te iwi
Ko Te Āotaki te tangata
Ko te Whānau a Tūwhakairiora te hapū
Ko Te Kōrari tōku ingoa

I first came to Kelmarna in October 2022, for the Spring Seedling Sale. At the time, I had just been made redundant - my fifth Council restructure in seven years - the day before leaving on my first holiday in nine years, a trip to Rarotonga for my 60th birthday. My mother, whom I had been caring for through illness, had recently passed away. I went on the holiday anyway, and when I came home, I made a decision. I'm gonna have a break for a while. Do lots of things I haven't had the chance to do.

So I came to the Seedling Sale. And then I kept coming back.

I also I took up the ukulele and Kapa haka - things I had been wanting to do for a long time. Through those new pursuits I met people who were already part of the Kelmarna community, and others who would soon become so - the connections kept growing.

I had always believed in growing organically, my mother was a gardener, but she used chemicals and I didn't want that. Kelmarna felt like the place where that belief made sense.

I completed the Farmhands programme, started volunteering, and eventually applied to work in the Farm Shop. After seventeen years as a librarian I was used to being with people, and this felt like the same kind of mahi - connecting, sharing, welcoming.

Many people love to come here.

There's all this organic food that people are genuinely excited about, and they ask for advice on how to eat and prepare things they've never tried before. I love giving people samples, introducing them to new foods: sapote, edible flowers, things they walk past not knowing what they are. Talking organic food and farming with the staff and Adrian. There is always something to learn, and something to share.

I also love this place - the plants, the trees, the air, and the people. There's more to the land than what you imagine when you're seeing it for the first time.

Alongside my time at Kelmarna, I studied Kai Oranga with Te Whare Wānanga o Awanuiārangi, travelled to my papa kāinga on the East Cape, and completed a year-long Rongoā Māori course - learning to make panipani, tinctures, lip balms and tonics from plants including kawakawa. At home I tend a Rongoā garden and raised organic veggie beds, built to support my own mobility.



Events & Connections

2,251 Attendees at community events

This year our community events welcomed more than 2,200 people to Kelmarna.

Our seedling sales were a particular highlight. The Spring Seedling Sale drew 730 visitors, an increase of 75% on the year before. We also initiated our first Autumn Seedling Sale event - which brought a further 340 people through the gates.

To support both, we produced two free seasonal growing guides - a Summer Gardening Guide and a Cooler Season Guide, written by our Market Garden Manager Sarah Lilly - giving people the knowledge to keep growing long after they take their seedlings home.

We also celebrated the wonderful launch of Growing Together, our first book! Sharing Kelmarna's story and kaupapa with a wider audience.

19,828 Digital audience

Kelmarna's digital reach grew by 16% this year, bringing our total audience to nearly 20,000 people across our newsletter and social channels - up from just over 17,000 the year before.

Through practical growing guides, seasonal recipes, farm updates and food system storytelling, we're extending the farm's kaupapa well beyond the gate - connecting people with ideas around sustainable food, regenerative growing, and community connection wherever they are.

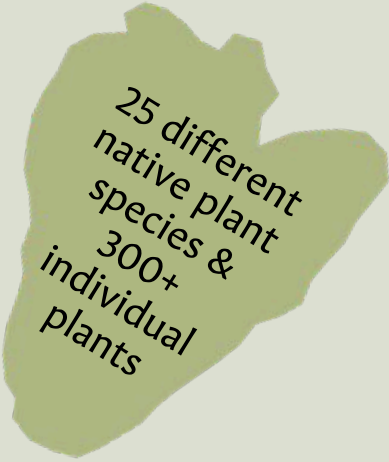


An orange hand icon with fingers spread, representing soil.

20,600 litres of Soil
Factory compost used
on site to support
more food production

A blue water drop icon, representing flowers and nature.

140m² in
flowers and
nature
friendly
plantings

A green leaf icon, representing native plants.

25 different
native plant
species &
300+
individual
plants

ENVIRONMENT

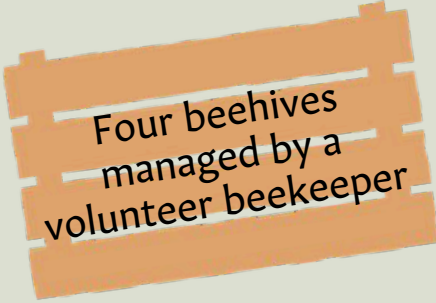
Regenerate the land and support the biodiversity of local ecosystems

An orange notepad icon with spiral binding on the left, representing organic certification.

OFNZ
organic
certification

A red flower icon with multiple petals, representing pest management.

Active pest management
programme in place
across the farm

An orange beehive icon with horizontal slats, representing beekeeping.

Four 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, and this year that work continued to be nuanced. Our soil presents an ongoing challenge - high organic matter and excess phosphorus mean we have to be thoughtful about inputs on the garden beds.

We trialled intercropping across different plant families and ran green manure comparisons to find what genuinely works for our specific conditions. We also incorporated more perennials into the beds and moved toward denser planting - all with the goal of keeping living plants in the ground as much as possible and minimising bare soil exposure.

Cover crops of lupins, sunflowers, clover, phacelia, buckwheat, rye and oats continued to suppress weeds, fix nutrients and attract beneficial insects. The Soil Factory composting project also contributed fertility with over 20,000 litres of compost applied carefully across the site - equivalent to 343 wheelbarrows!

Meanwhile, the paddock tree lines planted in 2022 are now well established - particularly the native treeline, which is becoming a meaningful feature of the landscape. A reminder that some of our most important mahi plays out over years, not seasons. Across the whole site, we now have at least 25 native species represented, with around 300 individual plants.



Te Tiriti o Waitangi

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

This year we have continued on a steady journey of deepening cultural awareness and practice, recognising our responsibilities as Tangata Tiriti. We have grown our knowledge and use of te reo Māori within the organisation and in our external communications, ensuring the language of this land is increasingly visible in our mahi - including in our weekly farm shop updates, where we share what's available using both te reo and English kupu, weaving language into the everyday rhythm of the farm.

Our completion of Kākano (Seed level = year 1) in the Hua Parakore verification process has been illuminating - helping us consider the whakapapa of the whenua and Kelmarna as a place in new ways, and deepening our understanding of concepts within te ao Māori that sit alongside our long-held organic certification framework.

We've also strengthened relationships with other Hua Parakore practitioners, including Pourewa and Growing Point.

We recognise this is an ongoing journey of learning, reflection, and relationship-building. Kelmarna seeks to honour Te Tiriti o Waitangi, strengthen connections with mana whenua, and contribute to a food system grounded in equity and manaakitanga.



Organisational

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

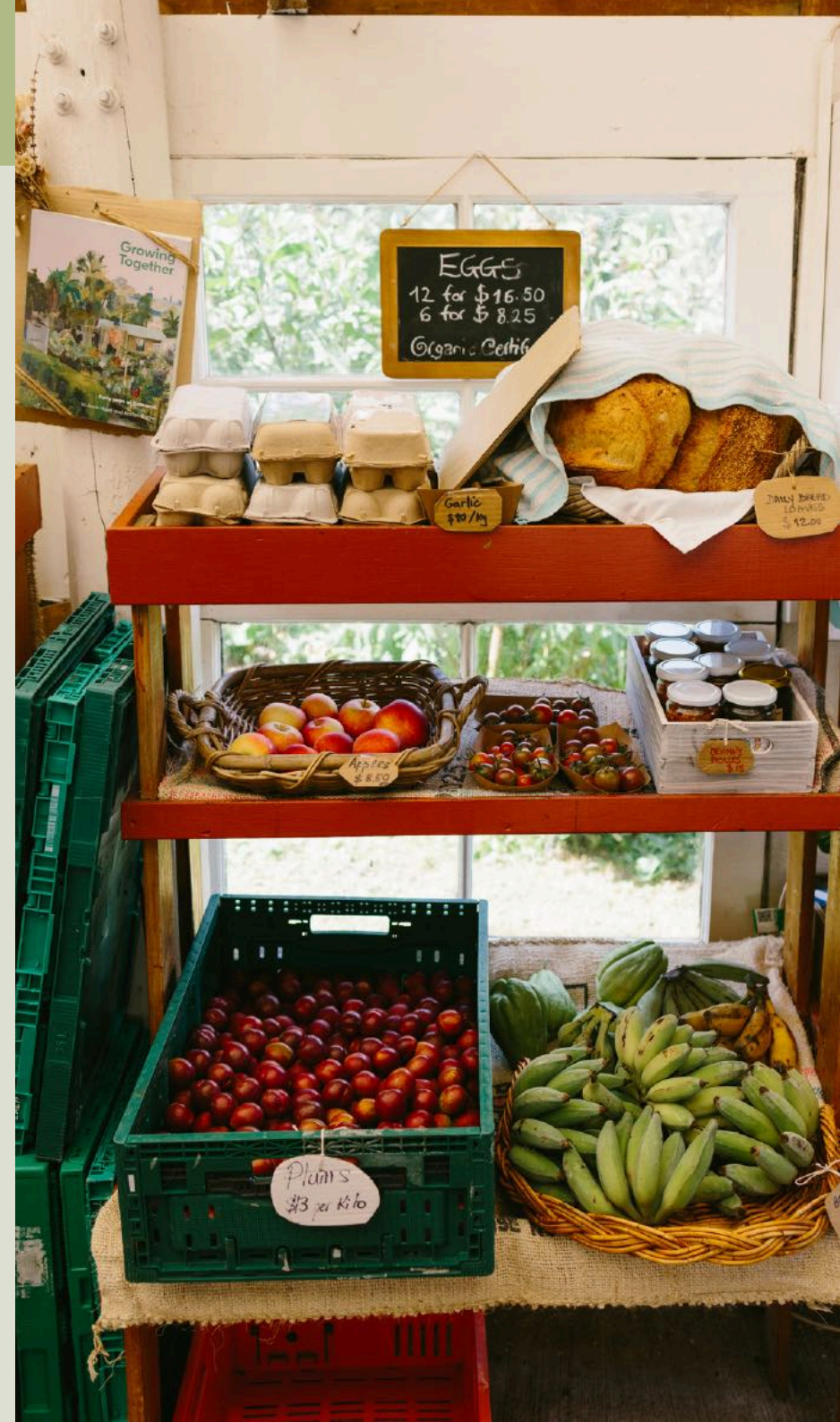
Two years ago, te hapori (the community) rallied around Kelmarna and gave us the runway to keep going, and to grow. This year, we continued to use that runway - carrying on with the investment in events, marketing and fundraising capacity. The results were mixed. Growing in a difficult economic climate - with rising costs, pressure on household incomes, and an increasingly competitive funding environment - proved harder than we had anticipated. But ambition that doesn't fully land still moves you forward, and we are certainly a better-placed organisation for having tried.

We closed 2025–26 with a net loss of \$93,838 and equity of \$40,615, having drawn down the remaining Save Kelmarna reserves as planned. We have since scaled back the dedicated capacity those funds supported, and the fund is now fully spent.

That investment has still built positive growth - visible in our revenue streams despite not being as significant as we hoped. Trading income grew to \$281,697, reflecting growing farm shop and CSA revenue, an expanded events programme, and additional education and visitor income. Grants brought in \$74,948 and donations \$88,086.

Beneath those figures, the equally important work has been carrying on - refining our programmes, tightening how we operate, and continuing to put energy into better systems and practices in place across the organisation. The aim is an organisation that runs well from the inside out, so that everything we offer - to volunteers, participants, customers and community - is stronger for it.

Heading into 2026–27, we remain focused on diversifying our funding model, deepening relationships with funders, donors and our wider community, and continuing to learn, adapt and respond to the environment around us.



Financials



Compilation Report

Kelmarna Community Farm Trust
For the year ended 31 March 2026

COMPILATION REPORT TO THE TRUSTEES

and

DISCLAIMER OF LIABILITY TO ALL READERS

Scope

On the basis of information provided we have compiled the financial statements of Kelmarna Community Farm Trust for the year ended 31 March 2026.

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

Responsibilities

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 Accounting Partner



Balance Sheet

Kelmarna Community Farm Trust
As at 31 March 2026

	NOTES	31 MAR 2026	31 MAR 2025
Assets			
Current Assets			
Cash and Bank	3	56,562	78,269
Trade and Other Receivables		7,650	15,596
Term Deposits	5	-	71,006
Total Current Assets		64,211	164,871
Non-Current Assets			
Property, Plant and Equipment	4	25,536	22,341
Total Non-Current Assets		25,536	22,341
Total Assets		89,747	187,211
Liabilities			
Current Liabilities			
Trade and Other Payables		4,525	6,377
Accrued Expenses		27,713	31,956
GST Payable		16,895	14,454
Total Current Liabilities		49,132	52,787
Total Liabilities		49,132	52,787
Net Assets		40,615	134,424
Equity			
Trust Equity		40,615	134,424
Total Equity		40,615	134,424

Financials



Statement of Profit or Loss

Kelmarna Community Farm Trust
For the year ended 31 March 2026

	NOTES	2026	2025
Trading Income			
Corporate Engagement		7,787	7,827
Garden Events		89,653	92,549
Sales - Chickens		14,483	13,461
Sales - Market Garden CSA		46,648	38,319
Sales - Restaurant/Wholesale		32,994	29,943
Sales - Sheep		9,448	9,079
Sales - Shop		48,382	43,927
Sales - Soil Factory		12,647	11,270
Sales - Other		6,195	-
Schools & Education		7,557	2,603
Site Fees		935	2,742
Workshops		4,968	8,170
Total Trading Income		281,697	259,889
Cost of Sales			
Events		45,882	38,484
Farm Expenses - Chickens		8,821	7,035
Farm Expenses - Sheep		5,503	5,985
Purchases		20,350	9,196
Soil Factory Expenses		713	1,213
Workshop Expenses		2,642	4,033
Total Cost of Sales		83,911	65,945
Gross Profit		197,786	193,944
Other Income			
Donations		40,846	217,050
Donations - Corporate Sponsorship		16,656	29,192
Grants Received		45,315	33,695
Foundation North Grant		29,633	-
Interest Income - Bank		3,345	5,668
Total Other Income		135,795	285,605

Statement of Profit or Loss



	NOTES	2026	2025
Expenses			
ACC Levies		2,818	3,727
Accountancy & Xero Fees		2,787	963
Bad Debts Written Off		826	817
Bank & Merchant Fees		2,051	1,365
Contractors		15,716	12,665
Consumables		3,903	2,693
Depreciation		3,509	3,031
Equipment Rental		840	840
Fees & Subscriptions		1,963	3,206
Freight Paid		1,681	698
Fundraising Expenses		1,074	2,937
Garden Equipment		170	607
Garden Expenses		6,803	4,675
Insurance		1,637	1,602
Landscaping		6,068	541
Maintenance		5,705	9,019
Marketing		1,377	1,085
Office Supplies		1,971	1,847
Staff Expenses		2,736	1,075
Staff Recruitment		-	984
Telephone, Internet & Website		2,444	2,433
Training & Staff Development		2,559	928
Travel Expenses		74	22
Wages & Salaries		355,352	315,285
Water Rates		3,356	4,046
Total Expenses		427,420	377,093
Net Profit (Loss)		(93,838)	102,457

Appreciations

Kelmarna exists because of a web of whanaungatanga (relationships / kinship) built slowly, tended carefully, and strengthened each time someone shows up, gives generously, or simply believes that what we are doing here matters.

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

Ngā mihi nui to our kaimahi: Adrian Roche, Ruth Gill, Sarah Lilly Moss-Baker, Kenzie Hurlburt, Oliver Brockie, Alexandra Pickering and Sarah McFadden. They bring this vision to life through their skill, manaakitanga, and commitment to the mahi.

We also warmly acknowledge Grant Mouldey, Katya Old, and Rosannah Riddick, who each contributed so much to Kelmarna during their time with us. Their efforts and dedication have left their mark on this organisation, and we are grateful for everything they brought to the tīma (team).

Our Board of Trustees continues to give generously of their time and mātauranga (knowledge). Ngā mihi to our Chair Nick Morrison, Deputy Chair Olivia Coote, Treasurer Maryjane Bell, and other trustees Derek Broadmore, Chris Morrison, and John Kelleher. We also acknowledge Suzy Timpson, who stepped down from the Board this year. Ngā mihi ki a koutou for your service and your ongoing belief in what Kelmarna is building.



Networks of support

Sustaining Partners



'Friends of Kelmarna' Partners

GoodFor
Electric Bike Team
Hollywood Cinema
Ozone

Daily Bread
Bowler
Karma Drinks
Good Bugs

Nature Baby
Bugg
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

Ockham Residential
Cambridge Distillery
Kōkako Coffee
Vitrine
A Lady Butcher
Yealand Wines
Behemoth Brewing
Waiheke Whiskey
Westmere Butcher
Bike Auckland
Bread and Butter
Craig Miller

Responsible Hedonist
Lothlorien Winery
Huntress Wines
Halcyon Days
Tawhiti Wines
Awa Water
Pacific Food Lab
AUT
Daily Bread
Lophie Project
Karma Drinks
Beabea Bakery

Chef & Restaurant Partners:
Georgia van Prehn
Elie Assaf: Lebanese Grocer
Kane Wilson: Someplace
Somewhere
Joe O'Connell: Mama

Programme Partners

Ponsonby News
SCG Print

Beyond Usual
Twenty Co

Streamline Webworks
Ezra Whittaker

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
Young Organic Growers Alliance
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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Tāmaki Makaurau, 1021
Phone: 09 376 0472

[Instagram](#)

[Facebook](#)

[LinkedIn](#)

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