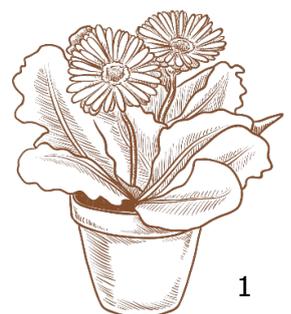
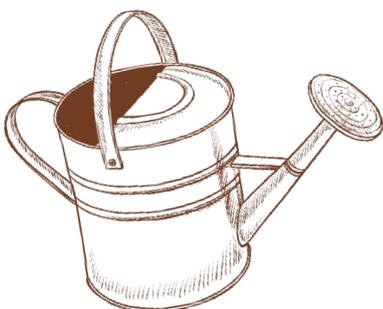


NOODLE SALAD
OLD MAN SALTBUSH
SEA BERRY SALTBUSH
CRISPY BOWER SPINACH
with lemon myrtle + mountain
pepper dressing



ANNUAL REPORT 2018



Warrnambool Community Garden Annual Report 2018.

Our Vision: Our community will produce its own food & have knowledge, skills & passion for sustainable living.

Our Mission:

The Warrnambool Community Garden offers:

- A community education and resource centre for organic gardening and sustainable living.
 - Garden space for growing and sharing organic food.
 - Social and community activities for networking and friendship.
-

We had so much positive feedback this year from near and far about how inspiring our community garden is for the range of activities and people involved. Even Costa wants to come and visit! Our quarry project really captured the imagination and support of the public, as well as of our own members and helped us gain a significant amount of funding through the State Government 'Pick My Project' grant program. *Daunting and exciting in equal measure*, this is probably the theme that has always accompanied the people and the vision of the Warrnambool community garden!

Each year brings challenges, opportunities and change at our community garden. This coming year will include major works on site to advance our quarry project; the start of a local produce and sustainable products Wednesday weekly market in the summer and autumn months; and the further development of our education and workshop programs.

A big change during the past year was the end of Work For the Dole (WFTD) projects at the garden in April after 7 years. At the Commonwealth level, this program undergoes constant change and in recent years it has been planned and managed as 6 monthly work projects. While the program had become more and more onerous to manage for us as volunteers, it did provide labour and resources for many of the major site works we've achieved, especially in the past four years. It was always great to see good outcomes for the participants, many of whom went on from the garden to find paid employment. The skill set and leadership of our supervisors, Dave Mitchell and David Stockdale (AKA Stocky), ensured we had the best possible outcomes for the garden and for participants. In some ways, we will miss this program – but it also frees us from the excessive administration involved.

We undertook a *Sustainable Future Research Project* last year and that helped inform our annual planning held early this year. The research process really helped us think about practical ways we can work to both raise funds for our operations while also ticking the right boxes for our values, vision and purpose. As part of the research, a group of 10 members visited CERES in Brunswick in September last year and we were inspired by many aspects of what they do, including their schools program.

Our workshop program was self-supporting this year and our schools education program has proven very popular in this trial phase. It's wonderful seeing so many kids of all ages having fun, connecting and learning in the garden. Our forthcoming weekly local produce market is another great example of how we are responding to opportunities to develop social enterprise. The market will enable us to reach out to the community and to support local producers while also sharing our

values and vision with the added bonus of earning some income to support our operations and Site Manager position.

Our member numbers grew considerably in the past year. The majority of our new members do not wish to have an individual garden plot but want to enjoy and support the communal and sustainable living aspects of the garden. Groups and individuals of all ages, abilities and backgrounds come to the garden to grow, share and interact with the natural world. The mental, physical and social wellbeing we experience in a garden is more important than ever in busy lives that are often dominated by excessive screen time. Understanding and learning about where our food comes from and the joy of growing and sharing organic fruit, herbs and vegetables is increasing in popularity as more people reject the unhealthy aspects of industrial scale food production and the damage it does to our health and environment.

Our very successful workshop program also attracts new members. Our FB page and fabulous monthly newsletter are packed full of garden happenings– so much so, that we sometimes amaze ourselves at how much activity there is in any one week at the garden! Dianne Membery, also our super-efficient secretary, leads this work with enthusiasm and boundless energy.

Thank you to all our committee members who contributed their time, energy and skills to keep our garden ticking in the past year. Committee work is both challenging and rewarding. The committee carries the legal, ethical and strategic responsibility for our association and at times this can be a heavy load. Committee work provides a great opportunity to share your skills and experience for our community, while also learning and growing new skills. Maggie Dwyer has really got us sorted on meeting our OH&S requirements; Peter Jackman, our super Treasurer, continues to manage our finances with a steady and quiet efficiency; founding father and now Deputy Convenor, Geoff Rollinson, continues to give and give to the garden and leads quietly and efficiently in many areas; Fiona Golding, our own resident architect, once again shared her award winning skills to help us transform the kitchen in the HUB; Rob Porter stepped into a range of leadership roles, including for the education team and brought his considerable management experience and skills to the committee. Thank you Barnaby Hurrell for giving the committee work a go this year, though it proved too hard with a young family and full time work to continue. Thank you Hannah Chisolm for your wise and significant contribution over several years on the committee, including as Secretary and as our first Workshop and Events Coordinator. Hannah took leave with the arrival of baby Mollie and is stepping down from the committee this year. I'm stepping aside as Convenor after four years – we are entering the next exciting phase in our garden's development and great to have new leadership and committee renewal. I will stay on the committee for another year in a different role.

Thank you to all our members who contributed generously to the community of our garden in the past year, whether coming along to working bees; designing our new brochure; cooking the barbie; leading tours; helping plan; working in the communal areas, caring for the chooks, the herb garden, bushfood garden, communal vegie patch, fruit trees..... there are so many ways that members can and do help out to make our garden the inspiring and productive place it is. I will make special mention of long-time member, Keith Fisher who contributes so much regularly to our garden with his great energy, skill, creativity and good humour.

Thanks also to Stocky, our trusty Site Manager, who we pay two days a week from philanthropic support. Stocky puts in many more hours as a volunteer and we thank him for his hard work, dedication and love of our garden.

Julie Eagles
Convenor

Highlights of 2018

1. HUB Kitchen Renovation and Registration as a Food Premises

Our HUB building has undergone significant change over the past couple of years – it's now much more versatile and connected to the rest of the site with that wonderful big east window, the verandah roof, the steps leading from the verandah and the landscaping that makes the walk up the hill to the HUB so much easier. Our kitchen renovation this year has now enabled us to register as a food premises and made cooking up a storm and workshops so



much more enjoyable. We also did an overhaul on cupboards and storage and had a good clean out of non-essential items accumulated over years. Our library has changed from being a lending library to a small reference library of speciality books for on-site member use.

2. Frog bridge and landscaping

Our *frog bridge* over a newly created little wetland, aims to make the transition from the different levels of the garden easier to navigate for all abilities. It's also a beautiful structure with a mosaic landing made from stone sourced on site. As we proceed with the quarry project and levels are surveyed, the bridge will also connect smoothly to the quarry entrance and to the paths to the chook Hilton and the individual plot areas of the garden. Thank you to garden member Tim Bligh for donating the use of your big machines to move soil and the big rocks and also for bringing in soil for us to level areas.

3. Hot house extension and shed move

We also completed another part of our site master plan with the move of our shed and the hothouse near the HUB. Two sections from the dismantled hothouse were added to the communal hothouse, which was then re-covered in new plastic and the gravel floor renewed. These changes now also mean we have a clear flat space in front of the HUB for events and for our soon to begin summer/autumn weekly local produce market.

4. Workshop and Education Programs

In the past year under Dianne Membery's dynamic leadership, we've held 21 workshops with a total of 250 participants! Topics included all about herbs, fermentation, sour dough bread making, beeswax wraps, seed propagation, compost, backyard chooks, moon planting, Sri Lankan cooking, grafting, no dig gardening..... Bees wax wraps proved to be the most popular and always sold out quickly.

There were also 5 school tours for primary and secondary schools and another one for Opal Aged Care with a total of 145 participants.

We held an Open Day in November last year and a special Bushfood weekend in March (see more detail below. This means we had hundreds and hundreds of people through our gate in the past year to enjoy and experience what our garden offers.

5. Communal areas

The Herb and Sensory garden continues to be one of the most popular gardens on our site. The Herb group, led by Dianne Membery, meet each Tuesday morning from 10-12. They are an active group that shares food, knowledge and friendship. Thank you to Heather Ryan who continues to play an important role sharing her knowledge and inspiration for this area of the garden, which she designed. This year we commissioned ceramic artist Barry Tate to run a workshop at Fletcher Jones Art rooms for members to make clay herb signs for this area of the garden and they have greatly helped to interpret the herbs and categories of herbs in the garden as well as being unique and beautiful signs.

The Bushfood garden continues to be a space where we aim to learn what grows and what doesn't in our climate and how to use these plants. Rob Porter and Wilma Trew are leading the newly invigorated bushfood group that meets monthly on the third Saturday of the month.

The communal garden area is managed by Stocky, our Site Manager and school groups have started to help out here to grow food that is shared or used for communal events. We've also trialled a small garlic and beetroot crop for sale and to make preserves to support our fundraising efforts. Thanks to long time member, Robyn Drechsel for all her work in leading the communal vegie plot in previous years.

The chook Hilton is another very popular part of our site for visitors and tours. The chook crew experience life and death each year. This year we raised baby chicks and gained a rooster called Keith who has now fathered his own chicks. We sadly lost Little Black Bean after a horrible accident. The chook crew all have their favourites and she was a favourite for Ned and mum, Sue. The chook crew, led by Suzanne Coulson are responsible for letting the girls out and putting them to bed 7 days a week. The crows and foxes are our constant enemies!

Thank you so much to the Men's Shed for making and donating the wonderful mud kitchen now situated in the kids' area near the garden shelter – kids love it!

6. Autumn Bushfood Tour and Taste Weekend

In March we hosted a weekend event focused on all things to do with native food plants – from growing to cooking with them. We were very lucky to host Anthony and Julie Weatherhead from Peppermint Ridge Farm. Julie is one of Australia's foremost experts and chefs when it comes to native food ingredients. Julie gave tours of our bushfood garden over the weekend along with Rick Sproal of Worn Gundidj Aboriginal Coop.



Inspiring was the word most often used to describe the weekend despite the terrible weather. On Saturday night we held a sold out bushfood dinner in a big marquee with fairy lights, live music from Bruce Campbell and a cooking demonstration from Julie Weatherhead. We had a barbeque tea with amazing salads followed by several selections of ice creams, all made by Worn Gundidj using native food ingredients. At the end of the evening a few of us sat outside the big marquee, which had rattled with strong winds all night and watched the sky turn red – not understanding yet that what we were witnessing was the start of the devastating bushfires that affected so many that weekend.

7. Herbie

The community garden site is around 2.7 hectares. That's a lot of mowing! After a visit to the garden during the Pumpkin and Active Hub event held at the garden in Autumn last year, Cr Tony Herbet was inspired to kick start a fundraising effort for us to purchase a ride-on mower. In November last year, we took possession of a brand new mower with a four year warranty and a little tip trailer as well. Solid metal construction with all the bells and whistles like seat belt and roll bar and a motor big enough to tackle all of our



site. We called the mower Herbie in honour of Cr. Tony Herbet who got the ball rolling for us! It cost us a bit more in the end than the funds we raised, but we figured better to get the really right one and we will work out the last bit of fundraising to top up.

The look on our Site Manager's face (Stocky) said it all really. He's one happy man - we've cut his workload around the site by a very big margin and he reckons we've added years to his life! Our work experience crews used to help us with maintenance but when this was no longer allowed under Commonwealth WFTD rules, all that mowing had fallen back on Stocky and members. Monthly working bees in the past year have also helped with site maintenance and work and it's great to see members participate in the work of the garden in this practical way. We usually share a barbeque lunch afterwards.

8. New garden brochure design

Thanks to member and award-winning designer, Sinead Murphy for our beautiful new look brochure, market flyer and labels.

9. Thank you

Our committee members for 2018 were: Julie Eagles, Geoff Rollinson, Peter Jackman, Dianne Membery, Rob Porter, Maggie Dwyer, Fiona Golding, Hannah Chisolm, Barnaby Hurrell.

Special thank you to the following people and organisations for their donations and in-kind support:

- Rotary Daybreak, Warrnambool Racing Club & Warrnambool City Council for funds for our kitchen upgrade.
- Petstock for the sponsorship of our chook Hilton and all the food for the girls and to Sam O'Keefe for her veterinary assistance.
- Rotary East, Warrnambool City Councillors, Live Architecture, A L Lane Foundation, Warrnambool Orchid Club and garden members for funds to buy Herbie, our ride-on mower. Special thanks to Cr Tony Herbet for kickstarting the fundraising efforts.
- WCC Community Development Fund for our bushfood weekend.
- Isobel and David Jones and Cumorah Foundations for funds to employ our part time (.4) Site Manager.
- South West Community Foundation, Isobel and David Jones Foundation and WCC for funds for the Sustainable Future and Biodigester Research Projects.
- Tim Bligh for donating time and machines to help us with landscaping for the frog bridge and hothouse extension.
- Men's Shed for the fabulous kids' mud kitchen.
- Sinead Murphy for our super new brochure look and label designs.

AGENDA- Annual General Meeting Warrnambool Community Garden Inc

Wednesday November 14th, 2018- 7pm HUB Building

1. Welcome and acknowledgements
2. Present
3. Apologies
4. Business
 - 4.1 Confirm the minutes of the previous annual general meeting and of any special general meeting held since then;
 - 4.2 Receive and consider:-
 - (i) the annual report of the Committee on the activities of the Association during the preceding financial year; and
 - (ii) the financial statements of the Association for the preceding financial year submitted by the Committee in accordance with Part 7 of the Act;
 - 4.3 Elect the members of the Committee;
 - 4.4 Confirm or vary the amounts (if any) of the annual subscription and joining fee.
5. Close meeting
6. Next meeting



ANNUAL GENERAL MEETING OF THE WARRNAMBOOL COMMUNITY GARDEN

**The HUB, Warrnambool Community Garden
7.00pm – Wednesday 8th November, 2017**

1. Welcome, acknowledgement of Traditional Owners - Julie Eagles, Convenor

a. **Present:** Julie Eagles, Peter Jackman, Dianne Membery, Fiona Golding, Heather Ryan, Maggie Dwyer, Di Pettigrew, Barnaby Hurrell, Hannah Chisholm, Geoff Rollinson.

b. **Apologies:** Jennie Miller, Rob Porter

2. Business:

a. Minutes of the 2016 Annual General Meeting: Accepted as an accurate record of the meeting. Moved Geoff Rollinson, Second Fiona Golding. Carried.

b. Annual Report

Motion: That the 2016 Annual Report be approved as presented. Moved Julie Eagles, Second Hannah Chisholm. Carried.

Financial Statements: Peter Jackman tabled the financial report for the year ended 30/6/2017. Motion: That the financial report be approved as presented. Moved Peter Jackman. Second Julie Eagles. Carried.

c. Election of Office Bearers:

All positions were declared vacant. Peter Jackman chaired the election of committee members.

Convenor: Julie Eagles was nominated by Geoff Rollinson, seconded by Dianne Membery. Julie accepted.

Deputy Convenor: Geoff Rollinson was nominated by Julie Eagles, seconded by Hannah Chisholm. Geoff accepted.

Secretary: Dianne Membery was nominated by Maggie Dwyer, Seconded by Fiona Golding. Dianne accepted.

Treasurer: Peter Jackman was nominated by Heather Ryan, Seconded by Dianne Membery. Peter accepted.

General Committee Members:

Barnaby Hurrell was nominated by Maggie Dwyer, Seconded by Dianne Membery. Barnaby accepted.

Maggie Dwyer was nominated by Barnaby Hurrell, Seconded by Heather Ryan. Barnaby accepted.

Hannah Chisholm was nominated by Julie Eagles, Seconded by Geoff Rollinson. Hannah accepted.

Rob Porter was nominated by Julie Eagles, Seconded by Hannah Chisholm. Rob accepted.

Fiona Golding was nominated by Geoff Rollinson, Seconded by Julie Eagles. Fiona accepted.

d. Set Membership and Plots fees

Motion: Moved Maggie Dwyer, Seconded Hannah Chisholm that the fees be set as follows, effective from 8/11/2017.

Membership types	Fee #
Adult	\$27.50
Adult Concession*	\$22.00
Youth (up to 25 Years)	\$13.20
Family (entitles two adults to be entered on the membership register)	\$44.00
Family Concession*	\$33.00
Not-for-Profit organisation with annual revenue <\$500,000	\$66.00
Commercial organisation or Not-for-Profit organisation with annual revenue >\$500,000	\$132.00
Individual Garden Plot – standard size is 4mx4m. <i>Irregular plots incur a pro rata fee; please contact Treasurer</i>	\$88.00
Key deposit (paid once and available to all members)	\$22.00
Friend of the Garden (Just to keep in touch & receive electronic correspondence only; no voting rights)	\$12.10

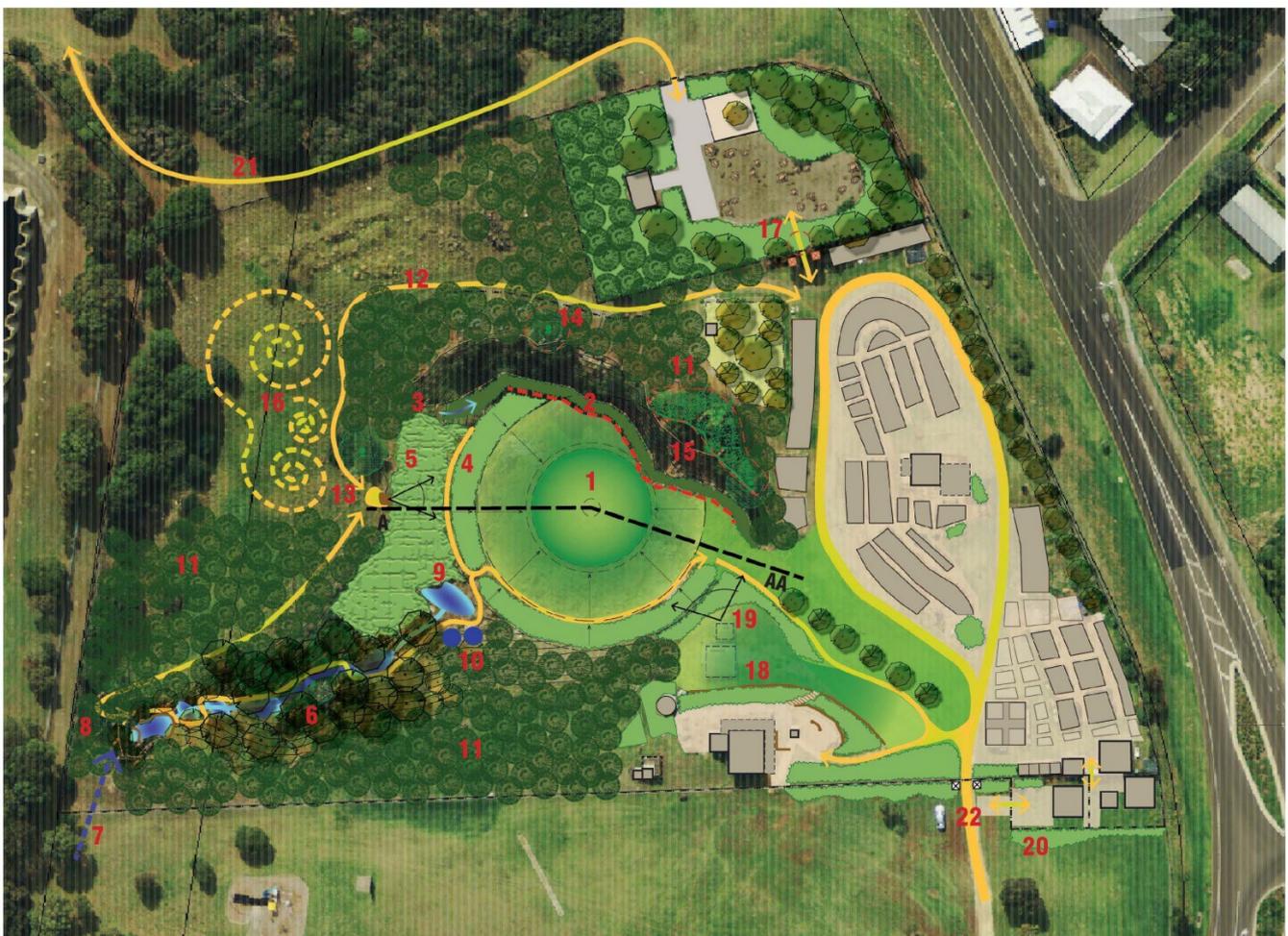
*holder of Commonwealth concession card and/or full-time student.

fees are inclusive of GST

Carried.

Meeting closed: 7.45pm

Next Annual General Meeting: 7pm, Wednesday 14th November 2018



2017-2018 Financial Report

Warrnambool Community Garden Inc							
Profit and Loss Statement for year ended 30th June 2018							
2017	Income						
59,380	Grants						54,500.00
	HUB						
339	- Solar Contribution				200.63		
683	- Miscellaneous				20.00		
							220.63
60,461	WFTD - Program, Income						34,425.06
1,886	Project Management						636.36
1,633	Membership Fees						3,512.00
2,940	Plot Rentals						5,111.00
381	Interest Received						327.29
610	Workshop Income						5,753.45
14,062	Unexpired grant b/f						30,655.70
1,255	Donations						9,828.24
1,305	Open Day						1,763.25
1,572	Communal Plot -Fundraising						1,833.35
71	Forfeited KeyDeposits						20.00
185	Sale of Eggs						403.15
2,606	WFTD - Reimburse Expenses						11,658.57
472	Bush Food Garden Book lets						76.00
73	Sponsorships						0.00
44	Sundry						567.70
149,958							161,291.75
	Less Expenses						
45	Internet				0.00		
72,107	Work for the Dole**				46,318.27		
71	Steps & Sundries				1,126.14		
218	Pizza Oven				0.00		
5,710	Quarry Project				0.00		
12,379	Site Manager				24,423.00		
35	Subscriptions				40.00		
2,971	Chook House				121.65		
0	Biod igestor Research				2,000.00		
145	Insurance				2,225.41		
1,502	Administration				1,555.16		
558	Garden Equipment and Supp lies				2,440.72		
218	Lease of Land				222.00		
1,843	Communal Plot				1,239.90		
0	Hothouse [Greenhouse]				4,392.46		
18,813	HUB				3,159.47		
148	Fuel Oil				391.32		
583	Advertising				0.00		
125	Office Supplies				255.86		
131	Postage				122.64		
180	Repairs				60.00		
30	Telephone				126.36		
0	Garden Labour & Superannuation				5,751.46		
677	Key Purchases				300.00		
366	Waste Disposal				37.09		
3,372	Workshop Expenses				10,738.12		
0	Bank Fees				8.90		
5,515	Bush Food Garden				647.54		
30,656	Unexpired Gants c/f				32,313.00		
355	Catering				487.75		
2,223	Open Day				1,018.53		
2,494	Sustainable Future Research				3,538.30		
163,470							145,061.05
-13,512	Net income						16,230.70

Warrnambool Community Garden Inc							
Balance Sheet as at 30th June 2018							
2016	Members' Funds						
98,077	Opening Balance						129,676.93
45,110	Add Net Income						16,230.70
143,187							145,907.63
	Represented By						
	Current Assets						
279	Petty Cash						149.00
	SW C.U						
6,579	Cheque Account						35,434.64
39,351	Savings Account						32,553.63
502	Debit Card						500.00
12,134	Sundry Debtors						1,656.79
83	Origin Energy						0.00
58,928							70,294.06
	Fixed Assets						
38,025	Shelter Construction					38,024.40	
10,076	Plant and Equipment - at cost					15,076.36	
2,741	Trailer Shed - at Cost					2,741.23	
56,239	HUB Development - at cost					56,239.23	
107,081							112,081.22
166,009	Total Assets						182,375.28
	Less Current Liabilities						
5212	Trade Creditors					513.13	
815	Key Deposits					1,540.00	
-520	GST Tax Payable					-718.28	
14,062	Unexpired Grants c/f					32,313.00	
3179	ATO - PAYG [W]					2,819.80	
22748							36,467.65
143,261							145,907.63

GRANT DETAILS

WCC – CDF 2017/18	\$ 2,500
WCC – Infrastructure	\$20,000
WCC – Biodigester Research	\$ 2,000
D & I Jones /Cumorah	\$30,000
Total	\$54,500

Work for the Dole Expenses	
Supervisor	32,817.76
Superannuation	3,111.42
Worksafe Insurance	665.38
Management Costs	945.46
Repairs	5.13
Garden costs	834.36
Materials	6,423.29
Sundries	1,515.47
	46,318.27



Here's what some people said about Warrnambool Community Garden in the past year:

"Well done and congratulations for all the fantastic work that has been going into the community gardens!!! It's all very exciting and a wonderful addition to our beautiful town. The recent news about the upcoming market and the winning of the funding for the quarry is really outstanding. (Very proud to have voted and so happy that you won a grant!) I've been following the community garden on Facebook for a long time and am so impressed with all that you do!"

"So great to get a tour of the inspirational Warrnambool Community Garden. Thanks Stocky !! Amazing to see such a fertile space for learning and sharing. Well done all."

"We are so pleased that we have been able to collaborate with the Warrnambool Community Garden to provide young people with an opportunity to engage and connect with their community. The evaluation from the young people attending has been very positive. Social connection and community participation are key elements to promoting positive youth development and health and wellbeing. With your support, we are pleased to report that Explorabool has connected 37 young people to their community and 100% of these participants have indicated making between 1-3 new social connections during their participation in the program. The achievements of our goals would not be possible without support like you have provided."

"My favourite is the herb garden and all the different smells and tastes in there."