



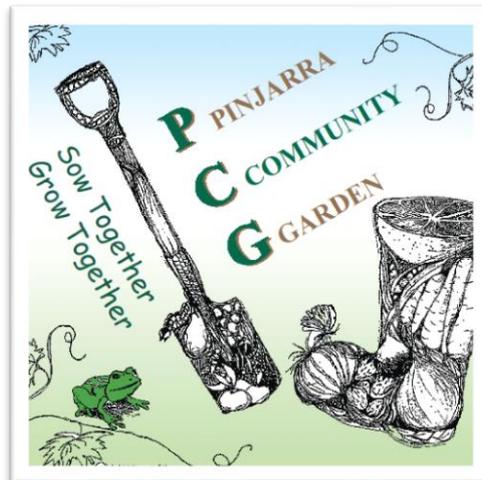
COMMUNITY GRANTS SCHEME

PROJECT EVALUATION REPORT



This project is funded by the Waste Authority
through the Waste Avoidance and Resource Recovery Account

Contract number:	779
Organisation:	Pinjarra Community Garden
Project Title:	Waste to Riches Food Waste Recycling Program
Grant Amount:	\$2,807 excl GST



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The views expressed are those of the authors and do not necessarily reflect the position or policy of the Waste Authority or Government of Western Australia, which may not be held responsible for the accuracy of information provided, nor is it liable for any and all outcomes from the use of this information

ORGANISATION & PROJECT DESCRIPTION

- Pinjarra Community Garden Inc. is a not for profit organisation run by volunteers. The concept of the garden was initiated in 2011 and incorporated in May 2012. We are situated on the Pinjarra-Williams Road Pinjarra.
- One of our objectives outlined in our management plans is to “*create a garden environment using a majority of recycled and repurposed materials with a focus on minimal/reduced waste and sustainable energy production/use.*”
- The project aim was to collect waste food from cafes and schools within the Pinjarra area and process this into a product that could be used in our worm farms, compost and, if appropriate, to supplement our chicken feed.
- The goal was to collect and process 100kg/week of waste food initially as a trial to test our system of collection and processing. This was achieved and we are now ready to expand the collection into other businesses and schools.



Pinjarra Community Garden Inc.

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Face Book: Pinjarra Community Garden

ABN 5827 287 5276

General Information

Garden Sustainability:

Pinjarra Community Garden Inc. is a place where people can come together to grow fresh food, to learn, relax and make new friends in a safe, nurturing, supportive and inclusive environment, with a focus on organic and sustainable production.

Motto: “Sow Together Grow Together”

The Pinjarra Community Garden will be a place where people can meet informally, giving them a valuable social role within our wider community.

Our Aims

- To be a self-funded and productive community enterprise.
- The garden will provide a safe place where people can learn from each other, seek self-sufficiency, build community spirit and a shared purpose.
- Be a cohesive group of community members who preserve, enhance and promote the Pinjarra Community Garden Inc.
- Provide a safe space in the community where there is creativity, community spirit, pride and inclusion of all community members.
- To educate and promote the community to grow fruit and vegetables and encourage healthy lifestyle choices.
- To raise awareness about issues of current conventional food production and sustainability for members of the public.
- A family friendly place that is socially inclusive for all people including those with varying abilities and culturally diverse backgrounds.

How the Garden Works:

The Pinjarra Community Garden will adopt organic gardening techniques to avoid the use of synthetic chemical fertilisers, pesticides and herbicides. To build healthy soil and reduce pests and diseases, the Pinjarra Community Garden will use organic practices such as crop rotation, companion planting, mulching, watering and integrated Pest management. The Pinjarra Community Garden will work towards being sustainable by adopting nursery industry best practices for watering, the collection of rainwater for use in the garden, the use of solar power, soil management and the use of sustainable and recyclable material within the garden.

EVALUATION / RESULTS - DATA

What kind(s) of project data/information did you collect?

Our initial trial put a bin into Jarra Infusion Café three times a week and Pinjarra High School canteen weekly.

The bins were collected and weighed initially to determine the amount of food waste. This averaged 35kg/bin in the first month and weighing the bins was discontinued after this period.

We process an average of 140 kg/week of food waste.

Please explain how you recorded / measured your results, and include all the data you've collected, whatever it may be!

Initial weighing of the bins was recorded manually. A photo of the sheet is attached.

Date: _____



FOOD WASTE WEIGHTS

<u>DATE</u>	<u>WEIGHT (KG)</u>	<u>SOURCE</u>
5 OCT	68	2 BINS JARRA INFUSION
6 OCT	35	1 BIN - -
11 OCT	71	2 BINS - -
13 OCT	41	1 BIN - -
-	12	- PINJARRA HS.
18 OCT	74	2 BINS J.I.
20 OCT	39	1 BIN -
25 OCT	73	2 BINS -
25 OCT	17	1 BIN PINJARRA HS
1 NOV	78	2 BINS J. I.
3 NOV	39	1 BIN -
3 NOV	16	- PINJ. HS.

Was your project successful in the way you expected?

Did you achieve what you set out to do? (did you reuse/reduce/recycle as much as you had planned to?) If not, what happened?

YES

NO

Our project has been very successful and we are now ready to expand it further.

Our aim for the rest of this year is to double the amount of waste food collected by expanding our collection program into more schools and businesses.

We have constructed another large worm farm to utilise the food waste and intend to extend this further.

The amount of worm juice we produce has increased from 4 litres/ week to 10 litres/ week on average. This utilised in the garden and also sold.

We also now have the capacity to sell the worm castings and worms.

This helps us to achieve the aim of being a viable not for profit organisation.

Our composting has also benefitted.



Do you feel your project made a positive difference in your community and why?

YES

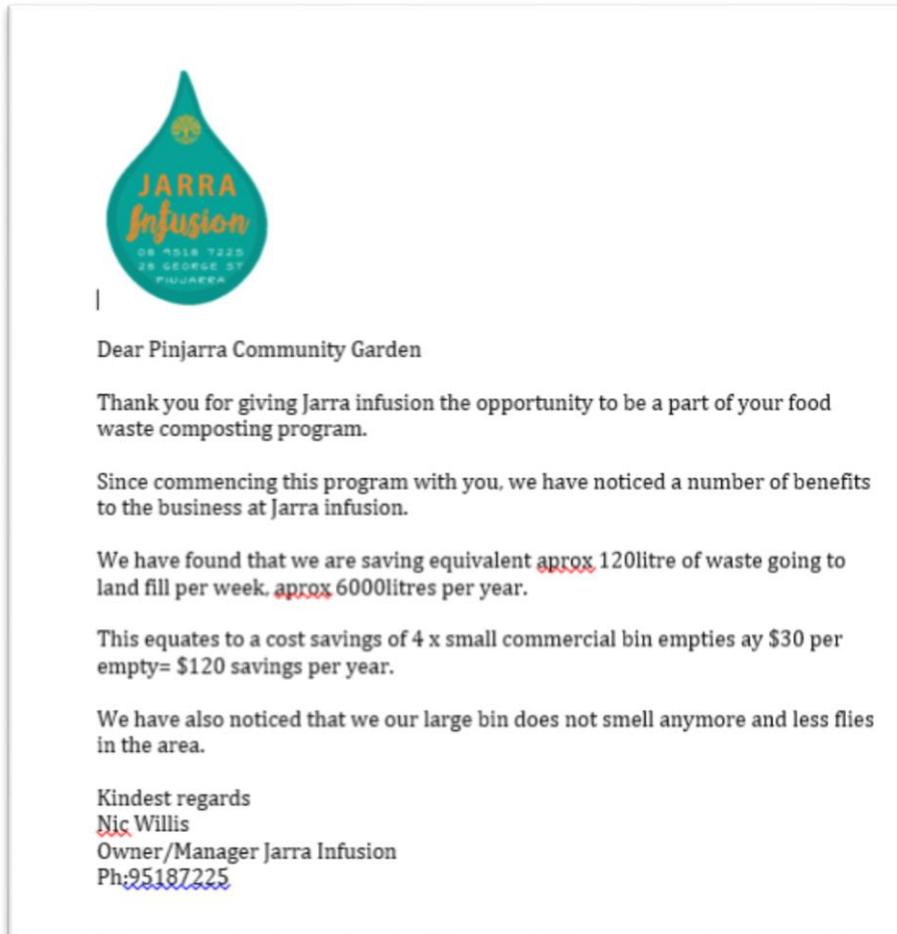
NO

The project has certainly made a difference.

The amount of waste food going to land fill has been reduced, we have increased our volunteer numbers (if only by two initially!) helping with the project and we have a growing interest in waste food recycling.

A letter from Jarra Infusion Café is attached as well as an email from Pinjarra Primary school.

Jarra Infusion letter:





Pinjarra Primary school email:

Hi Peter,

Just wanted to say that we are loving the scrap waste program the Community Garden runs! All our Canteen scraps are being diverted from landfill and being put to great use. The collection program is working really well for us. We hope to expand further into the school starting with the staff lunch room and then the recess and lunch areas. While it will take some people power (or should i say student power) to make this happen I think its a great practical education tool for the students to learn about recycling and composting.

We would love if you could send us a little speal about how the program works and the composting process and maybe a photo or two. I would like to put together a flyer for our school facebook page. Showing our school community the great work it does and how we are a small part of that.

Thanks,

Robin

Robin Paul
President
Pinjarra Primary School P&C
0404 108 036

How many people do you think your project has reached/affected?

The project has impacted positively on an estimated 50 people so far. Jarra Infusion Café has 22 full and casual staff all of whom have had to re-think the disposal of the food waste. Pinjarra High School canteen volunteers have had to do the same. With the program now rolled out into Pinjarra Primary School and St Joseph's Primary School this has also increased the awareness and benefits of recycling waste food.

Visitors to the Community Garden are shown the food waste recycling project and how it is utilised for the worms, compost and chickens. We average five visitors per week as well as our members. They are always impressed by the size of our worm farms and the number of worms flourishing within them.



LESSONS LEARNT

What lessons were learned through the project – what worked and didn't work?

Lessons learnt: that there is a strong interest in recycling food waste. This year we have now expanded our collection into Pinjarra Primary school and St Joseph Primary school canteens. Both schools want to then put bins into the school grounds to educate the students in the importance of recycling. They also will be bringing the students to the garden to let them see the results.

We have had a number of enquiries from the general public about providing a collection bin at the garden as well.

What worked: The program has worked well from day one. If anything we will be looking to increase our capacity with either another processor or a larger processor.

We initially were putting the waste directly into the worm farms but have now acquired an old cement mixer and we now blend the waste with shredded paper collected from the schools and shire. This is producing a better product for the worm farms and compost.

What, if anything, would you do differently if you were to do the project again?

The only thing we would do differently would be to have a larger processor from the beginning.

Did you encounter any problems/challenges in carrying out the project? If so, what were they?

Challenges encountered: The major challenge was getting a dedicated group of volunteers to process the waste. Once the perception that it is a smelly task was overcome we now have a good team.

The other challenge was educating the staff at the café and canteen as to what could be put in the bins. For instance, we did not want citrus or onion waste and there was a fair bit initially. This was overcome quite quickly by talking with the staff and now we spend very little time sorting the unwanted waste.

What advice would you give to other groups considering undertaking similar projects?

Go for it! There is a vast resource to be utilised and this project is having positive effects for our organisation in the areas of recycling, education and our financial position.

Our members and the public are more aware of the value of recycling food waste and the uses it can be put to.

We have been able to expand our worm farming which has led to giving us a good product to utilise in our garden beds and increased our cashflow from selling the surplus product.

ACKNOWLEDGEMENT / PROMOTION

Does your organisation (or project) have a website or Facebook page?

Facebook – Pinjarra community garden www.facebook.com/Pinjarra-Community-Garden-624842214228887/

Web – www.pinjarracommunitygarden.com.au

How did you acknowledge the Community Grants Scheme funding you received?

Yes. We posted photos on our Facebook site.

An example of our Facebook posts about the project below – another is under Photos



Did you purchase any capital equipment with your grant money? (this includes things like sheds and large pieces of equipment)

If so, what did you buy? Please include photos of the equipment

Yes. We purchased a commercial food processor and 30 bins. All have the Waste Authority stickers on them. As well as this we purchased a trolley to make it easier to move the bins and two wheel barrows to move the processed food waste to the worm farms and compost.

We also purchased rubber gloves.



Were there any promotional / media opportunities for the project? (newspaper articles, photos) If yes, please ensure you attach copies or include screen prints

YES

NO



Did you produce any promotional material for the project? (flyers, brochures even screen prints of online promotion – Facebook posts etc) If yes, please ensure you attach copies or include screen prints

YES

NO

VARIATIONS & EXTENSIONS

Were you able to complete your project in the approved timeframe?

YES

NO

If there were variations or extensions, what were the cause(s)?

An extension was sought and granted to complete the final acquittal as we underestimated the time it would take for one person to complete the task.

FUTURE PROJECTS

Did any opportunities or ideas arise during the project?

YES

NO

Do you now have ideas for other future projects?

We are considering providing bins to recycle other resources such as batteries, printer cartridges, etc.

PROJECT PHOTOS







Pinjarra Community Garden

6 March at 19:14 · 🌐

Well what a productive time we've been having at the garden lately. Edwin and Brian have been busy making the worm palace hum with munching worms. This wonderful set up is diverting hundreds of kilos of food scraps from going to landfill and making some gardening gold (worm castings) at the same time.

A huge thank you to Edwin who has built this wonderful set (with some help from the garden crew) up even while battling with health issues and to Waste Authority of Western Australia for our grant to be able to set this up. Feeling some massive gratitude towards our little garden community. 🙏🙏



#pinjarracommunitygarden
#communitygrown
#waronwaste

