



2016



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Agenda for the Annual General Meeting of Warrnambool Community Garden Inc. 7.00 pm Wednesday, 9th November 2016 at HUB, cnr. Grieve Street/Grafton Road, Warrnambool

1. Welcome, acknowledgements and apologies
 2. Business:
 - (a) to confirm the minutes of the previous annual general meeting and of any special general meeting held since that meeting; and
 - (b) to receive from the committee reports upon the transactions of the Association during the last preceding financial year; and
 - (c) to elect members of the Committee; and
 - (d) to set the membership and plot fees for the next 12 months
 3. Close meeting
 4. Next meeting
-

Front cover pics (clockwise from top left): The bush food garden along drystone wall, Rob Lowe Snr. and participants at the May 2016 10 years of the Garden and indigenous commemoration event, the mosaic crew celebrates and the indigenous recognition seat overlooking the racecourse.

Warrnambool Community Garden

Annual Report 2016.

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.
-

The people, who set out to establish the Warrnambool Community Garden 10 years ago, developed an inspiring Statement of Purpose and this outlines the big picture of our garden's overall purpose. The Vision and Mission statements (see above) outlined in our five-year strategic plan (2012-2017) also help define Warrnambool Community Garden's overall purpose. Then we have policies and guidelines, (our rules) to help guide day-to-day operations and each year there is an annual planning process to set priorities for the year ahead. All of these are what we sign on to when we become members of the Warrnambool Community Garden and these are what guide the work that the committee leads each year.

Annual Planning Priorities 2016

We held our annual planning on Wednesday January 27th, facilitated by Roy Reekie and attended by 28 members. Roy asked us to think about what was working well and what we wanted to do at the garden in 2016. We said:

- The things that bring us together are important and valued.
- Work-for-the-dole is strength and an asset.
- The built environment and other visual things like art are important on the site.
- Creating art is an important development.
- It's important to try new things, expand ourselves, build resilience, mentor and to be always improving.
- These things 'draw people in'. They are our 'fertile soil'.

Roy summarised our words¹ to a statement for 2016

"Warrnambool Community garden provides fertile soil for producing food, knowledge and community."

We set our project priorities for 2016 at this meeting and people put their names down against projects or work they were interested in helping with. It's important to note that many projects we prioritised in 2016 were set in motion and have been in planning over several years. Some of the larger projects, such as the landscaping around the HUB and the quarry are staged projects happening over a number of years. It also takes time to secure funding to get work started and completed. We feel pretty pleased with ourselves that nearly everything on our long list for this year has either been ticked off, or is now in the process of being done!

¹ From our 2015 and 2016 Annual Planning we said what we do at the garden is: *Grow, Participate, Cooperate, Produce* and that the Warrnambool Community Garden represents: *Community, Generosity, Friendliness, Fresh Food and Food Security, Sustainability, Productivity, Participation, Diversity and Connection/s.*

What we did in 2016

1. Pizza Oven area and HUB landscaping.

It's amazing to see the transformation in this area over the past 12 months. We got rid of the old paths, which always felt hard to walk. Then we changed the gradient of the land leading to the HUB and added crushed rock and granitic sand pathways - a much better look than the bare dirt and weeds of before! The new steps from the HUB verandah and the new sheltered areas to sit, all make this area look and flow so much better than before.

2. Bushfood garden

Linking the landscaping in the pizza oven and HUB area is our newly landscaped and planted bushfood garden. Stage 1 is complete with the retaining wall for stage 2 well underway. The Bushfood Team are learning a lot about native food plants of our local area and those from elsewhere in Australia that will grow here. It just makes so much sense to have native food plants that have evolved to match Australian environment conditions in our community garden, alongside traditional vegetable growing. Our bushfood booklet promises to be a wonderful resource for learning about bushfood plants from the South West and this will complement the garden and share some of what we are learning about native food plants.

The booklet is a combined effort from the Bushfood Team with Geoff Rollinson coordinating and leading the work. It will be printed and ready in time for our Open Day on November 26th this year.



Fiona Golding's designs for the landscaping around the pizza oven, the bushfood gardens and for the HUB renovations come on top of her beautiful design for the garden shelter we built last year. Fiona's generous, clever, patient and beautiful designs are transforming our garden space into something very special.

3. Indigenous Recognition

Part of, or perhaps leading, the transformation of the pizza oven and HUB landscaping project has been the process of developing and installing our wonderful indigenous recognition seat. It was designed by Elly Rollinson-Heesakkers and made for us (at a discounted rate) by Bamstone in Port Fairy. Gunditjmara man, Rob Lowe Senior shared stories with the committee last year that made our hearts cry and in response we worked with him to provide a place for reflection and where people can come to learn of the history and stories of this area. The seat was dedicated in May with a very moving smoking ceremony involving members and invited guests.

"Rob Lowe's words moved everybody in attendance as he spoke of his experiences and his people's history in our area. For many, it was the first we had heard that such disturbing events happened so close to our garden – a place we now find such peace and enjoyment in. The smoking bowl was lit for the first time, eucalyptus wafted and people reflected quietly. The handing over of a garden key to Rob was more than a symbolic gesture, as he now is able to bring groups of people to the garden and share the stories of true events so we can foster more understanding and forge a way towards a future where we acknowledge and remember the people who lived and died here. Thank you Rob for your willingness to share your story and be involved in our garden community²."

² Warrnambool Community Garden Winter Newsletter editors Tina Reilly and Claire Bishop

4. Mosaic art

And what about the pizza oven now! The Mosaic Team is a group of our members who used and shared their mosaic skills this year and produced a stunning mosaic on our pizza oven with Di Pettigrew's gorgeous flowering gum design. Suddenly everyone wants us to light the pizza oven and make pizzas for them! There is still more mosaic art to come with the pizza oven base set for a makeover when the weather improves and such was the enjoyment of the group, it is planned to produce a mosaic on the wall of the HUB when the renovations on the building are complete.



5. HUB renovation and maintenance

The HUB is a great multi-purpose building and resource on our community garden site. It's used for cooking, meetings, resting, working, reading, having a cuppa, getting information, going to the toilet...It has always stood out a bit like a sore thumb on the hill and the landscaping now completed has softened and settled the building into the site and made it feel much more integrated. As part of talking and thinking about how to improve the flow and connection of the HUB in the landscape, we came up with plans for the building itself - to install a window looking east and to make the door that is currently not used into a glass door for creating flow from the HUB to the newly landscaped pizza oven area. We also planned for a roof over the verandah and ramp, installation of more effective and safer outdoor lighting, fly screens for windows and doors, maintenance, repairs and finishing such as replacing rotten boards and sanding and sealing the kitchen floor. We now have plans, we have funds and we have the right skilled workers! It is exciting to see these works now starting and we hope to have this project completed by Easter next year.

6. HUB hot water

For years, the hot water system at the HUB gave us lukewarm water at best. This year, we finally did an evaluation of the existing system and accepted that the system never really worked, that it couldn't be fixed and that the cheapest option was to buy and install a small electric hot water service. So we did and now we have hot water and smiling faces at the kitchen sink!

7. Chook Hilton



Our new chook house located in the food forest is so fancy it's called the Chook Hilton! Previously our four chooks didn't get much chance to free-range and it was a bit windy on the hill where the old chook house was. After almost 12 months with no chooks, we are now chook ready and have now been able to source different breeds locally, with the first lot of girls due to arrive beginning of November! The new chook run will enable kids and all members to go in and interact with the girls. The Chook Crew who put their hands up to help out with managing the chooks and locking them away from the foxes each day will have egg privileges- still to be decided – and we will also have our organic free-range eggs on sale to members. We plan to get twelve chooks this time. While we'd like to raise awareness of the terrible lives of caged hens, we decided in the end this time not to get rescue girls for our flock.

8. Quarry Rehabilitation, consultation and concept design

Re-purposing the quarry is a long-term project that began in response to the complaints of members about weeds encroaching on the vegetable garden areas. We realised we needed to take a whole of site approach to weed management, as the overgrown quarry was a huge seed bank for weeds. Now two years on, we've cleared out the quarry, planted the perimeter with Sheoaks and regularly battle the weeds to keep them from spreading while also starting a process of deciding what to do with this amazing space on our site.

This year, we conducted a consultation that involved key stakeholders, the public and our members in thinking about parameters and possibilities. Then we engaged Landscape Architect, Perry Mills and Associates, to help us take the ideas from the consultation to the next level of drawing a concept plan for the space. Perry visited recently and the Quarry Team did a 'walkshop' with him as well as meeting informally over pizzas at the garden the evening before. Perry presented his first designs for discussion in the late afternoon and we were amazed at how much he had captured in that time.

Daunting and inspiring all at the same time, this project promises to keep us busy for quite a few years! At each stage we hope to be able to start to utilise the space for gatherings, events and dreaming! An amphitheatre, native and exotic food plants, a labyrinth, water gardens, walking tracks and viewing areas are all high on the list of priorities for the quarry area. We anticipate we will have Perry's concept designs by the end of November this year. From there we will discuss further and plan a staged approach so that we proceed in bite sized chunks (and apply for grants to do the work accordingly).

9. Communal Garden Group (written by Committee member Jennie Miller)

During 2016, the number of volunteers joining the communal plot has grown and this has allowed us to expand our plots and trial different vegetable varieties. The differing skill interests and experience has made the overall task of maintaining the plots somewhat easier and it is great to see the diverse group at work every Tuesday morning.

In particular, our pumpkin and potato patches will showcase a number of different varieties and have benefitted from the amount of rain the garden has experienced over the last few months. We continue to use crop rotation of the various vegetable family groups around our plot beds with the soil in these beds maintained with a good balance of nutrients. We increase water-holding capacity through the use of compost, worm castings, manures and mulches. Having stockpiles of straw and manure on hand for the communal plots and making it available for all members to purchase, has continued to work well over the past year.

Produce from the communal plots is regularly shared among the Tuesday morning volunteer group of communal gardeners. We take it in turns cooking and share a lunch on the first Tuesday of every month, using seasonal produce from the garden as much as possible in a variety of recipes from different cultures. Any surplus is provided to members and friends on advertised Friday afternoons. However with the increased number of workers last year, we did not have any surplus to provide! With larger harvests now planned, we are hopeful we will be able to hold some get-togethers between 4-6pm in late summer and autumn. Any produce available for picking by all members has clear signage.

Proceeds from the sale of fresh produce, preserves, soups and frozen vegetables continue to enable us to create a small cash fund to purchase what we need in order to keep the communal plots largely sustainable. We also supported Warrnambool City Council (WCC) Active Living events on the Civic Green, teaching the art of making a tussie-mussie - a posy or small flower bouquet traditionally given as a gift. Our stall on the Green for the WCC Sustainability Day was highly successful with funds raised through a food hamper raffle and sale of preserves.

We encourage current members and potential new members to come and utilise the expertise of the communal garden group in learning organic gardening techniques and sharing skills, produce and lots of laughter.

10. Herb Garden

The garden beds next to the HUB building have been re-purposed this year as a dedicated herb garden. The Herb Team have done a great job, with this area now showcasing different types of annual and perennial herbs for the kitchen and medicine cabinet with Asian and medicinal varieties as well as the more traditional herbs. The old chook house is full of herb cuttings, which we hope will be sold to raise funds to reinvest in the garden.

11. Workshop and events program

We ran or hosted a number of workshops this year:

- Four seasonal workshops with Kylie Treble (in conjunction with Port Fairy Community House and Nature's Way Sanctuary workshop programs).
- Planting by the Moon with Marie Economedes
- Introduction to the wonderful world of herbs with Marie Economedes



We held an Open Day to coincide with Warrnambool City Council's Sustainability Day at the Civic Green in February—the communal garden team set up a stall at the Civic Green while other members were available at the garden to guide interested people on tours or encourage them to attend one or both of the workshops we held during the day.

In May, we held a 10-year birthday celebration at the garden. This event marked 10 years since the first public meeting was held to start a community garden in Warrnambool – though it then took several more years before the current site was secured and the first earth turned. It was great fun to hear the recording of founding member Dave Mitchell on 3YB in 2006 calling for people to come to that first meeting.

On the same day, we also invited Rob Lowe Snr to dedicate our indigenous acknowledgement seat and for many of those members who attended, it was the first time to hear his heartbreaking stories of the treatment of indigenous people in the past. As Rob says – it's hard to both tell and hear these stories, but to acknowledge this past is important for forging the future.

It would be great to run more workshops and events at our garden. We'd love to provide a lot more opportunities for people of all ages and backgrounds to share and learn about sustainable living, bushfood plants, growing your own fruit and vegetables, keeping backyard chooks. Our garden is becoming more and more conducive to holding community events where people can come together and enjoy the garden and its peaceful environment. One of our dreams is to be able to employ someone who could take on a community engagement role at the garden that could help plan and coordinate a workshop and events program.

12. Linkages Miura Friendship garden

Discussions with Warrnambool City Council (WCC) and founding members of the Miura Friendship garden led us this year to learn more about the original plans for that garden, which included all of the site we now occupy. We find it a bit sad to see that beautiful garden and shelter hardly used and while we do have a little gate through from our side for members who have a key – we are hoping to open up that garden link more from our side. The landscape architect assisting us with the quarry project is also thinking about how we can make other linkages work on our site and we will take these ideas into our next round of discussions with WCC and Miura Friendship garden founding members.

13. Interpretive signage

We are at different stages on the ideas for more interpretive signage at the garden. A site map, quarry rehabilitation, bushfood & herb garden signs, opening hours, welcome signs– all of these have been talked about this year. Signs for the herb garden, for the bushfood plants and a welcome to our bushfood garden sign will be completed this year, while others are waiting for more discussion.

14. Kids in the garden

We started a discussion at our annual planning with some great ideas generated (see table below). The Chook Hilton will be a new area where kids (and adults) can interact with the chooks and we discovered that kids love climbing on the rocks in the Miura (Japanese) Garden and opening the link between the gardens would work well. There's a lot more we could do to bring kids into the garden and make the experience of connecting with nature enjoyable and educative. We'll think about how to make this happen more in 2017.

Key things that are needed	Activities	Overarching themes
Separate spaces for older kids and younger kids	Making produce – seeing the process of germinating, growing, harvesting, preparation, eating	Discovery
Parents involvement – working with their kids	Building cubbies	Risk of tension arising from focussing on kids' needs – is this our primary purpose?
But also freedom for kids to explore and invent	Just building things	Refuge
Safe for independent play	Sandpit	Enclosure
Rocks to jump on	Access to the Japanese garden	Loose parts principle
Things to hide behind and in	A Japanese children's garden	Don't formalise too much – a lot is already here
Climbing	A native-vegetation hedge-maze in the quarry?	
Pathways		
Trawling the membership list to identify families–engaging them actively in this project		

15. Sheoaks, shelter belts and fruit trees

We are slowly trying to shelter our site more. The perimeter planting undertaken this year and last year is helping with this. Our fruit trees have struggled over the years with little or no ongoing coordinated management. Our Work Experience Supervisors have helped overcome this in the past 12 months as they all have good knowledge and experience for pruning and care of the trees on site. You can already see that the fruit trees are now becoming more productive and beautiful.

The Sheoaks around the quarry perimeter are jumping out of the ground despite being less than 12 months old. These are an important part of the weed management strategy at the garden and quarry. You can see this species in the Miura Friendship garden and how it works to suppress weed growth beneath its canopy. Peter Austin really helped us to look at these trees and their value on site.

"The SheOak species being used on site is the local *Allocasuarina verticillata*, once widespread across the south-west coastal regions. The idea behind using mass SheOak plantings is based on permaculture principles and productive agro-forestry. SheOaks produce hot-burning and smokeless firewood, are an excellent windbreak, are used to filter dust and herbicide drift in agricultural situations, are a useful timber for wood-turning, provided shingles for early roofing across Australia, fix their own nitrogen, are able to grow on the most degraded and hostile sites, produce weed inhibiting and insecticidal leaf mulch, and can be coppiced for mulch or as a high nitrogenous fodder for stock. By pioneering the site with these trees we aim to produce over the long-term our own coppiced mulch supply, firewood for the pizza oven, and dominance of weed re-growth. An added bonus is they're beautiful trees, they sing in the wind and they attract black cockatoos.³"

16. Newsletters

Our seasonal newsletters continue to attract widespread praise and great feedback. They are both informative and beautiful. Tina Reilly and Claire Bishop handed over the reins to our Secretary Jess Porte after the winter edition this year. Tina and Claire produced wonderful newsletters over the past two years. Jess did the spring edition and we couldn't believe that we were lucky enough to have a new editor that gave the newsletter a different look but continued the tradition of an engaging, warm, informative and beautiful set of pages for us to enjoy. Unfortunately, Jess will be heading to cooler climes next year and so we are on the lookout for someone to fill the big shoes of newsletter editor in 2017.

³ From the 2015 information flyer produced by Peter Austin about the quarry rehabilitation and organic weed trials on site.

17. Work Experience Crews

Our Work Experience (Work for the Dole) crews are at the garden in total for four days a week – from Tuesday to Friday, although this year there was 3-month break between projects for the Thursday/Friday group. The Work Experience Supervisors are employed as contractors by the community garden and each 6 months we negotiate a new 'project' with one of the job agencies. So that means there have been four projects in the past 12 months - each time with loads of paperwork and planning at the start and reporting at the finish.

This year there has been less certainty about the projects at the garden being supported each 6 months by the job agencies, although we have been told many times how great our projects, supervisors and outcomes for participants are! This has been a bit stressful, frustrating and perplexing. The paperwork for the projects is exhaustive (and exhausting) and takes a lot of volunteer time for a community organisation. It's easy to see how much has been achieved by the Work Experience program at the garden and it is wonderful to see the participants gain confidence, skills as part of our community at the garden and so we give a big sigh and fill out the endless forms and do the detailed financial reporting - because the outcomes are so good.

Special thanks for their great work to Peter Austin, Dave Mitchell and Dave Stockdale, who were our supervisors during the past 12 months.

18. Member info pack

This is almost done – a little pack of info for enquiring and new members. Committee member, Hannah Chisholm led this work for us.

19. Five year 2017-2021 Strategic Plan

Amy Leith, who helped with our current Strategic Plan, has kindly agreed to assist us again this year on December 10. There's a lot to think about as we plan for the next five years of our community garden. We look forward to Amy helping us think through the many challenges and inspiring opportunities we now see and to set down a strategic and realistic plan to guide us for the next phase.

20. Update and review of our Association Rules

We realised last year through our link with Justice Connect (Not-for-Profit Law) that it would be useful to review our Association Rules to ensure they address every item listed under Schedule 1 of the Associations Incorporation Reform Act 2012 (the model rules). While legally, we can choose to do nothing to our Association Rules since the change to the Act in 2012, there may be instances where there is confusion about which rules (ours or the new model rules) we should follow and it could therefore be useful to review and have one simple document. We tried to tackle it this year with Our Community. However, their assistance didn't eventuate and so now we will see if Justice Connect can assist us in this process in the coming year.

21. Financial sustainability and management

The WCG Committee received several grants from David and Isobel Jones Foundation and Warrnambool City Council (WCC) this year totalling around \$15,000. Our Work For the Dole/Work Experience Program contributes significantly to materials and labour for work on site. Membership and plot fees provide our core operating budget.

We have good relationships with the job agencies, with a range of donors and with Warrnambool City Council - built on trust and our ability to deliver on projects. The garden remains in a healthy position financially. As part of our strategic planning this year, it would be good to think of possible ways we could start to make more income of our own each year.

Special thanks again to our wonderful Treasurer Peter Jackman, as he does amazing work helping us manage our membership and plot fees, keys, grants and our overall finance system. Most people probably don't realise just how much he does. We are still in awe of his persistence and dedication to saving us money and we love to boast that this year he took on the tax department on our behalf and won (with an apology)!

Finally.....

This year different teams of people were involved in planning, managing and implementing the priority projects and areas of work at the garden. People join these teams according to interest, time, skills and inspiration! The teams are pretty flexible, mostly self-managing and focused on outcomes and this has enabled us to really achieve a lot this year. Our committee members are often part of these teams as well as overseeing the strategic decisions and day-to-day business of the garden. Our Work Experience Supervisors led the work on site with skill, passion, patience and good humour. They gave many extra hours of their time to the garden as part of project teams and ensured the work on site happened smoothly.

There are so many individual people who contributed in the past and present to our garden becoming the inspiring, beautiful and productive place it is. We do hope to encourage more involvement from our organisational members in the work of the garden in the coming year and there is always so much more we could to link in with other groups, schools, organisations and clubs in Warrnambool.

As we always say, there isn't a magic formula and we are all learning as we go. And there are always things we can do better. We can still do more to link what we do at the garden with all the various elements of our statement of purpose (this follows and we encourage you to read and reflect on what it says as we lead into thinking about the next five years at the garden and what we'd like to achieve).

Thanks to everyone who helped in small and big ways this year to make the Warrnambool Community Garden *"fertile soil for producing food, knowledge and community"*.

Julie Eagles & Geoff Rollinson
Convenor & Deputy Convenor

2016 Committee members:

Julie Eagles, Geoff Rollinson, Peter Jackman, Jessie Porte, Jennie Miller, Hannah Chisholm, Fiona Golding, Matt Turner, Chris Worrall, (with Pam Roy and Clare Vaughan resigning part way during the year).

Warrnambool Community Garden STATEMENT OF PURPOSE

1. Develop and maintain a community garden and promote sustainable living in Warrnambool.
2. Cultivate a productive, beautiful and financially sustainable community garden.
3. Support other community gardens in the region.
4. Use organic and sustainable gardening techniques.
5. Strive to include all members of the community in its activities, including individuals of diverse ethnic or cultural backgrounds, religion, age, relative ability or economic circumstances.
6. Welcome all members and visitors into the garden, providing them with opportunities to use and enjoy the garden.
7. Make the garden available as a place for community feasts, events and celebrations.
8. Foster opportunities for different generations and cultures to work alongside, support and learn from each other.
9. Introduce children to the joy of gardening and community.
10. Integrate the arts and foster creativity.
11. Promote gardening as a means of achieving good health and wellbeing.
12. Create opportunities for research, formal and informal learning about gardening, sustainability, healthy foods and co-operative endeavours.
13. Contribute to the preservation and improvement of Warrnambool's natural environment.
14. Respect and work in harmony with nature.
15. Preserve and enhance the biodiversity of indigenous habitat and species.
16. Protect and enhance the genetic diversity of our food.
17. Advocate for the values expressed in this statement of purpose.



2016 AGM FINANCIAL REPORT FINANCIAL YEAR 2015-2016

Warrnambool Community Garden Inc			
Balance Sheet as at 30th June 2016			
2015	Members' Funds		2016
76,110	Opening Balance		98,076.64
21,967	Add Net Income		45,110.38
98,077			143,187.02
Represented By			
Current Assets			
147	Petty Cash		279.45
SW C U			
61,447	Cheque Account		6578.73
8,594	Savings Account		39,350.94
500	Debit Card		502.40
7,550	Sundry Debtors		12133.78
215	Origin Energy		82.50
78,453			58927.80
Fixed Assets			
15,913	Shelter Construction	38,024.40	
10,076	Plant and Equipment - at cost	10076.36	
2,741	Trailer Shed - at Cost	2741.23	
56,239	HUB Development - at cost	56,239.23	
84,969			107081.22
163,422	Total Assets		166009.02
Less Current Liabilities			
602	Trade Creditors	5212.18	
805	Key Deposits	815.10	
2,312	GST Tax Payable	-520.19	
61,626	Unexpired Grants c/f	14,062.41	
0	Money 3 Branches Pty Ltd	74.00	
0	ATO - PAYG [W]	3,178.50	
65345			22822.00
98,077			143187.02

Warrnambool Community Garden Inc			
Profit and Loss Statement for year ended 30th June 2016			
2015	Income		2016
90,585	Grants		14,640.00
HUB			
553	- Solar Contribution		560.47
0	- Workshops		26.00
			586.47
0	WFTD - Program, Income		97749.39
0	Project Management		4,177.67
1,355	Membership Fees		1,305.00
2,677	Plot Rentals		2,932.50
150	Interest Received		767.08
0	Workshop Income		760.00
0	Unexpired grant b/f		61,626.33
56	Donations		103.50
447	Fundraising		0.00
1,438	Communal Plot -Fundraising		1,163.60
9	Forfeited Key Deposits		20.00
150	Sale of Eggs		27.70
97,420			185,859.24
Less Expenses			
0	Internet		194.54
0	Work for the Dole**		86,669.68
0	Steps		2595.48
0	Pizza Oven		174.94
0	Quarry Project		3663.86
340	Fund Raising		0
35	Subscriptions		35.00
235	Chook House		25.45
0	Indigenous Marker		4,734.95
155	Insurance		2272.10
412	Administration		1393.39
234	Garden Equipment and Supplies		376.69
202	Lease of Land		212.00
1,445	Communal Plot		1,636.79
7,021	Weed Management, paths and landscaping		18545.39
1,346	HUB		1,806.40
183	Fuel Oil		0
386	Advertising		322.92
495	Office Supplies		131.49
150	Postage		144.63
398	Repairs		0
706	Telephone		302.59
0	Safety Gear		454.59
5	Key Purchases		200.36
13	Waste Disposal		6.55
0	Workshop Expenses		310.00
6	Bank Fees		12.50
60	Permit Fees		0.00
61,626	Unexpired Gants c/f		14,062.41
0	Catering		464.16
75,453			140,748.86
21,967		Net income	45,110.38