


Sustainable September



Whaingaroa Environment Centre

Learn more about sustainable ways of living, join others to make a difference, enjoy and celebrate the environment we live in!

Mon	Tues	Wed	Thurs	Fri	Sat	Sun
		<p>8pm Film Evening DIRT Award winning look at man's relationship with Dirt. Dirt has given us food, shelter, fuel, medicine, ceramics, flowers, cosmetics and color - everything needed for our survival. Koha</p>	<p>6:30 - 8:30pm All about Seeds Seed saving, storage and cross pollination. Stories of seeds and collective planning for the future of heritage seeds in Whaingaroa. Take home your own spring seed pack! \$8</p>		<p>10 - 1pm Backyard Beekeeping Intro to the honey bee, equipment needed and bee products. Marcia will demo a model top bar hive, and you will have the opportunity to discover a real hive in action. \$15</p>	<p>2 - 4pm Bike Check & Maintenance Local bike expert Dirk will teach you how to maintain your own bike, and make the most out of your peddle power. \$5</p>
	<p>1 - 2.30pm Land Awareness Increase your awareness and communication with the earth, living plants and organisms. An open discussion with information & tools to take away. \$5</p>	<p>8pm Film Evening MANUFACTURED LANDSCAPES Photographer Edward Burtynsky travels the world observing changes in landscapes due to industrial work and manufacturing. Koha</p>		<p>10 - 12pm Make Your Own Compost At Home Is your compost pile not performing? Learn how to make lovely homemade odour free compost. \$2</p>		<p>10 - 12pm Para Kore - Zero Waste How to reduce waste and save money, at home or at the marae. All welcome. \$5 10-2pm Visit WEC @ Whaingaroa Creative Market</p>
<p>6 - 9pm Intro to Fermentation Intro to the uses of fermentation in preservation and curing, including cheese, cured meats, fermented vegetables and pickles. Delicious tastings! Please book a week in advance for this one. \$25 TBC (Tastings and samples incl.)</p>		<p>8pm Film Evening CARVING THE FUTURE A powerful documentary about young New Zealanders leading inspirational projects in their communities. With special guest. Koha</p>	<p>6 - 9pm Curing Meats Introduction to meat curing and processes available. Making streaky bacon. Please book a week in advance for this one. \$25 TBC (Tastings and samples incl.)</p> 	<p>9.30-11.30am The Art of Baby Wearing A hands-on workshop with slings, wraps and traditional baby carriers. Learn how to make your own simple and inexpensive wrap for carrying baby. Please bring a doll, your baby, or toddler. \$5</p>	<p>12 - 2pm Sustain Yourself! Experience the deep relaxation practice of Yoga Nidra followed by a vegetarian lunch. Parito produces its own energy, water and food. It is a wonderful example of self-sufficiency. Treat yourself! Koha</p>	<p>9 - 1pm Happy Pigs and Chooks How to keep happy, productive chooks & ducks (laying, brooding & pest control). Intro to keeping pigs on small blocks. \$10 1 - 5pm Home brewing Brewing beer from scratch using NZ grown ingredients and good old kiwi ingenuity. Tastings included. \$15</p>
	<p>6 - 8pm Natural Fertility For women who want increased awareness of their fertility and natural cycles. How we can be safe, autonomous, and empowered by drug and devise free contraception methods. \$8</p>	<p>8pm Film Evening ANCIENT FUTURES Lessons from Ladakh, based on the best selling book. Koha</p> 	<p>6 - 9pm Cheese Making Introduction of some cheese processing methods. Making mozzarella on a fermentation basis. Please book a week in advance for this one. \$25 TBC (Tastings and samples incl.)</p>		<p>10 - 12pm Worm Farming Hands on workshop building a wormfarm out of reused materials. Fun for the whole family! Workshop specials on worms and wormfarms. \$5</p>	<p>10 - 12pm Mothering with Mother Earth How to be well and care for our babies in the childbearing years, with natural remedies. \$8 9.45 - 2pm Raglan Ramble Inspirational tour of selected sustainable properties, (buildings, gardens & living systems). \$10</p>
<p>7 - 9pm Herbal Harvesting Book at Old School Arts Centre, \$10 (NB: not run by WEC)</p> 		<p>8pm Film Evening Finale THIS WAY OF LIFE Award winning NZ Doco portraying the intimate life of the Karena family, with their 6 kids and 50 horses. \$5 10 - 12pm Bread Making for Kids Make and bake delicious focaccia breads & pizzas. \$5</p> 	<p>9 - 11am Food Forest Tour Learn about Whaingaroa's food forest & hands on workshop of how to create your own at home. \$5 Finale Feast! 6pm Town Hall All welcome. Join the celebration of achievements, shared learning & helping to create a more sustainable Whaingaroa. Bring your favourite dish to share.</p>		<div style="background-color: #FFD700; padding: 10px; border: 1px dashed black;"> <p>Bookings Essential (except for film evenings - just turn up at Tony's, 44 Govt Rd) Limited numbers for some courses, book early to avoid disappointment. Phone 825 0480 or 825 7123 after hours, or drop into WEC.</p> <p>Sustainable September is proudly brought to you by the Whaingaroa Environment Centre. Huge thanks to the amazing local facilitators offering their skills and time in support of this years event!</p> </div>	