

## **A Vision of Wellington as a Reuse Economy**

### **Getting the goods to the people in reusables/without packaging**

- Council requiring markets to transition to being reusable/zero packaging only in the next 3 years
- Replicate and build upon whatever model the Council uses to create space for the Harbourside Market to also create space for more zero waste grocers like Hopper in more places. Zero waste stores on wheels, work with local urban farmers to get fresh produce unpackaged to the people.
- Fruit and veg markets to be more regular across the city. Incorporate into the markets other groceries (alongside fruit and veg) so long as they use zero waste vending systems only and are local suppliers and producers.
- Financial support for reuse schemes for takeaway packaging
- Sinking lid policy on food licences to outlets that do not have washing facilities, i.e. “disposable serviceware only” outlets. All food licences going forward can only be awarded for outlets that have washing facilities for reusable serviceware or a demonstrated system in place for washing reusable serviceware (which could include contracting a third party service that collects, washes and returns serviceware, should such a thing ever be set up ← it should!)
- Low-carbon reverse logistics (i.e. bikes rather than motorised vehicles). This will also help to keep transactions localised.

### **Creating the infrastructure for reuse**

- Working with the resource recovery centre team to ensure resource recovery centres include areas for facilitating reuse.
  - Resource rescue for reuse (more traditional role of resource recovery centres)
  - Repair hubs, including mobile repair hub to go to the people (see what happens in Wanaka)
  - Washing and sterilisation area that can sterilise packaging (e.g. glass jars) that can be used by local businesses instead of buying new or recycled packaging. Lots of local manufacturers could use this, e.g. small beverage companies such as breweries and fizzy companies, fix and fogg, other small goods manufacturers etc. Also washing and sterilising reusable takeaway packaging
- Reuse ‘bins’ instead of rubbish and recycling bins
- Supporting app system and data collection to measure outcomes at the prevent/reduce/reuse levels of the zero waste hierarchy
- Laundry service for reusable nappies (used to have this in the old days apparently)

### **Systems for supporting sharing economy to reduce individual ownership and over-duplication of resources**

- Build back the library to be able to lend a wider range of goods, such as camping and holiday equipment, tools.

- Support community centres to do more lending of more items too, building on model of Newtown Community & Cultural Centre tool library, also the Common Unity Project Library of things.
- Incubate business models around the sharing economy.

### **Procurement and finance for reuse businesses**

- All Council offices need to be working to get their supplies waste-free from local suppliers (milk, tea, coffee, cleaning products in kitchenettes) and have a moratorium on single-use serveware by staff and in any businesses operating in council buildings and premises. Zero waste catering only.
- Council has very big contracts worth a lot of money that go to waste and recycling collectors like Envirowaste, and spends heaps of money on spaces and infrastructure for recycling and dumping (i.e. the landfill, ETS bills etc.). With a fraction of this money and the security of a contract, imagine what reuse businesses could do and become?
- Waste minimisation seed fund to be better apportioned according to the waste hierarchy. Bigger grants only available for initiatives that are focused on waste prevention, reduction and reuse.
- Require events in Wellington of 100+ people to be using reusables only by 2023.

### **Designing for Reuse - Education and mentoring (online)**

- Resources and 'coaches'/'mentors' to assist businesses with the transition
- Vic Uni entrepreneurship bootcamp on reuse
- Designing out waste - (Reuse businesses models 101 etc)
- Identify the largest problem material flows in an accessible and visual resource
  - Issue challenges for minimising these flows
- Annual challenge put to the public for proposals to help minimise waste.
  - See <https://www.whatdesigncando.com/amsterdam-challenge/>

*Reusabowl's priority items from the above list based on: Impact, ease, probability(council), cost and immediate implementation*

## **A Vision of Wellington as a Reuse Economy**

### **Getting the goods to the people in reusables/without packaging**

- Council requiring markets to transition to being reusable/zero packaging only in the next 3 years
- Financial support for reuse schemes for takeaway packaging - **'Reuse Grant' - subsection of Waste Min.**
- Sinking lid policy on food licences to outlets that do not have washing facilities, i.e. "disposable serveware only" outlets. All food licences going forward can only be awarded for outlets that have washing facilities for reusable serveware or a demonstrated system in place for washing reusable serveware (which could include contracting a third party service that collects, washes and returns serveware, should such a thing ever be set up ← it should!)
- Reuse Subsidy for eateries (or other) wanting to implement reusables.
  - <http://www.nelson.govt.nz/services/rethink-waste/rethinkreducereuse/cup-bond-programme-subsidy/>

### **Creating the infrastructure for reuse**

- Working with the resource recovery centre team to ensure resource recovery centres include areas for facilitating reuse.
  - Resource rescue for reuse (more traditional role of resource recovery centres)
  - Repair hubs, including mobile repair hub to go to the people (see what happens in Wanaka)
  - **Washing and sterilisation area that can sterilise packaging (e.g. glass jars) that can be used by local businesses instead of buying new or recycled packaging. Lots of local manufacturers could use this, e.g. small beverage companies such as breweries and fizzy companies, fix and fogg, other small goods manufacturers etc. Also washing and sterilising reusable takeaway packaging**
- Laundry service for reusable nappies (used to have this in the old days apparently)

### **Systems for supporting sharing economy to reduce individual ownership and over-duplication of resources**

- Build back the library to be able to lend a wider range of goods, such as camping and holiday equipment, tools.
- Support community centres to do more lending of more items too, building on model of Newtown Community & Cultural Centre tool library, also the Common Unity Project Library of things.
- **Incubate business models around the sharing economy.**

### **Procurement and finance for reuse businesses**

- All Council offices need to be working to get their supplies waste-free from local suppliers (milk, tea, coffee, cleaning products in kitchenettes) and have a moratorium on single-use serveware by staff and in any businesses operating in council buildings and premises. Zero waste catering only.
- Council has very big contracts worth a lot of money that go to waste and recycling collectors like Envirowaste, and spends heaps of money on spaces and infrastructure for recycling and dumping (i.e. the landfill, ETS bills etc.). With a fraction of this money and the security of a contract, imagine what reuse businesses could do and become?
- Waste minimisation seed fund to be better apportioned according to the waste hierarchy. Bigger grants only available for initiatives that are focused on waste prevention, reduction and reuse.
- Require events in Wellington of 100+ people to be using reusables only by 2023.

### **Designing for Reuse - Education and mentoring (online)**

- Resources and 'coaches'/'mentors' to assist businesses with the transition
- Vic Uni entrepreneurship bootcamp on reuse
- Designing out waste - (Reuse businesses models 101 etc)
- Identify the largest problem material flows in an accessible and visual resource
- Annual challenge put to the public for proposals to eliminate waste.
  - See <https://www.whatdesigncando.com/amsterdam-challenge/>

## **Focus group: Decentralised community urban farms and compost hubs**

### **Summary**

- What does it look like – what do we want the council to commit to in the Long Term Plan
- What do we need from Council
- Who should be involved
- What are the potential outcomes e.g. landfill diversion, job creation, social co-benefits

#### What does it look like?

- A decentralised network of community compost hubs and urban farms throughout Wellington
- A number of professional compost and farm managers run the sites
- Each site is a community hub where people can come to learn about all aspects of a sustainable food system
- The current Kaicycle community composting model is user pays. The longer term vision is to make the service accessible to all households. Ideally the compost made will not need to be sold to cover costs, so it can be freely used by local food growing projects.

#### What do we need from WCC?

- Access to land. Interpretation of the Reserves Act can hinder the establishment of urban farms and composting hubs. How can Council support the building of food security through updating the policies that are blocking the establishment of farms on currently underutilised/unused land?
- To work collaboratively with our groups to update the District Plan to remove barriers to establishing compost hubs. Currently composting as a permitted activity varies between zones and is very difficult in Residential zones. Community composting at a larger scale than volunteer-led composts is a new activity for Wellington and is not yet defined in the Resource Management Act. How can Council support the consenting process to allow this type of activity (e.g. exemptions or permissions based on certain quality controls?)
- Consideration of community groups when granting waste contracts, e.g. changing the tendering process to make it possible for smaller-scale schemes to participate. The Para Kai trial in Miramar for example could have been contracted to Kaicycle with collection of food waste by e-bike rather than trucks, and composting done in the community.

#### Who should be involved?

- Community-led in partnership with WCC, Wellington region Councils, charities and businesses.

#### What are the potential benefits/outcomes?

- Decreased organic waste to landfill; decreased carbon emissions from landfill and trucking
- Job creation - directly in the composting network, and indirectly in the urban farming it enables.

- At least 200 FTE jobs created to process Wellington's kerbside food waste via this decentralised composting model
- Up to 40 FTE created per hectare of land in intensive regenerative urban farming
- Building local food security and resilience
- Community building
- A decentralised system requires much less capital investment to establish and maintain than a centralised system.
- 

#### Why?

- Organic waste to landfill is a major problem in terms of Wellington's and Council's carbon emissions, and inhibits action on achieving a circular economy for other materials
- Organic waste is a valuable resource with the potential to create positive environmental, social and economic outcomes if utilised
- Need for building local food security
- Broad positive environmental and social outcomes enabled by localised composting and food growing.
- A decentralised system requires much less capital investment to establish and maintain than a centralised system, and can complement centralised composting operations
  - Decentralised systems have been proven at scale overseas, e.g. in Besancon, France.
  - Investing in and supporting a decentralised network doesn't necessarily rule out larger organic waste collections for certain areas or purposes - they can work in tandem. A strong decentralised, community-scale composting network offers greater social and environmental benefits, but a bigger collection may be able to cater for certain circumstances not appropriate for community scale.
- Such a system can be scaled *down* as food waste is reduced over time. This is crucial as 50% of kerbside food waste is avoidable.
  - As local composting jobs reduce, local urban farming jobs increase

#### Compost hubs

- Current Kaicycle model - user pays (early adopter model). Longer term as a service for significant proportion of Wellington's households, will need to be a lower-cost service
  - Ideally a lot of the compost does not need to be sold to cover costs, so can be freely used to support local food growing projects
- How could WCC contract to localised operators such as Kaicycle to provide organic waste services?
  - Could be partially/fully covered in rates, but people who compost at home will want to be able to opt out for paying for a service they don't need
  - Contracting to smaller areas rather than the city as a whole
  - Trials of contracting to smaller operators e.g. Kaicycle
- Barriers: Land availability, policy. District Plan - composting as a permitted activity varies between different zones and is currently very difficult in Residential zones. What zones/areas do and don't need resource consent? How to define approved local composting activities at a larger scale than volunteer-run community composts? How

can Council support the consenting process to allow this type of activity (e.g. exemptions or permissions based on certain quality controls?)

- Scaling: the interest and demand is there for the next big leap, lots of people willing to pay. Lots of upskilling needed - training new compost managers.
  - Scaling will take time. Potentially more time than getting a centralised system operational, but positive outcomes across the board will be much higher: including more local and active jobs, education and upskilling opportunities, community building, community health outcomes, soil and ecosystem health improvement, avoided carbon emissions, higher local climate resilience and adaptation.
  - Scaling the composting network in a cohesive manner across the city makes most sense - in the same way as Predator Free
- High job creation

#### Urban farms

- A priority is creating a larger urban farm, based on Kaicycle Hospital Rd prototype and model small urban farm O.M.G. in central Auckland, that has an educational focus. Enable the training of new local urban farmers
- Main revenue stream: Community-supported agriculture (CSA) model of selling vege boxes direct to locals. Also donations of veges.

#### Suggested budget inclusion for LTP (next 3 years)

- \$1 million to scale localised composting - a network of compost hubs.
- \$1 million to set up regenerative community farms, including one or more with a specific community education and capacity & capability building focus
- This seed funding will kick start the revenue generation of the sector, enabling it to self-invest in its further expansion. All revenue is re-invested in the sector and communities it is embedded in.

## Resource Recovery Centre Network for Pōneke

Wellington City Council (WCC) has set a target of reducing waste to landfill 30% by 2026. To achieve this we are all going to have to try some new things. WCC aims to be a leader in waste reduction and is exploring options for resilient waste systems, shared services, new technologies, circular economy initiatives.

Nine methods for achieving this target are identified in the 2017 WMMP. Item B: Investigate and, if feasible, develop a region-wide resource recovery network is a practical tool that would enable WCC to achieve the 30% target as well as the three key WMMP goals: waste free, working together and benefiting communities. A Resource recovery Network has the power to bring WCC's bold vision to life enabling the achievement of its WMMP goals.

Council can draw on work already being done by mana whenua, community enterprises and SMEs, local organisations, industry, households and the Government to shift Wellington towards a low waste, low carbon circular economy. Pōneke has a thriving zero waste ecosystem that can be fostered and developed. Councils, organisations and enterprises around Aotearoa are willing to share their learnings.

### What would a Resource Recovery Network for Pōneke look like?

A network of independently operated sites, would work collaboratively under a common brand to provide communities with a 'one stop shop' for reuse, recycling, repair, upcycling and retail activities. Each site would deliver a range of similar services tailored to best fit the local community and environment. They would all focus on delivering a high quality user experience for households and businesses.

They would: Accept and sell good quality second hand goods and materials. Receive recycling including beverage containers returned through a container return scheme. Take back end of life products like E waste and appliances. Provide workshop space for repair and refurbishment, including tool libraries. Link in with community composting hubs and community gardens. Include washing and sterilisation systems for the emerging reuse economy. Run behaviour change and community engagement programmes.

### Models in action

Auckland Council prioritised development of its RRN as a transformational project. 9 Community Recovery Centres (CRC's) are operational, 3 are in development and the medium term goal is to establish 21 plus two larger resource recovery parks. These 23 sites will form part of Auckland's RRN which will also include commercial, social and community enterprises working towards zero waste by 2040. The long term goal is 64 CRCs 1:25,000 pop.

Zero Waste Network - 30 Community Recovery Centres across NZ collectively handle 30,000 tonnes of materials, employ 707 people, feed \$30m each year back into their local economies. Reaching diversion rates as high as 75%. Greater Wellington - existing community and council sites. Trash Palace, Second Treasures, Earthlink.

### How to roll out a resource recovery network

Commit to strategic direction and RRN feasibility study for WCC / Greater Wellington. Partner with mana whenua, community and enterprise. Start with three CRC sites for WCC 1:70,000 pop. Build up to 14 1:15,000 pop.



**Build on the existing network capacity**, scale up and replicate local success stories Eg Sustainability Trust, Newtown Tool Library, Kaicycle. Establish two new CRCs and relocate and/or expand Second Treasures.. Use social procurement to ensure enterprises resourced to work in the RRN provide multiple benefits for their local communities.

**Sites and infrastructure:** Land - affordable access to sites, rates rebates, peppercorn rentals. Buildings - Capex to develop sites. AKL council working on approx \$2m per site long term, has secured \$13m in WMF and shovel ready funding. Most CRCs started with minimal capital works and gradual improvements are planned. Best case is to start up on a fully developed site with warehouse space, office and staff facilities, tarseal, services.

**Operating expenses CRCs** - Contract for services. \$200-300k p/a start up phase. \$100-150k p/a once fully operational. May be lower if Container Return Scheme and other product stewardship schemes come on stream and cover recycling costs.

**Capacity building** - \$20 to \$60k/pa mentoring and capacity building across the network. Higher investment, faster progress.

### Changes that will help enable RRN development

**Covid 19** recovery prioritising development of infrastructure that will take NZ into a low carbon, low waste future. Many jobs lost are in service sector, skills are transferable to resource recovery and behaviour change activities

**Container return scheme** if implemented would underpin the operations of CRCs that become take back depots by paying handling fees. This could provide a platform for other resource recovery activities.

**Waste levy** increase (from \$10/tonne to \$60/tonne by 2025). Will encourage diversion. Will also increase pool of funds available to Councils and other organisations able to show they are committed to and making progress towards zero waste goals (from \$30m to \$270m by 2025)

### Broader outcomes and benefits

**Zero waste by 2040** - estimate RRN could divert 70% of Southern landfill waste. Support behaviour change shift to reuse systems and closed loop recycling, circular economy.

**Carbon neutrality by 2030** - reduce emissions from landfill and keep products in circulation longer to reduce the upstream emissions associated with production and consumption.

**Working together** - Practical opportunity to partner with Mana Whenua and communities to achieve shared goals, build trust and confidence, Greater Wellington collaboration.

**Benefit communities** - Job creation, local jobs and training eg Christchurch: 32 staff across 4 sites, Auckland: 80 staff across 9 sites. cZero Waste Network NZ: 707 staff across 30 sites.. Enable and empower change through Community hubs: sustainability, cohesion and resilience. Access to goods and resources for those in need.



## Our impact by the numbers

# 2019– 2020

Read more at: [www.sustaintrust.org.nz](http://www.sustaintrust.org.nz)

**423**

homes heated with energy  
efficient heating, including

**22** Radiant heaters  
**27** Ducted heat pumps  
**374** Heat pumps

We installed

**21**  
Ventilation systems  
**27**  
Showerdomes  
**28**  
Extractor fans

Wilderkids provided

**28**

days of school holiday  
programme outdoor adventures  
which were attended by

**971**

children aged 5-12

**1,335**

Employees helped as  
part of the Your  
Sustainable Workplace  
programme

**84**

Homes' lighting replaced  
with energy-efficient  
LED lightbulbs (that's  
about 840 LEDs)

**240**

Home Energy Saver Programme  
assessments completed

**179**

Households took up an  
energy or water-saving  
measure

**185**

Healthy homes assessments  
for low-income households  
experiencing health  
issues linked to cold,  
damp housing

This included

**110**

Visits for *Well Homes*, a  
healthy-housing initiative funded  
by MoH. We also visited a further

**75**

households under our  
*Warm Fuzzies* programme

We offset  
**120%**

of all our carbon  
emissions, making us a  
climate positive  
organisation

**14.4**

Tonnes of e-waste diverted  
from landfill, including:

**58kg** Oral care  
**30kg** Writing instruments  
**16kg** Metal caps  
**12kg** Plastic caps  
**100** Bikes for ReBicycle  
**504** Cell phones  
**42** Car seats

We've warmed up

**1,990** Homes with

**238,671m<sup>2</sup>** of insulation

We've also completed

**2,502** Warmer Kiwi Homes  
assessments  
**754** Healthy Homes  
Standards assessments

**515**

Hours given by volunteers  
in our EcoCentre

**66**

Events hosted at the EcoCentre

**11,173**

visitors to our  
EcoCentre

**177**

Green Team Gathering attendees

**107**

Education workshops delivered to a  
total of **1,687** participants

**8**

Your Sustainable Home  
webinars during  
Level 4

**2,397**

Sets of curtains given to  
**490** households

**2,513** Sets of pre-loved curtains &  
**1,315** Pieces of fabric donated by  
generous locals and local organisations

**3,128** hours from the  
amazing Curtain Bank  
volunteer team

**SUSTAINABILITY  
TRUST**

Designed by Tallulah Farrar



**Fair Energy**

We advocate for strong local and regional policies that improve housing quality and reduce energy costs and develop programmes that alleviate energy hardship.

**Warm Fuzzies**

We give comprehensive support to vulnerable people and families with health concerns because of cold, damp housing. We are a key partner in the regional healthy housing programme, *Well Homes*.

**Wellington Curtain Bank**

We take donations of curtains and fabric from homes and businesses and upcycle them into made-to-measure, lined curtains for homes in need.

**EcoShop**

Our EcoShop is home to a variety of products and gifts that support a sustainable lifestyle. Shop online or come and see us in store.

**Recycling Programmes**

We are Wellington's central drop-off point for e-waste, mobile phones, old bicycles, child car-seats, plastic lids, metal lids, used stationery and oral care products.

**Education**

We work with organisations, schools and community groups to provide practical ways to live and work more sustainably. We run workshops on everything from reducing waste, to gardening, to upcycling pallets into planter boxes to buzzing about bees. We are now adept at webinars.

**Smart Homes**

We help people find energy-efficient solutions for healthier homes. We provide independent advice, supply and install only the best insulation, heating, ventilation and lighting products.

## Our work

## Thank you

None of this would have been possible without the expertise and support of these people:

### Funders



### Partners + in-kind services

Again Again, All Saints Anglican Church Hataitai, AlSCO, Bunnings, Citizens Advice Bureau (Otaki, Kilbirnie, Porirua), CoGo, Community Energy Network, Community Networks Wellington, CQ Hotel, Earthlink, Eco Design Advisors, Eco Geeko, ECEA, EKOS, Energise Otaki, Environment Hubs Aotearoa, EnviroSchools, ERANZ, Fabric Warehouse, Green Building Council, GrowSpace, Housing New Zealand, Hutt City War Memorial Library, Innermost Gardens, Kaibosh Food Rescue, Kaicycle, Kāpiti Coast District Council, Lewis's, Method Recycling, Michael Fowler Centre, NZAEE, Organic Wealth, Peoples Coffee, ParrotDog, Petone Library, Porirua Whānau Centre, Radio New Zealand, Reicycle, Regional Public Health, Royal Society of NZ, Schickedanz Design, School of Nursing, Midwifery and Health Practice, Seat Smart, Spotlight, Sustainable Business Network, The Cotton Store, The Workroom Petone, Tu Ora-Compass Health, Tu Kotahī Māori Asthma Trust, University of Otago, Volunteer Wellington, Wainuiomata Community Centre, Wakefield Hospital, WREF, and Zero Waste Network.

### Board

Amardeep Sandhu (co-chair), Josie Adlam (co-chair), Leigh MacDonald, Mat Walton, Sea Rotmann, Jane Hardy

### Valued staff, past and present

Alan Platt, Alistair van Hattum, Amanda Ashby, Andrew McLeod, Anthony Taylor-Edwards, Asia Brownlie, Caroline Arrowsmith, Caroline Drury, Callum Brenman, Chris Mischeski, Colin McCall, Craig Auty, Dahlia Chroschinski, Dan Robinson, David Pierce, David Raw, Derek Adaway, Desiree Tatana, Diana Macdonald, Donna-Marie Muncey, Faith Courtney, Felix Hirling, Georgie Ferrari, Giovanni Morales, Ian Luscombe, Isaac Martin Del Campo Sotelo, Isabelle Leduc, James Bryant, James Higgins, Jamie Boyd, Joanne Bulmer, Jordan Sampson, Juliet Daneil, Karl Wheddon, Kate Lodge, Kathryn Handley, Katie Lowe, Kere Solomon, Kim Tabrum, Kimberley Moore, Linda Downes, Lynley Wilson, Marie Guerreiro, Marty Mullin, Matt Young, Megan Ramji, Mina Holder, Nellie Cotter Paul Ripley, Penny Downing, Perry Hyde, Philip Squire, Polly Griffiths, Rob Claridge, Rob McGee, Rosie Spearing, Sam Kearns, Sera Partsch, Serena Finlay, Shane Thomas, Sophie James, Susan Lemon, Susie Robertson, Tom Boocock, Tom Chea, Tori Perez, Van Dy Kim, Vishal Gurudutt and Yvette Horn.

### Endlessly energetic volunteers

Becks Jonhston, Celia Murphy, Clare Smith, David Raw, Deana McMullen, Dhanushka Kulantunga, Eliza Squire, Faye Tohby, Garrick Zukerman, Hattie Carr, Helen Hindmarsh, Helen McLean, Jamaude Williamson, Jane Kitchenman, Jane Stewart-Dickson, Kathryn Handly, Kathy Griffin, Lesley Udy, Liz Christensen, Lynda Young, Lyne Pomare, Maggie Harty, Margaret McCarthy, Mathew Cowie, Matthew Squire, Max Hewitt, Mehdi Dehghani, Melelisa Togitama, Mike Barrie, Ngaio Double, Paula Hine, Phoebe Squire, Rae Elliot, Rebecca Pierce, Rommel Daneil, Sarah Dickson, Suaad J, Sue Brown, Susanna Hay, Stella Thorp, Tallulah Farrar and Veronica Andrews



### Our values

**An environmentally, socially, economically, and culturally sustainable Wellington region.**

### Our vision

We're a social enterprise, which means all of our profits are invested into our award-winning community programmes that empower everyone to live more sustainably.

We're Wellington region's energy efficiency experts, providing advice and selling products which result in drier, healthier homes.

**the environment.**

**warmer homes and reduce their impact on**

**Sustainability Trust helps people to create**

## About us

## A word from the Chairs and Chief Executive

What a year of challenges and opportunities, for Aotearoa New Zealand, environmental issues and us as a Trust!

The year began with great promise for our environment and for healthy homes with two key pieces of legislation coming into force on July 1, 2019. The Healthy Homes Standards meant that all Kiwis who live in rental properties will be guaranteed a level of housing that ensures good ventilation, cosy insulation and the ability to heat the living areas to at least 18 degrees. We know this will reduce the number of hospital presentations for respiratory illnesses as well as help reduce energy hardship. The plastic bag ban saw all Kiwis ditch single use plastic bags and embrace more sustainable products for their shopping. The way we all adapted to this momentous change gives us great hope for all the other changes we must enforce to reduce our impact on Papatūānuku.

In November 2019 the Zero Carbon Bill was enacted, this Act is an incredibly significant piece of legislation that provides a framework for Aotearoa New Zealand to develop and implement clear and stable climate change policies. Ultimately it means reducing our greenhouse gas emissions by 30 per cent below the 2005 levels by 2050 while also contributing to the global efforts outlined in the Paris Agreement.

We are energised and excited by the passing of this legislation and what it means for our work. In the coming year we will be focusing more of our efforts on advocacy and the promotion of opportunities that come from this and other important pieces of legislation relating to the environment and climate change.

This year also saw a change in leadership for the Trust. After 10 years as Chief Executive, Phil Squire decided it was time to hand the reins over to Georgie Ferrari who joined us in January 2020. We're very grateful that Phil opted to stay with the Trust, focusing his attention on energy hardship. Having Phil close by in the first few months of our new CE's time has been a blessing, particularly given that six weeks after Georgie started the Covid-19 pandemic hit and the Trust ceased most of our operations for the lock down period.

There's no denying that the team is resilient and hardworking. Through our excellent team work and "can do" attitude, with strong support from the Board and the brilliant assistance of the government's wage subsidy scheme, we navigated our way through the first wave of the pandemic, keeping all staff employed and paid at 100% of their wages over the time. We were also able to offer some of our services, as an essential service, meaning we could continue to provide curtains to families in need through the Wellington Curtain Bank and sell heaters through our online store.

Did someone mention the Curtain Bank? This flagship programme of Sustainability Trust celebrated its 10-year birthday this year. Over those 10 years we've given 16,670 sets of curtains to 4,636 homes, we've diverted thousands 1000s of metres of material from landfill and worked with hundreds of volunteers to achieve these amazing statistics. This service of the Trust truly makes our hearts sing and represents all that's good about our mahi!

Have a look through this annual snapshot to learn about all the other great things we do at the Trust. We think our achievements as one of the region's leading environmental social enterprises are truly impressive, and we hope you do too.

**Georgie Ferrari**  
*Chief Executive*

**Amardeep Sandhu**  
*Board co-chair*

**Josie Adlam**  
*Board co-chair*

## Sustainability Trust's

# ANNUAL SNAPSHOT

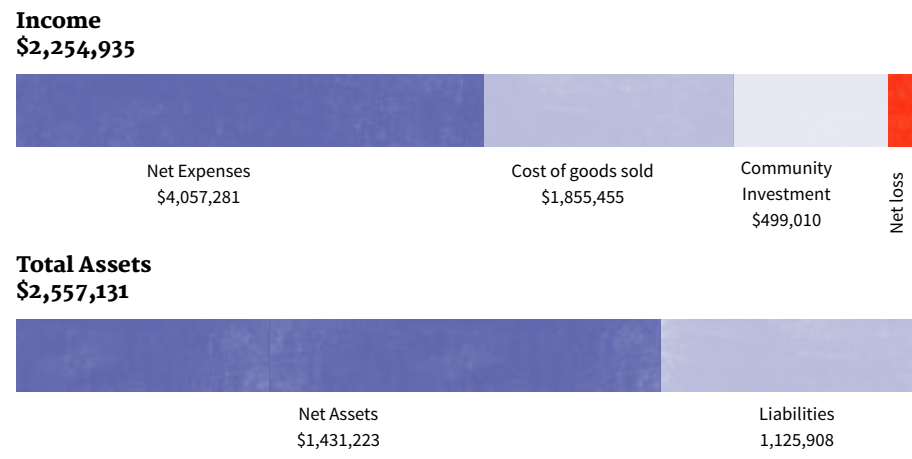
2019 – 2020



Sustainability Trust Class of 2020

## Financials at a glance

Year ended June 30, 2020



Full financial statements are available on request, please get in touch.

# This year's proudest moments

After ten years of sound leadership under Phil Squire, we welcomed in our **new Chief Executive - Ms Georgie Ferrari.**



With support from WCC, we teamed up with local breweries to pave the way for Wellington to become the **Coolest Sustainable Beer Capital** in the world.

Also with support from WCC, we began our joint venture with Kaicycle and GrowSpace to set up two **Community Compost Hubs** - a first for Wellington.

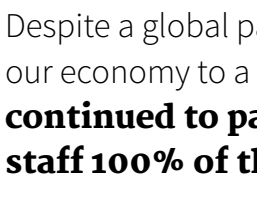


Thanks to a funding boost from EECA, we became the proud owners of an **LDV EV80 electric van** and home to the first **AC Thundergrid EV charger** in Wellington CBD.

We won Bike Greater Welly's 'Love to Ride' #BossesOnBikes competition and scored ourselves a **brand-new e-bike.**



Thanks to a new relationship with The Tiny Plastic Factory and Macaulay Metals, we are now a central city drop off for **plastic and metal lid recycling.**



Despite a global pandemic bringing our economy to a grinding halt, we **continued to pay 100% of our staff 100% of their wages.**



This year we celebrated a major milestone - **a decade of providing free curtains** through the Wellington Curtain Bank. This means that **we've given 16,670 sets of curtains to 4,636 homes.**

