



If you love retro and secondhand shopping, you are probably keen to hear about other ways to shop, eat and enjoy Waipā without creating lots of waste. So welcome to the second edition of the Zero Waste Waipā field guide! We have some recommendations on local refilleries, butchers, markets, hot tips and more.

All due diligence was taken prior to this guide being printed, any new locations will be updated in the online version waipadc.govt.nz/zero-waste

-REFILLERY-

How and where we shop for our food really impacts on how much rubbish we put out each week. We are lucky in Waipā to have so many options to shop with zero waste in mind! Get behind our amazing locally owned and operated businesses who give you that option. Refilleries have container and bag options in store but start getting into the habit of BYOing your own bags, containers, jars and bottles!

A Fill Good

29a Victoria Street, Cambridge 07 823 1552

- fillgood.co.nz
- # FillGoodNZ

A beautifully merchandised wholefood grocer stocking a wide range of products in bulk. You can refill your own containers with a variety of food, cleaning and beauty products. Browse a nice range of zero waste products and gifts. You'll even find kombucha, olive oil, peanut butter and milk - all on tap. A new fresh produce section launched in mid-2022 offering a wide range of seasonal, organic (or spray free) and packaging-free fruit and veg from local suppliers.

B Forage

21 Empire Street, Cambridge 021 185 6530

- foragejuice.co.nz
- ff foragecoldpressedjuice

The refillery includes a large range of cleaning products, organic wholefoods and a beautiful range of loose-leaf teas available for refill, as well as honey and apple cider vinegar on tap. They also stock a great range of other zero waste products and gifts.

Bin Inn

170/13 George Street, Te Awamutu 07 870 1218

bininn.co.nz/bin-inn-te-awamutu

They stock a huge variety of products in bulk ready for you to refill. A range of whole foods, pantry staples, cleaning products, beauty essentials and so much more. You can also fill your own jar with freshly ground peanut butter.

-MILK-

Organic, raw, A2, or pasteurised, we've got all options covered in Waipā, all in reusable glass bottles. What's cooler than that?

Kaipaki Dairies

027 696 7766

* kaipakidairies.co.nz

Grab your pasteurised milk from Kaipaki Dairy at several shops around Cambridge: Fill Good, Super Value, Fresh Choice (Leamington) as well as Four Square and Country Providore in Tamahere. They also have their milk on tap weekly at the Cambridge Farmers Market. Want the Kaipaki milk in your staff room? There is delivery weekly, the drivers stock the staff fridge and collect the empty bottles, get in touch if you are interested!

Also several local cafés have become zero waste leaders by installing a Kaipaki Dairy tap, meaning they're banging out great coffees, with great milk and zero milk packaging waste or recycling. Support these businesses with your coffee addiction!

- Daydream Espresso
- · Homebrew Coffee
- Sabel Café
- · St Kilda Café and Bistro
- · The Deli on the Corner
- The RedKitchen
- Volare (TA & CB)

M Humpbridge Milk

161 Pokuru Road, Te Awamutu 027 292 7700

f humpbridgemilk

Fresh A2 raw milk available on tap. Pop out to the farm with your reusable bottles (they have glass bottles for sale as well) and fill them at the vending machine.

D Jersey Girl Organics

027 470 5229

jerseygirlorganics.co.nz

Jersey cow milk straight from the vat at the Cambridge Farmers Market! Bring your bottle and refill. A2. organically raised cows, pasteurised milk.

Dreamview Creamery

021 138 0360

dreamview.co.nz

Local weekly deliveries to your house of A2 pasteurised milk in refillable glass bottles. Also stocked (swappa bottle) at Four Square Pirongia, Magills Butchery in Te Awamutu and Wholly Cow, The Store and Over the Moon Deli in Cambridge.

-FOODPRINT-

Foodprint is an app that connects eateries to customers and allows users to snap up food that would have gone to waste, at a discounted price. The app was launched in Waipā in May 2022. Foodprint encourages users to eat locally and, with its customers, saves already prepared food from ending up in landfills. It is one of the only food apps that has positive effects of the environment. Here are the cafés who are using Foodprint to allow you access to yummy food at a discounted price, and keeping it far away from the rubbish bin.

CAMBRIDGE

& Crave

👸 Fill Good

👸 Reload Coffee

🐰 St Kilda Bistro

K The Store

& Carley's Kitchen

Are you an eatery keen to know more?
Get in touch with Foodprint
foodprint.app/#for-eateries

TE AWAMUTU

Pickle and Plum

🖁 RedKitchen

🖁 Sabor Café

To find out



-BUTCHERY & BAKERY-

Going into a locally owned butcher's allows an easier conversation about packaging options. All of these local butchers' welcome customers to bring their own containers. Awesome, team!

BUTCHERY

Expleo Butchery

51 Mahoe Street, Te Awamutu 07 871 6779

expleo.co.nz

Expleo Butchery has been wrapping in paper and promoting 'bring your own' containers since opening in 2018.

Magills Butchery

81 B Jacobs Street, Te Awamutu 0800 624 4557

magills.co.nz

A Te Awamutu local since 1939. Still family-owned and operated, stocking tasty, award-winning products.

▼ The Meat Factory Ltd

29 Lyon Street, Kihikihi 07 871 6390 The-Meat-Factory-ltd

A small locally owned and family operated butchery which prides itself in doing things the old fashioned way.

Wholly Cow

47A Victoria Street, Cambridge 07 827 6651

whollycow.co.nz

An artisan butchery bringing you quality meat that's part of a whole system where care and respect is given to the land, animals and community.

BAKERIES

Bakeries often package their bread in paper bags which are reusable, compostable and recyclable! Or bring your own cloth bag for your loaf to be popped into. Plus, the smell of freshly baked bread is amazing. If you are buying buns or loose loaves from the supermarket bakery, you can usually BYO bag there too!

-MARKETS-

These markets are local and eclectic. You never know what you'll find!

You can get seasonal fruit and veg too – straight from the grower and package
free! Some markets are seasonal so be sure to check online before you head out.

D Cambridge Farmers Market

Victoria Square in Cambridge

- waikatofarmersmarkets.co.nz
- f CambridgeFarmersMarketNZ/
- ⋈ hfmsitemanager@gmail.com

Wow a market that is mostly plastic free! They have an amazing selection of locally grown and made fresh food. Come and support local growers and producers. Every Saturday 8am to 12noon.

[] Trash and Treasure Market

Cambridge Memorial Park (The Rugby Grounds), 62 Taylor Street 027 6937953

II lionsclubcambridge

Held monthly, a wide array of pre-loved and handmade products, produce and plants. Second Sunday of every month, 9am to 1pm.

O Te Awamutu Council Carpark Market

101 Bank Street, Te Awamutu 021 182 5787

Te Awamutu Council Carpark Market 2022

Free range eggs, home baking, plants, preserves, handcrafts, bric-a-brac and good second hand clothes.

R Te Awamutu Produce Market

Selwyn Park, Gorst Ave, Te Awamutu 021 624693

f teawamutuproducemarket

Meet the growers and get your hands on some locally grown goodies. The berry selection in summer is amazing!

W Kihikihi Carboot Market

18 Lyon Street, Kihikihi 021 130 3880

Te Röpu Wähine Mäori Toko i te Ora Te Awamutu Mäori Women's Welfare League

Have a stall or enjoy a cup of tea or coffee, crafts, preserves, clothing, vegetables, linens, toys – all sorts!
Nau mai haere mai!

Pirongia Arts, Craft and Food Market

574 Crozier Street, Pirongia 027 366 5842

FirongiaMarket

Stallholders offer a range of fresh produce and local handmade items.

-VEGETABLE CRATE DELIVERY SERVICES-

Getting stuff straight from the garden to your front step in just a cardboard box is a bit of a win. Here are some locals who are keen on produce and less keen on plastic packaging.

The Village Collective

- f thevillagecollectivepirongia
- □ theviilagecollectivepirongia@gmail.com

Created by people passionate about feeding their families good quality, organic food, they are currently offering a weekly vege box. They encourage spray free and organic produce and use upcycled and recyclable packaging. Free delivery in Pirongia, "click and collect" option in Cambridge. The service is not year round and starts in spring.

Tomtit Farm

165c Matangi Road at the Front Paddock Café 027 327 8868

ff tomtitfarm

Tomtit Farm grows fresh organic vegetables, herbs, salad greens and micro-greens. All produce is harvested and delivered the very next day. Delivers to Te Awamutu and Cambridge on Tuesday, order online or "click and collect"!

Direct From The Market

308 Tamahere Drive Hamilton 020 402 50392

- directfromthemarket.co.nz
- f directfromthemarket

A family run business providing fresh fruit, veges, meat and bakery items. Delivered to your doorstep weekly or find them at their farm shop in Tamahere. Delivers to Cambridge on Tuesdays, and Ōhaupō, Te Awamutu and Kihikihi on Wednesdays.

Foodtogether Cambridge

58 Queen Street, Cambridge

foodtogether.co.nz

A social enterprise connecting people around food where members can pack boxes of fresh produce for others, or simply order a delivery. Boxes range in size from enough to feed 1-2 people for a week to families of 3-4 or fruit boxes for 6-10.

-SHARING-

Sharing things is a great way to reduce the amount of stuff we own and waste we create. Here are some local places you can share and swap.

WAIPĀ WIDE

Sharewaste

sharewaste.org.nz

An online platform connecting people who wish to recycle their food scraps and other organics with their neighbours who are already composting, worm-farming or keeping farm animals. Now you can divert organic material from landfill while getting to know the people around you!

Community Fruit Harvest

021 253 1526 / F PickFruitHamilton

If you have a few large trees or a small orchard you are unable to pick this year, let this amazing community team know. They pick your fruit, share some with you, those in need in our community and make lovely preserves which they give away as well.

For a Māmā in Need

- 🖪 For A Mama in Need
- ⊠ foramamainneed@gmail.com

Run by Māmā's for Māmā's in need. Gift your unwanted baby, kids and maternity items. Donations of \$2, \$5, \$10 (or more!) will help create Māmā Packs and Pepi Packs which are 100% free for those in need.

CAMBRIDGE

■ Cambridge Book Exchange

Outside 5 Empire Street, Cambridge

Bring along a book that you've finished reading and take another book if you want one.

G Cambridge Community Garden

2a Vogel Street, Cambridge 021 138 3341

GCG Cambridge Community Garden

Learn how to grow food, compost, prune and share in the harvest. The garden accepts your food waste to make community compost, and has a Sharing Shed where you can obtain produce, swap something, do some weeding or make a donation for spray free, local, unpackaged veg.

(H) Cambridge Toy Library

22A Taylor Street, Cambridge

- toylibrary.co.nz
- ☑ librariantoylibrary@gmail.com

Borrow a large variety of quality toys, puzzles and games for newborns to children up to 6 years old. Donations are welcome! They have rentable, reusable party kits, with kids tables, chairs, bunting, tableware, costumes and party games.

Crop Swap Cambridge

f cropswapcambridge

A community food-sharing event, bringing together backyard gardeners, home bakers and food foragers for swapping and sharing local food (cash-free) on a regular basis. Crop Swap is on at 2pm on the 2nd Sunday of the month. Please join the Facebook group for venue details

Paataka Kai / Sharing Shed at Cambridge Community House

193 Shakespeare Street, Leamington 07 827 5402 / @ camcomhouse.org.nz

A community pantry for sharing food – bring what you can share, take what you need.

Rop up edible gardens

Cambridge

ff popupediblegardencambridge

Pick what you need. Gardens can be found in Thompson St Playground (corner of Thompson St and Shelley St) and Froude Reserve (Froude St) and a berm garden on Williams Street. More locations are coming, so please get in touch if you are keen to be involved in planting and creating new gardens or as a Garden Guardian

TE AWAMUTU / KIHIKIHI / PIRONGIA

X Kihikihi Book Exchange

44 Lyon Street

Boxes of free books are affixed to the shop wall. Pop along, grab one to read and swap one out if you like.

W Pātaka Kai

18 Lyon Street, Kihikihi/⊕ patakai.co.nz

17 Te Rōpu Wāhine Māori Toko i te
Ora Te Awamutu Māori Women's
Welfare League

A community pantry for sharing any extra food you have baked or grown. Please only leave food (that can last), no bric-a-brac. Often stocked with homegrown and homemade preserves from their wonderful community garden Te Ketungatahi.

S Kainga Aroha

301 Bank Street, Te Awamutu KaingaAroha

Regularly have homegrown fruit and veg to share as well as daily bread and bakery items. Pop in and say "Kia ora" and see what they have that day.

Sharing Shed

Thriving sheds in both Te Awamutu (Anzac Green) and Pirongia (corner Ross and Crozier) / 7 TASharingShed

A mini-hub with a micro-library, noticeboard and fresh produce exchange. Please only leave food and books. no bric-a-brac.

■ Te Awamutu Toy Library

Bryant Hall, Methodist Church,
Bank Street, Te Awamutu
TeAwamutuToyLibrary

⊠ tac.toylibrary@gmail.com

A large variety of quality toys, puzzles and games. They have rentable, reusable party kits, with kids tables, chairs, bunting, tableware, costumes and party games.



-CAMBRIDGE-Victoria Street Bryce Street Oliver Street Albert Street **G** < Dick Stree (%) Gillies Stre D & Z Duke Street Achilles Avenu 10 Kg - 12 -COLLECTORS ANONYMOUS WAIPĀ

-LEAMINGTON-



Foodprint

- & Carley's Kitchen
- & Crave
- 🖁 Fill Good
- 👸 Reload Coffee
- St Kilda Bistro (not pictured)
- & The Store

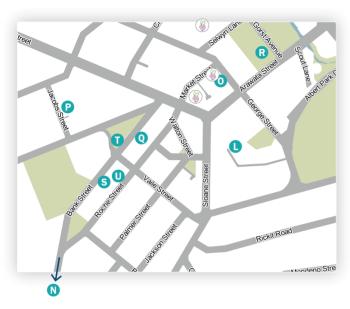




Zero Waste

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- B Forage
- © Wholly Cow
- D Cambridge Farmers Market and Jersey Girl Organics
- E Trash and Treasure Market
- F Cambridge Book Exchange
- G Cambridge Community Garden
- (H) Cambridge Toy Library
- Foodtogether Cambridge
- Paataka Kai / Sharing Shed at Cambridge Community House
- R Pop up edible gardens
- Z Kaipaki Dairy Swappa Bottle

-TE AWAMUTU-



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- & Pickle and Plum
- & RedKitchen
- 👸 Sabor Café

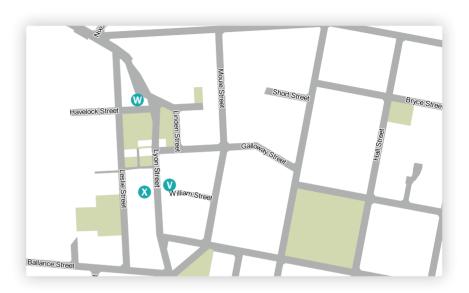
To find out more, scan here.



Zero Waste

- Bin Inn
- N Humpbridge Milk
- Expleo Butchery
- P Magills Butchery
- 1 Te Awamutu Council Carpark Market
- R Te Awamutu Produce Market
- S Kainga Aroha
- Sharing Shed
- U Te Awamutu Toy Library

-KIHIKIHI-



Zero Waste

- V The Meat Factory
- W Pātaka Kai
- X Kihikihi Book Exchange

Loved all
the Collectors
Anonymous listings?
Flip the book to find
all the cool zero waste
stops in Waipā.

-RECYCLING-

Household

Make sure you recycle everything you can in your council recycling wheelie bins. Rinse and then recycle tins, cans, clean paper, cardboard and plastics 1, 2, & 5 in your yellow mixed wheelie bin. For your blue glass bin, it's bottles and jars only please. No lids! Want more information on what can and can't be recycled in your wheelie bins? All the info you need is here waipado.govt.nz/recycling

Test yourself

Think you are an awesome recycler? Test your knowledge with an awesome recycling game at recyclewaipa.co.nz

Extra recycling?

If you have excess recycling you can take it to your local transfer station.

Envirowaste Transfer Station

Matos Segedin Drive, Cambridge 0800 240 120 / 07 8502110

envirowaste.co.nz

Waste Management Transfer Station

Daphne Street, Te Awamutu 0800 10 10 10

wastemanagement.co.nz

Street recycling?

There is no recycling on the main shopping streets in Waipā. In other towns it is too contaminated to actually be recycled. If you end up with recyclable items, just take them home and recycle in your council wheelie bin.

E-Waste

027 471 2156

ff urban.miners.waipa

If you've got any electronics that are no longer usable, take them along to Urban Miners to be responsibly recycled. They're a not for profit enterprise that recycles (or diverts for reuse) domestic and business e-waste in the Waipā District. They have monthly drop off events at Cambridge High School carpark and The Sports Club carpark in Te Awamutu. Follow them on Facebook to see a price list and for event updates.

-REPAIR-

Rather than throwing your broken electronics out – have you considered trying to get them repaired first? You could pay someone to do it or look out for Repair or Fix-it Cafés where experts donate their time to fix people's broken items for free at a designated repair event. You can also learn a new skill too.

- F RepairCoOpCambridge
- □ repaircoopcambridge@gmail.com

If you have any clothing that needs repairing or could be given a new lease of life with a few alterations – there are lots of amazing local businesses who can help out.

WHAT ABOUT ZERO WASTE OPTIONS ELSEWHERE?

We all love living in Waipā but if you're hitting the road, check out The Rubbish Trip for similar, brilliant zero waste shopping information that they have collated for the rest of Aotearoa through their Regional Zero Waste Shopping Guides. Waipā loves your work Hannah and Liam!

- therubbishtrip.co.nz
- TheRubbishTrip

Collectors Anonymous also has your insider's guide to over 1,500 vintage boutiques, op shops, antique stores, secondhand book retailers, auction houses, junk shops and recycled building suppliers across NZ! These books sell out (fast!), so get ready to buy when the next edition is on sale.

- collectorsanonymous.co.nz
- ff collectorsanonymousnz
- o collectorsanonymous

-LEARNING & INSPIRATION-

There are so many great resources that we can tap into to learn a trick, waste hack or different way to do things that will help us progress on our journey to create less waste.

Mainstream Green

mainstreamgreen.co.nz

Nic from Mainstream Green used to spend her time utilising shopper behaviour to get people like you to buy more...Now she uses her super powers for good. A passionate advocate for mindful consumption, she started Mainstream Green as a social enterprise to enable people and organisations to tread more lightly on the planet through an in-depth understanding of human behaviour. She writes a fun. free e-newsletter, and theme driven blog (fashion, Christmas, growing food at home) as well as offering various workshops and online training for individuals and businesses.

Para Kore

parakore.maori.nz

Para Kore is a national Māori zero waste organisation available throughout Aotearoa, in person and online. They have a range of wānanga which are focussed on restoring balance with our taiao and creating new practices with our whakapapa and atua Māori in mind. They have some great videos on their website and Youtube channel.

Love Food Hate Waste

- lovefoodhatewaste.co.nz
- I lovefoodhatewastenz

This website has every solution to saving and using the food you have in your fridge and pantry right now! From scientifically proven storage tips to a recipe generator that can help when you're stuck with one food. "Best Before" and "Use by" mystery is explained, and much more!



Ethically Kate

ethicallykate.com

She's an educator, activist, and blogger who advocates for living and decision making that respects and protects people and the planet. Thousands of people know her as an Instagram Inspirer ('Influencer'). She tries her best to show others how simple and fulfilling it is to be a conscious consumer by sharing how she lives her life and promoting the sustainable products and habits that help her do that. She offers a free blog and newsletter and has a Patreon account.

Waipā District Council

waipadc.govt.nz/wasteminimisation

Creator of this booklet and a small passionate team on the ground locally working alongside community and business to inspire, educate and create better ways to deal with waste (or not create it at all!). They regularly run events on various topics to increase our repair, reuse, and ability to refuse single use plastic. In March each year they offer \$40,000 of funding for the community to develop and deliver their own waste minimisation project. Follow them on Facebook or email waste.min@Waipadc.govt.nz and ask to be added to the mailing list.