

Pānui

Waiwaste

Winter 2026



Welcome to the Waiwaste Pānui

After a bit of a slow start, winter has certainly made its presence known! It's been a busy couple of months here at Waiwaste, with plenty happening behind the scenes.

We've made a number of operational improvements, welcomed new volunteers, celebrated a successful National Volunteer Week, attended the Aotearoa Food Rescue Alliance regional hui, completed numerous grant applications, and responded to a growing number of enquiries from organisations interested in becoming Waiwaste recipients.

One of the highlights of the colder months has been the abundance of potatoes, pumpkins, squash, and onions we've received from our generous local growers and via the New Zealand Food Network. This produce reaches us for many different reasons—it may be too big, too small, an unusual shape, have blemished skin, be surplus to requirements, or be from cancelled export orders. Sometimes, it's simply donated because our farmers want to share.

I have no doubt these donations have helped create many warm, nourishing meals over the past few weeks. It's a wonderful reminder that food doesn't have to look perfect to be valuable, and we're incredibly grateful to the growers who are committed to ensuring good food feeds people rather than ending up in landfill.

Thank you to all of our donors, volunteers, and recipient organisations for your ongoing support, generosity, and hard work. Together, we're making a real difference in our community.

Ngā mihi nui, Fleur & The Waiwaste Team

Thank You Greenway Farms

A huge shout out to Buzz from Greenway Farms, one of our regular produce donors.

Week after week, Buzz supplies us with fresh produce including pumpkins, squash and potatoes, helping us get nutritious food out to the community. More recently, he has gone above and beyond by donating not one, but two of these incredible crates of onions – a massive 1,500kg in total!

Donations like these make a real difference, helping us provide fresh, healthy food to the people and organisations we support.

Ngā mihi nui mō tō tautoko, Buzz – thank you so much for your ongoing generosity and support



Volunteer Week

During National Volunteer Week (15–19 June), we celebrated the amazing people who make Waiwaste possible—our volunteers. To make sure everyone could be part of the celebrations, we held a high tea each morning throughout the week. We were even treated to mild, sunny weather for four out of the five days, which felt like a real gift in the middle of June. It was a wonderful opportunity to say thank you for the time, energy, and commitment our volunteers give to Waiwaste every day.





Volunteer Spotlight

As part of our National Volunteer Week celebrations, we asked some of our volunteers to share their "why"—what inspires them to give their time to Waiwaste...



'Yvonne'

"It gives me a sense of purpose now that I'm no longer in the workforce."



'Oscar'

"I like giving food that would otherwise be wasted a new life."



'Karina'

"I love giving my spare time to something that gives back to the community."

Recipient Spotlight

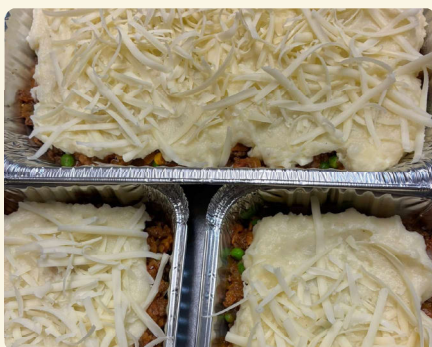
The Kitchen Fairies

The Kitchen Fairies provide nutritious, home-cooked meals to people across rural Wairarapa experiencing adverse events, illness, isolation, mental health challenges, and unexpected hardship.

Over the past couple of weeks, they have been especially busy responding to the impacts of the recent severe weather, ensuring that those doing it tough have access to comforting, nourishing meals when they need them most.

Working closely with the Rural Support Trust, the Kitchen Fairies are a vital source of practical support for rural communities, delivering not just meals, but care, compassion, and reassurance during challenging times.

We are proud to support the Kitchen Fairies by providing rescued food that helps them prepare these meals, ensuring quality surplus food reaches people in need rather than going to landfill.



Kai Ika

We're continuing to enjoy monthly deliveries from the Wellington Kai Ika Project, which arrive on the last Wednesday of each month. The Kai Ika Project rescues fish heads and frames that would otherwise go to waste, making this nutritious resource available to communities across the Wellington region.

It's been fantastic to see the many ways our recipient organisations are making use of this treasure—from hearty soups and flavourful stocks to fish pie, baked fish heads, and more.

If your organisation is interested in receiving fish from these monthly deliveries, we'd love to hear from you. Get in touch for more information.

Looking for some inspiration? Check out this delicious Baked Fish Heads Recipe shared by the Kai Ika Project:

[Baked Fish Heads Recipe](#)



WAIWASTE FOOD RESCUE

FUNDRAISING VOLUNTEER NEEDED

Have a passion for fundraising?
Keen to help keep good, edible
kai out of landfill and in
tummies? Call us!

WE NEED YOU!

Call Fleur on 0204 924 000 or
email
coordinator@waiwaste.org.nz



We're looking for a volunteer fundraiser! If you have a few spare hours each week and a passion for making a difference in our community, get in touch with Fleur.

A special thanks to some of our recent funders



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