

**Waste Less,
WAIPĀ!**

**THE ZERO WASTE
WAIPĀ FIELD GUIDE**

For more information on waste
minimisation in Waipā visit:

wastelesswaipa.co.nz



This document is printed on an environmentally responsible paper, using FSC® certified 100% Post Consumer Recycled, Process Chlorine Free (PCF) pulp from Responsible Sources. Manufactured under the strict ISO14001 Environmental Management System, and carries the internationally recognised Blue Angel, Nordic Swan, Austrian Environmental Label & the NAPM Recycled Mark.

Waste Less, **WAIPĀ!**

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 third 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:

www.wastelesswaipa.co.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 offers a wide range of seasonal, organic (or spray free) and package-free fruit and veg from local suppliers.

B Forage

21 Empire Street, Cambridge
021 185 6530

🌐 foragejuice.co.nz

📘 foragecoldpressedjuice

The refillery includes a beautiful range of loose-leaf teas, Ecostore cleaning products and organic wholefoods. They also stock a great range of other zero waste products and gifts.

L 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.



CREDIT: KAIPAKI DAIRIES

-MILK-

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

N Humpbridge Milk

161 Pokuru Road, Te Awamutu
027 292 7700

📘 humpbridgemilk

✉ moo@humpbridgemilk.co.nz

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.

Z Kaipaki Dairies

027 696 7766 / 🌐 kaipakidairies.co.nz

Pasteurised milk available at shops round the region. Also available in local cafés through dairy taps, meaning great coffees, with great milk and zero milk packaging waste or recycling. Get in touch if you're interested and check out their website for stockists.

D Dreamview Creamery

021 138 0360 / 🌐 dreamview.co.nz

Local weekly deliveries to your house of A2 pasteurised milk in refillable glass bottles. Check out their website for an up to date list of all stockists.

-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. Foodprint encourages users to eat locally and, with its customers, saves already prepared food from ending up in landfills. 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.



To find out more, scan here.



CAMBRIDGE

- Crave
- Fill Good
- Reload Coffee
- St Kilda Bistro
- The Store
- Carley's Kitchen

TE AWAMUTU

- Pickle and Plum
- RedKitchen
- Sabor Café



CREDIT: ASHLEE DECAIRES PHOTOGRAPHY

-BUTCHERY & BAKERY-

Going into a locally owned butcher allows you to have an easier conversation with staff about packaging options. All of these local butchers welcome customers who bring their own reusable containers. Awesome one, team!

BUTCHERY

O 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.

P 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.

V The Meat Factory Ltd

29 Lyon Street, Kihikihi 07 871 6390

[The-Meat-Factory-ltd](https://www.facebook.com/The-Meat-Factory-ltd)

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

C 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! Better yet, bring your own cloth bag. 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!

D Cambridge Farmers Market

Victoria Square in Cambridge

🌐 waikatofarmersmarkets.co.nz

📘 [CambridgeFarmersMarketNZ/](https://www.facebook.com/CambridgeFarmersMarketNZ/)

✉ hfmsitemanager@gmail.com

This market is mostly plastic free – wow! They have an amazing selection of locally grown and locally made fresh food. Every Saturday 8am to 12noon.

E Trash and Treasure Market

Cambridge Memorial Park

(The Rugby Grounds), 62 Taylor Street
027 693 7952 / 📘 [lionsclubcambridge](https://www.facebook.com/lionsclubcambridge)

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

Q Te Awamutu Council Carpark Market

101 Bank Street, Te Awamutu
021 182 5787

📘 [Te Awamutu Council Carpark Market](https://www.facebook.com/TeAwamutuCouncilCarparkMarket/)

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

R Te Awamutu Produce Market

Selwyn Park, Gorst Ave, Te Awamutu
021 624693

📘 [teawamutuproducemarket](https://www.facebook.com/teawamutuproducemarket)

Meet the growers and get your hands on some locally grown goodies. It's great value for money and the berry selection in summer is amazing!

W Kihikihi Market

18 Lyon Street, Kihikihi
0204 108 8590

📘 [Te Rōpu Wāhine Māori](https://www.facebook.com/TeRopuWahineMaori/)

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

Pirongia Monthly Market

574 Crozier Street, Pirongia
027 366 5842

🌐 [pirongiainmarket.wixsite.com/](http://pirongiainmarket.wixsite.com/pirongiainmarket)

[PirongiaMarket](https://www.facebook.com/PirongiaMarket/)

Stallholders offer a range of fresh produce and local handmade items. Held on the last Sunday of every month, 9am to 1pm.

Kaipaki Market

530 Kaipaki Road, Ōhaupō

📘 [Kaipaki Market](https://www.facebook.com/KaipakiMarket/)

✉ kaipakimarket@gmail.com

A new Artisan market held on the fourth Saturday of the month.
Winter Hours: 10am-2pm
Summer Hours: 9am-1pm

-DELIVERY SERVICES-

Getting stuff straight from the garden to your front step in just a cardboard box is a bit of a win.

The Village Collective

📘 [thevillagecollectivepirongia](https://www.facebook.com/thevillagecollectivepirongia)

✉ thevillagecollectivepirongia@gmail.com

Created by people passionate about feeding their families good quality, organic food. All produce is spray free, seasonal and grown using sustainable practices. Free delivery to Pirongia, and Te Awamutu and Ōtorohanga for a small fee.

Tomtit Farm

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

🌐 tomtitfarm.com / 📘 [tomtitfarm](https://www.facebook.com/tomtitfarm)

Growing fresh organic vegetables, herbs, salad greens and micro-greens. You can order vegetable harvest boxes which are delivered to Hamilton, Cambridge, Tamahere and Matangi.

Direct From The Market

308 Tamahere Drive, Hamilton

020 402 50392

🌐 directfromthemarket.co.nz

📘 [directfromthemarket](https://www.facebook.com/directfromthemarket)

A family run business providing fresh fruit, veges, meat, bakery items and Kaipaki Dairies milk in reusable glass bottles. Weekly delivery to Cambridge, Ōhaupō, Te Awamutu and Kihikihi.

Foodtogether Cambridge

58 Queen Street, Cambridge

🌐 foodtogether.co.nz

📘 [Foodtogether](https://www.facebook.com/Foodtogether)

📍 [foodtogethernz](https://www.instagram.com/foodtogethernz)

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.

Misfit Garden

🌐 misfitgarden.co.nz

📘 [Misfit Garden](https://www.facebook.com/MisfitGarden)

📍 [misfitgarden.co.nz](https://www.instagram.com/misfitgarden.co.nz)

A subscription service delivering fresh, seasonal, sometimes funny looking, fruit and vegetables from farmers in the North Island direct to your door.

Wonky Box

🌐 wonkybox.nz / 📘 [wonkybox](https://www.facebook.com/wonkybox)

📍 [wonkybox.nz](https://www.instagram.com/wonkybox.nz)

Wonky Box sells the fruit and veg that doesn't always meet the strict criteria for selling at big box retailers. They deliver fruit and/or veg to households throughout Aotearoa, including the Waikato District.

-SHARING-

Sharing things is a great way to reduce the amount of stuff we own and waste we create. Here are some local places where 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 / 📱 [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 will pick your fruit then share some with you and those in need in our community. They also make lovely preserves which they give away.

For a Māmā in Need

📱 [For A Mama in Need](#)

✉ foramamainneed@gmail.com

Run by Māmās for Māmās in need. Gift maternity, baby and kids 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

F 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

📱 [CCG 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 a reusable party kit available to rent, with kids tables, chairs, bunting, tableware, costumes and party games.

Crop Swap Cambridge

📱 [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 second Sunday of the month. Please join the Facebook group for venue details.

J 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. Also has a second-hand school uniform service. Drop off or pick up items.

K Pop up edible gardens

Cambridge

📱 [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. Get in touch if you are keen to be involved in planting and creating new gardens or as a Garden Guardian.

Street Harvest

Williams St

📱 [StreetHarvest](#)

A community project turning berms into food gardens. Visit them on Williams St and share in the harvest, check out the in-ground worm farms, or get in touch if you would like to be involved. More locations coming soon.

TE AWAMUTU / KIHIKIHI / PIRONGIA

X Kihikihi Book Exchange

44 Lyon Street, Kihikihi

Boxes of free books are attached 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

📱 [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.

T Sharing Shed

Thriving sheds in both Te Awamutu (Anzac Green) and Pirongia (corner Ross and Crozier) / 📱 [TASharingShed](#)

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

-RECYCLING-

U Te Awamutu Toy Library

Bryant Hall, Methodist Church,
Bank Street, Te Awamutu
f 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.

Te Awamutu Food Forest

f TAFoodForest

A community garden and public space for people to gather, contribute, and benefit from. Pick in season fruit and

vegetables that are spray free and grown locally. Learn how to grow food and compost at their free workshops, perfect for the beginner and experienced gardener. Volunteers and donations welcome.

Pirongia Community Hall Association

Cnr Crozier & Ross Streets
🌐 pirongia.org.nz/community-hall
✉ pirongiacommentary@gmail.com

They have a reusable kid's party kit for hire which includes children's tables, chairs, plates, bowls, cups, napkins, decorations and party games.

-REPAIR-

Rather than throwing your broken items out - have you considered trying to get them repaired first? You could pay someone to do it or look out for a local Repair Cafe where volunteers donate their time to fix people's broken items for free at a designated repair event. Keep an eye out for repair workshops offered in the community where you can learn new fix-it skills.

🌐 repaircafeatoteaaroa.co.nz
f Repair Cafe Aotearoa NZ
📍 [repaircafenz](http://repaircafenz.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.

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, and 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** wastelesswaipa.co.nz/recycling

Test yourself

Think you are an awesome recycler? Test your knowledge with a fun recycling game at wastelesswaipa.co.nz/recycling-game

Extra recycling?

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

Enviro NZ 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
f urban.miners.waipa
🌐 urbanminers.nz

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 and check their website for prices, collection dates and more info.



-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

Nicola is a speaker, author and educator on a mission to make sustainability easy, normal and feel good. She runs regular online and in-person events and has lots of free resources on her website.

Para Kore

🌐 parakore.maori.nz

Para Kore is a national Māori zero waste organisation available in person and online throughout Aotearoa. 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

📘 [lovefoodhatewastenz](https://www.facebook.com/lovefoodhatewastenz)

This website has every solution for 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 that

needs to be used up. "Best before" and "use by" mystery dates are explained, and much more!

Ethically Kate

🌐 ethicallykate.com

An educator, writer and content creator who advocates for living and decision making that respects and protects people and the planet. She offers a free blog and newsletter and has a Patreon account.

Waipā District Council

🌐 wastelesswaipa.co.nz

🌐 waipadc.govt.nz

A small passionate team locally working to inspire, educate and create better ways to deal with waste (or not create it at all!). Regularly running events to increase our ability to reuse, repurpose, repair, and refuse single-use plastics. In March each year they offer \$50,000 of funding for the community to develop and deliver their own waste minimisation projects. Follow them on Facebook and sign up to their Waste Minimisation e-newsletter to hear about upcoming community events and news!

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](https://www.facebook.com/TheRubbishTrip)

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

🌐 collectorsanonymous.co.nz

📘 [collectorsanonymousnz](https://www.facebook.com/collectorsanonymousnz)

📷 [collectorsanonymous](https://www.instagram.com/collectorsanonymous)



CREDIT: MICHAEL JEANS