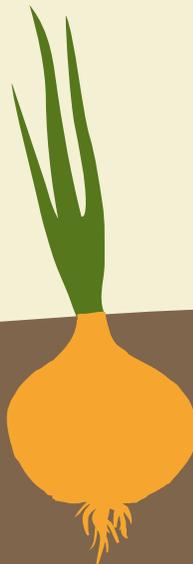


STEPHANIE ALEXANDER
KITCHEN GARDEN
FOUNDATION®
Growing Harvesting Preparing Sharing

2017-2018 ANNUAL REPORT



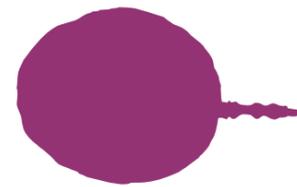


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Stephanie Alexander

MESSAGE FROM THE FOUNDER

This was another momentous year. The most significant fact for the Foundation in this financial period was the resignation of Ange Barry, our CEO of 10 years, in July 2017. Ange Barry was an excellent CEO and I greatly enjoyed working alongside her.

We recruited and employed Rebecca Naylor who, after 11 months, felt that she did not wish to continue. We appointed Josephene Duffy as an interim CEO after Rebecca's departure.

Josephene had already been a very hardworking and respected staff member for more than 10 years and we all settled down quickly under her calm and insightful leadership. Josephene's position as CEO was confirmed in September 2018.

Financial issues loomed large in this busy year, and the team worked hard to refine budgets and strategic planning.

In late 2017, we were approached by the Victorian Department of Health and Human Services to offer grants to 100 primary schools in local government areas experiencing disadvantage, to encourage them to start a kitchen garden program. We would like to thank Jill Hennessy, the Victorian Minister for Health at the time, for her support.

In 2016, the Victorian Department of Education subsidised membership, professional development and a suite of resources for 250 schools over three years, and this work has continued throughout this reporting period.

Our Principal Partner Medibank also continued to support our work.

Several of our Program Schools celebrated their 10th year in the program. I enjoyed one of these celebrations at a night at Whitehorse Primary School, and was encouraged by the many parents who spoke to me. They were universally enthusiastic about the experiences their children have had.

We continue to work on important areas, such as developing effective reporting mechanisms after a school visit and funding additional face-to-face training sessions for regional and remote schools.

The staff have worked hard and enthusiastically, and the atmosphere at all training sessions is buoyant and optimistic. I would like to thank everyone for their efforts in this financial year.

I remain convinced of the value of this program, and would like it to be the focus of more government support. We will be concentrating on canvassing support in the year ahead.

I believe that the way to change how children feel about food is for them to have a hands-on experience and to learn about it from the very beginning of popping a seed in the ground to coming into a kitchen and sitting around the table and eating with their friends and grown-up helpers.

STEPHANIE ALEXANDER AO



About us

The Stephanie Alexander Kitchen Garden Foundation is a not-for-profit charity that provides the inspiration, information, professional development and support for educators to deliver pleasurable food education to children in Australia.

Pleasurable food education is a fun, hands-on approach to teaching children about fresh, seasonal, delicious food so they form positive food habits.

Delivered through a kitchen garden program, pleasurable food education has an array of health, wellbeing, education and community benefits.

The Kitchen Garden Foundation was established by Stephanie Alexander AO in 2004. The motivation for this work came from Stephanie's awareness of the growing childhood obesity problem in Australia.

As of 30 June 2018, the Kitchen Garden Foundation supports more than 1950 Australian early years centres, primary and secondary schools all over Australia to deliver pleasurable food education – and this community is growing.

The Kitchen Garden Foundation partners with philanthropic organisations, government, business and individuals so we can continue to make positive change in the food habits of children in Australia.

The Foundation is powered by a small, dedicated team of passionate staff, our wonderful Board and a treasured community of volunteers, who come together to achieve our shared mission.

THE BOARD 2017–2018

Stephanie Alexander AO (Founder)
 Paul Bangay OAM
 Kate Doyle
 Prue Gill
 Helen Murray (Chair)
 Ian Sanders
 Kerri Simpson
 Vee Vien Tan

PATRON 2017–2018

Janet Whiting



Helen Murray

MESSAGE FROM THE CHAIR OF THE BOARD

The financial year 2017–2018 produced what seems to be our norm – some very stressful moments followed by calmer times, in which the work of the Foundation progressed, bringing the joys of pleasurable food education to increasing numbers of Australian children.

The 2017–2018 year saw some changes in leadership at the Foundation. Ange Barry, the Foundation’s longstanding CEO resigned in July 2017 and was briefly replaced by Rebecca Naylor, before Josephene Duffy assumed the role in September 2018.

Josephene has a team of enthusiastic and skilled people whose interest in and commitment to the work of the Foundation underpin its success.

This year, the Foundation team continued to work tirelessly to support more than 1950 schools and early childhood services to run kitchen garden programs throughout Australia.

This included producing the online and printed resources that are so useful to schools, delivering 45 face-to-face professional development sessions to educators around Australia, and providing ongoing phone and email support.

The year also kicked off projects to extend the program to the early years sector, funded by the Alec Prentice Sewell Gift through The Ian Potter Foundation; and to secondary schools, funded by AstraZeneca’s Young Health Programme.

Fundraising is a crucial part of the Foundation’s operations, and we are very fortunate to have the support of corporate and individual donors. We are very grateful to our Principal Partner Medibank for their sustained contribution, and the Foundation continues to focus on the need to secure ongoing funding from government, corporate and philanthropic sources to continue its work.

I very much appreciated the wisdom and support of all Board members throughout the year. The Foundation is fortunate to have such a committed group of enthusiasts to guide its progress.

Finally, I must acknowledge the passion and drive of our Founder, Stephanie Alexander. The Foundation is always on her mind, and she is constantly acting for the Foundation. On behalf of the Board, I thank her, and we all look forward to continuing to work with her in pursuit of the Foundation’s goals.



Josephene Duffy

MESSAGE FROM THE CHIEF EXECUTIVE OFFICER

I’d like to pay respect to my predecessors Ange Barry, our founding CEO, and Rebecca Naylor, who was CEO during this reporting period. I was honoured to accept the role of CEO in September 2018, and feel proud to be leading our amazing team.

Having been with the organisation for several years I can honestly say that every year is a big one. In the reporting year, our membership grew and we focused our efforts on supporting schools and services already running a kitchen garden program.

We know that these are the educators working with energy, enthusiasm and determination to bring positive change to their students – and they need our support. Every day we strive to help them deliver pleasurable food education to their children.

We are grateful to our government, philanthropic and corporate partners for investing in our work, sharing our vision and helping us make the change we all want to see.

While internally we live a small not-for-profit lifestyle, we are a national organisation committed to high-quality standards in our services to educators, communities and, ultimately, children across Australia.

Staffing, travel, the tools of supporting our schools and centres, and the costs of keeping an organisation running all contribute to the cost of delivering our services. While unfortunate timing – including needing to reschedule our major fundraiser – has resulted in the Foundation showing a loss for the 2017–2018 financial year, we know we are in transition and have a strong, solid future ahead. We continue to be creative, resourceful and responsive to opportunity.

All kids should be able to know and love great food. I really believe this program opens horizons for children and helps them see their place in the world. They learn and become confident through the simple, joyful experience of knowing and loving fresh, seasonal, delicious food. This increases their opportunity to grow into happy, healthy humans, and increases their ability to realise their full potential.

That’s why we want to see pleasurable food education in the Australian Curriculum – to see all children have access to this life-changing program. We look forward to working with our partners, friends and community to see this vision realised.

Pleasurable food education

Pleasurable food education is a fun, hands-on approach to teaching children about fresh, seasonal, *delicious* food so they can form positive food habits for life.

The approach engages children and their families, connects communities and positively influences local food cultures.

Delivered through a kitchen garden program, pleasurable food education has an array of health, wellbeing, education and community benefits, and aims for longstanding change in the food habits of children in Australia.



Mission

We provide the inspiration, information, professional development and support for educational institutions to deliver pleasurable food education in conjunction with educators, partners and the wider community.

Vision

That children form positive food habits for life.





Our students love checking for eggs and seeing what has grown in the garden. Teamwork has improved – the students even made up a watering roster themselves to ensure the garden is looked after.

TUNTABLE CREEK PUBLIC SCHOOL,
NEW SOUTH WALES



Projects

In partnership with corporate, government and philanthropic funders, the Kitchen Garden Foundation responds to the needs of Australian educators through targeted projects.

VICTORIAN PLEASURABLE FOOD EDUCATION PACKAGE

In 2016, the Victorian Department of Education and Training allocated funding to expand the delivery of the Stephanie Alexander Kitchen Garden Program into 250 new Victorian schools and early childhood centres through the Victorian Pleasurable Food Education Package.

Delivered by the Foundation, the subsidised package cost recipients \$550 and included Kitchen Garden Classroom membership, professional development, educational resources and support valued at more than \$1500. By March 2018, 250 new kitchen garden schools and centres had elected to take up the Package and start to deliver pleasurable food education in Victoria.

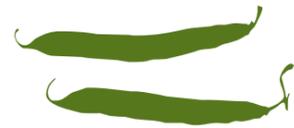
PLAYGROUND TO PLATE GRANTS SCHEME

During 2018, the Victorian Department of Health and Human Services provided infrastructure funding worth \$500,000 to 100 Victorian government schools with a primary curriculum to establish or enhance their kitchen garden programs, through the Playground to Plate Grants Scheme.

Eligible schools were those in the 12 lowest Socio-Economic Indexes for Areas (SEIFA) ranked metropolitan and the 12 lowest SEIFA-ranked rural local government areas. The funding enabled the schools to overcome barriers to program participation by purchasing kitchen and/or garden equipment or build gardens and cooking spaces. The grants scheme was administered by the Foundation.

We made pizzas for our end of year gathering. Families were greeted with aromas of garlic and fresh herbs from our garden, which the children ground for the pizzas using a pestle and mortar – this showed great teamwork and fine motor skills.

CALIFORNIAN GULLY KINDERGARTEN, VICTORIA



THE EARLY YEARS KITCHEN GARDEN PROJECT

In 2017, the Foundation – with support from The Ian Potter Foundation’s Alec Prentice Sewell Gift – began a three-year project to adapt its successful kitchen garden program for primary schools to the early childhood sector.

The Early Years Kitchen Garden Project is a response to increasing interest and recognition from the early childhood sector that the earlier positive food relationships are normalised, the more likely children are to enjoy fresh, seasonal, *delicious* food into adulthood. The project sees the Foundation collaborating with early childhood services to develop sector-specific knowledge, professional development, resources and other support.

THE SECONDARY YEARS KITCHEN GARDEN PROJECT

In 2018, the Foundation and AstraZeneca Australia partnered on a three-year project to bring the kitchen garden program into Australian secondary schools.

The Secondary Years Kitchen Garden Project builds on the learning of students who have experienced the program in primary school as they transition into their secondary years. It also expands the benefits of pleasurable food education to students who haven’t previously been part of a kitchen garden program. The Foundation is collaborating with schools in Victoria and New South Wales to develop knowledge, professional development, educational resources and other support for educators running a kitchen garden program.





FRESH TASTES, AUSTRALIAN CAPITAL TERRITORY

Fresh Tastes is an initiative of the ACT Department of Health and aims to make healthy food and drinks a part of everyday life at school.

Since 2015, under the Foundation–Fresh Tastes collaboration, schools engaged with Fresh Tastes are provided with membership to the Kitchen Garden Classroom and professional development to support the initiative’s *Growing Food* and *Cooking Food* action areas.

In the 2017–2018 financial year, the Foundation delivered two professional development sessions in the ACT, attended by 22 Fresh Tastes schools. Each school received a collection of the Foundation’s print resources and access to the Getting Started online course.

THE IGA KITCHEN GARDEN PACKAGE

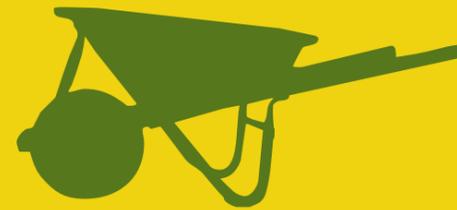
In October 2017, IGA retailers around the country joined forces with the Foundation to help children in their community dig into the joys of growing, harvesting, preparing and sharing fresh, seasonal *delicious* food.

Through the IGA Kitchen Garden Package, IGA stores contributed Community Chest funds to help local schools and centres enjoy a tailored package of professional development, educational resources and support. Each package included a two-year Kitchen Garden Classroom membership, a spot in a face-to-face professional development session, a participant registration in the Getting Started online course, a copy of *Getting Started: An Educator’s Guide to Establishing a Kitchen Garden Program* book and a sector-specific resource pack.





Junior gardeners unearth the joys and rewards of working in groups and achieving shared goals. They especially respond positively to being given responsibility. Students learn how to use tools safely, and even get the opportunity to earn their own tool and wheelbarrow licences!



Growing Harvesting

IN THE GARDEN

The cycle of growing, harvesting, preparing and sharing begins here. Students aim to grow as much seasonal produce as possible and carry the fresh harvest into the kitchen.

Garden classes give students the opportunity to develop a practical understanding of the seasons, the weather and the environment. Students discover how to build and maintain an organic garden, learn about healthy soil and find out how to make and use compost.



Harvesting produce and picking herbs are highlights for the children. We encourage children to use their senses in the garden and to taste the produce.

YARRUNGA EARLY LEARNING CENTRE, NSW

The kitchen is always an exciting place to be. The students have continued to learn about different cultures through the dishes that we create. We have cooked dishes from Brazil, Egypt, India, Morocco, Australia, Uzbekistan and Mexico.

LOXTON PRIMARY SCHOOL, SOUTH AUSTRALIA



Preparing Sharing

IN THE KITCHEN

The cycle of planting, growing and harvesting culminates in the kitchen. Here, students make delicious dishes from the fresh vegetables, herbs and fruit they have grown. To be a part of a kitchen class is to develop a heightened awareness of food – where it comes from, how it's grown, the sensory nuances of taste, smell and texture, and the adventure and fun involved in experimenting.

Kitchen classes are also practical – students fire up stoves, measure, chop, time the various preparation stages, set the table and clean up their workstations.

Several recipes are prepared, enabling variety in the menu, with learners working in small groups supported by adults. As with garden tool licences, students also get the opportunity to earn their knife licence once they've mastered safe handling and some basic chopping techniques.

At the end of each kitchen class, students, educators and volunteers come together to share and taste their dishes at the table – and then they clean up!





CURRICULUM INTEGRATION

There are numerous opportunities to reinforce literacy, numeracy, science, the cross-curriculum priorities, environmental sustainability, and so much more in a kitchen garden program. It can also be used to deliver learning and development approaches such as STEM, wellbeing programs and project-based learning.

WHOLE-SCHOOL OR WHOLE-SERVICE APPROACH

In a kitchen garden program, parents and families, teachers and students work together, and involve the broader community, to support, reinforce and participate in pleasurable food education.

COMMUNITY ENGAGEMENT

As well as including educators, students and their families, a kitchen garden program reaches out to local businesses, groups, organisations and councils who will also participate in, and benefit from, pleasurable food education.

I can genuinely say that this is one of the greatest programs I have seen initiated in our school. It teaches patience and the joy that comes from not having an immediate reward, but from care and nurturing.

ST ANTHONY'S CATHOLIC PRIMARY SCHOOL,
SOUTH AUSTRALIA



Aldavilla's kitchen garden train

A culture of strong community engagement, plus a unique cooking space, has the Kitchen Garden Program at Aldavilla Primary School in Kempsey, New South Wales, on the fast track to success. Kitchen Garden Program Coordinator Gaye Dufty says that before the school started the Program they had only a handful of volunteers, but now over 100 parents and community members volunteer each year.

Before each kitchen class the school emails the recipes to volunteers, giving them time to brush up on their cooking skills and ask questions.

"We make it easy and relaxed. We have a lot of volunteers who don't know how to cook. A lot of volunteers come in during their work lunch breaks, or make sure they organise a day off so they don't miss out. Lots of dads come too," says Gaye.

Aldavilla's Program has a unique kitchen space in a repurposed train carriage, purchased with a grant. Decks on either side of the train carriage also provide fabulous outdoor dining and learning areas.

The garden surrounding the train carriage includes two wood-fired pizza ovens, built collaboratively by three generations of a family from the school. The pizza ovens are decorated with a stunning mosaic design, which the whole school was involved in creating.

The school's extensive garden includes vegetable beds, an orchard, a chook house, a pig pen, a frog pond, shade houses and a six-bay compost and recycling station. These kitchen garden facilities make it an ideal multipurpose venue.

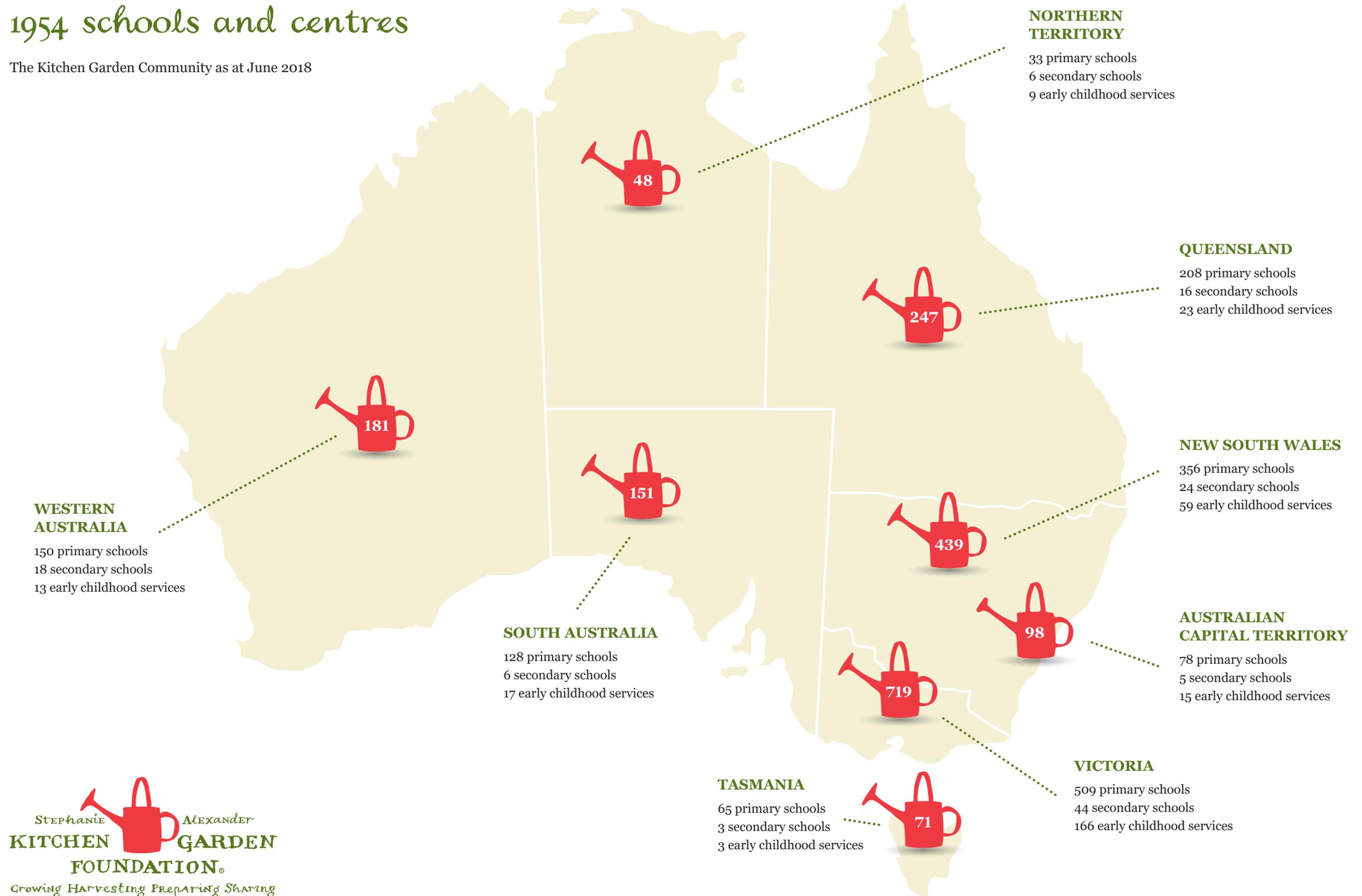
"We use the train carriage for reward activities, student and family events, prepping for events we cater for outside of the school, NAIDOC Week and craft activities for the local show," Gaye says.

The project of repurposing the train carriage helped engage local residents, and community engagement at Aldavilla also extends to building connections with community groups and local businesses.

The Chamber of Commerce and the local Rotary Club have held events at Aldavilla's kitchen site, and the school has played host to two Stephanie Alexander Kitchen Garden Foundation professional development sessions.

1954 schools and centres

The Kitchen Garden Community as at June 2018



Support in numbers

The Foundation's key activities to support kitchen garden educators in schools and early learning centres around Australia include:

- professional development
- educational books and downloadable resources
- email and phone support.

Here's a snapshot.



NEW KITCHEN GARDEN CLASSROOM MEMBERS



PROFESSIONAL DEVELOPMENT SESSIONS



EDUCATORS ATTENDED OUR PD SESSIONS



EDUCATIONAL BOOKS PUBLISHED



RESOURCES UPLOADED TO THE SHARED TABLE



SUPPORT EMAILS RESPONDED TO



SUPPORT CALLS ANSWERED

WE DELIVERED PD SESSIONS IN 23 CITIES AND REGIONS AROUND AUSTRALIA

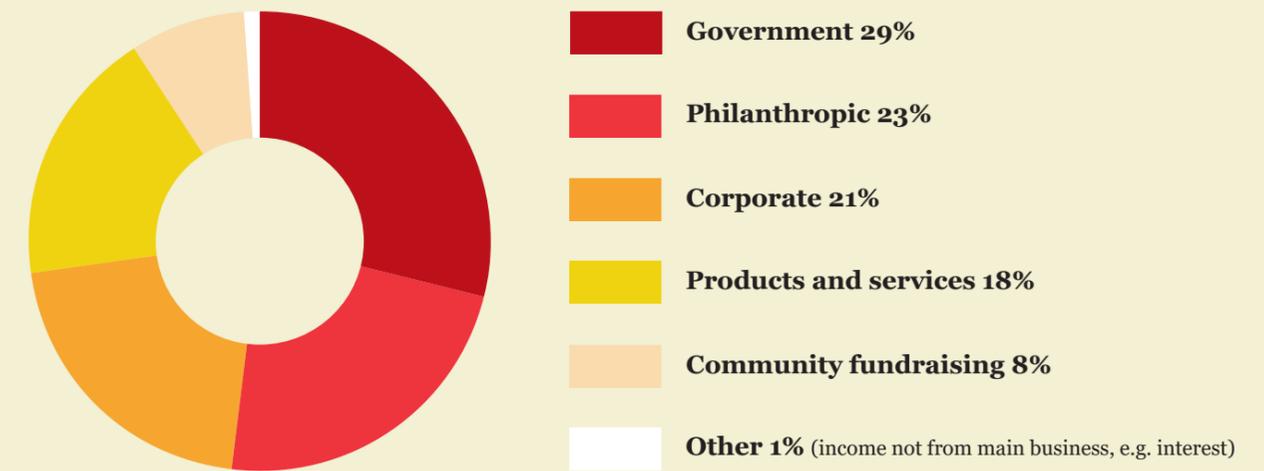




Financial report 2017–2018

The 2017–2018 financial year saw ongoing funding from our major corporate partner, Medibank; the continued growth of our self-generated income streams (Kitchen Garden Classroom membership, sale of educational resources, and professional development); and work with the Victorian Government from July 2016 through the Department of Education and Training’s investment in pleasurable food education for Victorian schools. The Stephanie Alexander Kitchen Garden Foundation is grateful to all our financial supporters, acknowledged on page 28.

INCOME FOR 2017–2018 FINANCIAL YEAR



EXPENSES FOR 2017–2018 FINANCIAL YEAR



*Dues and subscriptions, equipment and venue hire, ICT, advertising and marketing, collateral, stationery, stakeholder engagement, travel and accomodation, evaluation costs.



Partners

We are passionate about finding innovative ways of working with partners who share our values. Together we develop projects that deliver productive opportunities for the kitchen garden community.

MEDIBANK, PRINCIPAL PARTNER

Medibank has been the Principal Partner of the Stephanie Alexander Kitchen Garden Foundation since 2012. Their support makes kitchen garden programs more accessible, affordable and flexible for Australian schools and early childhood centres.

Under the partnership, Medibank will help build the future health of the next generation and help combat the growth of childhood obesity, enabling more Australian children to experience, learn and adopt lifelong healthy eating and living habits.



ASTRAZENECA AUSTRALIA

AstraZeneca Australia partnered with the Stephanie Alexander Kitchen Garden Foundation in 2018 to support the Stephanie Alexander Kitchen Garden Program for the Secondary Years (page 11).

The partnership is part of AstraZeneca's Young Health Programme, a global community investment initiative and disease prevention program that works with expert organisations around the world to combine research, advocacy and on-the-ground programs to improve the health and life chances of young people.



For more information, please contact partnership@kitchengardenfoundation.org.au

Supporters

Our heartfelt thanks go to those who have joined us in supporting our efforts to deliver pleasurable food education. We could not accomplish this goal without your involvement and dedication.

ARNOLD BLOCH LEIBLER

Arnold Bloch Leibler (ABL) commenced their support of the Foundation in 2003 – providing legal support to establish the Foundation and achieve our charity and deductible gift recipient (DGR) status. ABL continues to provide, on an honorary basis, legal advice on constitutional, intellectual property and contractual matters.

ABL is a premier Australian commercial law firm that has earned a reputation for its passion, results and its innovative and commercially focused advice.

BOEING AUSTRALIA

Boeing Australia supports the Foundation under its Boeing Global Corporate Citizenship program. In 2018, Boeing supported the Foundation to produce a key resource, enabling us to expand the reach of the Stephanie Alexander Kitchen Garden Program.

DE BORTOLI WINES

The Foundation has received generous support from De Bortoli Wines since 2014, extending to the Foundation’s public workshops, among other activities.

De Bortoli Wines is a fourth-generation family company established in 1928, maintaining a reputation for premium wines.

FLEMING’S NURSERIES

Fleming’s Group of Companies has formally supported the Foundation since 2011, with the donation of quality fruit trees helping Program Schools establish a perfect base of fresh school-grown fruit.

Established almost 100 years ago, Fleming’s is today one of the most respected names in horticulture.

PHILLIPPA’S

Phillippa’s has been a supporter of the Foundation since 2011, providing quality baking products and ingredients to support the Foundation and Stephanie Alexander Kitchen Garden Program schools.

Phillippa Grogan established Phillippa’s in 1994, and is passionate about traditional, natural breads and provisions made with local and organic ingredients.

RYSET AUSTRALIA

Ryset Australia has been a supporter of the Foundation since 2008, equipping Kitchen Garden Program schools with quality garden products and equipment.

Ryset Australia is an Australian owned company with over 75 years experience in the manufacture and wholesale distribution of tools and equipment for the Australian horticultural industry.

THE IAN POTTER FOUNDATION (ALEC PRENTICE SEWELL GIFT)

The Ian Potter Foundation, a major Australian philanthropic foundation whose philanthropic goals include facilitating positive social change, was one of the earliest supporters of the Stephanie Alexander Kitchen Garden Foundation, providing funding assistance for both an early Foundation Kitchen Garden Centre feasibility study and for implementing the program at Nunawading Primary School in 2006.

Through the Alec Prentice Sewell Gift, The Ian Potter Foundation is helping the Stephanie Alexander Kitchen Garden Foundation respond to demand from early years learning educators for customised training, resources and support.



DONORS

We would like to express our sincere gratitude to all the individuals who donated to the Foundation in the 2017–2018 financial year. We could not accomplish our goals without your support.

VOLUNTEERS

The Foundation would like to recognise the many hands that help to make light work of the delivery of pleasurable food education across the country. Thank you to the dedicated volunteers who help with kitchen and garden classes at schools and centres; and also the regular team of volunteers who take on various administrative tasks around the Foundation’s Melbourne office.



The community has been very excited about the program. We have received many donations for both the kitchen and the garden. We have also held a working bee, where we weeded, moved gravel, made garden beds, set up an outdoor learning space and then shared a BBQ lunch.

KEITHCOT FARM PRIMARY SCHOOL,
SOUTH AUSTRALIA



What's ahead?

Our main activities for the next financial year remain unchanged from 2017–2018. We are focused on securing the funding to support educators in schools and early learning centres to deliver pleasurable food education, so that children can form positive food habits for life.

OUR AIMS

- Continue to support and inspire all schools and centres participating in the Stephanie Alexander Kitchen Garden Program.
- Continue to grow strategic partnerships with government, corporate, philanthropic and community organisations to collaborate, expand the program and secure funding.
- Continue to promote pleasurable food education for Australian children and their communities as a response to the increasing incidence of childhood obesity.
- Continue discussions with government to enable policy change and see pleasurable food education in the Australian Curriculum.

OUR GOALS

- Continue to provide an accessible, affordable and useful membership service for early learning centres and schools across Australia.
- Continue to deliver and promote our face-to-face professional development across Australia.
- Continue to create high-quality curriculum-integrated resources for educators, as well as sector-specific resources for early years, primary and secondary schools.
- Continue to support educators, schools and communities to start a kitchen garden program.
- Continue to maintain our relationship with our Principal Partner Medibank, and increase our funding sources.
- Gather and share stories from kitchen garden schools and centres to document evidence of how this program is making positive change.



Dig deep and help us grow

Did you know that 1 in 4 Australian children are overweight or obese? That obese children tend to become obese adults? The Stephanie Alexander Kitchen Garden Foundation is working to address this crisis by changing the food habits of children in Australia.

BE PART OF THE SOLUTION

We want to see pleasurable food education in the Australian Curriculum. To do this we need the financial help to:

- Support educators with the resources, professional development and guidance to run successful kitchen garden programs.
- Visit kitchen garden schools and centres across Australia to document and share their stories of how this program is making positive change in the way children experience food.
- Share the impact of this program with government and other influencers in health and education, so that decision makers can enable the expansion of this program to even more schools and centres.
- Actively collaborate and share knowledge with like-minded champions of public health and food education so together we can make long-term change in childhood obesity rates in Australia.

It has been fantastic to hear stories coming back to school about students cooking with parents. This program has created a buzz through the school. It has real potential to change the eating habits of families.

HURSTBRIDGE PRIMARY SCHOOL,
VICTORIA

WE NEED YOUR HELP

Your contribution will support the Foundation's vision to help children form positive food habits for life.

Interested in collaborating with us? Contact partnership@kitchengardenfoundation.org.au

To donate please call 13000 SAKGF or visit www.kitchengardenfoundation.org.au/donate

As the Foundation is a registered charity, all donations are tax deductible.



Growing
Harvesting
Preparing
Sharing

