

Living wall provides a movable feast

Te Whare Oranga ō Parakai has a new addition – a living wall. Kindly created and donated by Judy Cooper, the wall uses upcycled items such as wood and lino to create a functional object. The living wall is able to be used as a room divider, with wheels to enable it to be moved freely, and also to allow it to be positioned where the plants can receive optimal light.



The living wall signifies the ethos of Te Whare Oranga ō Parakai, providing the community with greater wellbeing through healthy food and sustainability. Future plans for the living wall include the growing of microgreens by students attending the centre, and the opportunity for students to design themed living walls.

From left to right Judy Cooper, Martin Heck, Keryn Reardon.

The HotHouse – growing ideas in a shared space

Working, innovating and connecting locally is now an option with The HotHouse. Situated at Te Whare Oranga ō Parakai, the initiative is being established by The South Kaipara Community Economic Development Scheme (SKCEDs).

Ian Leader, project manager for SKCEDs, says that when the Helensville District Health Trust was gifted the old tavern building, locals were asked what they wanted to use the facility for.

“Key things identified were a place to meet, and a place to do business. We’ve brought these two things together to create The HotHouse as a ‘bumping space’ for entrepreneurs and organisations (both for-profit and not-for-profit) to work, share and learn from each other.”

Members of The HotHouse have access to the business lounge, hot desks, a printer and photocopier, free WiFi, complimentary tea and coffee, and preferential room and facility hire rates. There is also the commercial kitchen for testing and producing food-related enterprises.

The HotHouse is offering a special first year price of \$150. For details, contact Ian Leader on 027 510 2091 or email ian.leader@localworks.co.nz