



Branching out

SUSTAINABLE ONKAPARINGA E•NEWS

Winter 2022

INSIDE THIS ISSUE

[New emissions target](#)

[Aberfoyle Repair Cafe](#)

[Mt Bold funding](#)

[Willunga Basin Trail](#)

[Composting at home](#)

[Winter recipe](#)

[Workshops and events](#)

Target set towards zero emissions!



We have developed a **Towards Zero Corporate Emissions Roadmap**, which sets a target of 80 per cent reduction in our corporate greenhouse gas emissions by 2030.

Targets have been set across four key areas:

Buildings – continue to install solar and improve energy efficiency in council-managed buildings

Streetlighting – to be 100% LED by 2025

Fleet and plant– ensure 80% of council fleet vehicles are electric or hydrogen by 2035

Recycled material – buy back 50% of kerbside recycling plastics collected by 2024-25.

Its 2030 timeframe has been identified by the Intergovernmental Panel on Climate Change as the most critical to making rapid, deep and sustained greenhouse gas emissions cuts to limit global warming.

[Read the full article and view the Roadmap.](#)

New Repair Café launched



CONGRATULATIONS to all of the volunteers involved in the successful launch of the Aberfoyle Repair Cafe! 30 visitors attended to get a mix of items fixed, saving approximately 85kg from ending up in landfill!

The next repair cafe session is on 11 June at the Aberfoyle Community Centre. Visit the [Aberfoyle Repair Cafe](#) Facebook page for more details.

[↑ Return to top](#)

Mount Bold Dam announcement



The federal government recently announced that's it's investing more than \$9.5 million for a safety upgrade to the Mount Bold Dam, preparing and preventing Onkaparinga communities from future devastating flood events.

The news will help protect the lives and properties of residents in Old Noarlunga and other downstream communities, and future-proof them from the impact of climate change.

The announcement follows years of advocacy from the local community, including Old Noarlunga community, and the City of Onkaparinga, and comes after council joined forces with the state government to apply for funding and commit \$1.58 million each towards to the project.

Read the [full article](#).

[↑ Return to top](#)

Willunga Basin Trail now open



The Willunga Basin Trail – a 130km bush walking trail – is now open for the community to enjoy.

An amazing, volunteer-driven initiative, the new trail traverses the townships of McLaren Vale, McLaren Flat, Kangarilla and Willunga as well as the coastal suburbs of Aldinga, Port Willunga, Maslin Beach and Moana – showcasing a diverse landscape of bushland, forests, vineyards, almond groves, parks, and beaches.

Through varied terrain (of easy to moderately difficult trail standard) it can be walked over 5 days or 11 half-day walks. [Find out more](#).

[↑ Return to top](#)

Composting at home



Composting doesn't have to be a big, all-consuming commitment. You can take it slow, experiment, and see if it's something that works for your life, family and property.

It's also something that fits with all budgets. While you can buy a large compost bin online or at your local hardware store, you can readily take advantage of our subsidy program or take the DIY route for a minimal cost.

Our videos and handy notes will walk you through all the basics you need to know about three simple types of composting for food and/or garden waste. They cover options for each system, what to do with the end products and some basic troubleshooting.

[Watch our easy-guide videos or download a handy guide.](#)

[↑ Return to top](#)

Get creative and use it up



With the cooler weather creeping in, we are absolutely loving belly-warming roasted veggies! But roasts can often leave you with lots of leftovers. Instead of just heating them up (or worse, throwing them away), try this absolutely delicious veggie tart shared by our friends at OzHarvest!

All you need to do is prick a sheet of puff pastry with a fork, brush it with some egg, cook it for 10-12 minutes and then top with a layer of pesto, roast veggies and any cheese you have (OzHarvest use feta and parmesan) before baking for another 8-10 minutes. Simply top with fresh herbs and toasted nuts if you have them and bon appétit!

For more delicious Use It Up recipe ideas visit www.ozharvest.org/use-it-up/tips/

[↑ Return to top](#)

Workshops and events happening this winter



Jump online and click into the [environment events tab](#) on our website, to see the full list of upcoming online and in-person sessions planned so far this year with a variety of presenters and at locations across the region to suit everyone.

June is also the launch month of Adelaide National Park City and its full of learning opportunities which include – chooks as garden helpers, how to create a butterfly garden, electric cars and coffee, pruning for beginners, backyard beekeeping, vertical veggies with Sophie Thomson and planning a year-round harvest.

[↑ Return to top](#)

Don't miss out on the latest news and events

Join the other 3100+ residents already following Sustainable Onkaparinga on Facebook. It's the first place to hear about the latest news, discover local projects, get awesome tips and book into upcoming workshops and events.

www.facebook.com/sustainableonkaparinga

