



POIPOIA TE KĀKANO KIA PUĀWAI

Nurture the seed and it
will bloom



DEVELOPING A HUA PARAKORE SEEDLING CSA

To grow a seedling is one of the quickest ways of nurturing kai sovereignty aspirations. Seeds hold the intergenerational diversity of nature's wisdom. When we help bring that seed to life, when we help encourage its seedling self (and the later deliciously-edible end result) we are actively connecting to te taiao. We are also working to enhance and elevate the power and diversity of nature by growing kai we know the whakapapa of.

This is why Papawhakaritorito Charitable Trust is piloting the establishment of a Hua Parakore Seedling CSA (Community Supported Agriculture) scheme.

We are currently learning about how to grow vibrant, strong and healthy Hua Parakore food seedlings to share and distribute with Māori communities in Te Awa Kairangi (Hutt Valley, Wellington). We intend to share our learning experience of being hands on saving seed, sowing seeds, pricking out, potting up and planting.

We will document our journey and develop a resource guide for whānau and communities who aspire to grow and share Hua Parakore kai seedlings.





COLLABORATIONS

Our project intends to support rangatahi (youth) leadership and skills in seedling production through a partnership with the Feed the Whānau project and by providing seedlings to help establish a māra at Taita College. We hope to eventually extend our seedling resource guide to include tips on native seedling propagation to help re-cloak Papatūānuku. We are also working with an experienced Urban food Farmer, Rory Lenihan-Ikin, to extend our own learning in the doing.



Seedling box donated to Taita College





HUA PARAKORE SEEDLING CSA AS A MICRO-ENTERPRISE

The Hua Parakore Seedling CSA resource guide can be seen as a Māori-led micro-enterprise that operates in an alternative Māori circular economy. The project will deliver many co-benefits including:

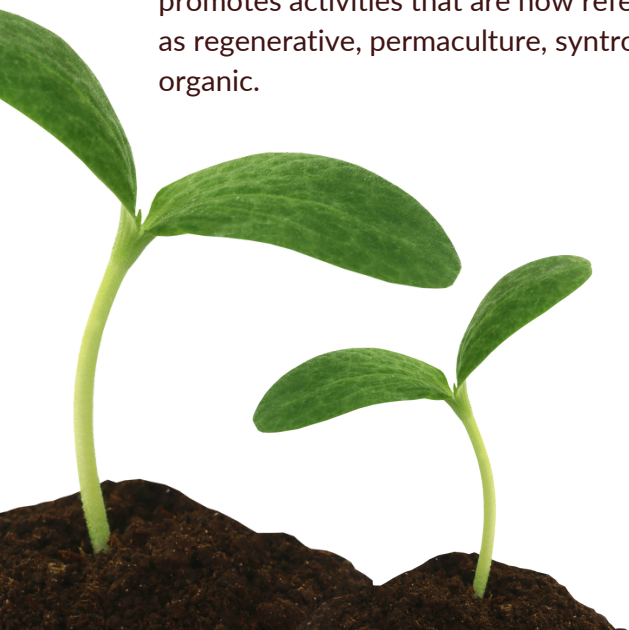
- Growing Māori youth leadership in seedling production and soil health
- Growing Māori knowledges with regard to the Hua Parakore
- Deepening understandings of soil health through the Hua Parakore framework
- Growing and distributing seedlings to support whānau food sovereignty
- Establishing a model for a Hua Parakore seedling CSA
- Participating in a circular economy for seedling distribution
- Growing leadership, and
- Telling Māori food sovereignty stories.





WHAT IS HUA PARAKORE?

The Hua Parakore is a framework developed by Te Waka Kai Ora (National Māori Organics Authority) see: <https://www.tewakakaiaora.co.nz/> It is the first Indigenous validation and verification system for Kai Atua (Pure Food). It is based on mātauranga Māori (Māori knowledge) and includes six kaupapa (Māori values) that guide Māori kai producers in their kai production practices. The Hua Parakore promotes activities that are now referred to as regenerative, permaculture, syntropic and organic.



Hua Parakore is part of an older Indigenous wisdom that is connected with the our Earth Mother (Papatūānuku) and which elevates and honours the sovereignty of all sentient beings.

Hua Parakore is an Indigenous approach that works with Māori values. It is deeply embedded in the Māori worldview where we walk in the world as interconnected beings with nature not as beings who dominate nature. By working within a Māori worldview and elevating the Hua Parakore through our Seedling CSA, our project aligns with regenerative, organic, agro-ecology and sustainable approaches to working with Papatūānuku and all related Atua in growing food resilient Māori communities.

Hua Parakore methods seek to build soil organic matter, create biodiversity and work within natural systems free from chemical and GE inputs. We focus on growing dynamic and vibrant compost to inoculate seed raising mix to grow the seedlings. We will share our Hua Parakore sustainable approaches by storytelling our project in ways that can reach diverse audiences.

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