



FareShare Annual Report 2021

Resilience in a year of challenge,
change and COVID-induced hardship.



A message from our CEO, Marcus Godinho, COO, Paul Conroy and President, David Harris AM

For a second year, FareShare's resilience and ability were put to the test. And our chefs, gardeners and drivers - all our staff and volunteers - stood strong.

Not only did we continue to innovate to keep operating our kitchens, logistics and gardens safely, we found ways to cook a greater range of healthy meals and to develop new packaging to boost our impact on struggling people.

In Melbourne, one of our greatest challenges was to run our kitchens without our 800-strong community of kitchen volunteers. Getting through the lockdowns and COVID restrictions was made possible with tremendous support from the Victorian Government. Through its Working for Victoria program, we employed laid-off hospitality workers to not only staff the kitchens but also help in our warehouses and kitchen gardens.

The ALH Group also provided valuable and generous support to the same end. The temporary closing of its venues coincided with FareShare suspending our volunteers, and the business redeployed its chefs from their kitchens to ours in both Melbourne and Brisbane.

To respond to pleas for meals from agencies, the Victorian Government, Woolworths, Gandel Foundation and ENGIE also responded with extraordinary financial support to purchase valuable protein and vegetables.

And if ever there was a time when our vegetable-growing program was needed, it was this year. Thanks to Les Baguley and his family, we were able to expand the amount of land our gardeners and volunteers cultivate, providing critical nutrition and added taste to our meals.

In Queensland, the COVID pandemic has caused less disruption and we have been able to strengthen our impact and pilot some exciting new programs.

Foodbank Queensland's vision of collaborating with FareShare - bookending a FareShare kitchen by supplying ingredients and distributing meals out to agencies - continues to be one of the best examples of two charities in the same field partnering around their respective strengths.

FareShare meals have now been distributed to many charities in southeast Queensland for three years, but there is a disproportionately greater need for food relief in smaller regional and remote parts of the state.

FareShare is now partnering with Metcash, Cornetts supermarket chain and Linfox to distribute meals to local food relief charities in these communities.

By piggybacking on existing logistics, we're able to get relatively small quantities of much-needed meals to people who aren't nearly as well supported as those experiencing hardship in large metropolitan areas.

The best gauge of our effectiveness comes from the local charities and vulnerable people who receive our meals. This year the feedback – sought and unsolicited - was the most satisfying, heart-warming and inspiring ever.

This was due to the increase in the number of people who found themselves needing support and our shift to single-serve meals in familiar, convenient, ready to eat meal packaging. While more time-consuming to cook and pack, this new range of meals enables us to offer more choice, to utilise more premium ingredients through small batch cooking and to present our meals in a more appealing way.

They are also easier for local charities to handle and for individuals to heat up. Importantly, by looking as good as anything on a supermarket shelf, they tell vulnerable people that they matter and are deserving of the best.

This shift was made possible thanks to the technical guidance and donation of packaging from Sealed Air and a special mention is due to them after many years of phenomenal support. We also thank our patron Charles Goode for his generous support with this project.

Visiting FareShare's kitchens brings our operations to life. The pandemic has made it impossible for us to have daily corporate volunteering shifts and fundraising events on site. This has significantly impacted our fundraising.

Our annual Feed Appeal helped. Now in its thirteenth year, we have raised \$10 million dollars and given out nearly 500 grants to more than 400 local charities - to increase their capacity to provide food relief. News Corp has been our partner over this journey - as have more recently Newman's Own Foundation, Squeaky Gate, Uber and Uber Eats. The highlight of this year's campaign was Woolworths encouraging shoppers to round up their bill to the nearest dollar for a month.

Fortunately, most of our partners were able to continue to provide vital financial support, and together with the Federal Government's JobKeeper, we got through the year. Thank you.

Thank you also to our food donors and colleagues who despite the many challenges that the pandemic has thrown up - personally and at FareShare - have held steadfast to their commitment to our mission and made all that we have done and the impact we have had possible over the past year.

We were saddened in February this year when one of our most generous supporters, Brian Davis OAM, passed away. Brian founded Décor and helped FareShare with many ventures. We miss him and acknowledge his generosity.

In these challenging times it is difficult to celebrate milestones, but this year FareShare marked its 20th year. We haven't been able to come together in large numbers - if at all - and we've had our shoulder to the wheel cooking the best possible meals. We also look forward much more than looking back.

The need for food relief is not homogenous. For some people, a box of staples is what they need most. They'd prefer to cook their own meals. Many other people do not have the facilities, knowledge, mental or physical health, or even the time to prepare meals. For these people, a hot, homestyle meal makes a world of difference.

FareShare now cooks three million nutritious meals a year. In the last 12 months these have been distributed to frontline charities across Australia with the exception of WA.

FareShare now seeks to establish where these meals are most needed and will have the most impact on people's diet and wellbeing. This will determine who we partner with to get our meals to these groups who often live in places that are hard to reach.

In Queensland, with the appointment of our inaugural First Nations Officer, we look forward to deepening our engagement and appropriate meal support of Aboriginal and Torres Strait Islander people for whom poor nutrition and diet-related chronic conditions cause a large portion of ill health.

In Melbourne, the development of the warehouse adjacent to our kitchen has been deferred due to the pandemic, but we are progressing our plans. Our reimagined, enlarged Abbotsford facility will equip us to cook and distribute our new range of nutritious, appealing meals in new packaging and with greater impact.

We can't wait to commence the build and, even more so, to utilise extra capacity because our efforts are needed as much as ever. We thank everyone who has generously contributed to our mission to improve the lives of people in hardship with free, nutritious meals this year.



Our collective efforts



Meals cooked in our Melbourne kitchen	1,447,518
Meals cooked in our Brisbane kitchen	1,259,867
Total number of nutritious, cooked meals	2,707,385



Surplus food rescued	897,612 kg
----------------------	------------



Vegetables grown in our own kitchen gardens	88,566 kg
---	-----------



Number of volunteers who donated their time	1,420
Estimated number of volunteer hours donated	50,472



Cook



A message from our Melbourne Kitchen Manager - Crickette Derjeu

It has been another turbulent year in FareShare's Melbourne kitchen. The staff have been amazing in adapting to every change that has unfolded. The teamwork and camaraderie have helped us all stay positive through a succession of lockdowns and transitions from a small hospitality team to our usual volunteer-powered workforce.

We are all so proud of the meals we are cooking with the introduction of the new single-serve trays in February. These give us a lot more scope to employ our chefs' skills and utilise premium ingredients we were previously unable to cook with.

We had fantastic support from the Victorian Government to employ staff and buy ingredients to increase our output over the year. Woolworths and ALH Group have also supported us with ingredients and staff when we have had to suspend our kitchen volunteers. Without their support, our kitchens would have come to a slow halt.

Our volunteers have stayed strong and when we could have them back in the Abbotsford kitchen in May after a long break they returned with renewed vigour. They are the heart and powerhouse of the FareShare kitchens.

We all feel grateful for the opportunity and ability to cook nutritious, tasty meals for the many people who have found this past year difficult for so many reasons.



A message from our Brisbane Kitchen Manager - James Fien

What a year we have had in Queensland. With COVID disruptions kept to a minimum, our staff and volunteers have been able to focus on cooking and packaging our new single-serve meals.

These meals have been an enormous hit with our charity partners, providing a dignified, ready to eat, nutritionally-packed meal to those in our communities who need support.

There is always extra work and commitment when developing and implementing change and I would like to thank all staff both here in Queensland and in Victoria for collaboration on our new meal range and presentation. Well done!

With research indicating that the rates of food insecurity in regional and remote communities are disproportionately high, we embarked on a pilot program that saw us partner with Metcash and Linfox to deliver meals into Cairns, Cape York, Townsville, St George and Gayndah. This has been a resounding success and we are now looking to extend the program.

To the Brisbane team, which includes our amazing volunteers, I say thank you. You just roll with the changes and keep me even more motivated to provide the best for all who receive our meals.

Our kitchen stories:

- [Delicious and dignified](#)
- [MasterChef contestants bring their passion to FareShare](#)
- [Changing the face of food relief](#)



We thank our generous food donors who supply the quality ingredients we cook with

- 7 Chefs Pty Ltd
- Aldi - Distribution Warehouse
- AgTrade
- Antonello Produce
- Apannia Foods
- Ashok Bombay Supermarket
- Be Broth
- Bendigo Foodshare
- Bidfood
- Calendar Cheese
- Cannings Free Range Butchers
- Charlie's Cookies
- Cheetham Salt
- Chobani
- Chris and Gerald Drum
- Coles
- Conga Foods
- Corona Manufacturing
- Costa Farms
- Costco - Moorabbin
- Davies Bakery
- Dineamic
- Edlyn Foods
- Endemol Shine Australia
- Exquisite
- Ezy Chef
- Flavour Makers
- Fonterra
- Foodbank Queensland
- Foodbank Victoria
- G & K O'Connor Pty Ltd
- Genobile Saba
- Goodman Fielder
- Greg's Eggs
- Hazeldene's Chicken
- Ingham's
- Invidia Foods
- Ivan's Pies
- Jalna Dairy
- Jun Pacific
- Kinross Farm
- La Manna Fresh - South Yarra
- Little Bertha
- Make a Difference Office Machines
- Makmur Enterprises
- M&J Ingredients
- Mazda Foundation
- McCain Foods
- Metropolitan Remand Centre
- M&J Ingredients
- Murray Goulburn
- NSM Food Wholesalers
- Optima Organic Wholefoods
- OzHarvest
- Parton Wine Distribution
- The Pastry Lounge
- Peter G Bouchier Butchers
- Phillippa's Bakery
- PK Logistics
- R. Anguey Fresh
- Rinoldi Pasta
- Savour & Grace
- SecondBite
- SPC
- St David's Dairy
- Tasman Butchers
- Tasty Chip
- The Fruit Box Group
- The Harvest Box
- The Learning Sanctuary
- TIC Group
- Trisco Foods
- Ward McKenzie
- Woolworths



Grow



Led by Sharni Jansen, our garden volunteer community and small staff team banded together during the struggles brought by the pandemic to ensure that fresh vegetables were always available for the kitchen.

After three years of transforming and growing the garden program, Sharni has made a tree change and moved to the country. Her enormous contributions over the period saw the kitchen gardens grow in productivity, yield and impact.

In August, we welcomed Isabel Menssick on as Kitchen Program Manager.



A message from our Garden Program Manager - Isabel Menssick

Our garden volunteer community and small staff team have banded together during the struggles brought by the pandemic to ensure that fresh vegetables are always available for the kitchen. While garden volunteers were suspended in August 2020, a small team of Working for Victoria staff tended to our large plot on the Baguley family farm and kitchen gardens at Moorabbin Airport and in Abbotsford throughout the stage 4 lockdown.

This extra support helped see us through the most significant harvest months in September and October. Then, in the undoubted highlight of 2020, we welcomed back our garden volunteers in November. Our garden volunteer crews' kindness, support, and resilience shone as they came back into the gardens braced for the busy summer season. Their hard work and willingness to adapt to ever changing protocols and restrictions have been crucial to this year's success.

This year we grew 88,566 kg of vegetables across our three sites, a 58 per cent increase on the previous year, due in part to extra beds provided by Les Baguley bringing the total growing area across our three sites to 2.58 acres. The Abbotsford garden continued to supply the kitchen with leafy greens while the Moorabbin Airport plot grew valuable crops of fennel, carrot and cauliflower. All up, carrots were our top crop (22,149 kg) and a successful trial planting of corn yielded nearly 4,000kg on the Baguley Farm.

Working in the gardens has brought wellbeing benefits to both staff and volunteers. Many conversations have been had about the restorative aspects of being outdoors in nature and the social, mental, and physical benefits. Together, our work in the gardens - whether harvesting, planting, or weeding - has been a great source of comfort, connection, and growth during this challenging period.

Our garden stories:

- Better Homes & Gardens
- Volunteering at a FareShare Kitchen Garden

Special acknowledgements:

- Baguley Flower & Plant Growers
- Goodman Foundation
- Moorabbin Airport Corporation
- Boomaroo Nurseries
- Majestic Young Plants
- John and Betty Laidlaw Legacy
- Citywide
- City of Kingston
- City of Yarra
- University of Melbourne (Burnley Campus)

We thank Boomaroo Nurseries who have supported FareShare immensely, supplying us with hundreds of thousands of the highest quality, healthy seedlings.





Rescue



A message from our Logistics Manager - Patrick Lanyon

FareShare was the biggest distributor of our own meals in Victoria in 2021 with 47 per cent of meals cooked in our kitchen being distributed by FareShare or collected directly by frontline agencies.

This has enabled us to build closer relationships with the charities that hand out our meals and to better cater to the needs of their clients.

The ability to offer greater choice to charities around the type of meals we provide have been transformative.

It's one of the biggest changes in FareShare distribution history. The charities love it. It means that a spiced lentil soup that may not be appropriate for a country RSL can be targeted at an inner Melbourne charity supporting migrant communities.

The change allows charities to specify which type of meals they prefer whenever the choice is available. For example, a charity may place an order for five crates of vegetarian meals, three of Halal, two frozen pastries and one of desserts. Food relief agencies can also express preferences for single or family-serve portions.

While FareShare will not always have the choices available, an increased ability to meet the dietary and cultural preferences of people in hardship increases the impact of every FareShare meal.

Food rescue partner SecondBite played a significant role distributing FareShare meals, including running an inter-state delivery service into New South Wales and South Australia. Foodbank and OzHarvest also helped deliver FareShare meals.

We increased our fleet with the addition of a Fuso truck and two Hino delivery vans. The truck runs between our Derrimut warehouse and Abbotsford kitchen every day to drop off ingredients ordered by the chefs, returning with cooked, frozen meals for dispatch to frontline charities.

FareShare operates a daily run to Melbourne Zoo with around 500 kg of organic waste for recycling. This ensures that any rotten produce, wilted leaves, egg shells etc. are kept out of landfill and instead fed into a digester to create garden fertilizer. The result is good for the planet, saves FareShare waste removal costs and helps fund the Zoo's operations.

Our rescue stories:

- [Restuarant quality fish on FareShare menu after COVID heartbreak](#)
- [Inside the food hub that fuels the Melbourne kitchen](#)



Feed

The impact of the COVID pandemic and associated lockdowns caused many people to seek food relief for the first time.

Spontaneous feedback from individuals receiving our meals and testimonies from the frontline charities that hand them out, offer some of the best insights into our impact. Here are a few stories to highlight the difference our cooked nutritious meals made in a difficult year for the whole community.

"It is a real life saver knowing I can come here each Saturday grab some meals and eat something substantial, sometimes I feel guilty taking it for free as they are that good. I along with many others love the work you guys do and am so grateful. Keep it up."

Phil, meal recipient who picked up a FareShare meal from Dig In.

"FareShare create miracles in the life of many people - the receivers, the givers, the doers."

Ana Maria, a volunteer who was stopped in the street by a stranger after seeing her FareShare shirt and thanked for her work.

"I had a couple of mouthfuls and it was 'oh my gosh, sensational!' I could easily have got it in a restaurant. It was the best meal I'd ever eaten."

Daniel, a FareShare meal recipient and single dad who had lost his job and went to his local church in Adelaide to pick up a food hamper.



Our impact stories

- Mother Teresa's 'friends to the friendless' carry on her good work in Fitzroy.
- Stranded without work - international students comforted with FareShare meals
- FareShare and Heart Futures combine to make a difference
- Meals boost hope in regional towns
- FareShare meals warm Melbourne storm victims
- Single dad pays chefs the ultimate compliment
- FareShare meals nourish Kiwis caught in COVID crisis
- Nick says thanks for easing heartache and hunger



Sister Jovier and her sisters in the kitchen at the Missionaries of Charity foundation in Fitzroy.



Students Lia and Miranda are among the friendly volunteer faces at Heaven at the Hill.



The 'BEST meal ever' - a FareShare lime leaf and peanut chicken meal.



Levi-Joel Tamou (pictured on the left), Co-Founder of Heart Futures.

Our community



A message from our Victorian Volunteer Program Manager - Rosemary Kelly

Volunteering in Victoria

The journey for our Melbourne community has been a real rollercoaster with COVID restrictions disrupting our proud volunteer model for almost the entire year.

In March 2020, we suspended our 850 kitchen and packing volunteers due to the lockdown. Garden, warehouse, driving and admin volunteers were able to continue with strict COVID protocols in place.

In August 2020, our 180 garden volunteers were also suspended during the hard stage 4 lockdown which lasted 16 weeks. Once restrictions were lifted in November, we welcomed them back to help with the enormous workload of the harvest season.

We started 2021 feeling more optimistic. In February, our Saturday volunteers returned to their morning shifts and we introduced new Saturday afternoon shifts to assist with meal packing. Our evening volunteers began to return from March, and in mid-May we invited our weekday kitchen and packing volunteers to return.

Although we could not gather for National Volunteer Week in May, we acknowledged 31 very special volunteers (gardeners, drivers, warehouse and admin volunteers) who had continued their service, each contributing more than 90 hours over the preceding 12 months. Our top volunteer was Johan Hannah, driver and warehouse volunteer, who donated an incredible 320 hours.

Corporate volunteering program

Lockdown restrictions also meant the suspension of our corporate volunteering program for both kitchen and garden shifts from March 2020.

With social distancing easier to implement in an outdoor environment, we reopened corporate volunteering at our Abbotsford garden in February 2021 with shifts booking out quickly.

In the kitchen, we introduced strict limits on numbers to allow for social distancing. We re-introduced our kitchen shifts in a staged manner from May. Our corporate volunteers were keen to roll up their sleeves and happy to comply with new COVID protocols to make an immediate impact.

Schools program

Our Schools in the Kitchen Program was also suspended in March 2020 for a period of 14 months.

During the remainder of 2020, the educational resources supporting the program were completely renewed ahead of the program re-start in May 2021. Bookings were brisk and it was terrific to have the students and their teachers back at FareShare. Sadly, due to further lockdowns in late May, only nine school shifts were held at the Abbotsford kitchen before the program was again suspended.

Volunteers are the heart and soul of FareShare and have been so for 20 years. As I reflect on the past 12 months, it is so disappointing to think that so many in our community were prevented from celebrating our 20th birthday this year. We are grateful for their continued support, understanding and patience.



A message from our Queensland Volunteer Program Manager - Madison Buik

Volunteering in Queensland

The commitment and resilience of our Queensland volunteers shone through 12 testing months of ever-changing COVID restrictions, face masks and lockdowns. After every lockdown, they returned for shifts with a true sense of passion for what we do at FareShare.

For the best part of the year, face masks have been mandatory on site to keep our community safe. This didn't deter the volunteers with constant laughter and chatter coming from the kitchens and warehouse.

During the year we launched a new food relief program focusing on regional and remote communities. This saw our driving shifts increase as demand for the program grew. We are especially grateful to our driving volunteers who will happily deliver meals wherever they are needed even if it involves a five-hour round trip!

In May, we celebrated National Volunteer Week, and we were lucky to host a party for all the volunteers from varying shifts in one place. We witnessed volunteers running into old friends and past work colleagues who they hadn't seen in years. This was a wonderful example of the sense of community at FareShare in Queensland.

Corporate Volunteering in Queensland

Our kitchen was lucky to continue operating our Corporate Volunteering Program for the best part of the year. We are thrilled to have had the continued support from our corporate partners who book repeated shifts for their teams.

We also thank our recent corporate partners who booked their first shift in our kitchens. We love welcoming new organisations to FareShare to make a hands-on difference to people in need.

Stories from our community

- [Giving back not giving up - the power of volunteering](#)
- [Queensland kitchen turns two - and red!](#)



Boosting local food relief efforts across Australia



Feed Appeal, the annual fundraising campaign founded by FareShare and NewsCorp to support local food relief efforts, completed its final year of community grants disbursing funds to 29 grassroots organisations.

Woolworths made an outstanding contribution affording Feed Appeal a dedicated month of fundraising in stores nationally. This year the Woolworths Round Up campaign raised \$1,398,702 in support of community food relief.

The Appeal's corporate partners continued their strong support. Newman's Own Foundation covered operational costs to ensure all funds raised were directly invested in community food relief efforts.

Squeaky Gate Growers Co. contributed generously to the Appeal's rural grants program to ensure valuable support for rural communities where food insecurity is disproportionately high.

Additional support from Uber and Uber Eats, and loyal donors who contributed to the Feed Appeal Christmas and Winter appeals, raised a further \$353,252.

In all, the funds raised enabled 29 grants for frontline food relief efforts.

With strong government support for local groups providing food relief and a greater demand for food and cooked meals, FareShare is now devoting all its efforts to filling the fridges, freezers and food vans funded by the Appeal with healthy meals cooked by our chefs and volunteers.

Over its 13 years, Feed Appeal raised more than \$10 million and provided capacity building grants to 400 frontline charities across Australia.

2020/21 Income and expenses



19.6%

\$1,804,501

Donations, memberships and other

17.7%

\$1,626,220

Philanthropic organisations

14.2%

\$1,301,083

Business support (including fee for service shifts)

15.8%

\$1,454,088

Government support

32.7%

\$3,001,315

Working for Victoria (grant for laid off hospitality staff)

<1%

\$3,675

Interest



74%

\$5,964,657

Kitchens and gardens

11%

\$915,454

Logistics

7%

\$547,274

Fundraising and communications

4%

\$352,482

Administration

4%

\$296,845

Feed Appeal

Balance Sheet

As at June 30 2021

	2019-20	2020-21
Current Assets		
Cash and cash equivalents*	3,201,296	1,949,601
Debtors	122,045	5,419
Total Current Assets	3,323,341	1,955,020
Non-Current Assets		
Property, plant, equipment and vans^	15,021,816	15,103,662
Total Assets	18,345,157	17,058,682
Current Liabilities		
Payables	792,177	368,786
Provisions	274,344	424,712
Other liabilities*	1,756,256	630,962
Total Current Liabilities	2,822,777	1,424,460
Non-current Liabilities		
Provisions	47,260	44,932
Total Liabilities	2,870,037	1,469,392
Net Assets. Equity, Retained Earnings	15,475,120	15,589,290

Income Statement

For year ended 30 June 2021

	2019-20	2020-21
Revenue		
Philanthropic organisations	1,022,547	1,626,220
Donations, memberships and other	2,507,402	1,804,501
Business support (including fee for service shifts)	794,628	1,301,083
Government support	449,706	1,454,088
Working for Victoria (grant for laid off hospitality staff)	243,744	3,001,315
Interest	526	3,675
Capital funding	3,200,963	-
Total Revenue	8,219,516	9,190,882
Expenses		
Kitchens and gardens	2,981,024	5,964,657
Logistics	825,562	915,454
Fundraising and communications	433,965	547,274
Feed Appeal+	244,436	296,845
Administration	280,269	352,482
Operating Expenses	4,765,256	8,076,712
Capital funds allocated to FareShare Foundation #	2,500,963	1,000,000
Total Expenses	7,266,219	9,076,712
Surplus	953,297	114,170
Surplus less retained capital funding	253,297	114,170

FareShare Australia Inc ABN 89 304 710 474

FareShare's accounts are audited by Pitcher Partners. A complete set of accounts is available upon request.

+ The Feed Appeal raises funds which are distributed as grants to local charities that provide food relief.

* Approximately \$0.6m of the end of year cash balance relates to government grants received in 2020-21 for activities to be undertaken in 2021-22, and is therefore included in Other Liabilities as at 30 June.

In another testing year, FareShare is immensely grateful for the wonderful donors and supporters who backed us all the way. Without their generosity, we could never have risen to the challenges of 2021.

- Accenture
- Al Rozefsky
- AMP Foundation
- Angela Rutherford
- Ansell
- Antipodean Family Foundation
- Australian and New Zealand College of Anaesthetists
- Besen Family Foundation
- BHP Billiton
- Birchall Family Foundation Trust
- BMD
- Brian & Sandy Dudakov OAM
- Brian M Davis Charitable Foundation
- Bruce McMullin Foundation
- Carlton & United Breweries
- Carly Wishart
- Charles and Cornelia Goode Foundation
- City of Yarra
- Clayton Utz Foundation
- Cyclone Tools
- Dodge Family Foundation
- DoorDash
- ENGIE
- Fair World Foundation
- Gandel Foundation
- Gemma Leslie - Founder of Food for Everyone
- Give & Glow
- Goodman Foundation
- Gringlas Family Charitable Foundation
- Heather & Ken Simpson
- Hope Saba Foundation
- Jack and Ethel Goldin Foundation
- John & Betty Laidlaw Legacy
- Julie Hayes
- Kamener Foundation
- Lilly and David Harris OAM
- Makmur Enterprises
- Mark Laidlaw
- Mary-Lou and Alan Archibald QC
- Mather Foundation
- McClintock Family Fund
- Meydan Family Charitable Trust
- Natural Selection Group
- O'Connor Duffy Foundation
- Off Ya Tree
- Orloff Family Foundation
- Percy Baxter Charitable Trust
- Peter Lemon
- Peter Smart
- Portland House Foundation
- Prior Family Foundation
- Pronto Cloud
- PW Foundation
- Queensland Government
- RACQ Foundation
- Roche Products
- Roseanne Amarant
- Sealed Air
- See&Co
- Sidney Myer Fund
- Silberscher Family Foundation
- Sunshine Foundation
- Taking Shape
- The Bird Family Charitable Trust
- The Ian Potter Foundation
- The John Villiers Trust
- The Marian and E H Flack Trust
- The Metamorphic Foundation
- The Pratt Foundation
- Tracey & Frank Cooper
- Victorian Government
- Weber South Pacific
- Woolworths
- Zig Inge Foundation

FareShare also thanks and acknowledges the following pro bono supporters for the generous donation of professional services and other invaluable assistance.

- Adrian Lander
- AHG Refrigerated Logistics
- ALH Group
- Americold
- AMES / Cyclone Tools Australasia
- Armourcoat Resin Flooring
- Arnold Bloch Leibler
- Astron Sustainability
- Busch Vacuum Pumps and Systems
- C&M Coolrooms
- Citywide
- City of Yarra
- Clayton Utz
- Dr Floors
- Enthral
- Fiona Hammond
- GIVIT
- Hedgehog Group
- Indorama Ventures
- Julian Pang
- Les Baguley
- Linfox
- LMOB Electrical Contractors
- Loscam
- Metcash
- Multipest
- Network Overdrive
- Noisy Beast
- Norfolk Food Services
- Oxford Cold Storage
- Peacock Bros Pty Ltd
- Pitcher Partners
- PwC
- Queensland Treasury Corporation
- Sackville Wilks
- Salesforce
- Sealed Air
- See&Co
- TM-Logic
- Treasury Wine Estates
- True Coverings
- UNOX
- Viscount Pooling Systems
- Wiley
- Woolworths Maintenance



Les Baguley, clearing beds on the Baguley Family Farm.



Vaughn from Woolworths Maintenance lending us a hand in the Melbourne kitchen.



fareshare.net.au

1-7 South Audley Street, Abbotsford VIC 3067
info@fareshare.net.au | Tel: 03 9428 0044

46 Steel Place, Morningside QLD 4170
brisbane@fareshare.net.au | Tel: 07 3899 3248

[Facebook](#) | [Instagram](#) | [LinkedIn](#) | [Twitter](#)