



# New Seeds:

## GROWING THE FUTURE OF BIODYNAMICS

August 29- 30, 2026

Christchurch



## EVENT GUIDE



# **NEW SEEDS: GROWING THE FUTURE OF BIODYNAMICS**

## **AUGUST 29- 30, 2026**

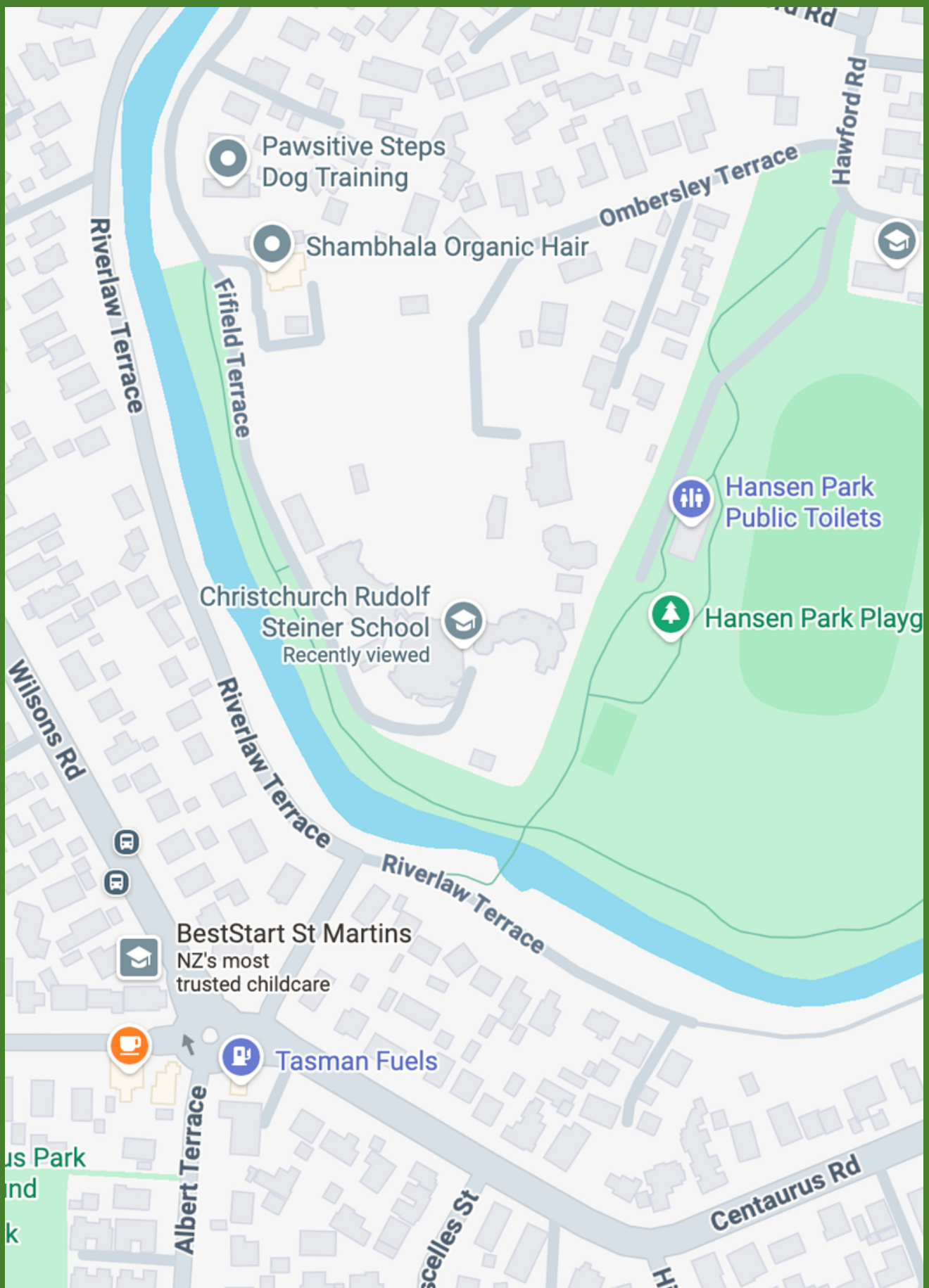
**Gather with us for a fantastic weekend spotlighting the next generation of biodynamic practitioners and inspirational projects taking root across Aotearoa.**

**New Seeds: Growing the Future of Biodynamics, is a conference focused on weaving in fresh ideas with the foundational practices of biodynamics.**

### **Venue:**

**Christchurch Rudolf Steiner School is located at 19 Ombersley Terrace, Opawa, Christchurch.**

**With architecturally designed buildings and organic gardens, Christchurch Rudolf Steiner School is the perfect setting to bring together the biodynamic community.**



**Christchurch Rudolf Steiner School is  
located at 19 Ombersley Terrace, Opawa**

# SPEAKER BIOS

## Hamish Mackay



**Hamish has spent most of his working life in pioneer, start-up, not-for-profit organisations focussed on agricultural, social, health and environmental issues. Hamish has been involved with biodynamic agriculture and nutrition for over 50 years.**

**In the 1980's he was part of founding the Goethean Science Research Institute Ltd, Hermes Trilance Ltd (one of the early community financing projects) and the Boama Housing Association Inc. And in 1989 he was the founding chairman of the Biodynamic Farming & Gardening Association Inc. (now Biodynamic Agriculture Australia Ltd). Hamish has presented over 500 workshops on biodynamic agriculture and nutrition around Australia as well as UK, USA, South Africa, Namibia and Brazil.**

**In 2002 Hamish was invited to be CEO of Biodynamic Agriculture Australia Ltd and in 2009 he established Biodynamics2024 Pty Ltd with the objective to work with others to ensure that biodynamics/holistic/regenerative AgriCulture be the farming method of choice in Australia by 2024.**

**Since 2018 Hamish has been collaborating with Charlie Arnott, Regenerative farmer and Educator, holding introductory biodynamic courses across Australia.**

**To learn more about Hamish and his work, you can listen to a podcast episode with Hamish and Charlie at <https://charliearnott.com.au/s2-e12-hamish-mackay/>**

# SPEAKER BIOS



## Jessica Hutchings

**Dr Jessica Hutchings (Ngāi Tahu, Ngāti Huirapa, Tūhoe, Gujarati) is a nationally and internationally recognised leader in Indigenous food systems and Māori food and soil sovereignty. She is a founding Trustee of the Papawhakaritorito Charitable Trust and a key advocate for Hua Parakore (Māori organics), working at the intersections of Indigenous knowledge, whānau wellbeing, and environmental justice for over three decades.**

**A Hua Parakore verified family food grower, researcher, writer, and activist. She is the author of Pātaka Kai: Growing Kai Sovereignty and the Te Mahi Oneone and Te Mahi Māra Hua Parakore handbooks. In 2023, she was a finalist for New Zealander of the Year (Environment) and named one of New Zealand's Top 50 Influential Women in Food and Drink.**

**Jessica is a lead contributor to the Mana Wāhine Declaration for Hineahuone - a Māori Women's Declaration for Soil and Seed that was presented at Navdanya in India as part of a global Indigenous gathering for Earth democracy. She also features in Seeds of Unity, a short film documenting Indigenous seed and soil relationships between Aotearoa and India, and is a collaborator and presenter on the TV series Hua Parakore: Rebuilding Our Broken Food System. You can learn more about Jessicas work at these links:**

**<https://jessicahutchings.org/>**

**<https://www.papawhakaritorito.com/>**

# SPEAKER BIOS

## Monique Macfarlane



**As a holistic food systems facilitator, Monique Macfarlane of Natural Wisdom teaches a variety of workshops such as biodynamics, planting by the moon, no-dig food growing, seasonal approaches to gardening and community-sufficiency. She co-creates with biodynamic, organic, regenerative, no-till, and natural principles on four hectares in Waihi that**

**includes a small market garden, orchard, beloved cows, chickens, agroforestry and rewilding native bush.**

**Her heartfelt passion for food, localisation, and thriving nature is the foundation of her incredible offerings. Monique is an EatNZ Kaitaki, creates a bi-monthly cosmic gardening calendar for the Soil & Health Association, has been a keynote speaker internationally at the Goetheanum, and finds her greatest joy in helping people back to the land, and themselves. Weaving anthroposophy and biodynamics closer together in New Zealand is her current task, breathing deeper life into our soils, our hearts and our being.**

**Learn more about Moniques work at <https://www.natural-wisdom.net>**

# SPEAKER BIOS



## Dr Leane Makey

**Dr Leane Makey is an early-career researcher, marine ecologist, and ecosystem restoration practitioner.**

**Her work looks at how people and nature are connected, and how we can restore ecosystems in ways that are ethical, respectful of Indigenous knowledge, and mindful of the wider living world.**

**Leane's 20 plus years of hands-on experience in environmental management and restoration across New Zealand and Australia have shaped her PhD research. She's also a part-time sheep farmer, bringing practical experience on the land to her research and teaching.**

# PRESENTATION HOSTS

## Topic: Chromatography testing of preparation 500 in Christchurch

In this presentation, Marinus will present work done by the Goethean science group in Christchurch in the late 1990s, with examples of comparative testing of preparation 500 from different regions in NZ, using chromatography.

He will also be showing experimental work comparing prep 500 to cow manure overwintered in heifer horns, cow hooves, plastic bottles, coconut shells, clay flower pots and cow skin. These experiments and chromatography pictures have never been shown to a larger audience before. This work has become increasingly relevant as it becomes ever harder to source good quality cow horns.

Peter will be speaking on how these images are produced.

### Marinus La Rooij:

Marinus studied biodynamic agriculture in the Netherlands before emigrating to NZ in 1979. He has managed farms and gardens in the North and South Island, and has been a Council member and BioGro and DEMETER inspector. He has been heavily involved in developing the NZ DEMETER production standards.

### Peter Adcock-White:

Peter has been a member of the Association since 1994 and has worked in vineyard, wineries, community gardens over this time with an overriding interest in food quality as it relates the biodynamic organic method.

Neil Carter and Diederik Ruarus introduced Peter to the chromatography-imaging method in the 2000s and he travelled to France to learn about another method, sensitive crystallisation in 2014.

This remains Peters interest to this day.

# WORKSHOP HOSTS



## Gita Krennek

**Gita has been involved in biodynamics since 1980, when she and her husband took over a large sheep farm in North Canterbury and converted it to biodynamics, bringing cattle, grain growing and a milling operation into the mix**

**A prolific writer, Gita shares her knowledge generously and has written many helpful and informative blog posts available to read**

**on the BDNZ website and her booklets on various biodynamic topics can be purchased from the [BDNZ website](#).**

**In Gita's workshop, she will introduce the basic principles of biodynamics and link them to the practical activities that form the core of biodynamic growing.**

# WORKSHOP HOSTS

## Katrina Wolff



Katrina has been mesmerised by biodynamic gardening since discovering it in 2009 when her two children were at the Titirangi Rudolf Steiner School. She blended her hobby of gardening with other anthroposophical studies until she started Blue Borage in 2018 with the hopes of helping bring biodynamic methods (especially composting) into mainstream gardening and urban waste management practices.

She's especially interested in ways the six plants used in biodynamic compost preparations can be utilised to make a simple floral compost activator, following the work of Maye Bruce (1879-1964). 2025 saw her take this work to the International Biodynamic Research Conference in England, which inspired her to pivot her business focus into more citizen science research — for the people, by the people, and with the people, making use of Nature communication as a tool to consult with the plants, animals, land, water and soil.

Katrina's other passion is Raranga (Māori weaving), and she is becoming a well known for teaching multiple solutions for composting the Harakeke (NZ flax) weaving scraps, and investigating the properties of the finished compost.

You'll find her on LinkedIn, Instagram and YouTube, and she also sends a weekly emails with updates of her work and other projects around the world. Learn more at [www.blueborage.co.nz](http://www.blueborage.co.nz)

# WORKSHOP HOSTS

## Steve Erickson



**Steve Erickson has been obsessed with farming and especially composting for over 40 years. Fuelled by his partner Jenny's demand for high quality compost, there has been no escape.**

**A long-time involvement with Biodynamics has led him to exploring the real mechanisms behind such practices.**

**His talk on Managing Farm Energetics will take a look at the many systems that embrace these concepts.**

**Steve & Jenny farm at Chaos Springs, a 200 acre mixed cropping farm raising pasture, animals, fruit, and vegetables in the Waitawheta Valley near Waihi. Steve also designs and manufacturers the Chaos Springs Cyclone Multi-Task sprayers.**

**You can learn more about Steves work at <https://www.chaossprings.co.nz/>**

# WORKSHOP HOSTS



## Peter Bacchus

Peter grew up on farms, firstly in England, where his father went in 1938 as advisor to the biodynamic practitioners of Great Britain. His family bought a farm between Thames and Paeroa about midway between the two towns on the banks of the waihou river. Peter became interested in Bio Dynamic theory and practice in 1962.

He worked the family farm as a share milker until 1972 and then spent a couple of years in Europe, mostly in Germany and Switzerland. This is where Peter spent time on several biodynamic farms and became well acquainted with Dr Remer who was the advisor to the norther Biodynamic group. He also spent time at the Laboratory for nutritional research, learning how Bio Dynamic practice improved nutrition.

In 1973 Peter and his family moved to Hawks Bay in order for their children to attend a Waldorf School. Peter took a job with the Weleda - gardening, packing picking drying and processing herbs that were grown. While he was there he became acquainted with homoeopathy and how effective it is.

Peter then went into contracting, first as gardener the light earthwork that morphed into large scale composting. Along the way converting glass house tomatoes to Biodynamic practice. He also helped in a homoeopathic laboratory, this time working with Bio Dynamic preparations as part of the fertility process and as part of a remedial process.

Through helping someone with collect soil samples for testing, Peter then worked his way into farm consulting with a special interest in the organic and Biodynamic.

# MEET THE PANEL

Biodynamics in Aotearoa didn't start with this conference, it's the product of decades of practitioners who kept faith with a way of farming that asks more of us, and gives more back. This panel brings that history into the room, we'll hear from those carrying the work forward right now, and what the future of biodynamics can look like for the next generation. Expect an honest conversation about legacy and change.

Our expert panel will consist of:

**Katilyn Lamb:** Passionate about Soil Health and Resilient Food Systems. Katilyn is in her final year geography student at Canterbury University.

**Samuel Hogg:** Sam Hogg is a board member and key contributor for Quorum Sense, a New Zealand charitable trust and farmer-led network focused on biological and regenerative agriculture.

**Hamish Mackay:** Hamish has spent most of his working life in pioneer, start-up, not-for-profit organisations focussed on agricultural, social, health and environmental issues. Hamish has been involved with biodynamic agriculture and nutrition for over 50 years.

# MEET THE PANEL

We are pleased to introduce you to our panel hosts:

**Angela Clifford and Ruby Gill- Clifford:** Angela & her husband Nick bought The Food Farm 21 years ago, and have transformed it from an overgrazed piece of land to a thriving, biodiverse Permaculture property. This supports them and their three children, an extended whānau with food, and their community as a teaching farm.

The purpose of the land has changed over the years, but a vision for an inter-generational small farm has remained. Their eldest daughter, Ruby, is now 22 years old, and so they've begun to imagine what succession looks like. Angela also leads Eat New Zealand, and they have a cohort of over 100 next generation leaders, called the Kaitaki. They are an important part of the succession of this not for profit national food collective.

Ruby is an Environmental Science graduate and is currently working both as a chef and catchment group leader - combining her love for both food and te taiao.

How do you pass knowledge and living systems from one generation to the next in a way that retains kaupapa but is also future-fit? How do we hold space for this next generation like Ruby?

[www.thefoodfarm.nz](http://www.thefoodfarm.nz)

# ON SITE ACCOMMODATION

**There are limited spots available for those who would like to stay onsite at Christchurch Rudolf Steiner School, 19 Ombersley Terrace, Opawa, Christchurch.**



- **10x Self-contained campervan parking at the Steiner School - available from 5pm Friday 28<sup>th</sup> August and vacated by 6pm Sunday 30<sup>th</sup> August.**



- **20x shared sleeping space spots, at the Steiner School hall are available from 5pm Friday 28<sup>th</sup> August, to be vacated by 10am Sunday 30<sup>th</sup> August.**

**To register your campervan spot or your shared sleeping space at the Steiner School hall, please email [operations@biodynamics.org.nz](mailto:operations@biodynamics.org.nz)**

# ACCOMODATION SUGGESTIONS

Christchurch has a great range of accomodation, to suit various budgets, needs and preferences. We have put together a list of suggestions to help get you started. Please click on the accomodation name to be taken direct to the accomodations website.

- [Drifter Christchurch](#): Is located 4.4km away from the Steiner School, at 96 Lichfield Street, Christchurch Central City. Ph: 03 659 0066
- [Bealey Quarter](#): Is located 5.5 km away from the Steiner School, at 263 Bealey Avenue, Christchurch Central City, Christchurch. Ph: 03 667 6610
- [BreakFree on Cashel Christchurch](#): Is located 4.7km away from the Steiner School at 165 Cashel Street, Christchurch Central City, Christchurch. Ph: 03 360 1064
- [Quest on Kilmore](#): Is located 6.3km away from the Steiner School at 93 Kilmore Street, Christchurch Central City, Christchurch. Ph: 03 244 2600
- [Southwark Hotel and Apartments](#): Is located 4.3km away from the Steiner School at 25 Southwark Street, Christchurch Central City, Christchurch. Ph: 03 377 7803
- [Tasman Holiday Parks](#): Located 10.5km away from the Steiner School at 39 Meadow Street, Papanui, Christchurch. PH: 03 352 9176

Other Suggestions:

- [airbnb](#)
- [Booking.com](#)
- [Bookabatch](#)



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