

MCK Queenstown diversifies into the farming industry



As part of our Green Initiatives the Millennium, Copthorne & Kingsgate Hotels in Queenstown have diversified into the Farming Industry by implementing a worm farm on the grounds of the Copthorne Lakefront Hotel.

Back in February we – under the guidance of Simon Hodge – our Regional Maintenance Manager and Stefan Borowy from Queenstown Lakes District Council, set about constructing a couple of suitable structures to set up our worm farm. An old bath & old carpets from the refurbishment programs were used to create an environment that would keep the worms in a warm & dark place in which to feed & breed. We then took delivery of 20 kilograms of worms – approximately 45 000 worms - and started our food recycling project.

The three hotels now process their food waste from the Kitchens, Restaurant & Staff Restaurants daily in order to keep our worms well fed. Approximately 5000 worms will eat in the region of 1 Kilo of food a day and, in ideal conditions, will double their population every 40 days or so.

The added benefit is that the Vermacast – or worm juice - produced by the worms eating all this food is very high in nutrients and can be used as a liquid fertiliser by diluting with 10 parts of water. Diluted vermi-liquid can be used on office plants and in the garden. It can also be used as a compost by mixing it with potting mix or garden soil, or used directly as mulch.