



## Trustees' Annual Report for the period

From	Period start date			To	Period end date		
	Day	Month	Year		Day	Month	Year
	01	04	2023		31	03	2024

### Section A Reference and administration details

**Charity name** Grounded Community

**Other names charity is known by** Grounded

**Registered charity number (if any)** 1187272

**Charity's principal address** Flat 5, Monaco Court

Bournemouth,

Dorset

**Postcode** BH8 9QZ

#### Names of the charity trustees who manage the charity

Trustee name	Office (if any)	Dates acted if not for whole year	Name of person (or body) entitled to appoint trustee (if any)
John Hanson	Chair		N/A
John Richards			N/A
Helen Gialias			Trustees
Peter Drysdale	Treasurer		Trustees
Mark Stimson			Trustees
Theresa McManus		Started 20/03/24	Trustees

#### Names of the trustees for the charity, if any, (for example, any custodian trustees)

Name	Dates acted if not for whole year
N/A	

#### Name of chief executive or names of senior staff members (Optional information)

Michael French, Jonathan Watson Short, Karen Everett, Sharon Brinkman

## Section B Structure, governance and management

### Description of the charity's trusts

Type of governing document (eg. trust deed, constitution)	Constitution
How the charity is constituted (eg. trust, association, company)	CIO Foundation Model
Trustee selection methods (eg. appointed by, elected by)	Every trustee must be appointed for a term of three years by a resolution passed at a properly convened meeting of the charity trustees.

## Section C Objectives and activities

### Summary of the objects of the charity set out in its governing document

Our charity's purposes as set out in the objects contained in the CIO Foundation Constitution are: -

1. To advance the education of the public in subjects of sustainable development and the protection, enhancement, and rehabilitation of the environment by teaching, demonstrating, and supporting people how to grow food to improve health and well-being.
2. The relief of those in need, by reason of age, ill-health, disability, financial hardship or other disadvantage through the gathering, collection and distribution of food, the provision of support to grow food and the reduction of food waste.

### Summary of the main activities undertaken for the public benefit in relation to these objects (include within this section the statutory declaration that trustees have had regard to the guidance issued by the Charity Commission on public benefit)

#### Ensuring our work delivers our aims

We review our aims, objectives, and activities each year, held at a team day away at the end of January. This review looks at what we achieved and the outcomes of our work in the previous 12 months. The review looks at the success of each key activity and the benefits they have brought to those groups of people we are set up to help. The review also helps us ensure our aim, objectives and activities remained focused on our stated purposes. We have referred to the guidance contained in the Charity Commission's general guidance on public benefit when reviewing our aim and objectives and in planning our future activities. In particular, the trustees consider how planned activities will contribute to the aims and objectives they have set.

#### The focus of our work

Our main objectives for the year continued to be the advancement of education related to teaching people food growing skills and distributing food to those in need.

The strategies we used to meet these objectives included:

- *Developing skill sharing workshops to help people learn about Food Growing Skills.*
- *To host volunteer sessions in our Secret Garden and other sites, including Little Gardeners.*
- *To help people grow their own food by installing raised beds and helping to get them started.*

- *To collect and distribute surplus food to local beneficiaries at Feed our Community.*
- *Establish the Gatherers programme for cooking and preserving surplus or foraged produce for local beneficiaries.*
- *Collect and compost local waste.*
- *Develop our bee keeping workshops and mentoring programme.*

### **Skills and Learning Workshops**

Educational workshops mostly take place at the Secret Garden, but some visit the bees in the Nursery Garden or the bees and compost on the Sovereign Centre.

From the workshops we aim to equip people with the knowledge they need to then grow their own fruit and vegetables at home, with the ultimate ambition of helping the community become self-sufficient. Our skills and learning programme include one-off workshops to members of the public and ongoing volunteer training workshops, delivered during weekday volunteer sessions.

The workshops generally start with an introduction to the theory, followed by a practical session in which participants practice their new skills. After the practical session, there is a Q&A session with suggested home activities and resources to follow up what the participants have been learning about. There is usually something to take home – a detailed handout, seeds, plug plants or harvested food.

Our fortnightly volunteer training sessions go into further depth on seasonal topics to share skills and support growing at the Secret Garden. Topics this year included mushroom growing, rainwater harvesting, making nettle soup, companion planting, composting and the Summer Solstice.

We also hold twice-weekly growing workshops in some community raised beds at a nearby public park called Churchill Gardens. These sessions run on Tuesday and Friday mornings as part of the ASPIRE project. The participants are learning food growing skills with our Outreach Coordinator, as part of a wider program to improve their physical health and get back into work.

In the autumn/winter period 2023/'24, we took some time to redesign our events and skills program of 2024 and beyond, to better fit the needs of the public by carrying out a survey to find out what people would like to see at the Secret Garden. As a result of the survey, our workshop calendar has been revised to include more Urban Food Growing Courses for more experienced growers, as well as extending the opportunities for families to learn to Grow Food for Free.

### **Volunteer sessions**

Our garden volunteer sessions run throughout the whole year on Monday, Wednesday and Friday mornings from 9am to 1pm.

These volunteer sessions at The Secret Garden provide several key services for our community.

- Growing local, seasonal, chemical-free food to give out to those in need, through our food distribution service (Feed Our Community).

- demonstrating simple, regenerative techniques for growing a wide variety of crops that can be replicated in back gardens.
- providing the skills needed for our community to grow their own food and everything that supports this (e.g. composting, wildlife gardening, beekeeping).
- nurturing a community of people who come to learn and share their own skills and experience.

Monday and Friday sessions are inclusive and open to all. They attract people with a range of ages, abilities, nationalities, backgrounds, beliefs and life circumstances, representative of our diverse area. Garden activities vary with the season and are catered to the interests, skills and ability of our volunteers. They include sowing, weeding, planting, harvesting, watering, seed saving, chicken care as well as DIY, creating wildlife habitats, composting, painting and developing new growing spaces. We hold an advanced volunteer skills training session twice a month. As well as helping our volunteers develop new skills, these sessions greatly contribute to their physical and mental health. There is always time for a hot drink and chat, usually with cakes and snacks contributed by our volunteers or staff.

### **Little Gardeners Stay & Play Sessions**

Every Thursday morning at the Secret Garden during term time we run an urban food growing and wildlife gardening group for under 7s and their adult carers. In weekly 90-minute sessions, children take part in a variety of play-based activities based on growing organic, seasonal food and conserving wildlife habitats. These include digging, watering, weeding, sowing seeds, harvesting food, pond-dipping, plant and bug identification, making insect habitats, chicken care, craft activities, play-kitchens and reading books related to nature and food growing. There are always hot/cold drinks and healthy snacks available for adults and children.

Parents often comment on the calm, playful and friendly atmosphere. New friendships and connections are formed, and we have families signing up to our projects as a result of coming to the Little Gardeners play sessions.

As well as the activities that are laid out, all children and adults are encouraged to freely explore and enjoy our beautiful walled Secret Garden, complete with a sheltered outdoor classroom/kitchen area, wildlife pond, chicken run and polytunnel.

Our aim for the sessions is to initiate a positive lifelong connection with the outdoors, soil, plant life, chickens, wildlife and where our food comes from, to learn through play and to respect and take care of each other and our planet.

We run the Little Gardeners sessions every week in all weather conditions (apart from dangerously high winds and thunderstorms!). Our measurable outcomes are that 90% of adult attendees report that a) their children are more comfortable playing outside in nature, and b) are more familiar with where their food comes from, as a result of attending our Little Gardeners sessions.

In February 2024, the Little Gardeners were all invited to attend our annual winter picnic – the food was prepared by the Gatherers team of volunteers – it

was delicious, and much fun was had by all. In terms of funding for these sessions, we are still seeking suitable funding. In the meantime the sessions are continuing as the Trustees have deemed these sessions too popular and valuable for the community - the sessions are being paid for by general supporter and attendee donations, and any remaining shortfall is made up from our unrestricted funds.

### **Grounded Growers**

This is our community outreach team, offering a raised bed installation service, supporting people to grow fruit and veg in their own back gardens, on patios or in workspaces.

The beginning of the year was busy installing raised beds for people eager to get a head start for the year's growing season. Most of the installations were for local residents, but some of the beds were installed at the head offices of Organix. We also ran a beginners food growing workshop for 30 of their staff. As the year progressed we installed some larger installations at West Howe Community Centre (Henry Brown) and at the Chine Hotel in Boscombe, and a large number of growing spaces at St Peter's Primary School and at Christchurch Junior School, where workshops were also run.

### **Feed Our Community**

Feed our Community is our food distribution project. The project collects surplus food from supermarkets, cafes, home growers and allotments.

The volunteers work 7 days per week to collect, sort and supply food to those in need. Based at the St Georges food centre in Boscombe, the project is known for providing food boxes and for putting out food and hundreds come by each week to collect.

The Feed our Community van is often used to collect surplus food, and some volunteers use their own cars.

The challenges this year have been the continued drop in food donations, reduced volunteer availability as volunteers have needed to seek paid employment; rising cost of living impacting volunteers and beneficiaries. beneficiaries not accepting fresh produce as they do not have the practical/financial means to cook or the necessary skills/knowledge to know how to cook with fresh ingredients.

As a result of these challenges the project team has spent the last year exploring other similar projects/models and have asked people in the community what they would like the Feed our Community project to become and what would empower them. In January these conversations led to us toward the Food Hub/Pantry style model which we hope will give our project team an opportunity to bring people together, building on strengths, promoting community cohesion and building resilience. This will be a project to be progressed in 2024/2025.

Examples of those people that benefit from Feed Our Community are vulnerable individuals, single parent families, elderly, large families, those with mental health issues and/or substance abuse and low-income households. Many of the volunteers are also beneficiaries and our Feed our Community project team encourages everyone who can to get involved, building a more confident and resilient community.

### **Grounded Gatherers**

The aim of Grounded Gatherers is to put surplus food to good use – whether it's unwanted fruit from gardens, foraged fruits from public spaces or even supermarket veg that needs using fast. Our Gatherers come together to create a whole range of seasonal delicacies such as nettle soup, rosehip syrup & three-cornered leek pesto as well as producing a variety of soups, juices, cakes, bakes and makes from food that would otherwise end up in landfill.

In the early part of the year staffing availability affected the frequency of the sessions but from the summer of 2023 our Grounded Gatherers restarted with an even bigger vision to gather produce from excess supermarket surplus, foraging, gleaning or donations.

### **Community Composting**

We transform food waste from local businesses into nutritious compost, using our rocket composter on the roof of the Sovereign Centre in Boscombe. In the early part of the year, the rocket composter was not operational for a while due to a technical problem. Once resolved, it was back up and running on the Sovereign Centre rooftop, turning food waste into high quality compost for community growing. In July and September 2023 we held rocket composting workshops and site tours to which attendees learned about the science of composting, how to get started at home.

During 2023/24 we discussed the resources needed to upgrade our composting operation to collect and process 2 or 3 times more food waste each week than at the present. This upgrade would involve installing a Dehydra De-waterer, which macerates the waste and removes problematic liquids. This would significantly reduce the volume and weight of the solid food waste before it is put into the rocket and enable it to operate more effectively and require less wood chip. We are currently looking for funders to apply to, to pay for the capital set up costs.

### **Grounded Bees**

We keep beehives on the roof of the Sovereign Shopping Centre. We also keep a beehive at our Secret Garden 2 for educational purposes.

It was a busy educational year for our bees, volunteers and attendees. We exceeded our delivery plan target and grew our own stock of beehives from 4 at the start of the season to a total of 10 colonies going into the winter. Over the summer season, our bee project saw great success with the running of 'Busy Little Bee-Keeper' experience days for children aged 3 to 11. We ran six sessions with 52 children and 37 adults. The children learned about beekeeping, saw the hive and honeybees at work. We also ran beeswax crafting, an introductory beekeeping workshop, as well as two adult bee keeping experiences attended by 25 adults.

## Summary of the main achievements of the charity during the year

### Overview

The charity continues to develop the many services it is delivering to the local community across each project and through pilot projects.

It has been another successful year. The increasing activity of garden and food related workshops and the attending of large amounts of regular volunteers have made the garden a hive of life this year. In addition the staff team have successfully navigated the high and lows and the joys and challenges of running all of our six projects whilst continually encouraging, supporting and reconnecting the local community with nature, food and with other.

### Summary of Main Achievements for the Charity

Let's start with the Social Canteen pilot project. Following its success in October 2022 and January 2023, we decided to take the pilot project to the next level. We held a further 6-week pilot phase from half term in Mid-February until the end of March 2023. We then held the Social Canteen during April 2023 through until the end of May 2023, of which was another complete success.

We then went on to produce a 'How To' guide in setting up your own 'Social Canteen' - a PDF flipbook accessible that is available via our website, jam packed with advice, resources, recipes, printable downloads, editable templates and more. The aim of The Social Canteen Pilot Project was always to light a spark, galvanise local people and create long term, sustainable opportunities for people to eat well, spend less & socialise. With so many community projects relying on volunteers to make them happen we wanted to make the process of setting up and launching a Social Canteen as quick, easy and painless as possible. From June 2023, the Friendly Food Club and Bournemouth Foodbank started to run the Social Canteen model every Wednesday and Friday evening.

In the Spring of 2023 the Secret Garden for Good Friday hosted our first social event of 2023. We were overwhelmed by the number of visitors and volunteers that attended this 'thank you' and celebration for our volunteers and supporters. The weather was kind and the atmosphere was wonderful. It was a gathering full of love and joy shared with our incredible community. Sharing food together is such a huge part of our mission and values.

We also saw our Rocket Composter revived and back-up and running on the Sovereign Centre rooftop, turning food waste into high quality compost for community growing. In July and September 2023 we held rocket composting workshops and site tours to which attendees learned about the science of composting, how to get started at home including having a tour of our composter.

In April 2023, one of our core staff team members, Michael French, reduced his hours so he could spend more time communicating between circles and acting as an ambassador for the charity at different forums and action groups.

Also in April, our Chair of Trustees, John Hanson ran the London Marathon. This was John's first ever marathon. John raised money to help promote the work of the charity and to encourage the local community to grow food. The money raised contributed to our Nursery Garden funds.

In the summer of 2023 our Grounded Gatherers started back with an even bigger vision to gather produce from excess supermarket surplus, foraging, gleaning or donations.

Our school education provision went in a different direction to what had been previously projected in the delivery plan. We have made progress with engaging our local schools, but it has been a slow process. Unfortunately, Years 1 – 6 do not have a huge budget or time in their school day to fund regular growing workshops. Notwithstanding the above, the reception class made fortnightly visits to the garden from February to July 2023, with three of these facilitated by us (160 children in total).

The Grounded Growers staff team has seen some changes. In the summer we learned that the lovely Theresa McManus would be retiring from her role with us as the Growers Coordinator as from the beginning of December. During her time with us, she had installed over 20 raised beds and planted spaces, giving countless hours of garden consultations, as well as running weekly food growing workshops for the local community. However, the great news was that her incredible expertise was retained as she joined the team of Trustee's from January 2024. We were also pleased that having undertaken a thorough recruitment exercise for Theresa's replacement, we found ourselves with a new Home Growers Coordinator, Cheryl Needham. Cheryl has run her own successful gardening business for 20 years and has built up a substantial customer base. She has level 2 and 3 horticultural training and also successfully completed her Permaculture Design Certificate with flying colours in 2021.

Also as a result of Theresa's departure, an internal reshuffle took place. Our Operations Coordinator, Angela Gray, moved over to facilitate our volunteer sessions at the Secret Garden with our Educational Lead Coordinator, Jonathan Watson, as well as taking on the new role of Marketing and Communications Coordinator for us. And we were also pleased to be able to increase Jonathan's hours to 3 days per week for him to be able to attend both the Monday and Friday volunteer sessions held at the Secret Garden.

Our off-grid/outdoor kitchen-classroom space, 'The Deck', has been in use since construction in Autumn 2021. This year our DIY team researched, designed and installed an off-grid water system to educate and demonstrate, as well as for events and workshops. We now have clean running water for drinking, washing up and cooking, all from harvested rainwater and pumped using solar energy. The wastewater is cleaned up in a wormery and reed bed system before returning to the soil.

In November 2023, thanks to funding from Talbot Village Trust we were able to invest in a gas hob for the Deck, with further funding for Greenhills Foundation to cover the installation costs.



In December 2023, the BCP Access to Food Forum piloted the One Stop Glut Hut. This was a partnership project across BCP to save, store and share as much extra surplus food as possible over and after the Christmas period. Two industrial size freezers, three large fridges and large industrial shelving enabled us to collect and share over three tonnes of food between sixteen partner organisations across BCP during this busy festive season. The pilot project was headed up by one of our volunteers, George Godfrey, who stepped up to successfully coordinate this conurbation wide project.

At the beginning of January 2024 we launched our exciting new Community Kitchen facility at Vale Lodge in Boscombe, just around the corner from The Secret Garden. This has been made possible thanks to BCP Council Housing Landlord Services who have given us the opportunity to take over a sadly neglected kitchen facility and bring it back in to use for the benefit of the community. As part of this agreement, we can give other community groups access to this fully equipped, 5-star food hygiene rated facility. So far, we have partnered with Bee Mission, Safe and Sound Dorset and SWRAC. It's fantastic to be working with SWRAC again, this time offering their fabulous students a work placement processing food surplus & preventing food waste, giving residents access to tasty, nutritious meals and engaging with residents to help bring their Communal Room back to life with board games, conversation, company and more.

This project has made a huge difference to the lives of so many, enabling Bee Mission to prepare 50 meals a week that are distributed to people who are street homeless in the local area as well as making it possible for Bee Mission to start to look at providing volunteering and training opportunities for the people they are supporting. Safe and Sound Dorset is a local charity supporting women who are isolated and at risk. Access to Vale Lodge Community Kitchen has allowed us to launch a new, small group session, offering women the opportunity to come together to produce a range of simple, tasty, homemade cakes and bakes to serve to customers at The Well Coffee Lounge (not for profit).

The launch of the new Community Kitchen facility provides us with access to a fully equipped, commercial kitchen facility to preserve and process surplus food to support and further strengthening our links with other charities and community groups in the BCP Council Access to Food Partnership. We are currently in discussions with PRAMA and The Friendly Food Club about possibilities of joint working to benefit the wider community and also looking to work with BCP to explore the possibility of using the Vale Lodge Community Kitchen Facility as a learning centre to deliver in-person Level 2 Food Hygiene and Safety Training. This training is currently available to volunteers free of charge through BCP Community Action Network for free, but the training is online which makes it difficult for many of volunteers to complete if, for example, English is not their first language who they have special educational needs.

At the end of January 2024, we all came together for our annual Away Weekend trip to Studland in Dorset. We spent an inspiring two days together planning and strategizing for the year ahead. We reviewed the past years achievements and shared stories of community resilience from across our six projects. We enjoyed expertly facilitated training on how to run team circle

meetings using holocratic processes for our decision making. We laughed, we cried (happy tears), we shared our ideas, and we enjoyed building even deeper bonds, in our commitment to support our incredible community in 2024 and beyond.

On the evening of our Away Weekend, a couple of the team attended the Hall & Woodhouse Rewards Evening, of where we were delighted to receive an award of £2,000 to pay for the installation of some heavy-duty canvas weather protection curtains for the 'Deck', to maximise the use of the outdoor learning space all year round.

#### **Main Achievements for our Grounded Gardens Project:**

- Over 94 Garden volunteering sessions.
- Over 20 Garden volunteer training workshop sessions held each month for our Friday volunteers. Delivered by our own Educational Lead with some guest speakers. Average attendees: 14 adults and 2 children per session.
- 37 people attended our first public open day – Seed Swap pan 10th February 2024.
- 91 attendees at the Growing Zone at Churchill Gardens.
- 9 DIY Day sessions attracting around 105 people in total.
- 10 Community meals (including open days) were hosted (299 attendees).
- We have been able to share fresh and nutritious food with our community. We have had between 30 and 50 people, families and individuals at the gatherings.
- Around 65 adults and children attended our 'Volunteer and Supporter' Thank you Gathering.
- 40 attended the annual Christmas Gathering.
- 22 Little Gardener sessions delivered to 715 attendees. Fully booked each week with 15 on the waiting list.
- 22 children and 16 adults attended the Little Gardeners Winter Picnic.
- 474 visits from the local school children.
- 32 weekend workshops with a total of 350 visits.

#### **Main Achievements for our Grounded Growers Project:**

- 50 residents on the Beaufort Road Estate are now being supported with workshops to grow food in their raised beds via the Food e-Box scheme.
- 40 children attending the Beaufort Road Pre-School and Community Centre now have access to outdoor growing space.
- 10 residents and their families have benefitted from installations plus 50 residents around Shelley Gardens and same again around Deacons Park
- 1 resident has now extended her growing space.
- 3 residents have benefitted from general advice on garden design.
- 1 resident has now benefitted from the pruning of an overgrown border.

- 15 individuals at the Chine Hotel now have access to the delivery of weekly growing workshops using both the raised beds and other growing spaces.
- 480 children attending St. Peter's Primary School (and also Christchurch Junior School) now have access to outdoor growing spaces through the installation of raised planters.

#### **Main Achievements for our Feed Our Community Project:**

- 62 tonnes of surplus food have been collected the equivalent of the weight of 42 family size cars.
- 45 – 50 regular volunteers at any one time
- 4,700 food boxes have been given out – about 95 a week.
- 15 tonnes of food have been redistributed by leaving it for collection or using it for providing food via the social canteen project, the vale lodge project or other community meals, supporting 2000 people per month.
- 3,600 regular collections of surplus food have been made by volunteers from 11 local organisations – about 70 pickups per week.
- 9,660 client visits to pick up food boxes.

#### **Main Achievements for our Grounded Gatherers Project:**

Despite a late start to this project it is now going well and shows promise for 2024-2025. Its achievements were: -

- 10 gatherer sessions.
- 48 volunteers attended the gatherer sessions.
- 165 beneficiaries

#### **Main Achievements for our Community Composting Project:**

Each week our team of 2 operators collect waste from 15 locations.

Here's what they achieved: -

- Over 753 full caddies of food waste, coffee grounds, wood chips, hair and spent beer grains have been collected and processed.
- Around 8 tonnes of food waste have been diverted from incineration or landfill and transformed into compost.
- Over 3.0 tonnes (or 6.6 cubic metres) of high-quality compost have been produced for use in local community food growing projects. These include The Secret Garden and home gardens. Several families and community groups are now benefitting, both physically and mentally, as a result of growing and eating more locally grown food.
- 2 workshops held in the Spring and Autumn of 2023

#### **Main Achievements for our Grounded Bees Project:**

- 6 'Busy Little Bee-keeper' sessions – 52 children in attendance and 37 adults
- 2 adult bee-keeping sessions – 25 adults in attendance.
- 55Kgs of honey harvested.

### Brief statement of the charity's policy on reserves

- the charity's principal sources of funds (including any fundraising).

The trustees discussed the following factors in arriving at their reserves policy:

1. It would be prudent to keep three months running costs in reserves in case of an unexpected drop in income/funding so as to be able to cover current salaries and
2. To be able to provide the charity with adequate financial stability and the means for it to meet its charitable objectives for the foreseeable future.

It is the policy of the Charity to hold in reserves the equivalent of three months general core costs or a minimum of £10K to cover our regular monthly outgoings of which currently includes our staff management salaries.

This policy will be reviewed on an annual basis to ensure a minimum reserve is maintained to accommodate any financial and/or operational changes such as the recruitment of additional staff.

### Grants Received during 1<sup>st</sup> April 2023 – 31<sup>st</sup> March 2024

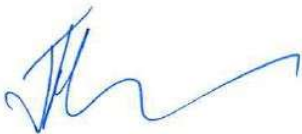
We primarily relied on funding from grant applications during this period, summarised below.

Grant Body	Amount
National Lottery Community Fund	65,000
Dorset Community Fund	23,000
Talbot Village Trust	30,000
J P Morgan	1,000
Hall and Woodhouse	2,000
Friendly Food Club	1,235
Gift Aid	1,470
Other Donations	17,000

The trustees declare that they have approved the trustees' report above.

Signed on behalf of the charity's trustees

Signature(s)



Full name(s)

John Hanson

Position (eg Secretary,  
Chair, etc)

Chair of Trustees

Date

28<sup>th</sup> January 2025



Section A

Independent Examiner's Report

Report to the trustees /  
members of

**Grounded Community**

On the accounts for  
the year ended

31st March 2024

Charity number 1187272

Set out on page

Section C below

**Responsibilities and basis  
of the report**

I report to the trustees on my examination of the accounts of the above charity ("the Trust") for the year ended **31/03/2024**.

As the charity trustees of the Trust, you are responsible for the preparation of the accounts in accordance with the requirements of the Charities Act 2011 ("the Act").

I report in respect of my examination of the Trust's accounts carried out under section 145 of the 2011 Act and in carrying out my examination, I have followed the applicable Directions given by the Charity Commission under section 145(5)(b) of the Act.

**Independent  
examiner's  
statement**

I have completed my examination. I confirm that no material matters have come to my attention in connection with the examination which gives me cause to believe that in, any material respect:

- accounting records were not kept in accordance with section 130 of the Act or
- the accounts do not accord with the accounting records

**I have no concerns and have come across no other matters in connection with the examination to which attention should be drawn in order to enable a proper understanding of the accounts to be reached.**

*\* Please delete the words in the brackets if they do not apply.*

**Signed**

**Date** 24/01/2025

**Name**

ANTHONY J. ELLIS

**Relevant professional  
qualification(s) or body**

A.A.T.

**Address:**

37 SHERWOOD AVENUE, POOLE, BH14 8DH

Section B

Disclosure

*Only complete if the examiner needs to highlight matters of concern (see CC32, Independent examination of charity accounts: directions and guidance for examiners).*


**Give here brief details of  
any items that the  
examiner wishes to  
disclose**

Sectic				
Charity Name <b>Grounded Community</b>			No (if any) <b>1187272</b>	<b>CC16a</b>
<b>Receipts and payments accounts</b>				
For the period from	Period start date 01-Apr-23	To	Period end date 31-Mar-24	

## Receipts and payments

	Unrestricted funds	Restricted funds	Endowment funds	Total funds	Last year
	to the nearest £	to the nearest £	to the nearest £	to the nearest £	to the nearest £
<b>A1 Receipts</b>					
Grants		127,717	-	127,717	114,459
Donations	17,963		-	17,963	19,776
Fundraising (crowdfunder)	-		-		
<i>Sub total</i>	17,963	127,717	-	145,680	134,234
<b>A2 Asset and investment sales</b>	-	-	-	-	-
<i>Sub total</i>	-	-	-	-	-
<b>Total receipts</b>	17,963	127,717	-	145,680	134,234
<b>A3 Payments</b>					
Salaries costs	7,400	76,255	-	83,655	70,903
Contractor fees	1,980	14,661	-	16,641	15,165
Direct project costs inc materials	6,388	11,948	-	18,336	17,339
Office and admin	129	501	-	630	2,441
Expenses	121	478	-	599	280
Training		1,508	-	1,508	1,890
Rent and land	30	7,207	-	7,237	4,650
Other indirect expenses	192	3,014	-	3,206	2,760
<i>Sub total</i>	16,240	115,572	-	131,812	115,429
<b>A4 Assets purchases</b>	-	-	-	-	-
<i>Sub total</i>	-	-	-	-	-
<b>Total payments</b>	16,240	115,572	-	131,812	115,429
<b>Net of receipts/(payments)</b>	1,723	12,145	-	13,868	18,806
<b>A5 Transfers between funds</b>	-	-	-	-	-
<b>A6 Cash funds at last year end</b>	7,651	27,085	-	34,736	15,930
<b>Cash funds this year end</b>	9,374	39,230	-	48,604	34,736

Signed by Chair of trustees on behalf of all trustees

Signature


Print Name
John Hanson

Date of approval
28.01.25