SMU launches Grow initiative: Other places in Singapore where urban farms can be found

By Olivia Ho Published on Jan 6, 2015



On Jan 6, 2015, SMU launched GROW, an environmental initiative that promotes green and sustainable efforts both inside and outside of the classroom. -- ST PHOTO: DANIEL NEO

SINGAPORE - A new urban farming project took root at the heart of the city on Tuesday morning, as the Singapore Management University (SMU) launched its Grow initiative.

Staff and students at the university are tending to a herb, vegetable and fruit garden as well as planter boxes in the library and administration buildings.

Here are some of the other urban farms to be found in Singapore.

Edible Gardens



Edible Gardens founders Robert Pearce (left) and Bjorn Low at the urban garden on the roof of People's Park Complex carpark. -- ST PHOTO: CHERYL FAITH WEE

An urban farming consultancy that helps design and build vegetable gardens for restaurants, schools and homes. Co-founded in 2012 by Mr Bjorn Low, 33, and Mr Robert Pearce, 37, the firm has a 30,000 sq ft garden on the roof of People's Park Complex carpark. It also plans to develop an urban farming school at Rowell Road this year.

*Scape in Orchard Link



Mr Khaw Boon Wan (centre), Minister for National Development, visiting a farm on the roof of *SCAPE building in Orchard Road on Feb 14, 2014. -- PHOTO: ZAOBAO

Singapore's first commercial rooftop farm run by social enterprise Comcrop. The 6,000 sq ft rooftop space at youth hub *Scape was converted in June 2013 into an aquaponics farm that grows produce such as sweet Italian basil, heirloom tomatoes, peppermint and spearmint.

Khoo Teck Puat Hospital



Khoo Teck Puat Hospital has been hailed as a 'hospital in a garden, and a garden in a hospital'. The hospital believes its vast garden environment can help patients to cope better with the stress and trauma of being ill and to recover faster. -- PHOTO: KHOO TECK PUAT HOSP

A rooftop farm at the Yishun hospital, where patients can take part in gardening therapy. Residents nearby volunteer to maintain the farm, which has more than 100 types of vegetables, herbs and trees, such as Chinese kale, corn, okra and fruit trees such as custard apple, papaya and banana.

Bars, restaurants and hotels



The Artichoke garden. Mr Bjorn Shen, chef-owner of the modern Middle Eastern restaurant in Middle Road, is committed to using local produce for part of his menu. To bump up his harvest, Mr Shen currently works with urban farmer Bjorn Low and his Edible Gardens company to add more herbs and vegetables to the garden. Mr Low and his team also tend to the garden weekly. -- PHOTO: ARTICHOKE

More restaurants and bars here are growing their own vegetable and herb gardens. They include Middle Eastern cafe Artichoke at Sculpture Square and garden bar The Green Door at Dempsey Road. Meanwhile, hotel chefs at the Fairmont Singapore and Swissotel The Stamford have been getting their greens from the hotel's private herb and vegetable garden since 2008.

HDB corridors



Former army regular Derrick Ng, who is married with a five-year-old son, started growing vegetables in order to give his son a better diet. He started out by planting wheatgrass in styrofoam boxes along the corridor outside his fourroom HDB flat in Tampines. -- ST PHOTO: LAU FOOK KONG

Hawker Derrick Ng, 33, grows vegetables such as kai lan, xiao bai cai (little cabbage), kangkung and tomatoes in planter boxes lining the 10m-long corridor outside his HDB flat in Tampines.



Urban farmer Donald Tan plants about 40 different types of herbs along the corridor outside his flat in Punggol. His love for nature and farming stems from his childhood. -- PHOTO: NP

In Punggol, Mr Donald Tan has about 40 types of herbs planted neatly on the ledge of his flat's corridor. He also grows medicinal plants and microgreens.

oliviaho@sph.com.sg