

# Green Gazette

Supporting a culture of environmental sustainability at NIE

Issue 12 | Sep-Nov 2020

## Green Scene

### Recycling Bins at NIE

Do you know where the recycling bins are at NIE? They're located all across the NIE campus. Help keep our campus green by putting paper, glass, plastic, and cans into the right bin!



## Join Us Online

Green Clan has moved our monthly lunch discussions online! To join the conversation, email [greenclan@nie.edu.sg](mailto:greenclan@nie.edu.sg).

## Green FAQ

In September, Green Clan helped organize a talk on “Grow your own Green Chews” as part of Staff Development Day, featuring Prof. Paul Teng (NIEI) and Mr. Brian Thian (PGDE student). We learnt about how to make our own sub-irrigated planter and had a lively Q&A session about growing vegetables at home. We have summarized some of the questions below.



### Q: Do you have any recommendations for plant bugs and insects?

**Prof. Teng:** “It is very tempting, once you see an insect, to start to spray pesticide, but actually there is no need to do so. I just pick off the caterpillars on my plants. And if removing bugs by hand doesn’t work for you, **there are many nontoxic pesticides that you can use, such as neem oil.**”

### Q: What plants should I grow at home? How do I choose the “right” one?

**Brian:** “A small, well-managed plot can often be far more productive than a large, sprawling and under-managed place. Do fewer things but do them well, and you can grow an appreciable amount of food. Grow plants that want to live, not plants that want to die. If you insist on growing *ang moh* spinach, carrots and other temperate crops, you are setting yourself up for failure.

Selection of species is important. **In terms of vegetables I would say, go for kangkong, bayam (our local spinach) and sweet potato leaves.** These are quite easy and very forgiving, quite pest-resistant as well. If you want to grow tomatoes, grow cherry tomatoes because larger tomatoes tend to struggle a lot in our climate. As for herbs, start with local and regional herbs: kaffir lime, pandan, laksa leaves, or curry leaves. Build up your skill set and move on from there.”

*Have a question for Green FAQ? Drop us a line at [greenclan@nie.edu.sg](mailto:greenclan@nie.edu.sg).*

## Sustainability in the News

- [Calls to change eating habits and overhaul food supply chain to cut Singapore's food waste](#) (The Straits Times, 22 Nov 2020)
- [Sustainability must be at centre of recovery: Grace Fu](#) (The Straits Times, 5 Nov 2020)
- [Commentary: The 11.11 sale is great except for the plastic waste it generates](#) (Channel NewsAsia, 10 Nov 2020)
- [Green finance seen as key in Singapore's climate change fight](#) (The Straits Times, 6 Nov 2020)
- [3D-printed food could be the next frontier in healthcare and sustainability efforts](#) (The Straits Times, 22 Oct 2020)

### About Green Clan

Green Clan was formed in 2017. We are an informal group of research, faculty and admin staff interested in sustainability matters and supporting evidence-informed initiatives for sustainability. [Follow us on Facebook](#) | [Join the team](#)