Introduction

TIS has taken on urban farming consultant Jon Walsh for a second year to create edible gardens, show teachers and students how to grow food sustainably, and to enable TIS to give back to the community.

Jon’s key focus is to equip students, staff, mums and dads with the necessary knowledge to grow food for themselves – wherever they live – and improve their health and help the environment at the same time.

Come on in and find out what’s happening....

The rooftop garden

After growing a substantial harvest in 2012 (click HERE for a 2012 progress report), preparation for another season began in April.

New soil laid and planting has started!
Front: Seeds    Right: Seedlings
Left: Tomatoes    Top: Cucumbers

Nine weeks later, everything is growing.

Principles

To maximize learning and health outcomes, Jon:

- Does not add any chemicals or artificial fertilizers
- Encourages “hands-on” learning
- Promotes sustainable practices and products
- Encourages recycling wherever possible.
Grade 4 students filled 10 bags with fresh, near-organic vegetables including rocket, baby leaf, parsley, lettuce, radish, mizuna, French salad mix, and more.

Meanwhile, were the rumors true that vegetables grown at Tokyo International School were, in fact, happier than those grown at "other locations"?
The two raised gardens in front of the main building were cleared to make way for edible gardens.

In May and June, Grade 1 students were picking healthy salad leaves virtually every day from a garden they helped create.

For more information, ideas and advice, please contact Jonathon Walsh

- Garden design, installation & maintenance
- Hands-on gardening services
- Food growing kits
- Rooftop garden design & installation.

E-mail: info@businessgrow.net
URL: www.businessgrow.net/Green.htm
Gardening and sustainability education

Jon taught lessons on a range of gardening/urban farming topics to Grade 1 students each week, including:

- Recycling everyday objects into planters
- Vertical gardening
- How to create a balcony garden.

Jon discusses the basics of planting with students.

By the start of summer break, students had learnt how easy – and enjoyable – it is to grow their own food.

Community support

Jon demonstrating to students how to make a simple raised garden out of planks, soil and nails.

Creating a 1-square-meter gardening challenge! 9 squares + 9 different vegetables = salad in a square.

TIS donates food to Second Harvest Japan food bank

On 16 July, Jon delivered 3.5 kgs of fresh, near-organic vegetables – including 100+ tomatoes, mizuna, spinach, pak choi and cucumbers – to Second Harvest Japan food bank on behalf of TIS as part of a ‘Grow For Good’ program. This food-focused strategy encourages schools and businesses to grow food on site and donate a portion to community groups. Second Harvest uses donations in its soup kitchen to provide food to homeless and other people needing nutrition.

Grow For Good >> More info >> Press release