# Good Corridor Gardening Practices









## What is **Corridor Gardening**?

As we transform into a City in Nature, NParks is encouraging more people to garden as a means to bond with other members of the community, and to enjoy the benefits to health and well-being that come from being closer to nature.

Our recently introduced 'Gardening with Edibles' initiative has inspired many members of the public to garden at home with edible plants. As many live in high-rise buildings, common corridor spaces may be one of the suitable locations for edible gardening.

Starting a garden will involve the use of proper containers and selecting suitable plants. As common corridors are communal spaces, it is also important to adopt good etiquette and ensure clear access for others so that your garden can be enjoyed by you as well as your neighbours.

## Good Corridor Gardening Practices

Corridors are communal spaces, and are important passageways used by neighbours and the public. It is essential to have good gardening etiquette and observe all safety regulations for safe access by the Singapore Civil Defence Force, Town Councils, and others.

#### Tip 1:

Planters and racks should be safely secured on the inner side of the parapet walls using brackets.

No items should be placed on top of the parapet walls, hung from the ceiling or hung outside the building.





Space out the plants for good air circulation.



#### Tip 3:

Avoid plants with thorns or spikes to reduce the likelihood of injury.



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#### Tip 4:

Trim your plants regularly and keep them below 1 m.



#### Tip 5:

Ensure that hanging planters, pots, racks and other structures do not protrude into the main throughway.



#### Tip 6:

Regularly remove debris and dried leaves.



#### Tip 7:

Loosen hardened soil for better plant growth.



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#### Tip 8:

Remove water in dishes daily to prevent mosquito breeding.



#### Tip 9:

Regularly flush plants that collect water (such as bromeliads, cocoyams and pitcher plants).



#### Tip 10:

Check hydroponic / aquaponic pumps and reservoirs regularly and change water if needed. Install mosquito netting over hydroponic/ aquaponic reservoirs.

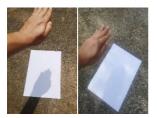


# Step 1: Select a suitable area along your corridor



#### Sunlight

Determine how much sunlight the corridor receives throughout the day. This will be affected by the orientation of the building and surrounding structures, among other things.



Direct sunlight Filtered sunlight

It is also good to observe whether the corridor space receives filtered or direct sunlight throughout the day. To determine this, place a sheet of white paper 30 cm below your outstretched hand. Direct sunlight will cast a dark and defined shadow, while filtered sunlight will cast a fuzzier shadow.

Ideally, the corridor should receive at least 4 to 6 hours of direct sunlight to grow edibles. If this is not possible, shade-loving ornamentals may be an alternate option for your corridor garden.



#### **Corridor Access**

Keep a clearance distance of at least 1.2m width along corridor to maintain an unobstructed passageway at all times. All planters, pots and racks should be neatly placed and not obstruct the corridor.

## Step 2: Choose suitable planters or pots



Select planter boxes or pots that are lightweight to grow your plants in. Rounded edges will help to ensure the safety of passers-by.

Choose containers that are the right size for your plants to achieve optimum growth. Leafy vegetables tend to have shallow roots and will grow well in soil 10 to 15 cm deep. The container should also allow for individual plants to be spaced 10 to 20 cm apart to reach their full size.

Fruiting vegetables tend to have deep roots and will require 20 to 30 cm of soil depth to grow well. It is best to plant each seedling 20 to 50 cm apart.

Use proper flower pot stands and racks that are durable and stable, so that plants can be placed neatly and safely along corridors. These can often be sourced from local nurseries or online retailers.

### Build a trellis for edible climbers

Edible climbers such as long beans and bitter gourds will need support in the form of a trellis. When building trellises for a corridor garden, it is important to ensure that the materials used are strong and sturdy to withstand strong winds, particularly at higher floors.

Some suggested trellis materials are:

- Bamboo poles
- PVC pipes
- Chicken wire
- Sturdy plastic netting
- Garden stakes



Scan the QR code for a tutorial video on how to build a simple trellis on our NParksSG YouTube channel at **go.gov.sg/diy-trellis** 



## Step 3: Prepare a suitable soil mix



Give your edibles a good start by providing them with a suitable soil mix. To create your own mix, combine 1 part loamy soil with 1 part grit.

**Loamy soil** is typically soft and dark, consisting of a mixture of organic matter, clay and gritty material such as coarse sand. Commercially available potting mix can also be used.

**Grit** refers to materials like coarse sand, pumice and LECA, which open up the soil and improve drainage. To give your edibles a boost, add an organic fertiliser to your soil mix before planting. Follow the application rate recommended by the manufacturer.



Scan the QR code for a tutorial video on mixing soil for growing edible plants on our NParksSG YouTube channel at **go.gov.sg/soil-2** 

## Step 4: Choose suitable plants

One of the keys to a successful and thriving corridor garden is choosing plants that are suitable for the sunlight conditions of the space.



## 5. Plant up your garden



To start growing your edibles, directly sow the seeds into the container or germinate them first in seedling trays.

Once the seedlings have formed 2 or 3 pairs of leaves, they can be transplanted into their final planting space.



Scan the QR code for a tutorial video on how to start seedlings on our NParksSG YouTube channel or visit **go.gov.sg/seedlings** 



Plants with a clumping growth habit such as Pandan and Lemongrass are commonly propagated by division. You can divide the whole plant into several clusters which will subsequently form new plants.



Scan the QR code for a tutorial video on how to propagate herbs and spices (by division) on our NParksSG YouTube channel or visit **go.gov.sg/herb-division** 



Herbs such as mint and basil can be propagated easily via stem cutting.



Remove leaves from the lower two nodes of the plant cutting and leave the stem in water for about two weeks until it produces roots.



The rooted cuttings can then be planted into soil once the roots reach at least 5 cm in length.



Scan the QR code for a tutorial video on how to propagate mint and basil on our NParksSG YouTube channel or visit **go.gov.sg/propagate-herbs** 

## 6. Care for your plants

#### Watering

Different plants have different watering requirements. Edible plants generally require more watering than ornamentals.



For edibles grown in pots, water thoroughly until water seeps out from the bottom drainage holes.

#### How do you know if your plants need watering?

Insert your finger 2.5 to 5 cm into the soil to feel if it is moist to the touch. If your finger comes out clean, the soil is most likely dry and needs watering.



#### Fertilising

Nutrients in the soil will deplete over time especially when growing edibles. For optimal growth, fertilisers should be added regularly to replenish nutrients lost.

Always follow the manufacturer's instructions when applying fertilisers. It is generally best to apply small but frequent amounts.

There are three essential nutrients which are important for healthy plant growth:

**Nitrogen (N):** Promotes the growth of leaves and should be added every 10 to 14 days for leafy edibles.

**Phosphorous (P):** Promotes flowering and early seed formation and should be added once a month for fruiting vegetables before they start flowering.

**Potassium (K):** Promotes fruiting and should be added once a month for fruiting vegetables.

## 7. Manage pests and diseases

You may encounter pests and diseases that can cause plant damage. Practise a combination of simple yet environmentally-friendly and affordable Integrated Pest Management (IPM) strategies to prevent pests and diseases in your corridor garden.



Scan the QR code to learn more about 10 common pests and diseases of edible plants or visit **go.gov.sg/plant-pests** 



#### **Mechanical** Control

Barriers such as netting can be placed over the plants to physically keep pests out.

#### Cultural Control

Check for pests regularly. Remove and dispose of infected plant parts properly and promptly in sealed bags away from the garden. Destroy weeds which may be reservoirs for pathogens. It is also good to clean your gardening tools and equipment frequently to prevent pests from spreading to uninfected plants.

## 8. Harvest your edible plants



To ensure the safe growing of edibles in your corridor garden, always sanitise your tools before and after harvesting.



Harvest your edibles once they mature to avoid over-ripening and rotting. They can attract pests and diseases to other plants if left neglected.



When harvesting the edibles, avoid coming into direct contact with the soil. Wash your harvested edibles thoroughly with clean water before eating to remove any surface contaminants.



Scan the QR code for recipes to transform harvested edibles from your corridor garden into delicious dishes for the family on our NParksSG YouTube channel or visit **go.gov.sg/recipes** 

Below is a list of suggested edible plants for consideration.

## Symbols



Prefers full shade



Prefers semi-shade



Prefers full sun



Requires little water



Requires a moderate amount of water



Requires a lot of water

### Leafy Vegetables

Leafy vegetables need a minimum of 4 to 6 hours of direct sunlight a day and daily watering.











**Cai Xin** Brassica chinesis var. parachinensis



**Kang Kong** Ipomoea aquatica













**Kale** Brassica oleracea



**Lettuce** Lactuca sativa





Okinawa Spinach Gynura bicolor







**Sweet Potato** Ipomoea batatas



**Ulam Raja** Cosmos caudatus



### **Fruiting Vegetables**

Fruiting vegetables need a minimum of 4 to 6 hours of direct sunlight a day and regular fertilising.







**Chilli** Capsicum annuum











**Long Bean** Vigna unguiculata





**Tomato** Solanum lycopersicum



### Herbs and Spices

Most herbs and spices are non-woody (herbaceous) plants that require at least 4 hours of filtered sunlight with regular fertilising.





**Basil** Ocimum basilicum



**Cincau** Platostoma palustre













**Cekur** Kaempferia galanga















**Mint** Mentha spp.





**Pandan** Pandanus amaryllifolius









**Oyster Plant** Tradescantia spathacea



#### Sawtooth Coriander Eryngium foetidum



**Tumeric** Curcuma longa



Нарру Gardening!



For more varieties of plants and their growth requirements, visit Flora & Fauna web at **www.nparks.gov.sg/florafaunaweb** 



To find out more on community gardening, visit our website at www.nparks.gov.sg/cib



For more gardening resources and tips, visit go.gov.sg/gardening-resources



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