



GREENHOOD SOCIAL

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Level 6 946A Hougang Street 92

MESSAGE FROM OUR FOUNDER



Hello readers,

It gives me immense pleasure in announcing that **Greenhood is now live!** We started our farmers' market this month at Blk 938A and were treated with great reception from the fellow residents. It was very heartwarming to see smiles all around and compliments about the quality and freshness of our produce.

We will be organising the market every week on Sundays 9-11am. We will gradually add more locations and timeslots so please keep a look out for posters and social media updates on that!

We are always on the look-out for passionate residents who want to try their hand at urban farming and contribute towards this noble cause. Do contact us on 8903 1316 for roles and opportunities. Wish you all a very Happy National Day!

Founder & CEO
Gaurav

HAPPY NATIONAL DAY

As you know, National day is on 9th of August and Greenhood would like to wish all of you a advance Happy National Day!

Here is a little history about our country, Singapore. National day is celebrated in commemoration of Singapore's independence from Malaysia in 1965. This holiday features the National Day Parade (NDP), National Day Message by the Prime Minister and fireworks celebrations.

Did you know that the National Day Message has been delivered every year since 1966? It is to inspire Singaporeans to move forward with a shared sense of purpose through this message each year.



3 THINGS YOU NEED TO KNOW ABOUT NATIONAL DAY 2023

1. Fireworks

Fireworks will also be set off at 5 heartland locations on August 9, the same time as the display at the main parade in Marina Bay. From 8pm, fireworks will be seen at:

- Jurong West Stadium
- Woodlands Stadium
- Bedok Stadium
- Our Tampines Hub
- Toa Payoh Stadium



2. Road closures

Remember to check the road closure advice on ndp.gov.sg for information on which streets to avoid on preview days and on National Day itself.

3. Screenings

If you are unable to attend the NDP at the Padang, you may still watch it on television and on social media. The event will be shown live on screens all across the island. To watch, go to NDPeeps on Facebook and Youtube.



GO GREEN SG

Go Green SG, formerly known as Climate Action Week, is a nationwide initiative organised by the Ministry of Sustainability and the Environment to inspire the public to take action in support of a sustainable future for Singapore. It is made up of a number of sustainability-related events and activities that our People, Public, and Private (3P) partners will host in July.



You can create your own Go Green experiences depending on your preferences, objectives, and way of life. Everyone may become green in their own manner with the variety of engaging activities (such as behind-the-scenes sustainability tours, special learning adventures, events, seminars, school and youth activities, promotions, and green challenges) planned by 3P partners.

DO YOUR PART

1. **Support local produce:** Not only do we provide pesticide-free, tasty produce to you, we also do so sustainably. We conserve precious land, water and environment through our eco-friendly practices. You can buy our produce directly from our website at www.greenhood.sg
2. **Join our team:** We have opportunities from volunteering to part-time and full-time roles. Please contact us at 8903 1316, if you're interested.

A poster for 'GREENHOOD URBAN FARMING PART TIME JOB'. The background is a dark green with large leaf patterns. At the top right is the Greenhood logo (a green circle with a leaf) and the word 'GREENHOOD'. The main text reads 'URBAN FARMING PART TIME JOB' in white, followed by 'SGD 40/SESSION' in green. Below that is the location: '@ LEVEL 6, BLOCK 946A HOUGANG ST 92'. A circular inset shows three people holding plants. To the right, under 'REQUIREMENTS & SCOPE', are bullet points: '-4 hr/ day session: 8am-12pm / 2pm-6pm/ 5pm-9pm', 'No prior work experience needed', 'Packaging, transplanting, farm upkeep, sales & delivery', and 'Able to work outdoors (MSCP rooftop)'. At the bottom, it says 'INTERESTED? WHATSAPP US' in green, followed by the phone number '+65 8903 1316'. Underneath that, 'WHAT YOU GET?' is followed by bullet points: 'SGD40 / 4hr session', 'Flexible timing options', 'Hands-on learning about urban farming', and 'Freshly harvested, pesticide-free produce to take home!'.

REGENTVILLE CONDO WATER FEISTA

We are thankful to Regentville Condo for inviting us to their water fiesta and allowing us to do a roadshow about Greenhood to the residents there.



Through this event we had the opportunity to inculcate not only the residents but other booth teams about Greenhood, what we do and what is our goal that we are striving for.



Many of the residents over there were amazed by how our systems work and how are greens are so fresh and tasty. Almost all of them bought our veggies that we and some even subscribed to our package after tasting our greens! By the end of the event our veggies were sold out!

They were also very curious in how we operate our farm and how are we able to grow all our veggies on a rooftop using AI technology, and couldn't wait to come to our farm and join our tour.



FARMERS' MARKET

Our first farmers' market was a huge success! Greenhood is so grateful for being able to share the fruits of our labour with the community and receive such warm encouragement. Thank you for all those who came down and showed us support. Kale and Nai bai were in huge demand and were sold out in the first hour!



If you miss the chance of visiting our farmers' market, do not worry! We will be organising the market **every Sunday 9-11am** at **Blk 938A, Hougang Street 92**. We are running a special **"Buy 2 Get 1 Free"** for a limited time so all of you can taste the goodness of farm-to-table greens. Please check our socials to catch the varieties we will be having for our farmer's market. Hope to see you there!



MONTHLY LOCAL VOICE

Kathi, a intern in Greenhood, shared with us his experience working in Greenhood.

Interning with Greenhood has been a delightful experience for me. Through this opportunity, I got to see Greenhood start and be part of this amazing journey of building Greenhood. Through my time here, I also got to develop quite a few skills and even got to step out of my comfort zone and explore. But that wasn't the only thing I gained. I met awesome people like Gaurav and Louis, who took care of me very well during my time there.



JULY WORD SEARCH

Since National day is nearing us, can you find 10 words that relates back to National day?

National Day

D	K	T	O	F	E	S	T	I	V	I	T	Y	J
D	I	P	L	N	A	T	I	O	N	O	T	G	N
T	F	X	R	Z	M	W	R	E	G	F	D	F	X
P	N	X	H	S	O	I	Y	V	E	Q	P	K	A
A	T	C	E	L	E	B	R	A	T	I	O	N	N
R	K	A	U	G	U	S	T	L	O	C	P	O	N
A	I	N	D	E	P	E	N	D	E	N	C	E	I
D	S	I	N	G	A	P	O	R	E	V	C	Q	V
E	T	A	Y	K	B	A	H	M	D	V	Z	V	E
T	X	W	J	C	R	F	U	N	I	T	E	D	R
F	I	R	E	W	O	R	K	S	R	I	X	I	S
X	V	B	X	E	Y	Z	O	C	L	T	V	F	A
B	G	O	B	L	A	V	V	G	Q	A	Q	G	R
D	J	L	M	O	F	O	H	B	B	J	D	Z	Y

GREENHOOD IS LIVE

R	Z	D	J	F	I	S	L	V	X	A	G	Y	D
M	A	A	K	R	R	R	H	E	A	L	T	H	Y
C	F	C	U	E	V	A	R	I	E	T	Y	C	V
D	F	V	V	S	F	J	U	E	H	F	E	B	F
E	O	E	K	H	M	Y	B	E	J	M	S	M	E
L	R	A	Z	P	K	L	G	U	P	X	Q	S	N
I	D	M	G	I	W	M	O	X	Z	V	B	S	I
C	A	F	D	K	C	C	Z	C	M	Y	K	T	P
I	B	T	N	H	N	S	H	I	A	Q	S	A	J
O	L	V	I	A	E	S	O	L	T	L	Z	S	U
U	E	M	D	C	L	E	A	N	H	U	E	T	Q
S	N	U	T	R	I	T	I	O	N	A	L	Y	O
N	L	K	Y	J	G	V	R	U	O	A	T	S	N
M	A	R	S	U	S	T	A	I	N	A	B	L	E

Answers to JUNE 2023 word puzzle.

KALE QUINOA SALAD

This mean green salad is a kale explosion! The hearty greens make up the base, while a creamy kale pepita pesto acts as the dressing. It is also a very simple dish to make, and it takes up less than 30 minutes, both prepping and cooking included.



INGREDIENTS

- ½ cup cooked chickpeas, drained, rinsed, and dried
- Extra-virgin olive oil, for drizzling
- 1 bunch of kale, stems removed (save the stems, we'll use them in a recipe coming up)
- about 2 cups of [Mean Green Grain Bowl](#) leftovers
- generous scoops of [Creamy Kale Pepita Pesto](#)
- sea salt and freshly ground black pepper, to taste

INSTRUCTIONS

- Preheat the oven to 425°F and line a baking sheet with parchment paper. Drizzle the chickpeas with olive oil and roast for 20 to 25 minutes or until golden brown and lightly crisp. Season with salt and pepper as they come out of the oven.
- Tear the kale leaves into bite-sized pieces. Add a scoop of the pesto sauce and use your hands to massage the kale leaves until they're soft and wilted. The oils from the sauce will help break down the coarse leaves.
- Mix the grain bowl leftovers into the kale salad, along with a few more scoops of the pesto sauce. Add the chickpeas and serve with more sauce, as desired

Extracted from <https://www.loveandlemons.com/kale-quinoa-salad/>