

## Documentaries & Factual - Human/Social Interest



### Growing Wild

**Episodes:** 4 x 60 mins

**Language:** English

**Year:** 2023

**Producer:** Very!

**Distributor:** Mediacorp

It's a new season of growth and big changes are afoot for urban farmer and host, Chris Leow. He'll be both student and teacher, chef and guinea pig. He'll go back to his farming roots in New South Wales, traverse the wild spaces of Chiang Mai, explore unique places in Ipoh and bring a whole new perspective back to urban farming in Singapore.

The second season of Growing Wild will plant some ideas about how we can not just grow food better but also safeguard the environment at the same time. Let's imagine a future together with what we can do more with both spaces and things around us.

Narrator: Christopher Leow

Information correct at time of printing

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### Episode 1 – Nature’s Secrets

Reunion, Regeneration and Rediscovery.

Chris returns to New South Wales, Australia and reunites with his mentors after their farm was razed to the ground in 2020 by a bushfire. They show him how the farm was rebuilt from scratch, teach Chris to DIY his own beehive and share the secrets of restoring burnt soil back to life.

Through it all, Chris rediscovers that nature is still the best teacher...

As he pays a visit to an amazing food forest farm in Malaysia where conservation fuels productivity, he also meets an art collective who demonstrates that food can indeed feed the soul. Lastly, Chris joins a community initiative where compost is not a dirty word.

### Episode 2 – The Pa Ka Yaw Way

Traditional porridge for breakfast. Bamboo worms for lunch. Shade grown coffee in the forest and courtship rituals in the rice fields. Chris lives it up in Chiang Mai and immerses himself into Pa Ka Yaw farm life.

Inspired by his indigenous experience, Chris seeks out new ways to preserve this knowledge in Singapore. Could the answer lie in an ambitious genomic sequencing project sparked by Singapore’s favourite thorny fruit?

Or perhaps a special beer that captures the flavour of wild Singapore after a foraging trip to discover new ingredients?

### Episode 3 – Start Them Young

Toddlers, Teenagers and Tears.

Chris cajoles some pigs on a farm in New South Wales, tries to make friends with some four-year-olds in Ipoh, then heads into a nature reserve in Chiang Mai to get schooled on how to make pancakes. And back in Singapore, he challenges a bunch of 13 year-old boys to set up their own aquaponics farm in school.

From toddlers to tweens and even teenagers, Chris is determined to bring out the urban farmer in them!

### Episode 4 – Brave New World

Exotic mushrooms, silky seaweed and.....crickets! It’s a brave new world of urban farming in Asia and Chris is all in.

A new wave of micro farms shows how companies and individuals alike are putting their own spin on sustainable farming and for Chris, this means becoming a cricket farmer for the first time. But is Singapore ready for some future food, grown right here in our backyards?

Chris puts this idea to the test and trades his farmer hat for a chef’s apron. He opens a pop-up stall at the farmers market, but there’s a catch.

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