



LET THERE BE LIGHT?



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Nasa satellite imagery has shown how patterns in night-time light intensity change during major holiday seasons. Parts of the Earth are up to 50 percent brighter during these weeks.

Here in Sweden, we love to light up our winter nights, and who can blame us? Candles, candelabras and advent stars make us happy, and if we are happy, we are healthier and more productive. But we use up a huge amount of energy doing this and it's time we lit up our winters in a more responsible way.

TURN OFF BEFORE YOU TURN ON

Before you light up, think about the effect you want, what surface do you want to illuminate? We often waste a lot of reflected light into the atmosphere for no reason. Sometimes the smallest of Christmas lights can have a big effect if you turn off or dim down the surrounding lights. We are quite good at this in our homes, but in urban society we need to think about this more – for example, dimming street lights when other Christmas lights are up in the city would be a good start.

BUY LESS AND BUY BETTER

Most Christmas lights are powered by tiny LED lamps. These can cut energy consumption by over 80% when compared to conventional light bulbs and can last up to 25% longer. However, LED lamps are complicated to manufacture and use up precious mineral resources from the earth, usually mined from parts of Asia and Africa. It's important for consumers to start asking companies if their LED lamps are sourced and recycled responsibly. We also need to buy less and buy better. Don't buy the cheapest lights, make sure they are good quality so that you can re-use them year after year. 77

FOOD FOR THOUGHT

▲ ★ Swedish julbord (Christmas table) is a lavish spread that has evolved from a variety of traditions and typically features dishes that are incredibly energy-dense and not always sustainably sourced. No one is suggesting that we give up our julskinka (Christmas ham) or cured salmon but eating less and eating organic would help the planet a lot.

LESS MEAT MORE VEG

Meat will always be less sustainable than plant-based food. Animals need to consume a lot of vegetation in order



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to build up muscle. Transportation of meat also impacts the environment, not just in the fuel that is consumed, but also the energy used for refrigeration of meat products. There are three ways you can eat meat more sustainably – eat less, eat organic and eat local. It's against the law in Sweden to use antibiotics in meat production, other than for medical purposes, so eating locally means you don't contribute to the overuse and acquired resistance of antibiotics. Organic meat is more expensive, but why not buy less and supplement with vegetarian alternatives, for example Swedishgrown beans that are nitrogen-fixing and protein rich.

PICK THE RIGHT FISH

Fish is a staple dish of a Swedish julbord, but the kind of fish you eat can make a difference to the environment. The traditional herring is a better choice than salmon as it is found in large numbers and so can be fished sustainably. It is also further down the food chain and feeds on plankton, so less likely to be contaminated with pollutants that can build up in larger organisms that are eaten by the bigger fish such as salmon. Farmed salmon should definitely be avoided as it is fed with large quantities of small fish taken from the sea, which can disrupt the natural ecosystem. 7.7

