

New organisation 2020-21

With a new phase online before the meeting in Chambord



**4 online conferences
and a final meeting
in Chambord**

Sponsored by :



Enhanced objectives, same themes, same contributors

European symposium on the conservation of historic fruit and kitchen gardens



Objectives

In recent years, there has been a strong revival of interest in fruit and kitchen gardens and in particular in heritage fruit and kitchen gardens. This offers an excellent opportunity to reflect on the specific conservation issues and challenges posed by such gardens today. This forum is organised by les Amis du Potager du Roi and the Walled Kitchen Gardens Network. They propose four objectives for this event:

- Bring together a group of owners and managers of historic fruit and kitchen gardens, experts and amateurs in the field, to share their experiences, knowledge and skills.
- Define the specific features of the conservation and management of a historic fruit and kitchen garden.
- Establish a catalogue of good practice for ensuring the conservation and the future of historic fruit and vegetable gardens, based on concrete examples from across Europe.
- Build the future by helping the community of conservation of historic fruit and vegetable gardens develop richer relationships through the symposium.

(New) Organization

The symposium is composed of:

- **4 online meetings, the Chambord conversations**, organised around presentations and testimonies of experts and people involved with these important gardens, followed by exchanges and discussions.
- **A closing meeting in Chambord** devoted to the discussion of a catalogue of good practice for ensuring the conservation and the future of historic fruit and vegetable gardens. The proceedings of this symposium including contributions and debates will be published after the event.

With the current travel (and meeting) restrictions, we have decided to change the organization of the symposium. It now starts with 4 online conferences and culminates in the meeting in Chambord that will take place when conditions are favourable.

October 15, 2020

9 30 – 12 00 (UK time)

10-30 -13 00

(French time)

Opening of the Symposium.

Organization and participants' expectations

Why so many historic fruit and kitchen gardens disappear?

The great fragility of historic fruit and kitchen gardens. The challenge with their original nourishing function? What are their new functions? Why are so many of these gardens disappearing?

Is it possible to define a few good principles for their conservation?

- Susan Campbell, Founder of the Walled Gardens Network
- Alix de Saint Venant (Château de Valmer).
- and all the other speakers of the symposium

Virtual visit of the new kitchen garden of Chambord (Baptiste Saulnier)

European symposium on the conservation of historic fruit and kitchen gardens



December 17, 2020
9-30 -12 00 (UK time)
10 30- 13 00
(French time)

Historic “jewels” and ancient savoir-faire of fruit and kitchen gardens “with a history”. How to best conserve them? How to conserve and transmit ancient know-how?

Presentation and discussion of three European examples: a genuine historic nourishing garden preserved until today. Preservation of old methods of keeping fruits and vegetables. Conservation of 19th century greenhouses and of the know-how of cultivation under glass. The art of training trees in espaliers and counter espaliers. The management and training of volunteers.

What is the role of historic fruit and vegetable gardens in the conservation and transmission of ancient horticultural know how? What is their role in the promotion of excellence in horticulture and ecology today and in the future?

- Jim Buckland and Sarah Wain, West Dean, United Kingdom.
- Ghislain d’Ursel, Château de Hex, Belgium.
- Herman Van den Bossche, Gaasbeek, Belgium.
- Susan Campbell and Alix de Saint Venant.

February 4, 2021
9-30 -12 00 (UK time)
10 30- 13 00
(French time)

Inventing new functions that could ensure the future of historic gardens

How to invent new functions that replace the nourishing function of the garden, that correspond to a robust business model and that are in harmony with its history. Presentation and discussion of four European examples of new functions: a garden to serve a hotel restaurant, a garden with a social function, and a garden museum and the conservation approach of the administration of Bavaria.

- Jost Albert, Bavarian Administration of Palaces, Gardens and Lakes. Germany.
- Serge Conreur et Thierry Hay, Garden of Abbaye de Saint Georges de Boscherville, France.
- Dominique Popihn, Château Colbert, France.
- Stéphane Repas Mendes, Château de Prangins, Switzerland.

April 8, 2021
9-30 -12 00 (UK time)
10 30- 13 00
(French time)

Excellence in conservation, in horticulture and in the economic model

How to achieve excellence at multiple levels: conservation, horticulture and ecology, transmission and education and economics?

The intelligence of the use of space. The economic development of a historic fruit and vegetable garden open to the public, a French experience.

How to meet the practical challenges of implementing a restoration plan for a historic fruit and vegetable garden? A British example.

- Jim Buckland et Sarah Wain, West Dean, United Kingdom.
- Henri Carvallo, Château de Villandry, France.
- Muriel de Curel, Château de Saint Jean de Beauregard, France.
- Chris et Karen Cronin, The Walled Gardens at Croome Court , United Kingdom
- Susan Campbell and Alix de Saint Venant.

European symposium on the conservation of historic fruit and kitchen gardens



**Date to be determined
In 2021**

Closure in Chambord (the “real” meeting)

Review of the process, revisiting the presentations and discussions. What have we learned? Do’s and don’ts in the conservation of historic fruit and kitchen gardens.

Presentation/ discussion of the experience of a few exceptional gardens that have been discovered in the process of the symposium.

Presentation and discussion of the catalogue of good practice for ensuring the conservation of historic fruit and kitchen gardens.

Optional

One day-visits, with their owners of historic fruit and kitchen gardens in Touraine.

For each session, simultaneous translation (English-French-English) will be available.

It is highly recommended that participants attend the whole cycle of presentation /discussions.

Before the start of the symposium, participants will be invited to express their expectations.

Then, before each presentation/discussion session, participants will receive:

- a brief description of the 3 or 4 gardens that will be presented. As well as;
- a link to the conference virtual room.

Participants will be able to attend the online sessions through a personal (computer (best) or a smart phone or even a simple phone.

After each session , participants will receive the minutes of the presentation/discussion.

The opportunity to make it a collaborative and open symposium

We would like to use the full potential of the new organization for running the symposium as a collaborative and open venture and propose to build the **catalogue of good practice for the conservation of historic fruit and kitchen gardens** together. We would like it to result from the outcome of

- the four virtual presentations /discussions,
- the comments and contribution of the participants,
- further contributions made by the speakers and,
- if useful, from contributions from other garden owners and experts not part of the initial team of speakers. We actually expect that our discussions will suggest to invite a few other historic fruit and kitchen gardens to share our exchange of experience. We aim at inviting 2/3 of such gardens to come and discuss with us in Chambord.

At the beginning of the symposium you will be asked to state your expectations; during the 4 sessions you will have a chance to ask questions and make comments orally and also by an interactive written message facility. Then, after each session, you will receive the minutes and be able to comment and raise more questions and issues.

This interactive approach is an opportunity only. You may well decide to play a traditional participant’s role. This is perfect also!

European symposium on the conservation of historic fruit and kitchen gardens



Speakers (a reminder)

- Jost Albert, Bavarian Administration of Palaces, Gardens and Lakes. Germany.
- Jim Buckland et Sarah Wain, West Dean, United Kingdom.
- Henri Carvallo, Château de Villandry, France.
- Serge Conreur et Thierry Hay, Garden of Abbaye de Saint Georges de Boscherville, France.
- Muriel de Curel, Château de Saint Jean de Beauregard, France.
- Chris et Karen Cronin, The Walled Gardens at Croome Court , United Kingdom.
- Dominique Popihn, Château Colbert, France.
- Stéphane Repas Mendes, Château de Prangins, Switzerland.
- Ghislain d’Ursel, Château de Hex, Belgium.
- Alix de Saint Venant, Château de Valmer, France.
- Herman Van den Bossche et Marcel Vossen (in Chambord), Gaasbeek, Belgium.

The symposium is co-chaired by Susan Campbell (Founder of the Walled Gardens Network) and Alix de Saint Venant (Château de Valmer).

Baptiste Saulnier (Chambord) will guide us for a virtual tour of the new Jardins-Potagers of Chambord.

Target audience

- Owners and managers of historic fruit and kitchen gardens
- Managers of historic buildings with a fruit and kitchen garden, wishing to reflect on the conservation and plant heritage of these gardens.
- Gardeners – professional and volunteers
- Members of associations interested in fruit and kitchen gardens, fruit and vegetable production, in gardening etc.
- Landscape architects and designers, businesses specialized in landscape design and management.
- Nurseries and seed producers
- Students

Presentations will be in French or English. Simultaneous translation will be provided for English speaking participants.

Thanks to the generosity of our sponsors, there is no fee for attending the symposium.

Participants will only have to pay for their lunch when in Chambord.

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Place and date

4 virtual meetings (ZOOM)

And a

Final meeting. Château de Chambord, 41250 Chambord, France (One day at a date to be determined in 2021)

Optional vision the day following the meeting in Chambord. Possibility to meet the owners of heritage fruit and kitchen gardens, in the region of Chambord in Touraine, and to visit their gardens and meet their owners

Contact

For the registration form and for receiving the material for the symposium.

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