



RHS Bursary Report
Kitchen Garden Tour
13th August – 11th September
By Jessie Scantlebury

Figure 1: Beetroot growing at Gravetye Manor

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Introduction

Having completed the RHS Level three in Practical Horticulture at RHS Harlow Carr in 2019, I had successfully applied to undertake the Specialist Horticulture Placement there following on from this. I was to specialise in the productive garden but had not previously seen many, if any, vegetable gardens that were on display for the public. To bridge this gap, I wanted to make a tour of productive gardens in south England.

Aims

- Gain insight into the relationship between the garden and the kitchen
- See the development of kitchen gardens in a historical sense, inspired by the assignment about Tudor kitchen gardens I'd completed for the RHS Level three in Practical Horticulture
- See a variety of approaches and methods in practice
- Meet people who are passionate about growing food
- See different potential career routes
- Inform my planned project for the following year to create a produce stand for the productive garden at Harlow Carr

Objectives

- To visit a wide variety of kitchen gardens
- Be given tours of each garden by the head gardener, to maximise the insight into the approaches and functioning of the garden
- Visit Weald and Downland Museum, in order to see the Tudor garden in particular
- Learn how each garden offered visitors surplus produce and document with photos



Figures 2. 3 & 4; Le Manoir aux Quat'Saisons, cut flower garden at West Dean, Weald and Downland Museum



Figure 5: Map base from Google

Itinerary

13th August	Gravetye Manor; tour with Head Gardener Tom Coward
15th August	West Dean Gardens; tour with Head Gardener Tom Brown
19th August	Great Dixter; tour with Vegetable Gardener Aaron Bertelsen
21st August	Weald and Downland Living Museum; tour with Head Gardener Carlotta Holt
26th – 30th August	Le Manoir aux Quat'Saisons; Tour with Head Vegetable Gardener and one weeks work experience (Not on original itinerary)
6th September	RHS Rosemoor; tour with Head of Edibles Pete Adams
9th-10th September	Lost Gardens of Heligan; Tour with Productive Garden Supervisor Katie Kingett
11th September	Eden Project – Tour with a member of horticulture



Figures 6, 7 & 8: Celeriac at Le Manoir aux Quat'Saisons, busy pollinators at RHS Rosemoor, interpretation at The Lost Gardens of Heligan



Gravetye Manor

Vowels Lane, West Hoathly, Sussex RH19 4LJ

Figure 9: Vegetable beds at Gravetye Manor

About

The gardens of this hotel were originally created by William Robinson in 1885. Robinson developed his famous naturalistic planting methods here, giving the site significant historical interest.

The Michelin Star restaurant is self-sufficient in all seasonal fruit and vegetables, provided by the two-acre walled kitchen garden. This means a huge variety of crops are grown, ensuring optimum freshness and flavour for the guest's plate. Cut flowers are also grown for the hotel florist.

A team of eight full time gardeners, led by head gardener Tom Coward, manage the gardens that guests of the hotel and restaurant can wander through.



Figure 10: Myself at Gravetye Manor

Details from tour

Tom spoke passionately about food politics and the need for more people to be growing food, congratulating me for choosing to specialise in productive gardening.

The restaurant is the market for the kitchen garden so the relationship between head chef and head gardener is crucial. It means that they have something unique to offer, produce picked the day or even the hour it is



Figure 11: Hotel and restaurant and stunning floral borders



Figure 12: A wide variety of crops



Figure 13: Healthy and abundant crops



Figure 14: Peach house exterior



Figure 15: Peach house interior

cooked, elements of a dish that may be unobtainable elsewhere. Visitors can see the provenance of their food. The three key aspects of his work are;

Productivity – yield is recorded, including notes such as ‘chef liked ‘x’ strawberry’, pest and disease information.

Integrity – What is grown in the kitchen garden is cooked in the kitchen, it is not a show for PR. Tom was upfront about the £60, 000 refurbishment of the peach house, originally built in the 1920s. They will never grow enough peaches to recoup this cost, but the fact that it featured on Carol Klein’s ‘Great British Gardens’ show meant that the profile was raised, and it is now a visitor attraction. It houses four peach varieties; Pergine, Amsden June, Red Haven and Gorgeous.

Aesthetic – Vegetable gardens which are constantly being harvested can be messy, so it is very important to find a balance so that people can enjoy the display whilst enabling produce to go to plate. The two-acre orchard is on a south-facing slope and is fairly protected from frost and strong winds. It produces apples for the kitchen and whatever fruit is left is juiced and served to the guests. The naturalistic design with bulbs planted throughout fits in with the aesthetic of the gardens.

In addition to this, heritage is important to Tom, the walls are original and the gardening methods are similar to those used when the garden was first built, but plant varieties are selected for their performance, rather than because they are what would have been grown in the past.

Reflections

I was impressed by Tom’s passion for food politics, I am only now coming to see how complex an issue food production is. I would like to get a better understanding of how they balance the display vs. productivity issue, but this would have been difficult to see in just one trip.

This garden was so beautiful that I thought it was unlikely that I’d see another that would top it!



West Dean Gardens

Chichester, West Sussex

Figure 16: Beehives nestled in the orchard

About

The 92 acres of West Dean consist of 3 working Victorian glasshouses, a 300-foot Edwardian pergola, a heritage fruit collection in the Walled Garden, a Kitchen Garden, a Spring and Woodland Garden, and a 49-acre arboretum. Since their establishment in 1804, the gardens have had numerous extensions, refurbishments and developments but gardeners Jim Buckland and Sarah Wain are responsible for bringing the current restoration project to fruition.

In the 1990s, Buckland and Wain developed the kitchen garden into the layout that is present today. The two-thirds of an acre site is divided by paths into four quarters, and borders at the base of the 3m high flint and brick walls. Annual crops are grown in the central beds, using a four-year crop rotation of potatoes, brassicas, legumes and salad/root crops. Box edges all the beds, but the infestation of box blight is problematic at present. Perennial crops are grown in the wall borders including soft fruit, asparagus, rhubarb, seakale, globe artichokes, cordon currants and gooseberries. In the centre is a flower border and a large pear tunnel.

Buckland and Wain retired in 2019, with Tom Brown taking over as head gardener. He manages the team of eight gardeners and fifty volunteers.



Figure 17: Myself, enjoying the garden



Figure 17: Floral border, pear arch and the alliums bed

Details from tour

As head gardener Tom Brown was on holiday, I was given a tour by Anne, one of the gardening team.

The garden is first and foremost a display garden, with the produce being a bonus, supplying the visitor's café and college canteen. The most frequently asked question asked by visitors is 'What happens to the produce?'. An honesty box system has recently been introduced, to allow visitors to buy surplus produce. This has been very well received. Visitors could also buy apples at the shop, weighing them out themselves.



Figure 18: Brassica bed in front of trained fruit trees

Anne explained that they are not organic, as they use some fertilisers and pesticides when necessary. Crops were labelled and an A board explained that box plants throughout the gardens were in poor health due to box blight.

The stunning orchard contains a mixture of natural and trained forms, underplanted with meadow and edged with box.

A vibrant cutting garden provides a vast number of blooms, a boon for pollinators.



Figure 19: Chilli plants in sunken glasshouse

A number of glasshouses housed aubergines, tomatoes, chillies, apricots, peaches and other fruit. These structures are original, and one was being renovated when I visited. The original cold frames are also fully functional and put to good use.

I ate at the café, and it was very clear from the menu which elements of the dishes came from the garden. The food was good, although the portion of potatoes (from the garden) provided was small, and one of them had blight so was inedible.

Reflections

It was unfortunate that I didn't meet the head gardener, but it seems as though the relationship between the café, shop and the garden was integral. The kitchen garden was immaculate, and the honesty box system is very nicely done, making excellent use of the historic building.



Figure 20: Structures and flower beds



Figure 21: The Cutting Garden



Figure 22: Cold frames used traditionally



Figure 23: Interpretation re. box blight



Figure 24: Lettuces, ready for harvest



Figure 25: Orchard, with bordering box with blight



Figure 26: The orchard has trees in various forms



Figure 27: The apple store now houses a book sale and produce stand



Figure 28: Produce stand



Figure 29: Apples for sale outside the gift shop



Weald and Downland Living Museum

Town Lane, Singleton, West Sussex

Figure 30: Medieval house and garden

About

Launched in 1967 with the principal aim of establishing a centre that could rescue representative examples of vernacular buildings from the South East of England, its forty-acre site houses more than fifty historical buildings. Six of the houses have period gardens, showing the transition of gardens from the early 16th century through to the late 19th century. The history of the kitchen garden can be seen from these, through plant selection, layout etc.

Museum Gardener Carlotta Holt manages the gardens and the team of volunteer gardeners, as well as giving demonstrations and tours to visitors.

Details from tour

I was particularly interested in the Tudor garden as I had given a presentation about women and their productive gardens in Tudor times as part of my diploma coursework. I spoke of plants grown by housewives for food, dying, medicine and strewing, and these were all present in the Tudor garden at the museum. Seeing this solidified my understanding, as prior to this I had only read about the planting methods used. I got to see some plants growing in situ that I previously had not, such as skirret.



Figure 31: Mid 17th C house and garden



Figure 32: Mid 17th C garden



Figure 33: Medieval garden

Crops are for display purposes only, but some surplus is used in the café and some is put out for visitors to take. Income for the museum comes from the entrance fee.

Interpretation was very good, with detailed but engaging information about each garden. Plants were also well labelled, sometimes with extra historical details.



Figures 34 & 35: Clear and concise interpretation



Figure 36, 37 & 38: Labels provide information about each crop, beds are tended as they would have been for the particular era



Great Dixter

Northiam, Rye, East Sussex

Figure 39: Vegetable gardener Aaron Bertelsen clearing potato tops

About

The original house dating from the mid-15th century, was acquired by Nathaniel Lloyd in 1909. His 16th-century house in Kent was merged with the former, with further additions, as per the design of Lutyens. It was the resulting building that became known as Great Dixter. It is a recreation of a medieval manor house, complete with great hall, parlour, solar and yeoman's hall. Lutyens also designed the surrounding gardens and Nathaniel Lloyd's son Christopher Lloyd continued to develop the landscape, devoting his life to the work and making Great Dixter the famous garden that it is today.

Christopher Lloyd died in 2006. It is now run by the Great Dixter Charitable Trust. Head gardener since 1992, Fergus Garrett continues the work of Lloyd. A team of around five full-time gardeners, several part-time gardeners, students and volunteers tend to the arts and craft style gardens. The main features of the garden are the topiary, a long border, an orchard, a wild-flower meadow, various themed ornamental gardens and a kitchen garden.



Figure 40: Orderly rows of vegetables



Figure 41: Rows of vegetables with some self-seeded amaranth

Details from tour

I had originally hoped to do some work experience here, but it was not possible to do so, but luckily, vegetable gardener Aaron Bertelsen found time to give me a tour of his area. I was shown the kitchen garden by Aaron Bertelsen, who, following a stint of volunteering at Great Dixter in 1996, returned to work there in 2005, becoming the vegetable gardener and cook in 2007. The kitchen garden provides ingredients for the café and for the symposiums, but Aaron said he cannot grow enough food for the demand. When there is surplus it is sold to visitors.

Aaron was cutting the potato plants down, as they had blight, and would harvest the potatoes themselves later in the year. I was impressed by the huge compost heaps which had many squash plants growing in them. This was a simple, yet beautiful kitchen garden. The methods Aaron uses are traditional. He grows varieties that give the best flavour as he is a passionate cook. The whole gamut of vegetables are grown in neat, long rows. Some things happen accidentally and are accepted; self-seeded Violas are allowed to stay and look very pretty peeping out from a clump of chard. Pigeons and badgers are despised by Aaron because of the damage they do to his crops. Badgers break into the fruit cage. Conifer the dachshund, who is Aaron's constant companion, may or may not act as a deterrent to such pests, it was not possible to gauge her efficacy on this one short visit. Brassicas are protected with netting.

There was no interpretation, and this is the same throughout the gardens (see figure 49)

Reflections

Great Dixter overall had a big impact on me. I had never really been moved by ornamental gardens, seeing them as something rather too extravagant. I love the functionality of a vegetable garden. Great Dixter shifted my views on this, it was very beautiful indeed. No aspect is extraneous, or unsympathetic to the whole, everything is tied together with the Great Dixter raison d'être; beauty. The kitchen garden is no exception, with its own not-overly-orderly charm. The produce an essential part of the experience of those attending symposia. Great Dixter is a work of art.



Figure 42: Squash plants growing in compost heaps



Figure 43: Rows of salad crops and chard, brassicas under nets



Figure 44: inside the fruit cage



Figure 45: Fruit cage with Gravetye Manor in background



Figures 46, 47 & 48: Naturalistic planting, rustic labels for gardener's records rather than interpretation for visitors

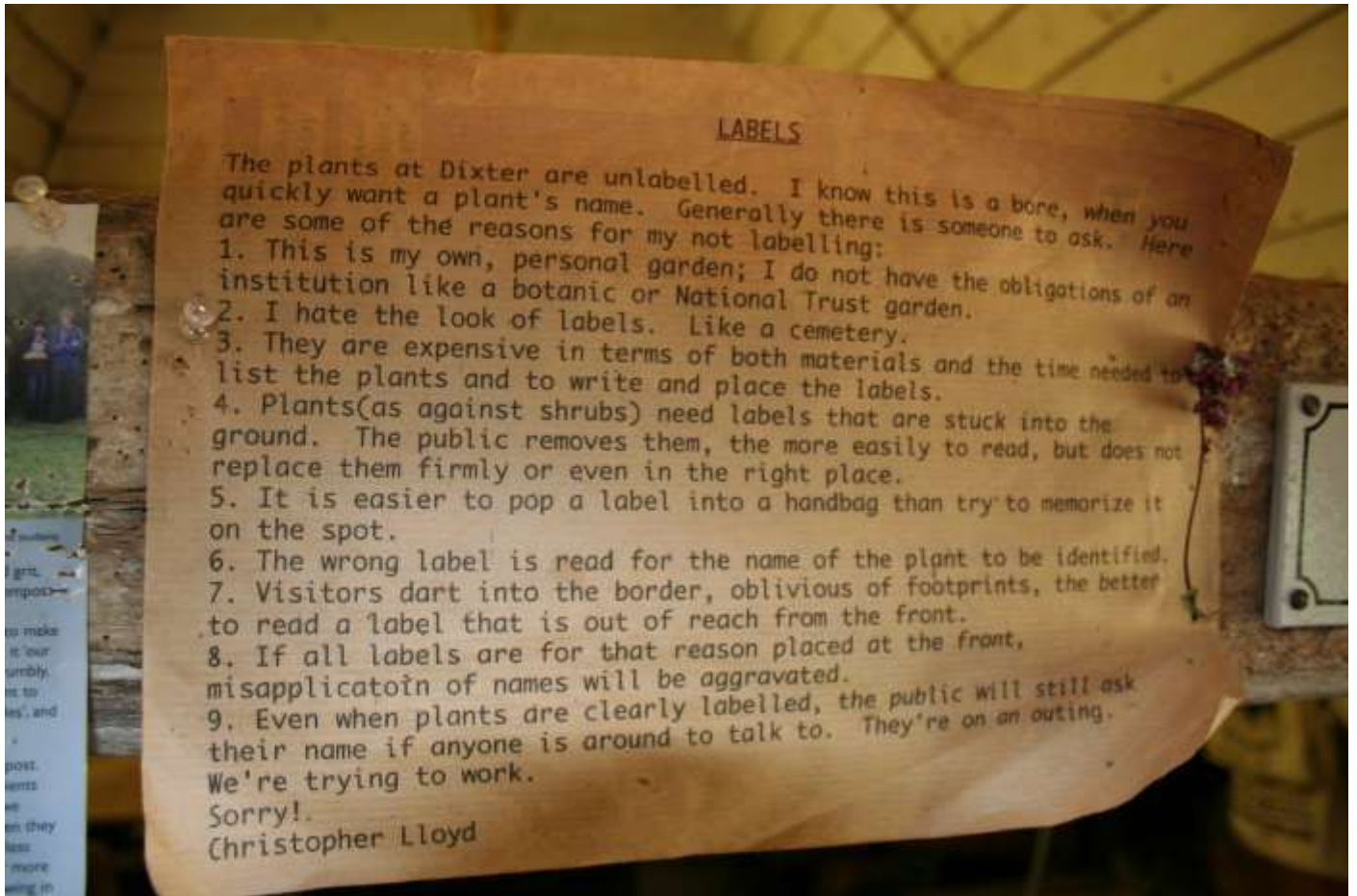


Figure 49: Christopher Lloyd lays it down for visitors



Figure 50, 51 & 52: View from vegetable garden, plant shop, squash growing in compost heap



Sissinghurst Castle Garden

Biddenden Road, near Cranbrook, Kent

Figure 53: Bean structures with companion planting

About

Although this was not on my original itinerary, I was advised to go and see it as it is close to Great Dixter. The vegetable garden comprises of a four-acre field of veg beds, two polytunnels and an orchard of sixty fruit trees. There were no gardeners in the vegetable garden to speak to, but the interpretation was very good, so I could get a good idea about some of the methods used. The garden is organic and no-dig and companion plants such as nicotiana and marigolds are grown to help keep pests at bay. There was a lot of netting to be seen, much more than in the previous gardens. This is a very functional garden, with produce used by the chefs in the visitors café. Surplus produce is sold in the plant shop, (see figures x & x). In 2018 the gardens provided 6.7 tonnes of produce.

Signs that said 'saving for seed' prevents visitors from thinking things are being neglected. The interpretation, mostly on slates, indicated to visitors methods used.



Figure 54: Produce stands

Reflections

A very orderly garden, I was impressed by the interpretation and the gardening methods being used, such as no-dig. This is the largest vegetable garden I saw on this tour, and the scale was impressive.



Figure 55: Produce table include suggested donations



Figures 56, 57 & 58: Interpretation is mostly on slates and information boards



Figure 59: Large allium bed



Belmond Le Manoir aux Quat'Saisons

Great Milton, Oxfordshire

Figure 60: Vegetable beds of the potager

About

In 1983 Raymond Blanc purchased the 15th Century property and in 1984 hotel-restaurant Le Manoir aux Quat'Saisons opened, gaining it's double Michelin status that year, retaining them to present day. Blanc is now chef patron of the restaurant. The kitchen garden is integral to the business, providing fresh produce all year round for the restaurant kitchen and the Raymond Blanc Cookery School.

As well as the potager, there is a Japanese Tea Garden, a Wildflower Meadow, designed by Chris Beardshaw, and the English Water Garden.

Details from tour

The productive areas include a two-acre potager, a herb garden, mushroom valley, polytunnels, and the heritage orchard.

The kitchen garden team consists of a head vegetable gardener, senior vegetable gardener, one full time vegetable gardener, one part time vegetable gardener and a seasonal worker. In addition, there is a head gardener, an ornamental gardener and his assistant. A contractor is brought in to do orchard maintenance.

The crops are grown within the strict guidelines of the Soil Association, which means they have organic certification. This involves a lot of paperwork but it is deemed worthwhile as organic practices align with the ethos of the company. The Soil Association provide a lot of support when needed.



Figures 61 & 62: Vegetable garden and herb garden, hotel in background



Figure 63: Vegetable garden with sculptures by Tom Hare

In 2018 the no dig system was introduced to the potager. This was initially a very big job, but they are pleased with the results.

A large investment is planned to introduce a new compost system that will compost 94% of the annual food and horticultural waste of the business, including the kitchens. The resulting compost will be used in the vegetable garden.

Slugs are not a problem here, but flea beetle is something of an issue as chefs cannot use leaves that are damaged. However, the main pest is the moorhen who frequent the various ponds within the grounds. They cause considerable to seedlings and young leaves. Fleece is wrapped around the base of wigwams to deter the birds from eating climbers.



Figure 64: Moorhen protection

At present, the productive areas only grow ten percent of the produce required by the kitchen, but major developments are in the pipeline, with plans for a four-acre veg garden with chickens, rare breed pigs, as well as a three-acre vineyard.

The head vegetable gardener collaborates with the chefs to select which varieties are grown. The chefs have very specific requirements, such as the size of vegetables, so timings are crucial so that crops are grown to the correct size. Micro leaves are sown according to a regular routine, which may be modified according to the requirements of the chefs. Although the garden team harvest according to the chef's order, chefs are frequently seen in the garden picking crops themselves.

Work Experience

The working day starts with a brief team meeting, then the vegetable garden team set to harvesting crops according to the order from the kitchen. Delicate crops such as micro leaves, flowers and herbs are harvested first and taken directly to the kitchen. Then the remaining vegetables, such as root crops and beans are harvested. On set days, microgreens are sown. After these tasks are completed, jobs such as propagation, planting out, weeding, path maintenance and tidying are undertaken. Hotel and restaurant clientele are encouraged to walk through the gardens, so it is important that they are immaculate and that one's conduct is appropriate.



Figure 65: Hoeing and raking paths



Figures 66, 67 & 68: Microgreen production



Figures 69, 70 & 71: Harvesting microgreens



Figure 72: Crops are harvested according to the kitchen's order.

Figures 73 & 74: 200 courgette flowers are used by the kitchen every day



Figures 75 & 76: Herb and flower harvest.

Figure 77: herb polytunnel



Figure 78: Harvesting beans

Figures 79 & 80: Vegetable harvest



Figure 81: Vegetable garden with hotel in background

Reflections

This too, was not on my original itinerary but was recommended by the bursary board. Rather than just a tour, I was offered a week's work experience. This meant that I got a much more in-depth understanding of the operation of the kitchen garden and the relationship with the restaurant. I also got to attend a tasting in the kitchen, which was incredible.

My time at Le Manoir was very enjoyable and I saw first-hand the relationship between the kitchen and the garden, seeing processes in action, sampling the food and meeting the chefs. The same passion and belief in what they are doing is evident in both the kitchen and the garden teams. Being involved in the whole process was fascinating, from sowing seed for micro-leaves, harvesting flowers in the morning then seeing them prepared in the kitchen and then eating them in a risotto, chatting with guests as they walk through the gardens – I learnt a lot.



Figure 82: Orchard interpretation



Figure 83: The heritage orchard



Figure 84: Metal labels



RHS Rosemoor

Torrington, north Devon

Figure 85: The potager

About

The edibles areas include a potager, orchard, kitchen garden, Peter Rabbit garden, food forest garden, teaching garden and community allotments.

The potager demonstrates the ornamental qualities achievable using a wide variety of edibles and the shapes, forms and colours used creates a very effective display.

They are mostly organic, and they utilise crop rotation, companion planting, biological controls and green manures.

Details from tour

Edibles team leader Peter Adams gave me a tour of his areas. The walled kitchen garden had peaches, nectarines and figs that would not be achievable in the climate of Harlow Carr. Fruit trees trained in a variety of forms offer maximum yield in the limited space. A sturdy fruit cage held a wide variety of soft fruit plants. Crops are grown in traditional rows, raised beds, small areas, containers and catch crops. Here I saw aubergines growing outside, although Peter did confess that he had cheated a bit by only planting them out in the late stages.



Figure 86: The Peter Rabbit garden



Figure 87: Bean plants

The South West Orchard showcases cultivars that do well in the West Country climate, and links to the local tradition of cider production.

The newly planted Devon Orchard consists of purely local varieties, in order to conserve the heritage of these cultivars. It has been planted following the sweeping curve of the land whilst maintaining the wildflower meadow in which it is planted.



Figure 88: The Devon Orchard



Figure 89: Apple trees trained, maximising space



Figure 90: The South West Orchard



Figure 91



Figure 92: Glasshouse within the kitchen garden



Figure 93, 94 & 95: The potager

The produce of the Rosemoor gardens is used in the visitor's café, made into jams, preserves and juice that are sold in the shop and surplus is available to visitors to purchase. The stand for surplus is attractive and functional. The substantial amount of money raised goes to the new orchard project.



Figure 96: Produce stand for the sale of surplus



Figure 97: Juice and preserves made from Rosemoor produce

Reflections

The community allotment project was very impressive. Providing training for something that can be daunting is a great idea and I'm sure this is something that would be beneficial to many people considering taking on an allotment.

The food forest had a good range of plants. I asked Peter how plants were chosen and how the positions of each plant related to one another in the design and he said they had written a list of plants then put them in at random. When studying forest gardening I had read that the relationships between each of the plants with the others is key so because of this, and the fact that it was so neatly maintained, reflects the fact that this is a 'forest garden' in a show garden. A fully functioning forest garden would not be grown in this way.



Figure 98 & 99: Community allotment interpretation and beds



Figures 100 & 101: Forest garden and interpretation



SAVING
FOR
SEED

The Lost Gardens of Heligan

Pentewan, St.Austell, Cornwall

Figure 102: Signs let visitors know the garden is not neglected!

About

The Lost Gardens of Heligan is one of the most popular botanical gardens in the U.K. Established by the Tremayne family in the 18th century, they fell into disrepair following the First World War, when many of the gardening team were conscripted. In the 1990s the site discovered by accident and renovated by a group of enthusiasts who saw its potential, and it became the hugely successful visitor attraction that it is today.

The two hundred-acre site contains a walled kitchen garden, Pleasure Grounds, a Jungle, an Italian Garden, ancient woodland and grazed pastures.

The kitchen garden has been meticulously restored to its former Victorian glory and displays traditional crops and growing methods of that era. Within the Kitchen Garden, walled Flower Garden and Melon Yard, 500 types of mostly heritage fruit, vegetable, salad and herbs are cultivated. Produce supplies the visitor's café and any surplus is made available to visitors to purchase.

A six-bed crop rotation is used, as is double digging and the use of hot beds.



Figure 103: Vegetable rows with scarecrow



Figure 104: Walled garden

Details from tour

I was given a tour by Productive Garden Supervisor, Katie Kingett. Heritage is the key word at Heligan. Victorian methods are displayed including the rows of beans grown in strategically placed rows so that gardeners could stand behind them when the estate owners were walking through the garden. Not all varieties grown are heritage ones, some modern varieties are used. The adherence to the old ways has its downsides, for example, the labour-intensive method of double digging takes up a lot of staff time.

Reflections

Overall, the gardens are incredible. The productive gardens are immaculate, with excellent interpretation and it conveys the history clearly. As a no-dig gardener, I find the practice of double-digging for posterity problematic!



Figure 105, 106 & 107: Interpretation, melon house, vegetable beds



Figure 108, 109 & 110: Zinnias, a variety of heritage vegetables, rhubarb plants with interpretation



Figure 111: Lettuce rows, bordered by stepover apple trees



Figure 112: Reconstruction work on glasshouses



Figure 113: Long rows of crops



Figure 114: Original walls and building



Figure 115: Netting to deter pigeons



The Eden Project

Bodelva, Cornwall

Figure 116: Vegetable beds in front of biodomes

I didn't get a tour at the Eden Project as I had hoped so although the interpretation was good, I couldn't really get an idea of the operations. I particularly liked the world food gardens, which were set up like allotments. It was very interesting to see edibles growing in the domes but this was where I would have really liked to have had some more information.



Figure 117: Global gardens



Figure 118: Interp for the global gardens



Figure 119: Impressive productive garden next to restaurant



Figure 120: Global gardens



Figure 121: Global gardens



Figure 122: Tomato plants in Mediterranean biodome



Figure 123: More edibles growing in Mediterranean biodome



Figures 124, 125 & 126: Wide variety of edibles in Mediterranean biodome



Other Places of Interest

Figure 127: Keythorpe Walled Garden

I tried to find places to stay that had relevance to the tour. For the Sussex leg of the tour I camped at a land-based project called Wilderness Wood. Here I saw how Jake, one of their long-term volunteers, had cleared some land and created a vegetable garden, in order to cater for the annual members event. For one week every summer, members and their families come and work together on large projects and the while the adults work, the children rehearse a play which is performed at the close of the event. Jake had liaised with the cook to decide what to grow and designed the vegetable plot accordingly. Despite wet clay soil and a windy site, the plot provided enough vegetables for the event.



Figure 128: volunteer accommodation in background



Figure 129: Veg plot with small polytunnel

Whilst working at Le Manoir aux Quat'Saisons, I stayed at Brookside Farm, which grows herbs following Permaculture principles and has a Wetland Ecological Treatment System that harvests all the rainwater, grey and black water from the site. A forest garden and a small vegetable garden are also being developed.



Figure 130: Veg plot within WET system

On my return home, I stopped at Keythorpe Hall Manor, a historical walled kitchen garden currently undergoing restoration. No-dig and organic methods are used, produce is sold to restaurants and at farmer's markets. A relatively new project, it was very interesting to see this in its early stages.



Figure 131 & 132: Keythorpe Hall Walled Garden

Overall Summary and Conclusion

A truly inspiring and informative tour, I feel satisfied that I met all my aims and gained more from this trip than I had expected. I managed to visit each of the gardens I'd planned to see and even some extra. I saw a wide range of methods and approaches, and different business models. I was able to collect photos of the various surplus produce stands and this will go a long way to informing my project. I made many contacts and made friends and saw several different career paths that would be available to me. I was very reassured by the number of vacancies that I was told about and I know that there is every chance that I will not struggle to find work in a kitchen garden once I have completed my training.

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Emily Charkin, Dan Morrish and Jake at Wilderness Wood
Giles and Barbara at Keythorpe Walled Garden

All photos are authors own

Final Budget Breakdown

Journey	Miles	£
Outward journey	258	64.5
Gravetye Manor	37	9.25
Great Dixter/Sissinghurst	60	15
West Dean	113	28.25
Weald & Downland	111	27.75
Le Manoir aux Quat'Saisons	560	140
Rosemoor	257	64.25
Heligan	10	2.5
Eden	16	4
Return journey	365	91.25
Other costs		
Camping for Sussex leg		50
AirBnB for Le Manoir		57.74
Camping for Le Manoir		50
AirBnB for Rosemoor		46.19
AirBnB for Eden		50.82
Camping for Heligan		20
12 x days food £25		300
Total		1021.5



Figure 133 Me in the Great Dixter vegetable garden