

Chapter 1 : Tips from a French Kitchen Garden - Vegetable Gardener

The tradition of the kitchen garden, or potager, has for centuries been a cornerstone of the French country way of life—a year-round communion between the kitchen and the garden culminating in simple, gratifying meals prepared fresh with the flavors of the season.

Learn to How to Create a Potager: For the French, the potager has always been the country counterpart of the grand chateaux parterres. Potagers are more popular than ever in France; a government survey taken in revealed that 23 percent of the fruit and vegetables consumed by the French are home-grown. In France today, potager design is typically informal, or romantic. Its inspiration is a complicity with nature rather than a desire to impose order, and this fashion has been fed by the growing influence of organic gardening in France over the last twenty years. Organic kitchen gardeners are great promoters of biodiversity, and many heirloom vegetable varieties have been saved by their efforts. They also create gardens where local fauna, including birds, insects, and even reptiles feel at home. Their gardens are often called "natural" because of their informal exuberance and spontaneity. Each gardener must find his or her own balance with the rest of nature. Planning a potager Here are some suggestions that will help you create a kitchen garden in the French potager style outside your own back door. Consider how the site chosen fits into the surrounding landscape. Think about the effects of wind and hours of sunshine, but also consider the overall setting: Will it be a harmonious part of a larger picture, or completely set off by hedges or walls? Vantage point is an important design consideration, so think about where you will see the garden from most often. Next, consider the overall design. As the season progresses and plants grow, the outlines of your beds will evolve. In the informal country style, there is rarely bare earth or much space between rows; the beds are quickly filled in with companion plants, mulch, green manures, or self-sown volunteers. A good design includes vertical accents. These can be temporary a stand of corn, tomato towers, bean tepees, a single angelica plant , or permanent berry bushes, a small apple cordon. Hedges and walls are also permanent, of course, and can themselves provide food or support for food-bearing plants. Potagers are essentially tapestries of myriad colors and shapes. The intermingling of herbs, flowers, and fruits with vegetables requires careful placement of perennials so that they do not interfere with the growth of seasonal crops. Small fruit trees traditionally stand at the edge of the potager, along paths and walls, with strawberries, annual herbs, or flowers planted at their feet. Aggressive herbs like mint or tansy must be contained. Maintaining the potager year-round Harvesting vegetables without destroying planting patterns is a challenge in a formal potager but less so in the romantic variety, with its more luxuriant growth. Two techniques can help: Edge plots with contrasting plants, including herbs and flowers, which will mask bare spots as the season progresses. Choose varieties in keeping with the scale of the garden. Keep free-ranging perennials in bounds with buried strips of metal or plastic. After harvesting, use fast fillers such as chervil or cut-and-come-again salad greens. Many of the latter self-sow and can be moved easily to fill gaps when required. Fast-growing green manures are ideal: Birds twittered among the plums Nothing was more charming than this garden.

Chapter 2 : THE LAST OF THE GREAT ENGLISH KITCHEN GARDENS

A guide to cultivating a traditional French kitchen garden, which can be used to supply ingredients for simple French country meals all year round.

The kitchen garden at the hotel and restaurant of chef Jean Bardet, in Tours, France, faces a tall order: More than most French chefs, Bardet is devoted to the cult of the vegetable. When planning a menu, he chooses produce first, then the meat? His restaurant is one of the few in France where you can order an all-vegetable, multi-course meal. Heirloom vegetables are staples in this organic garden. Gaillacq estimates he sets out 4, seedlings each year, including tomato plants, representing 50 varieties. Each bed is edged with dwarf box; the vegetables within are planted in tidy rows. Because this garden lies in full view of the restaurant and guest rooms, Gaillacq is always looking for ways to enhance its beauty without sacrificing production. Vegetables typically are grown in rows of a single variety, which makes spacing easy, simplifies cultivation, and keeps the garden looking tidy. In front is ruby chard. Growing a few vibrantly colored vegetables can punctuate expanses of green in the garden. The deep purple pods of this heirloom pea will stop you in your tracks. This dynamite combination pairs spiderwort *Tradescantia* with a red cabbage. The blue-purple flowers of the spiderwort pick up the reddish-purple veins in the cabbage leaves. The result is pretty as a picture. Willow makes a lovely, living fence. Willow stems, cut while dormant, were stuck in the ground at an angle. The bundles of three yellow whips were woven into a diamond pattern, and more were woven across the top to create a border. Sturdy posts every 5 feet stabilize the fence, and a soaker hose keeps the willow stems moist while they form roots. Regular pruning is needed to keep the lovely pattern of the stems exposed, but the visual impact is worth the effort. Nothing beats fresh produce, simply prepared. Just minutes after picking, fava beans return to the garden, lightly steamed, and drizzled with olive oil, pesto, and balsamic vinegar. The pesto was made in the blender while the favas were cooking. Enjoying a meal surrounded by the beautiful garden that produced it is the best seasoning of all. Painted stakes lend an artistic touch and last longer. Since plant supports are going to be seen, why not make them attractive? These 1x1 stakes were all cut to the same length, then painted a soothing blue-green. Finally, they were set in the ground to the same height. This visual uniformity helps keep the tomato patch looking good. The paint also prolongs the life of the stake a bit. Over time, as the bottoms rot, they can be sawn off cleanly and the stakes reassigned to shorter plants, like tomatillos. Tiles make long-lasting plant markers. In a garden with so many unusual varieties and so many curious visitors, easy-to-read plant markers are a real plus. Gaillacq paints the names on terra-cotta tiles, which are inexpensive, good looking, and will last indefinitely if not left out over winter. Raffia is a natural for tying up plants. Each long, tan ribbon is a strip of fiber pulled from the leaf of the raffia palm. And come fall, the raffia can go right in the compost with the spent plant.

Chapter 3 : Kitchen garden - Wikipedia

In the French kitchen garden or potager, gardeners have intermingled vegetables, fruits, flowers, and herbs since medieval times. For the French, the potager has always been the country counterpart of the grand chateaux parterres.

He did not suffer fools gladly, and made enemies â€” but what revolutionary with ideas ahead of his time does not? Our gardens of today owe a great debt to William Robinson. When Robinson began building his gardens in , he immediately dismissed the present location of the kitchen garden. Robinson had the walls torn down and began an orchard in its place. In , Robinson turned his attention to a new kitchen garden. It was completed in and was a major engineering feat, being laid on sloping ground facing south. For various reasons chose the open hill above the House where the spring that supplies House arises as the best, and indeed only good, site near the House for the kitchen garden. Robinson used sandstone, quarried on his own estate, to build the 12 foot high walls that enclosed one and a half acres for the garden. Just outside the kitchen garden gates is a rose-covered shed that, on the day I visited, was just about to burst into blooms below. The sun rises early in England in June. Dying to walk the grounds at sunrise, I dragged myself out there at 5 am, too late to catch the crack of dawn, but close enough. Another path circles the garden, bisecting the rows of vegetables, herbs, fruits and flowers. Flowers abound in the kitchen garden. Of course, they also provide eggs for the kitchen. The mixture is turned three times with a tractor. Clare thinks the leafy vegetable above is purple sprouting broccoli. I had never heard of PSB before, so Clare steered me toward an article by one of her favorite British food writers, Hugh Fearnley-Whittingstall, who wrote about it for the Guardian. Gooseberries Ribes genus above. I thought they were young apples or pears! Young raspberry plants Rubus, genus above Red-flowering Runner Beans above. Early spring vegetable planting is just around the corner. Until then, get out those seed catalogues!

Chapter 4 : About Your Privacy on this Site

My Halal Kitchen is a halal food and cooking blog featuring culinary tips and healthy halal recipes anyone can make and demonstrating how any cuisine can be made halal. wholesome living, quick recipes, vegetarian, vegan, gluten-free, food photography, food industry, nutrition, Recipes, Culinary Tips, Aprons, Clean Your Kitchen Green book on eco-friendly cleaning, E-books, Kitchen Gadgets.

Jerry Pavia From raised beds to running beans, use these four simple design tips to transform your veggie plot into a beautiful kitchen garden. Arrange bunches of bold color. Vibrant, lush foliage defines a kitchen garden. Plant colorful sections of flowers, vegetables, fruits, and herbs next to one another to achieve a truly dramatic display. Rather than planting everything in straight rows separated by expanses of soil, consider creating tight planting patterns that will provide an expanse of attractive edibles. Smooth out the edges. Clean edges and pathways help define your space. You can also unify garden and home by employing complementary colors and materials wood and brick, for example. Create decorative boundaries Just as color was a part of early kitchen gardens so was the element of enclosure. Medieval gardens were often created with a simple wattle fence to distinguish the basic boundaries of the garden. At the same time, cloister gardens were enclosed to signify a place of beauty, meaning, and meditation. By borrowing this ancient design strategy, you can turn your own kitchen garden into an outdoor sanctuary. Enclosure creates an intimate scale for the garden, establishing a sense of privacy and respite while also setting a boundary and keeping focus within the garden. The best enclosures work with their surroundings. A wrought-iron fence would be appropriate for a front-yard kitchen garden in an urban setting, while a picket fence would blend well with many styles, from New England colonial to rustic. When constructing a stone wall, choose local materials—like limestone in the Midwest or granite in the East—for a timeless, permanent kitchen-garden enclosure. The options are endless when it comes to using plants for boundaries. Espaliered apple or pear trees can be trained to grow on a brick wall or on wire fences for a see-through effect. A boxwood hedge, a mass of blueberries, and a row of currants are just a few of the other living-fence possibilities. I find that tall perennials and annuals, such as ornamental grasses or cosmos, are excellent for creating privacy screens with seasonal interest. Just be sure to keep annuals and perennials separate in the kitchen garden to make it easier to till and amend your annual beds.

Primp bed edges and pathways For kitchen gardeners who plant in raised beds, edging or soil-retaining material is an essential element for keeping soil in place. It establishes where the bed begins and ends, and it gives the scene a crisp, neat appearance. Edges can be made from brick, granite cobbles, wood, or steel. Primped pathways are another feature that can give the garden an attractive look. Laying down wood chips or crushed-gravel paths will freshen the scene and make visitors feel invited to come in and explore. Granite and brick not only are good for edges but also can dress up your pathways. Make sure your passageways are wide enough for a wheelbarrow. Beyond that, the sky is the limit. Whatever edging and pathway materials you choose, be sure they complement your house and the rest of the garden. Stone or pavers are a good choice for formal architecture, while wood works well with informal styles and settings. Color plays an important role, too. Easy, long-lasting kitchen garden favorites Nasturtiums.

Chapter 5 : Learn to How to Create a Potager: A French Kitchen Garden - Brooklyn Botanic Garden

The French Kitchen Garden This morning I am frantically cramming for a midterm in one of my classes. In this particular class, we have been studying some of the greatest gardens in the world.

Next to the formal gardens is a hill with an Italian garden with winding shaded paths. Notable trees in the park include a *Magnolia grandiflora* and a Cedar of Lebanon. The garden presents two hundred and sixty four different types of bamboo , from dwarf bamboo to giant, as well as exotic trees, such as *Paulownia fortunei*. The garden is particularly attractive at the end of summer, autumn and winter. The garden features one thousand species adapted to the dry and rigorous climate and poor soil of the region. The garden features cypress trees from Italy, chestnut , plane trees , walnut and oak , a wide variety of fruit trees, and a Medieval kitchen garden. Built in the 17th century by Bertrand Vernet, Counselor to the King. A grand promenade one hundred meters long was added at the end of the 18th century. Beginning in , the new owner, Julien de Cerval, who was inspired by Italian gardens, built rustic structures, redesigned the parterres, laid out five kilometers of walks, and planted pines and cypress trees. This contemporary garden, a public park of the town of Terrasson, was designed in by landscape architect Kathryn Gustafson to present thirteen tableaux of the myths and legends of the history of gardens. It uses simple natural elements; trees, flowers, water and stone to suggest the passage of mankind from nature to agriculture to the city. It uses a symbolic sacred wood, a rose garden, topiary art, and fountains to tell the story. A small garden from the s built around a country house, with a shaded terrace for tea, and intimate landscapes and views inspired by English and Italian gardens. The lower garden is in the Italian style, and features hibiscus and yew trees, and walls covered with white roses and white clematis. The garden was badly damaged by a storm in , and has been replanted. In the 19th century a French landscape garden was added, with coniferous trees and varied plants. The gardens are in the English style, with avenues, lawns, and cedar, cypress and plane trees. The current garden is kept as it was in the 18th century, with vegetables of the era, local varieties of fruit trees, 18th century varieties of roses, asters , irises , dahlias , aromatic plants, and plants used to make perfume. The tuberose and jasmine fill the gardens with their aromas. They were inspired by the gardens that he saw in Florence during his grand tour of Italy and his time spent at the court in Versailles. The park has a wide central axis and two terraces, with groups of statues and vases. The statues were done by Italian artists brought there for that purpose in the early part of the 18th century, and represent figures from Greek mythology: Other statues represent wine-making, the joys of the hunt and fishing, wine and intoxication. Pantalone , Scaramouche and Harlequin. A stairway leads to a second terrace decorated with statues symbolising of earth, wind, air and fire. It was rebuilt one more time at the end of the 17th century. The gardens were rebuilt in by the landscape architect Ferdinand Duprat. There is also a flower garden of medieval inspiration, and an English-style park, with cedar, oak , linden , hornbeam and copper beech trees. Landes[edit] Dax - Park of Sarrat. It contains his modern house, inspired by the architects Richard Neutra and Frank Lloyd Wright ; an impressive alley of plane trees ; a French garden with fountain and cascade; an extensive kitchen garden; and a botanical garden with kinds of trees, many of them rare. The gardens feature a grotto , a cascade, thermal springs, a wide variety of tropical vegetation, and the oldest nursery for aquatic plants in the world. These gardens were created beginning in by the French playwright Edmond Rostand , the author of *Cyrano de Bergerac* , next to his home, which is now the Edmond Rostand Museum. The house, in the Basque style, looks out at the Pyrenees. The garden has colorful annual displays of rhododendrons and azaleas. Around the French garden is a wooded English landscape garden, with clusters of oak , maple , chestnut , walnut , linden , and fir trees. The park descends to banks of the River Arraga, where there is a picturesque water mill. The gardens were redesigned after the original plan in The French garden features a colorful mosaic of 2, begonias , and more than a thousand roses , adorned with hedges and topiary gardens, a fountain and a pavilion. There are annual displays of camellias , azaleas , rhododendrons , hydrangeas , and bougainvilleas.

Chapter 6 : Home - French Kitchen Garden - Research Guides at New York Botanical Garden

It also features a walled kitchen garden and an amphitheatre for open-air performances in the summer. Times, Sunday Times () The new approach beside the large, walled kitchen garden continues the early 18th-century formality. Times, Sunday Times () The walled kitchen garden cries out for box.

But French kitchen gardens often deviate from this traditional pattern by adding color, texture and excitement to the design plus growing wonderful vegetables, herbs and flowers at the same time. Herbs and edible flowers are inter-planted amongst a myriad of vegetables to create an edible landscape. Straight rows are often abandoned and large, square or rectangular areas of vegetables are edged with herbs, flowers, walkways or ornamental edging materials. Vegetables are chosen and planted for their contrasting colors and textures and the garden becomes a handsome and colorful collage of decorative patches rather than rows. The French word for kitchen garden, *potager*, means soup. These gardens were typically designed to include any seasonal ingredient that could be thrown into a pot of soup. Kitchen gardens, by their nature, rely on continual harvests throughout the seasons. Succession plantings several sowings are the norm and cold-season and late-season crops are commonplace. This makes for a highly productive garden in a small space. Raised beds also allow you to design your garden, dividing it into squares, rectangles or other shapes that suit your fancy and your site. Build raised beds on a level area that is free of weeds and rocks. Construct your frame from bricks, stones or rot-resistant wood, such as cedar or redwood. Fill beds with soil and amend with 2 to 4 inches of compost for the first year and then, from a top dressing to an inch thereafter. Sow outdoors in the fall for a late harvest or in late March for an early harvest. A little frost will enhance its flavor. Leeks are traditionally planted twice a year, once in early spring for a summer harvest and again in late summer for a winter harvest. Fast growing crops such as radishes and turnips are often planted amongst slower growing crops to maximize the use of space. French kitchen gardens are famous for their mixes of young salad greens often called *mesclun*. Seeds of several varieties of lettuce and other greens are combined to produce a colorful, textural and flavorful experience. Individual leaves are cut when young, while other plants are left to grow larger. Peppery arugula and mustard are mixed with sour sorrel. Buttery cos lettuce is combined with crunchy romaine. Shaved fennel, spicy radishes and sweet, baby carrots add the finishing touches. Many vegetables are harvested when small and tender; others need to be picked at a certain time. Beets and turnips are plucked out of the ground before they swell to their full size. Sugary, baby carrots are preferred over the long varieties. Slender green beans, *haricot verts*, need to be harvested daily while still small or they become stringy and tough. Baby peas, *petit pois*, are also particular about their harvest time. The tasty *charentais* melon should be harvested just before it ripens when the small leaf opposite the fruit turns yellow. Many crops respond well to successive sowing. Sow every 2 to 3 weeks for a constant supply. Early season lettuce, mixed greens, spinach, turnips, beets and radishes fare well with multiple sowing. When the weather starts to warm, some of the early season crops can be grown in light shade, while others need to be abandoned. When successive sowing is not the answer, replacements can always be found. Many plants are amenable to both early and late sowings. Broccoli, cabbage, cauliflower, leeks, collard greens, kale and kohlrabi are examples of vegetables that can be sown in early spring for an early to mid-summer harvest, then replanted for a late fall or early winter crop. With the French habit of harvesting crops when they are still small and tender, tasty baby turnips and beets can be sown in the late summer for a fall harvest. With the shorter days and cooler temperatures, late season crops will take longer to mature. Finally, herbs and flowers are an important feature in the French kitchen garden. Nasturtiums, calendula, pot marigold, lavender, borage and hyssop produce edible flowers that brighten up any dinner table. Always remember to check; not all flowers are edible and some are quite toxic. Dill, basil, chives, rosemary and thyme add their flavors to the culinary feast. One staple of the French kitchen garden is the small, alpine strawberry, the delectable *frais des bois*. Regardless of the vegetables that you choose for your garden, whether traditional, French varieties or your own favorites, kitchen gardens are an extremely productive, colorful and enjoyable way to grow vegetables. Here are some French classics to get you started:

Chapter 7 : Who says a kitchen garden can't be beautiful? - FineGardening

One staple of the French kitchen garden is the small, alpine strawberry, the delectable frais des bois. Regardless of the vegetables that you choose for your garden, whether traditional, French varieties or your own favorites, kitchen gardens are an extremely productive, colorful and enjoyable way to grow vegetables.

Chapter 8 : Dreaming of a French Inspired Kitchen Garden (aka Potager) | Little Creek Living

The kitchen garden at the hotel and restaurant of chef Jean Bardet, in Tours, France, faces a tall order: provide the kitchen with a constant supply of the entire spectrum of vegetables, all the while looking shipshape for the many guests and visitors.

Chapter 9 : The French Kitchen Garden | Hip Chick Digs

The traditional kitchen garden, also known as a potager (in French, jardin potager) or in Scotland a kailyaird, is a space separate from the rest of the residential garden - the ornamental plants and lawn areas.