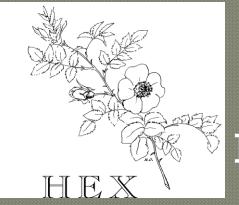
EUROPEAN SYMPOSIUM ON THE CONSERVATION OF HISTORIC FRUIT AND KITCHEN GARDENS

Ancient Methods of Preservation

Vegetables in Hex



Ghislain d'Ursel 17 december 2020

History

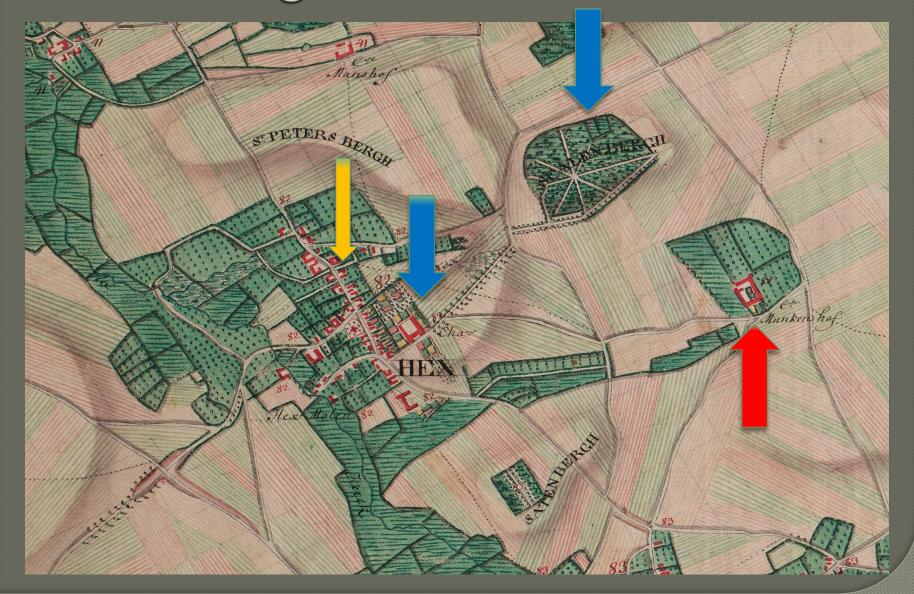
12th century: Cistercian monks

16th century: Principality of Liège

1769 : Charles-Fançois de Velbruck

1784: Romain-Joseph d'Ansembourg

Origin of the Estate



François-Charles de Velbruck



François-Charles de Velbruck

- ° Garath (D) 1719 + Hex 1784
- Prime minister 1759 1763
- Prince Bisshop of Liège 1772 1784
- Enlightened humanist
- Art and nature lover
- Garden amateur







Chief gardener 'Janvier'



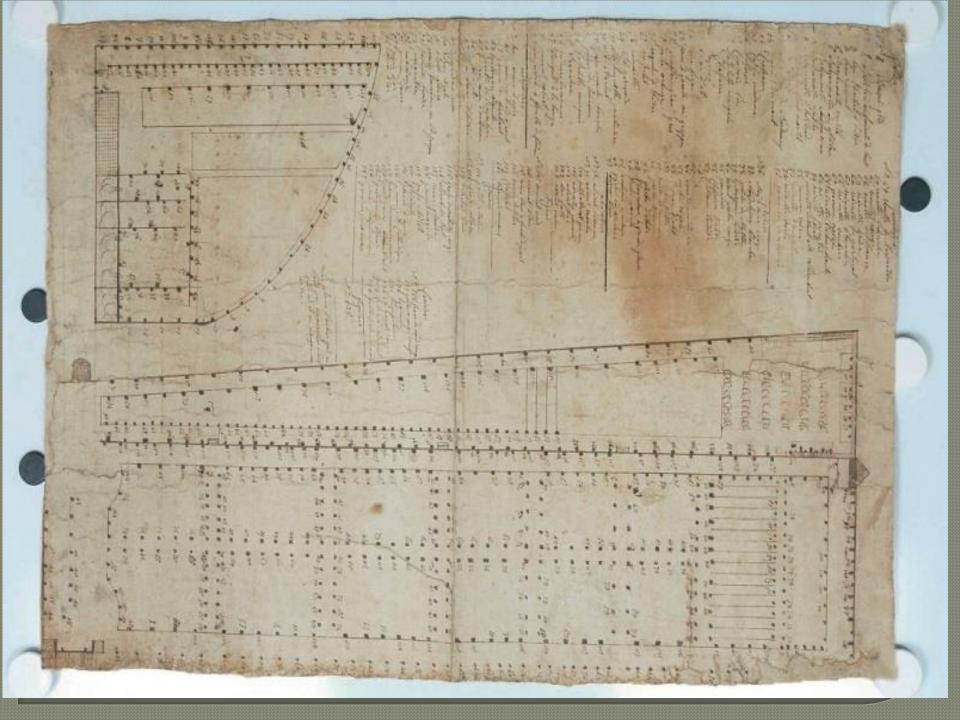
The Kitchen Garden

- History since 1770
- Description
- Philosophy
- Organic cultivation methods
- Conservation methods



History since 1770

- From small beds to a large field
- Original structure
- Collection of fruit and vegetables 1791
- 19th century
- 20st century



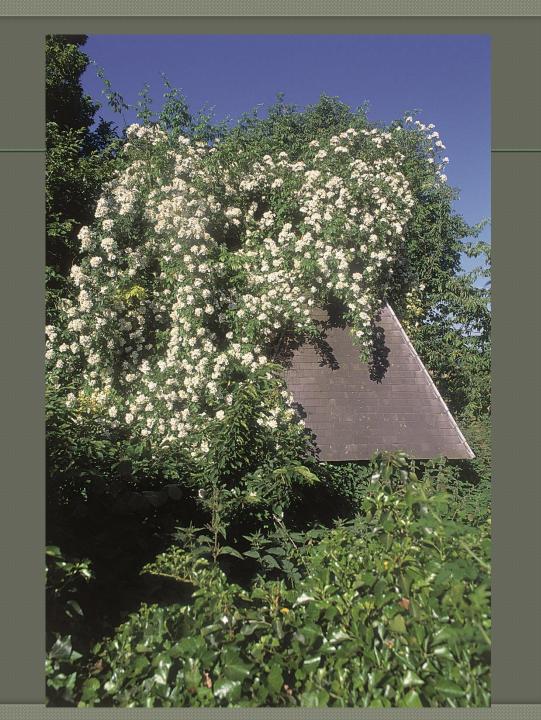


Description

- The built structures:
 - the enclosure wall
 - the greenhouses
 - the nursery
 - the wells
 - the vegetable cellars

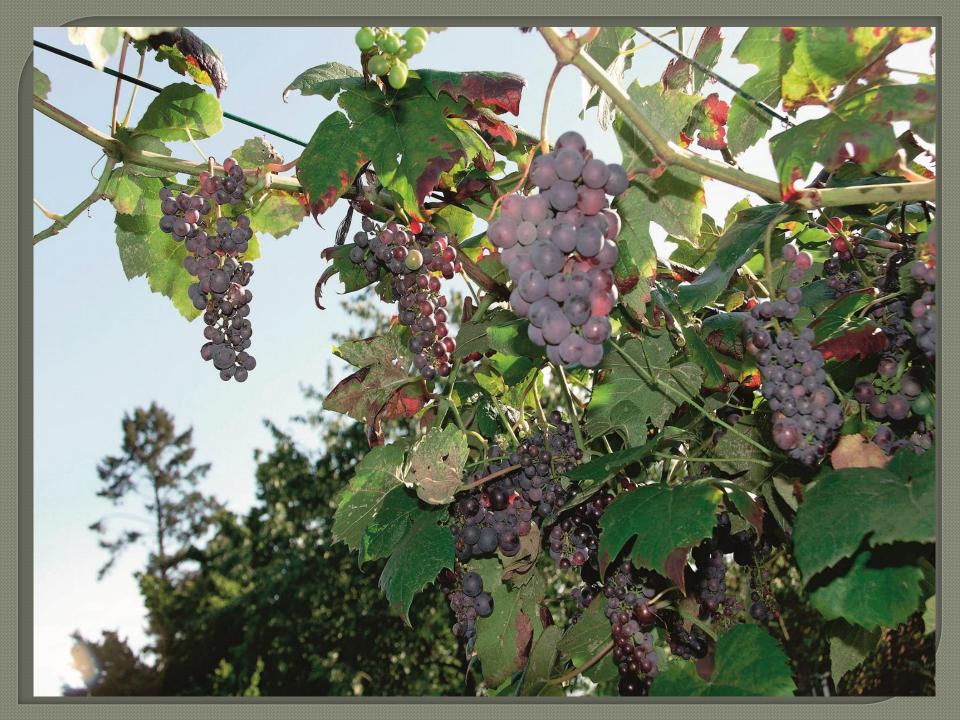
















Conservation methods: How?

- Store free from frost
- Keep in a dark place
- Harvest all Winter until start of Spring
- Exception: cardon to be harvested as from december when bleached.

Conservation methods Which vegetables?

- Vegetables cellars:
 - a. Storage of root vegetbales: potatoes, carrots, salsify, turnips, parsnips, beets, celery
 - b. Transplanting leafy vegetables: cabbage, cardon, dendelion

Conservation methods: How?

- a. Root vegetables:
 - Harvest September October
 - Bury vegetables in mixture of sand and soil in several layers



Conservations methods: How?

- b. Leaf vegetables:
 - Harvest with their roots end october
 - Transplant them in the cellar













