List, function, email and comments in the chat				
Jim Arbury	RHS Wisley	jimarbury@rhs.org.uk		
Lenneke Berkhout	Garden historian, focus on the function and role of gardeners throughout history, European symposium on the conservation of historic fruit and kitchen gardens	lenneke.berkhout@gmail.com	Can help organize the network	
Sam Brown	Buckland Abbey in Devon, UK	<u>sam.brown@nationaltrust.org.uk</u>	We would welcome gardeners to visit. We are looking into restoring a large part of the historic 18th century fruit garden in the next few years at Buckland Abbey, and it would be great to share knowledge and experience.	
Alexia de Buffévent	Amis du Potager du Roi, European symposium on the conservation of historic fruit and kitchen gardens	amdebuffevent@hotmail.com		
Jonathan Cansdale	Thame Park, private historic Estate	jonathanpcansdale@gmail.com		
Guillaume Collaudin	Château de Valmer, head- gardener	jardinier-en- chef@chateaudevalmer.com		
Hennes Claassen:	Dutch Headgardeners Guild	Info@gildevantuinbazen.nl		
Matthieu Constans	Jardin des Cinq Sens	<u>matthieu.constans@jardin5sens.net;</u>	It would be very interesting to be able to share technical skills and know-how. I think there's a lot to be done. I think that in France, there is a lack of training in the gardening profession. Setting up a network of gardens where we could offer training and skills to students would be a great initiative. It might be interesting to set up seed or other exchanges to test certain plants in different places.	

			Perhaps hold technical meetings on specific subjects (pruning, irrigation, cultivation, etc.).
Alexandre Degardin	Du Breuil	Alexandre.degardin@paris.fr	
Franck Delalex	Jardin du Luxembourg	f.delalex@senat.fr	
Helena Dove	Kew gardens, kitchen gardener	<u>helena_dove@hotmail.com;</u>	
Arnaud Duplat	Ecole Du Breuil	arnaud.duplat@paris.fr;	<ul> <li>ECOLE DU BREUIL we can welcome students from EUROPE UK included from 1</li> <li>Week and max 3 month. for professionals gardeners we can exchange practice around : bio dynamical, pedagogical skills for Young and amateurs, new types of resilient fruit trees (espaliers and free form). we are labelised in biological production. we are considering beginning a new cursus of chief gardener in september 24. we have specialized cursus in urban vegetable garden allready (48 students). We have Professional formations around permaculture. we have an international representative at school who can manage exchanges of gardeners and students <u>#sophie.lartigue@paris.fr</u></li> <li>We do have a PADLET that we can share with all those information and documentation with video, pictures and technical issues</li> <li>Example of a padlet : https://padlet.com/EDBDOMAINEpadlet-domaine-6r0em59pnltdw8pe</li> <li>Our padlet</li> <li>https://padlet.com/chiefgardenernetwork/chief-gardener-euso7755apylyee456</li> <li>general email : chiefgardenernetwork@gmail.com</li> <li>pass : Gardener2024!</li> </ul>
Steve Garner	Du Breuil	Steve.graner@paris.fr	
Kerstin Imogen Vieth	Eutin (Schleswig-Holstein)	kerstin.imogen.vieth@schloss- eutin.de;	Contact to kitchen gardens and the network in Germany In Eutin we have no possibility for education of apprentices or students. I haven't heard that German students or apprentices use the possibility to leran in historic gardens. In Schlewig-Holstein we really have a lack of head Trainers.

Rehana Jawadwala	Trainee gardener with WFGA	rehana.jawadwala@gmail.com	<ul> <li>We are far away from the next University Location of gardening or landscape architecture in Hannover or Berlin.</li> <li>As i know it is really a problem that young gardeners in training of commercial horticulture have no offering to get to know other places to learn. Normally it is a "closed education".</li> <li>I am interested in offering to volunteer with any restoration projects so I can learn more. I am interested in fruit production and orchard restoration in particular.</li> </ul>
			I would love this network to have a theme on passing on the skills of the members to new gardeners like me.
Mike Kleyn,	Walled Kitchen Gardens Network and European symposium on the conservation of historic fruit and kitchen gardens	Mikekleyn@hotmail.com;	Thank you everyone, I'm sure this will be a great success 🖔
Helen Morey	Head gardener at Woods State	helen.morey@woodmedispa.co.uk;	To share experiences We have taken on a student from the WFGA scheme, bringing students to horticulture
Trevor Nicholson:	Head Gardener, Harewood House Trust, Leeds LS17 9LG UK	trevor.n@harewood.org	We would welcome gardeners to visit Harewood for sharing and keeping alive vital skills and knowledge. I will also explore the possibility of linking with the Head Gardeners of the Treasure Houses of England: Harewood, Chatsworth, Hatfield, Woburn Abbey, Castle Howard, Burghley, Blenheim Palace, Holkham Hall, etc.
Kate Nicoll	Craft Skills for Garden Conservation	kate.fergus.nicoll@gmail.com	Here is an example of the films that we have made of our workshops wih CSGC: https://gardenconservation.eu/results/trained-fruit-workshop-videos/
Lucy Pitman	Plant Heritage, Walled Kitchen Gardens Network and European symposium on the conservation of historic fruit and kitchen gardens	lucypitman@virginmedia.com	
Alix de Saint Venant	Owner Château de Valmer, Potagers de France, Amis du Potager du Roi,	alixdesaintvenant@gmail.com;	In France, we have an association that brings together a number of historic and contemporary vegetable and fruit gardens. <u>https://www.potagers-de-france.fr/</u>

	Collective for the registering		
	of Art de l'Espalier on the		
	list of UNESCO, European		
	symposium on the		
	conservation of historic fruit		
	and kitchen gardens		
Michel Schlosser	Amis du Potager du Roi,	schlossermm@outlook.com;	
	Collective for the registering		
	of Art de l'Espalier on the		
	list of UNESCO, European		
	symposium on the		
	conservation of historic fruit		
	and kitchen gardens		
Jurgen Van der Cruyssen	Garden Museum of	jurgenvdc@gmail.com;	The Museumgarden of Gaasbeek is certainly available to share knowledge about
	Gaasbeek, Collective for the		growing espalier fruit trees which is our specialty.
	registering of Art de		We have had a student from the National Trust in the past. Also education for
	l'Espalier on the list of		amateurs concerning fruit
	UNESCO, European		The ability for gardeners to visit other gardens and exchange ideas with other
	symposium on the		gardeners helps them grow in their profession. It offers them new views and
	conservation of historic fruit		they can learn new things. This should be one of the aims of the network.
	and kitchen gardens		
Mikael Vincent	Château Colbert,	Mickaelvincent149@gmail.com	Regularly welcome trainees (Kitchen garden for the restaurant of the castle)
	Maulévrier, head gardener		Can provide for accomodation
Marcel Vossen	Garden Museum of	allurehorses@gmail.com;	
	Gaasbeek, Collective for the		
	registering ofArt de		
	l'Espalier on the list of		
	UNESCO, European		
	symposium on the		
	conservation of historic fruit		
	and kitchen gardens		
Reiner Wahl		Reiner0@web.de	