

Commoning the revival of historic estate kitchen gardens in Zuid-Holland

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Client: Erfgoedhuis Zuid-Holland; HAS Professorship Future Food Systems



Berbice historic kitchen garden, Zuid-Holland. Source: Hennes Claassen

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Executive Summary

Within the Netherlands, historic estates form an important part of the Dutch landscape with many sites dating back to the seventeenth and eighteenth century. In recent years, there has been increased attention and interest to stimulate the development and revival of historic estate kitchen gardens in the Netherlands in order to preserve the historical function and heritage of these gardens as well as re-define their purpose from a meaningful, community-oriented and shared-value dimension. Parallel to this trend is the growing interest in community food initiatives such as Community Supported Agriculture (CSA) and urban community food gardens which are in response to greater awareness to food provenance, local food production and seasonal eating among consumer groups. Core features of these emerging food initiatives are the ways in which citizens are actively involved in the activities and decision-making from a community collective and bottom-up approach. Community collective governance can be understood from the concept of the 'commons' whereby the place, the people and their governance are central to the long-term management of a shared resource. Together, these cultural heritage and local food provisioning trends propose a new purpose for stimulating the revival of historic estate kitchen gardens as a community collective in the Netherlands.

In collaboration with the cultural heritage organisation 'Erfgoedhuis Zuid-Holland' and the professorship 'Future Food Systems' of HAS green academy, this study explores the extent to which historic estate kitchen gardens in the province of Zuid-Holland can be revived and maintained as a commons for the purpose of local food provisioning, community cohesion and heritage preservation. Consequently, the research aims to answer the following question: *'How can the collective governance of 'commoning' act as a foundation for the revival and cultural renewal of historic estate kitchen gardens within the province of Zuid-Holland?'*

A mixed-method qualitative research approach, including both desk and field research, formed the core data collection activities. An important element of the research included interviewing volunteers at selected historic estate kitchen gardens throughout Zuid-Holland and elsewhere in the Netherlands to better understand the place, people and their governance. This was achieved through exploring the purpose, function and organisational structure of the kitchen garden as well as gaining insight to the values that volunteers attach to their participation in the kitchen garden. As such, several values were explored; namely, intrinsic (values related to the heritage of the kitchen garden), relational (values related to being part of a community) and instrumental (values related to the food that is produced). Additionally, three frameworks were adopted; namely, the Tri-Centric Governance model, the commons and Elinor Ostrom's 8 Principles for Managing a Commons, as well as the Faro Convention principles. These frameworks were used to observe each case study in the context of a contemporary commons structure for the historic estate kitchen garden.

Three historic estate kitchen garden case studies; namely, Berbice, Oostduin and Haanwijk, highlighted the diverse functionality that a historic kitchen garden can adopt in a contemporary context. At the Berbice estate, the primary function is to preserve heritage through restoring the kitchen garden to its historical image. In comparison, both the walled kitchen gardens within the Oostduin and Haanwijk estates present as everyday vegetable gardens and possess a greater social aspect through the wider function of the garden as a hub for educational and community activities. The place, the volunteer values and the governance of the kitchen gardens co-exist and are interdependent. The findings from the three kitchen garden case studies outline several important dimensions for the walled kitchen garden to be stimulated as a commons; namely, community self-organisation, social inclusivity as well as understanding the importance of tri-centric governance. Throughout the case studies, each historic estate kitchen garden reinforced the importance of place-based and contextualised practices that are meaningful and relevant to the people in that particular setting.

Based on observations from the kitchen gardens, and the value orientations of the volunteers, it was determined that the overall function of the place, and its governance structure are influenced by the participants that utilise such a space. It was found that, for a kitchen garden to be revived as a commons, there is no single prescriptive solution. Nevertheless, it was found that certain elements of the governance structure of the kitchen gardens worked well for each location: the presence of a garden leader with expertise, a clear future vision for the kitchen garden, a strong visibility and open structure of the place, and community engagement. Overall, commoning the revival of estate kitchen gardens in Zuid-Holland can present an opportunity for assigning a meaningful and social function to heritage resources while promoting community cohesion and local food provisioning.

However, this opportunity can only be achieved by adopting a role for commoning the revival of kitchen gardens that can become more meaningful and impactful when aligning social, environmental, and cultural goals to the function of a place. This can only be achieved by collaborating with a wider network. Being open-minded and future-oriented with regards to the various historic, food, social and environmental dimensions will therefore increase the longevity and relevance of the historic kitchen garden for the long-term stewardship, management and preservation by local communities.

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1. Introduction

Throughout Europe, there is a growing movement to repurpose underused historic and heritage sites as a means to strengthen cultural and historical ties between place and community (Méraï et al., 2022). The revival of such sites often extends beyond physical conservation so as to incorporate a multi-purpose function that can encourage community cohesion through the preservation of cultural values (Gravagnuolo et al., 2024). Such repurposing aligns with the objectives of the Faro Convention (Council of Europe, 2020), which emphasises the importance of understanding the definition of heritage from the perspective of the relationships that exist between citizens, communities and a locale. To this end, many historic sites are evolving their management strategies to enable citizens to become active participants in the preservation of cultural and historic commons (Méraï et al., 2022). The term 'commons' has adopted several meanings over the course of its conceptualisation. Notable scholars such as David Bollier define 'commons' as a "social system for the long-term stewardship of resources that preserves shared values and community identity" (Bollier, 2011). While the concept of the 'commons' is not new, the adoption of its embedded values is becoming more widespread in the formation of citizen collectives and other social enterprises.

Historically, self-organised groups of citizens, making use of common pool resources, formed an important means of collective governance, particularly in the shared management of pasture and agricultural land (De Moor, 2013). However, the privatisation of common resources and free market influences have evolved over different periods to displace the commons as a widespread institutional model. Nevertheless, there is a recognition that the concept of commoning, at a local and context-specific level, can support communities to gain access to shared resources. Such access has the potential to serve both a shared and meaningful purpose if the community group is organised in a participatory manner (De Moor, 2013). Therefore, the repurposing of historic and heritage sites is one such attempt to stimulate a resurgence of the commons and social enterprise therein through the restoration of historic features such as community and kitchen gardens. With the emergence of alternative forms of food provisioning, there is a growing interest in food provenance among consumer groups, as well as a greater awareness in the environmental and social implications of complex agri-food supply chains (Sovová, 2020). This has resulted in a recognition of the need for a community-oriented, transparent and localised food chain that is rooted in ecologically-sound and holistic agricultural principles. Community and kitchen gardens, under the governance of a self-organised group of citizens, offer the opportunity for novel producer-consumer relations at a local level to counter the hegemonic power dynamics present in the dominant food system (Vivero-Pol, 2019; Sovová, 2020). Such arrangements enable citizens from diverse backgrounds and socio-economic groups to engage, participate and belong to a community collective (Rossi *et al.*, 2021). Therefore, the act of commoning food and land for the collective benefit is also regarded (from the perspective of social justice) as a means to enhance inclusivity and access to resources that share both tangible and intangible value (Rossi *et al.*, 2021) while also contributing to the long-term and intergenerational management of these resources.

In the Netherlands, historic estates form an important part of the Dutch landscape with many sites dating back to the seventeenth and eighteenth century (Renes, 2021). These country estates typically come under the ownership of either public or private parties. From a historical context, such estates typically comprise a serviced building and designed gardens (Renes, 2021). As a key feature of a country estate, a walled kitchen garden is commonplace. While, historically, the produce derived from a kitchen garden would have been solely for the consumption of the family of the estate, many estates currently offer social and educational opportunities for the public to engage in horticultural activities as well as benefit from the produce yield.

In recent years, there has been increased attention and interest to stimulate the development and revival of historic estate kitchen gardens in the Netherlands in order to preserve the historical function and heritage of these gardens as well as re-define their purpose from a meaningful, community-oriented and shared-value dimension (Erfgoedhuis Zuid Holland, 2022). With differing levels of kitchen garden preservation between estates, there exist opportunities to strengthen the historic and cultural value of the estate through the revival of the kitchen garden as a core feature of local cultural identity and to explore the kitchen garden's potential under a commoning governance structure. In particular, cultural heritage organisations, such as Erfgoedhuis Zuid-Holland, have expressed an interest to understand the means by which dormant or underused historic estate kitchen gardens (within the Zuid-Holland estate zone) can be revived or repurposed in a commoning manner so that local residents and community members can contribute to, and benefit from, the shared resource. Recognising the challenges associated with different estate ownership structures and local interests of various stakeholders, Erfgoedhuis requires support to publicise and make visible the benefits and opportunities for commoning the walled kitchen garden from a multi-purpose perspective. It is evident that the increased interest in local food provisioning, as well as the social orientation of the heritage discourse narrative, leaves Erfgoedhuis well-placed to explore these opportunities in the context of reviving historic estate kitchen gardens further. Consequently, this project seeks to explore the extent to which historic estate kitchen gardens in the province of Zuid-Holland can be revived and maintained as a commons for the purpose of local food provisioning, community cohesion and heritage preservation.

1.1. Project description

The project is a collaboration between Erfgoedhuis Zuid-Holland and the professorship Future Food Systems of HAS green academy – University of Applied Sciences. The aim of the collaboration is to bridge cultural heritage and food disciplines for understanding the potential for reviving historic estate kitchen gardens as a commons.

Erfgoedhuis Zuid-Holland is a support institution with a focus on the retention, utilisation and experience of cultural heritage in Zuid-Holland. The professorship Future Food Systems works on intervention strategies and new business models which help to facilitate the transition to sustainable food systems. The bottom-up transformative leverage of alternative food networks; for example, citizen and community initiatives in agriculture and food, is a topic of focus within this research agenda.

This research study forms part of an overall project entitled 'Historische moestuinen in de landgoederenzone' (Historical kitchen gardens in the estate zone). The overall project is motivated by the desire to revive kitchen gardens in the estate zone of Zuid-Holland in order to utilise the estate socially, spatially and functionally as an entity. The first phase of the overall project comprised an inventory of all kitchen gardens on estates in Zuid-Holland. The second phase explores the opportunities to enhance the social usage of the estate kitchen gardens as well as the publicity of such gardens through an appropriate communication plan, cycling route and a factsheet for owners of the estates. As such, this report forms part of the second phase of the project whereby the potential for commoning kitchen gardens in Zuid-Holland is explored through an empirically and evidence-based approach. The results of this study form the foundation for the development of a factsheet for estate owners which aims to provide insight to the benefits of reviving a kitchen garden as well as the building blocks required for collectively organising a historic estate kitchen garden as a commons. Consequently, the purpose is to stimulate dialogue and interest among estate owners through highlighting the societal (well-being, social, environmental) and heritage preservation benefits through a contemporary revival of the historic kitchen garden.

1.2. Research objectives and questions

As part of this study, it is necessary to understand the historical developments of commons and citizen collectives in the Netherlands in order to learn from, and contribute to, the implementation of a commons in a contemporary context. By gaining perspective on the historic dynamics of a commons in the Netherlands, as well as its purpose and function, the present study aims to assess the potential application of a commons framework in the context of reviving historic estate kitchen gardens under varying forms of estate ownership. Through an exploration of the relationships that exist between modern day public and private markets, and collective action organisations, the main objective is to establish how the revival of kitchen gardens under common stewardship can be better understood from the multi-dimensional value perspective that local food communities contribute.

Main Question:

How can the collective governance of 'commoning' act as a foundation for the revival and cultural renewal of historic estate kitchen gardens within the province of Zuid-Holland?

Sub-Questions:

1. What was the original function, ownership and organisation of historic estate kitchen gardens in the Netherlands and how has this function evolved over time?
2. What is an appropriate definition of commons and collective governance in the context of community gardens?
3. How can the revival of historic estate kitchen gardens facilitate the adaptive reuse of cultural heritage as a means to support local food provisioning, community cohesion and social inclusion?
4. To what extent can the shared values, interests and motivations between citizens, municipalities and estate owners contribute to the development of a collective governance structure for the management of selected historic estate kitchen gardens in Zuid-Holland?
5. What are the necessary pre-conditions that enable the concept of 'commons' to stimulate the revival of historic estate kitchen gardens in the Netherlands?
6. What are the most effective strategies for empowering citizen, municipality and estate owner involvement in the planning, maintenance and utilisation of historic estate kitchen gardens as a commons in Zuid-Holland?

1.3. Structure of report

The structure of the report is as follows: Section 2 provides an overview of the theoretical frameworks and concepts adopted and applied throughout the study. Section 3 describes the research methodology which outlines the methods used to answer each of the research sub-questions. Additionally, for each research method, explanations are given to the procedural steps taken as well as the rationale for decisions made throughout the design of the study, while also taking into consideration research ethics and integrity. In section 4, the results from literature and expert interviews are explained to understand the evolution of kitchen gardens in the Netherlands and contemporary commons, while Section 5 explores value-based narratives from selected kitchen garden case studies to understand the relationships between observed practice and the commons elements. Section 6 follows on from a critical comparative analysis between the selected case studies while concluding on the main findings in relation to the principal research question, based on application of the various theoretical frameworks and concepts. The discussion in Section 7 compares research findings to existing literature, highlighting limitations of the research study and proposing future research opportunities. Finally, Section 8 provides the next steps for commoning historic estate kitchen gardens in Zuid-Holland as well as outlining a framework for Erfgoedhuis to follow in order to better understand the different components that can support such a kitchen garden revival.

2. Theoretical Framework: Research Tools

A number of theoretical and policy frameworks are adopted in the present study to support and guide the research process, and to provide an analytical baseline for the assessment of the research questions. Two main concepts encompassing the proposed research questions have been identified; namely, (i) collective governance (commoning) and (ii) cultural heritage. The revival of historic estate kitchen gardens is a means to preserve the heritage of place while also preventing a historic cultural asset from going into decline. Therefore, there is a multi-functionality of the historic estate kitchen garden from a food, community and heritage perspective. Consequently, three frameworks are presented as research tools which enable complimentary analysis of both local heritage and food governance dimensions. The identified frameworks include:

- Tri-Centric Governance Model
- The commons & Elinor Ostrom's 8 Principles for Managing a Commons
- Faro Convention Network Framework

The Tri-Centric Governance model is the overarching theoretical framework employed as the conceptual baseline for exploring collective governance arrangements. This framework is used as a means to understand the relationships between the different stakeholders and how these influence each other in the context of kitchen gardens, while also providing an advisory by positioning Erfgoedhuis in such a model. Furthermore, the commons concept is central throughout the study, as well as the 8 principles for managing a commons as defined by Elinor Ostrom (Walljasper, 2011). These principles are adopted to understand which enabling conditions are in place at each of the case study locations, and what can be done to achieve collective local governance at a community level. To support these conceptual frameworks, the principles outlined by the Faro Convention Network Framework (Council of Europe, 2020) are referred to as a means to understand the interplay between heritage and citizen participation in the repurposing of historic cultural sites in a contemporary context.

Tri-Centric Governance model

In order to understand the potential for commoning historic estate kitchen gardens in the form of a citizen's food collective, it is useful to assess the present dynamics between civil society and the institutional state (local governments/municipalities) to better comprehend the enabling and/or disabling conditions that would stimulate such citizen food initiatives to develop in the kitchen garden context. The Tri-Centric Governance model, presented by De Schutter et al. (2018), offers a holistic approach to understand the optimal dynamics between civil society, the state and the market that would facilitate food to be reconstructed as a commons through the steering of a new food transition pathway. As depicted in Figure 2.1, the governance model includes, and combines, collective actions, a partner state, and a social market. An important dimension of such a model is the notion of a 'partner state'. In order for food to be reconstructed as a commons, and for citizens to feel empowered (and

supported) in their role as active participants in this transition, it is necessary for local governments and municipalities to reverse their top-down approach to one that is supportive and enabling for citizens to initiate, and sustain, collective decision making around common pool resources that are in the societal interest of the wider community. Therefore, in the context of the present study, the Tri-Centric Governance model is adopted to understand the dynamics between the main components of a common. This is achieved by comparing the three kitchen garden case studies within the framework of a tri-centric governance model and discussing the dynamics between the place, the people and the governance of a common. Through application of the model in the context of kitchen gardens, Erfgoedhuis Zuid-Holland will be advised on how the various relationships of stakeholders influence each other, and where they can best position themselves to stimulate the promotion of commoning historic estate kitchen gardens.

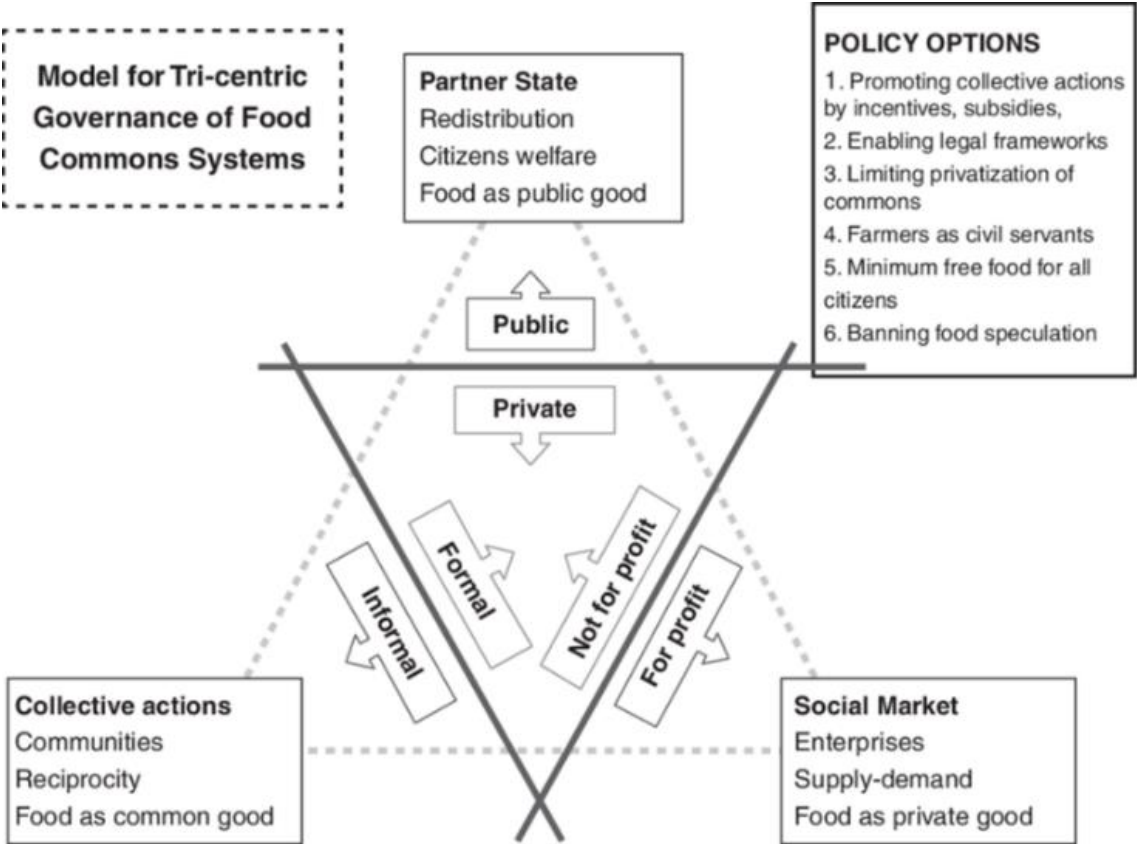


Figure 2.1 Tri-Centric Governance Model. Source: De Schutter et al. (2018)

Commons & Elinor Ostrom's 8 Principles for Managing a Commons

In the context of the present study, the definition of 'commons' (Bollier, 2011) is adopted: a social system for the long-term stewardship of [the kitchen garden] that preserves shared values and community identity. The resource is managed by citizen members with shared values and rules in a self-organised system. As a result, Commons are based on three elements: Common Pool Resource (CPR), Commoners and Governance (see Figure 2.2). The three elements that comprise the concept of the commons influence each other. Sometimes, it is possible that not all three elements are in place (Bakker et al., 2022). An important part of a common is that these collectives are formed from 'bottom-up', which means that the collectives are set up by ordinary citizens, without interference from Government (De Moor, 2013) in order to form a collective governance structure.

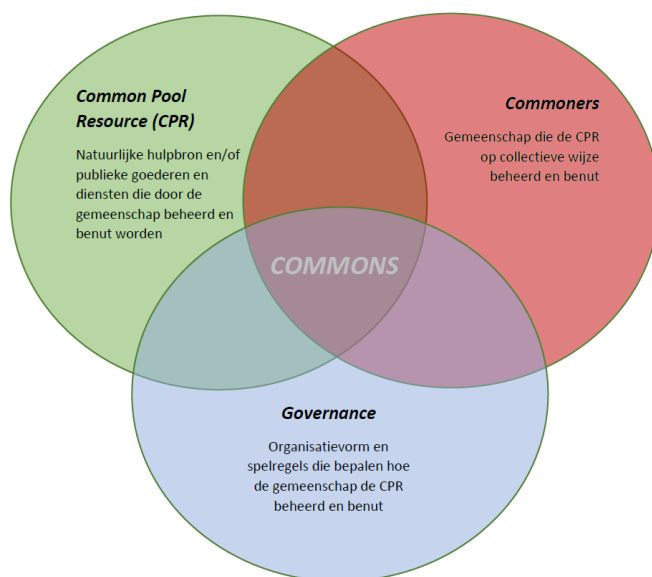


Figure 2.2: Elements of the Commons. Source: (Bakker et al., 2022).

The common pool resource in the context of the kitchen garden refers to the garden itself and the resources from the respective land. The land is not privately owned but it is owned by the public. Resources on the land are shared within the group of commoners.

The commoners are all the people who are directly, or indirectly, involved with the resource. This implies the people owning the garden, the people who are managing the garden and all the participating people within the kitchen garden (Bakker, E. et al, 2022).

The governance is the organisational structure and the way the institution designs the rules. These governance structures are self-regulating and self-managing. However, sometimes the local municipality collaborates with these institutions (de Moor, 2013). The governance structure is established in such a way that the commoners can ensure that the resource is enriched from a future generational perspective.

Furthermore, Elinor Ostrom's governance principles for effective commons is a useful framework for guiding the research on both cultural commons and food as a commons. These eight principles provide a means to bridge the cultural and heritage value of a place (for example the estate kitchen garden) with the appropriate collective governance structure. The principles are used in the present research to investigate the extent to which commoning is adopted in the selected kitchen garden case studies and how that transpires in practice. Consequently, based on identified good practices related to these principles, the principles are then used as a means to comparatively analyse the enabling conditions required for commoning the historic estate kitchen garden under different stages of development. Ostrom documented over 800 cases of commons throughout the world during the course of her research (Ostrom, 2015). Ostrom found patterns in appropriate governance structures for these commons. As a result, these are defined in the eight principles:

1. Commons need to have clearly defined boundaries;
2. Rules should be adapted to the local context;
3. Participatory decision-making is crucial;
4. Commons need to be monitored;
5. Sanctions should be granted for those who abuse the commons;
6. Conflict resolution should be easily accessible;
7. Commons need legal status, hence the right to organise;
8. Commons work best if they are embedded within larger networks.

Faro Convention Network Framework

The Faro Convention, established by the Council of Europe, aims to promote the multi-dimensionality of *heritage* from the perspective of value and meaning that cultural heritage assets contribute to local communities (Council of Europe, 2020). The objective of the convention is to highlight the importance of citizen participation and democratic decision making in the renewal and management of heritage sites and locations. With a particular focus on cultural heritage regeneration, the convention provides tools and resources to explore ways in which heritage can facilitate social cohesion as well as collective and participatory management of place-based heritage. Cerreta & Giovene di Girasole (2020) highlight the importance of the concept of 'heritage communities' which refers to citizens collectively embracing a common cultural resource in order to recognise the value it brings to present and future generations. In the context of the present research, principles associated with the Faro Convention are adopted to better understand the extent to which historic estate kitchen gardens can be revived, and organised, to recognise the intrinsic, relational and instrumental values that communities attach to such gardens in a contemporary and future-oriented context. Figure 2.3 provides a schematic overview of the inter-relationships between heritage, cultural commons and place-based communities. Through the assessment of several historic estate kitchen gardens in Zuid-Holland and elsewhere in the Netherlands, a more comprehensive understanding of the means by which this progressive definition of heritage transpires in practice can be better acknowledged for the future orientation towards the adaptive reuse of commoning historic estate kitchen gardens.

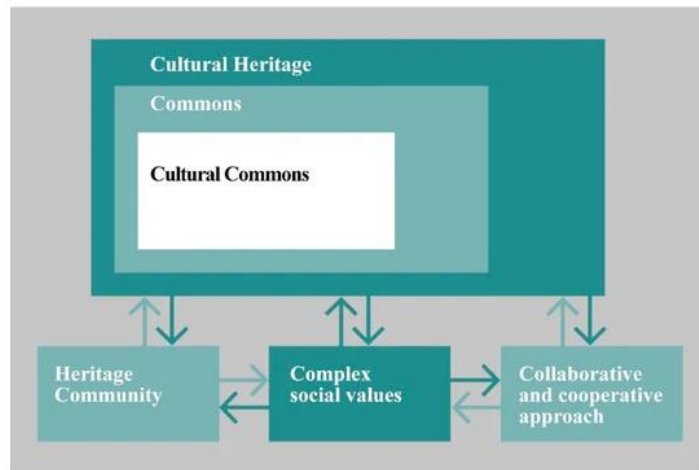


Figure 2.3: Cultural Commons: Source: Cerreta and Giovane di Girasole (2020).

3. Research Methodology

In order to address the main research question, the project applied a mixed method approach, allowing for methodological triangulation. Several qualitative methods were combined; such as, literature reviews, desk research, expert and stakeholder interviews as well as field visits. In addition, to support the research activities, selected theoretical frameworks and literature sources were essential in guiding the research process. Several historic kitchen garden case studies formed a core part of research and data collection activities whereby the combination of observational techniques and semi-structured interviews were employed. The involvement of all students throughout the data collection process and analysis of interviews (transcribing and coding using an inductive approach), as well as engagement in field study visits, facilitated wider triangulation of results based on the collation and discussion of each student’s interpretation. The following sub-sections provide (i) an overview of the methods adopted to answer each research question, (ii) explanations of the various qualitative research methods and conducted activities and (iii) research ethics and integrity.

3.1. Research design

To answer the principal research question, a variety of methods and approaches were adopted for each sub-question as outlined in Table 3.1.

Table 3.1: Research methods adopted in study.

Research Sub-Question	Literature	Interview/ Stakeholder Engagement	Field Visit
1. What was the original function, ownership and organisation of historic estate kitchen gardens in the Netherlands and how has this function evolved over time?	Academic papers/Grey Literature	Exploratory interviews with experts in garden history	Ghent conference: Feeding the Citizens
2. What is an appropriate definition of commons and collective governance in the context of community gardens?		Exploratory interviews with experts on commons & community building	
3. How can the revival of historic estate kitchen gardens facilitate the adaptive reuse of cultural heritage as a means to support local food provisioning, community cohesion and social inclusion?		Exploratory interviews with selected historic kitchen gardens which have a social orientation	
4. To what extent can the shared values, interests and motivations between citizens, municipalities and estate owners contribute to the development of a collective governance structure for the management of selected historic estate kitchen gardens in Zuid-Holland?		(i) Semi-structured value-based interviews with volunteers from the selected kitchen garden case studies	(i) Multiple visits to selected kitchen case studies
5. What are the necessary pre-conditions that enable the concept of ‘commons’ to stimulate the revival of historic estate kitchen gardens in the Netherlands?		(ii) Exploratory interviews with experts on commons & community building	(ii) Visiting and working with CSA farmers
6. What are the most effective strategies for empowering citizen, municipality and estate owner involvement in the planning, maintenance and utilisation of historic estate kitchen gardens as a commons in Zuid-Holland?	Grey literature	(i) Semi-structured interviews with experts in CSAs. (ii) Participatory working session with client	

3.2. Case study selection

To facilitate the research focus of the study, three historic estate kitchen garden locations were selected to carry out an in-depth analysis of the different development stages, ownership structures, and functions of these kitchen gardens. Understanding these factors was essential in assessing the feasibility of a common and place-based governance structure, along with the intrinsic, relational and instrumental values that volunteer members attach to the kitchen garden. The initially selected kitchen garden sites were located in the vicinity of Den Haag and were selected from a pool of six potential site locations, as provided by the Erfgoedhuis Zuid-Holland project team. To ensure diversity in the case study selection, one site was selected from each of the development stage categories of the kitchen garden; namely, (i) developed kitchen garden; (ii) initial phase of development and (iii) interested in future development, in conjunction with the type of corresponding ownership structure; namely, (i) foundation; (ii) municipality and (iii) private.

However, after initial empirical research work, it was clear that two of the three selected kitchen garden locations would not fit the research aims due to reasons such as no owner interest in developing a kitchen garden or no volunteers were present. Therefore, it was decided to deviate from the selection of different development stages, and only focus on kitchen gardens that were in a (well) developed stage. As a result, two new case studies were selected based on their demonstration of best practices and development stage (well-developed) which were assessed through contact with the Erfgoedhuis Zuid-Holland project team, the internal supervisor team, and expert interview insights. In addition, the presence of different ownership structures was essential in developing a final advice. Table 3.2 highlights the details of the three case study locations adopted throughout the study.

Table 3.2: Overview of selected kitchen garden case studies.

Estate name	Location	Development stage	Ownership structure
Berbice	Voorschoten, Zuid-Holland	Well-developed	Foundation ownership structure
Oostduin	Den Haag, Zuid-Holland	Well-developed	Foundation & municipality ownership structure
Haanwijk	Sint-Michielsgestel, Noord-Brabant	Well-developed	Brabant Landschap (local nature conservation organisation) owned

3.3. Data collection

To facilitate data collection, literature sources, expert and kitchen garden volunteer interviews, as well as external field visits formed part of the activities adopted throughout the research process.

Literature research

Literature was sourced primarily from the university's library search engine (Greeni) as well as from open access academic publication portals such as Science Direct and MDPI. Key search terms such as 'food commons', 'land commons', 'agricultural commons', 'cultural commons', 'citizen collectives', 'collective governance', 'alternative food networks', 'community supported agriculture', 'community gardens', 'social cohesion', 'community economies', 'kitchen gardens', 'historic estates' and 'heritage renewal' were considered important for the research project. In addition to academic sources, grey literature pertaining to online resources, tools and handbooks published by research and community organisations were utilised. Such resources, which typically include practical case study examples of community-based initiatives and bottom-up citizen collectives, aided in the project team's understanding of the possibilities available for approaching empirical research activities. Furthermore, policy documents at EU and national level, related to land rights, land ownership structure, cultural heritage and local food provisioning were explored to understand constraints, barriers, current frameworks and future opportunities pertaining to these topics.

Exploratory expert interviews and field visits

The selection of experts was facilitated by the client and supervisors of the project, in addition to contacts sought independently. Various experts were selected in order to enhance the students' understanding of the function and role of historic estate kitchen gardens in the Netherlands, while other professionals provided relevant insights to community engagement and the commons philosophy due to their expertise and direct involvement in CSA initiatives or alternative citizen-led food initiatives.

As a result, seven expert interviews (see Appendix A for an overview of selected interviewees) were conducted throughout March, April and May 2024 by using the online platform MS Teams. Each interview lasted approximately 60 minutes. All the students participated in the online interviews, with rotating roles including that of chairperson. In order to maximise the depth and scope of the interviews, the students developed a planning document with the list of experts to be interviewed, possible dates, contact person, expertise, and the relevance for the project. The document was updated accordingly throughout the interview period. The semi-structured interview guides were formulated to gain an understanding of the evolution of the role of kitchen gardens in the Netherlands, structured into the following sections: Past, Present, and Future (See Appendix B). This structure facilitated the flow and quality of the interviews. The interviews were transcribed using the transcription tool in MS Teams and then edited to enhance logical coherence. Consequently, due to the various backgrounds of the experts, the interview guide was adapted accordingly.

CSA field visits

Additionally, to gain a better understanding of the various forms of CSA initiatives that can exist, two field visits to community-oriented farms were undertaken in May 2024. Both farms are located in the vicinity of Nijmegen and provided an opportunity to assist in the activities of the farm and engage with the founders and volunteers regarding the social function, community organisational arrangement, community building strategies as well as understanding the facilitation of support received from the municipality. These more informal stakeholder interactions, whereby the student group could ask questions while working on the field with other volunteers present, enabled the student group to experience the atmosphere and values of a place in an unstructured manner. Therefore, the expertise and background of the selected professionals, in combination with the field visits, were essential for understanding both the history and evolution of historic estate kitchen gardens, as well as understanding the potential for commoning the kitchen garden as a citizen-led food initiative.

External conferences

Attendance and participation in external conferences held within the public domain provided a beneficial opportunity to engage in wider discussions and perspectives on topics pertinent to the context of the present study; namely, commons, land ownership and food supply networks. The conference 'Feeding the Citizens' which was held in Ghent, Belgium in April 2024 (University of Antwerp, 2024) provided further insights to historical roots of commons and land ownership, and its evolution over time. Additionally, the relevance of these topics in a present day context for local food provisioning was presented in a manner that bridges the past with the future. Therefore, attendance at this conference enabled triangulation of literature, expert interviews and workshop engagement.

Kitchen garden volunteer interviews and field visits

The three selected historic estate kitchen gardens (Berbice, Oostduin, Haanwijk) were visited multiple times throughout April and May 2024 by all of the students. The purpose of arranging multiple visits per garden was to build trust with the participants and not impose on their scheduled activities. Therefore, an initial orientation day was arranged for each location whereby the students presented themselves to the volunteer group, explained the purpose of the research project and distributed a hard copy of an infographic outlining further details of the project (see Appendix C). This infographic, presented in both Dutch and English, enabled the volunteers to understand the project objectives, ask questions and decide (in their own time) whether they would like to participate as part of the volunteer interviews scheduled for a subsequent garden visit.

On some occasions, volunteers were motivated to conduct the interview during this orientation day as a result of personal preferences. However, the principal objective of the orientation day was to introduce the student team and the project to the volunteers, spend time observing the conversations and interactions between volunteer members through participating in the garden activities and coffee

breaks, where possible. This enabled the students to better understand the place, people and the kitchen garden's governance structure in its contextual environment from an observational perspective through these informal interactions. The case study visits were planned on volunteering days to facilitate data collection. Following the initial orientation day, an additional 1-2 visits took place (in most cases the following week) and interviews were conducted – always on location within the kitchen garden. Volunteer interviews were conducted solely in the kitchen garden environment to stimulate subjective and meaningful responses from the volunteer's participation and experiences within the kitchen garden. The data was collected through one-to-one (student-volunteer), semi-structured interviews and recorded with a professional voice recorder supplied by HAS green academy. Each location had a contact person who facilitated the planning of the visits.

The selected case studies were utilised to reach an overall sample size of 20 volunteers; distributed equally among the three case studies (approximately 6-7 per kitchen garden). This selected sample size was deemed most feasible in the allocated timeframe for this project. Within this group of interviewed volunteers (see Appendix D), there were individuals with particular roles such as garden coordinator or garden initiator. Two of the case studies selected have allocated volunteering days where the volunteers would carry out their activities and the students would visit to conduct the interviews. The third case study was open everyday to the public, so the visit days were planned and random volunteers were interviewed on-site. The interview guides were developed to understand the motivations and values of the volunteers with regards to their participation and experiences within the kitchen garden (See Appendix E). Therefore, the semi-structured interview guide was constructed around three value typologies; namely, intrinsic (values related to the heritage of the kitchen garden), relational (social values of being part of a community), and instrumental (values related to the food that is produced). Questions were designed in an open-structure format to elicit subjective and personal responses in order to assess their relationship to the core components of the commons framework model (place, people, governance). Each interview was conducted by one student interviewer, recorded with a professional voice recorder, and took approximately 15 to 30 minutes. Interviews were conducted primarily in English with the exception of two interviews where Dutch was the preferred language. Interviews conducted in Dutch were translated to English for analysis.

3.4. Data analysis

Transcription and coding

Several analysis methods were used for this project depending on the relevance and use of the data. The recorded expert interviews were transcribed simultaneously by utilising the software MS Teams and checked for coherence and consistency. Gained insights from the expert interviews were essential in answering all objectives of the project. Furthermore, the 20 recorded volunteer interviews were transcribed and coded manually in Microsoft Word using a, predominately, inductive approach whereby codes were determined directly from the interviewee responses (see Appendix F for overview of coding scheme). These codes were identified and categorised to align with one of the three value typologies that were used to structure the interview (Intrinsic, Relational, Instrumental) with the addition of the following categories: Background (prior motivations for volunteering in a kitchen garden) and Discovery (the means by which the respondent discovered the kitchen garden).

To corroborate the selected codes derived from an inductive approach, and to align the selected coding categories to existing literature, several of the adopted coding categories as well as the codebook layout were developed by drawing inspiration from a study that utilised a relational values approach to understand the motivations and values of CSA members in Switzerland (Geissberger & Chapman, 2023). For the analysis, the addition of the coding categories 'Background' and 'Discovery' was identified as an important determinant for shaping the Intrinsic, Relational and Instrumental values that the volunteers attach to participation in a community garden environment, as observed by Geissberger & Chapman (2023). Based on the inclusion of these categories in that study, it was deemed important, in the context of the present research, to assess the prior awareness of cultural, food and environmental topics that influence participation in a historic kitchen garden environment. In doing so, the results enabled a more in-depth probing of the socio-economic diversity of participants and provided guidance towards greater social inclusivity in this context. Additionally, the development of the sub-category 'Community Wellbeing' under *Relational Values* was inspired by a research study conducted in the Netherlands (Derkzen et al., 2021). This study explored the well-being benefits on residents involved in green citizen initiatives.

Validity of coding analysis

Due to the number of interviews conducted, coding of the transcripts was carried out independently by all student researchers. Therefore, to ensure clarity in code interpretation among the students, a codebook was created in Microsoft Excel outlining the identified codes under their relevant main category, as well as a description and a quoted example of the code. Following the completion of coding, all analysed transcripts were cross-checked and discussed among the students, and any uncertainties regarding the coding category were resolved.

3.5. Research ethics

Several ethical issues arose throughout the research. Therefore, it was important to construct guidelines in advance. The following subjects were addressed: Recruiting Participants, Information and Consent, Privacy and Anonymity, and Data Collection.

During this research, participants were recruited mainly for interviews. There were two types of participants; namely, the experts and the volunteers of the selected kitchen garden case studies. The expert participants were recruited during the orientation period and informed about the project either by phone or email. In this email, an explanation of the research was provided to the potential participants. If the participants were willing to be interviewed for the research, an informed consent document (See Appendix G) was signed and approved by both the participant and the student research team. Furthermore, for each case study location, a contact person was assigned to the HAS student project team by the project coordinator of the Erfgoedhuis Zuid-Holland team. In cooperation with the assigned contact person from the estate, the HAS student project team informed individuals about the nature of the project and requested permission for interview/focus group participation. Prior to the interviews, the volunteers were handed out a printed consent form to be signed and were informed that any use of their interview for research purposes would be treated anonymously.

Participants were under no obligation to respond to any questions, prioritising the principle of avoiding harm. Opting out of answering questions may have impacted data analysis, but this choice was respected by the project team. Moreover, participants had the freedom to stop or withdraw from the interview/focus group at any time.

Data was collected in a private and safe disk storage. This disk could only be used by the HAS project team. Such data included audio, contact information, recordings, and photographs. If people were recorded or photographed, consent was asked. Only relevant data essential for the research were retained. This information was used confidentially, and unnecessary information was deleted. The data of individuals were destroyed if requested by a participant at any time throughout the research project.



4. Connecting the Past with the Present: Evolution of Kitchen Gardens and Contemporary Commons

4. Connecting the Past with the Present: Evolution of Kitchen Gardens & Contemporary Commons

Proposing the collective governance of 'commoning', as a foundation for the revival and cultural renewal of historic estate kitchen gardens in Zuid-Holland, requires an understanding of the evolution of the original function, ownership and organisational structure of historic kitchen gardens in order to identify similarities or differences with present day community food provisioning practices. Through the application of the commons framework model, this section aims to explore the potential of collective governance for managing a historic estate kitchen garden by analysing the historical roots and evolution of commons in the Netherlands, as well as its relevance to the contemporary revival of the kitchen garden.

4.1. History of the walled kitchen garden in the Netherlands

The emergence of the kitchen garden: original function and ownership

Many historic estates throughout the Netherlands were built between the 17th and 20th century by wealthy urban citizens whereby ownership of an estate would be perceived as prestigious. The estate functioned as a place for the owners to escape the warm, unhealthy cities during the summer. Within these estates, it was commonplace for there to exist a manor house, several farms, a park, as well as an ornamental and kitchen garden. Additional facilities could include tea houses, fish ponds, aviaries and deer parks (Rijksdienst voor Cultureel Erfgoed, 2024).

The kitchen garden formed an independent area within the estate grounds; constructed within a walled enclosure. The wall had a multi-purpose function; including the facilitation of a micro-climate for the fruit and vegetable crops and, when heated by flues or hot water pipes, enabled the extension of the growing season (personal communication, April 2024). Additionally, the function (and design of the wall) provided optimal conditions for espalier fruit trees such as apples, pears and peaches, as well as protection from unfavourable weather conditions. Large kitchen gardens also comprised greenhouses or orangeries.

As a result, the kitchen garden was an important part of the estate and fulfilled several functions (SKBL, 2024). The most notable function of the walled kitchen garden was food provisioning. The vegetables, fruits and herbs produced within the garden were consumed, predominately, by the owner and their family, the people working on the estate as well as received guests. The garden's self-sufficient function was important for the residents of the estate to maintain a varied and healthy diet. Surplus produce was either distributed as gifts or sold at local markets (Rijksdienst voor Cultureel Erfgoed, 2024).

The prestige of the kitchen garden could be determined through the sophistication of horticultural and cultivation techniques adopted, as well as the diversity of crops present in the garden. In the 17th and early 18th century, these kitchen gardens would be located in close proximity to the main house. The estate owners took great pride in their kitchen gardens and a tour of the kitchen garden would be a fixed activity when receiving guests. Such a tour provided the owners an opportunity to showcase the innovative cultivation techniques of the gardeners and the diverse produce grown. For example, exotic crops such as bananas and pineapples were produced in Dutch estates (see Figure 4.1). The challenge was to have the most exciting, new, innovative crops on display for visitors (Scheffer, et al., 2014).



Figure 4.1: Exotic crop production in the estate greenhouse. Source: Villa Ruys.

Organisational structure

Within the estate kitchen garden, there existed a head gardener who would be responsible for all horticultural aspects of the garden. As such, the head gardener occupied a prominent and important role in the estate hierarchy. The role not only involved the management of garden labourers but also comprised responsibility for a budget which was a substantial sum of the estate's outgoings (Floud, 2013). Working within the bounds of the estate kitchen garden, there were approximately 20 garden labourers (typically ordinary citizens) whereby 10 labourers formed part of the permanent workforce (the 'tuinlieden') and 10 formed part of a summer cohort (the 'tuinknechten') (Berkhout, 2024). Within literature, limited data exists on the background and experiences of the ordinary citizens that managed, and tended to, the productive activities and maintenance of the kitchen garden. However, it is documented in estate accounts that both men, women and boys were employed in the activities of the estate kitchen garden (Floud, 2013).

The expertise and knowledge of estate head gardeners were highly regarded and respected, and contributed to the prestige attached to the kitchen garden. Throughout Europe, there were very few people with such horticultural skills and, consequently, a clear hierarchical structure formed whereby the sharing of horticultural knowledge was extremely selective. As a result, head gardeners were traded between estates in order to exchange, and acquire, novel and innovative knowledge pertinent to new gardening cultivation techniques. In the context of head gardeners within the province of Zuid-Holland, gardeners would typically come from a lower or middle-class background. Over time, their knowledge became more widespread and this education led to the professionalisation of horticulture in, and around, cities in Zuid-Holland (Ijzerman, 2006).

The decline of the estate kitchen garden

The decline of the estate kitchen garden throughout the end of the 19th century and early 20th century is multi-faceted. Reasons pertaining to the rising fuel costs to heat greenhouses, lack of a labour force due to the First World War, as well as an agricultural revolution in production and preservation techniques, meant that food supply chains were becoming more sophisticated. Therefore, the self-sufficient function of the estate kitchen garden had less significance. These trends, in addition to the unsustainable expenses associated with the maintenance and operational costs of servicing the kitchen garden, resulted in local market produce being a more economical option for estate residents as opposed to self-cultivation (Ijzerman, 2006). Consequently, kitchen gardens became neglected spaces on the estate to the point that many cease to exist with their original functionality.

4.2. The revival of the walled kitchen garden

Since the start of the millennium, there has been a renewed interest in the revival, or repurposing, of historic estate kitchen gardens within the Netherlands which has been founded not only on heritage preservation motives but also influenced greatly by citizens interested in food provenance, local food production and seasonal eating, as well as the environment (personal communication, 10 April 2024). This attention to a renewed function is also in response to personal and environmental preferences surrounding localised food production as waiting lists for individual allotment gardens (volkstuintuin) in the Netherlands can range from 8 to 10 years. Consequently, citizens are seeking alternative forms of green spaces that enable them to grow, cultivate and consume local fruit and vegetable produce.

This renewed sense of awareness from citizens, in conjunction with the historic and heritage components of the estate kitchen garden, has also initiated dialogue from a heritage discourse perspective throughout Europe. While many historic and heritage sites have fallen into decline or disuse, convention frameworks are emerging to stimulate participatory citizen engagement in the co-creation of a relevant and contemporary identity for such sites that aligns with the needs and desires of the local community (Council of Europe, 2020).

It is widely acknowledged within the heritage discourse narrative that there is a need to adopt a new way of thinking about the 'conventional' notion of heritage as being hegemonic and top-down and, instead, understand heritage from the perspective of a bottom-up approach that encourages care for heritage and place to be fostered and transmitted to future generations (Zhang, 2022).

Within the context of the historic estate kitchen garden, relatively few studies have addressed the functionality and identity of the garden from a contemporary perspective. While conflicts of interest can arise in the development and management of the historic function and historic significance of the walled kitchen garden, Pina-Trengove (2021) argues that in order to revive, or repurpose, the kitchen garden to ensure its future longevity, an equilibrium between the dissemination of historical knowledge and the generation of a new identity that is meaningful, and of value to the citizens in which the garden serves, must be realised. The author highlights the importance of realising the original functionality of the garden (to produce food for consumption) and maintaining such a space for that purpose while, at the same time, also moving away from the elitist narrative of the past so that kitchen gardens can flourish into a future-oriented space that stimulates a new cultural and social discourse. A key argument presented by Pina-Trengove (2021), that is pertinent to the context of the present study, is the value of democratisation – ensuring that community members can be active participants in shaping the activities that take place in the proposed spaces and the means by which such activities are facilitated.

4.3. The concept of the 'commons' in a contemporary context of the walled kitchen garden

Based on the observed trends of an increased interest in local food provisioning and the growing movement within the European heritage sector to stimulate the adaptive reuse of heritage to achieve social, cultural and environmental goals, citizen participation and collective governance offer promising potential for the long-term stewardship of managing historic estate kitchen gardens as a commons.

The first archival sources of commons in the Netherlands date back to the middle ages or early modern times, forming an integral part of Dutch history. Commons were a means to address challenges in a collective form but gradually disappeared as state regulation, legislation and institutions replaced such a self-organisation governance structure. In the agricultural sector, pasture and land were organised as a 'common'. The justification for these commons was the increasing demand on food. To ensure that the population could be fed, and that lands were preserved, rules were required to be established. Depending on the geographical location of the land, the term 'commons' was associated synonymously with several names throughout the Netherlands. Notably, *Marken*, *Markegenootschappen*, *Meenten* or *Gemeynt* are examples of how these 'old' commons were referenced, and continue to be referenced, in their respective locales today (Laborda-Pénman & de Moor, 2016). Such localised diversity in 'commons' terminology highlights the significance of acknowledging place-based self-organisation when understanding the purpose and identity of a commons in the present context.

Potential for commoning the walled kitchen garden: reflections from the past

In order to identify nodes for potential commoning opportunities for the kitchen garden, it is useful to refer to the commons framework model (see Figure 4.2) to recognise similarities and differences from the historical function and organisation of the estate kitchen garden. Within the historical context, the (socially and economically) elitist nature of estates and kitchen gardens did not enable everyday citizens to benefit from the estates' land and produce. Similarly, the hierarchical relationships between the owner of the estate, the head gardener and the employed labourers created a top-down and authoritarian approach to the management and organisation of the kitchen garden. However, notably within the governance structure of the kitchen garden, the importance and value attached to the head gardener's knowledge and skills is of significance as is the presence of ordinary citizens who formed part of the garden's workforce. Consequently, the governance structure of the kitchen garden forms an important point of interest for a place-based, socially-inclusive and democratic revival of the estate kitchen garden for local food provisioning.

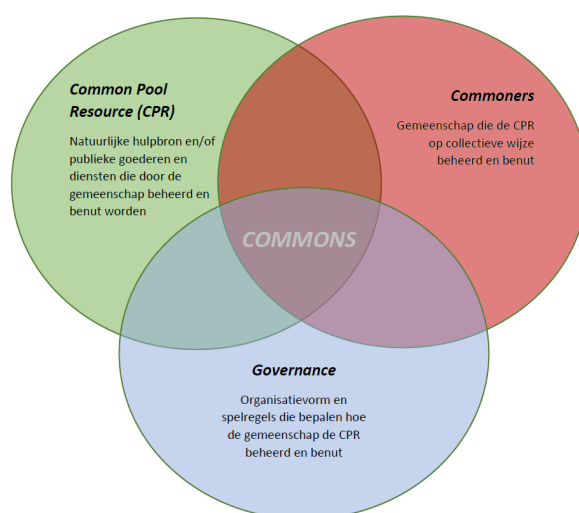


Figure 4.2: Elements of the Commons. Source: (Bakker et al., 2022).

New governance models for contemporary food commons: collective action by citizens

Over the past years, new governance models for contemporary food commons have emerged in response to market and state failures of the dominant food system (Renting et al., 2012). Lack of transparency, as well as social and environmental concerns embedded in the conventional food system, are often rationales for the increased interest of citizen engagement in alternative forms of food provisioning and food governance mechanisms (Jhagroe, 2019). Citizen-led food initiatives can present in many forms; including, for example, Community Supported Agriculture (CSA), community gardens and urban agriculture. Therefore, the increase in such initiatives is challenging, and changing, the relationships that exist between citizens and the top-down approach of state governance in deciding the means by which food is produced, governed and distributed (De Schutter et al., 2019).

To support more localised food provisioning, and maintain an area of cultural and historical heritage, the revival of the estate kitchen garden offers a space for emerging forms of collective governance that includes citizens in the decision-making for the long-term preservation of the kitchen garden.

The formation of citizen food initiatives is often highly contextualised and place-based whereby shared interests and values connect a group of like-minded people who aspire to create spaces that meet the needs and desires of the community in which such spaces serve (De Moor, 2023). As much as these spaces often provide a functional resource (such as fresh produce), it is widely acknowledged in similar academic studies that the role of citizen food initiatives extends beyond the functional resource and (indirectly) manifests as a place for community building, social cohesion and food citizenship (Hasanov et al., 2019). Terms such as 'citizen collectives' and 'institutions for collective action' have emerged as a result of the self-organisation, self-governance and self-regulation that develop within citizen initiatives and, ultimately, create a new institutional form based on shared values and norms (De Moor, 2023). Hasanov et al. (2019) highlight that such community self-organisation "serves as a promising vehicle to outline how these initiatives lead to new social arrangements, public awareness and pathways for change". However, there remain gaps in existing literature regarding the means by which community actions and self-organisation materialise in practice within citizen food initiatives, as well as the level of state support required to facilitate the activities of local citizen food initiatives.

Therefore, in a contemporary context, the historic walled kitchen garden offers significant potential to serve a multi-functional purpose; connecting the past with the present, creating a practical learning environment about food self-sufficiency and seasonal consumption while also capturing the knowledge, values and interests of the citizens that utilise such a space in order to attach a place-based meaning to the walled kitchen garden.



5. Value-Based Narratives from the Kitchen Gardens: The Places, The People and Their Governance

5. Value-Based Narratives from the Kitchen Garden: The Places, The People & Their Governance

The following section describes the results of the interviews with the volunteers in the three selected historic estate walled kitchen gardens; namely, Berbice, Oostduin and Haanwijk. In this section, the importance of place-based narratives for each case study is made evident through the way in which the volunteers organise themselves, the intrinsic, relational and instrumental values that they attach to the kitchen garden as well as their relationship to the historical heritage of the walled kitchen garden.

In order to learn from, and determine, the potential for reviving historic estate kitchen gardens using a commons approach in the form of a citizen food initiative, an assessment of the three components that comprise a common are examined in further detail for each case study; namely,

- The common pool resource (the place)
- The commoners (the people involved with the kitchen garden)
- The governance (the governance and self-organisation of the people)

Since all of the three case studies comprise either a fixed or flexible group of local volunteers, it is useful to understand the means by which decision-making and self-organisation practices (the governance) transpire in action among the volunteer groups. Additionally, integration of volunteer (the people) insights are provided to understand the intrinsic, relational and instrumental values that the volunteers attach to the place, the community and the land in which the kitchen garden produce (the place) is cultivated. In conveying the results for each case study, the aim is to also outline a vision of the role, purpose and function of the walled kitchen garden as it is today.

A comparative analysis between the results of the three kitchen garden case studies is provided in order to assess the dynamics between the three core elements of the commons framework model. In doing so, the shared values, interests and motivations between volunteers, municipalities and estate owners can be identified, and compared, between each kitchen garden location.

5.1. Berbice

The place: history and background of the Berbice estate and kitchen garden

The history and preservation of Berbice estate dates back to the 17th century. Throughout the centuries, the estate has been privately owned by many influential families and owners. The estate began to assume its present form when a wealthy cloth merchant constructed the well-known canal, bridge, and a house (Buitenplaats Berbice, 2024a). The next influential owner of the country estate was Pieter de la Court van der Voort between the years 1688 and 1716 when he constructed the garden walls, a vegetable garden, and an orangery (Buitenplaats Berbice, 2024b). Furthermore, in 1803, the park started to take the distinctive landscape form with elegant and curved lines designed by the well-known landscape architect J.D. Zocher Sr. Following additions and changes to the estate in 1968, the kitchen garden (which was located where the rose garden is today) had to be demolished as a result of the last owner's (Miss Begeer) requirement to release land for the construction of a national road. Due to the estate's great historical and cultural importance, a new historic kitchen garden was designed in front of one of the walls in 2016. Many monuments and historic buildings have been preserved as a result of the efforts of Miss Begeer, while also initiating the present Foundation for the Preservation of Cultural-Historical Country Estates. The presence of such a foundation ensures the preservation of Berbice Country Estate as it is today, since Miss Begeer's passing in 2009 (Buitenplaats Berbice, 2024c).



Figure 5.1: Historical components of Berbice estate.
Source: <https://www.buitenplaatsberbice.nl/over-berbice/geschiedenis/>

The people: value orientations of volunteers at Berbice

Berbice estate, located in the vicinity of the city centre of Leiden, attracts the residents of the Voorschoten neighbourhood. In addition, during the two annual open days (Day of the Castle), more citizens visit the estate and kitchen garden and have the opportunity to join the volunteer group, if desired. This latter group is also represented in the homogeneity of the volunteer group.

Intrinsic values

The majority of volunteers feel connected to the history of the place and feel responsible for following the vision of the previous owners, including that of Pieter de la Court and the landscape architect. Some of the volunteers prioritise the aesthetics of the kitchen garden and the park. Such attachment to the preservation of historic assets is noted in the volunteers' preferences. They feel that, by following a certain historical plan, the effort they contribute is special and it differentiates from working in any kitchen garden.

“Especially in the kitchen garden where old plants are supposed to be grown. Sometimes new people want new things, and experiment - Pieter de la Court also experimented so we could do some things - but it's not an everyday garden. It has to be something historical. It's the same with the layout - she [the previous owner] didn't really have a clear vision but she wanted to keep it like it was, and I like that, otherwise, you can work in any kitchen garden”.

In addition to feeling connected to the historic heritage of the place, some volunteers also value the conservation of historic cultivation techniques. This is reflected in the kitchen garden through the cultivation of historic varieties and the use of natural pest management techniques. While some of the volunteers understand the importance of historical preservation, they also have a preference for the previous function of the kitchen garden, which focused on local food provisioning.

“Here, it is more about how the garden looks, especially when there are visits on the two open days. I don't really like it. I like it better when we produce more for the food bank. The foundation has the picture, and we have to follow that idea. But historically the garden was also there to produce food”.

Overall, the volunteers of Berbice feel a sense of pride in maintaining the historical heritage of the place. This is shown in the function of the kitchen garden, where the aesthetics and use of historic cultivation techniques and varieties are prioritised. Such an aesthetic function is evident throughout the annual castle and heritage days, where visitors can envision the kitchen garden as it once was, historically.

Relational values

Many volunteers are of an older demographic and come from a similar socio-economic background. The volunteers recognise the presence of such similarities and feel that this helps to create a positive environment. They appreciate the positive atmosphere during the volunteering days and feel that there is a sense of safety and trust among the volunteers of the kitchen garden. They help each other with different kitchen garden activities and share knowledge among themselves.

“I always have someone to refer to which is a great back-up and that’s reassuring as well because, although you’re responsible for it, there’s always someone to help. You know there’s always someone to go to or think through together so that’s good”.

The volunteers also feel that the gardening activities facilitate the sharing of knowledge while also stimulating conversations. Such social connections among the volunteers have also been encouraged by an established coffee break, where a volunteer is in charge of preparing a weekly informal cake and coffee break (see Figure 5.2).



Figure 5.2: Volunteers enjoy a coffee and cake break.
Source: Photos taken during a field visit in April 2024.

Instrumental values

While the volunteers, typically, have previous knowledge and interest in healthy eating, they have also gained a greater appreciation for growing food and using natural/organic solutions since joining the volunteer group. These garden-related activities are considered enjoyable among the volunteers and have positively impacted their consumption habits.

“...how much fun [gardening] is without modern solutions. Figuring out how to do it with what we have. Also, I never realised how unhealthy some foods are. And now I don’t eat strawberries in January anymore”.

The governance: ownership and self-organisation at Berbice

As a result of such rich history and Dutch cultural influence on Berbice, all of the estate components continue to be shaped by these influences today. The principal historic elements of the estate include: a main house, an orangery, fruit walls, Zocherpark, a porter's house, a rose garden, and a kitchen garden (see Figure 5.3). The estate gives access to two smaller groups of volunteers twice a week, the first Saturday of the month to a larger group of volunteers, and to anyone that is member of the Zuid-Hollands Landschap. In addition, the estate hosts two open days during national castle and heritage days to acknowledge the preservation of its historic and cultural heritage. The Zuid-Holland Landschap structure is well understood among the volunteers.

“Well the park is closed but open for people that are a member of the Zuid-Holland Landschap (an organisation that is responsible for the national parks). This is because the testimony of Miss Begeer stated that the park should be open for members of the Zuid-Holland Landschap. But in practice, we don't control it and everybody who comes here and is willing to walk is welcome”.

The estate and kitchen garden are owned by the foundation of Berbice. While the foundation ensures the preservation of the historical and cultural heritage, the functioning and maintenance of the kitchen garden is managed by a fixed group of approximately 20 volunteers, guided by one leading volunteer. The volunteers come every Thursday and follow a planning with specific activities outlined by the group leader, with role division based on the different areas (house, kitchen garden, rose garden). While each volunteer has a responsibility on the day, they also feel that there is support in helping each other with different tasks. The kitchen garden is significantly influenced by the testimony of Miss Begeer and the current presence of the Foundation. In this testimony, it is stated that Berbice should be kept as a whole for future generations, so future generations can see how the estate looked historically. The historic influence is reflected in the function that the current garden adopts, as well as the vision of most volunteers.

“She [Miss Begeer] wrote a testimony that it is important to her to keep Berbice as a whole for future generations, so they can see how it was before. And that's what I like, It's old and doesn't have to be clean”.

Many volunteers also feel that the presence of a leader (with professional knowledge and team leader skills) is essential to guide the group. They also feel that a leader who is modest and supportive helps to create a positive and organised environment where responsibilities are shared among all volunteers. While the volunteers value the importance of a clear leader to manage and oversee the garden activities, they also feel they have a dedicated role within the volunteer group.

“It’s not a sort of a hierarchy, she [the volunteer leader] tries to share but it’s nice that there is a person who can quietly steer and she does a lot of work behind the scenes. So I find her method of leading very good”.

Furthermore, the self-organised group of volunteers distribute the kitchen garden produce among themselves, although the kitchen garden has also been experiencing lower productivity since more attention is given to the aesthetic and use of historic varieties. In addition, the volunteers experienced rejection from the foodbank due to the aesthetic or ‘small’ shape of the produce. The function of local food provisioning has been declining, which is strengthened by the foundation’s goal of maintaining a historical picture. Nevertheless, this has not influenced the pride and interest of the volunteering group in participating in the weekly activities.



Figure 5.3: Volunteer day within the walled kitchen garden of Berbice estate. Volunteers work collectively in the kitchen garden. An emphasis of the kitchen garden is the attention given to espalier fruit tree cultivation on the garden walls. Source: Photos taken during a field visit in April 2024.

5.2. Oostduin

The place: history and background of the Oostduin estate and kitchen garden

The revival of the walled kitchen garden (formally known as the Gravinne Garden), located within the grounds of Oostduin Estate in The Hague, was initiated by a local resident who was in search of an area where her children and members of the community could enjoy nature, as well as learn about the plants, fruit and vegetables that are growing. Following the development of a Local Residents Plan in 2016, which outlined a proposal for a neighbourhood vegetable garden, a garden design was prepared by a renowned architect for historic estates and garden castles in the Netherlands and, subsequently, gained support from the Oostduin Foundation which purchased a piece of land (Gravinne Garden) from a private owner which was, historically, part of the estate.

Based on historical map records, the Gravinne garden was, formerly, a beautiful vegetable garden with a garden wall dating back to 1708. At the time of its purchase by the Oostduin Foundation, the garden was in a state of abandonment. However, the garden space presented not only great potential to fulfil the goals and objectives outlined in the Local Residents Plan but also an opportunity to restore and revitalise the vegetable and ornamental garden to its original design. Figure 5.4 provides an artist's impression of the proposed design. Several parties were involved in the design and implementation of the vegetable garden in 2022 whereby several objectives were outlined (van Kordelaar et al., 2021):

- Make the rich garden history and history of the estate visible;
- Increase awareness about nature and the importance of sustainability through education;
- Create involvement with, and between, local residents;
- Increase biodiversity on the Oostduin estate.

As a result, the garden was designed based on its 18th century rectangular and geometric planting areas as well as its historic paths (Landgoed Oostduin, 2024). The vegetable garden now comprises four core planting areas (as opposed to the former individual allotment areas) with a plan, set out to be executed in September 2024, to restore the espalier fruit walls where plums, cherries, peaches, apples and pears will be grown. Additionally, the inclusion of a kitchen and medicinal herb area, as well as experimental food forest areas around the perimeter of the walled garden, creates a wonderful hub for biodiversity and wildlife to thrive.

In the development of the revived walled kitchen garden, the motto *'een tuin voor de buurt en door de buurt'* (a garden for the neighbourhood, by the neighbourhood) was placed central to the design and function of the place (van Kordelaar et al., 2021). Today, the garden has become a hub for community engagement and education as well as a neighbourhood green space that bridges the garden's history within a contemporary context, adapted to the needs and desires of the local community.

Over the past few years, there has been increased support for the objectives and goals of reviving the vegetable and ornamental gardens by the Province of Zuid-Holland, Municipality of the Hague and various historic, cultural and social bodies that recognise the educational, environmental and social value of supporting such garden initiatives in local neighbourhoods.



Figure 5.4: Artist's impression of the revived walled kitchen garden and the municipality-owned flower and herb garden within the Oostduin estate. Source: <https://www.landgoedooostduin.nl/de-tuin-van-oostduin/>

The people: value orientations of volunteers at Oostduin

The presence of a community garden has attracted volunteers of all ages; ranging from young children to a lady aged 94. Many respondents highlighted that they were previously keen hobby gardeners or enjoyed the idea of being part of a community initiative. For many of the volunteers, it was, however, the social concept that inspired them to volunteer.

“Why did I want to participate? For me, the social aspect was the biggest draw. I love being outdoors and enjoy hobby gardening. But what I really like now is that I know a lot of people from the neighbourhood”.

Intrinsic values

While the historical and heritage aspects form a significant part of the story of Oostduin, it did not appear to be a primary incentive for initial volunteer participation. Nevertheless, through volunteering and engagement with other community members, many respondents highlighted the enjoyment of learning about the garden’s past, as well as learning about old cultivation techniques such as espalier fruit growing. However, for some volunteers, their awareness and understanding of the elitist past of estate kitchen gardens in the Netherlands means that they, personally, attach values to the place that are both meaningful and appropriate to their own needs and desires.

“For me, it was not primarily the heritage aspect [for joining] but it’s nice to know and it’s nice to know that you are in a kind of tradition but, to be fair, the tradition did not start as a community garden – it was an elite garden. I know I am elite myself in the sense that I live in this neighbourhood, and I have everything that I need. But not in the small elite of the nobles. So, for me, it is nice to know but it is not a dominant feature of the garden. It is really the community and the ecological value”.

Relational values

Within the volunteer group, there is a clear sense of trust, care and reciprocity among the volunteers. Creating an atmosphere and environment that feels safe, welcoming and inclusive is evident and many respondents highly value the dynamic nature of the interests and motivations that inspire people either to participate in the garden activities or, simply, to embrace the surroundings in which the garden is situated (see Figure 5.5).

“When I came last year, I was impressed by the quietness and a kind of balance – I just felt it by heart. I am very surprised by the group, because I came for doing things and learning, but I like the group very much. I also learned a lot.”.

The strong sense of respect for one another within the garden is highly vocalised among the respondents. No matter their age or capability, every individual adds value to the group dynamic and contributes in their own personal way. There is a sense of collective responsibility within the garden.

“And here [the Oostduin kitchen garden], the nice thing is that the vegetable growing is a continuous process and the responsibility is not too heavy – we share the responsibility..”.



Figure 5.5: Volunteers working in the walled kitchen garden of Oostduin. Source: Photos taken during a field visit in May 2024.

Instrumental values

The activities within the garden extend beyond the practical planting and harvesting activities. Activities that promote community building, connection and interaction with each other through the shared appreciation of the vegetable produce and the natural environment help to create both an educational and meaningful purpose to the functional resource of the garden, such as shared meals following the harvest. As the garden has evolved, and the sense of community has developed within the kitchen garden, there is a broader social impact of the green space emerging in the form of new connections between the volunteer group and neighbouring residents within the vicinity of the garden. Consequently, many respondents believe that the garden creates a beneficial and meaningful environment for a wide range of demographic groups.

“We have some people who like to paint and there is also, in this same park, a residence for elderly people who have a painting club every Tuesday so we made a connection and, a few times per year, they all are painting in this garden and we choose some plants that everybody can paint – it is a nice connection”.

While there are strong ecological and social motivations present within the garden, there is also a great openness to share and distribute knowledge regarding the historical past of the garden to members of the public. The Day of the Castles (Dag van het Kasteel) provides an opportunity for visitors to not only learn about the historical usage and function of the Oostduin garden in the past but also to see it in its functional and contemporary design today.

“So visitors are coming and we are telling them about the past and there is now a volunteer that is organising a walk about the estate and its history so we are also doing that step-by-step. It’s one of the main reasons, also in the design, that we revive the past. There were kitchen gardens at that specific place, both of them. We looked at old maps that were there and the design is fitting in so that we are telling and you can see it’s in the design”.

The governance: ownership and self-organisation at Oostduin

The walled kitchen garden is privately owned by the Oostduin Foundation who are responsible for acquiring subsidies, volunteer insurances and contact with the municipality. However, the maintenance and functioning of the garden is achieved through a diverse local volunteer group (approximately 30 people), accompanied by a professional gardener. The dynamic of the volunteer group has evolved since the garden's inception in 2022 whereby collective decision making and volunteer self-organisation has become key to the success and functioning of the garden activities. It is widely agreed among the volunteers that the presence of a professional gardener with knowledge of plant cultivation is essential to support and guide the group of volunteers. Additionally, volunteers who have been involved in the garden since the beginning recognise the added value of professional input as a means to create a calm and productive working atmosphere.

“We need a person that has knowledge about all the plants and a person to whom everybody listens. Because when I say we have to do this on this day, then the other volunteers may not agree and then you get discussions and you don't want all that. So we have a gardening boss and he is amazing. He knows a lot but everybody is listening to him”.

An important component of this kitchen garden is the notion of a shared resource among the volunteer group and the importance of shared collective responsibility in managing the garden. Building a neighbourhood community within the garden is an important aspect of the project objective so transitioning from the original individual allotments to a collective working space was the first step in leveraging this change (see Figure 5.6). As a result of there being no commercial orientation to the activities of the garden, harvested produce is equally distributed among the group of volunteers.

“The old garden was 25 parts and everybody was responsible for one part but in the transformation, it's now one big vegetable garden, and we do it together. Nobody has their own part”.

Based on observational visits to the garden, the atmosphere is very peaceful and calm, and there is a great sense of mutual trust and respect among the volunteers. Many respondents highlighted the ease to share ideas, contribute suggestions and propose new forms of organisational working. As a community-oriented initiative, working groups were formed that were not solely based on the planting and cultivation of crops and herbs but also developed around themes deemed important to the group of volunteers and the objectives of the functional, environmental and social purpose of the garden. For example, there is a sowing group who, in collaboration with the gardener, can choose the right crops to plant and manage. Additionally, there is a communication group as well as an activity and educational working group. Therefore, volunteers (although not obligated) can choose to be part of a working group whereby decisions regarding garden matters are made in these smaller groups.

While the volunteer group is very welcoming and open to new members joining, it is widely commented among the respondents that a slow and gradual infiltration of new members is preferred to ensure the stability of the group dynamic as too many volunteers joining simultaneously can be disruptive. Moreover, volunteers are encouraged to be present at least twice per month. However there are no consequences if volunteers don't comply. Similarly, to ensure continuity among the group dynamic, it was agreed among the volunteers that decisions will only be made in person in the garden rather than by means of digital forms of communication.

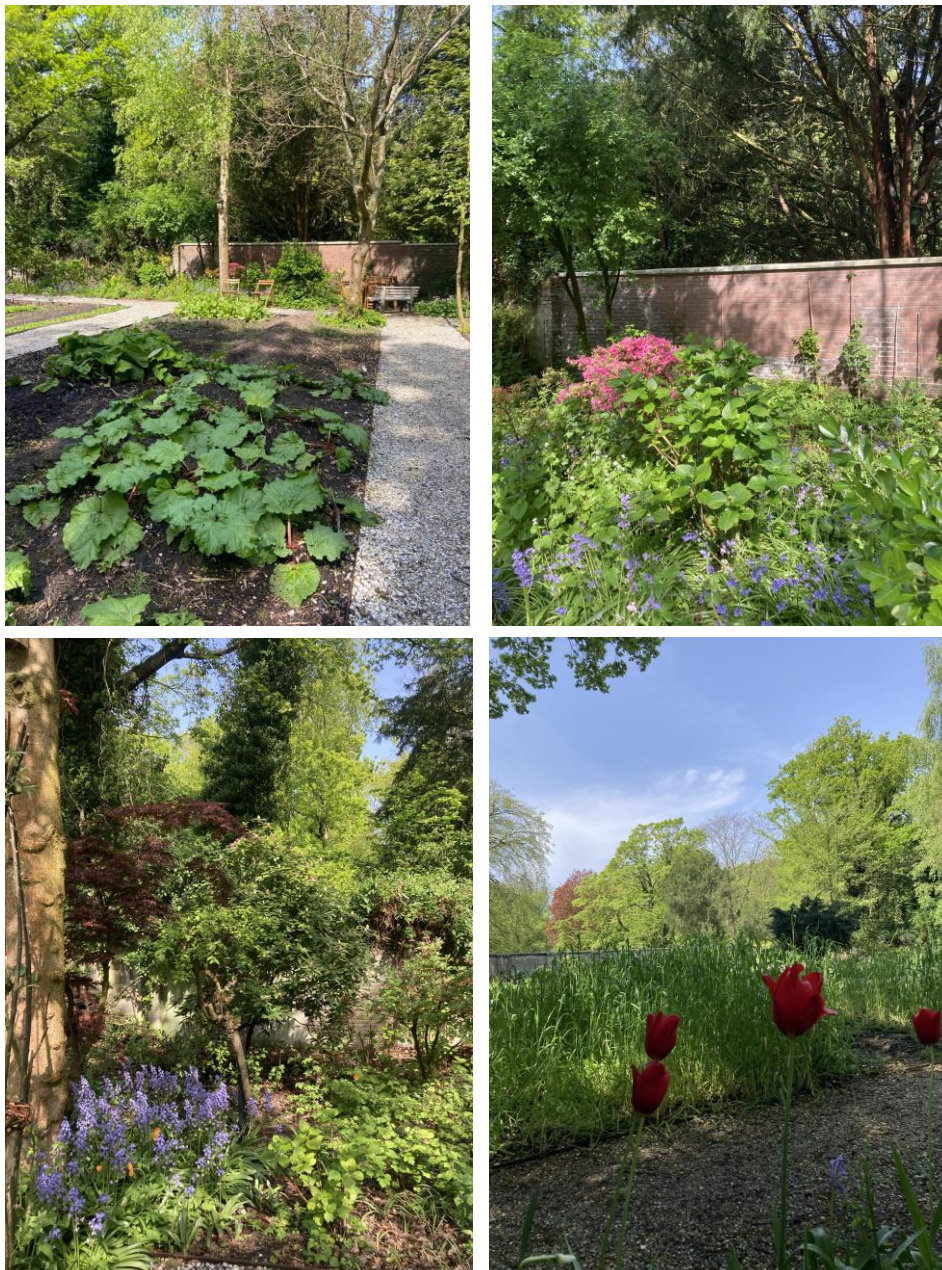


Figure 5.6: Areas of the walled kitchen garden within the Oostduin estate. Around the perimeter of the garden, an experimental food forest, flower and herb garden are in place. Source: Photos taken during a field visit in May 2024.

5.3. Haanwijk

The place: the history and background of the Haanwijk estate and kitchen garden de Scheve Schup

The revival of the kitchen garden *de Scheve Schup*, located on the Haanwijk estate, began in 2014. Two initiators started a garden in Vught, knowing that the lease would be temporary due to plans for new housing developments. Therefore, they searched for other nearby locations and connected with the administrators of nature reserves in Noord-Brabant and the owner of the Haanwijk estate, Brabants Landschap (Het Klaverblad, 2020). Brabants Landschap manages in excess of 19,000 hectares of natural and cultural landscapes, including woods, heath, fens, estates, farms, forts, and castles. The foundation has a focus on reviving, maintaining, and protecting nature, cultural landscapes, heritage, and biodiversity, emphasising the importance of nature for human survival. The organization holds ANBI (Public Benefit Organisation) status. Similar organisations exist in every Dutch province, all supported by the central umbrella organisation LandschappenNL (LandschappenNL, 2024).

The initiators' vision for the garden was clear from the beginning. In addition to producing vegetables and fruits, people should be the central focus. The garden presented a strong desire to have a social function. Fortunately, Brabants Landschap shared this vision for the garden at Haanwijk, leading to an agreement and the realisation of the social garden *de Scheve Schup* at Haanwijk estate in Sint-Michelgestel (Het Klaverblad, 2020).

Brabants Landschap has owned the Haanwijk estate since 1984. The main house, side buildings, and garden are leaseholds. The estate is part of a larger nature reserve with cultural and historical elements, and Brabants Landschap aims for the grounds to fulfil a public function. This goal is already being achieved due to the high number of cyclists and walkers who frequent the area. Haanwijk and the garden *de Scheve Schup* also play an important role in this endeavour. The main house near the garden was built in 1649 at a high point in the swamps by Jacob Sweerts de Landas. Today, the main house is operated by a private partner and serves as a culinary restaurant. Moreover the side buildings are used by the former owners of the estate as a coffee and tea house. Such a setup helps to support the costs of the estate's renovations. Additionally, there are plans to create an ornamental garden in the French landscape style next to the main house (Ijzerman, 2021).

Adjacent to this garden, is a historical kitchen garden of approximately 2000m² (see Figure 5.7) that will have the productivity and capacity to provide the house with enough food. Moreover, the garden will serve an educational purpose; enabling visitors to understand the means by which food is grown and harvested. Both the ornamental and kitchen gardens are located behind the estate's garden walls. Another part of the grounds, covering approximately 5000m², has a more productive function whereby food is cultivated and sold. In addition to vegetables and fruits, sheep, pigs, and chickens are also present in small numbers (see Figure 5.9).



Figure 5.7: De Scheve Schup walled kitchen garden is being revived with new paths that align with the historic preservation plans of Brabants Landschap. Espalier fruit cultivation on the garden walls is also a feature of the kitchen garden within the Haanwijk estate. Source (Haanwijk, 2024): Photos taken during a field visit in April 2024.



Figure 5.8: Productive and commercial vegetable plot area of De Scheve Schup. Several pigs and chickens form part of the commercial production activities within the kitchen garden. Source: Photos taken during a field visit in April 2024.

The kitchen garden serves a multifunctional purpose: to maintain the functional purpose of a historic estate kitchen garden while also ensuring that the garden contributes to a strong social and educational function. The long-term vision for the garden is as follows (Ijzerman, 2021). :

- The kitchen garden serves as a meeting point for guests, volunteers, visitors, and employees;
- The garden is a beautiful place with an appealing ambiance for visitors and guests to enjoy the surroundings and become aware of cultivation, the earth, and the changing seasons;
- The garden provides a place for volunteers to work;
- The productive function of the garden aligns with Brabants Landschap's goals of demonstrating and experiencing nature;
- The kitchen garden tells the story of a cultural and historical place and the necessity of a kitchen garden on an estate to feed its inhabitants.

The mission of *de Scheve Schup* kitchen garden is to provide a place for education, work, and relaxation for both young and older people (including volunteers and students) as well as individuals with disabilities or those distanced from the labour market. Therefore, *de Scheve Schup* aims to offer meaningful day care for everyone. The garden should not merely reflect the past but also highlight the historical productive function in a modern context. The focus is not centred around old cultivation techniques or historical crops, but rather on the integration of the garden's legacy into contemporary practice (van Houtum & van Uden, 2020).

The people: value orientations of volunteers at de Scheve Schup

The kitchen garden has attracted people from various backgrounds, most of whom live in the surrounding villages and towns of Vught, Sint-Michielsgestel or Den Bosch. Many discovered the garden by walking or cycling, while others learned about the garden through word of mouth.

“I started all alone, then we had a request from a school for someone who needed a traineeship. We have no advertisement or try to actively get people in, but people come by and see this place. Some like it and they stay as volunteers. During the summer, there are at least 200 people walking by or cycling and they visit the garden. We have benches so they can they take a break. The garden is publicly accessible”.

Intrinsic values

Throughout the volunteer visits and interviews, very little was mentioned regarding the importance of heritage to the respondent. While many acknowledged that the heritage and historical aspects were a nice feature of the garden, emphasis was placed far more on the relational and instrumental values; particularly with regards to personal well-being and food education.

Relational values

The volunteers emphasise that the social function of *de Scheve Schup* is a significant draw for participation. Meeting people from diverse backgrounds, and with different interests, enriches the experience of volunteering in the kitchen garden. Another reason for volunteering is the educational aspect. There are ample opportunities for knowledge sharing among the volunteers from the communities of Vught and Sint-Michielsgestel. *De Scheve Schup* organises workshops for both young and old on topics such as growing, producing, and making food. Additionally, students or volunteers who are less familiar with growing food are taught by the more experienced volunteers.

“I also taught a lot of people how to sow, how to maintain the plants because many of the plants need really good maintenance and that kind of stuff so it’s nice to teach other people about this. Then I have a lot of people who speak other languages which I don’t mind so I have had all kinds of people around me that I have been able to help them learn so that’s very nice”.

There is an open atmosphere and a sense of meaningful involvement within the group at *de Scheve Schup*. Volunteers feel they are contributing to their neighbourhood by educating others, making organic and biological products more accessible, and creating a social space for the community.

“This place brings value especially to Sint-Michielsgestel but also to Vught and Den Bosch. The place brings a connection between the different towns”.

Instrumental values

Knowledge sharing about food is an important topic among the volunteers, especially when educating the younger generation. Therefore, the garden works together with schools to help educate young people about topics related to cultivating, growing and cooking with fresh ingredients from the kitchen garden.

So it’s not “that’s the package from the store, no..” they have to take the vegetables out of the ground or take it off somewhere and they learn a lot about it. And when they taste it afterwards because they did it all by themselves, they almost always like it. Usually, a lot of young children don’t like soup and then they really like it because they know where it came from, they made it on their own and so they always like it.”

The governance: ownership and self-organisation at de Scheve Schup

The walled kitchen garden and the productive garden are both leased by the owner of *de Scheve Schup*. The entire estate, including the kitchen gardens, is owned by Brabants Landschap. While Brabants Landschap develops the plans for the kitchen garden, the lease holder and their volunteer group have significant input to these plans. Additionally, the lease holder advises Brabants Landschap to ensure the plans are feasible. Funding for larger projects, such as the restoration of garden walls or the shed, is provided by Brabants Landschap.

The maintenance of the garden is carried out by a group of volunteers and the lease holder, who also serves as the head gardener. Volunteers are free to come whenever they want, with no fixed days or fixed group. This flexibility is highly appreciated by the volunteers. Additionally, volunteers at *de Scheve Schup* can choose the type of work they want to do. Some, for example, enjoy gardening, while others prefer building. The emphasis is on learning and leveraging each person's strengths. The head gardener ensures there is always suitable work available, especially if a volunteer has a preference for a particular task. There is room for everyone within *de Scheve Schup*, even for those people who do not want to participate in any work or, alternatively, who are unable to engage in physical garden activities. Some volunteers come only for the social aspects. Among the volunteers, there is a shared interest in meeting people from different backgrounds. For example (international) students can do an internship at the kitchen garden. As a result of the open educational environment and the lack of obligations, the kitchen garden is very accessible for people from all walks of life.

“The garden is very open. You don’t have to be here every week, on that day or that hour. If the weather is nice, you can go outside working, if it is raining, you go inside and have a little talk with someone – it’s very comfortable and there is no pressure. There is a lot of hospitality, a lot of fun and a lot of coffee”.

De Scheve Schup does not only work with volunteers or students; the garden also offers opportunities for individuals seeking reintegration or day care. The garden collaborates with the municipalities of Vught and Sint-Michielsgestel as part of the Participation Act and the Social Support Act (WMO - Wet Maatschappelijke Ondersteuning). Since there are no fixed days, participants have the freedom to come whenever it suits them best.

Reintegration and day care services are sources of income for *de Scheve Schup*. Additional income is derived from selling the products grown in the kitchen garden and those products obtained from the animals. Sales currently take place on-site, but with increased production starting this year, *de Scheve Schup* are exploring the means to sell to local restaurants. They also plan to collaborate with the restaurant in the main house to supply produce. To meet the requirements of Brabants Landschap, all products are bio-certified. Due to the flexible nature of the volunteer arrangements, volunteers are required to purchase the kitchen garden produce.

5.4. Comparative analysis of the walled kitchen gardens

The three historic estate kitchen gardens of Berbice, Oostduin and Haanwijk highlight the diverse functionality that a historic kitchen garden can adopt in a contemporary context. While all three kitchen gardens place an emphasis on the restoration, integration and preservation of heritage components within the garden, the purpose and identity of the kitchen garden varies between the volunteer groups of the studied kitchen gardens.

The place as a Common Pool Resource

Within the case study of Berbice, the primary function is to preserve heritage cultivation techniques (such as espalier fruit growing), plant heritage vegetable varieties and maintain the aesthetics of the garden in order to present best (past) practices that also align with the testimony of the previous estate owner. In comparison, both the walled kitchen gardens within the Oostduin and Haanwijk estates present as a more everyday vegetable garden and possess a greater social aspect through the wider function of the garden as a hub for educational and community activities. For a kitchen garden to be intended as a Common Pool Resource, it would require to be owned by the public. Therefore, it can be said that neither of the case studies has such function. Nevertheless, there are elements that align with the commons theory, such as the sharing of the produce among the volunteers.

The people as commoners

In each of the three kitchen garden case studies, volunteers primarily joined for reasons such as: to be outside in nature, to meet new people and/or to seek a mindful place following work stress or a burnout. Most volunteers previously had garden experience or, alternatively, had an agricultural or nature-oriented upbringing which inspired them to participate. Therefore, volunteers displayed a prior awareness of healthy eating habits, environmental sustainability and organic cultivation practices. All volunteers are, predominately, retired individuals who live in the neighbourhood of the kitchen gardens and who have the time to dedicate several hours a week to the activities of the kitchen garden. However, while not observed during the field visits (which took place during the volunteer day on a weekday), it was widely noted among the volunteers within the Oostduin and Haanwijk kitchen gardens that their weekend volunteer days encourage families and children to participate which greatly adds value to the atmosphere and activities of the kitchen garden.

Although all three kitchen gardens had an emphasis on the revival of the historic kitchen garden, volunteers from the three different case studies had different views on this revival and its importance. At the Berbice estate, restoration and preservation of heritage components were emphasised throughout all interviews as an important intrinsic value for the place. Volunteers feel a sense of pride in the conservation of historic assets through the usage of historic cultivation techniques. In both the Oostduin and Haanwijk estates, these intrinsic values were rarely mentioned. Nevertheless, in the Oostduin estate, volunteers mentioned feeling more connected with the history of the estate and kitchen garden since joining as a volunteer.

While the purpose and function of the historic kitchen garden differs between the estates, there remains a common theme of connection, appreciation and respect between, and among, the volunteer groups. In particular, there is a clear sense of appreciation in the skill diversity of the volunteers and the dissemination of gardening knowledge (both historic and contemporary) that takes place within the garden. However, in the kitchen gardens of Oostduin and Haanwijk, the emphasis placed on the social function, in tandem with their long-term vision for the garden, invites a wider pool of community members who seek a space for educating their children on sustainable food production and consumption or, simply, require a safe space to connect, engage and build new social connections.

Furthermore, in all three case studies volunteers displayed a previous awareness on healthy lifestyle and food consumption. In this regard, all case studies make use of organic or natural cultivation techniques, such as composting, natural pest management, and/or bio certification schemes. At Haanwijk estate, volunteers emphasised having a greater awareness of the environmental and health benefits associated with organic food consumption since joining as a volunteer.

The governance as a commons

The ownership structure, the garden's principal function along with the pool and diversity of the volunteers present within the kitchen gardens, greatly influence the means by which the historic estate kitchen gardens are managed and governed. While the kitchen gardens within the Berbice and Oostduin estates are both owned under a foundation structure, the extent to which volunteers self-organise and make decisions in a collective manner vary based on the principal vision and objectives of the foundation. In particular, Berbice follows a plan outlined by the foundation to ensure the preservation of historic features within the garden and, in doing so, the development of working sub-groups among the volunteers have emerged for the historic assets within the estate (kitchen garden, house, green space). In contrast, the plan and vision for the kitchen garden within the Oostduin estate was initiated through a Local Residents Plan, supported by both a professional gardener for historic gardens and the foundation and, over time, the development of working sub-groups for the different functions of the kitchen garden have formed. These groups relate to the holistic function of the garden (sowing group, social and community activities group as well as a communications group). Despite the differences, the working sub-groups create an organisation and structure for the volunteers, and enable them to (optionally) decide to participate in a group of interest.

Evident throughout the three kitchen garden case studies is the value (expressed among the volunteers) of a garden leader to provide guidance, stability and knowledge to the practical gardening activities. All volunteers appreciate the calm atmosphere that is developed with the leader's presence but also comment on the quiet steering and participatory-minded qualities that such a leader should demonstrate to create an inclusive environment with the volunteers.

Additionally, as demonstrated by the more socially-oriented objectives of Oostduin and Haanwijk, there is greater visibility and connection with the municipality through the diverse social and environmental activities that take place within the kitchen garden. While Haanwijk contributes significantly as a care farm in addition to its commercial activities, the emphasis placed on providing a safe space for people and their well-being is highly valued among the group of volunteers and municipality. Consequently, there exist interactive effects between the type of social and care activities adopted within the kitchen garden environment and the support, and funding, provided by the municipality. Similarly, within the kitchen garden of Oostduin, the garden's activities related to community cohesion and social inclusivity have enabled support from social initiative funding bodies. Therefore, depending on the function as well as diversity of the kitchen garden activities, there appears to be greater opportunities for engagement and partnership with both the municipality and relevant stakeholders. Table 5.1 highlights the key governance features of each historic estate kitchen garden within the three case studies.

Table 5.1: Overview of historic estate kitchen garden governance features.

Estate	Ownership Structure	Publicly Accessible	Garden Leader	Volunteer Group	Volunteer Organisation	Principal Function of Kitchen Garden
Berbice	Foundation	No	Yes	Fixed	Development of working sub-groups for historic assets	Heritage preservation
Oostduin	Foundation	Yes	Yes	Fixed	Development of working sub-groups for the garden, social and community activities	Social, Environmental & heritage preservation
Haanwijk	Brabants Landschap	Yes	Yes	Flexible	Self-organisation for specific tasks based on skillset	Care, Social, Environmental, Commercial, heritage preservation

Connection between all three elements of a Common

Although all three elements of a common have an important separate function, it is clear that they influence each other in different ways. The visualisation of the commons displayed in Figure 5.9, highlights the connection between all elements, leading to a commons. In each of the case studies, connections between the three elements were observed. The place (common pool resource) is shown as an important factor for the people (commoners) to become involved in a common. Neighbourhood proximity was mentioned most frequently in all volunteer interviews. Moreover the aesthetics of a historical place with green space was a positive element for volunteers. In return, the community needs to have a strong interest in preserving and maintaining the resource.

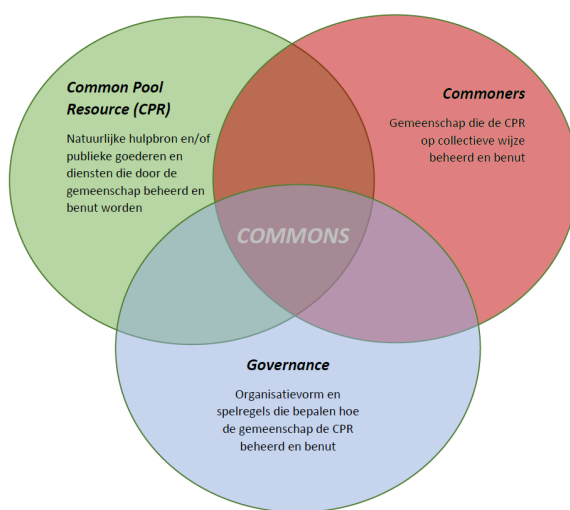


Figure 5.9: Elements of a commons. Source: (Bakker et al., 2022).

What is clearly shown throughout the case studies is the influence that different value orientations of the volunteers have on the governance and function for the place. For example, in the case of Berbice, it was seen that preservation of heritage is placed central to the activities of the kitchen garden. This resulted in a kitchen garden that emphasises the history of practices, heritage plant varieties, and aesthetics of the place. In addition, for such a function, a fixed volunteer group structure seems to work. Furthermore, Haanwijk's mission to provide a place for education, care, and relaxation for not only the volunteers but also members of the public, resulted in the development of an open and welcoming space. Such a function reflects the overall values of the volunteers who place significant emphasis on the social function of the kitchen garden prior to joining. Consequently, Haanwijk's self-organisation of a flexible volunteer group aligns with the observed attached values to the place. Similarly, the kitchen garden within the Oostduin estate also reflects the attached values of the people whereby community engagement and education are core features of the garden's identity. This is also reflected in the governance whereby volunteers make decisions together in a participatory working group manner and, principally, in the garden. As a result, the observations highlight the dynamic and place-based nature of commons for different forms of collective governance structures in historic estate kitchen garden contexts.

6. Conclusions

With regards to the main objectives of the research, the findings from the three kitchen garden case studies highlight several important dimensions for the walled kitchen garden to be stimulated as a commons; namely, community self-organisation, social inclusivity as well as understanding the importance of tri-centric governance. Throughout the case studies, each historic estate kitchen garden reinforced the importance of place-based and contextualised practices that are meaningful and relevant to the people in that particular setting. The important practices observed within the three kitchen garden case studies provide a basis to learn from, and understand, the foundational components that can support and inspire the revival and cultural renewal of historic estate kitchen gardens in the context of a collective governance structure.

6.1. Open places: Social inclusivity in the walled kitchen garden

The lack of social diversity within community food initiatives, such as CSA groups, has been widely acknowledged both in literature and in practice. While also an evident feature among the selected kitchen garden case studies, certain physical and structural elements can influence the access to historic estate kitchen gardens. Within the selected case study observations, it was noted that when the estate grounds and kitchen garden are only accessible through a cultural membership card, the image and perception of the estate can also implicitly create an additional barrier to access for individuals who are not, typically, inclined to visit such places. In comparison to a closed structure of this form, an open structure was also observed whereby the public nature of the kitchen garden, along with its visibility to walkers and cyclists, increases the diversity of engagement and interest from local community members. Therefore, based on the findings of the three case studies, the combination of whether the garden has a closed or open structure and/or a fixed or flexible volunteer group contributes somewhat to the potential for social and community cohesion to take place. Consequently, an open kitchen garden structure that is visible and accessible to diverse groups of people contributes to the opportunities for broader engagement in the reconnection to growing food, learning about heritage cultivation practices as well as being able to create meaningful relationships within a place that binds food, cultural, environmental and social dimensions.

6.2. Power to the people: Community self-organisation

While only one of the historic estate kitchen garden case studies emerged from a bottom-up citizen-led initiative, the garden has highlighted that community self-organisation is an ongoing and continuous process of dialogue and coordination among volunteers. The process of understanding the volunteer group can take time and adopts a dynamic nature of experimentation to understand the approach that is appropriate for the group. As observed in the case of Oostduin, the expertise of volunteers has great potential to stimulate new ideas and forms of self-organisation that fulfil the needs and desires of the kitchen garden functionality.

Such self-organisation appears to create stability and calm among the volunteer group and it is evident from the creation of themed working groups within the garden that community dialogue and organisation of this form triggers and stimulates new initiatives to emerge that are both beneficial to the development of new social relations within the volunteer group and the wider community. As noted throughout all kitchen garden case studies for this research, the presence of either a head gardener, (lead) volunteer or professional is fundamental not only to the development of trust within the group but also to the atmosphere and peacefulness that a leader brings to the core group dynamic.

Fixed versus Flexible Volunteer Group

Based on the findings from the three kitchen garden case studies, different layers of community engagement were evident. While both Berbice and Oostduin kitchen gardens displayed a, predominately, fixed group of volunteers (particularly within the working group division), the kitchen garden within Haanwijk estate displayed a flexible group of volunteers as a result of the open access nature of the kitchen garden as well as the absence of established volunteer days. However, in the context of stimulating a commons governance model whereby the kitchen garden produce is equally distributed among the volunteer group, a flexible model appears to hinder the possibility of free distribution as a result of differences in working contributions of the volunteers and commitments to the garden. Nevertheless, while the produce is not distributed as a common good, the land and access to a place of cultural and historic heritage can be viewed as a cultural common.

6.3. Tri-centric Governance: Municipality engagement

Based on observations, volunteer results, and expert interviews, gaining support from the local municipality can be a lengthy, slow and frustrating process for citizen food initiatives as the entry points are either absent or misaligned with the appropriate representative. However, this reality is very much dependent on the goal and objectives of the municipality, along with the progressiveness of the city/town served by the municipality. Nevertheless, several of the walled kitchen gardens highlighted positive relationships with the municipality as a result of finding common ground between the vision and goals of the kitchen garden with wider social and environmental dimensions outlined by the municipality. It is clear that the co-creation of a vision for the garden with diverse community participants supports the visibility and potential engagement from municipality representatives.

6.4. Connecting place, people and governance

From the research findings, identifying the purpose and relevance of the walled kitchen garden in a contemporary context is an important component for developing strong partner relationships with not only the municipality but also a wider range of local initiatives. Therefore, in the context of commoning the walled kitchen garden, understanding the broader impact (for example, mental, physical and social well-being benefits) that the garden provides can complement various citizen welfare strategies. As observed throughout the various kitchen garden case studies, some gardens have a predominately heritage preservation focus with the produce perceived as a common good while other gardens are directed more towards a social and environmental focus that either treats food and heritage both as a commons or, simply, the heritage component as a commons. Table 6.1 provides an overview of observed garden commons in the selected kitchen garden case studies.

Table 6.1: Type of commons observed in selected kitchen garden case studies

Estate – Kitchen Garden	Food as a common good	Cultural heritage as a common	Commercial Orientation
Berbice	Yes	No	No
Oostduin	Yes	Yes	No
Haanwijk	No	Yes	Yes

As observed in Table 6.1, the walled kitchen garden can manifest in various forms. Even when the walled kitchen garden has a commercial orientation, the strong social and environmental objectives present, as well as the impact its purpose and function can have on the wider community, continues to create positive partner relationships with other local initiatives, schools and community groups. As a result, this helps to generate greater visibility and social diversity within the garden. Therefore, through understanding the purpose and identity of the garden within a tri-centric governance framework model, there is greater scope for understanding the possible relationships that can develop and coexist.

6.5. Pre-conditions for reviving the kitchen garden as a commons

In line with Ostrom’s 8 principles for governing a commons (Ostrom, 2015), findings and observations from the historic estate kitchen garden show:

1. **Commons need to have clearly defined boundaries:** A fixed and regular group of volunteers working collectively ensures the fair distribution of the grown produce.

2. **Rules should be adapted to the local context:** Within the kitchen gardens, rules appeared to be established in a participatory manner through open dialogue with all members. Rules regarding the distribution of produce, decision-making, the inflow of new members and level of commitment to the garden all appeared as important focus areas. However, established rules developed contextually and were generally based on challenges experienced at different moments of the kitchen garden's development. Therefore, rules are continuously evolving and developing based on the people, place and practices present.
3. **Participatory decision-making is crucial:** A kitchen garden professional or volunteer leader is essential in working in a participatory manner with the volunteer group. The initiation of a dialogue among the volunteer group to understand the future vision of the kitchen garden, along with a safe space for volunteers to communicate challenges and concerns can lead to the formation of working groups which helps to facilitate greater participatory decision-making for different functions of the garden and the needs of the community.
4. **Commons need to be monitored:** Rules within the kitchen garden are monitored and regularly adjusted in feedback and group dialogue sessions within the garden environment.
5. **Sanctions should be granted for those who abuse the commons:** The kitchen garden community members can make rules on violation of rules by giving warnings. However, due to the number of volunteers in the kitchen gardens, and the participation of one head gardener, this principle wasn't observed in the kitchen gardens or through the data collection.
6. **Conflict resolution should be easily accessible:** Strong relational values developed within the kitchen garden volunteer group highlight the ease and trust to express challenges and concerns in an open and safe environment. Therefore, community building activities form an integral part of building trust among the group.
7. **Commons need legal status, hence the right to organise:** The importance of working in partnership with local municipalities and cultural heritage bodies.
8. **Commons work best if they are embedded within larger networks:** The studied kitchen gardens appear to be isolated from the general 'alternative' food network/urban community garden scene and therefore do not have the same level of visibility and awareness as compared to CSA initiatives for example. Therefore, commoning the knowledge, expertise and experiences of volunteer groups can leverage the attention and support towards the revival of historic estate kitchen gardens.

6.6. Overall conclusion

This project has explored the extent to which historic estate kitchen gardens in Zuid-Holland can be revived and maintained as a commons, and therefore aimed to answer the following research question: *'How can the collective governance of 'commoning' act as a foundation for the revival and cultural renewal of historic estate kitchen gardens within the province of Zuid-Holland?'*. Through a qualitative mixed method approach, that enabled a methodological triangulation, it was possible to achieve a comprehensive overview of the elements comprising commons in practice within the kitchen gardens. It was found that, for a kitchen garden to be revived as a commons, there is no single prescriptive solution. The three case studies, visited throughout the project, confirmed the commons theory: place, people and governance co-exist and are interdependent. Based on observations from the kitchen gardens, and the value orientations of the volunteers, it was determined that the overall function of the place, and its governance structure are influenced by the participants that utilise such a space. Such results confirm that commoning the kitchen gardens must be approached from a local, place-based perspective. Nevertheless, it was found that certain elements of the governance structure of the kitchen gardens worked well for each location. Such organisational features, that also aligned with Elinor Ostrom's 8 principles for managing a Commons, were found to be a consistent thread throughout all studied kitchen gardens; namely, the presence of a garden leader with expertise, a clear future vision for the kitchen garden, a strong visibility and open structure of the place, and community engagement. Overall, commoning the revival of estate kitchen gardens in Zuid-Holland, can present an opportunity for assigning a meaningful and social function to heritage resources, while promoting community cohesion and local food provisioning.

7. Discussion

In this section, the most important results and their connections to the theoretical frameworks are discussed. Possible limitations identified from the research are explained, and recommendations for future research are suggested based on the findings and observations from this study.

7.1. Research implications

The purpose of this research was to investigate how the collective governance of a common could act as a foundation for the revival and cultural renewal of historic estate kitchen gardens in the province of South Holland. Although the research did not identify a one fits all prescriptive solution for the revival of historic estate kitchen gardens as commons, there exist certain similarities between the three case studies that are applicable to other historic estate kitchen gardens in the Netherlands. Therefore, these building blocks can be used to construct an appropriate advisory framework.

The place-based focus of the elements of the framework is consistent with theoretical and policy foundations of the research centred around the 8 principles of Elinor Ostrom and the Faro convention. These foundations emphasise the importance of local solutions for places that are used as commons or cultural heritage.

In the initial phase of this research, it was thought that using only estate kitchen gardens within the province of Zuid-Holland was an effective route to answer the main research aim. However, throughout the research, both the research team and the client evolved this approach by extending the geographical locations of historic estate kitchen gardens outside the province of Zuid-Holland to consider other estate kitchen gardens within the Netherlands.

7.2. Limitations of research

Although careful consideration has been given to the methodologies adopted in the present study, it is important to recognise the possible limitations of the approaches used.

Sample size and time constraints

With only three case studies, this research is based on a small sample size. At each of the three case study kitchen gardens, interviews were restricted to 6 or 7 volunteers. Consequently, the results may be limited towards capturing the diversity of motivations and values within the volunteer groups. Furthermore, the selection of the volunteers was dependent on persons present during the visit to the garden which may have introduced a selection bias. The study was conducted within a short timeframe (20 weeks). Data collection was achieved in two months and, consequently, comprised limited field visits to the gardens. As a result, this could have hindered the ability to observe long-term trends for the management of the studied kitchen gardens. Due to this restricted time period, observations on understanding the organisation of the kitchen gardens in greater depth were therefore not explored.

Sample diversity constraints

During the initial phase of the research, the proposal stated that three case studies would be explored. These three case studies were selected from a list of potential case study locations provided by the client. It was considered that researching three different forms of kitchen garden development stages would be most appropriate for the study. However, as previously mentioned, two of the initially selected sites were deemed unsuitable due to a lack of interest in developing a kitchen garden or because there were no volunteers present. Elimination of these sites from the study resulted in the selection of only well-developed sites conforming to best practices, potentially introducing a bias towards more successful examples. Consequently, due to the well-developed nature of the selected kitchen gardens, the study did not include a representative overview of different development stages. Challenges occurring for less-developed or non-developed kitchen gardens were therefore not understood in the study. Moreover, kitchen gardens are generally owned by municipalities, foundations or private owners. Due to the choice of the case study samples, privately-owned kitchen gardens were not researched in this study. Consequently, this absence limits the applicability of the research to other kitchen gardens with private ownership.

Participation selection constraints

To enhance the feasibility of acquiring interviews from the selected kitchen garden case studies, only volunteers and pertinent garden representatives were sought. Therefore, few individuals (external to the physical location of the kitchen garden volunteer group) were interviewed. Consequently, by only interviewing volunteers and a few board members, research could be biased towards a more positive outlook for the kitchen garden. Volunteers are likely to have an interest in the maintenance of the kitchen garden which potentially overlooks any challenges or criticisms of these places by a wider audience. Additionally, this focus excluded the input and perspectives of the broader community who are not necessarily directly involved in these places, but are connected indirectly as neighbours or local residents.

Qualitative data constraints

Primary data collected in the study was achieved through semi-structured interviews. This format led to subjective data that could be influenced by personal interpretations from both the interviewee and the interviewers. This could introduce biases related to the interpretation of responses. Although a careful approach was employed to formulate the codes and to analyse the interviews, personal interpretations by the interviewers could influence the results. However, all analyses conducted by each interviewer separately were cross-checked by the other student researchers. This resulted in less bias in the analysis of the interviews. The reliance on an inductive approach to formulate the codes implies that the codes are based on the interviewees' specific views and values, possibly limiting a wider perspective.

Language constraints

Due to the international nature of the student research team, the majority of interviews were performed in English. However, most interviewees were of Dutch origin whereby English was not their first language. This language barrier could have limited the depth of some interviews and responses of the volunteers. Moreover, interviews performed in Dutch were translated to English which may have introduced nuances or subtle errors, affecting the accuracy of the data analysis.

7.3. Recommendations for further research

To address the gaps and questions identified from this research, recommendations to extend the body of knowledge within the studied topic are as follows:

- Future research should aim to include a more diverse range of participants to capture a holistic overview of historic estate kitchen gardens. By not including the perspectives from a broader community impacted both directly (and indirectly) by the kitchen gardens, the present research missed the opportunity to fully explore the potential for community integration and social inclusivity of the kitchen gardens.
- During this research, only kitchen gardens demonstrating best practices were explored. Therefore, certain challenges or restrictions that kitchen gardens typically encounter (either in an initiation phase or decline) were possibly not identified. Gaining an understanding of these specific barriers could help form strategies for the revival of gardens in different preservation phases.
- In this research, only kitchen gardens with a foundation or municipality ownership structure were investigated. By investigating the perspective of private owners for the commoning of estate kitchen gardens, the research could be broadened more appropriately.
- Although the application of commons was explored in this research, no actual implementation of the commons perspective, in its entirety, was observed. Therefore, future research could consider the implementation of the commons perspective on an estate kitchen garden, testing the framework and identifying the functionality of its application. This could help strengthen the story of the revival of these estate kitchen gardens as a commons.

8. Next Steps: Commoning the Walled Kitchen Garden

When aiming to revive historic estate kitchen gardens as a commons, there are various steps that Erfgoedhuis Zuid-Holland can adopt in realising the different components that can support such a revival. Therefore, this section proposes three steps that will enable Erfgoedhuis to facilitate commoning the revival of historic kitchen gardens:

- **WHAT:** (i) Highlighting the role and responsibilities of Erfgoedhuis in the context of the steps to be taken; (ii) positioning Erfgoedhuis in the tri-centric governance model;
- **HOW:** Presenting a framework that will enable Erfgoedhuis to assess the feasibility of commoning the revival of; namely (i) non-developed kitchen gardens and (ii) semi-developed kitchen gardens;
- **WHO:** (i) Proposing possible collaboration with external parties; (ii) advising strategies to increase support from the municipality.

8.1. WHAT: the role of Erfgoedhuis

In the ideal scenario of a commons-based kitchen garden model, Erfgoedhuis Zuid-Holland can be seen as an organisation that, through the commoning of historic estate kitchen gardens, can enable community cohesion, local food provisioning as well as promote collective governance. Erfgoedhuis can promote these collective actions by repurposing heritage preservation in a way that is meaningful for the citizens. Such values can be inspired by the Faro Convention principles, whereby the aims align with the goals of Erfgoedhuis: cultural heritage is seen as a resource with a social function. This concept will be further explained and applied in practice through the proposed framework - a tool that Erfgoedhuis can use to assess the presence of elements to be in place for commoning the revival of kitchen gardens (see Table 8.1).

It is also essential to highlight the importance of collaboration with other organisations. These partnerships are crucial for the long-term intergenerational management of, and access to, these historic kitchen garden sites. As such, the revival of these gardens not only serves the preservation of these sites but it also offers space to revive them in a collective governance manner or so called 'Levend erfgoed' (Living Heritage). In addition to the role of Erfgoedhuis in commoning the revival of kitchen gardens, it is important to recognise the environment in which conversations around a new function of kitchen gardens are discussed; for example, a neutral space to discuss and link heritage components with social and environmental goals. Erfgoedhuis should have a clear vision of such a strategy. To support this initial phase, a factsheet has been developed to create awareness on the relevance of commoning the revival of kitchen gardens for estate owners (see Appendix H). The factsheet is intended for any estate owner, being private, a foundation, or municipality. Again, the environment where such a communication product is being promoted, will have an influence on the success of awareness creation.

Figure 8.1 visualises the Tri-Centric Governance model while positioning Erfgoedhuis among the Partner State, the Civil Society and the Social Market.

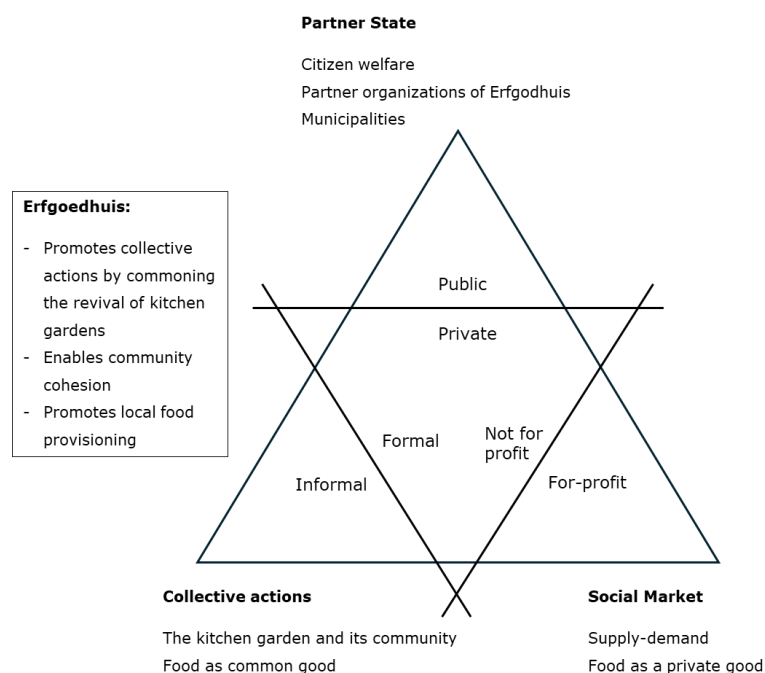


Figure 8.1: The role of Erfgoedhuis Zuid-Holland within a Tri-Centric Governance framework model for promoting the revival of historic estate kitchen gardens in Zuid-Holland.

8.2. HOW: the framework

The proposed framework is a tool that Erfgoedhuis can adopt as a means to assess the kitchen garden’s potential to be revived as a commons; both for non-developed kitchen gardens and/or or semi-developed gardens. In addition to the following description of this framework, a visual overview of the framework is outlined in Table 9.1. The proposed elements that should be in place for a non-developed kitchen garden are also essential building blocks for semi-developed estates.

Non-developed kitchen garden

In the initial phase of reviving non-developed kitchen gardens, the presence of a historical estate is required in order to create that purpose of preservation of cultural heritage as a means to promote community engagement. This can be only achieved if the kitchen garden is located in proximity to a community, and is easily accessible. The geographical position can highly influence the inclusivity of a place (for example, if the kitchen garden is located within more inhabited centres, it will attract and connect different communities). The owner of the kitchen garden is the starting point for the revival. The type of ownership can differ and therefore influence the revival. Nevertheless, regardless of the entity, the owner should value the heritage of the place and have an understanding of its value as an asset for citizen participation and local food provisioning.

In addition, the owner should have an understanding of the required parties for such development: a kitchen garden leader, the volunteer group, and the wider community. Erfgoedhuis can play a role in helping to achieve such awareness while guiding the owner and its community in the process of identifying their values and goals. Such a process can be facilitated through some simple steps and questions the community can ask themselves. The following proposed questions were developed by the Community Weaving Framework (Dixon et al., 2024) and appropriately applied in the context of developing and building communities for historic estate kitchen gardens.

The questions are as follows:

1. **What brings us together?** Understanding the core values and shared purpose is essential for the community in order to develop an identity for the kitchen garden. Based on the community values, the function of the place will differ.
2. **What holds us together?** Identifying other parties with whom to connect will help the kitchen garden in strengthening the wider community (“friends”).
3. **How do we connect regularly?** The community should be able to have a clear vision on how to self-organise.
4. **What roles can we play?** For the kitchen garden to achieve community engagement, it is essential to realise the different levels of the community. Such levels are explained further in this section.
5. **How do we journey together?** After recognising what roles the community can play, it is essential to understand how to initiate connections between the different levels.

The following schematic visualises the aims of Questions 4 and 5. The community of the kitchen garden should be aware of the needs of the members in order for the kitchen garden to be revived as a commons. As mentioned earlier, there is a need for Stewards, Members, and Friends (see Figure 8.2). Such a model can facilitate conversations and value recognition among the community members.

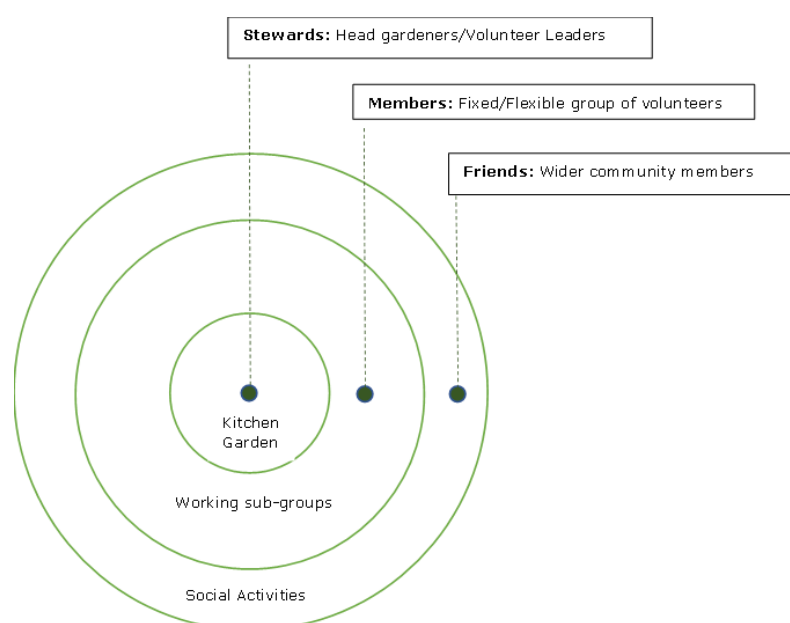


Figure 8.2: Elements in weaving a community for the walled kitchen garden.

Developed kitchen garden

After comprehending the required building blocks for reviving a non-developed kitchen garden, the framework proposes additional elements to be in place for semi-developed kitchen gardens. Based on observations from the case studies, it was noted that, for a kitchen garden to function under the commons theory, it is essential to have visibility and an open structure. Such a structure will help to increase inclusivity and diversity among the community members, or volunteers. In addition, the kitchen garden should have a communication and marketing strategy in order to involve the wider community. For example, articles for the local paper, updates through communication channels such as social media, as well as events and workshops at the garden location provide opportunities for increased engagement and visibility. Such promotion will therefore also influence the skill diversity among the volunteers, which appears to be essential for knowledge exchange among the volunteers. Assuming that the owner has a clear vision in place already, and has managed to initiate community engagement through the first phase, he/she should be then able to align the garden's values with those of the municipality, as well as other local initiatives and organisations, in order to receive additional support. And finally, the kitchen garden should have the ability to self-organise in a way that works for the community. This can be facilitated by having a clear leader who guides the volunteers, and shares the responsibilities among everyone.

Overall, such components found to be in place, align closely with Elinor Ostrom's 8 Principles for Managing a Commons. These linkages can be seen in the framework, as displayed in Table 8.1. Only the principles deemed most significant to the context of the kitchen garden are included in the framework.

Table 8.1: Elements to be in place for the walled kitchen garden’s revival as commons

	Elements to be in place for kitchen garden’s revival as commons		
Level of development	The place <i>Common Pool Resource</i>	The people <i>Commoners</i>	Self-organization <i>Governance</i>
(A) Non-developed kitchen garden	Geographical location and proximity to a community	Community involvement <i>“Commons work best if they are embedded within larger networks”</i>	Heritage & community values
	Located in proximity to a community, neighbourhood, or city; Easily accessible by bike;	The kitchen garden has a vision of a community that will involve: <ul style="list-style-type: none"> - A leader - A group of volunteers - A wider local community 	The ownership model values the kitchen’s garden cultural heritage; Heritage resource (the kitchen garden and its historic assets) seen as a means to facilitate citizen participation and democratic decision making; Heritage seen as a common cultural resource that recognizes the value it can bring to future generations;
			Action plan <i>“Rules should be adapted to the local context”</i>
			The kitchen garden follows an action plan and/or framework that helps in: <ul style="list-style-type: none"> - Identifying its own community values - Engaging with the local community*

(B) Semi-developed kitchen garden	Visibility of a place	Volunteers (skill diversity)	Ownership (structure) <i>"Commons work best if they are embedded within larger networks"</i>
	The kitchen garden has a promotion strategy to increase its visibility with the local community (local paper, workshops, events);	Volunteer group varies in skill diversity; Promotion strategy and visibility of place will influence the skill diversity.	The ownership model has a clear future vision, and clear values. The values are clearly communicated and they give a sense of belonging to the community; The values align with objectives of municipality and community (social & environmental).
			Open structure
			The kitchen garden is open to the public, and takes action to increase the visibility of the place.
			Self-organization <i>"Participatory decision-making is crucial"</i>
			All the people involved in the kitchen garden's organization, self-regulate and self-manage; Responsibilities are shared among everyone; Having a clear leader helps in sharing the responsibilities among all members, while guiding the group.

8.3. WHO: collaboration with partners

The revival of a kitchen garden is not an isolated undertaking, but requires many different people and organisations to be able to realise this aim. Here, some examples of influential partners are provided. These partners have the potential to support the kitchen garden revival. Additionally, potential partnerships between the kitchen gardens and inspirational initiatives on common governance structures are referenced. Erfgoedhuis can use these potential partnerships as a means to promote the revival of estate kitchen gardens beyond historical advantages.

Influential Partners

(i) Municipalities

When kitchen gardens are not directly owned by municipalities, the municipalities can influence their revival; for instance, in releasing certain licenses and help with funding. A good communication with the relevant municipalities is therefore needed to realise the revival and commoning of such estates. During the study, it was found that there were difficulties in communicating and/or engaging with the various municipalities. Such difficulties can be influenced by various factors such as the function, values, and image of the kitchen garden. These elements, if not aligned with the municipality goals, can be seen as an obstacle for further collaboration. By promoting the multidisciplinary benefits of a kitchen garden including health, environmental, and social values, with the presence of the corresponding activities (educational workshops), as well as participatory engagement with the local community, collaboration with local municipalities can be facilitated. In addition, the selection of the contact person or department can also influence the success of such support. Therefore, the possible proposals for municipalities include:

- **Food connection and awareness:** the kitchen garden provides an environment for the citizens to grow and consume healthier food, while reconnecting to food production.
- **Self-organisation:** the kitchen garden provides a place where citizens can self-organize and be at the centre of decision-making in food production and consumption.
- **Cultural and social hub:** the heritage of the kitchen garden is a social, economic, and political resource for the citizens.
- **Health:** the kitchen garden environment and activities enable citizens to improve their mental and physical health e.g. through being active outdoors, educational workshops, and food connection.
- **Landscape and tourism:** the kitchen garden provides a beautiful space for residents to come and enjoy the greenery. Such diversity in the landscape can attract tourism.
- **Economy:** the kitchen garden can provide a place for employment opportunities. E.g. the participation act (Scheve Schup).

The possible functions of a kitchen garden can be seen as a means to engage and receive support from the municipality. Moreover, initiators could use the policy plans and the long term visions of a municipality to align with the kitchen garden's own long-term vision.

(ii) LandschappenNL

In addition to municipalities, another kind of ownership body is the provincial organisation of LandschappenNL. Their goal is to increase the quality of landscape, nature and heritage in the Netherlands while enhancing the involvement of citizens. Commoning the revival of historic kitchen gardens aligns with the goals of such organisations and therefore can be facilitated through their support.

Potential Partnerships

(i) Funding Organisations

Possible funding bodies for kitchen gardens were found during the study, such as Provinces for restoration subsidies, and Het Cultuurfonds. Another funding organisation is **Oranjefond**, which already provides subsidies for the Estate Oostduin as a result of the positive social function that the garden provides to the local community. Such support from OranjeFonds highlights the possibilities for a historic kitchen garden, under the organisation structure of a social/citizen initiative, to be seen and regarded as a meaningful neighbourhood space that creates environmental and societal impact. The fact that such an initiative, within a historic kitchen garden context, has been recognised as meaningful to OranjeFonds, demonstrates that there is potential for subsidy funding and support for the development of these gardens under a social and collective governance framework. Additionally, funding helps to support the maintenance of historic garden components. Erfgoedhuis Zuid-Holland can promote these types of initiatives within the historic estate kitchen garden context to OranjeFonds in order to build partnerships that not only help to generate greater visibility of the kitchen garden but also to create an easier entry point for citizen/social initiatives of historic kitchen gardens to receive subsidies and financial support that drives such development of the kitchen garden forward.

(ii) Network for kitchen gardens

Historically, kitchen gardens were places that connected the different estates in the Netherlands. Knowledge was shared among the different estate kitchen gardens by the head gardeners. This specific historical function of the place can be revived in a contemporary context. Erfgoedhuis already plays a role in knowledge sharing through the different erfgoedtafels (cultural heritage tables) that are used to bring together different organisations that are involved in the different heritage lines in South Holland. However, different experts and kitchen garden initiators mentioned that using the knowledge that these initiators already have obtained, can be valuable for new initiatives that want to revive a historical estate kitchen garden. Erfgoedhuis can take the main role in organising a network of estate kitchen gardens, to enhance the revival of these places.

Inspirational Initiatives

For Erfgoedhuis to achieve their goal of commoning the revival of kitchen garden, there is a need for a wider network of possible partners. In addition to the municipality, funding bodies, and organisations with a focus on heritage, it is important to realise that there is also a need for collaboration with initiatives that already exist and work closely with citizens. Table 8.2 highlights several examples of such initiatives and their role. A better understanding of the benefits of local food provisioning, community involvement, and self-organisation, can help guide Erfgoedhuis in their initial phase of kitchen garden revival.

From some of the visits to CSA initiatives, different insights were found to be present. Overall, it was clear that, to receive support from the local municipality, it was beneficial to align the (place/CSA) objectives with those of the municipality. This was achieved by linking certain activities or functions of the farm with certain objectives. In addition, it was seen that such alignment of goals was enhanced through relationship building with all types of local groups, such as producers, farmers and supermarkets. Such relationships can show a strong local impact, and participatory engagement, which is highly regarded by a municipality.

Table 8.2: Overview of inspirational initiatives

Initiative/Organisation Name	Role & Goals
Lenteland	Lenteland puts a focus collective governance, stewardship, and local food provisioning, by enabling member citizens to become co-owners of the farm, while giving them access to the grown food.
Gelukkige groentes	Focus on organic food production and education through memberships for citizens. They have access to independent harvest of the produce.
De Biesterhof/Land van Ons	Citizen initiative and regenerative farm with focus on the revival of landscape and biodiversity. Land is loaned to other farmers and food is sold locally by involving citizens as volunteers.
Ons Eten Den Haag	Association of food initiatives of local residents with focus on future-proof food systems (Den Haag food council was established by this initiative).
Platform Collectieve Kracht	Knowledge platform that connects and supports citizen collectives from any sector.
Stichting Stadslandbouw Nederland	Knowledge platform for food and agriculture.

In conclusion, Erfgoedhuis Zuid-Holland has the potential to adopt a role for commoning the revival of kitchen gardens that can become more meaningful and impactful when aligning social, environmental, and cultural goals to the function of a place. This can only be achieved by collaborating with a wider network. Being open-minded and future-oriented with regards to the various historic, food, social and environmental dimensions will therefore increase the longevity and relevance of the historic kitchen garden for the stewardship, management and preservation by local communities.

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Appendix A: Overview of Expert Interviewees

Expert Interviewee	Institution/ Organisation/Initiative	Purpose of Interview
Researcher/advisor/coach in the maintenance and design of historic estate kitchen gardens	Land & Co.	To gain insight to the historical components of kitchen/vegetable gardens and understand volunteer/citizen engagement.
Garden historian - Author	Platform Historische Moestuinen – Network Historic Kitchen Gardens	To gain an understanding of the historical function of estate kitchen gardens in the Netherlands and their evolution and relevance over time.
Member of the Erfgoedhuis Zuid-Holland Project Group	Municipality Waasenaar	To share and find commonalities between the current research project and the interviewee's project 'Towards a future-proof cultural landscape'.
Commons and Support	Lenteland	To learn from the interviewee's experience in the application of the commons philosophy for community building practices in community garden environments.
Senior Researcher and Expert	Wageningen University and Research, Netherlands	To gain knowledge on citizen-led food initiatives and community engagement.
Regenerative Farmer	Biesterhof Farm, Nijmegen	To understand how CSA farms can manifest in organisation, governance and structure. To gauge insight to common land ownership and citizen engagement through community farming initiatives.
CSA Farmer	Gelukkige Groentes, Pluktuin Ooij, Nijmegen	

Appendix B: Expert Interview Guide

The following interview guide was used for individuals with expertise in historic estate kitchen gardens.

Introduction

- Personal introductions
- Description of professional assignment and context of project
- Understanding the interviewee's expertise

Past:

1. What was the original role of kitchen gardens and how has the function evolved over time?
2. What was the past organisational structure and how has this evolved over time?

Present:

1. Which stakeholders show interest in the revival of historic estate kitchen gardens and what is their typical motivation?
2. What role should the community have in the revival of these gardens?
3. Do you see challenges in working with different public and private stakeholders in the revival of the gardens?
4. What are strategies for effective collaboration between different stakeholders in initiating the revival of kitchen gardens?

Future:

1. How do you see the function of historic kitchen gardens fitting into a long-term vision of local food provisioning and community engagement?
2. How do you see the historic estate kitchen garden evolving as a community hub for local residents?

The following interview guide was used for individuals with expertise in community building and engagement as well as practical implementation of the commons philosophy.

Example of expert-specific interview guide

Introduction

- Introduction project
- Introduction expert and his/her role in the organisation
- How do you feel about the development of the modern philosophy of commons in the context of alternative food initiatives in the Netherlands?

Common pool resources

- What have you seen are the main challenges with common landownership in the Netherlands?
- How are products distributed among the community members?

Governance

- What do you feel like are the main aspects of a well-functioning common in the context of a food initiative?
- What works well in the organization of commons of Lenteland?
- What lessons have been learned/challenges over time in the organization of commons of Lenteland?

Commoners

- Have you seen greater diversity in socio-economic groups participating in Lenteland farms as a result of the commons philosophy?
- Do you feel like the people participating in these commons have a greater sense of belonging. If yes why do you feel like this is?
- What is the general commons philosophy among the community members? Do you feel like they understand the principles associated with the commons?

Final

- In your opinion what is the difference between CSA philosophy and the commons philosophy?
- What's your advice in our case and how do you get people on board on the philosophy of the commons?

Appendix C: Infographic for Kitchen Gardens

Why are we here?



Jennifer (Scotland)
Tana (Italy)
Quinty (Netherlands)

THE TEAM

We are a group of three students from HAS University of applied sciences, working on our graduation project. And we could not be more excited to do this with you!




OUR AIM

We are working with Erfgoedhuis-Zuid Holland and HAS with the aim of reviving historical kitchen gardens in the region. We want these places to have a social function, where community members can have a role in decision-making. Can we, as consumers, have a say in what food we produce and consume?



SO WHY DO WE NEED YOU?

You, as a volunteer and community member, are the starting point. We feel that your story, motivations, and values, are essential. Only a short interview with you will make all of this possible!

WHERE TO FIND US

We will be in the kitchen garden on volunteering days. We will be there to meet and help you, and we would appreciate a little bit of your time. If you prefer a talk by phone or online... please contact us here:
a.kocken@student.has.nl



Waarom zijn wij hier?



Jennifer (Schotland)
Tana (Italië)
Quinty (Nederland)

HET TEAM

Wij zijn drie studenten van de HAS hogeschool in Den Bosch. Momenteel zijn wij bezig met ons afstudeeronderzoek. We zijn heel enthousiast om aan dit project te werken!




ONS DOEL

We werken samen met het Erfgoedhuis Zuid/Holland en de HAS om historische moestuinen op landgoederen te herstellen in deze regio. We willen dat deze plekken een sociale functie hebben, waar de gemeenschap een rol heeft in het maken van beslissingen. Kunnen we als consumenten bepalen wat voor voedsel we produceren en consumeren?



WAAROM HEBBEN WE UW INPUT NODIG?

U, als vrijwilliger en onderdeel van de gemeenschap, bent het startpunt van ons onderzoek. Wij vinden dat uw verhaal, motivatie en waarden essentieel zijn. Een kort interview met u zal van grote waarde zijn in ons onderzoek!

WAAR KUNT U ONS VINDEN?

We zullen aanwezig zijn op een aantal vrijwilligersdagen. We zijn hier om u te ontmoeten en te helpen in de moestuin. We zouden het fijn vinden om een klein beetje van uw tijd te gebruiken voor een kort interview. Als u liever via de telefoon of online met ons wil praten, kunt u ons contacteren op het volgende email adres en telefoonnummer:
a.kocken@student.has.nl



Appendix D: Overview of Volunteer Interviewees

Kitchen Garden Case Study Interviewees	Kitchen Garden Estate	Purpose of Interview
Head Gardener	Berbice	To gain insight to historic cultivation and management practices.
Volunteer Garden Leader	Berbice	To understand the role of a volunteer leader (coordinator) in the context of a historic estate kitchen garden.
Treasurer	Berbice	To understand the funding situation of the estate and kitchen garden as well as the future prosperity of these funding opportunities.
Garden Initiator	Oostduin	To understand how a citizen initiated a kitchen garden from a bottom-up approach and how they promoted community engagement, as well as understand the opportunities and challenges associated with reviving a historic estate kitchen garden and gaining the necessary support.
Head Gardener	Haanwijk	To understand the organisation structure of the kitchen garden, relationship with municipality and social/care function of the kitchen garden.
Kitchen Garden Volunteers	All estates	To understand the intrinsic, relational and instrumental values that the volunteers attach to the kitchen garden – what does the kitchen garden mean to them under these different value orientations?

Appendix E: Volunteer Interview Guide

Introduction Questions – Background Information

- Age, gender...
- Are you local to the area?
- Since how long are you a member?
- How did you get interested in becoming a member of a community garden?

Value-Based Questions

Intrinsic values (values related to kitchen garden (function & history))

- Why did you decide to volunteer/join a historic estate kitchen garden over a generic community garden?
- Are you aware of the heritage/historical value of an estate kitchen garden? If so, what value does it add for you? What makes volunteering at [X] estate kitchen garden special to you?
- How do you perceive your/the group's role and responsibility in maintaining the heritage of a historic kitchen garden?
- Do you feel like there is a common future vision for the kitchen garden among volunteers? If so, what is the common future vision for the kitchen garden among the volunteers? Does this differ from your own future vision for the kitchen garden and how?

Relational values (social value of being part of a community)

- When being in the garden with other community members, what added value does it bring to your life?
- Does working with other community members influence your (mental) well-being? If so, how?
- What do you believe is your role and purpose within the kitchen garden community group?
- What is the atmosphere of the volunteer group?
- In your opinion, in what way does the kitchen garden contribute as a social function for the local community?

Instrumental values (value of food that is produced)

- When growing your own food, what added value does it bring to your life?
- Did the way you purchase and consume food change since volunteering in a kitchen garden? If so, how did it change?
- What was your initial awareness of the environmental impact of food and do you feel this evolved over time in any way? If so, in what ways?
- How has the function of growing vegetables as a community brought people together? Do you exchange recipes? Do you host community dinners?

Appendix F: Interview Transcript Coding Scheme

Coding Category	Sub -Category	Code
Background Information		Sedentary lifestyle/ Work stress/ Rural family upbringing/ Openness to heritage sites/ Hobby gardeners/Healthy lifestyle
Discovery		Neighbourhood proximity/ Word of mouth/ Day of the Castles/ Online/ Local paper
Intrinsic Values	Sense of place	Aesthetics/ Historical heritage of place
	Value of heritage	Conservation of historic cultivation techniques/ Heritage varieties/Conservation of historic assets
Relational Values	Volunteer group connectedness	Reciprocity/ Atmosphere/ Knowledge-share
	Volunteer group dynamic	Decision-making
	Shared values and norms	Sense of collective responsibility/ Shared values within volunteer group
	Organisational structure	Role within group/ Leadership role/ Skill diversity of volunteers/ Social connections/ Meaningful involvement/ Sense of safety and trust/ Sense of ownership
	Personal well-being	Value of being in nature/ Personal development
Instrumental Values	Shift in healthy purchasing and consumption habits	Appreciation in growing food/ Diet diversity/ Seasonal eating
	Food education	Community activities/ Plant and soil health
	Perception of food quality	Organic/Bio/ Enhanced taste

Appendix G: Informed Consent Letter

Dear Sir/Madam,

Under the research titled 'Commoning the revival of historic estate kitchen gardens in Zuid Holland', we aim to explore the potential revival and maintenance of historic estate kitchen gardens in Zuid Holland as commons for local food provisioning, community cohesion, and heritage preservation. To achieve this, it is crucial to comprehend the historical developments of commons and citizen collectives in the Netherlands.

Therefore we would like to hear about your experiences, knowledge and opinions about the topic of historic estate kitchen gardens. The different perspectives will support the development of our research.

The interviews/focus group sessions will be executed by three students: Jennifer Anderson, Quinty Kocken and Tana Rusanov. This project forms part of a graduation assignment for the study programmes International Food and Agribusiness and Food Technology at HAS University of Applied Sciences. In addition, supervision of the research will be carried out by Bram van Helvoirt and Milouska Molenaars.

In order to analyse the interview/focus group session, the session will be audio-recorded, transcribed, and kept anonymous. The audio will be destroyed on completion of the research and will not be included in the final publication. The final results will be published by Erfgoedhuis Zuid Holland and/or professorship Future Food Systems.

It is policy within HAS University of Applied Sciences to ask for participation of the research beforehand and for consent of recordings of this interview. You are not obliged to participate in the research. You can always withdraw from the research, without reasoning. Moreover, you can always request to destroy your data. By giving consent, you are not obligated to answer all questions during the interview.

If you participate in our research, we request your signature. To ensure the safe handling of your data, we will return this consent form signed by all interview parties.

If you have any questions regarding the research or the interview/focus group session, please don't hesitate to contact via email (q.kocken@student.has.nl).

If you would like to participate in the research, please fill and sign the statement underneath.

Regards,

Jennifer Anderson, Quinty Kocken and Tana Rusanov

Informed consent letter

For participation in the interview which forms part of an applied research study: 'Commoning the revival of historic estate kitchen gardens in Zuid Holland'.

Statement participation

I had an opportunity to raise questions regarding the study. I participate in the study on a voluntary basis. I understand that I am free to cancel my participation in the study at any given moment. I understand how the data from the study is stored and how this data will be used. I consent with my participation in the study.

In addition, I approve of the following (please indicate what is applicable for you):		
YES	NO	
<input type="checkbox"/>	<input type="checkbox"/>	Processing of the following personal data: name and organisation
<input type="checkbox"/>	<input type="checkbox"/>	Making an audio- and video recording (online interview via MS Teams)
<input type="checkbox"/>	<input type="checkbox"/>	Transcribing the audio recording (interview transcript)
<input type="checkbox"/>	<input type="checkbox"/>	Using an anonymized interview transcript for the scientific research study
<input type="checkbox"/>	<input type="checkbox"/>	I would like to receive a copy of the final report at the end of the research

Name:

Signature:
.....

Date:
.....

Statement executive researcher I declare that I have correctly informed the above-mentioned person on the research study, prior to participation in the study.

Name:
.....

Signature:
.....

Date:
.....

Appendix H: Factsheet for Estate Owners

What is reviving?



We see the kitchen garden as an important feature of your historic estate. To develop the kitchen garden with the future in mind, you can consider the following:

The place

The garden as a place where heritage, people, and food communities can co-exist.

The people

You, as an estate owner, have the opportunity to work with local citizens to form food communities.

The governance

Together, with your food community, you can decide the garden function.



How to revive?

Make the kitchen garden with and for your community!

BE ACTIVE!

Make your kitchen garden visible through the local paper and social media! You can also host an open day, this will enable you to involve your community.



BE CREATIVE!



Your kitchen garden can become a creative space for food production and experimentation, as well as a place for culture, art, and educational workshops. Anything that suits you and the community.

HAVE A VISION!

Have a long-term vision and a clear function of the kitchen garden together with your community. Do you want to be inspired? Scan the QR code for an example.



Build your food community

To revive the kitchen garden, you can work with several layers of the community. Your food community could look like this:

THE KITCHEN GARDEN LEADER

who has expertise in growing food, gardening, and can guide the volunteers

THE VOLUNTEERS

are active citizens who want to grow and consume healthier food, as well as feel part of their neighbourhood

THE WIDER COMMUNITY

includes other citizen groups and initiatives such as schools, restaurants, and knowledge sharing platforms like Erfgoedhuis Zuid-Holland



Benefits of a revival

For you

- To ensure the preservation of your estate for the future
- To enhance your position as an estate owner through connecting with local initiatives
- To enhance the beauty of your estate

For the food community

- To have a voice in the kitchen garden activities
- To grow and consume organic and healthier produce
- To improve their mental and physical well-being
- To connect and share interests with others



This factsheet has been developed as a deliverable for the project 'Commoning the revival of historic estate kitchen gardens in Zuid-Holland'

in collaboration between students of HAS Green Academy and Erfgoedhuis Zuid-Holland.

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Learn to revive your kitchen garden

A guide for estate owners on how to revive historic estate kitchen gardens

