



« **HANFORD**
 Lined with fruit trees, Hanford's walled garden is at the heart of the school grounds and as much a place of learning for the girls as a source of daily nutrition. Hanford's Head Chef, Joe Tyrrell, uses fruit and vegetables grown in the garden in the delicious meals he prepares every day. Every girl has their own raised bed where they grow fruit and veg, and in Year 6 each student plants a tree. Twice a term the girls plan a mini farmers' market with produce on sale to parents – February is famous for lilies and lemons, October for pumpkins, squashes and pears.
hanfordschool.co.uk

KITCHEN GARDENS

From veg patches to chicken coops, *Anoop Bhuller* discovers glorious green spaces inspiring a new generation of young farmers



« **ABBERLEY HALL**
 Next to the chicken coop and behind the stables you'll find the Abberley Hall kitchen garden. Not only do pupils learn all about planting, cultivating and harvesting their fruit and veg, but they get stuck into preparing and cooking it, too. On a Saturday morning, a large cohort of pupils join Wild Cooking, one of the activities in the school's exciting Discover programme; here they reap the rewards of what has been sown months before in the gardens. From squash soup to nettle fritters, they eat it all.
abberleyhall.co.uk



» BROCKWOOD PARK

One of the oldest organic school gardens in Britain thrives at Brockwood. Small, holistic and vegetarian by design, the school ensures that its 70 teenage students, from 25 countries, spend time each week working with staff on the grounds and in the garden, as part of an in-house Human Ecology course and an extended Life Skills Gardening class. The school's founder, radical philosopher and educator, Jiddu Krishnamurti, wished for students to have regular contact with nature and, at almost an acre in size, the kitchen garden provides the perfect setting for this. It is maintained in the traditional manner, with apple and pear trees, trained fruit, herbs and around 30 varieties of vegetables.
brockwood.org.uk



» HALL GROVE

Step inside the walled garden and find an oasis lovingly restored over the past six years to re-establish the pathways and formal structure of an original 18th-century garden. Under the guidance of teacher and horticulturist Joanne Buckler, students from three to 13 learn to grow food here entirely from scratch. Central to this endeavour is a 24-foot greenhouse where an entire class can work, learning to sow seeds and then harvesting and eating the fruits of their labours. From Pre-School sowing beans to Reception planting potatoes, all children get involved in this practical, cross-curricular learning opportunity, which incorporates Science, Maths, Technology and English.
hallgrove.co.uk



» BEDALES

All produce is used in the school bakehouse to produce delicious, healthy, wholesome food, and teach a range of traditional cooking skills. Students get involved in every aspect of food production, from rearing the pigs for meat and mucking out the chickens, to growing vegetables, foraging in hedgerows and gathering herbs and spices. That includes learning to sow seeds, transplant seedlings, and to think about crops that can be used later in the bakehouse. The farm and livestock contribute to the garden by way of composted manure, and in turn the garden provides winter nutrition for livestock. A farm shop sells apple and lavender jelly, sweet pickled cucumbers with fennel, green tomato chutney, hedgerow jelly and raw honey.
bedales.org.uk

PHOTOS: BROCKWOOD PARK, HALL GROVE AND BEDALES SCHOOLS