

Chat record

EP: A great session. Thank you very much

sc: @Yann: interesting relationship between rewilding and forest farming. I have suggested forest garden "boundaries" or "buffers" between areas to be rewilded and traditional agriculture though I don't know anyone doing that yet.

MH: Doing well, listening and taking notes :)

MH: Haha excellent

MH: Thanks all for these inspiring talks!

EJ: StefanieDelarue: are there many sea kale growers in Belgium?

YP: Hi Frank, your success will be the red card for the doubters

YP: Thank you to you all for your passion on making it a potentially commercial success, that would push the government to focus more on ethical value of food and produce production

SG: Inspiring - Thank you and good luck

SG: Thank you :-)

Pv: True. Our tastebuds appear to change in a matter of 6 weeks.

Pv: thanks to all speakers!

JB: Thank you. Really great to hear about your Forest Farm. Great you can share this journey.

CD: Thank you everyone! I think the discussion at the end added a lot too.

vm: :-)

HD: Hello all, as this is a themed session with multiple speakers, when you ask a question please ensure you state the speaker that your question is for. Thank you.

PV: Hey Louis! Looking forward to all of your presentations!

CP: That sound brilliant! I love the idea of the 4 areas

CP: Thank you, that was great!

CP: And thank you for all the wok that went into making the videos.

MH: Mush!

MH: I live near such an area here in Hamburg, called Boberger Dünen. It's a gorgeous protected conservation area. Lots of trees, lots of birches actually.

MH: Luneburger Heider of course! Jelmstorf, not by name.

MH: Oh that is very close ^^

MH: I'm in Billwerder Moorfleet. Which is a swampy area...the ground is literal clay. XD

MH: This Pine tree forest design...sounds a bit like some of the southern German Forests as well. Where they are also moving to mixing up the species for biodiversity I believe.

MH: make sure to post the questions in the Q&A chat (tab above this box) with tagged the speaker ;)

MH: the capitalists are rolling around hearing these business timelines XD

MH: It's an influencer!

MH: Commercial = profitable? net revenue +/- zero? Guess it depends on if it's a private, personal business or if there are investors/shareholders

MH: new insight, or rather old insight which were completely lost through the agricultural revolution.

MH: I believe the German government is in talks about allowing the agrocltural subsidies to be used by Agroforestry. Basically recognizing it as a form of farming.

MH: <https://pfaf.org/user/Default.aspx>

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TB: Hello from sunny Utrecht in the Netherlands

JS: Thanks a lot Wouter concerning your answer on WEIna - I completely agree, however, the agencies do not see it as enriching as you call it...

JS: Thanks a lot for all of your interesting presentations and reflections!

PL: best time to plant a tree is 7 years ago... so the saying goes

SD: Sea kale (bleached!) is seen as a real delicacy (and money maker ;-)) in Belgium by the growers...

SD: @eva - within the biological growers, interest is growing, but mostly within the group of growers producing delicacies/specialties for restaurants...

LD: Thank you!

LD: Hello everyone else, how are you doing?

LD: Thanks :-)

LD: We are setting up a database to do this with Food Forest Institute

MK: Hello from an equally sunny Voorst in the Netherlands

MK: You can find more information about the design, their businesscases and plant lists on <https://voedseluithetbos.nl/en/business-plans/>

MK: food forestry is such a complex system, that requires new insights on so many levels.. noone can control this. There will be in a way as many food forests as there are owners, but what we do now: this conference, sharing knowledge and inspiration is exact

JH: I am living the conference today! Learning loads and enjoying this N europe spin having just been to Chile and all over the world with Geoff Lawton!

JH: Louis, you legend!

JH: great advice for preserves and adding value to raw ingredients

YB: Same here @Marie-anne Hachey, do you know Jelmstorf and Luneburg Heide ? =)

YB: Jelmstorf is a small village nearby, I live there.

YB: A question : we know that a lot of forests will not cope with climate change. How to make food forest that will not also collapse with changing conditions ?

YB: A walnut tree takes maybe 10 years to be productive. So what if the conditions are not good anymore for this walnut tree in 10 or 20 years ?

YB: I just realized, thanks :)

YB: Nice ambition ! :)

YB: Thank you for the answers. I think it is not that easy to anticipate what will be the change in your region because of food. I think we should also work with climate scientists that make local prevision of climate evolution.

JF: Woohoo Frank :-)

JF: @kien, same here :)

Kv: @Frank, enjoying your value-based explanation of vision-shift over generations

Kv: Thanks Steven, very inspiring! Learning from the past, we need not find out every wheel of innovation ;-)

Kv: super, @Jelle and @Louis, great talks!

Kv: I agree with @Louis, the importance of scientific results, but let us not forget the role of artists and filosofers (we have to rethink our relation to nature) and the rol of well informed and inspired consumers who tak their social role as citizens

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Kv: We are trying to submit a project to show the hidden value of food to consumers. Feel free to join..

Kv: @Wouter: why not join forces with regenerative agriculture?

Kv: thanks for your great knowledge and sharing!

SF: Sustainable forestry does have the potential to provide us with crucial natural resources, while supporting biodiversity and sequestering carbon (if done in the right way). Currently the UK (and I believe the Netherlands) imports most of its timber and wo

AS: this was great, thank you!*

AS: the permaculture people are all smoking pot. liked that part :-)

AS: @Lieven: right, just ordered some :-)

SH: Thank you Kien van Hovell :-)

SH: Beurre d'Arenberg, le Triomphe de Jodoigne, Beurre magnifique, Beurre de Lucon, Doyenne d'Alencon

LB: @the Ghent College team: I just visited such a historic estate with a lot of food forest elements. Very interesting, there was indeed a lot of innovation and trials hundreds of years ago (<https://www.natuurenbos.be/museumtuingaasbeek>). Interesting approach

LB: @angela: I would say, in the context of food forests, mushrooms would be more appropriate.

LB: a hype is a luxury problem, I agree. But it also dies easily if it does not deliver.

LB: our cooperative agroforestry farm we have a collaborative agreement with ILVO to do research on our work. We have the opportunity to have the conversation on food traditions and preparation, because the consumers are truly invested in the company (not onl

LB: @wouter, it is "chef" not "chief" ;)

LB: biodiversity loss is another serious threat...

Pd: @jelle Nice overview from a (very Dutch) landscape perspective!

Pd: Good point to discuss (and problematize) what is commercial.

Pd: I always say to people that tell me our story is so much more professional than those old hippies, I tell them: I know what you mean.. but they were right, you know ;-)

Pd: @eva: agreed!

Pd: as food forests take some time to grow, supply and demand can grow together

Pd: @Louise that scenario is certainly one to consider as well. I think we have to work on parallel tracks; increasing resilience and finding and growing in a niche in current circumstances

Pd: Thanks for the presentations and discussion!

DH: Great talk Jelle Fekkes, I suggest you visit Prof. Martin Wolfe's Wakelyns Agroforestry as the system developed there very closely resembles the idea you expressed

MO: And two more great books to look forward too..... Knowing how much work it is, thank you so much in advance, Louis and Steven.

HE: To Steven and Stefanie: Will your new book contain descriptions of old techniques of food production

HE: Quite some knowhow should have been build up by old religious communities. They tended to write them down. Have these sources been used as well in Steven and Stafanies book? Or is there another reference for this?

ES: From Steven: Beurre d'Arenberg, le Triomphe de Jodoigne, Beurre magnifique, Beurre de Lucon, Doyenne d'Alencon

KB: respect for the wisdom of our ancestors...

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ME: @everyone. Is there a main agroforestry database where people gather research, free books etc? (International or in the Netherlands).

AR: Frank, you mentioned that you need to get a permit for the FF on Welna estate. Why is that, Welna is already a forest, no? warmly, Alide

AR: Snackbars to create and offer new and healthy snacks for many more people to access

AR: thank you all, very inspiring

FP: problem is science is coming so much slower.

PG: Can we expect to harvest a full meal in the near future for enough people so that the foodforester can eat as well?

PG: How large does a food forest on farm scale have to be to be able to continue functioning sufficiently during a changing climate?

PG: but have you really 400 euros in your pocket or was it 10 square meters and extrapolated?

PG: 4000 euros

Lv: In the end all of this will not really matter from the moment when shit hits the fan in terms of climate change, degradation of soils and biodiversity, etc. I think we should talk more about how we are going to design systems adapted to these conditions

Lv: St.Voedselbosbouw NL and Wageningen University are also making an open source plant database for 100 promising plants on 80 key plant characteristics, incl. cultivars and rootstocks.

AM: Introducing people to new tastes. Here in Oxford we have a small forest garden in a park. A black family came by who had never seen white currants; they were so pleased to taste them and know they could pick some and take them away.

RS: thanks for your engagement - showing the fun and the force of that movement!

Wv: @Pip based upon 24.000 m²

MF: Thanks to you all !!