



Schoenbrunn | Seminars

The **Schoenbrunn Seminars** have been designed to serve as a platform for expert knowledge, horticultural competence and research results in all branches of horticulture. They connect scientists, gardeners, specialists, consumers and society in general.

The Vegetable Series within the Schoenbrunn Seminars has been initiated by **Wolfgang Palme** – head of department of vegetable growing at the *Horticultural College and Research Institute Schoenbrunn* – and **Johann Reisinger** - a chef with a focus on gastronomic specialties and taste education.

The Schoenbrunn Seminars try to bring together propagators throughout the food chain – people involved in growing, commercializing, processing and consumption. Expert lectures expound the „history“ of certain vegetables, so that specialists get a holistic approach to the produce. Additionally, extensive exhibitions show the diversity of species and varieties and serve as a documentation of the wide range of use of vegetables. Degustations of the raw produce help to define the diversity of flavors, which is also held in high esteem in chef Reisinger's kitchen.

This diversity receives great attention and is converted into culinary delicacies, the focus being put on the character of the produce, i.e. its optical, haptic and sensoric identity. Viewing both horticultural origin and culinary outcome turns out to give a complete picture, allowing an **entirely new, holistic approach** towards vegetables that has long been forgotten in our specialized world.

This way vegetables such as tomatoes, peppers&chilis, vegetable roots, lettuces, cucumbers, peas&beans, spinaches and kales have been presented so far.



A series of presentations organized by:
Horticultural College and Research Institute Schoenbrunn, Vienna
and *Graduates' Association of Austrian Horticultural Colleges*

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1131 Wien, Grünbergstraße 24, Tel: (01) 813 59 50-331, Fax: (01) 813 59 50-336, e-Mail: w.palme@gartenbau.at

