

# IT'S GROWING

~ in the ~

## CÔTE DES LÉGENDES

This temporary exhibition highlights the vegetables grown in Northern Finistère and, in particular, on the Côte des Légendes.

Discover a fantastic opportunity to learn more about their sometimes exotic roots, their production cycles and the local know-how that accompanies their cultivation.

## GOLDEN BELT - and - PEDOCLIMATE

*Finistère is a historic vegetable-production area, thanks to its exceptional conditions for growing vegetables: a consistent oceanic climate all year round, with plenty of wind and rain.*

*The scientific name for this phenomenon is the «pedoclimate».*



Straddling the Côtes d'Armor and Finistère, this stretch of coastline in Northern Brittany is known as «The Golden Belt».

## A few NUMBERS

Bretagne **3<sup>rd</sup>** Largest vegetable-producing region in France, after Hauts de France and Nouvelle Aquitaine.

Finistère **2<sup>nd</sup>** Leading department in France by volume of vegetable-producing agricultural areas

Finistère **1<sup>st</sup>** Breton department in the production of field vegetables\*

\*cultivation carried out at a time of year which allows the plant to reach the harvest stage without the use of artificial cultivation.

Field crops and field vegetables accounted for 24% of all production in the Côte des Légendes, second only to dairy farms (29%), according to the 2010 Agreste activity report.

## A COOPERATIVE FARMING SYSTEM

The agricultural sector in the Côte des Légendes is marked by a cooperative system (60% of jobs in the sector come from agricultural cooperatives).

**1958** Creation of the artichoke committee  
Local producers sought to regain control of their sales from merchant shippers.

**1960** Creation of the Agricultural Collective Interest Company (SICA) of Saint-Pol-de-Léon  
This group allowed for daily prices to be set, calculated according to supply and demand.

**1965** Creation of the «Cérafel» economic committee  
Today, this association is made up of seven agricultural cooperatives and sells 500,000 tonnes of fresh vegetables every year.



## ~ Legendary VEGETABLES ~

The cabbage and the artichoke, historic and legendary vegetables !

Of Mediterranean origin, artichokes have been produced in Brittany for centuries. This vegetable is cultivated entirely by hand – manually cut one by one from spring until the first frosts. Between 2010 and 2017, Brittany was the largest artichoke-producing region in France, after Occitanie and Provence Alpes Côte d'Azur.

The cauliflower, an emblematic vegetable of Brittany, is also harvested by hand in each of the twelve months of the year – so we can enjoy it fresh on our plates all year round! This seasonality can be tricky however, as harvesting conditions are often harsh in winter.



endives

## But which other vegetables can be found in our fields?

You're sure to have seen these endless paths of small shrubs that line our roads and country lanes, those hectares of curious yellow and green stems lined up like soldiers, or those orangey-red balls scattered here and there.

A closer look at four everyday vegetables – the shallot, the potato, the Belgian endive and the squash – that shape the landscapes of the Côte des Légendes, colour our markets and fill our plates. Many of these crops have come a long way before taking root in the Côte des Légendes. Take advantage of this opportunity to discover their origins and characteristics, and all the secrets of their production.



shallots



gourds



potatoes