AN IMMOVABLE FEAST

The architecture of a sustainable foodscape

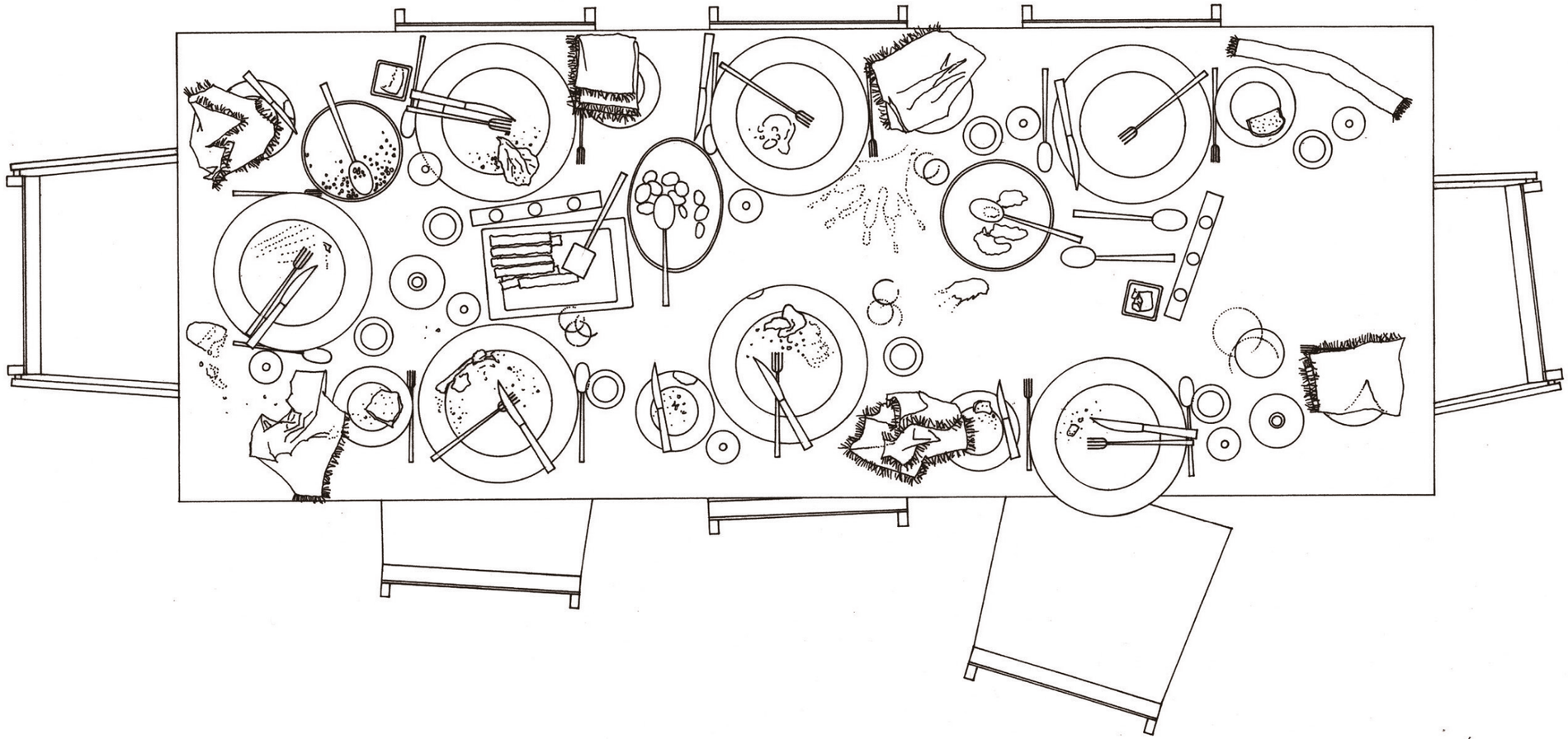

Image cover and right: Wigglesworth, S. (2022). “The Disorder of the Dining Table” UOU scientific journal #04, 122-127.

P5 presentation 2024/06/28
Bart Claver | 4804112
ADC3 Graduation Studio


AH TOMATEN
Prijs € / kg
2,90
Verp. datum
15-3-2022
Inhoud / kg
0,080
Bedrag €
0,23
AH TOMATEN
Prijs € / kg
2,90
Verp. datum
16-3-2022
Inhoud / kg
0,090
Bedrag €
0,26
AH TOMATEN
Prijs € / kg
2,98
Verp. datum
21-3-2022
Inhoud / kg
0,070
Bedrag €
0,21
AH PAPRIKA ROOD
Prijs € / kg
Verp. datum
21-3-2022
Inhoud / kg
1 stk
Bedrag €
0,95
Prijs € / kg
2,98
Inhoud / kg
0,178
AH TOMATEN
Prijs € / kg
2,78
Verp. datum
16-2-2022
Inhoud / kg
0,094
Bedrag €
0,26
AH TOMATEN
Prijs € / kg
2,78
Verp. datum
17-2-2022
Inhoud / kg
0,154
Bedrag €
0,43
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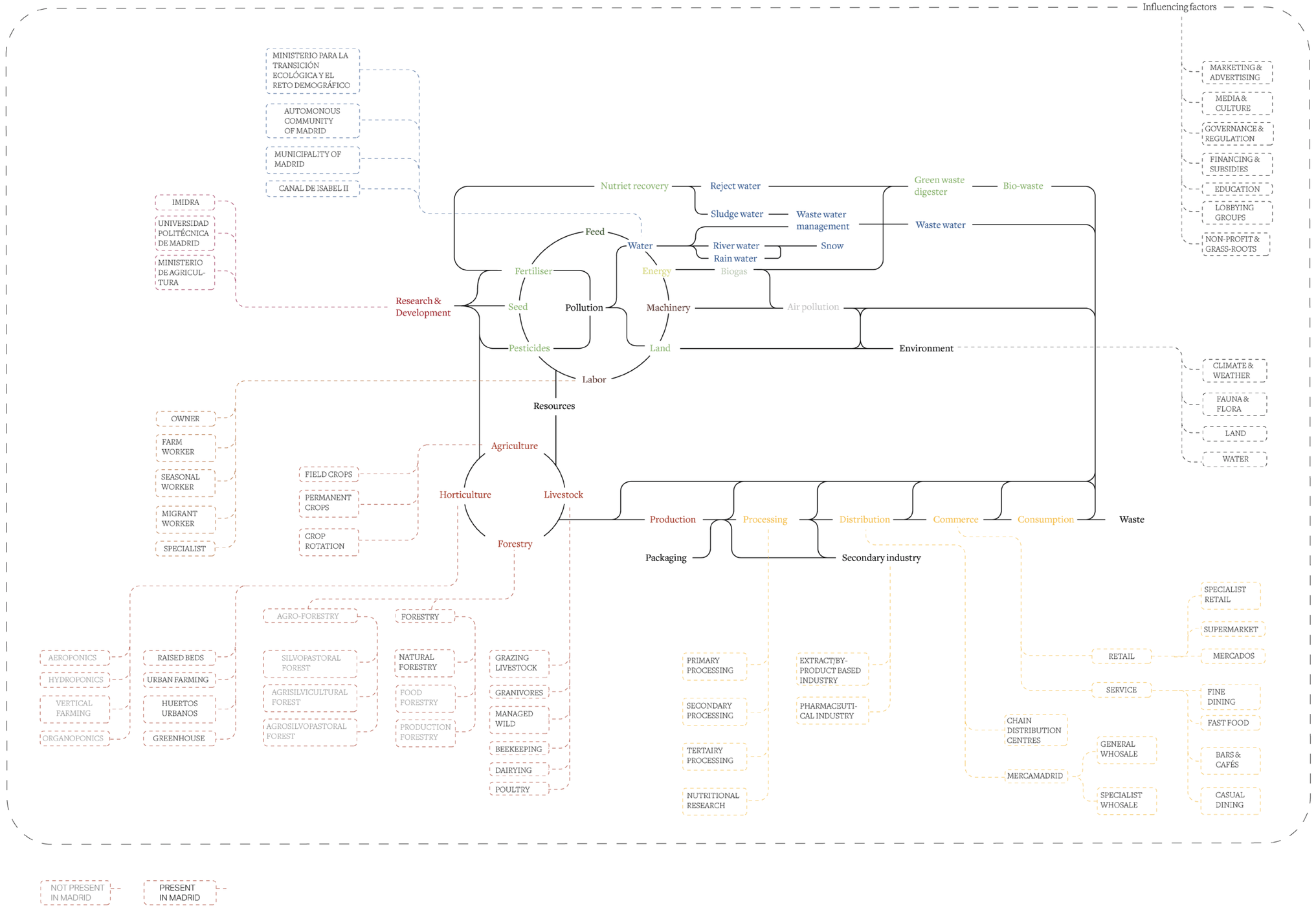
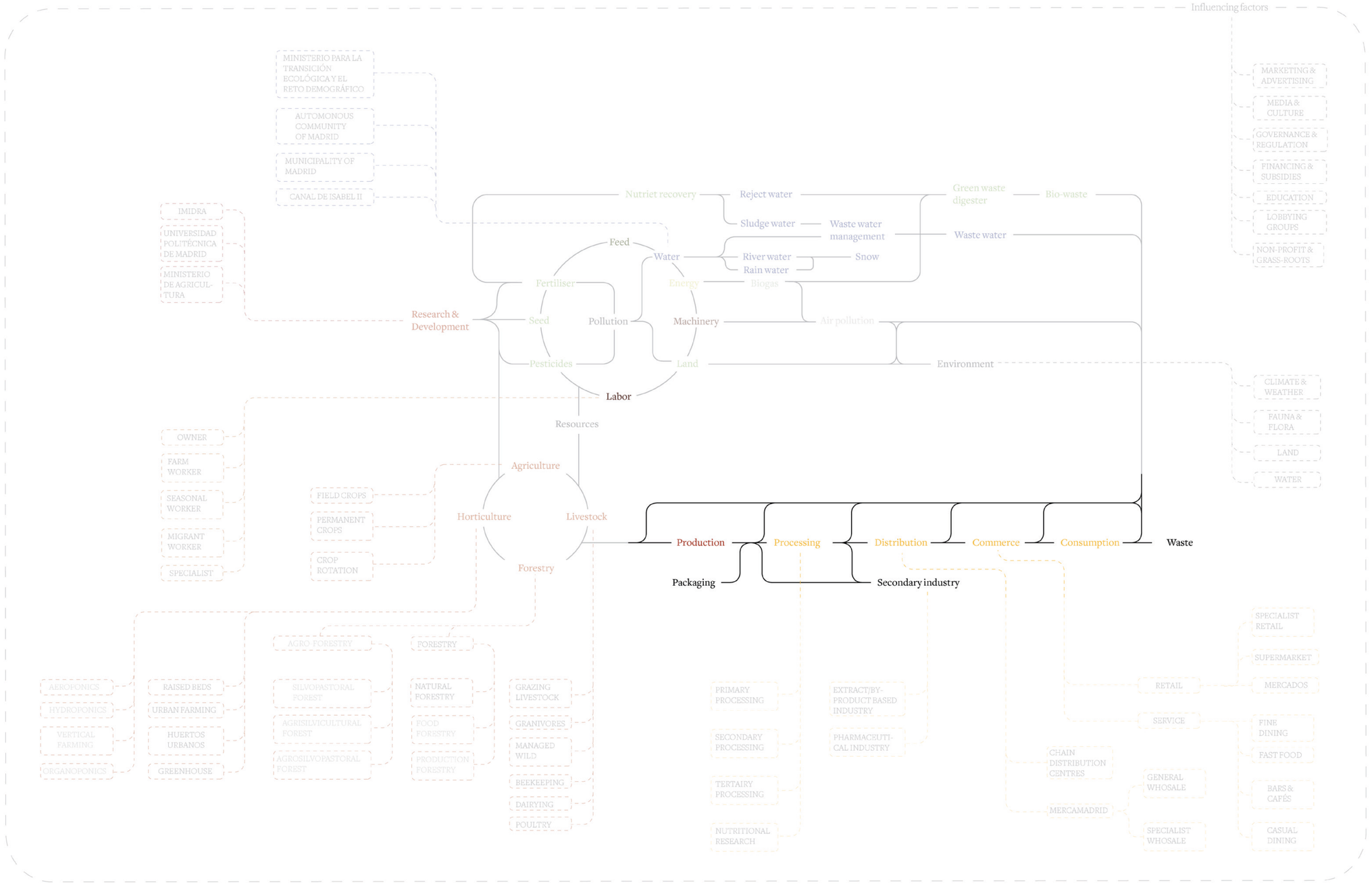
Prijs € / kg
2,78
Verp. datum
22-2-2022
Inhoud / kg
0,208
Bedrag €
0,57
AH TOMATEN
Prijs € / kg
2,78
Verp. datum
24-2-2022
Inhoud / kg
0,148
Bedrag €
0,41
Prijs € / kg
2,78
Inhoud / kg
0,314

Milking facility in Navarre by Pedro Pegenaute for Spanish Pavilion at 2023 Venice Biennale

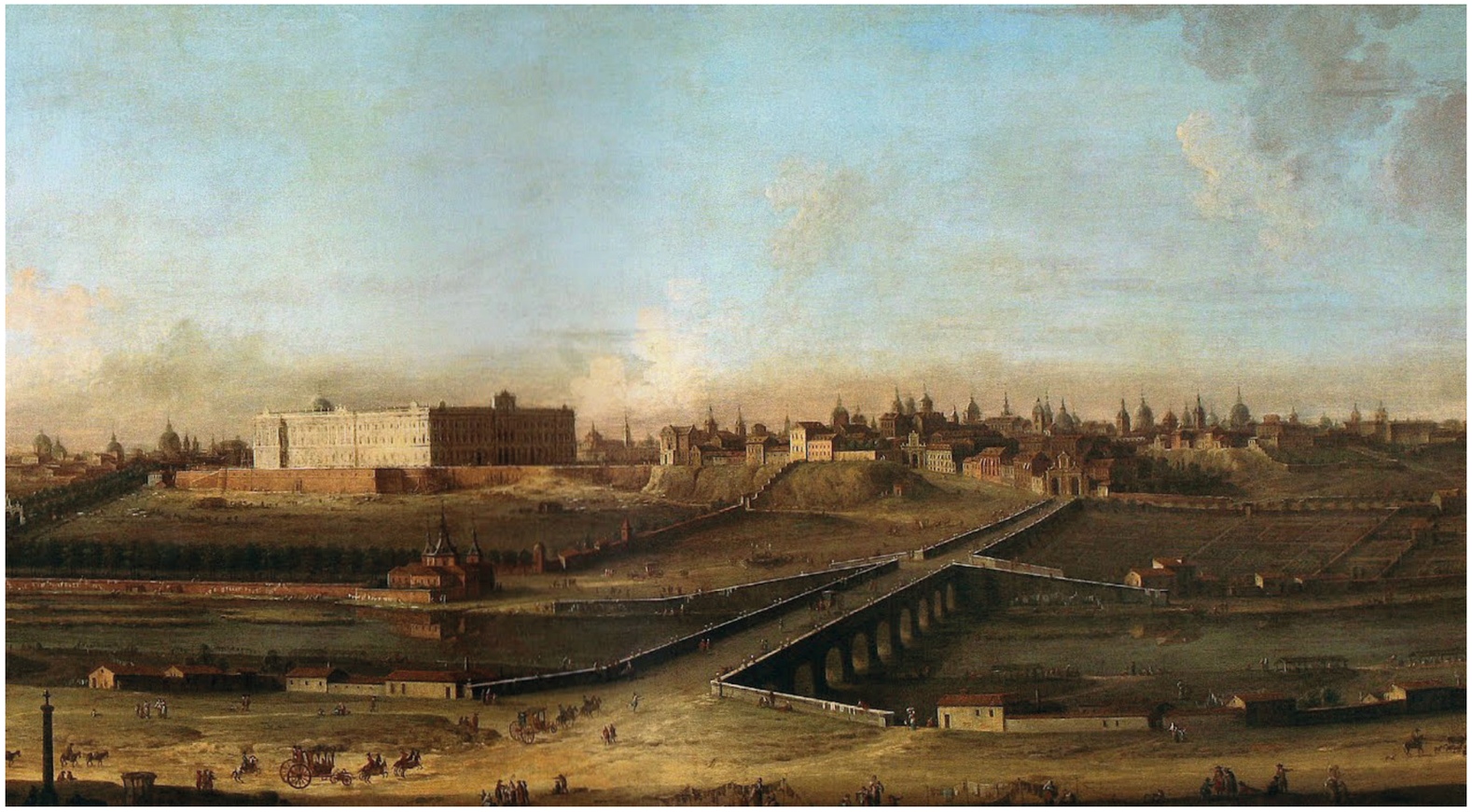


Agriculture flow network with actors

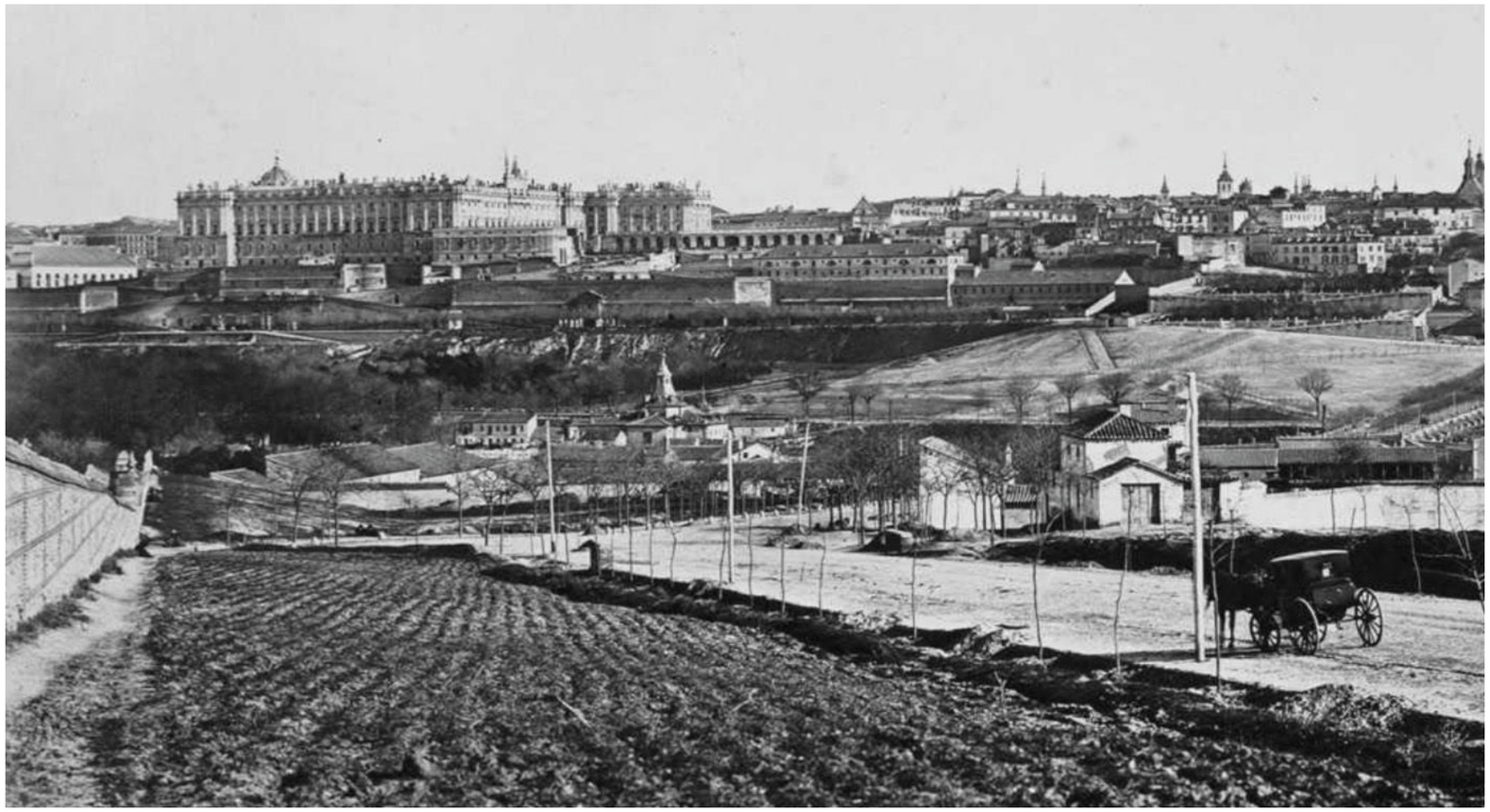


Agriculture flow network with actors

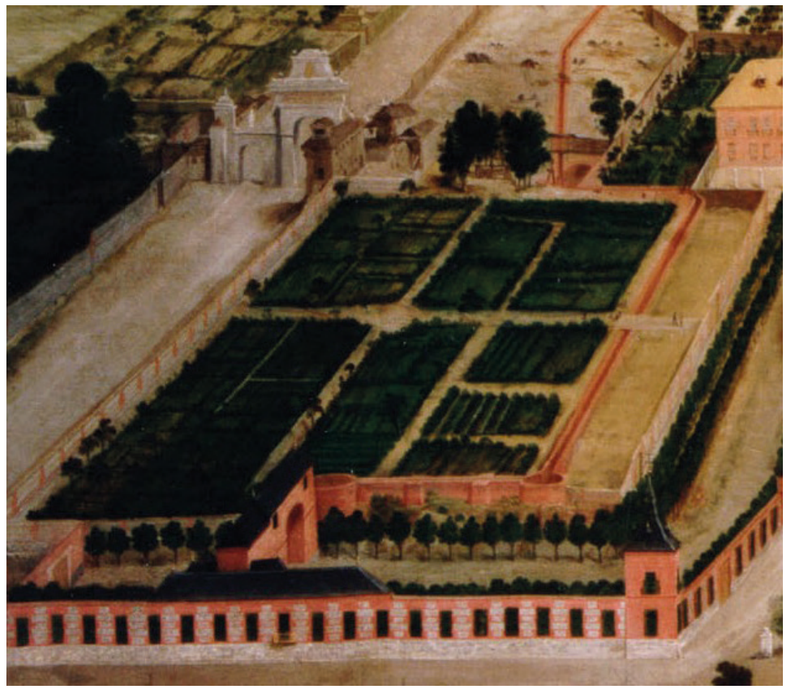
La Linda Bakery, Carrasco | photograph by Pedro Livni



View of the Real Alcázar and the Segovia bridge, 1753



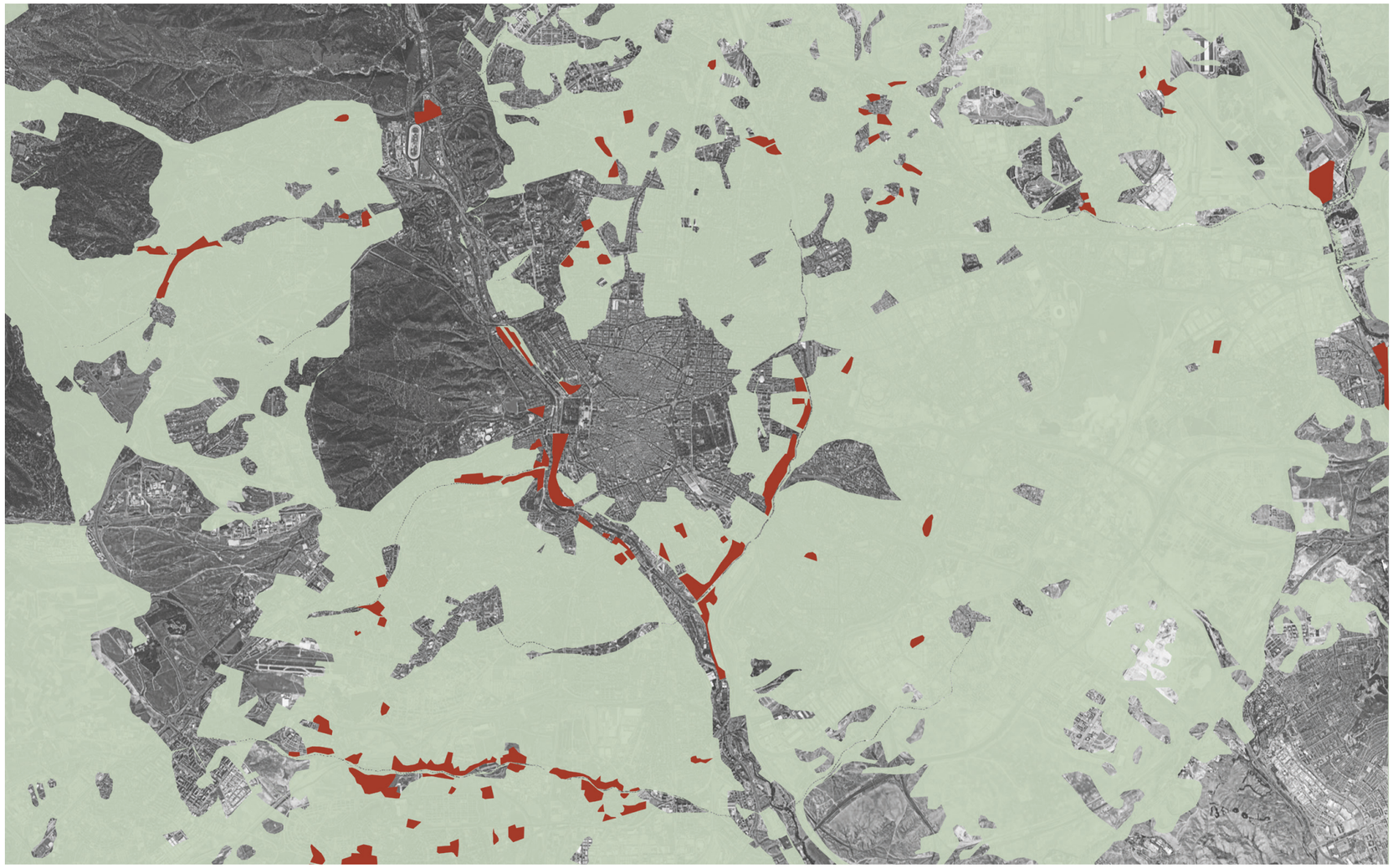
Views of the west bank of the Manzanares River around 1900



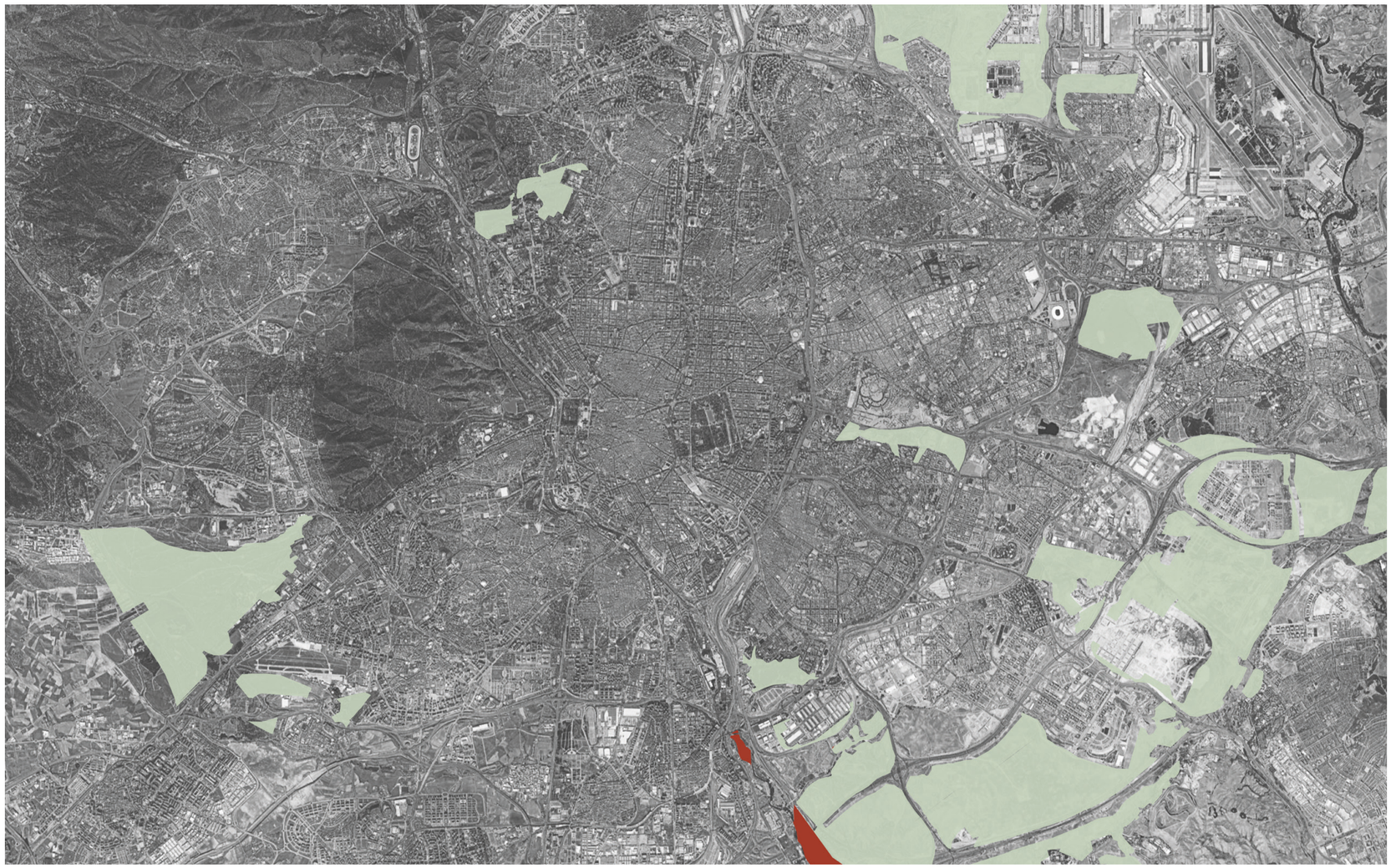
Royal garden: El retiro, 1636

Private estate: Finca de Vista Alegre, 1950

Public garden: El Calderon, 1950



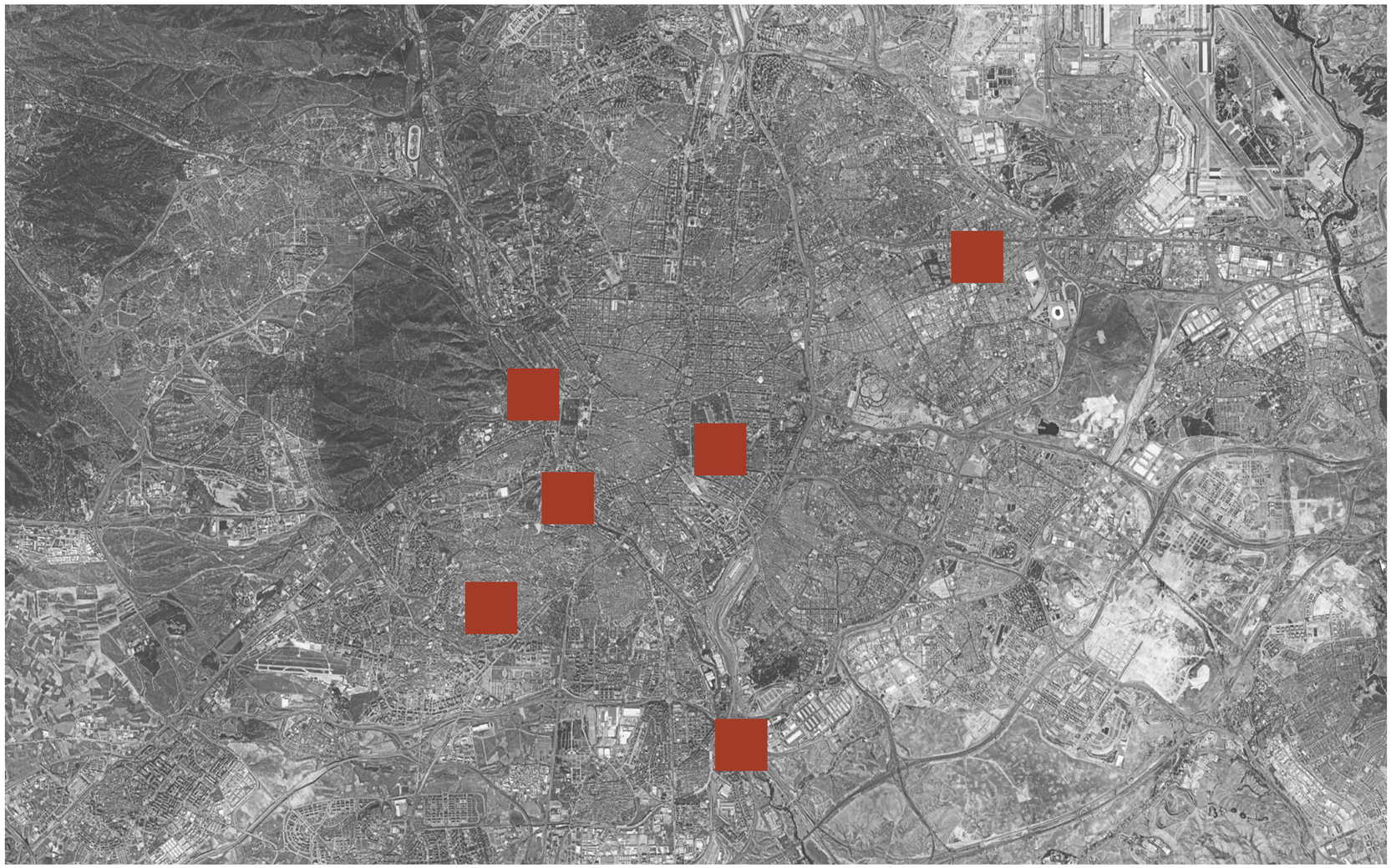
Categorized green 1875



Horticulture
Pastures

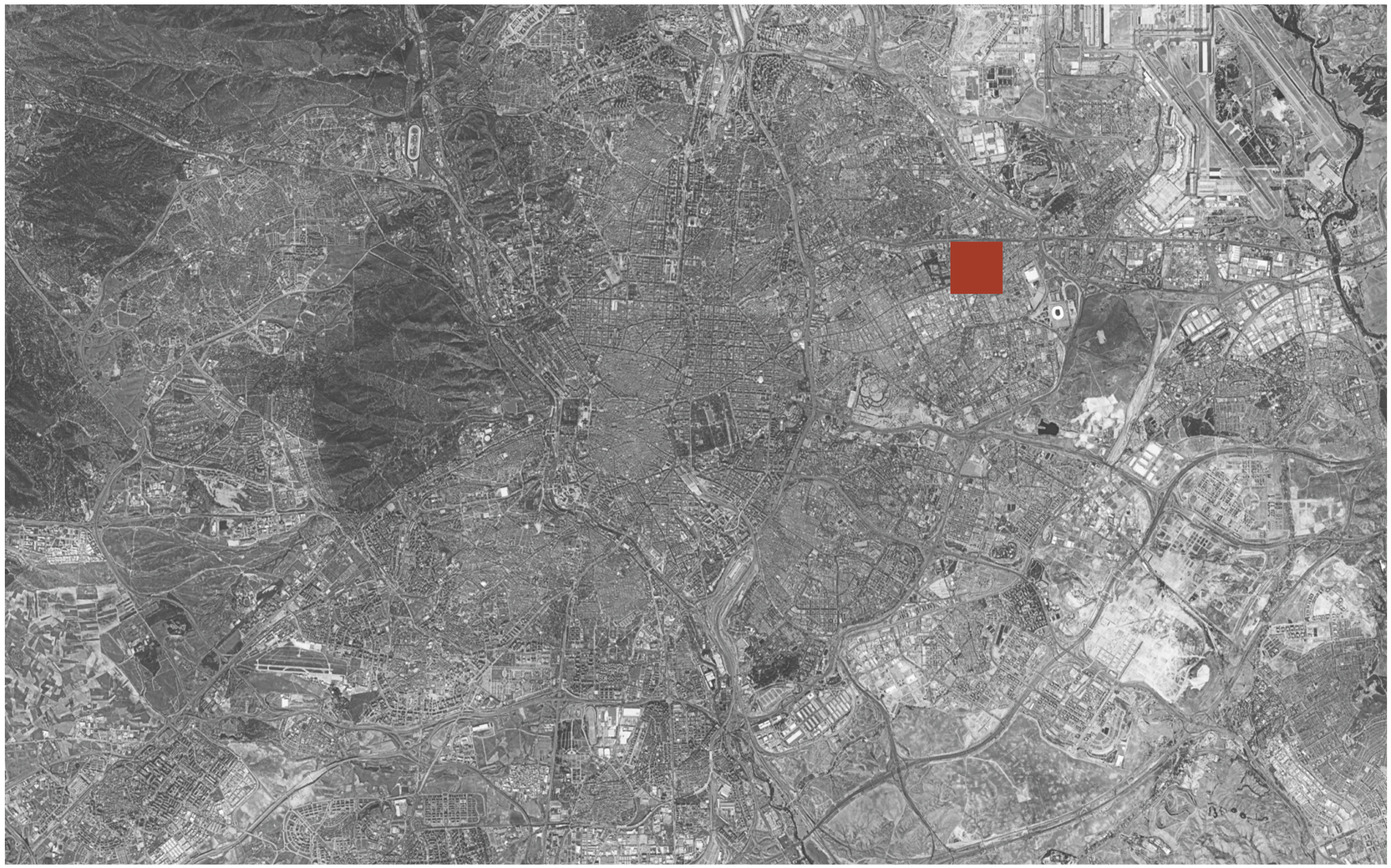
0 2km 5km

Categorized green 2016



0 2km 5km

Sites of investigation



Selected site

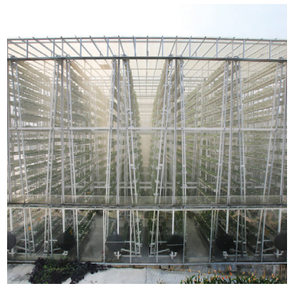
Torre Arias Palace front entrance in 2022

La Merienda by Luis Egidio Meléndez, 1772

By eating we digest territories

Quote from the Spanish pavilion at the Venice Biennale 2023



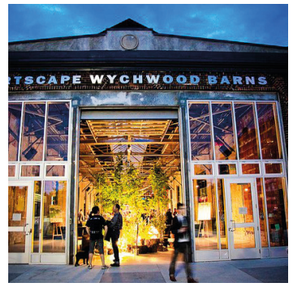





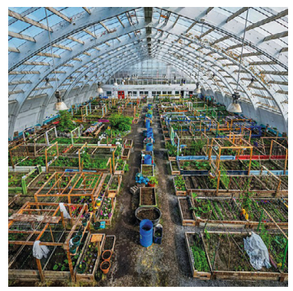








TSCAPE WYCHWOOD BARNS




NYC ELITE
NYC ELITE


1: Crop rotation

2: Cover cropping

3: Conservation tillage

4: Integrated Pest Management

5: Water management

6: Soil management

7: Agroforestry

8: Livestock and Pasture Management

9: Organic Practices

10: Diversification

11: Community Engagement and Education

12: Renewable Energy

13: No-waste

14: Localized Processing & Production

15: Learning and Adaptions

10: Diversification

Diversity in crops helps reduce risks of nutrient depletion and pests as well as increasing biodiversity and sustainability

13: No-waste

Considering nothing a waste optimizes the use of resources of the farm and reduces the negative output.

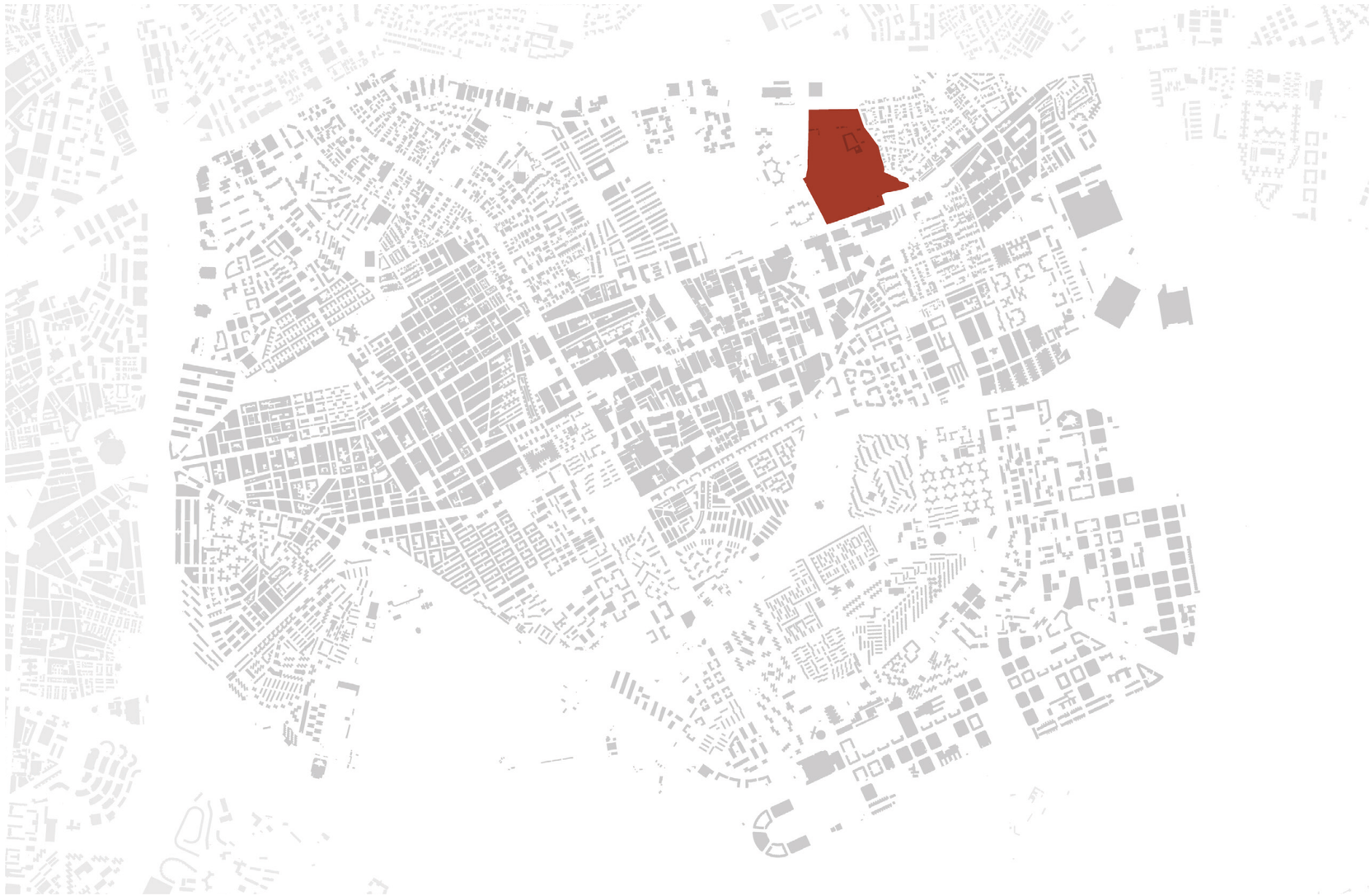
14: Localized Processing & Production

Processing and producing as much as possible on the local level reduces the impact of transportation and promotes local expertise and economics

15: Learning and Adaptions

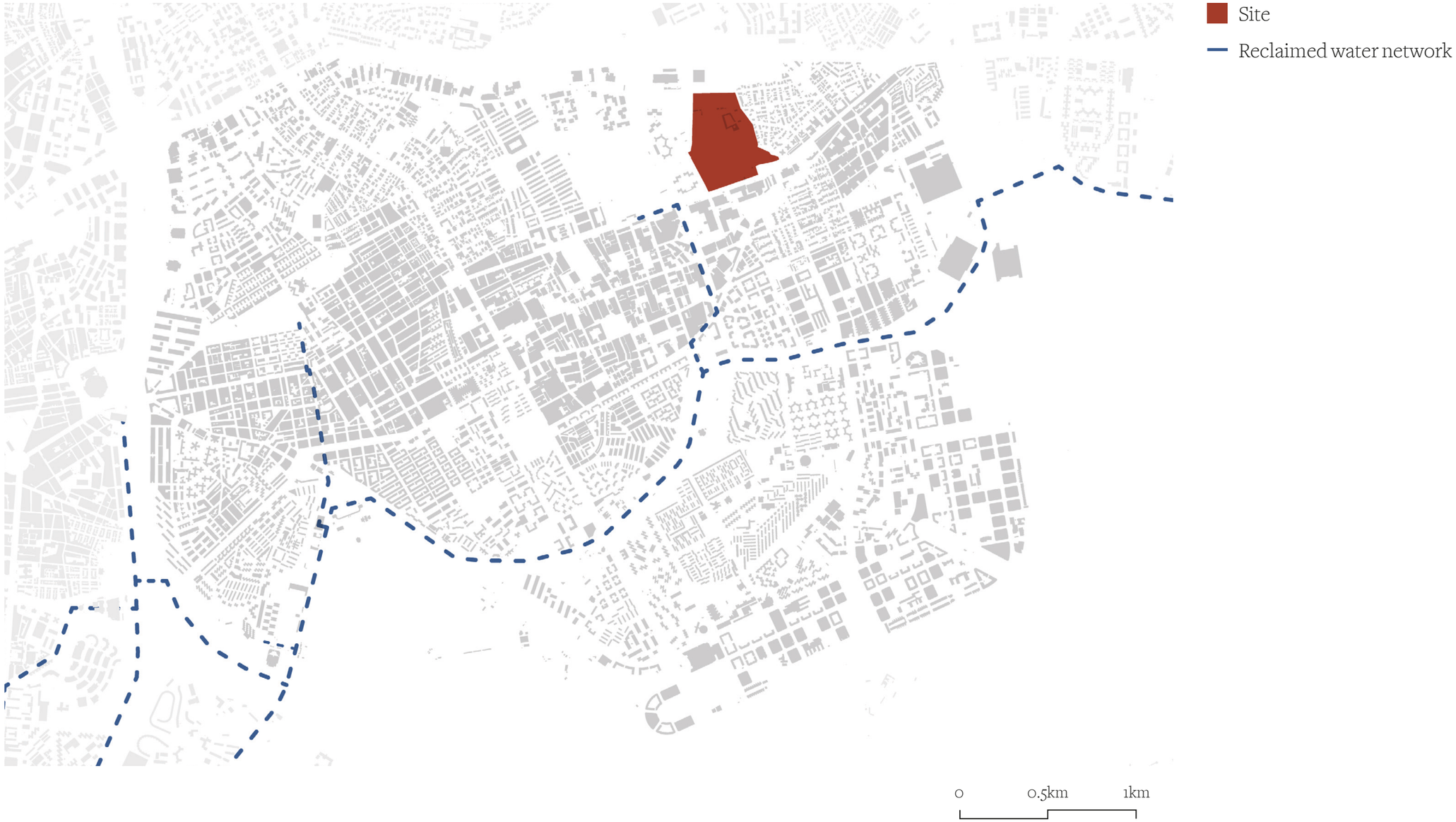
Continues learning of new techniques, species and technology allows for adaptions to changing climate conditions

Selected site



Site

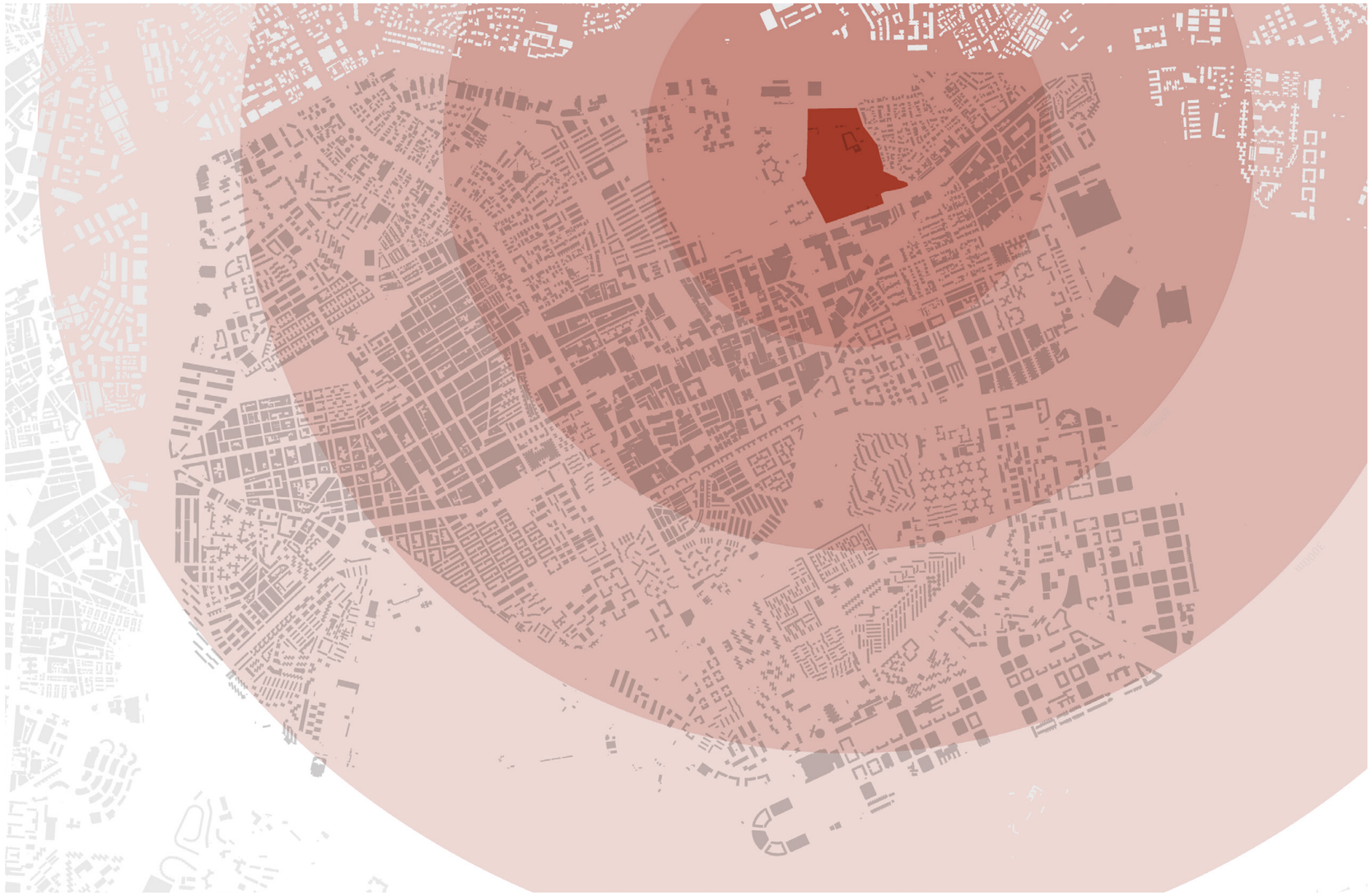
0 0.5km 1km

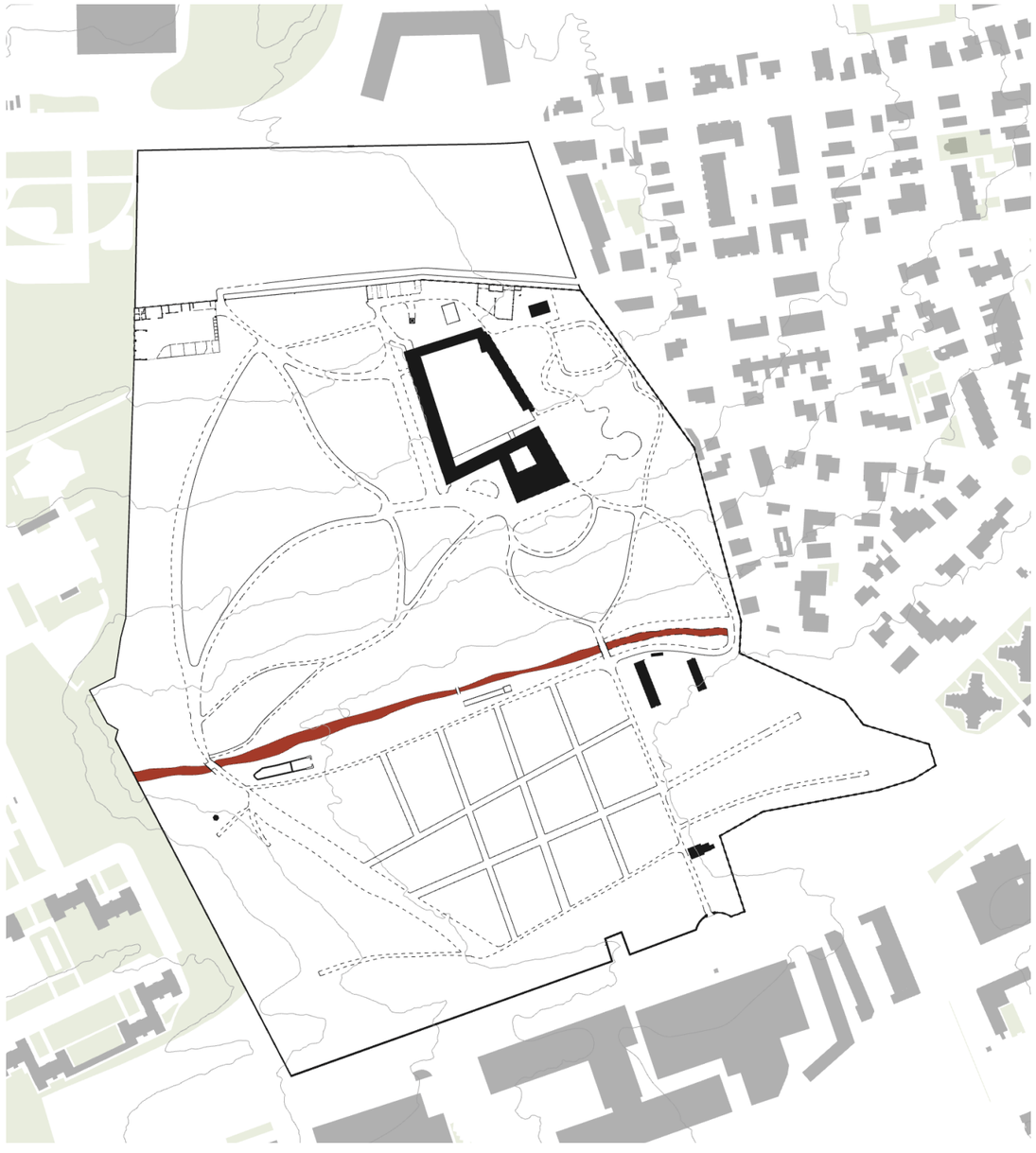

Site
Reclaimed water network
0
0.5km
1km


Site
Reclaimed water network
Schools, community centers & retirement homes
0
0.5km
1km

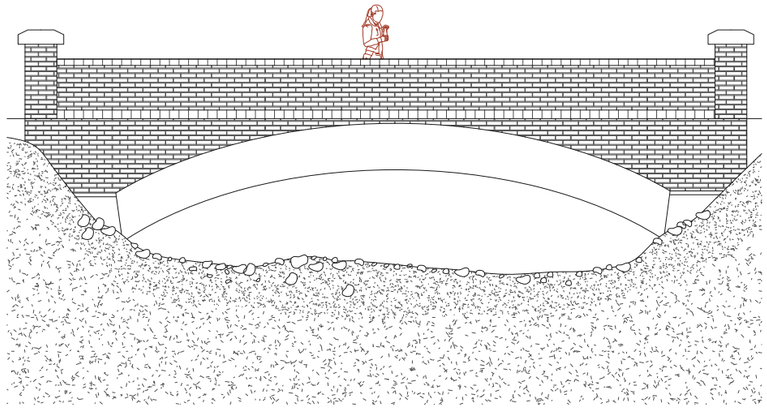

Site
Reclaimed water network
Schools, community centers & retirement homes
Food-based places
0
0.5km
1km


Site
Reclaimed water network
Schools, community centers & retirement homes
Food-based places
Hospital & research lab
0
0.5km
1km

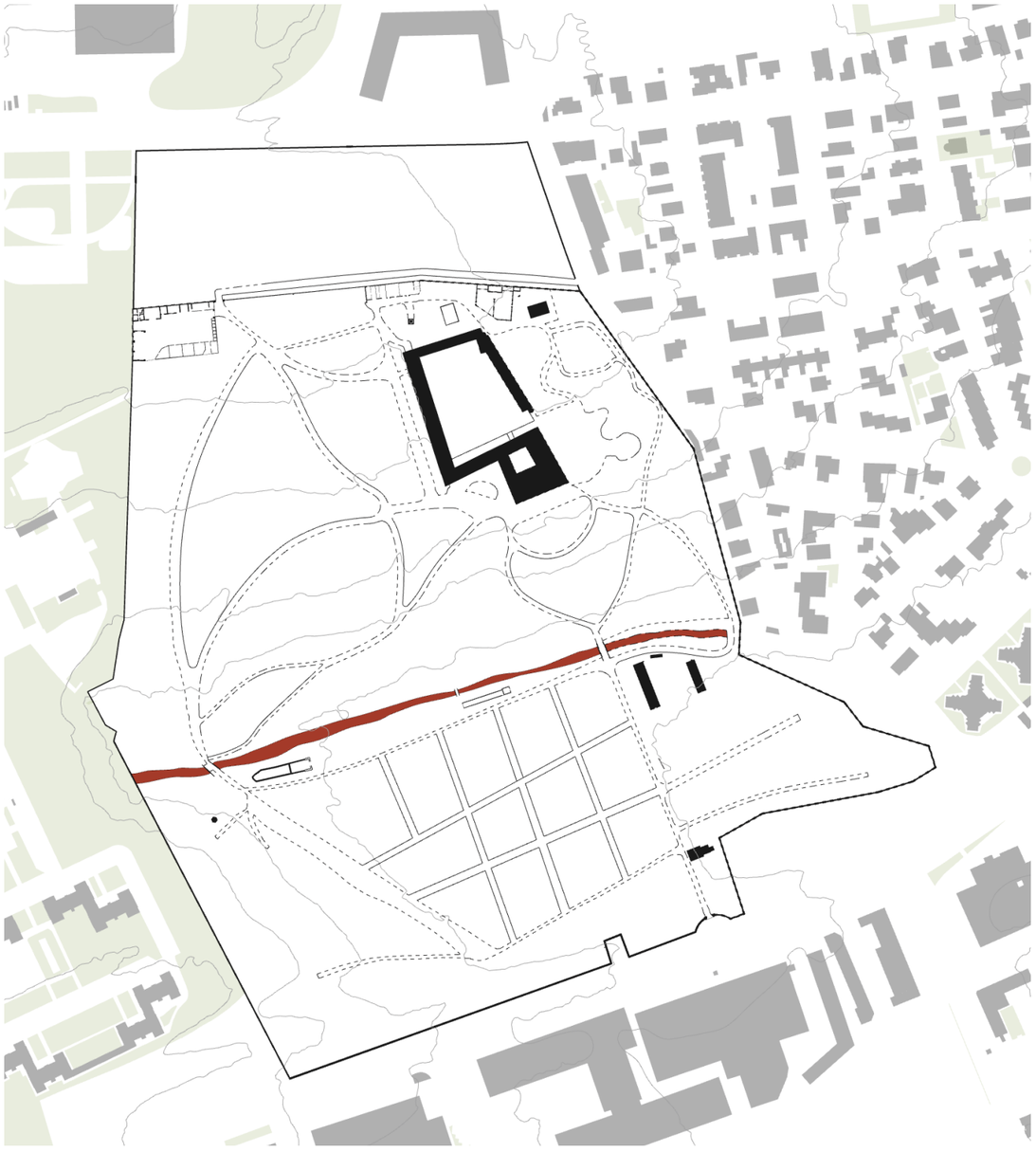

Site
0
0.5km
1km

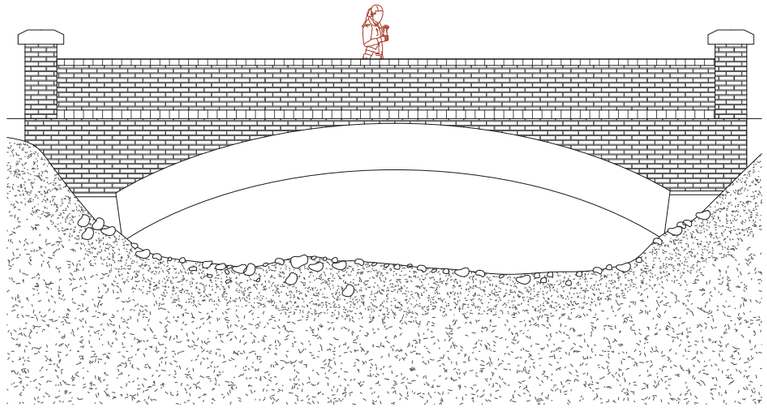


Site, current stream bed



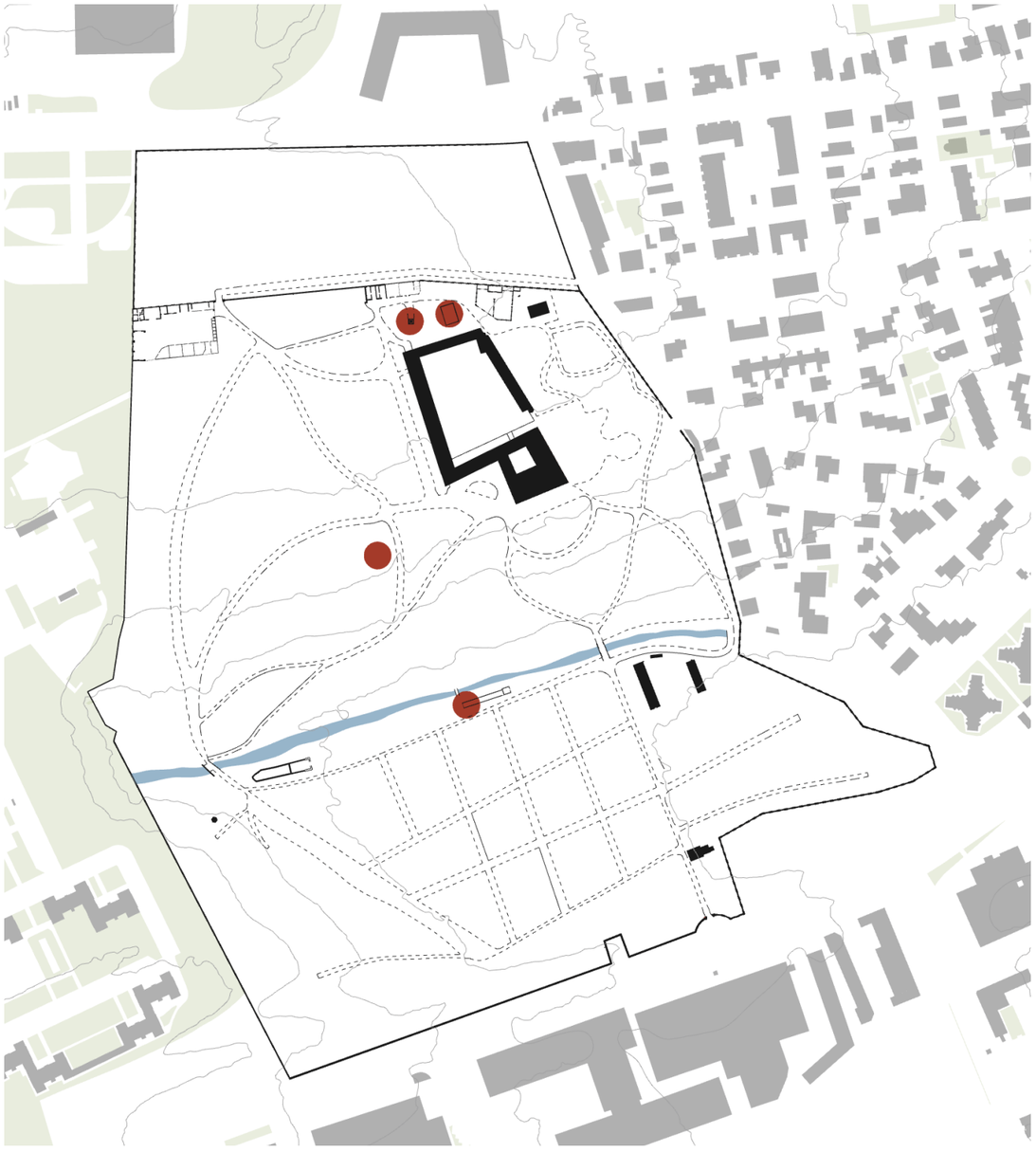
Current



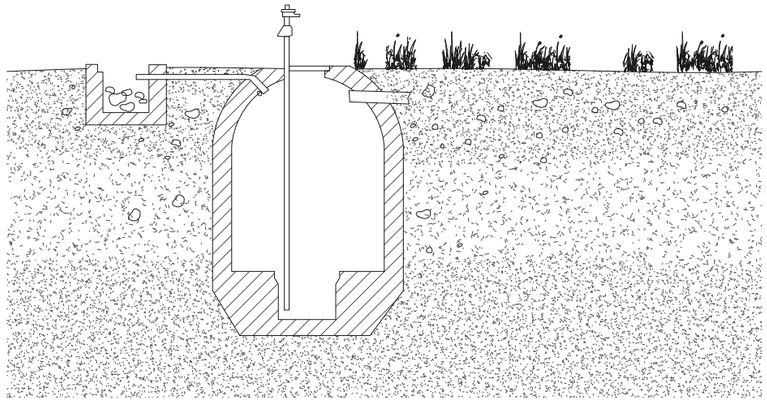


Intervention

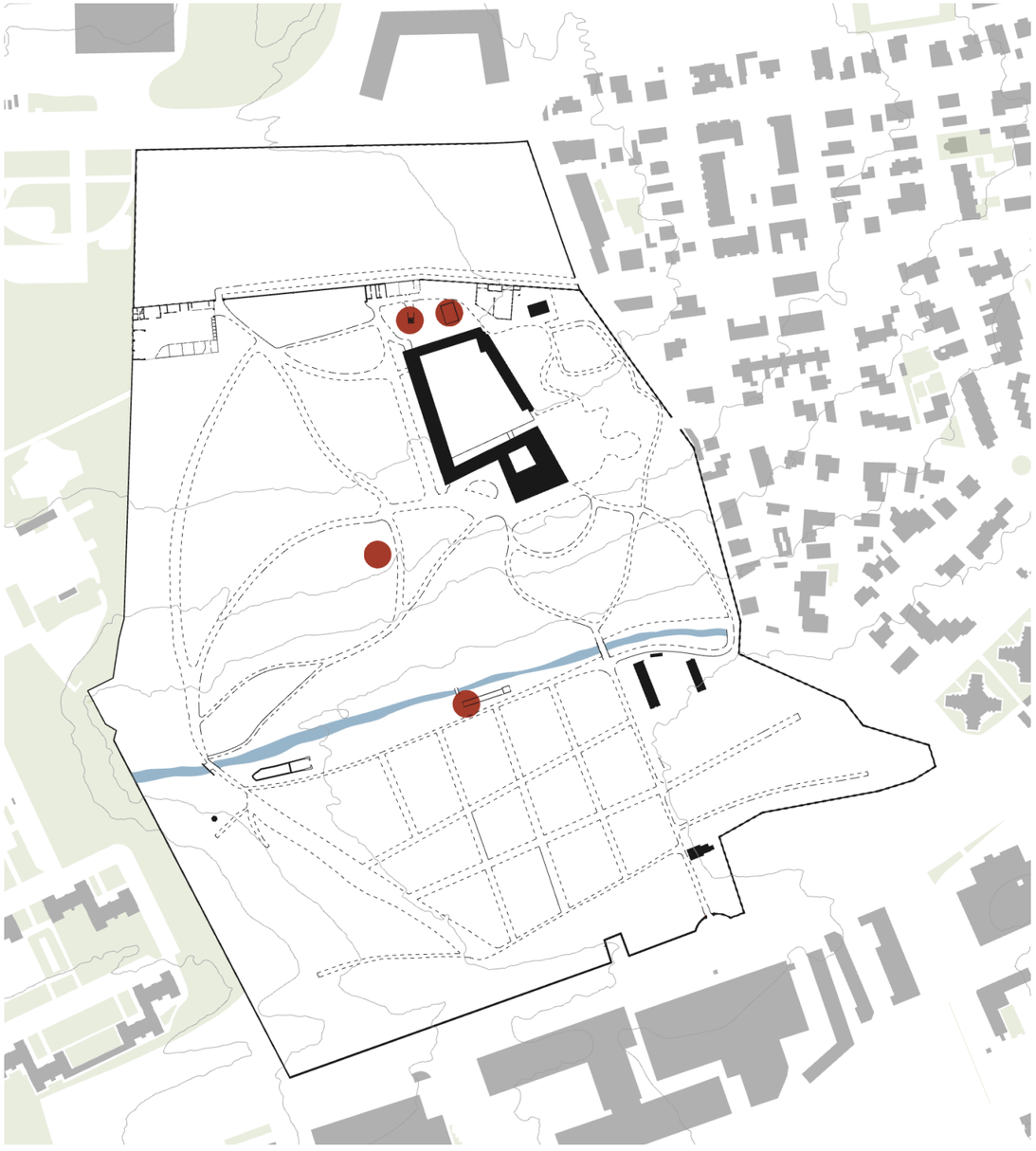
Site, revitilization of the stream

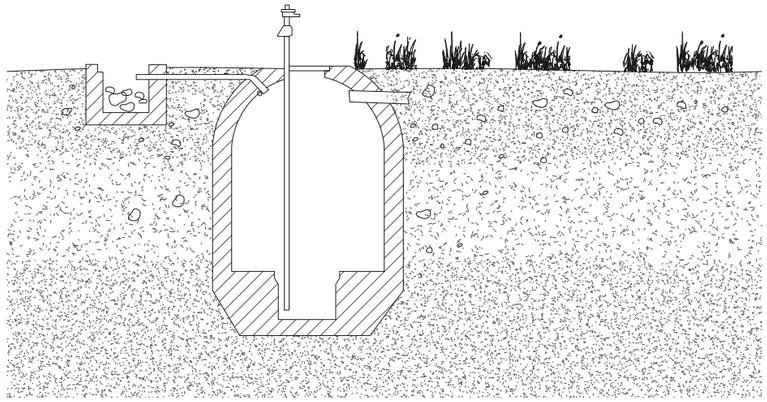


Site, existing unused cisterns

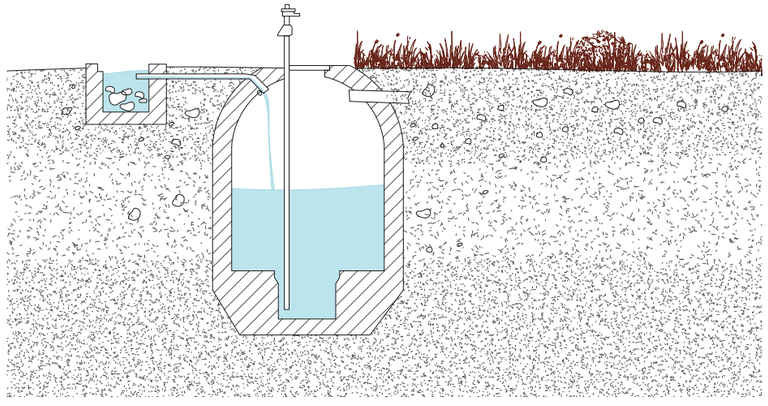


Current



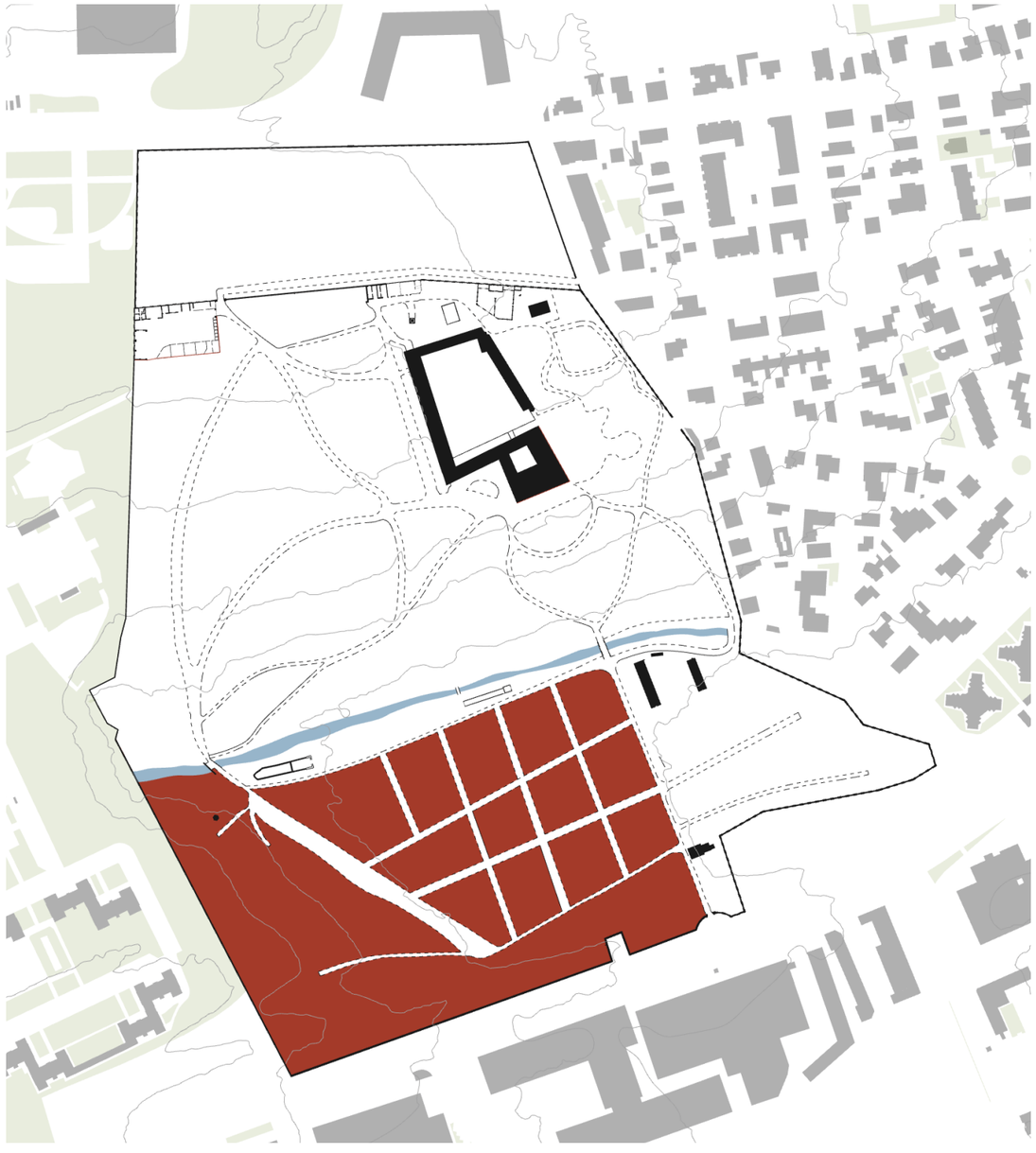


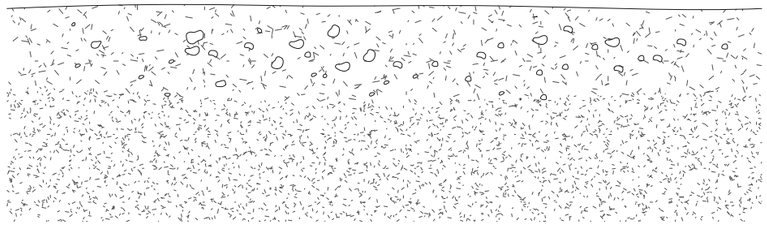
Current



Intervention

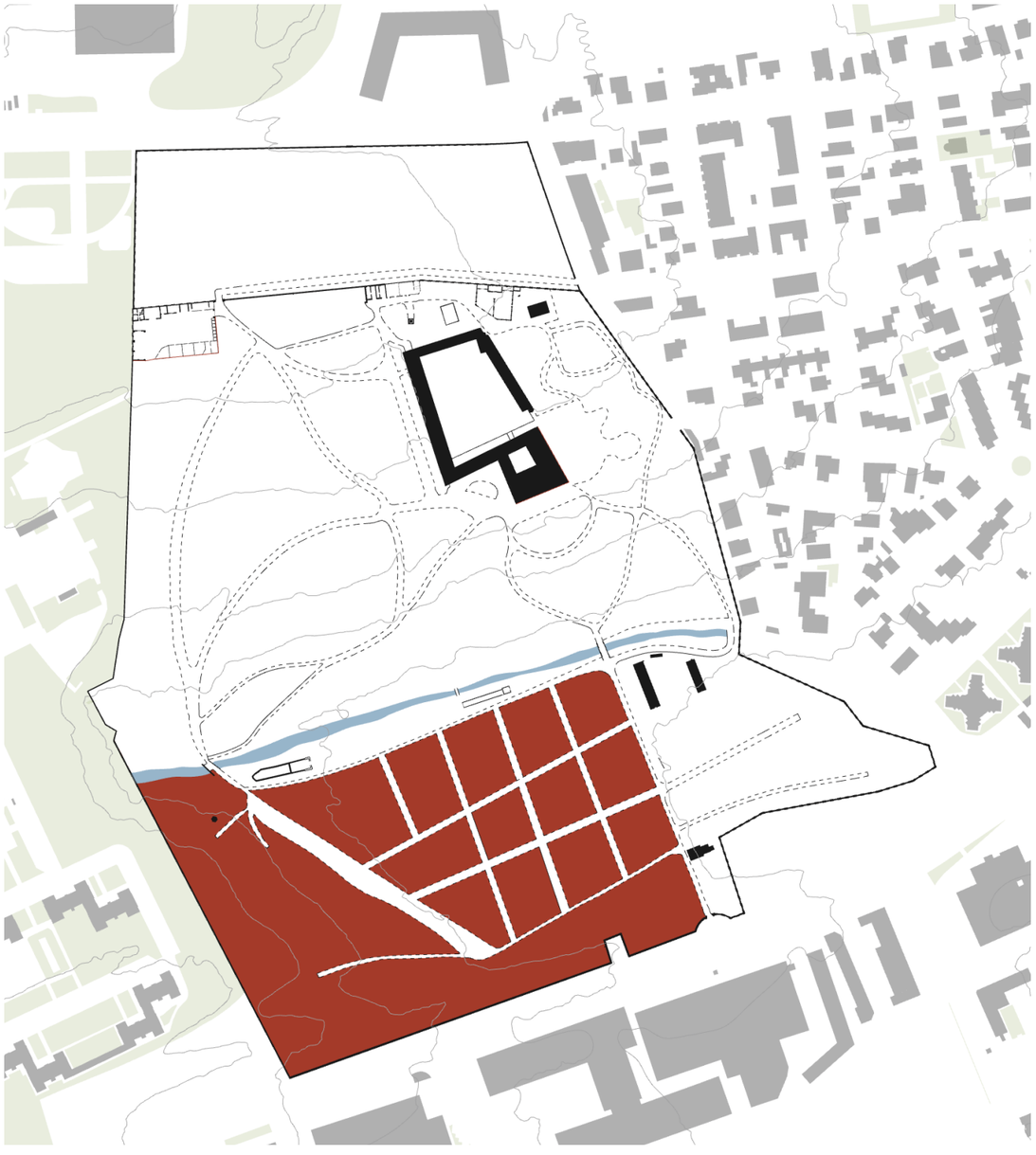
Site, reuse of existing infrastructure

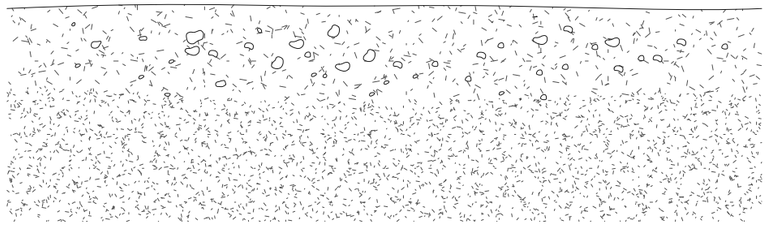




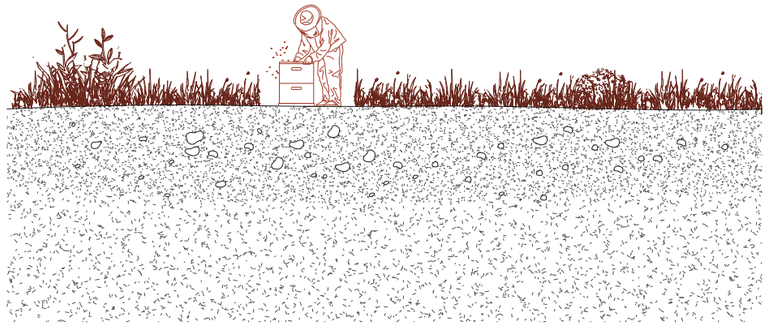
Current

Site, low difersity in lower fields



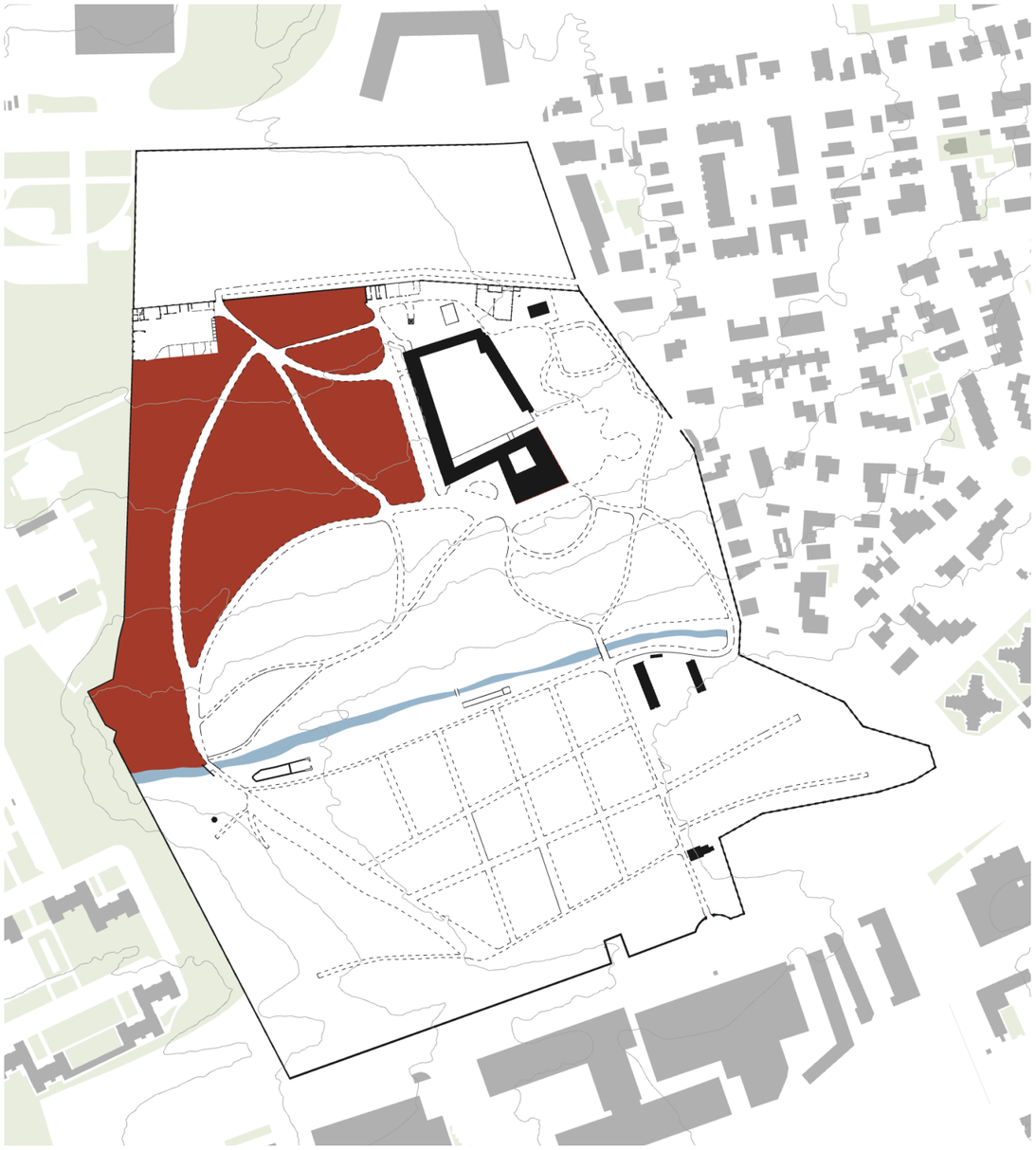


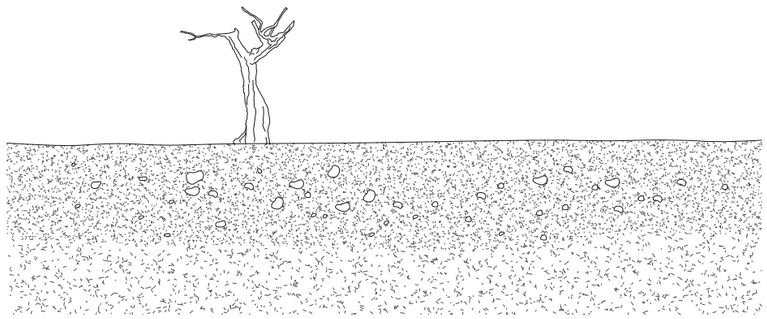
Current



Intervention

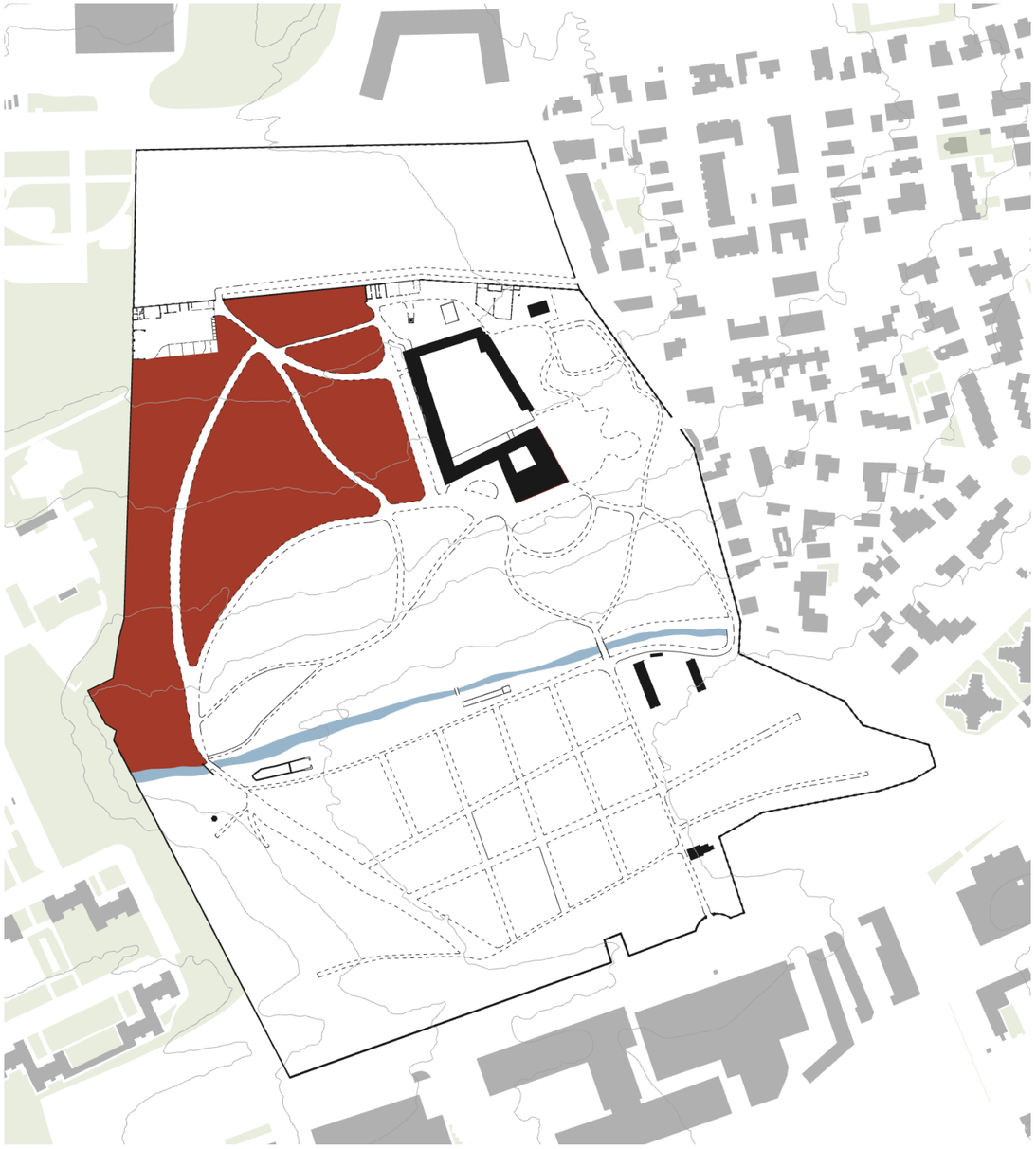
Site, increase in biodiversity



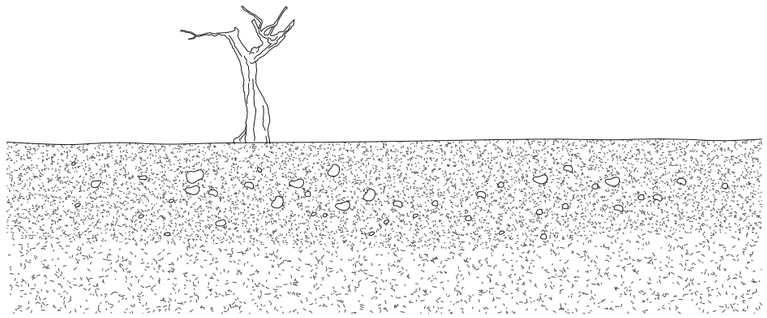


Current

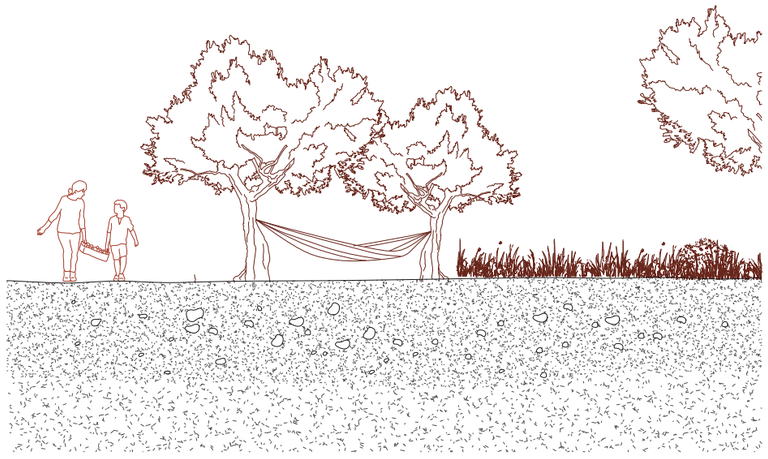
Site, abandoned olive grove



Site, reintroduced of original olive grove



Current



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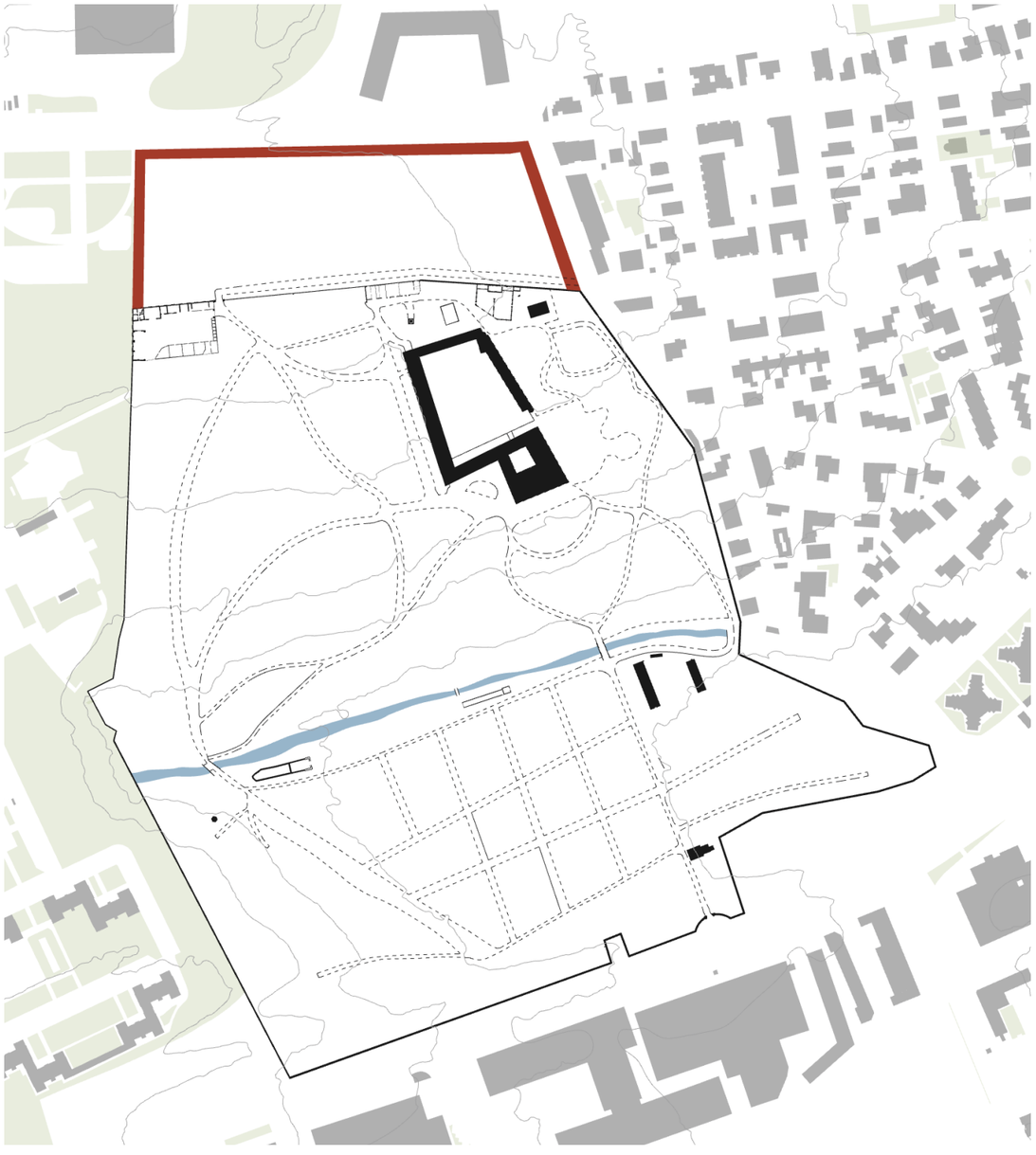
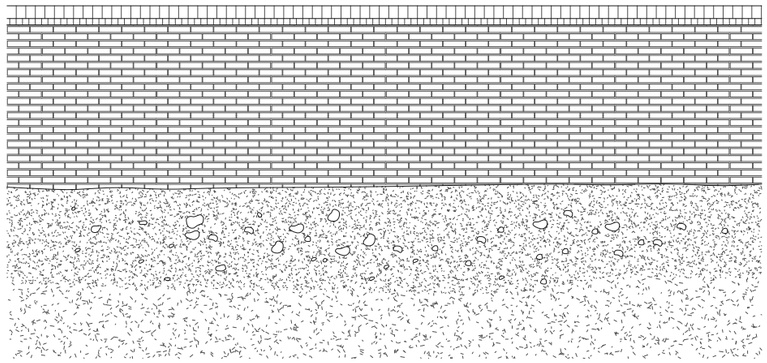
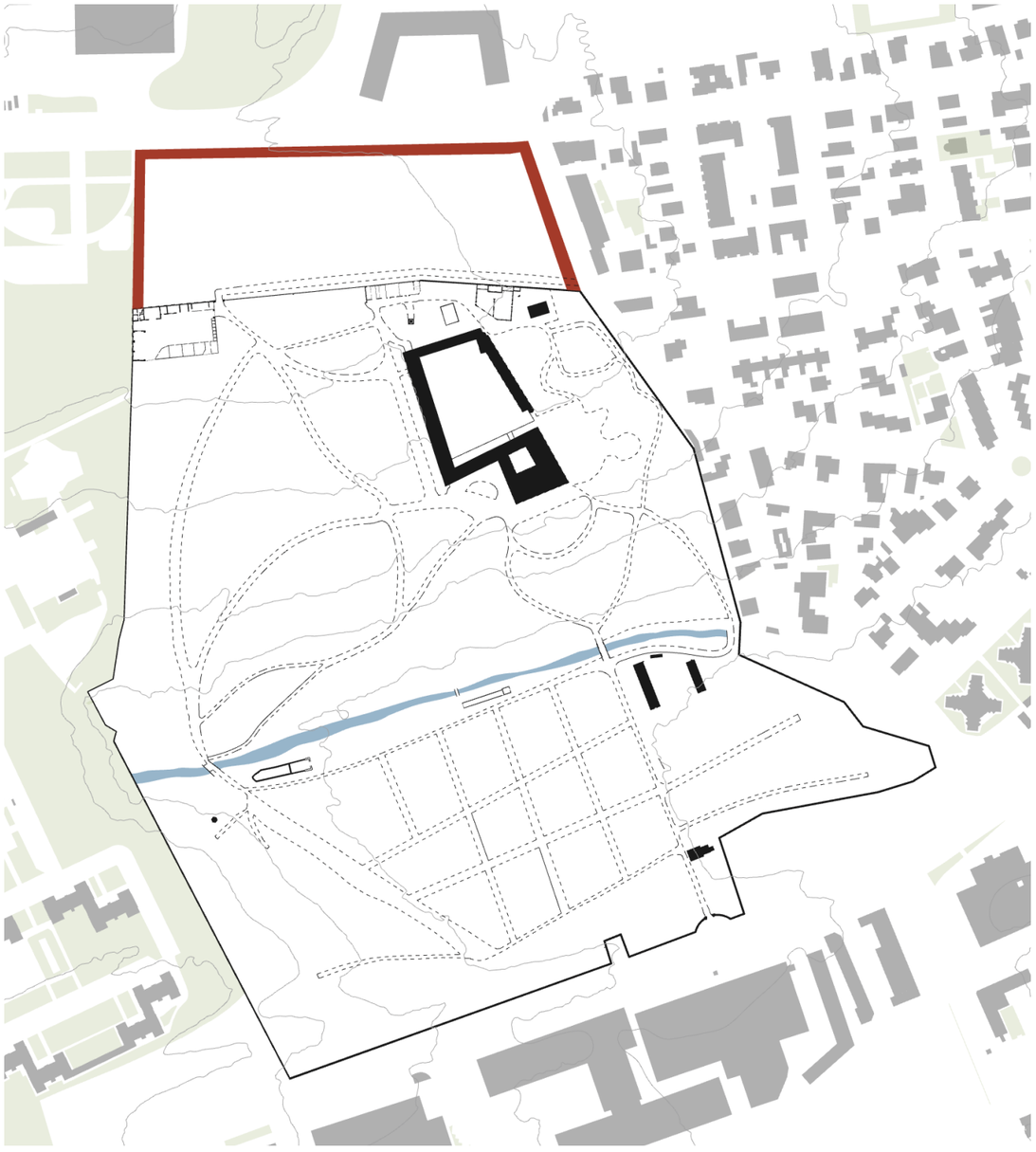
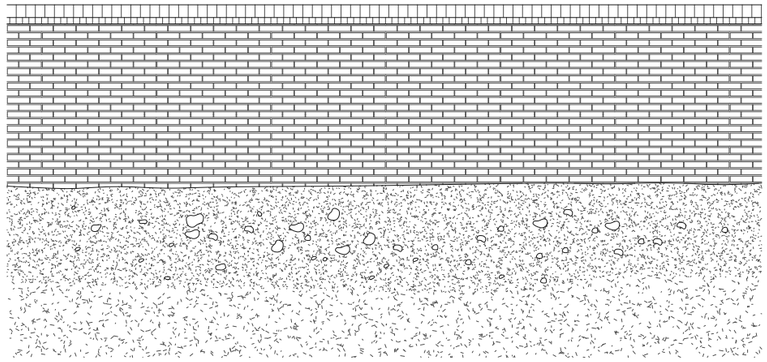




Current

Site, current barrier to the neighbourhood





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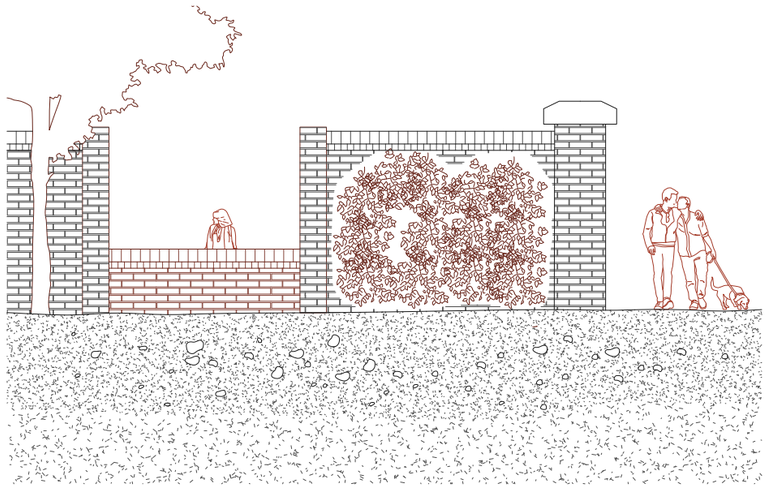
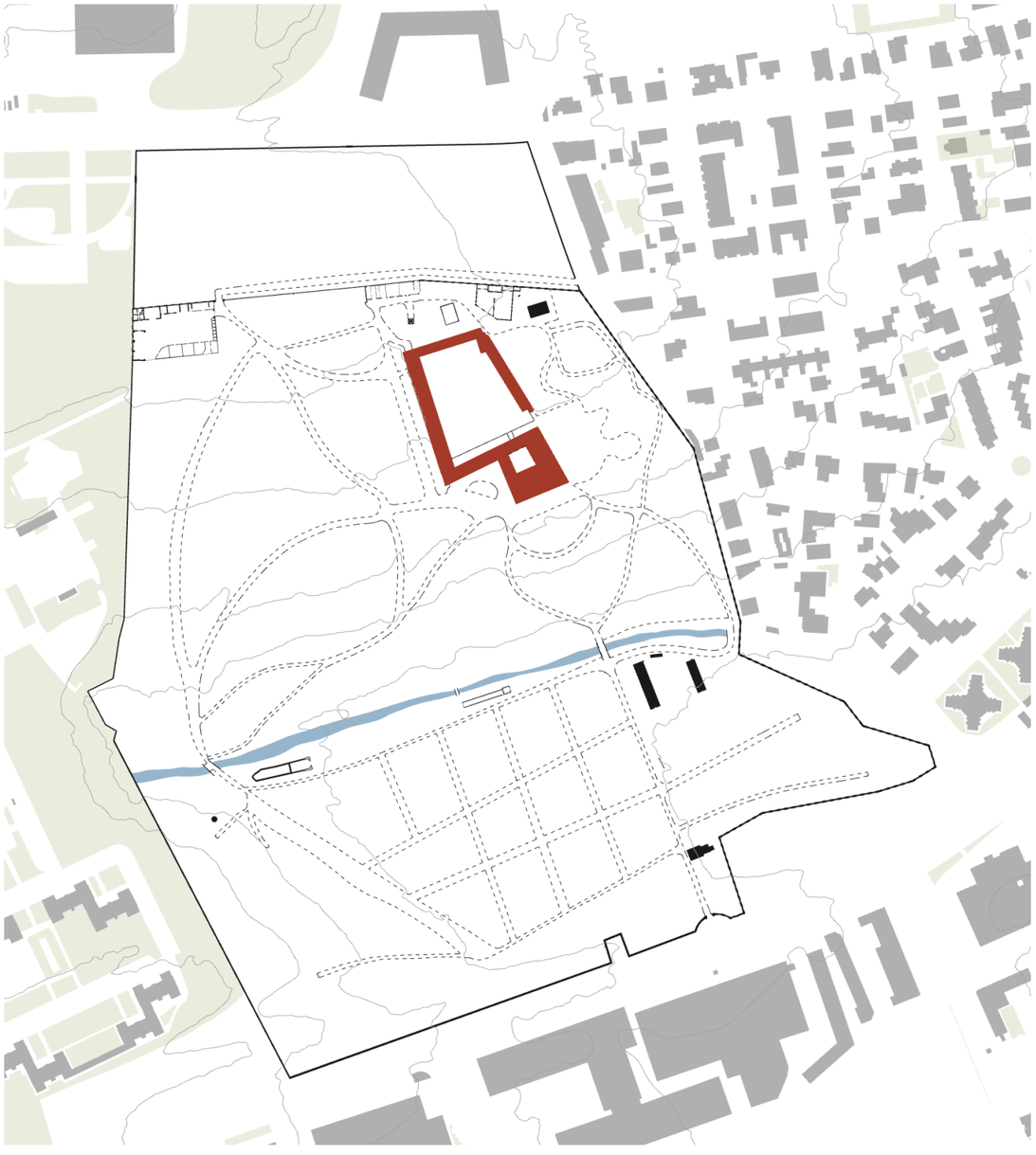
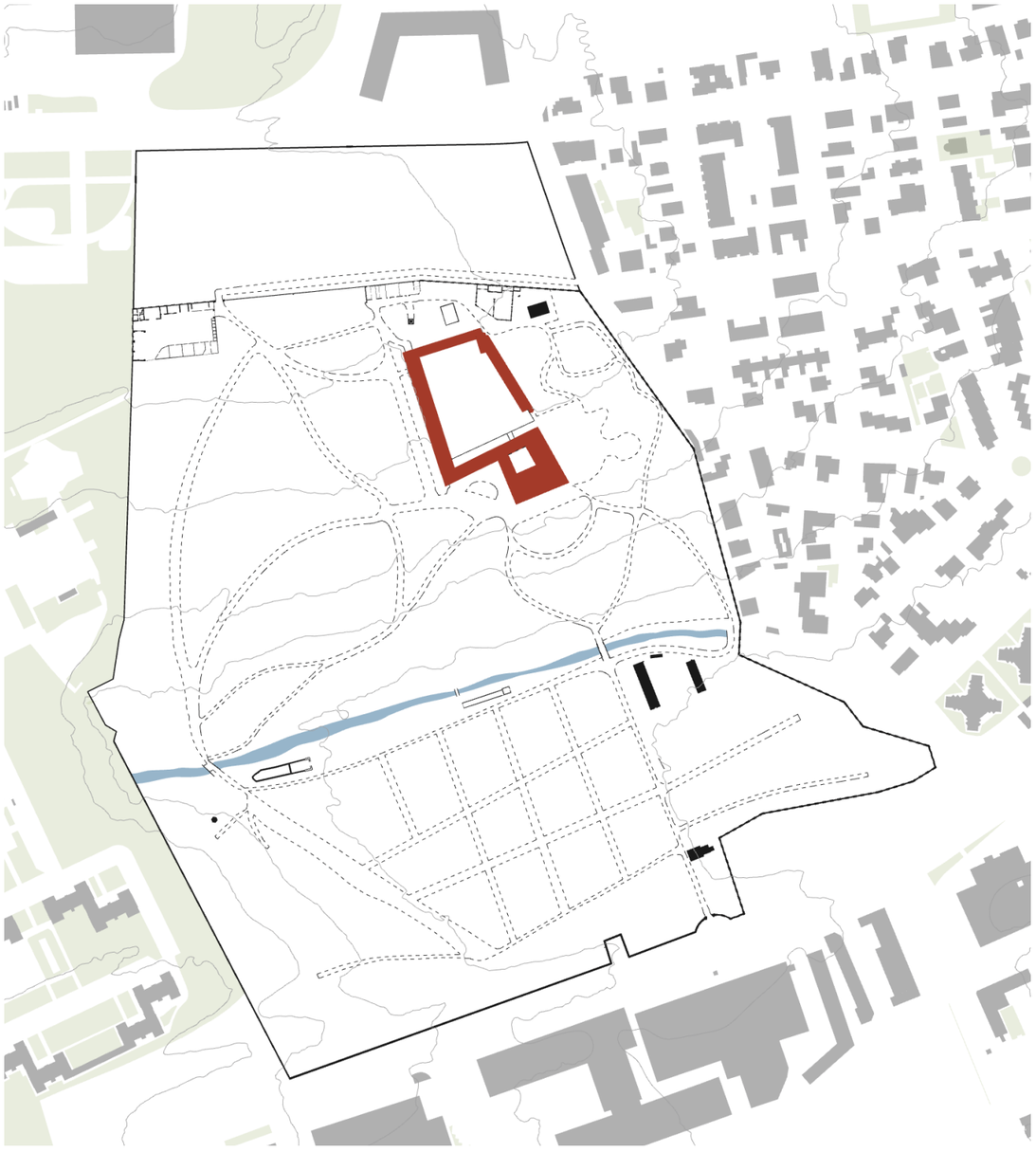


Intervention

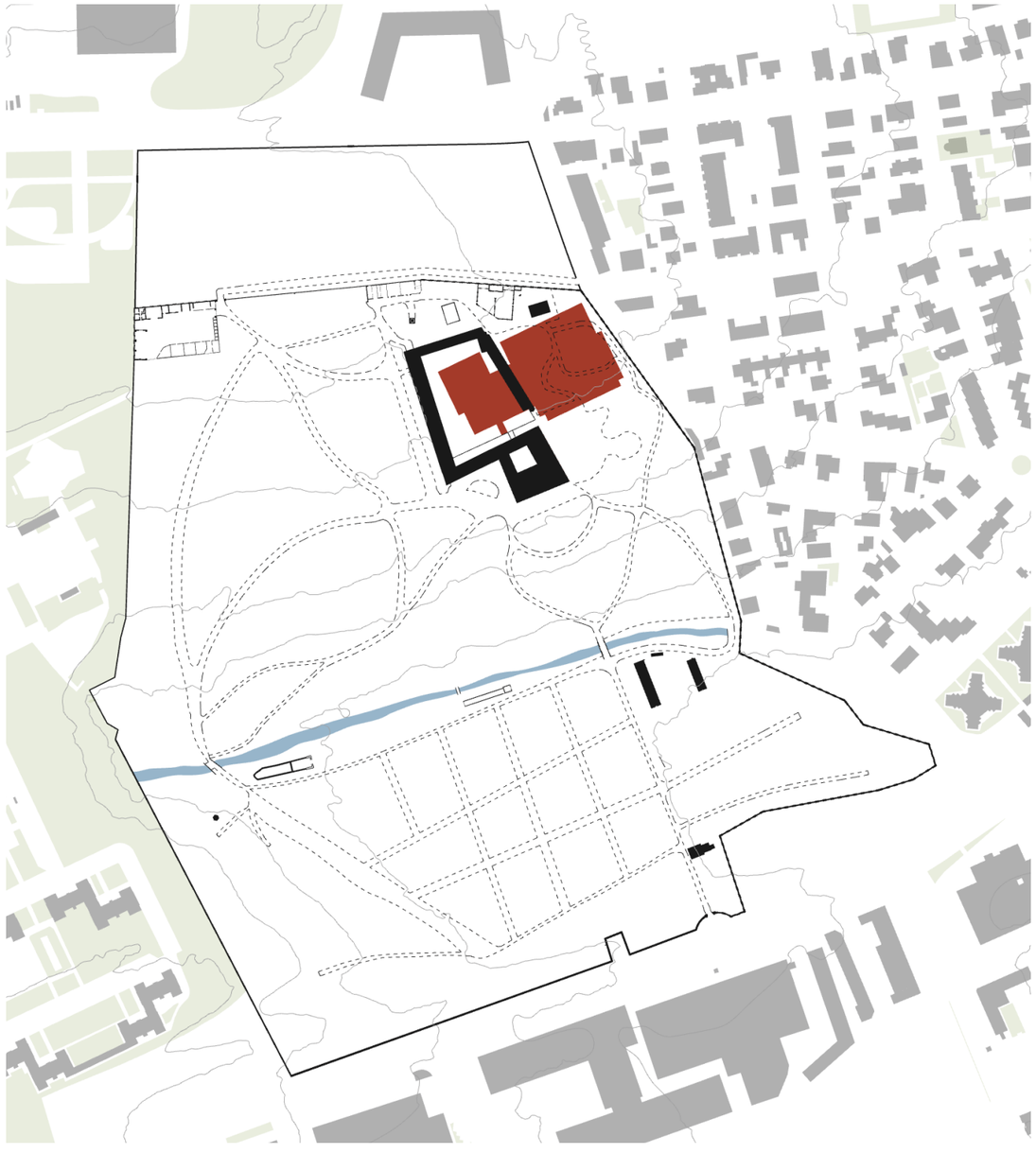
Site, increasing acces while transforming existing barriers



Site, empty existing building



Site , reuse of existing building



Site , reuse of existing building

Vegetables & fruit from the site

Starter

Pa amb tomàquet

Toasted sourdough bread with
fermented honey garlic, fermented tomato paste
and fresh basil

Desert

Breakfast Yoghurt

Yoghurt with fermented blueberries and honey

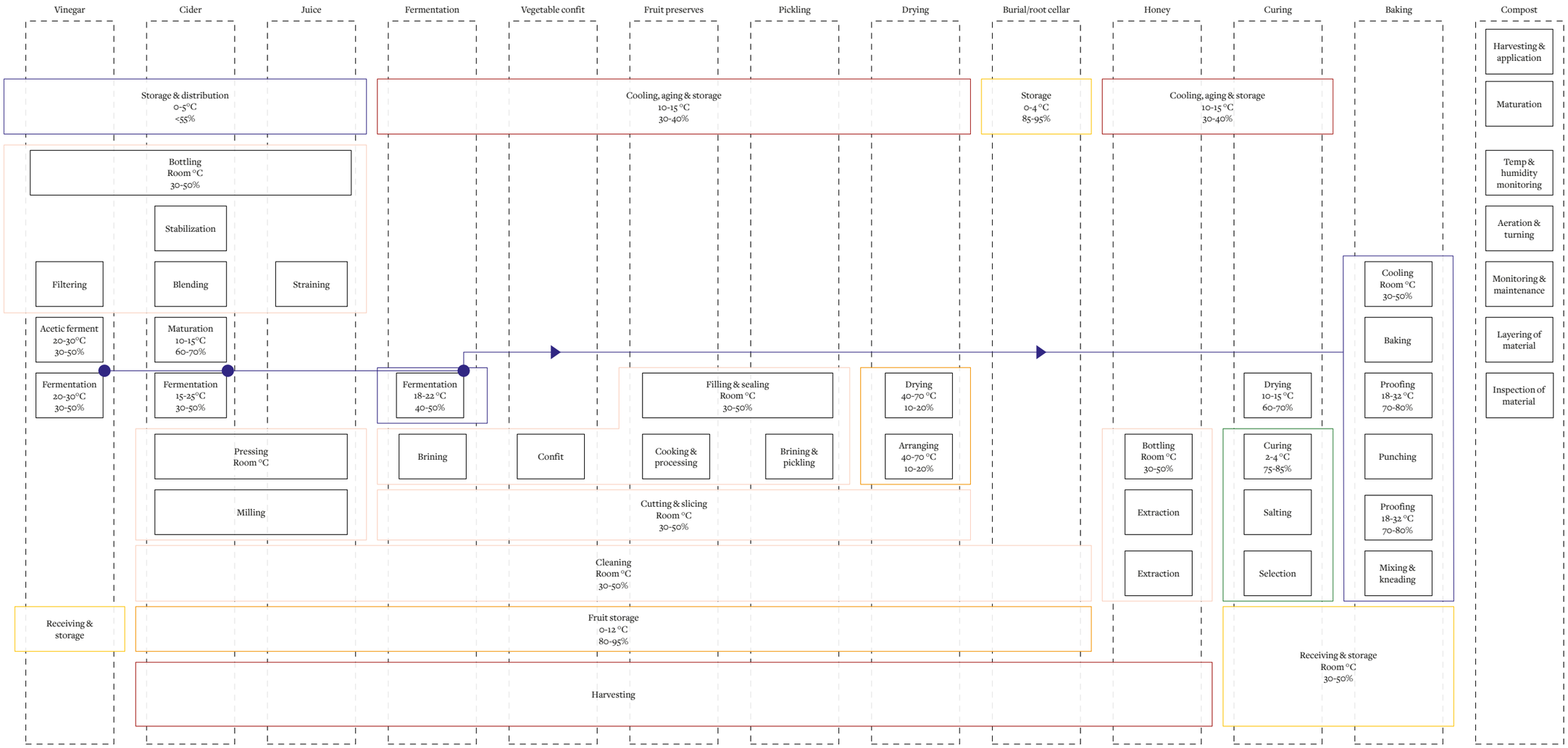
Drink pairing

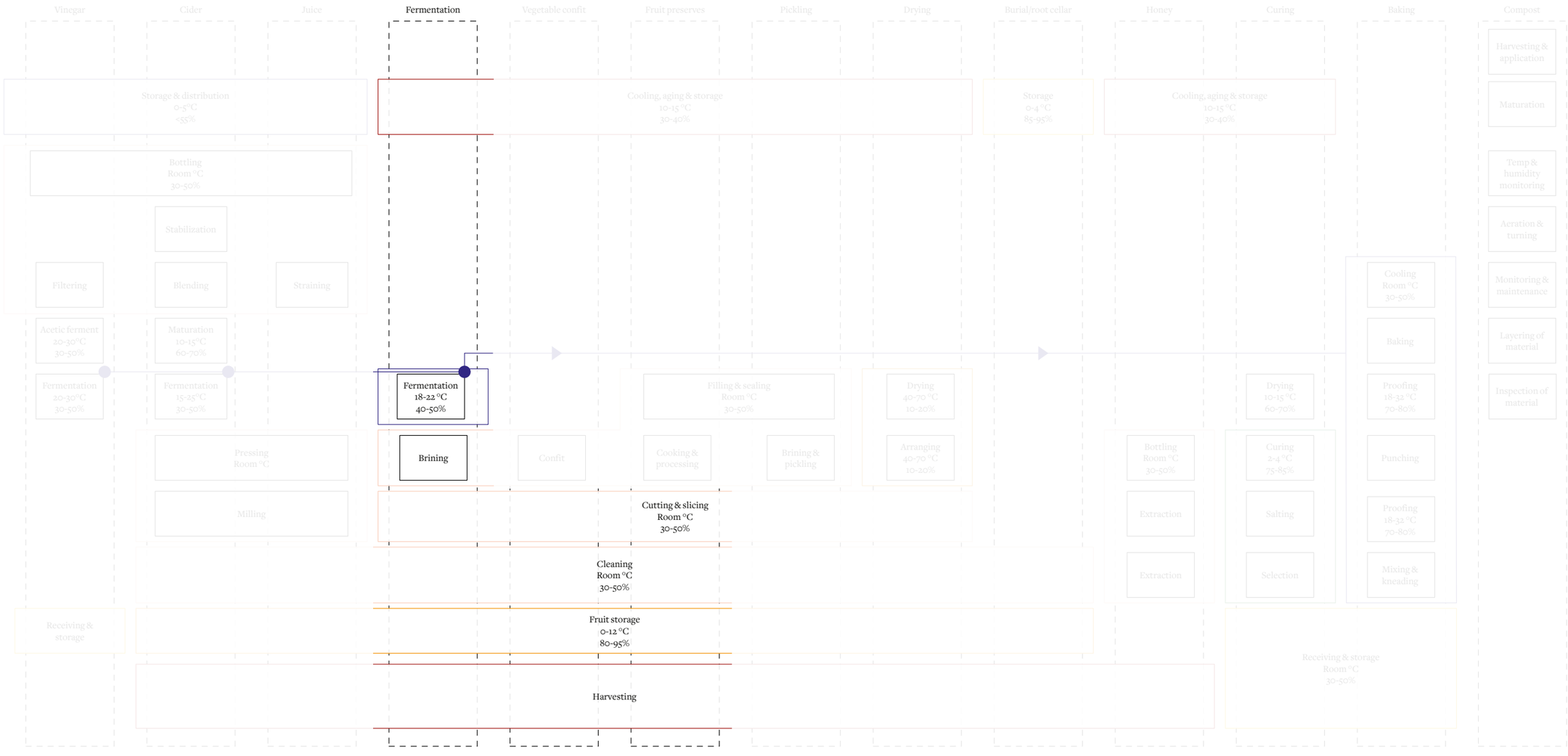
Beet Kvass

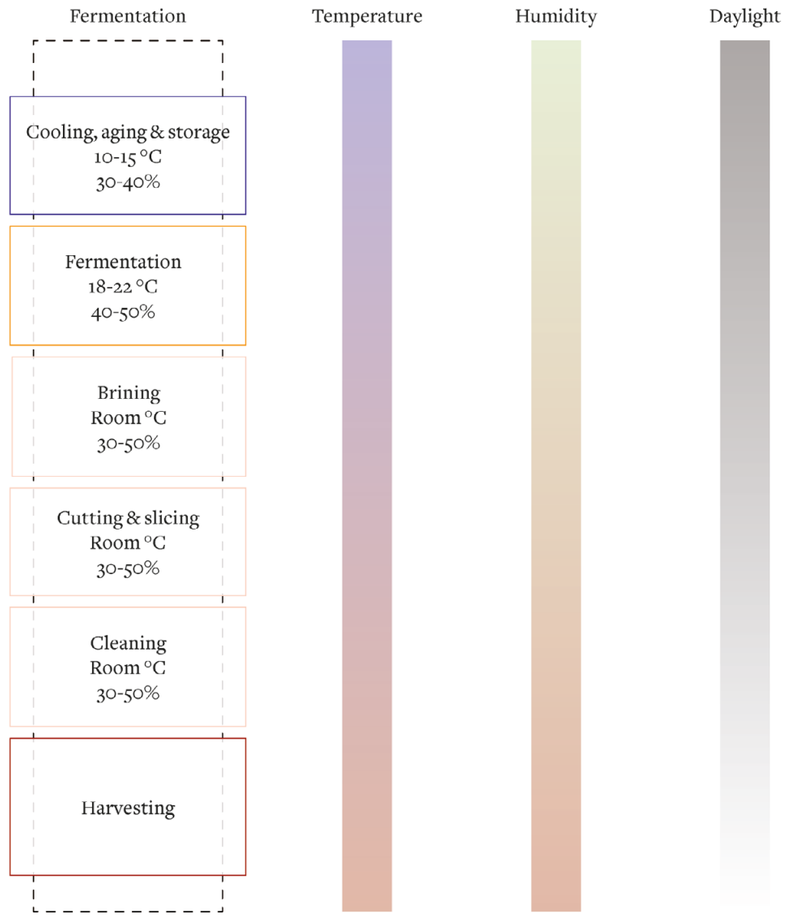
Fermented red beets with sumac and ginger

Ginger beer

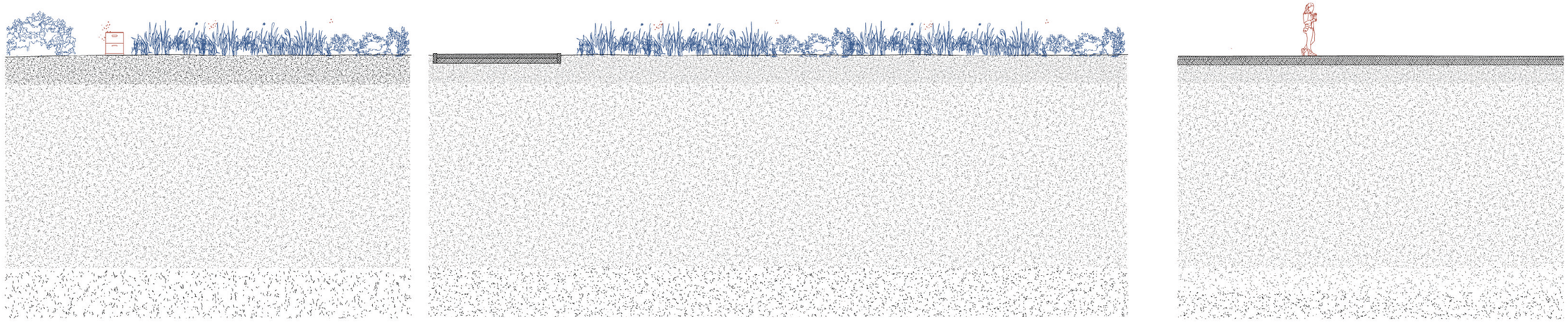
Naturally fermented ginger beer

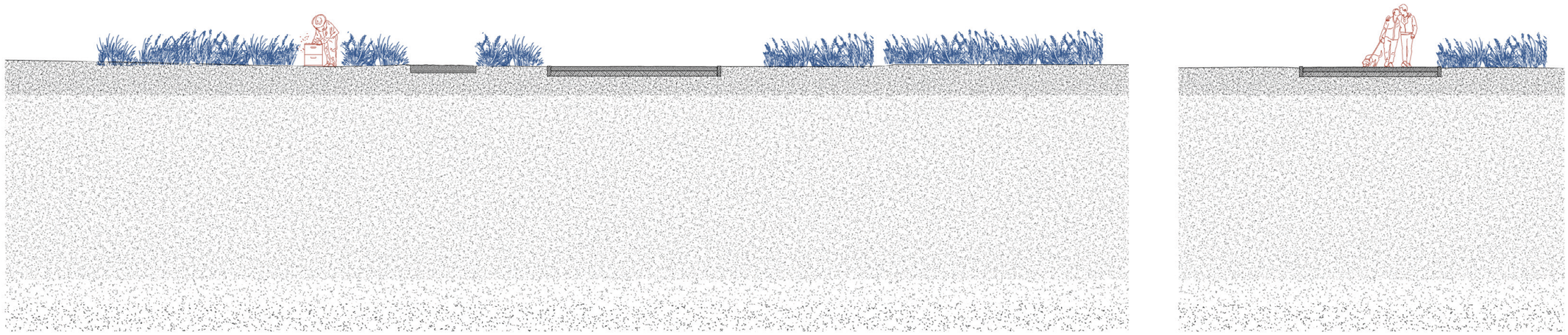

Vinegar
Cider
Juice
Fermentation
Vegetable confit
Fruit preserves
Pickling
Drying
Burial/root cellar
Honey
Curing
Baking
Compost
Storage & distribution
0-5°C
<55%
Cooling, aging & storage
10-15 °C
30-40%
Storage
0-4 °C
85-95%
Cooling, aging & storage
10-15 °C
30-40%
Harvesting & application
Maturation
Bottling
Room °C
30-50%
Temp & humidity monitoring
Stabilization
Aeration & turning
Filtering
Blending
Straining
Cooling
Room °C
30-50%
Monitoring & maintenance
Acetic ferment
20-30°C
30-50%
Maturation
10-15°C
60-70%
Baking
Layering of material
Fermentation
20-30°C
30-50%
Fermentation
15-25°C
30-50%
Fermentation
18-22 °C
40-50%
Filling & sealing
Room °C
30-50%
Drying
40-70 °C
10-20%
Drying
10-15 °C
60-70%
Proofing
18-32 °C
70-80%
Inspection of material
Pressing
Room °C
Brining
Confit
Cooking & processing
Brining & pickling
Arranging
40-70 °C
10-20%
Bottling
Room °C
30-50%
Curing
2-4 °C
75-85%
Punching
Milling
Cutting & slicing
Room °C
30-50%
Extraction
Salting
Proofing
18-32 °C
70-80%
Cleaning
Room °C
30-50%
Extraction
Selection
Mixing & kneading
Receiving & storage
Fruit storage
0-12 °C
80-95%
Receiving & storage
Room °C
30-50%
Harvesting


Vinegar
Cider
Juice
Fermentation
Vegetable confit
Fruit preserves
Pickling
Drying
Burial/root cellar
Honey
Curing
Baking
Compost
Storage & distribution
0-5 °C
<55%
Cooling, aging & storage
10-15 °C
30-40%
Storage
0-4 °C
85-95%
Cooling, aging & storage
10-15 °C
30-40%
Harvesting & application
Maturation
Bottling
Room °C
30-50%
Temp & humidity monitoring
Stabilization
Aeration & turning
Filtering
Blending
Straining
Cooling
Room °C
30-50%
Monitoring & maintenance
Acetic ferment
20-30 °C
30-50%
Maturation
10-15 °C
60-70%
Baking
Layering of material
Fermentation
20-30 °C
30-50%
Fermentation
15-25 °C
30-50%
Fermentation
18-22 °C
40-50%
Filling & sealing
Room °C
30-50%
Drying
40-70 °C
10-20%
Drying
10-15 °C
60-70%
Proofing
18-32 °C
70-80%
Inspection of material
Pressing
Room °C
Brining
Confit
Cooking & processing
Brining & pickling
Arranging
40-70 °C
10-20%
Bottling
Room °C
30-50%
Curing
2-4 °C
75-85%
Punching
Milling
Cutting & slicing
Room °C
30-50%
Extraction
Salting
Proofing
18-32 °C
70-80%
Cleaning
Room °C
30-50%
Extraction
Selection
Mixing & kneading
Receiving & storage
Fruit storage
0-12 °C
80-95%
Receiving & storage
Room °C
30-50%
Harvesting

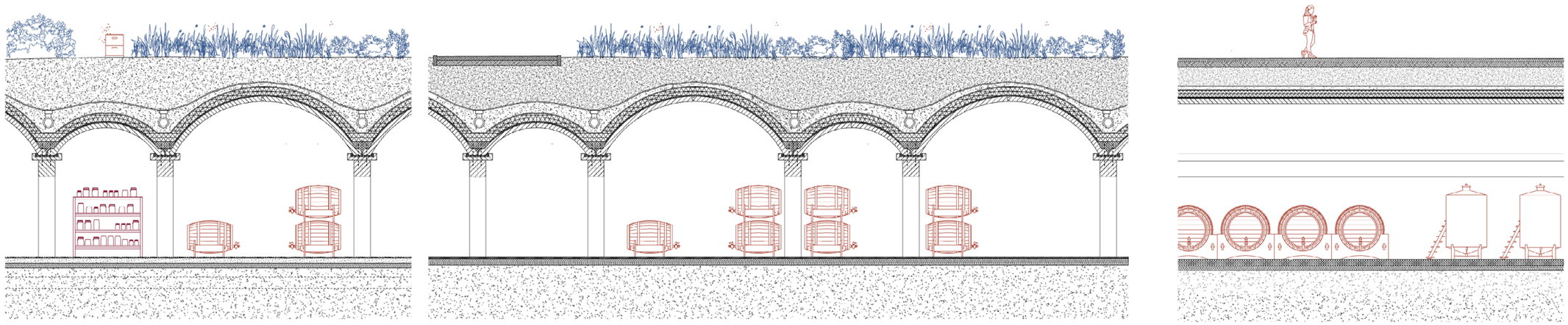

Fermentation
Temperature
Humidity
Daylight
Cooling, aging & storage
10-15 °C
30-40%
Fermentation
18-22 °C
40-50%
Brining
Room °C
30-50%
Cutting & slicing
Room °C
30-50%
Cleaning
Room °C
30-50%
Harvesting

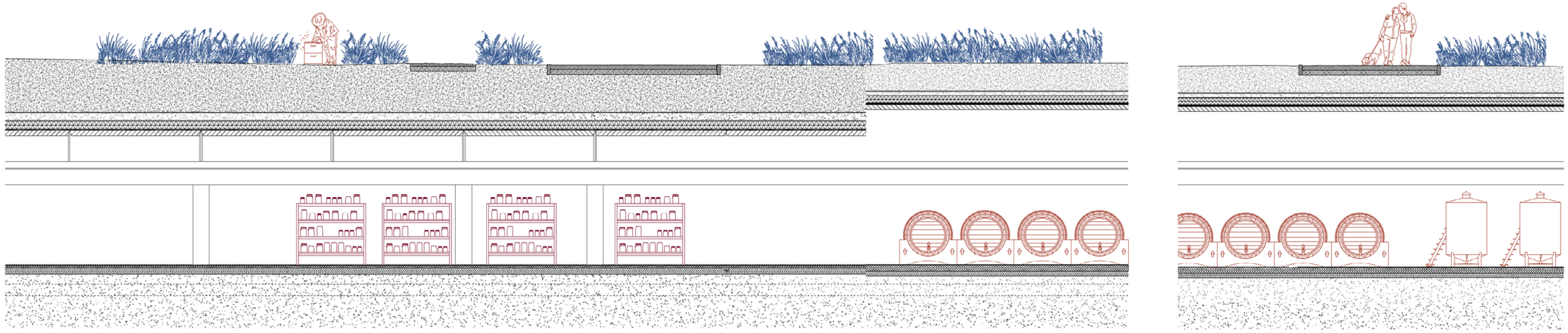
Cellar of Torre Arias estate



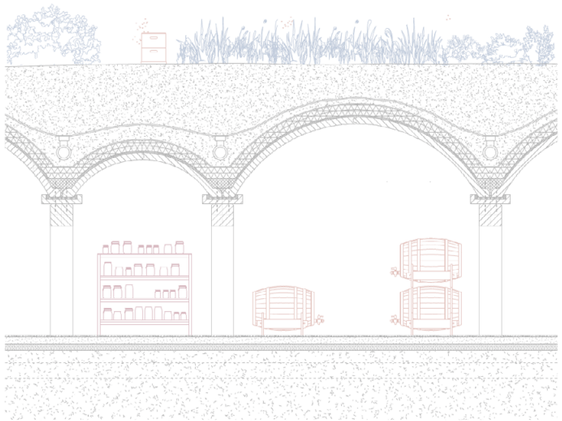


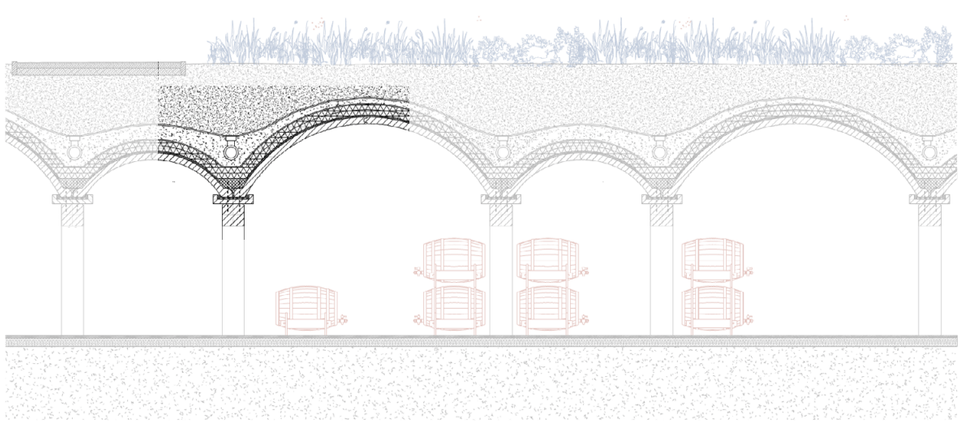
Present site conditions

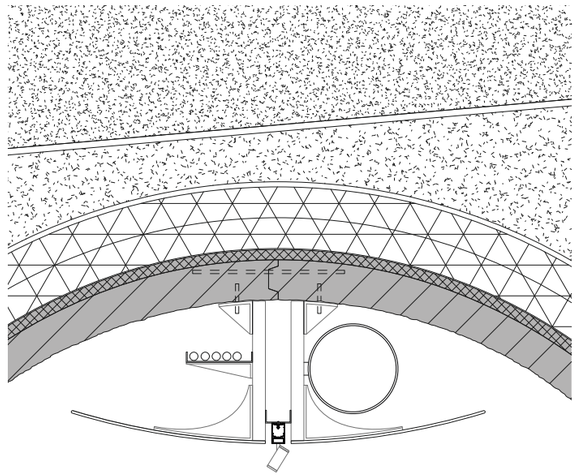


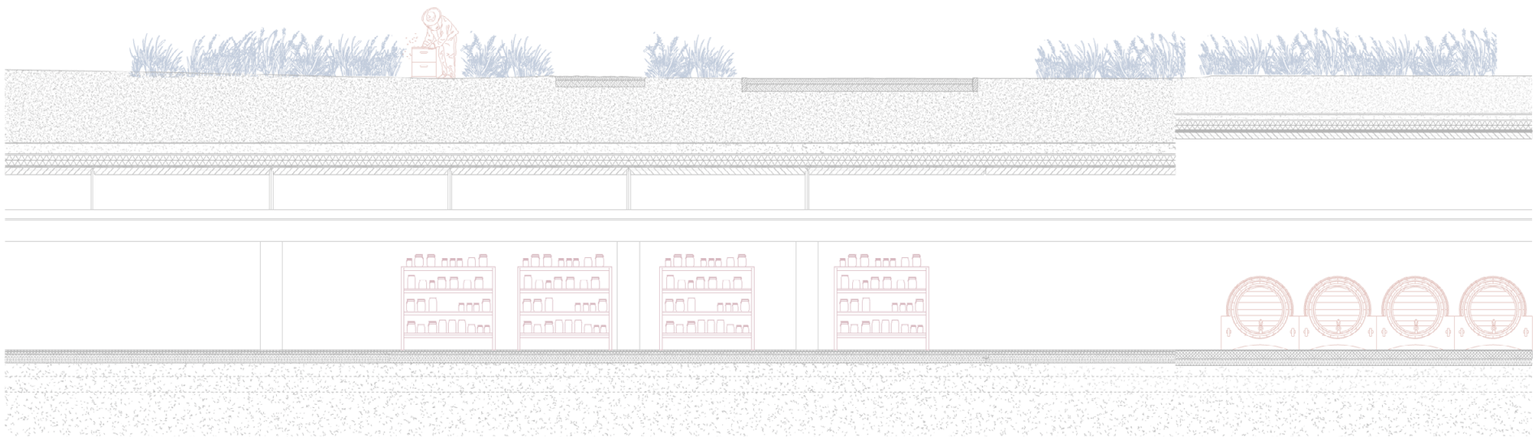


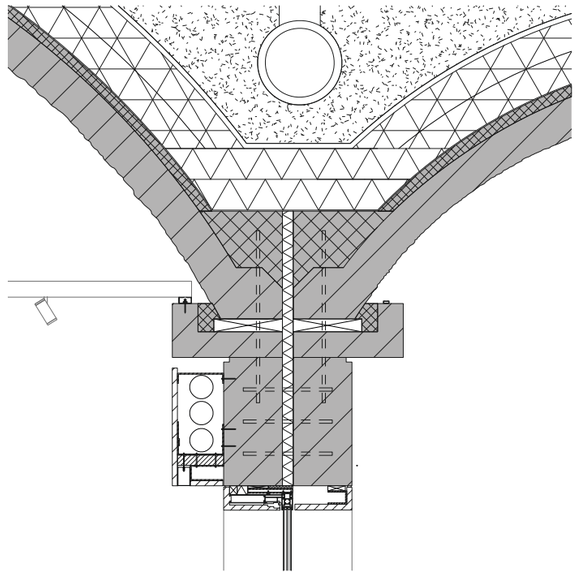
Introduction of the vault system

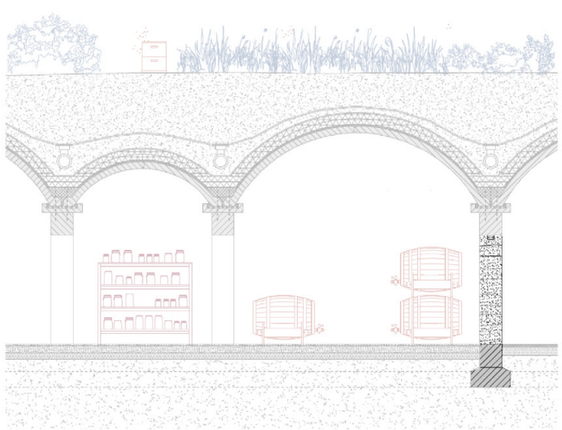


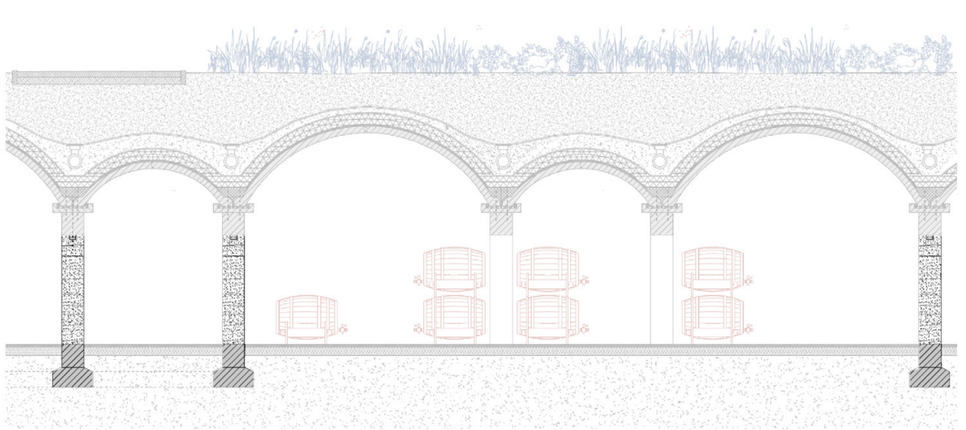


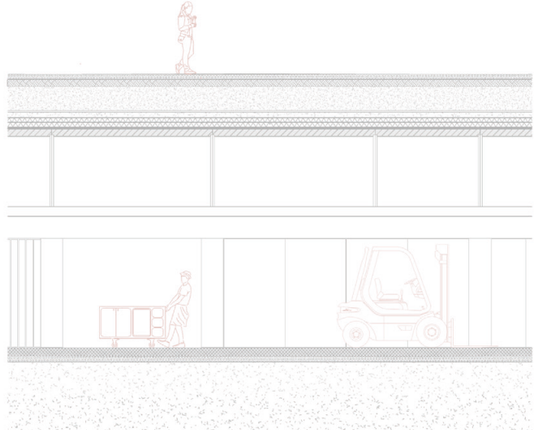


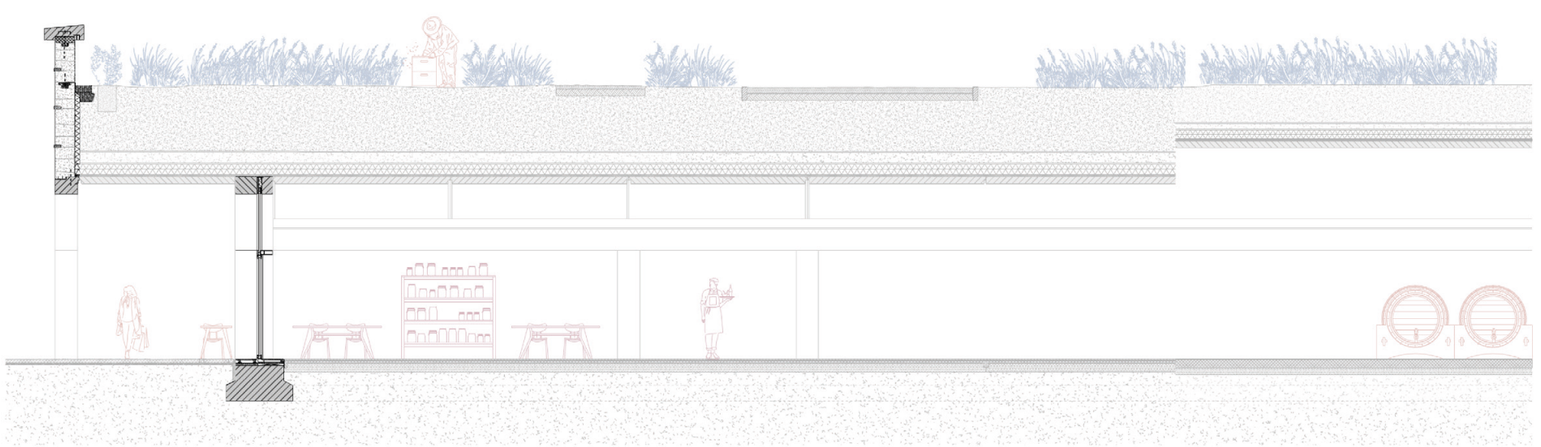


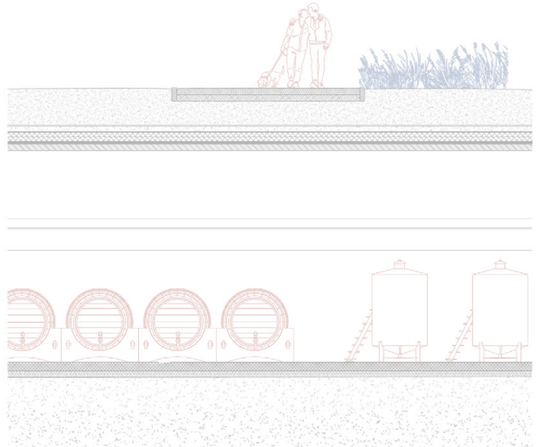




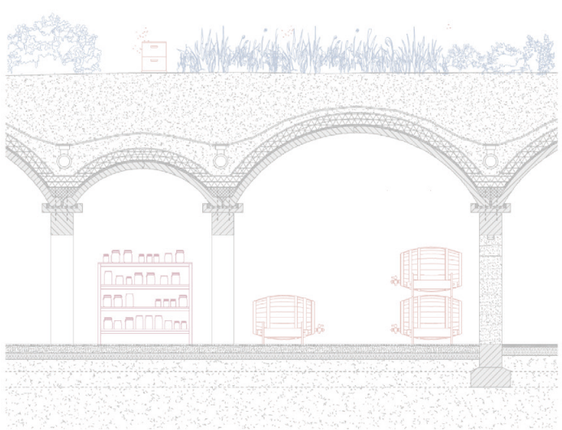


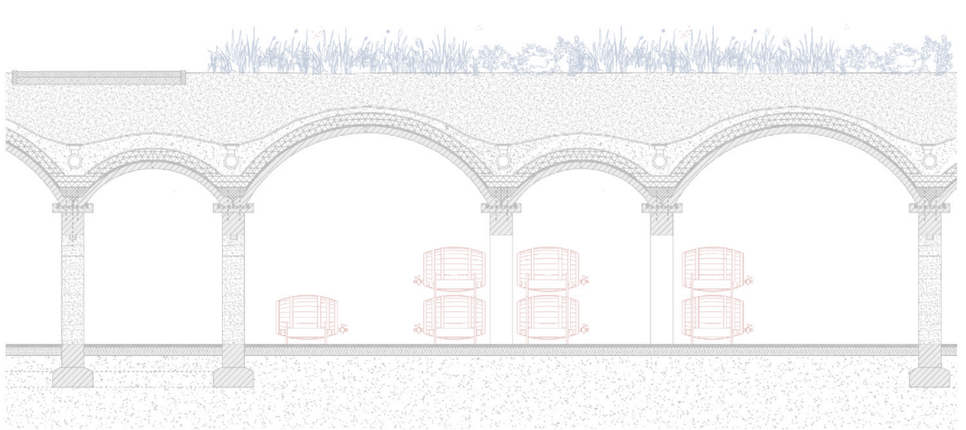


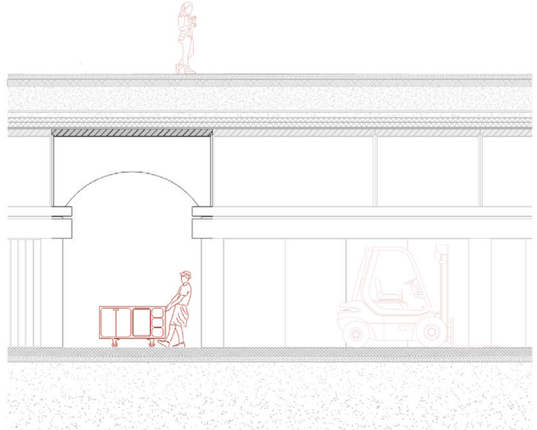


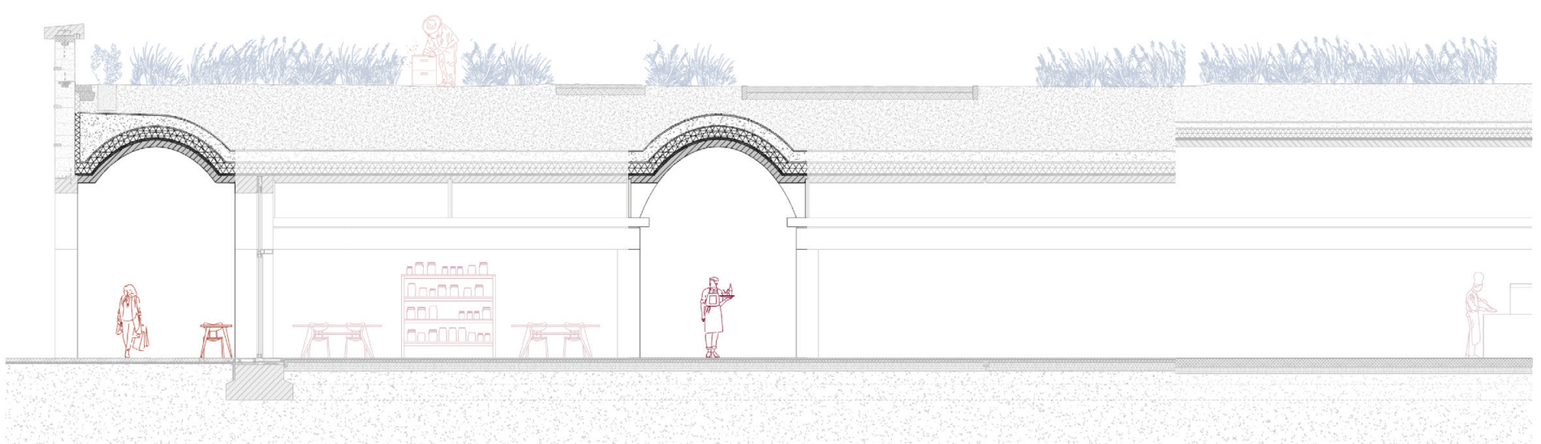


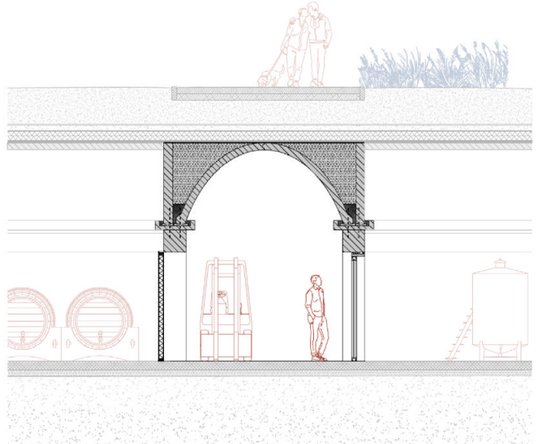
Reuse of excavated earth for partitions



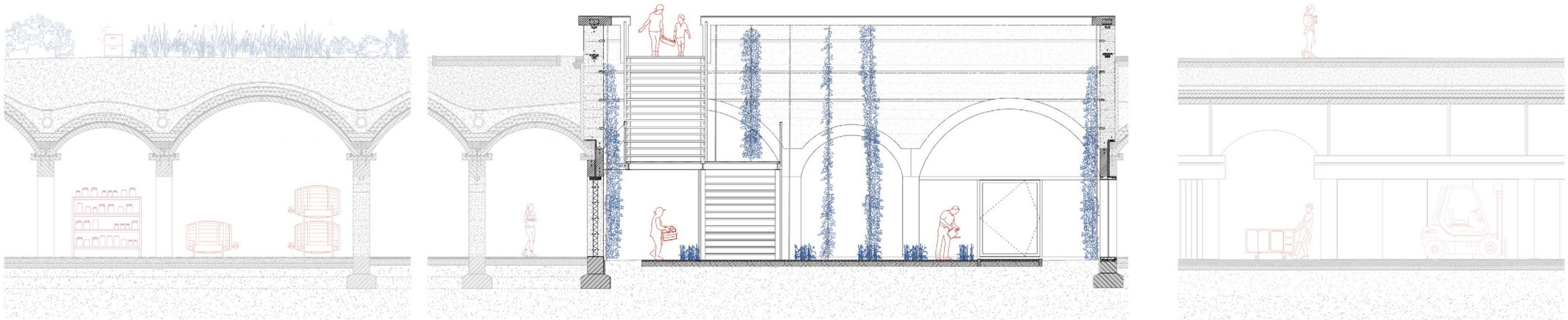


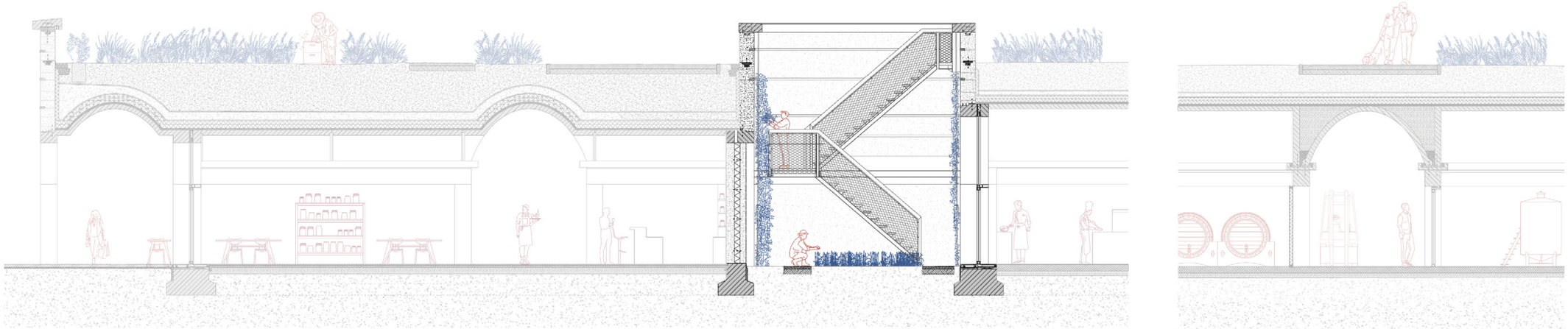




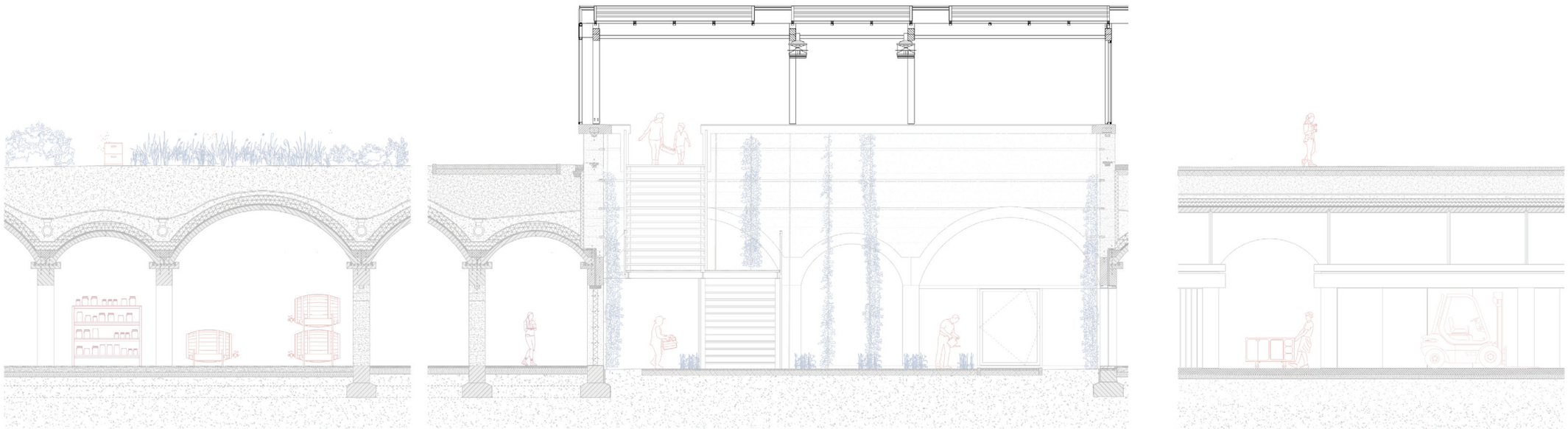


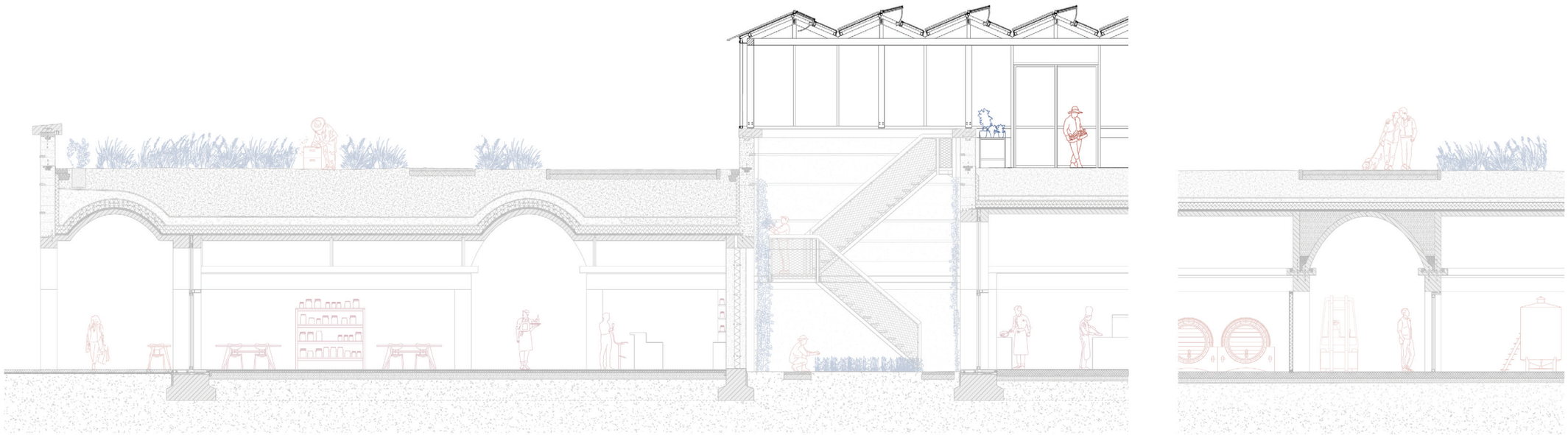
Cross vaults allow crossing from bay to bay



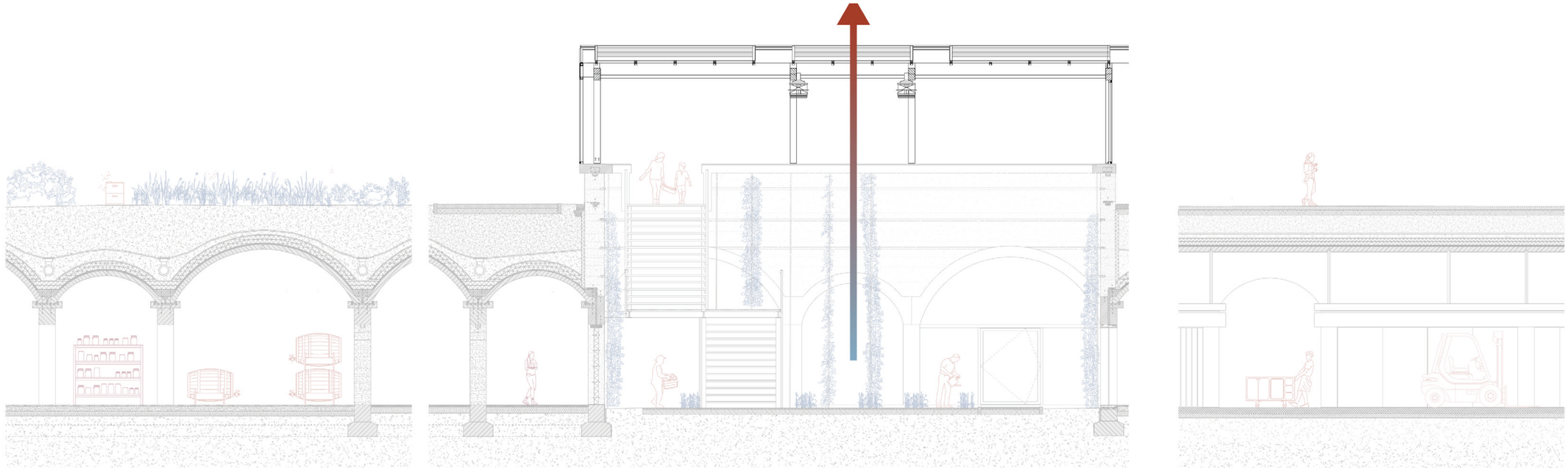


Courtyards added for light and acces

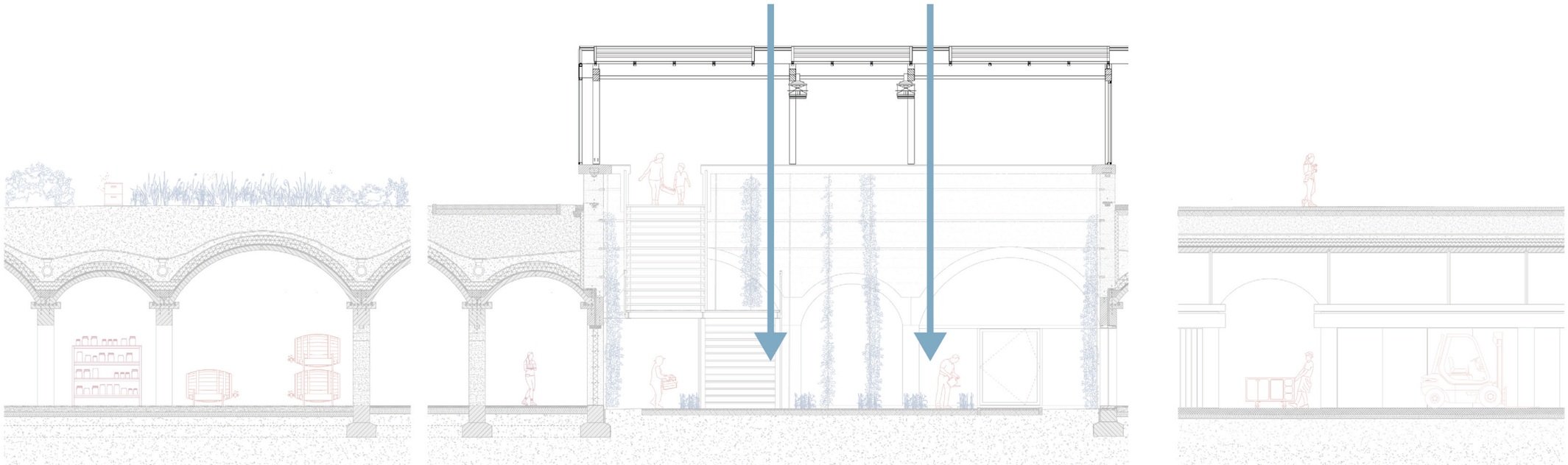




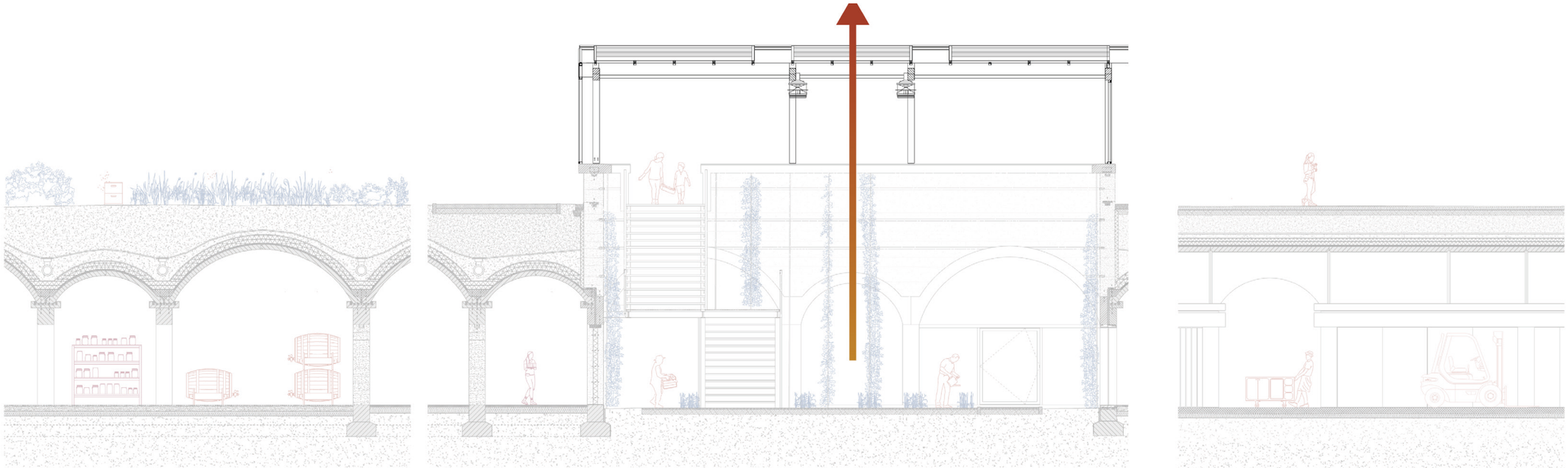
Courtyards closed off by greenhouses



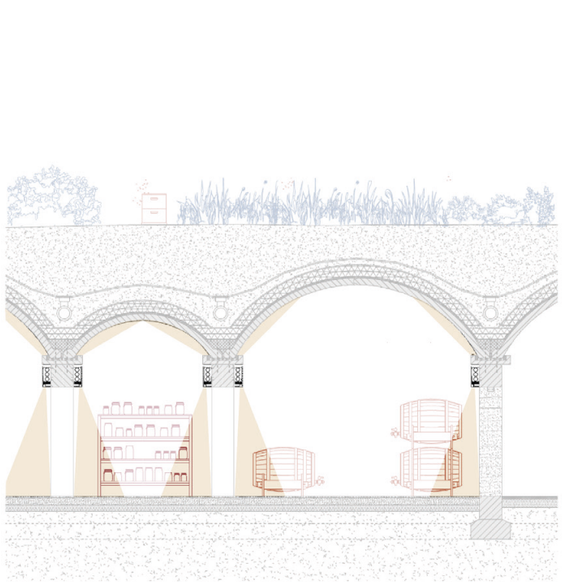
Courtyards as a climate device, during mid seasons

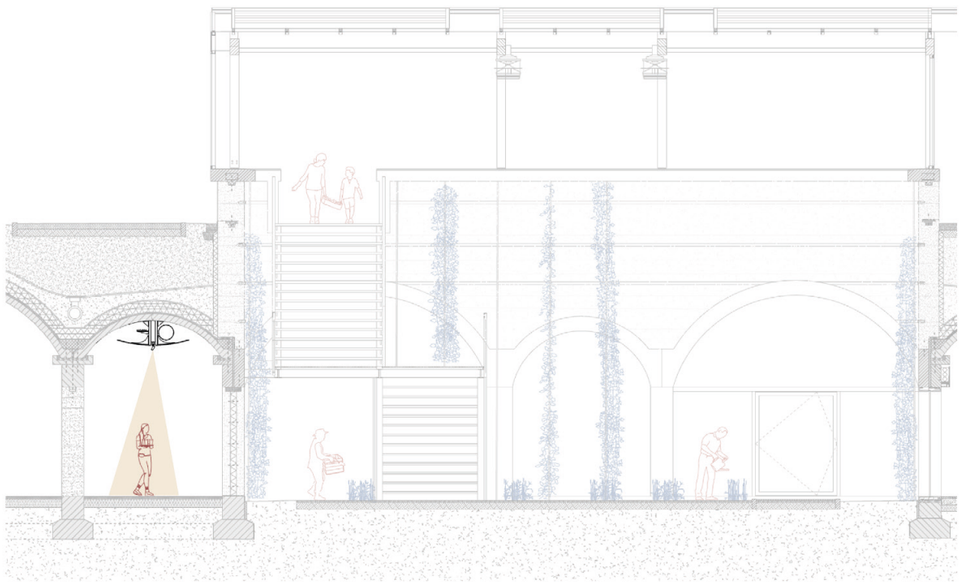


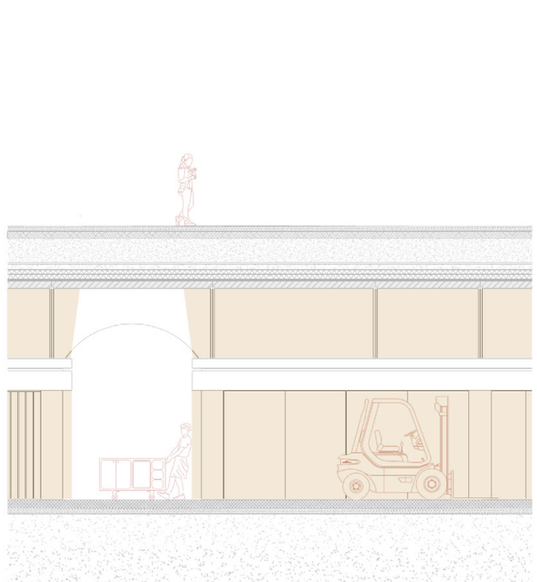
Courtyards as a climate device, during mid seasons

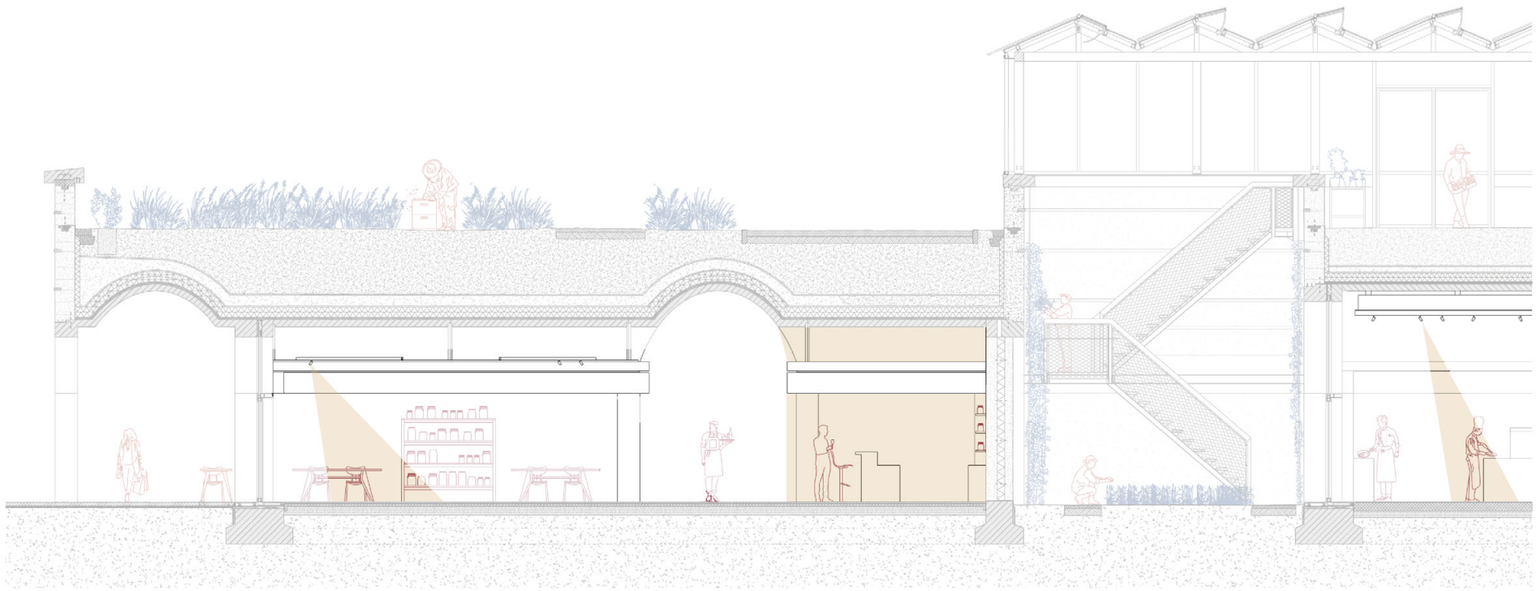


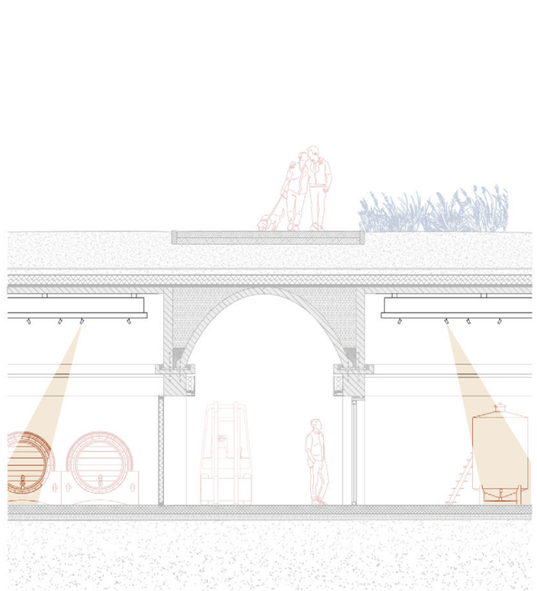
Courtyards as a climate device, during summer



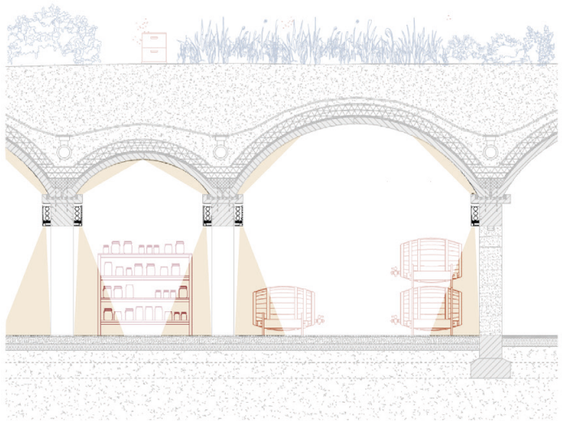


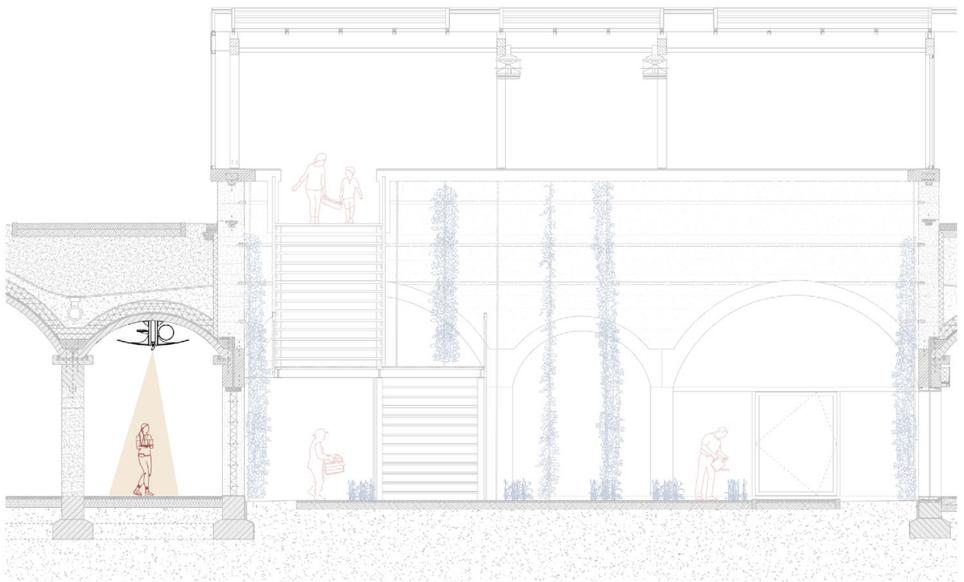


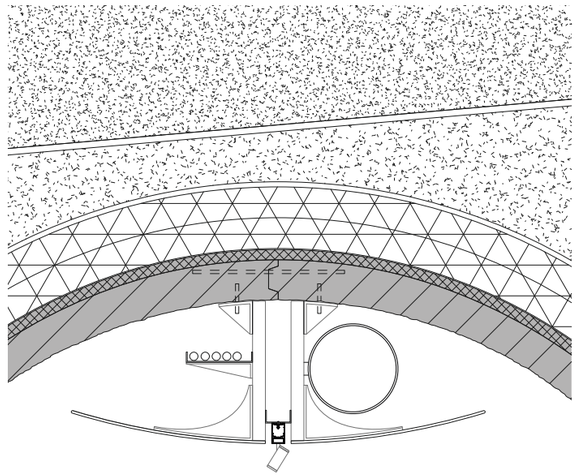


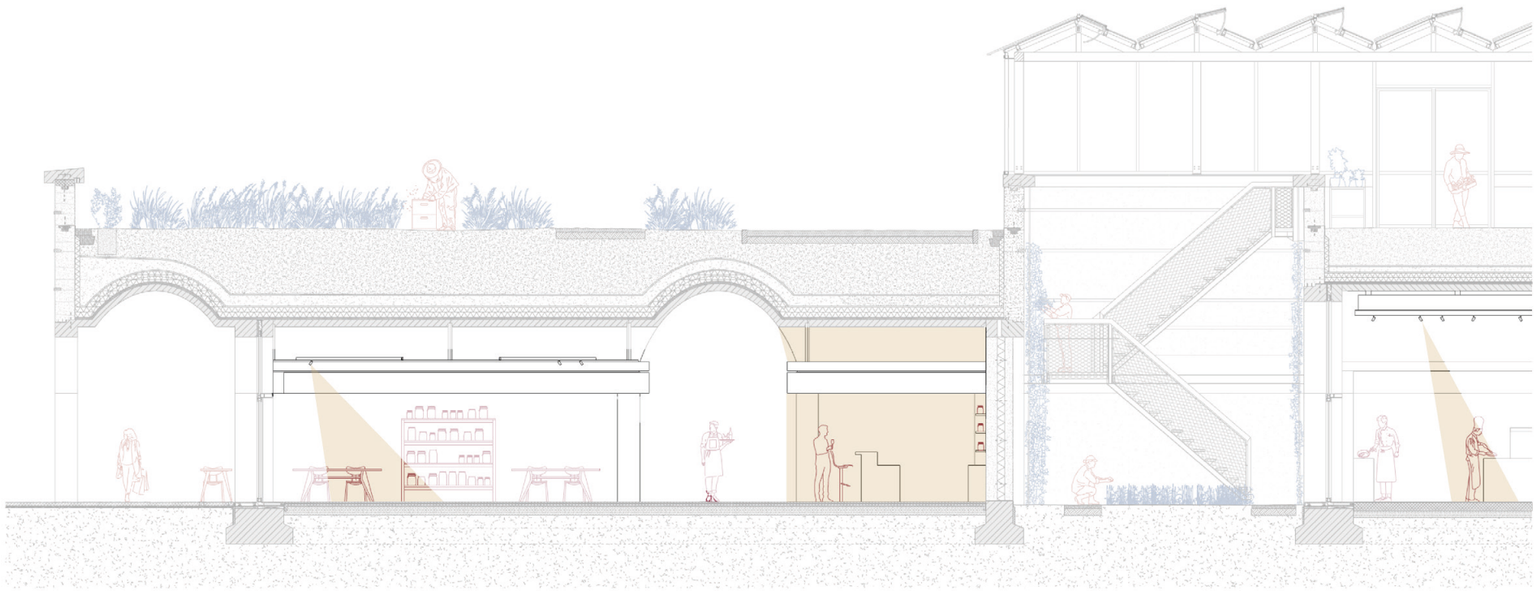


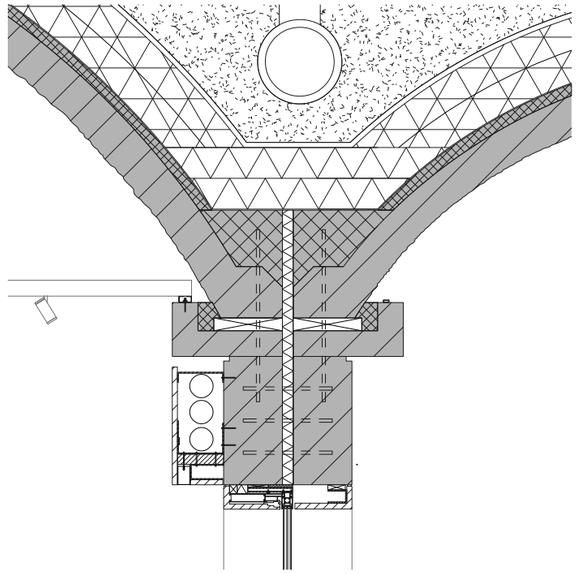
Artificial lighting by both linear LED and spots



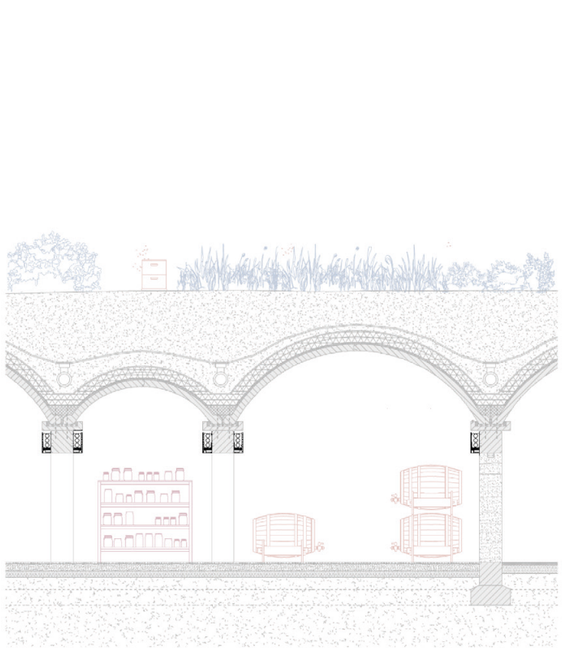


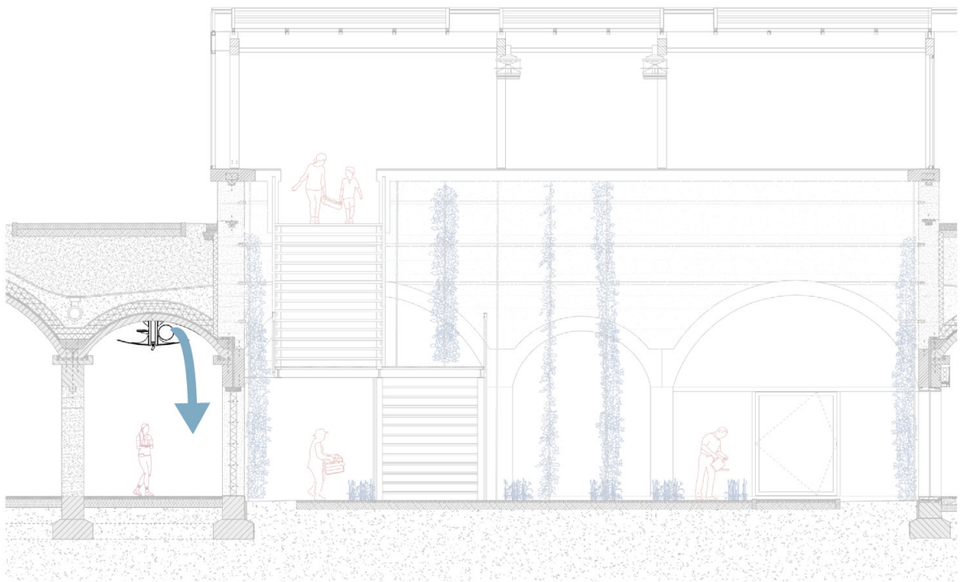


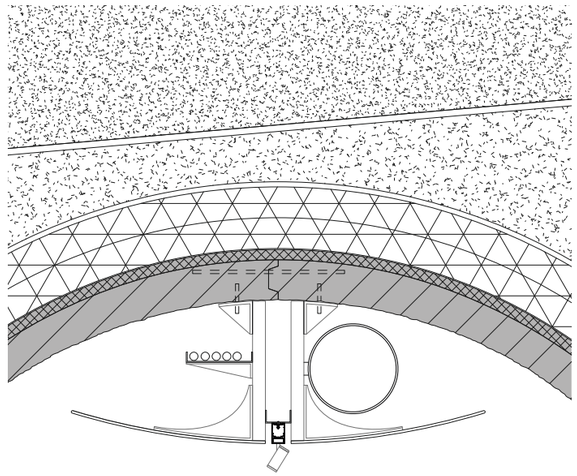


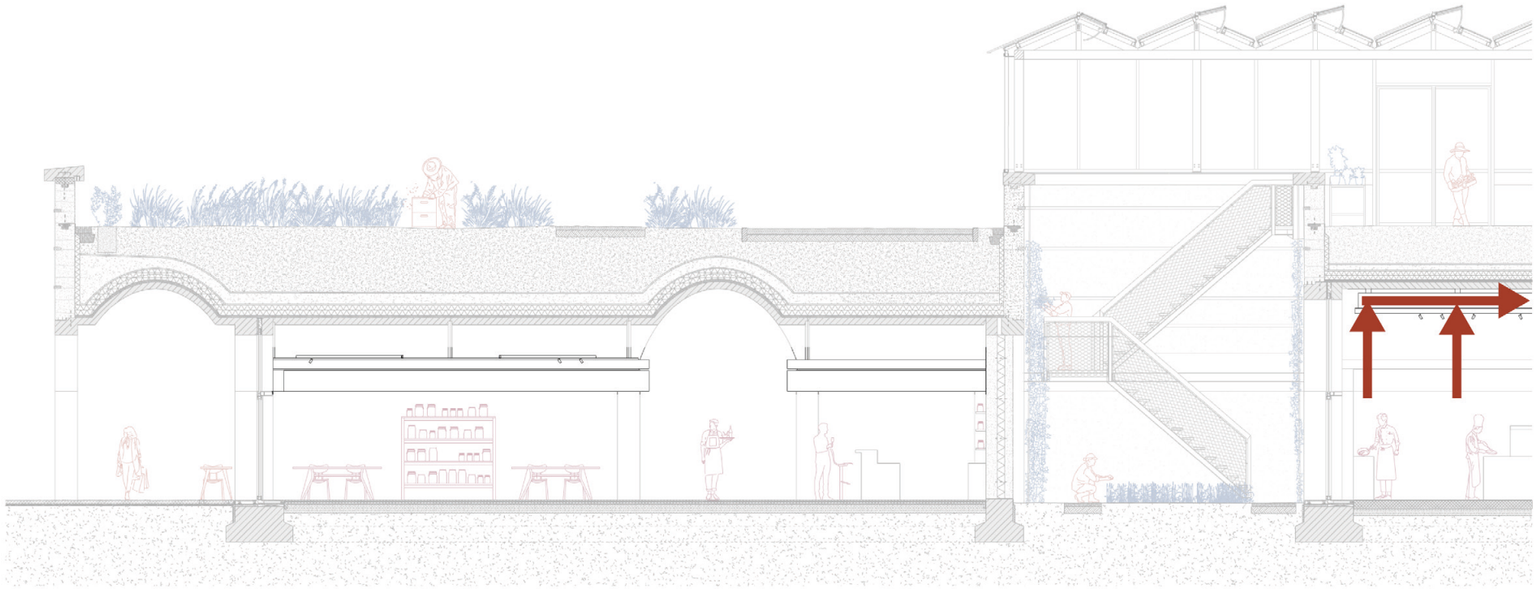


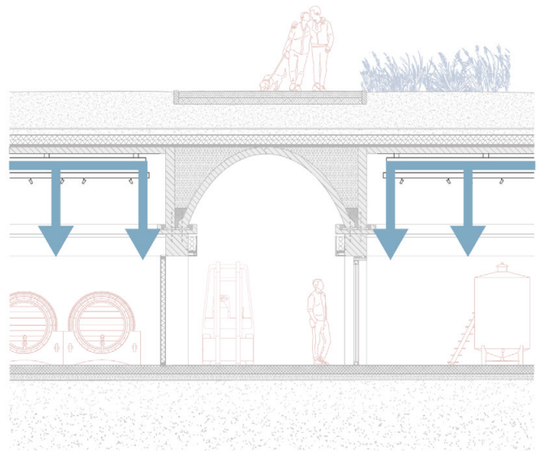
Artificial lighting by both linear LED and spots



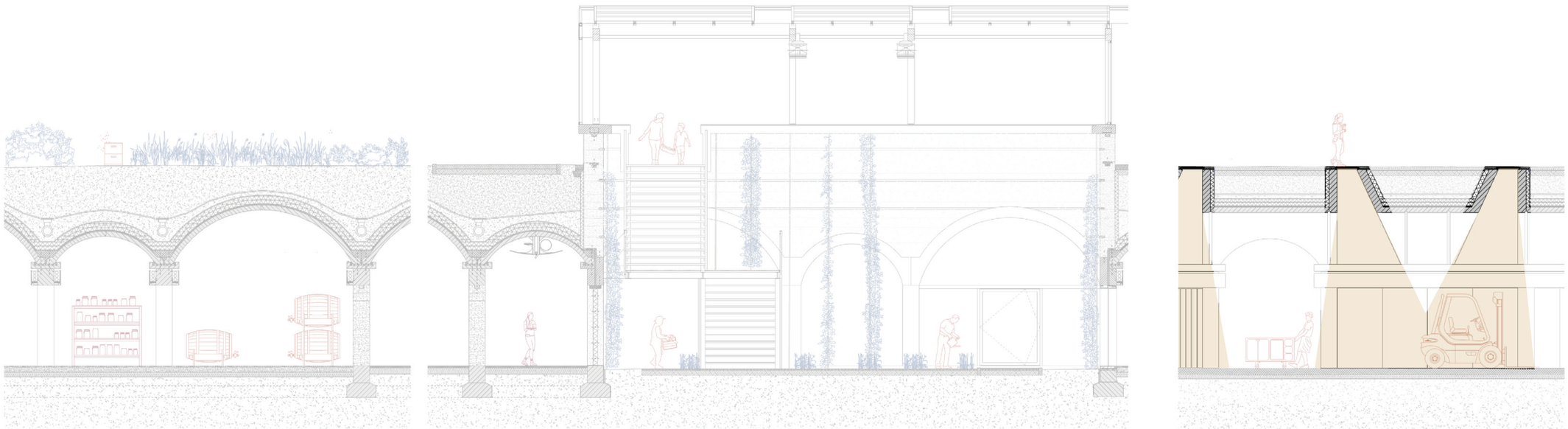


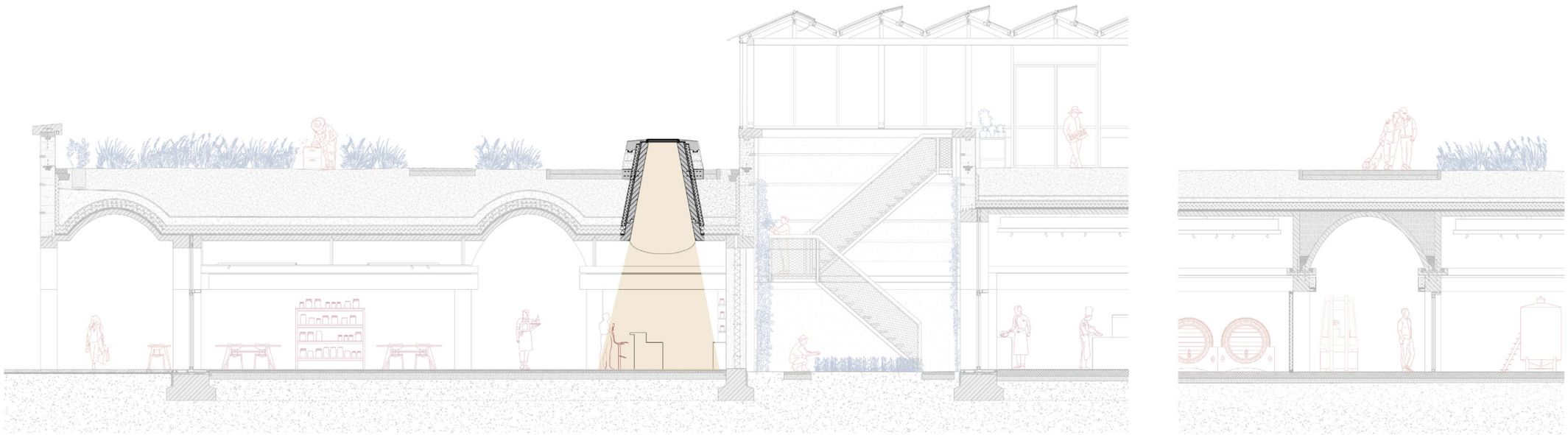




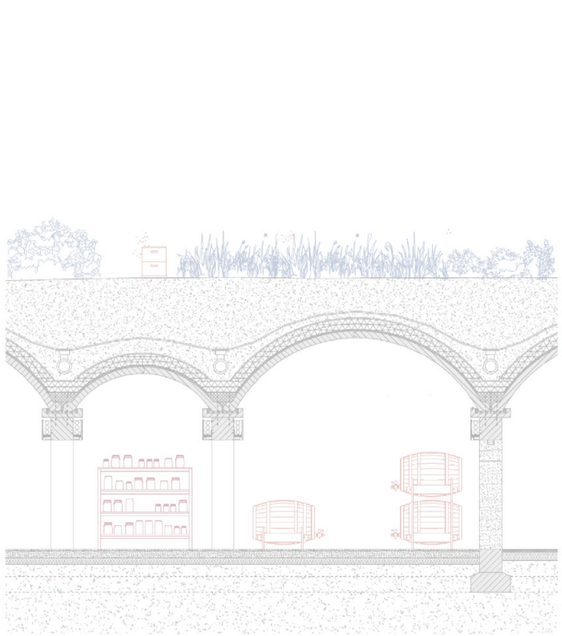


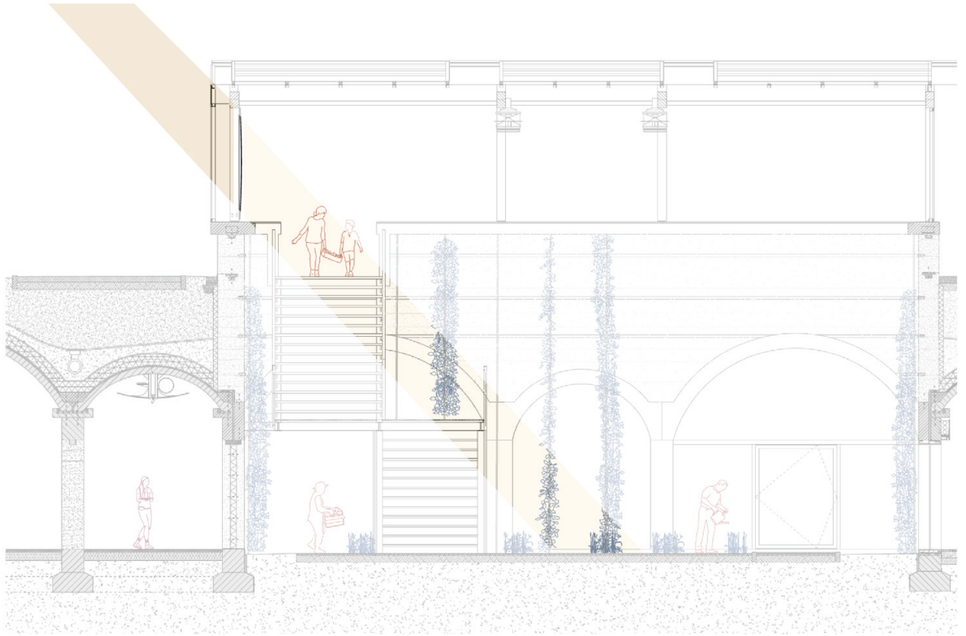
Mechanical ventilation system through ceiling system

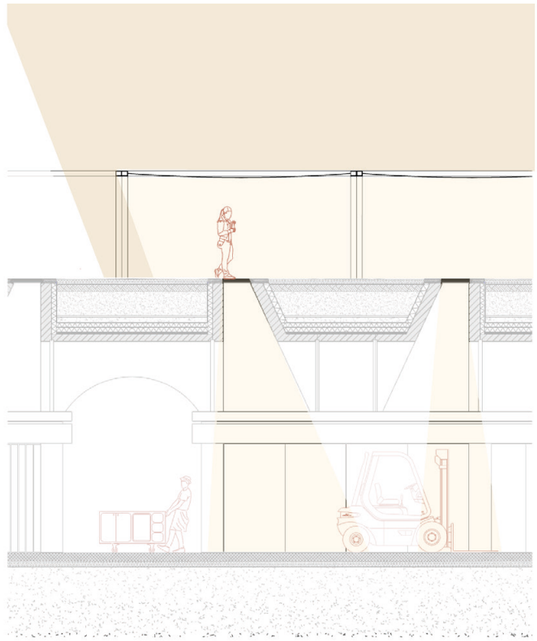


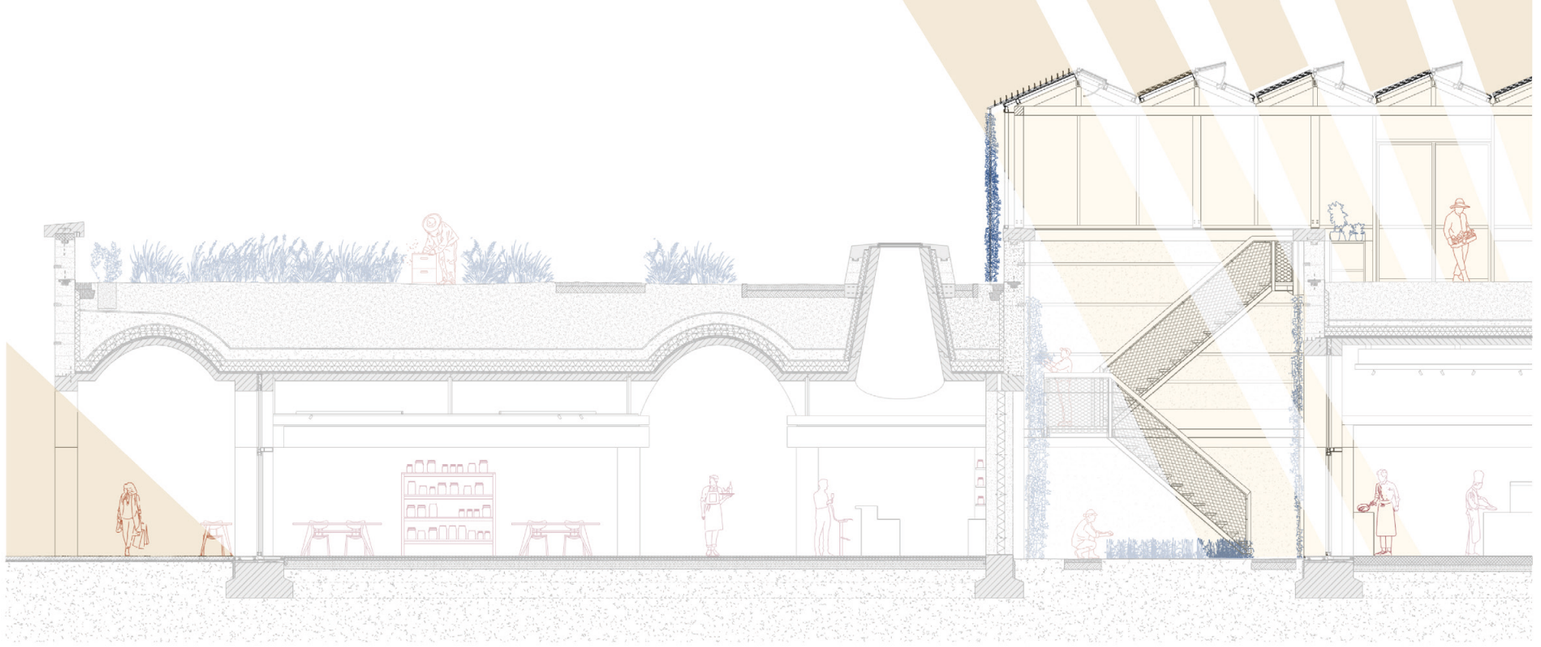


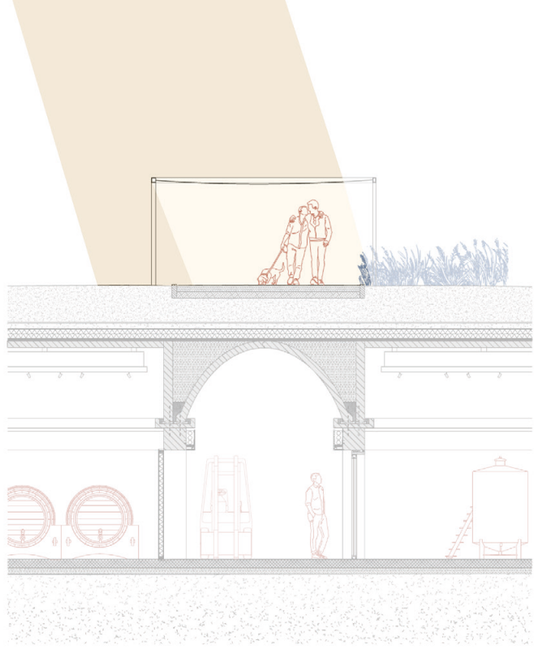
Lighting wells throughout the building



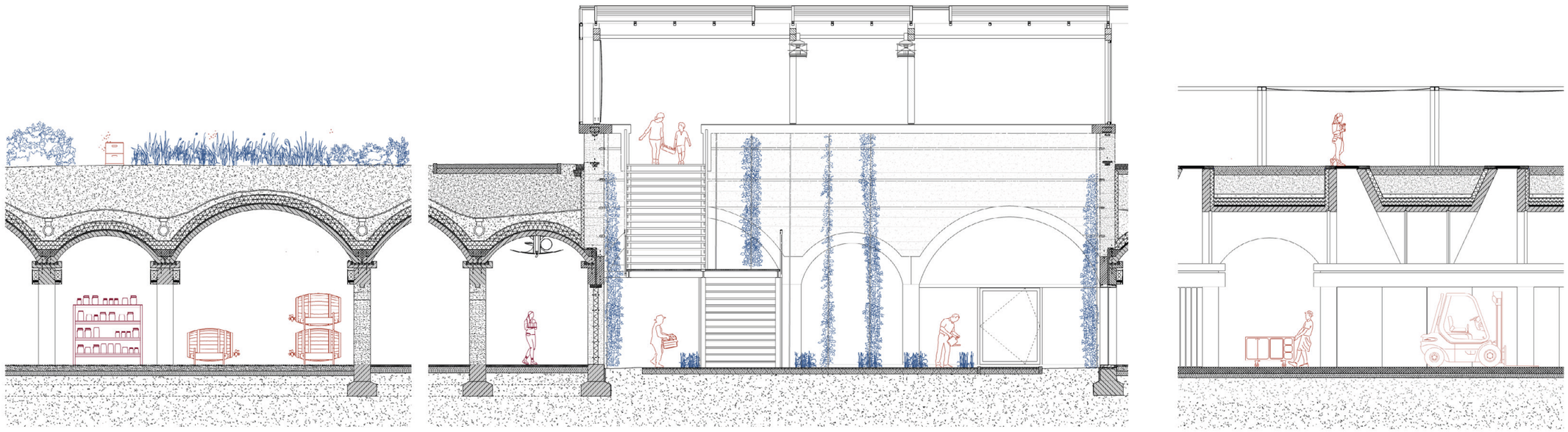


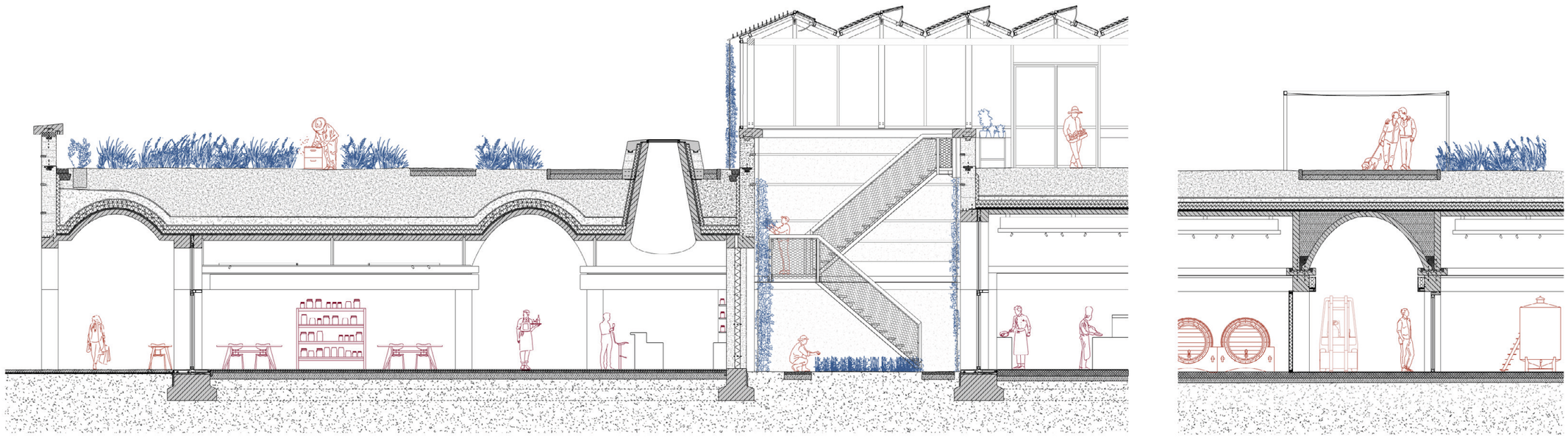




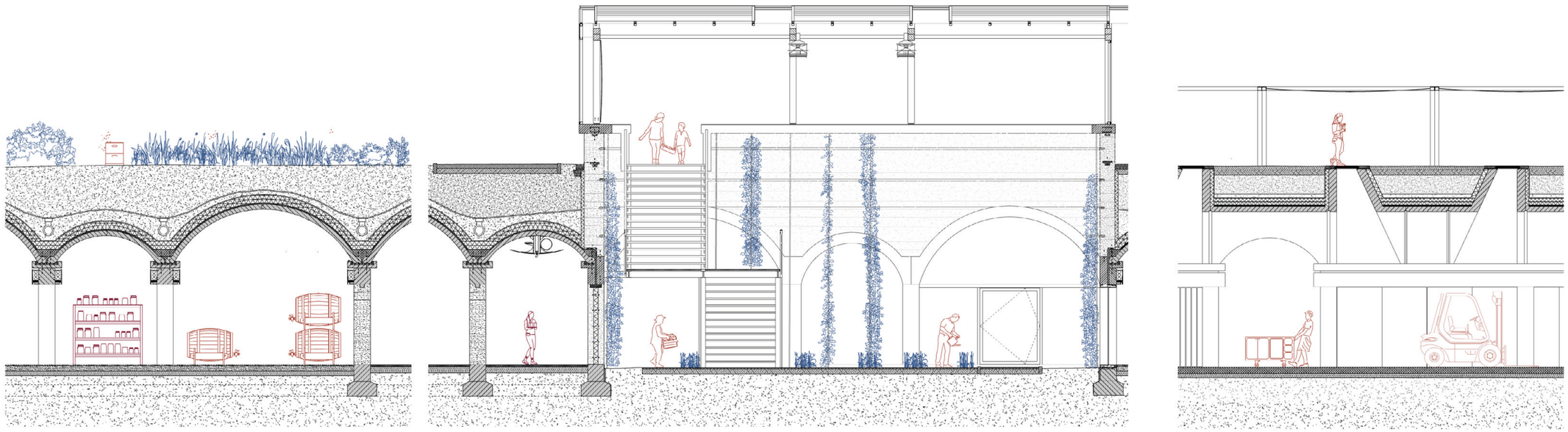


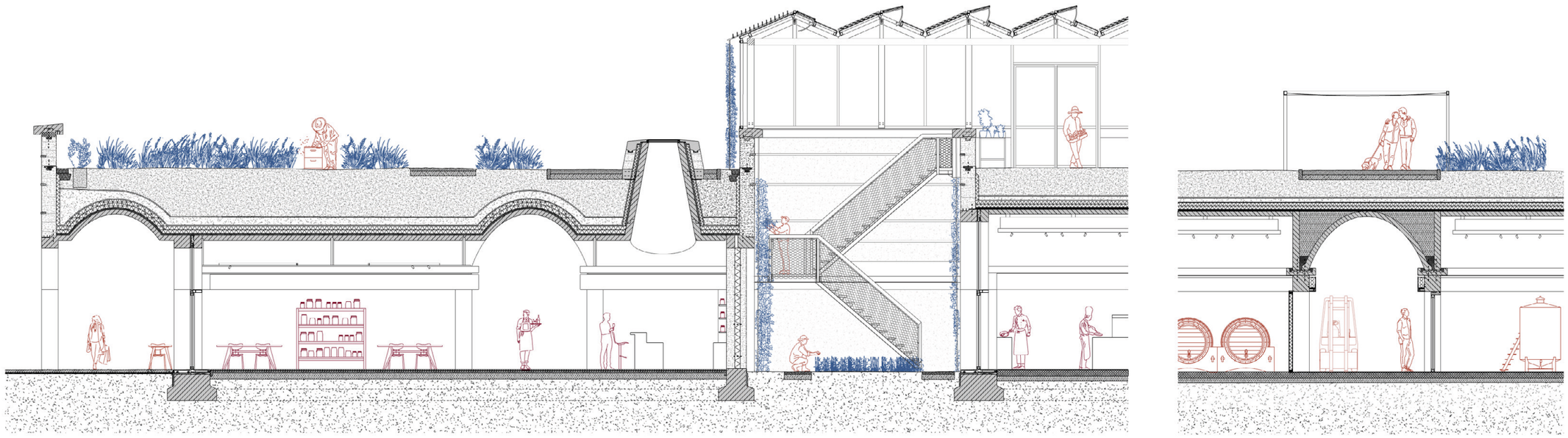
Various shading systems at work





Gradient of conditions





Composit section

Starter

Pa amb tomàquet

Toasted sourdough bread with
fermented honey garlic, fermented tomato paste
and fresh basil

Desert

Breakfast Yoghurt

Yoghurt with fermented blueberries and honey

Drink pairing

Beet Kvass

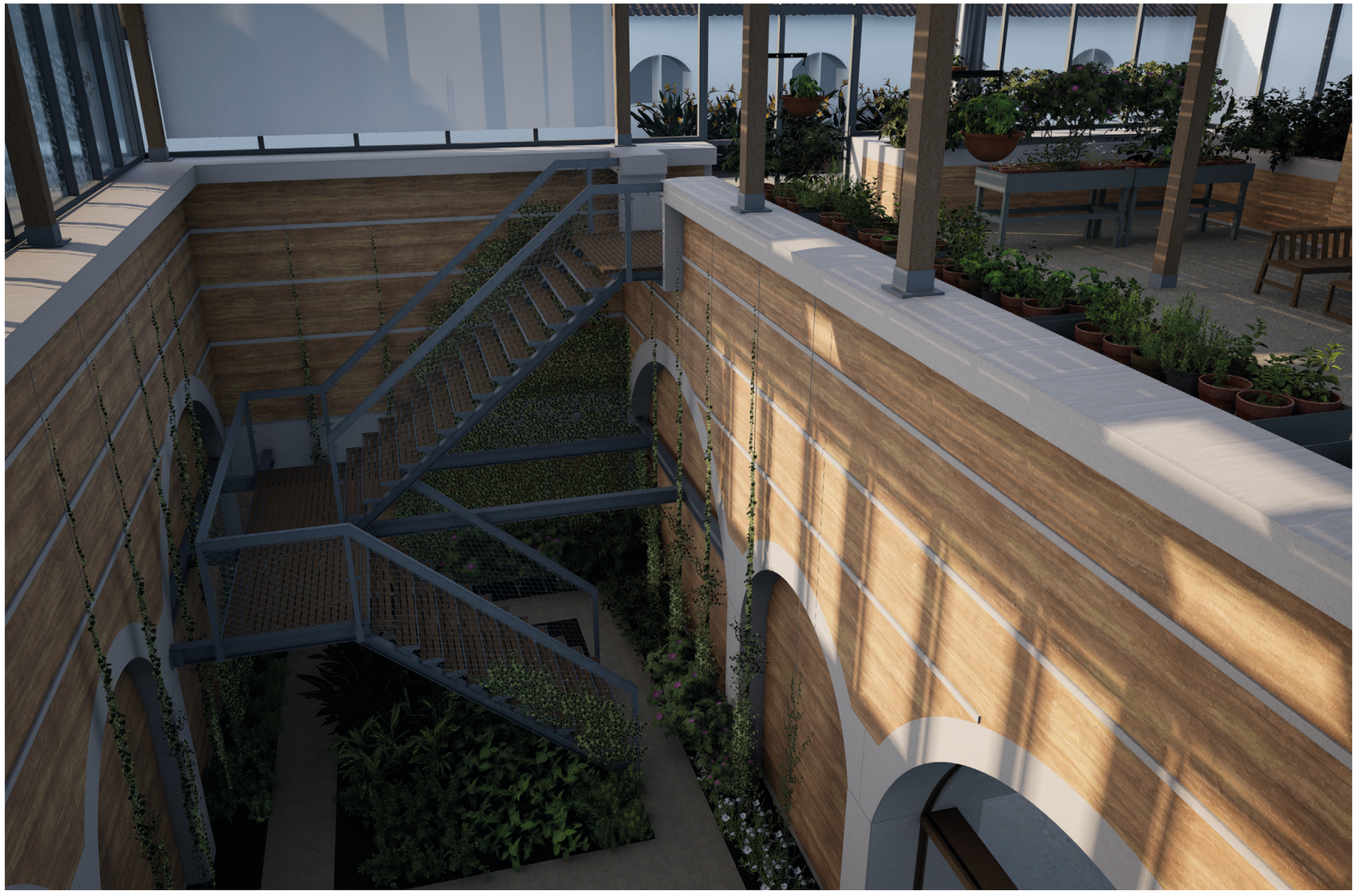
Fermented red beets with sumac and ginger

Ginger beer

Naturally fermented ginger beer

Back courtyard

Back courtyard



Kitchen courtyard & greenhouse

Front gallery & market courtyard

Main restaurant

Fermentation bar

South facade & existing palace

South facade & existing palace

La Merienda by Luis Egidio Meléndez

THANK YOU FOR LISTENING

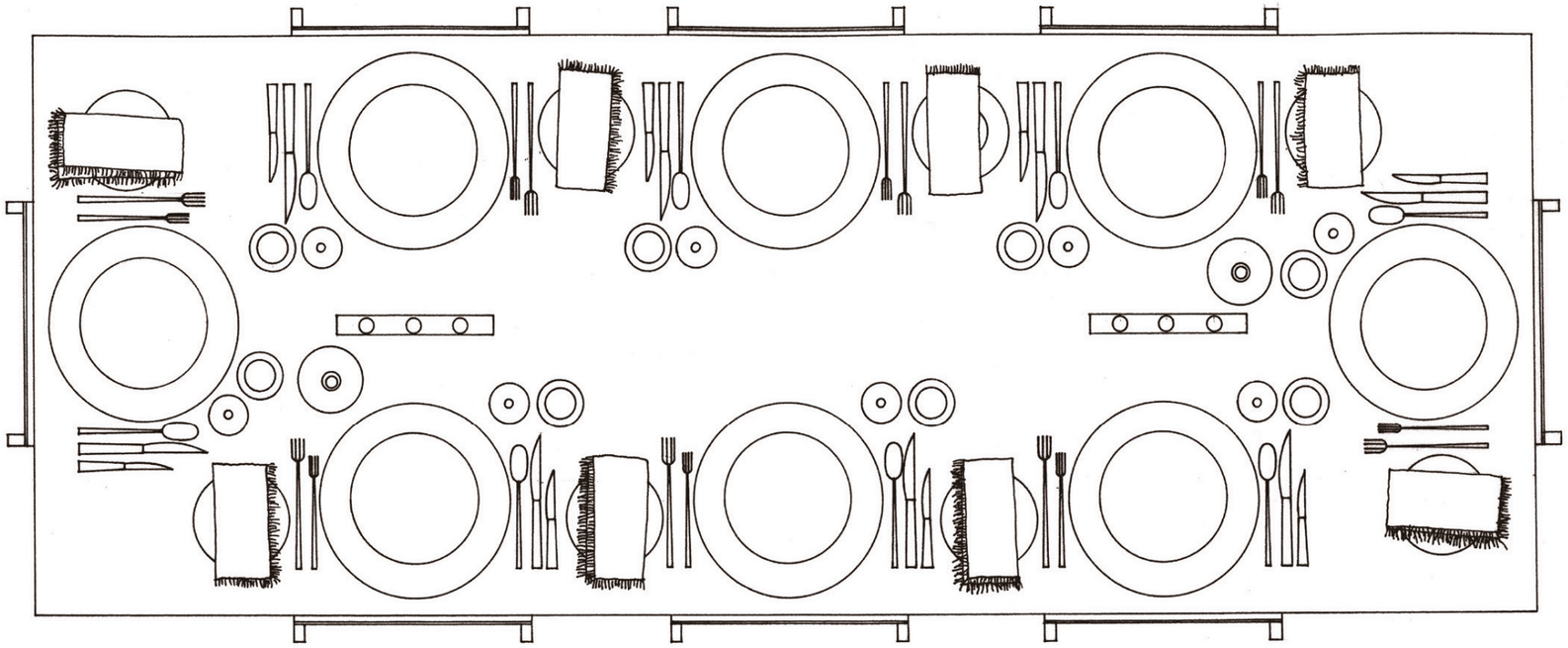


Image cover and right: Wigglesworth, S. (2022). “The Disorder of the Dining Table” UOU scientific journal #04, 122-127.

P5 presentation 2024/06/28
Bart Claver | 4804112
ADC3 Graduation Studio