



Arch 485/585-486/586 • Winter and Spring 2021 • with prep seminar Fall 2020
Howard Davis

FOODSPACE

Food, architecture and the city in the post-Covid-19 era



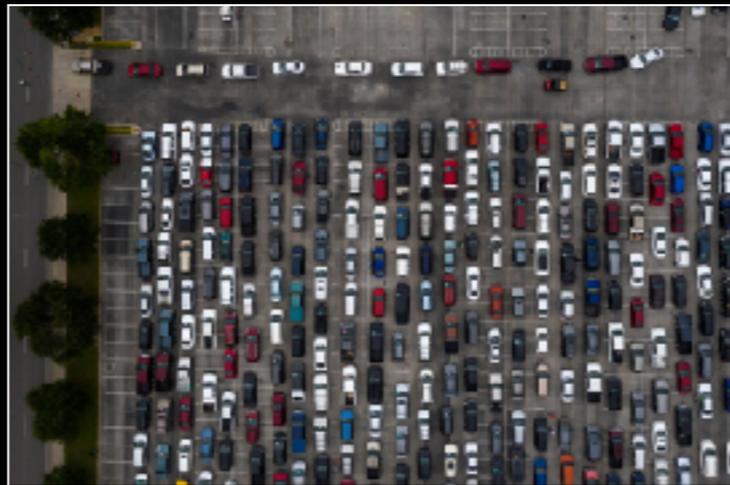
'farm to table' vs *food problems*



Chez Panisse, Berkeley



Portland farmers' market



Cars lined up at San Antonio Food Bank during current Covid-19 crisis



Food deserts in Portland

This project will investigate the following questions:

1. How can current movements of local food, organic food, and urban agriculture be extended beyond the middle class and wealthy to incorporate everyone?

2. How can architecture play a role in this?

3..What is the nature of a city in which this is happening?

4. How can a building of strong social purpose also be beautiful?

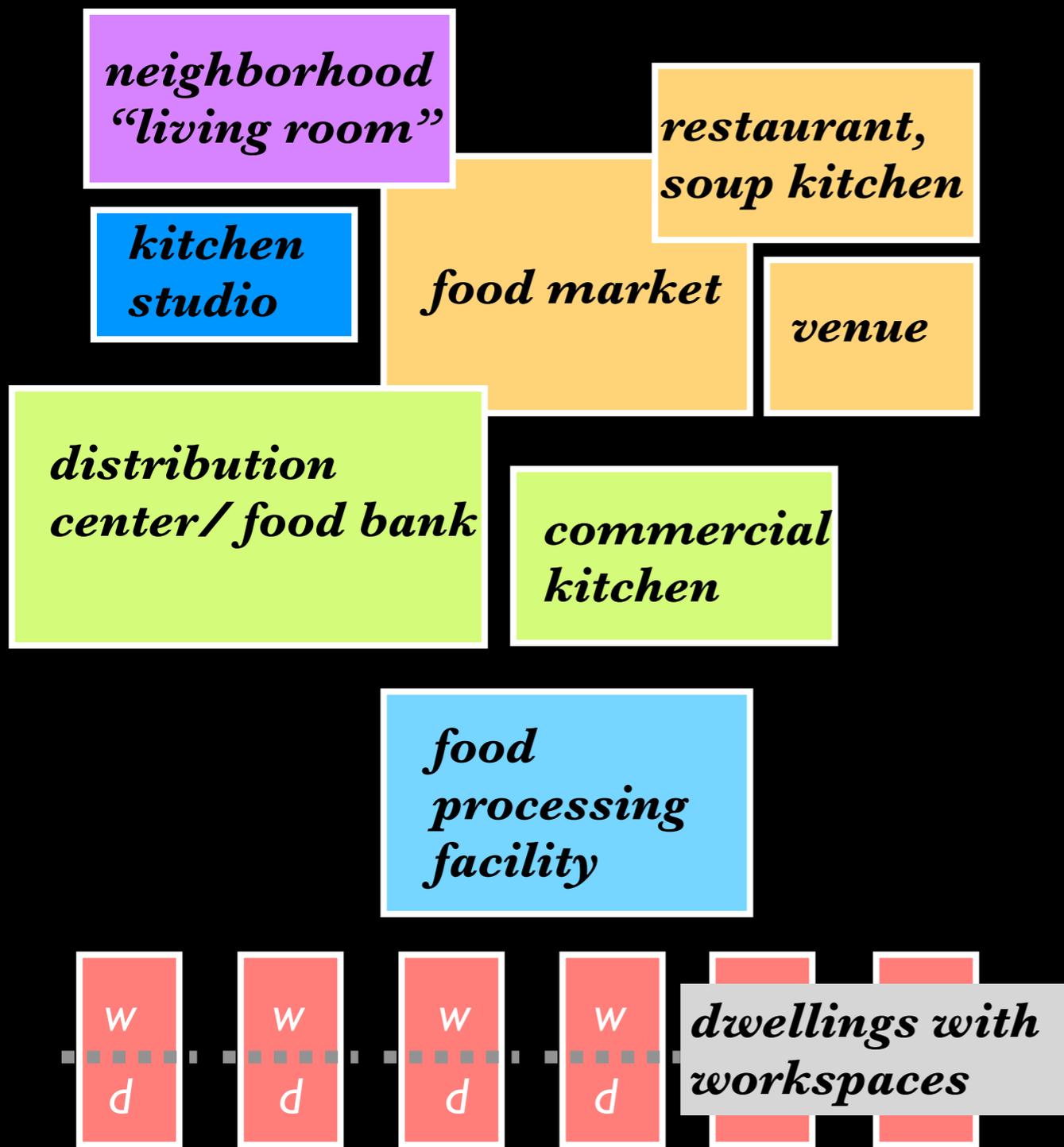


FOODSPACE

is a catalyst for a food production system that:

- brings local food to market
- supports local economy
- helps eliminate urban “food deserts”
- reduces environmental impacts of large-scale agriculture
- increases resilience of food system
- publicizes research and innovations in food and food systems
- is a model for other initiatives with similar goals





FOODSPACE tentatively includes:

- food market with small shops and stalls
- distribution center to help Willamette Valley growers get food to restaurants and shops
- small food processing facility
- media center/video “kitchen studio”
- restaurant and (soup) kitchen
- commercial kitchen
- neighborhood “living room” with café and small music venue
- dwellings with home-based food businesses
- space for growing food (depending on site)

+ • to be discussed

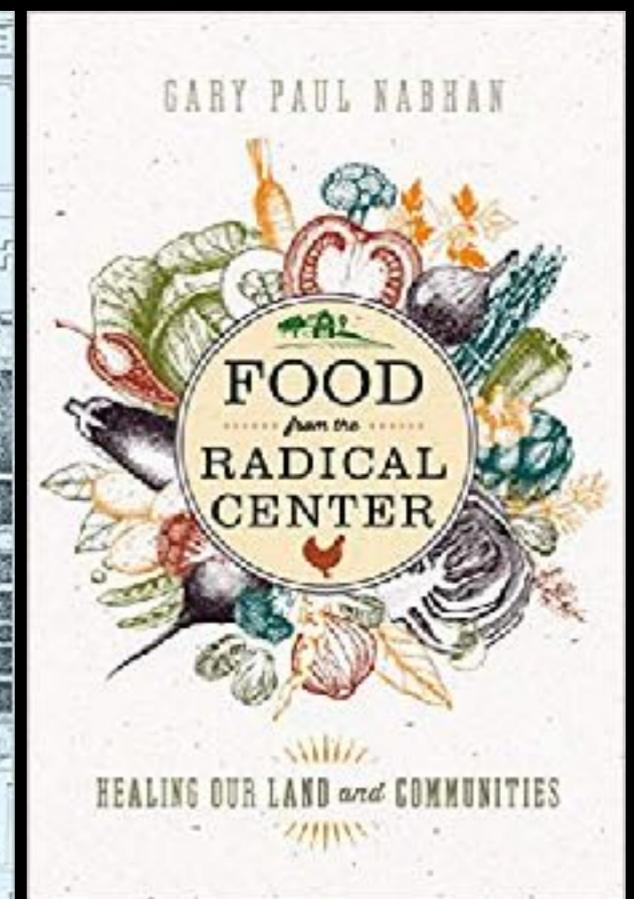
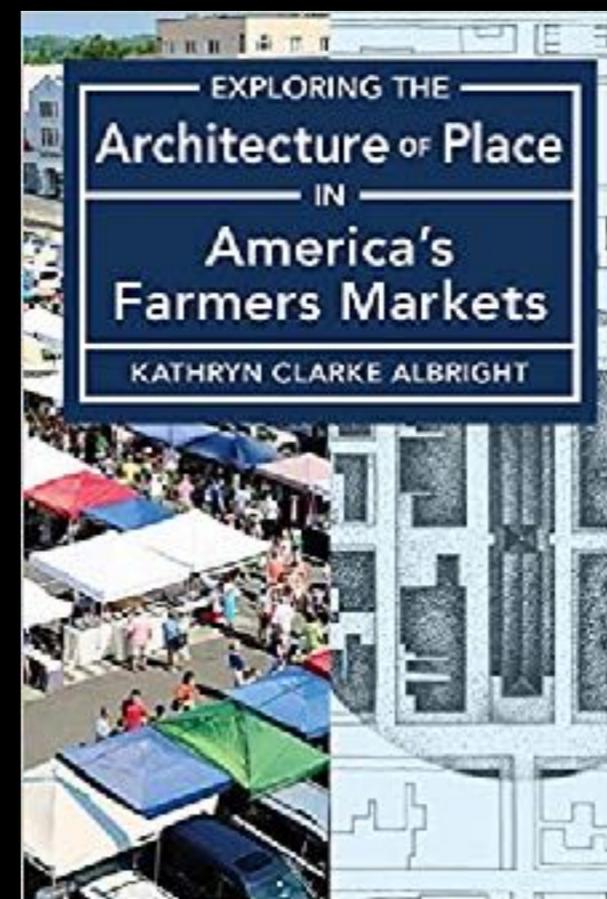
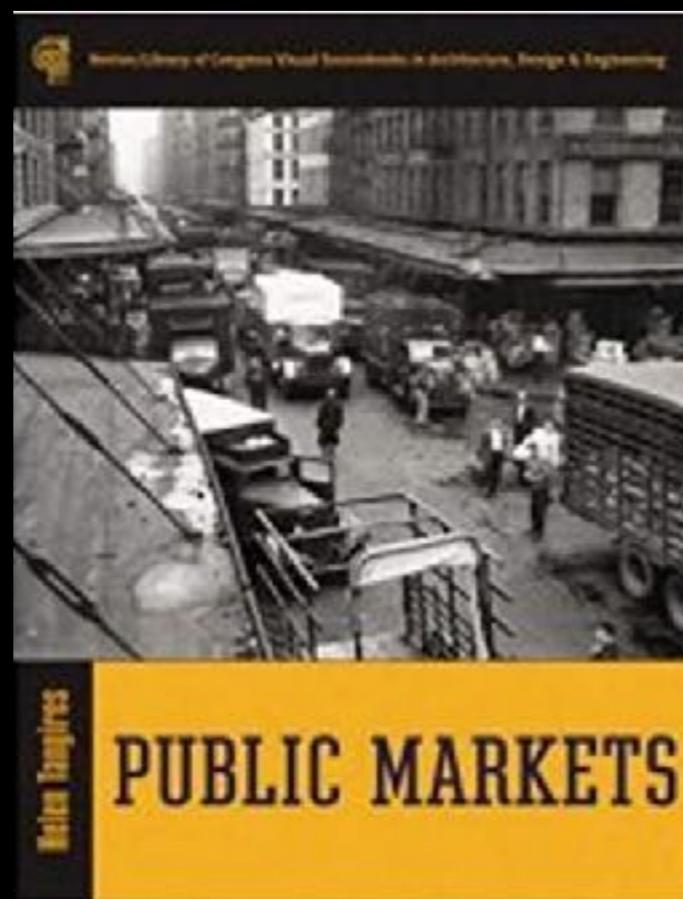
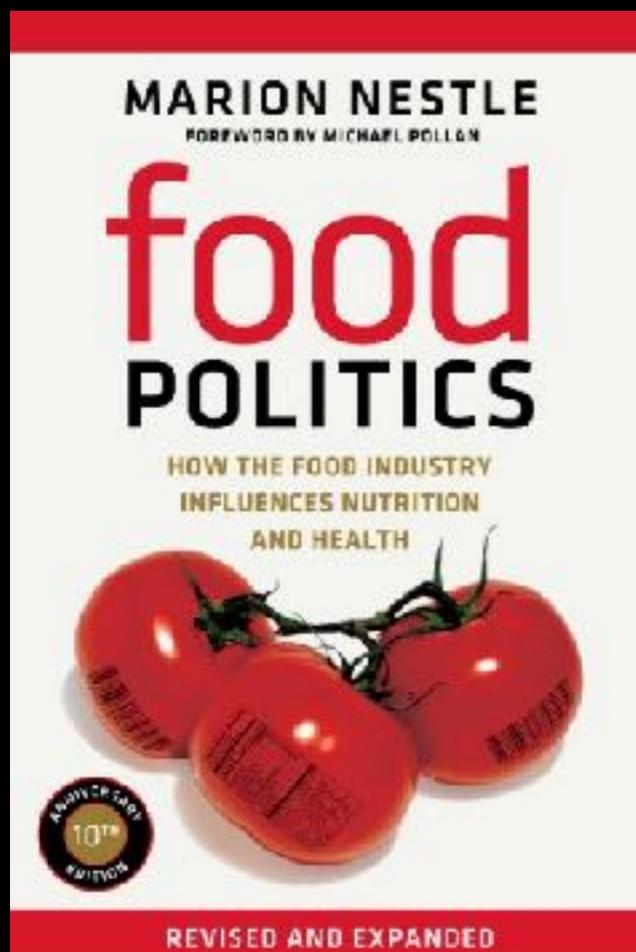
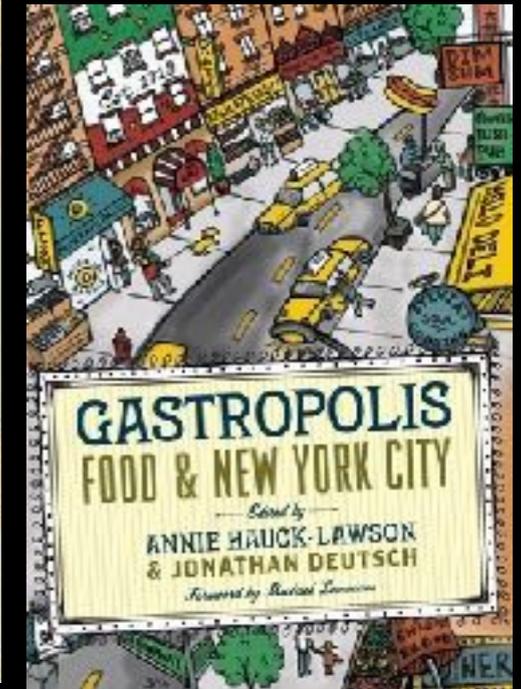
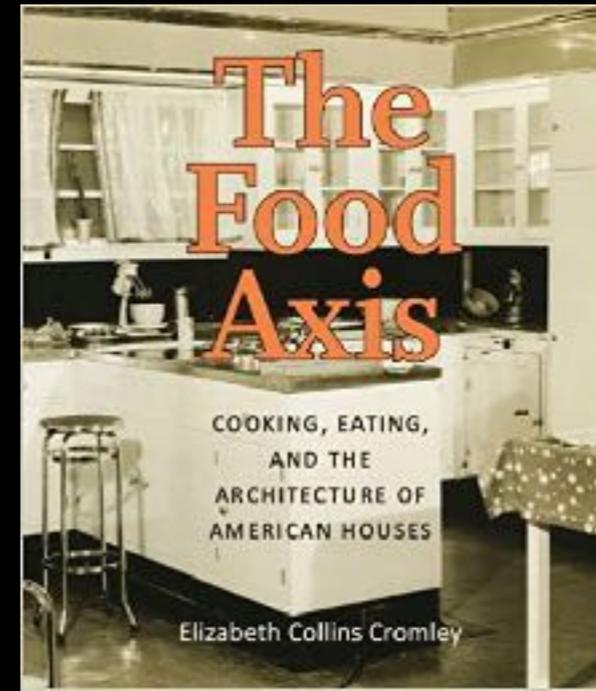
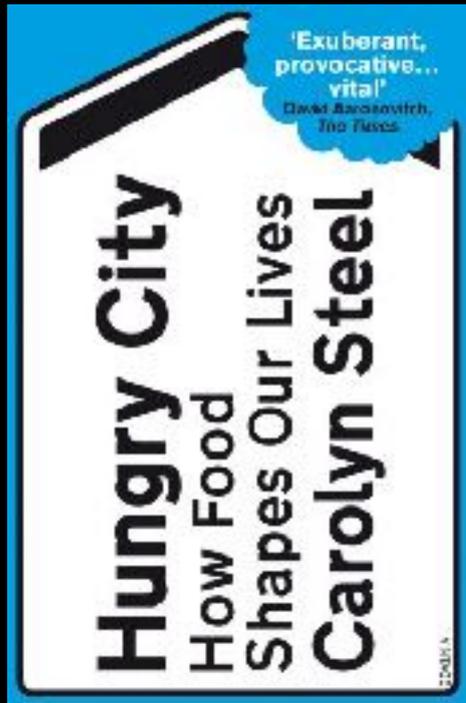
The building or building complex will total about 60,000- 80,000 sq. ft.

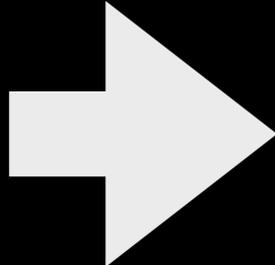
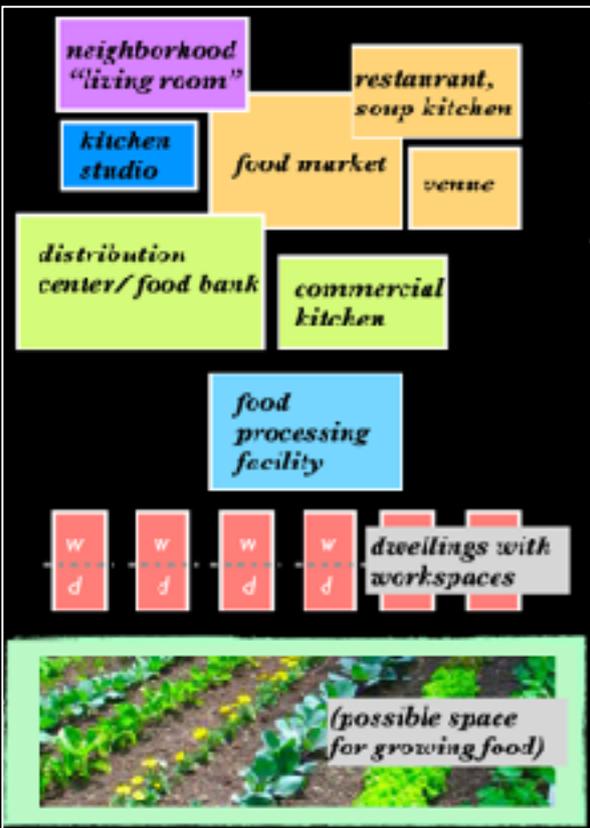


(possible space for growing food)

Fall seminar

- readings and discussions about food and urban food systems
- detailed program development including individual emphases
- investigation of architectural precedents
- choice and investigation of site





	A	B	C	D	E	F	G
1	FOODSPACE: PRELIMINARY PROGRAM						
2							
3	INDOOR SPACES						
4			No	Unit area	Area	Adjacencies	Special requirements
5	Food market		1				
6	Distribution center		1				
7	Food product facility		1				
8	Restaurant and kitchen		1				
9	Small music venue						
10	Kitchen studio		1				
11	Commercial kitchen		1				
12	Neighborhood living room		1				
13	SUBTOTAL						
14							
15	Dwellings (tentative no.)		12				
16	SUBTOTAL						
17							
18	TOTAL NET						
19	plus XX%						
20	TOTAL GROSS						
21							
22	(GROWING AREA)						
23							

idea

program



Food research building,
Massey University, New Zealand



Soup kitchen



OXO restaurant, London

Study of precedents:
contemporary and
historic



Portland Mercado



Borough Market, London

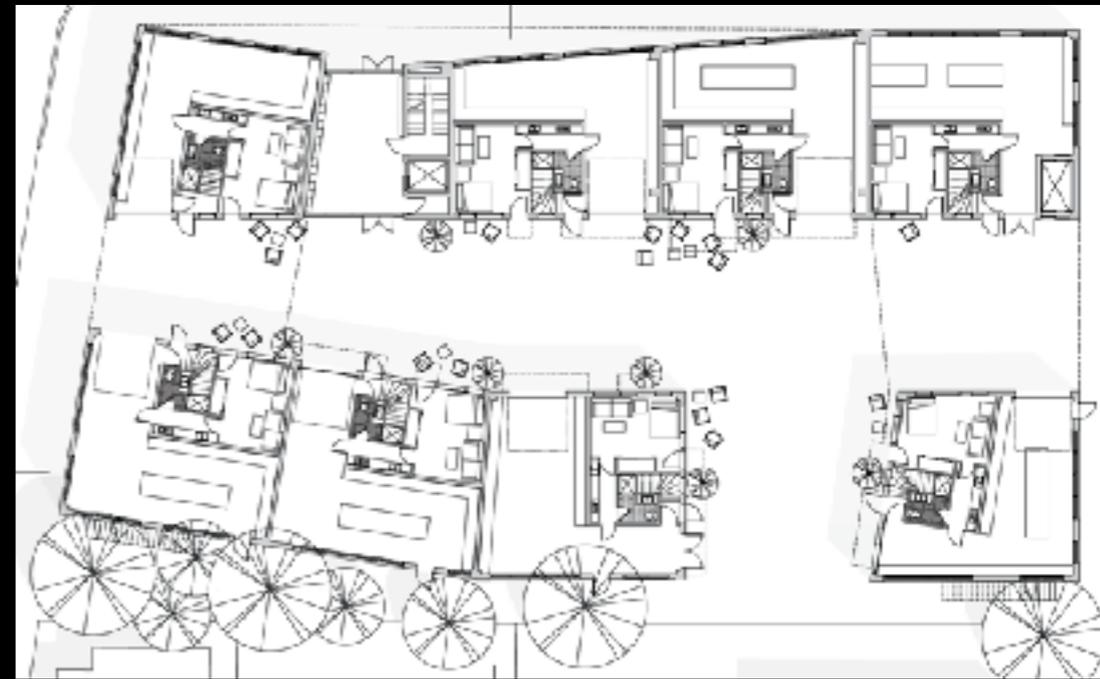


Quadram Institute for Food and Health

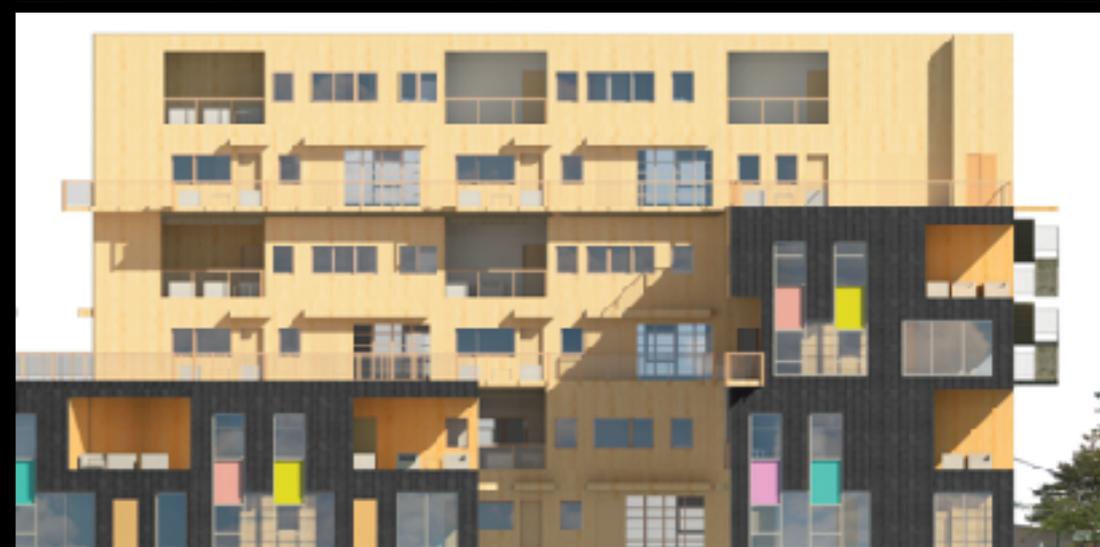


Urban agriculture laboratory, Montréal

Food businesses at home

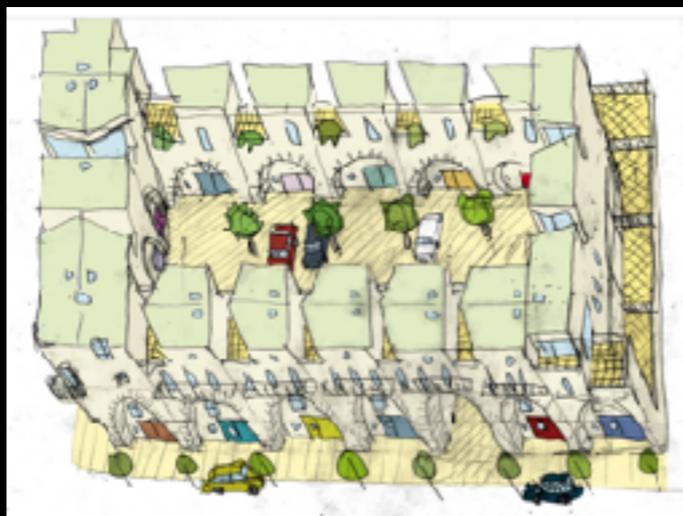


Vegetable seller's house, Tokyo, 2001
Designed by Atelier Knot



Shop/houses designed by Kevin Hein.
Arch 484/584 Fall 2016

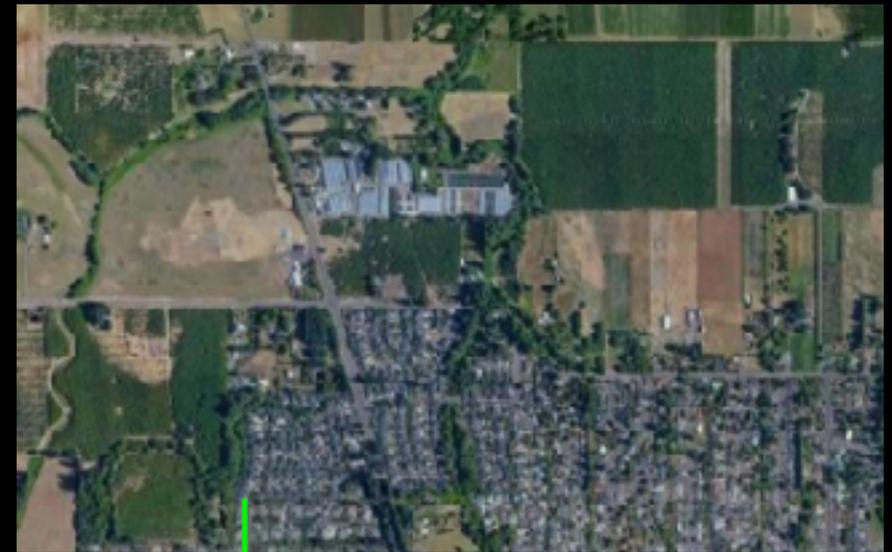
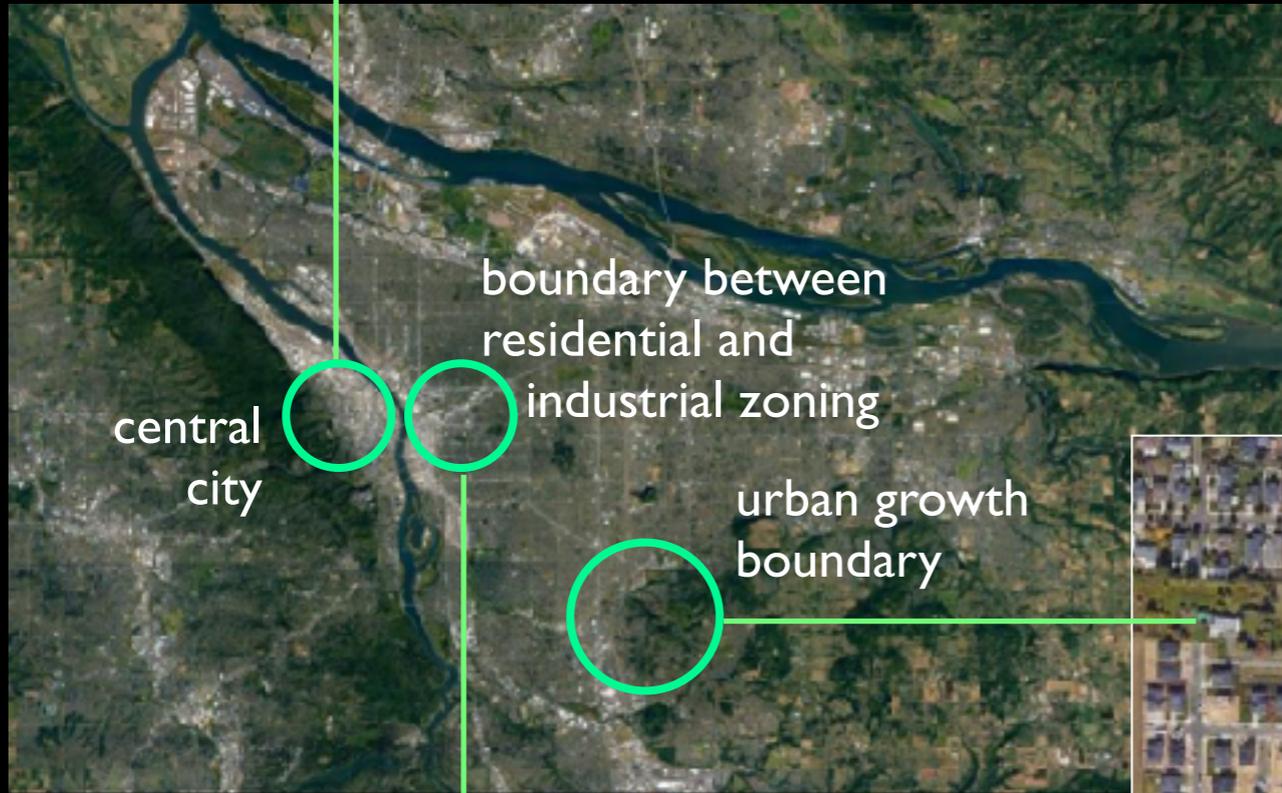
McGrath Road, London
Designed by Peter Barber Architects



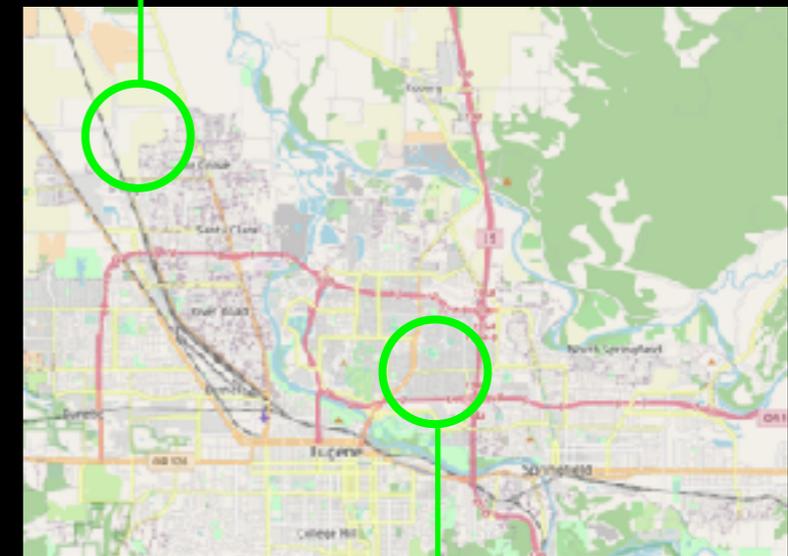
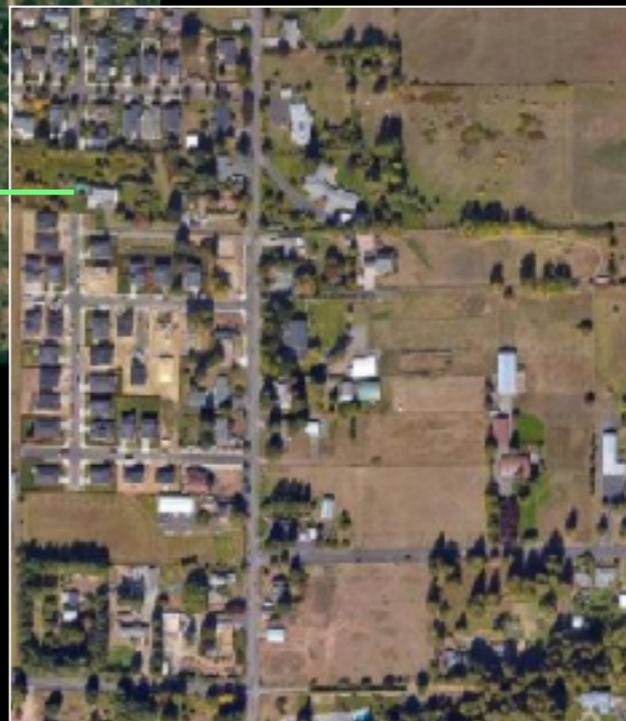


POSSIBLE
SITES FOR
PORTLAND
FOODSPACE

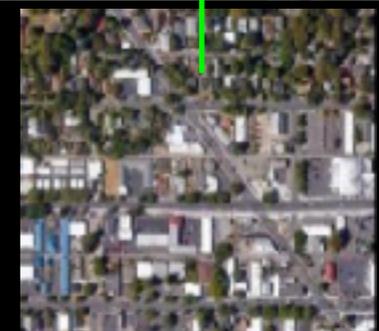
POSSIBLE SITES FOR
EUGENE FOODSPACE



urban growth
boundary



Whiteaker
neighbourhood



Winter: the architectural proposition

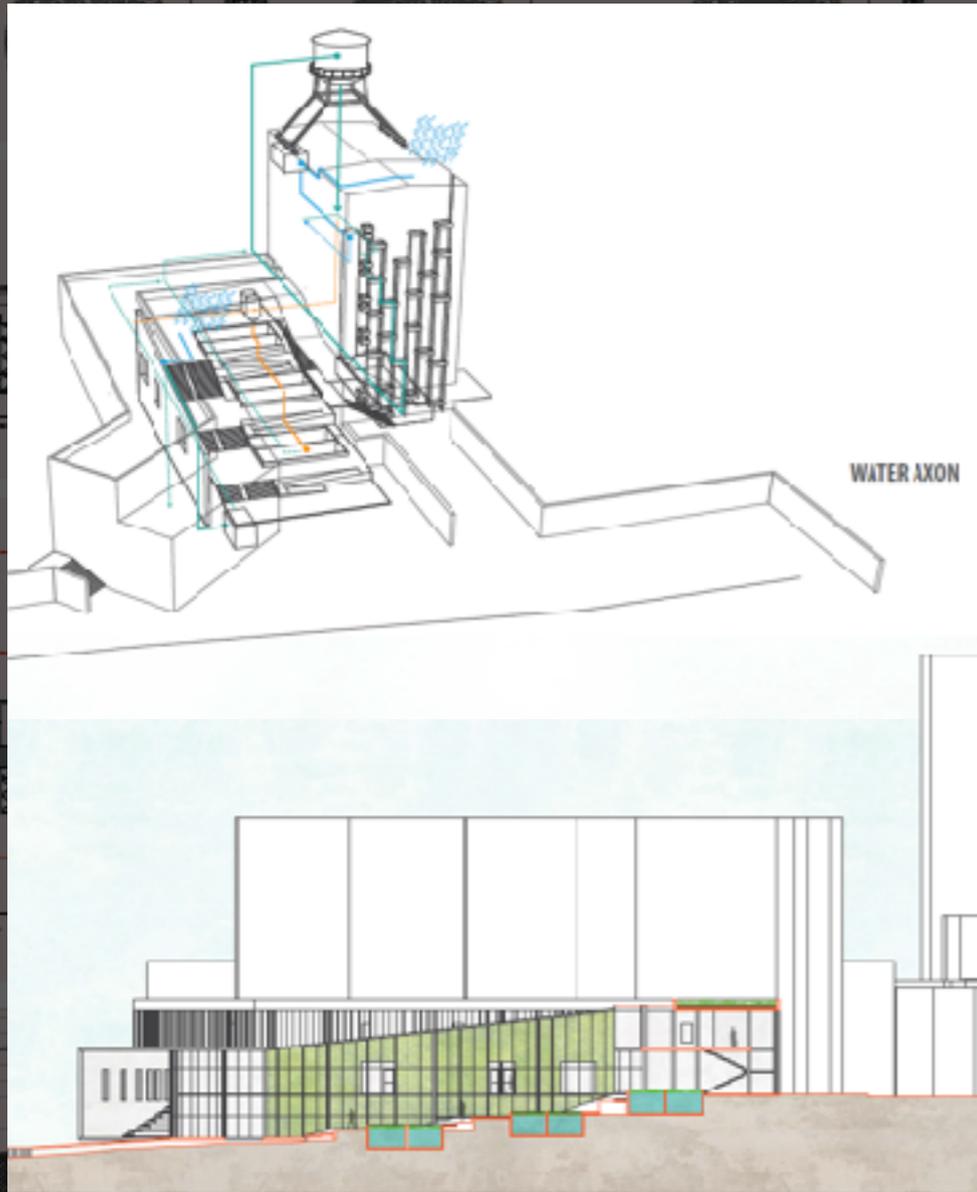
- Begin design 1st week

- Frequent pinups

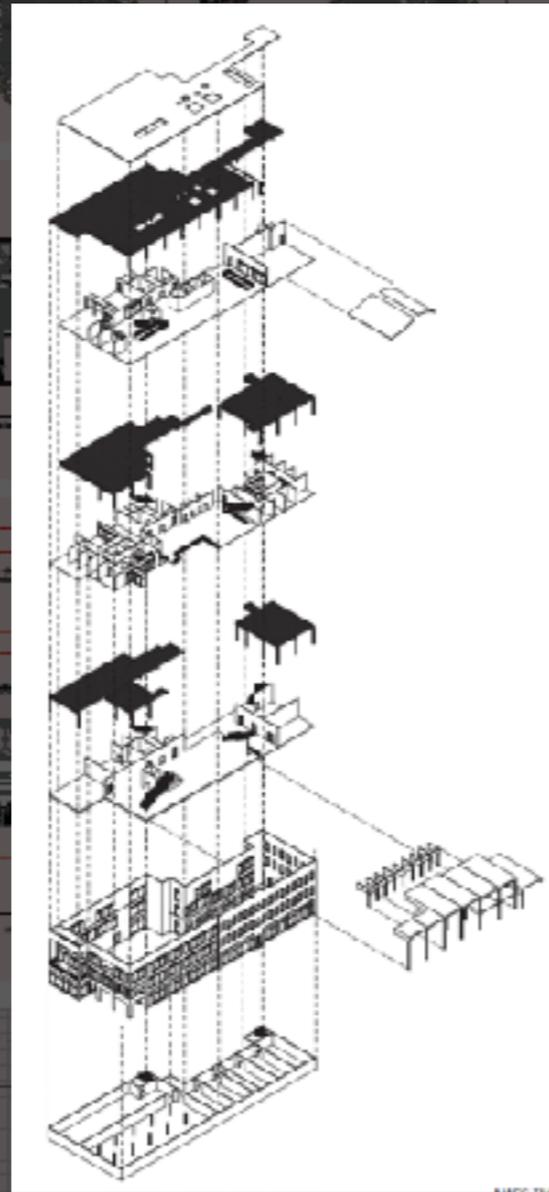
- Consultants from local food orgs., businesses, UO Food Studies program

- Variety of scales and modes of representation

- Schematic resolution of project by end of term



Isaac Wimer, terminal studio
first term, Winter 2020



Emily Ryba, terminal studio
first term, Winter 2020



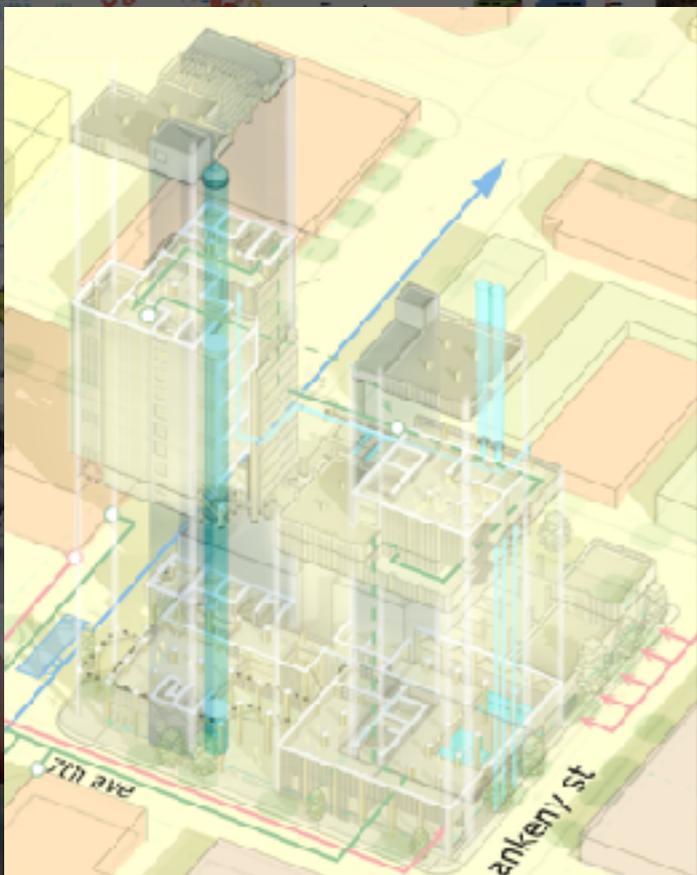
Elise Braun, terminal studio
first term, Winter 2020

Spring: elaborating the idea

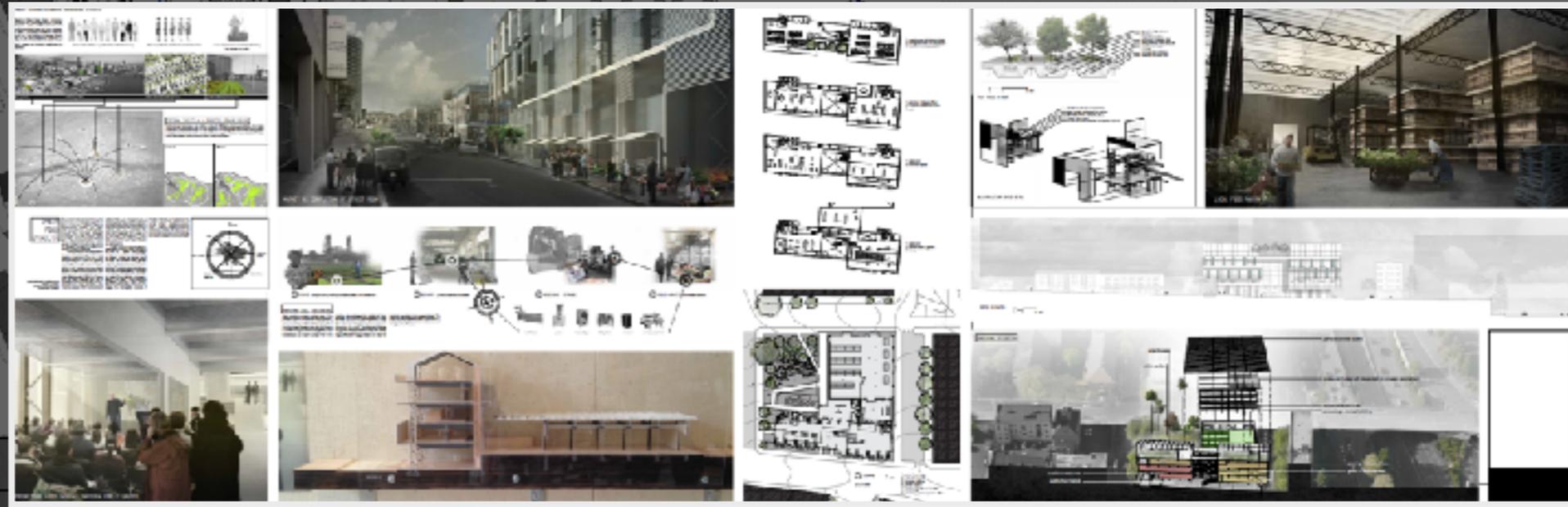
- Development of design
- Integrated w/ structure, enclosure, environmental performance
- Materials and material assemblies with emphasis on building users
- Final presentation



Courtney Richlie



Matt Loudermilk



Wes Thompson



James Beard food market,
Portland.
Unbuilt project
by Snohetta

*“Our most beautiful
buildings must be in
our poorest areas.”*

*-Sergio Fajardo, former
mayor of Medellin, Colombia*



Santa Caterina market,
Barcelona, designed by
Enric Miralles and
Benedetta Tagliabue



Laban Dance Centre, London
designed by Herzog &
deMeuron

Orquideorama,
Medellin, Colombia
Plan B Arquitectos



*This presentation and the studio description
will be on the Architecture Department
course website.*

questions?

breakout session at 6 pm

or

hdavis@uoregon.edu