



Feeding the City of 2050

'We are what we eat.'

As humans we have a basic need to consume food and water to exist. We are intrinsically linked with nature.

'The world is what we eat.'

Food production currently creates approximately 1/3 of global carbon emissions, leading to considerable environmental impact.

Significant contributing factors include;

- + increased adoption of 'western' style diet, including high meat and dairy consumption
- + increase in transportation distances between producer and consumer leading to an increase in fossil fuel consumption
- + increase in production and disposal of increasing amounts of food packaging, including non-recyclable plastics

Due to social, economical and political systems that encourage industrial agricultural practices we have become increasingly distanced from the origin, production and processing of the food and drink that we consume.

What can we do?

As Architects / designers we have the skills to;

- observe + analyse + reveal
- speculate + communicate + instigate

During this 12 week programme we would like you to;

Form a Brief

- + Research and map current issues in the context of global food consumption
- + Research the historical link/influences of food in the evolution of London.
- + Research and document qualities of The Site
- + Collectively build a model of The Site at 1:250 to use as a tool for testing and designing.

Develop and Iterate

- + Through a variety of media (drawing, physical model making techniques, animation and film) develop, test, and iterate your proposals

Communicate

- + Communicate your proposals through a variety of media, demonstrate final proposals together using The Site model.

Morris+Company

The craft of making is at the core of our practice. We constantly experiment with methods of observing and analysing contemporary and historical context, how to explore an idea through making, how to develop tools to ask the questions not yet asked, and how to communicate design ideas to a wide range of people, for varying purposes. Making is at the core of how we think, how we test, and how we innovate.

The Site

The microcosm of Sugar House Island is something of an outlier in the East London, an area that has been dramatically transformed by the rapid expanse of large residential towers that sprung into existence during the Olympic boom. By contrast, a critical mass of dignified warehouses, masonry gable ends and elegant tidal mills have gradually accrued here over many generations and cultivated a strong sense of place. Sugar House Island's rich industrial heritage has been shaped by the natural watercourses surrounding the site, and the predominant processes and industries that thrived there including sugar refinement, gin distillation, printmaking, textile production, and dye works. The 'island' character of this site has been exaggerated through the introduction of several significant manmade features including Abbey Road train lines, and the Blackwall tunnel approach. This site has been the focus of several masterplan strategies. We would like you to challenge existing assumptions about the site, and speculate on a vision for development that places our relationship with food at it's core.

This brief proposes to;

- + Open up and find new uses for a neglected and marginal pocket of space, which lacks an obvious sense of identity that remains outside the public consciousness.

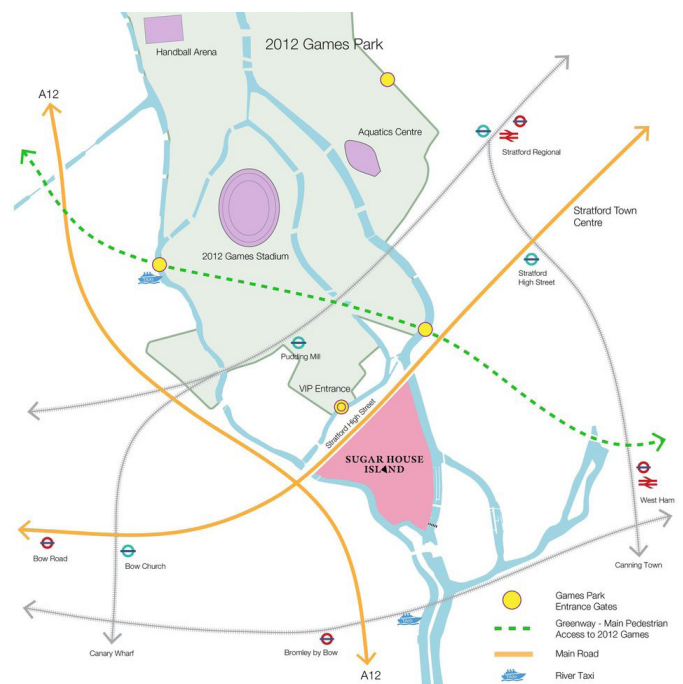
- + Raise the question of how we, as designers, can gain access to an unknown place, patterns, and cycles in order to formulate a proposal for change that is thoroughly informed by and grounded in its context, a question which has particular pertinence in this complex East London site.

- + Form a better understanding of what constitutes context. Our observations need to oscillate between varying scales of human / site / city / global, and periods of past / present / future. Historically neither metropolitan parkland or rural idyll, the site is a haphazard space left over where the utopian vision of an early 20th century suburban ideology gave up. This was east London's back yard filled up with the facilliation of materials and process that made city dwelling possible.

- + Through observing, recording, and analysing, we would like you to speculate on alternative design proposals for this area. What alternative vision for the site could exist if we recalibrate our awareness of the importance of food in new development to enhance and improve our relationship with it, and correspondingly with nature?

Political Context

New 2018 Planning Policy Framework for England states that planning policies and decisions should aim to achieve healthy, inclusive and safe places which enable and support healthy lifestyles, especially where this would address identified local health and wellbeing needs—for example through the provision of safe and accessible green infrastructure, local shops, access to healthier food, and food growing spaces. Community gardens and spaces encouraging social interaction, can reduce crime, enhance community cohesion, and encourages high quality shared public space increasing active and continual use of public areas.



Above
Our site, Sugar House Island, in the context of East London

Our Programme

Over the course of this teaching programme, you will be joined by several visiting guest tutors from Morris+Company on the field trip and at your reviews.

The selection of visiting tutors and practitioners have a diverse range of expertise and backgrounds in housing, workplace, education, civic, and public realm design. Collectively we also have a wide range of experience as tutors and lecturers at a range of London/UK and international universities.

Joe Morris - Founding Director Morris+Company
 Keir Regan-Alexander - Director Morris+Company
 Danielle Purkiss - Associate Morris+Company
 Elena Lledo - Project Architect Morris+Company
 Luke Matone - Part II Architectural Assistant Morris+Company

Through a dual role as visiting tutors and practicing architects, we hope to offer a reflective and critical practice based approach to design research, brief forming, and design methodologies.

Field Trip

During the field trip we would like you to explore, record, and analyse the relationship of food and London, through observation of people and nature, ritual and place, materials and processes.

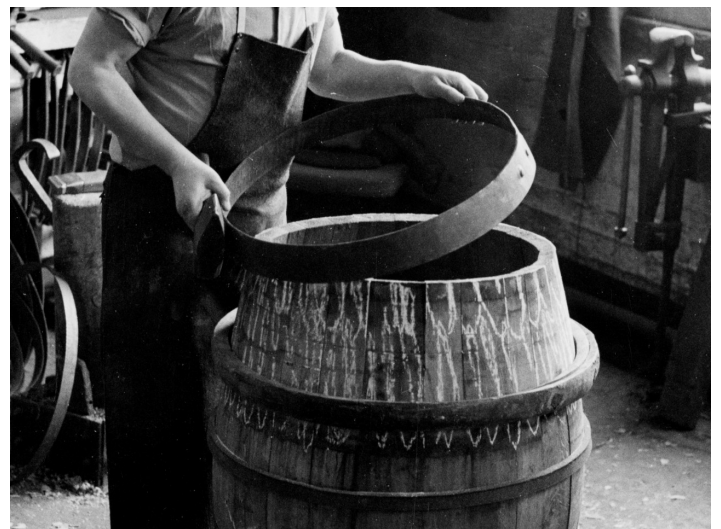
After introductions to staff and students, Feeding The City 2050 brief, and Materials and Making workshop, we will embark on a site visit to Sugar House Island. During our journey we will be joined by a selection of complimentary guest speakers, each with varying expertise and experience of the relationship of food and cities. They will be invaluable in helping us to develop a thorough and critical understanding of the complexities of this relationship. We will also have the opportunity to meet a local community group who live and grow food on the canal, and visit an east London industrial food manufacturer.

Through dialogue, recording, and making we would like you to grow a better awareness of the relationship between food and the built environment. This will help form the basis of your building programme brief, site response, and design development.

Suggested Visits

Whilst in London, we recommend you also plan to visit exhibitions/archives at the following;

- Design Museum
- Museum Of London
- London Metropolitan Archives
- Victoria and Albert Museum
- London Transport Museum
- British Library
- British Museum
- National Maritime Museum
- Tate Modern
- Tate Britain
- Hayward Gallery
- William Morris Gallery

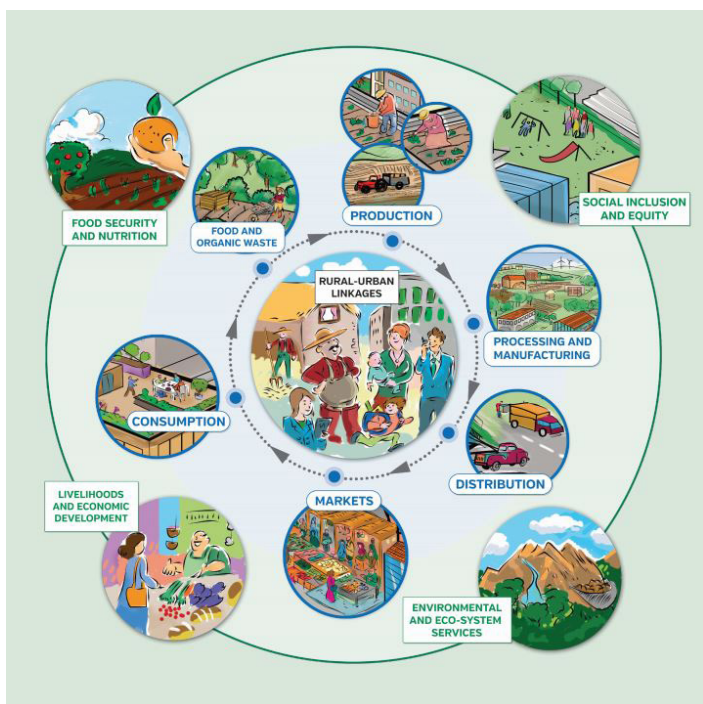
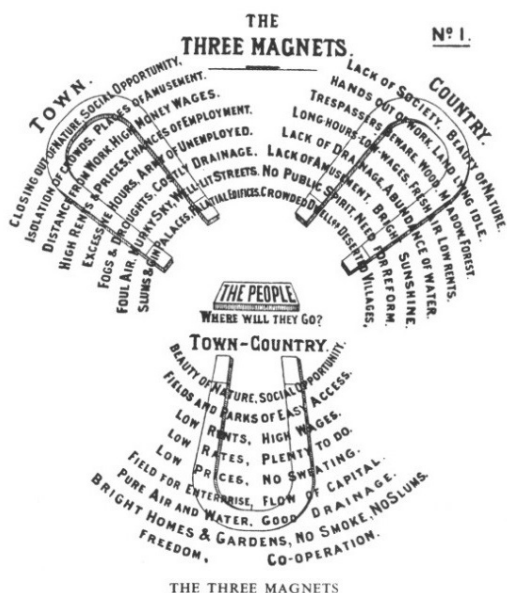
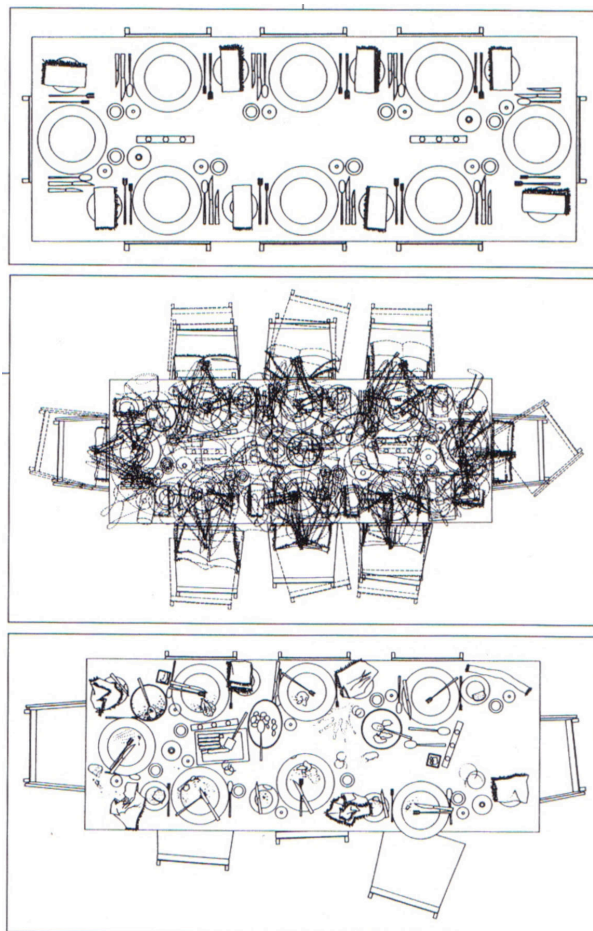


Above
 Photograph of Sugar House Island in 1940.
 Example of material and processes used by a cooper during gin distillation.
 Storkdale Bow Map showing emerging occupation of Sugar House Island.

Suggested Reading / Watching

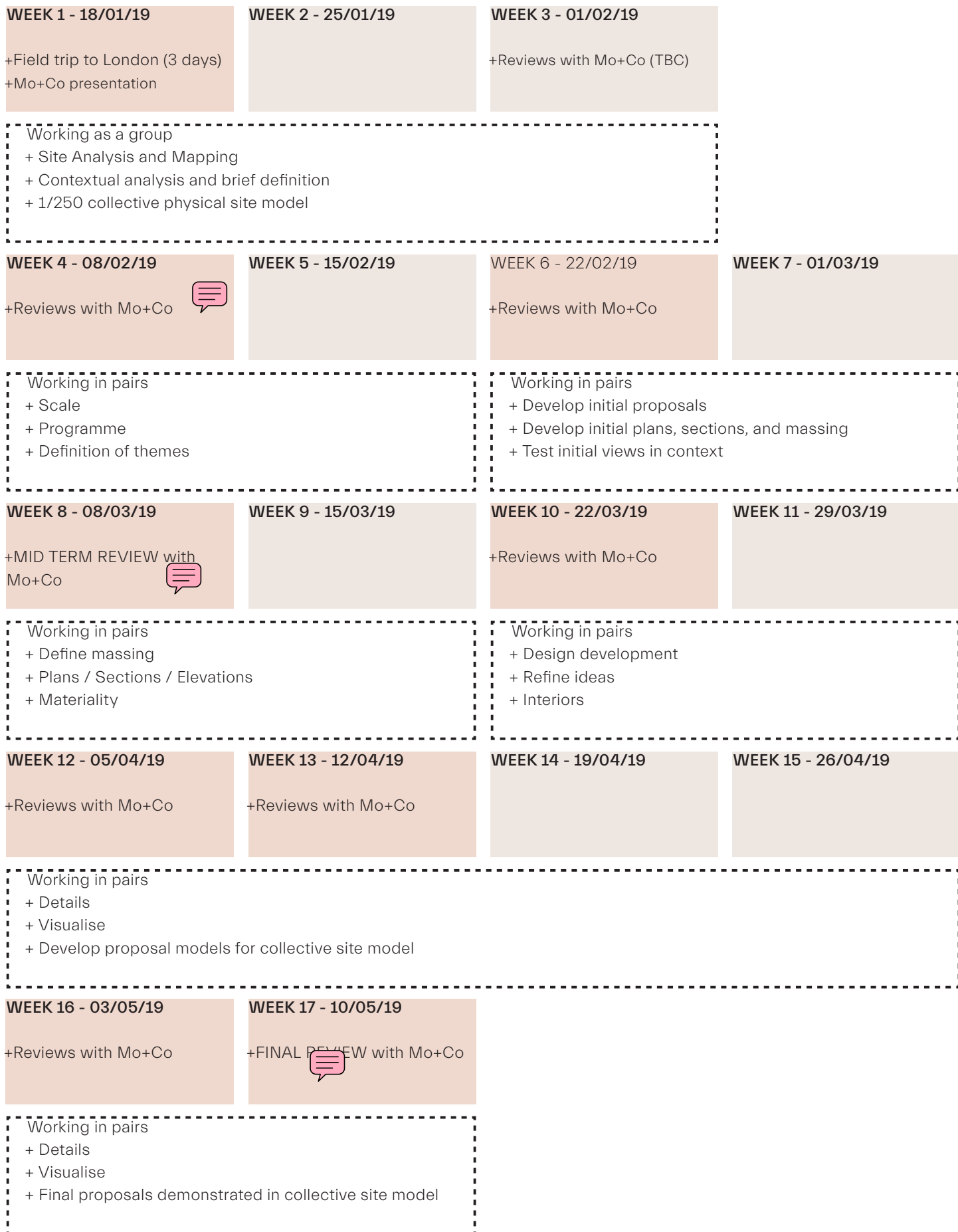
- Hungry City: How Food Shapes Our Lives, Carolyn Steel, 2008
- Garden Cities of Tomorrow, Ebenezer Howard, 1902
- The Craftsman, Richard Sennett, 2008
- Living Planet Report 2018, London Zoological Society
- Theory of Social Organisation, Charles Fourier, 1820
- The Human Condition, Hannah Arendt, 1958
- London: 2000 Years of a City and its People, Felix and Jackson Barker, 1974
- The Last London, Iain Sinclair, 2017
- Hackney That Rose-Red Empire, Iain Sinclair, 2009
- Down And Out In Paris And London, George Orwell, 1933
- Food and Culture, ed. Carole Counihan and Penny Van Esterik, 1997
- Slow Food Nation: Why Our Food Should be Good, Clean, And Fair, Carlo Pertini, 2005
- Agri-Culture: Reconnecting People, Land, and Nature, 2002
- Feeding London: A Taste Of History, 2003

TED TALK - Carolyn Steel - How food shapes our cities.
 TED TALK - Tristram Stuart - The global foodwaste scandal.
 TED TALK - Mark Bittman - What's wrong with what we eat?
<https://www.sugarhouseisland.com>



Clockwise from Lower Left
 Diagram illustrating cycle of food production, consumption, and waste
 The Three Magnets of the Garden City movement, Ebenezer Howard.
 Rituals of Eating, Sarah Wigglesworth.
 Contemporary issues of food consumption and nutrition.

Outline Programme



Field Trip

In preparation for your visit to London please bring with you;

- + Initial research, notes, observations
- + Drawing and sketching material
- + Photography or film recording equipment (a tripod is useful)
- + Example of student work to introduce your interests
- + Example of your own observation about Spanish food culture for group discussion (for example an object, drawing/recording, model)
- + Warm clothing, waterproofs, and suitable walking shoes for site visit/recording.

THURSDAY 17/01/19

- + Students arrive London
- + Self directed study

FRIDAY 18/01/19

AM

- + 9.00am meet at Morris+Company, Unit 7, 16–24 Underwood Street, London N1 7JQ
- + 9.15 -10.00am Introduction to Morris+Company practice
- + 10.00–10.30am Introduction to Feeding the City 2050 brief and site
- + 10.30–11.00am Students introduce themselves and chosen sample work and food object/drawing/model
- + 11.00–11.30am Holly Hayward student project presentation
- + 11.30–12.30pm - Casting demo + lunch

PM

- + 1.00pm Students/tutors meet C.H.U.G canal community floating allotments @ Kingsland Basin
- + 3.00pm Students/tutors meet Vastint + guest speakers for site tour @ 135 High Street, Stratford, London E15 2RB
- + 4.00pm to 6.00pm Presentation by Valli van Zijl (Regeneration Manager, Vastint) + Q&A discussion
- + 7.00pm Group dinner at Shanes on Canalside, 26 E Bay Lane, E15 2GW

SATURDAY 19/01/19

AM

- + 7.30am Students/tutors meet for a tour of Formans Smoked Salmon factory @ Stour Rd, London E3 2NT
- + 9.00am onwards site mapping and recording Sugar House Island and periphery

PM

- + 2.00pm Visit to The House Mill tidal mill museum @ The Miller's House, Three Mill Lane, E3 3DU

SUNDAY 20/01/19 or MONDAY 21/01/19

- + Self directed study
- + Students depart London