

EDEN SUMMER SCHOOL 2010

PROBLEM ADDRESSED



The focus of the summer school was FOOD; how we produce it, where we get it from and how we dispose of it, one of the most fundamental issues for the human race. Through lectures, prototype designs and construction we explored the complexity of the urban environment and developed an understanding of how it can be more suitably adapted for sustainable living and eating.



Edible Places 1 focused on integrating food production into and on the building fabric in towns and cities. Edible Place 2 took this a step further and brought food into every aspect of the built environment, with a focus on the complete cycle of food production, consumption and disposal.

GOAL ACHIEVED

This workshop explored ways of upgrading the urban environment through innovative and adaptable designs to respond to the need for accessing food in cities. The groups worked at 3 different scales; the household scale, the neighbourhood scale and the city scale. The participants designed some fantastic interventions from focusing on creating a closed food-waste loop with street furniture at the city scale, transforming a street in East Oxford to oil filtering, food producing and traffic free at the neighbourhood scale, to edible doors in tiny flats at the household scale.



Date: September 2010
 Location: The Eden Project, Cornwall, UK
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 Partners: The Eden Project
 Donors: Course fees & time donated by ASF team
 Project type: UK workshop

METHODOLOGY OF WORK

The workshop started with two days of lectures from academics who have specialised in the relationship between food and cities. Andre Viljoen and Katrin Bohn gave a workshop about their concept CPULs (Continuous productive urban landscapes). The CPULs workshop brought out the social issues with integrating food production into cities; who would maintain them?

On the third day, Clare Brass and Kate McGeever introduced their work with Maiden Lane housing estate in Camden, London. Their aim was to compost the food waste from the residents using an on site rocket composter and then use this compost for food production. Their workshop highlighted the importance of participatory design when introducing new systems. The residents gave very good feedback as to how to make design improvements to make the food waste collection easier to use. Management issues were also highlighted when designing the garden for actually growing food on the estate. There needs to be a key person in charge of the maintenance of such systems, which would create jobs but where would the funding come from? This workshop was followed by lectures from the ASF team.

After the lectures, the participants were fuelled with information for their own designs and were given two and a half days to design and build their systems for integrating food production into cities.



FUTURE PERSPECTIVE

The participants and ASF team took away with them an awareness as to how important food cycles are for creating sustainable towns and cities. They will hopefully think about sustainable food cycles when designing their projects in practice and in their day to day lives with family and friends. ASF now has a good background on this topic to be able to help local communities with food related projects.

