

In A Pickle!

Cookery School

Learning to Preserve the Food You Grow

A cookery school based at the Farnham Maltings in Surrey, commissioned by the charity The School of Artisan Food, promoting a healthy, sustainable lifestyle and aimed specifically at teaching people different methods of preserving food, many that have been used for centuries.

The School encourages people to self-provision and also to reduce their food waste by prolonging food life. Eating in-season local produce is promoted and highlight the issues concerned in food miles incurred by importing out of season produce.



Concept

The concept for the design was taken from the preservative history of the site, the Farnham Maltings. Its history has included uses that involved the preserving of different materials - hides for leather, barley for malt, but also the preservation of the building itself.

Users

Whether experienced gardeners or new to growing, these courses inspire people to use their own produce and help them towards a self provisioning future.

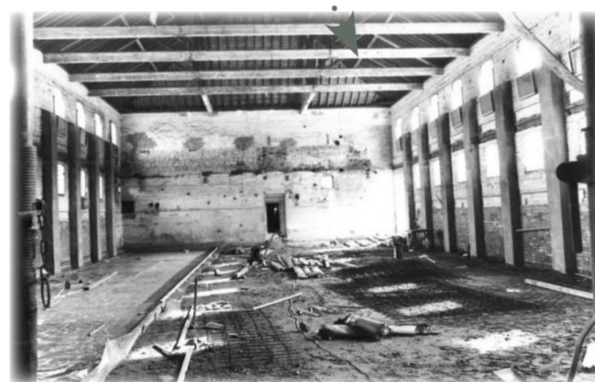
TANNERY
1750's



MALTINGS
1830's



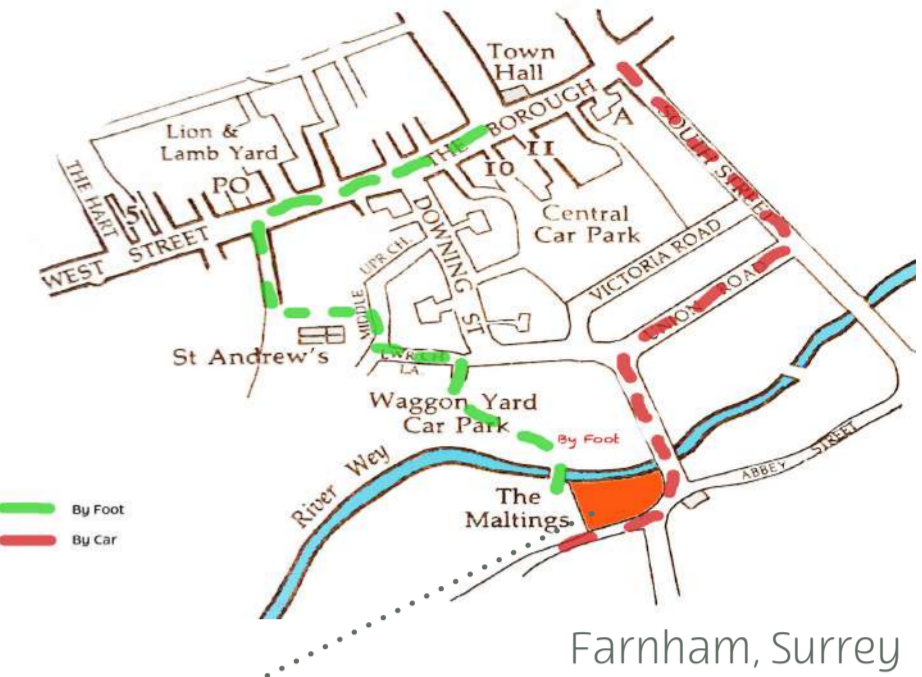
DERELICTION
1950's



ARTS CENTRE
Today



Approach to the Cookery School



The Maltings Site



Home growers



Container Gardeners



Allotment holders



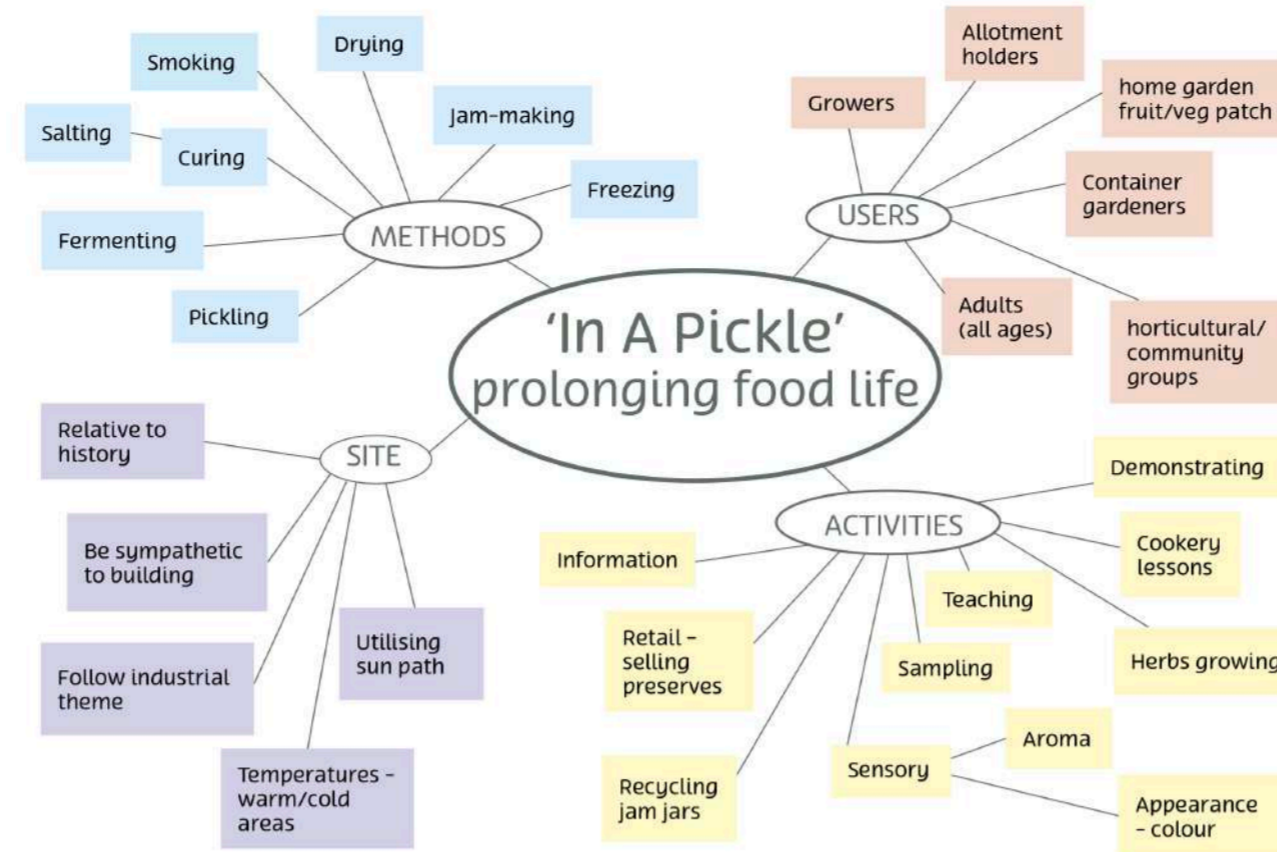
Market Gardeners

Installation Design

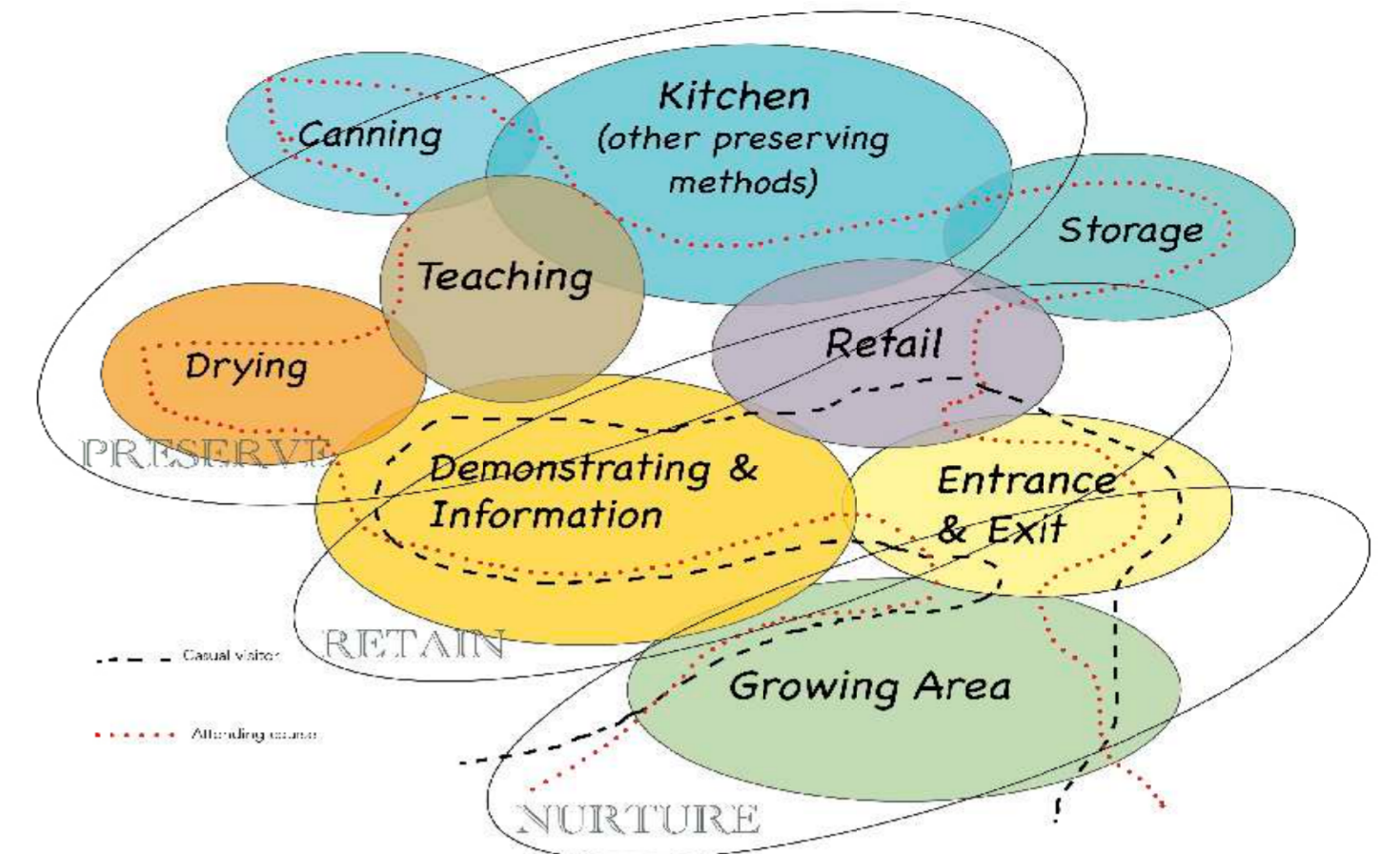
The connotations of the term preserve related to cookery led to feelings of reduction and concentration. When preserving produce, the moisture is extracted that results in a concentrated product with an enhanced flavour. This philosophy was translated into the installation into the site.

Other key terms linked to preserving Retain and Nurture were used in the design.

By using a nesting principle of shapes a concentrating element was developed within the site.



Mindmap Incorporating All Elements

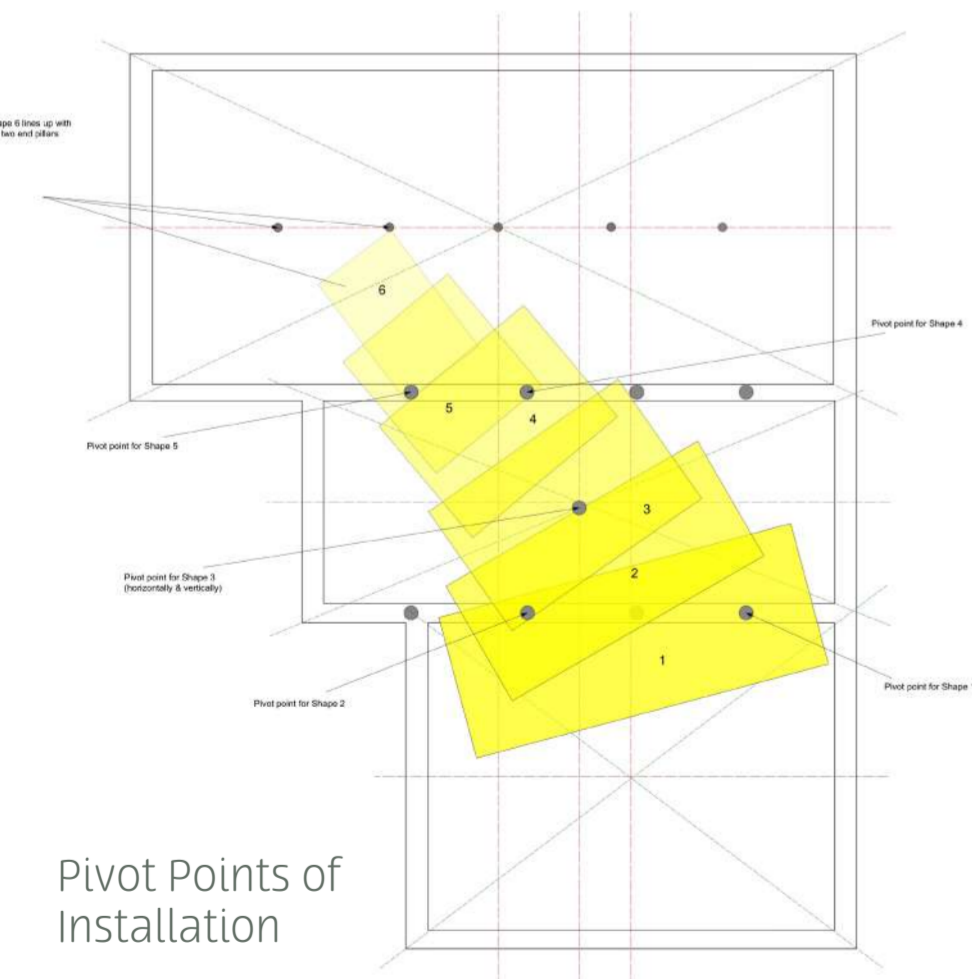


Leading to An Abstract Circulation

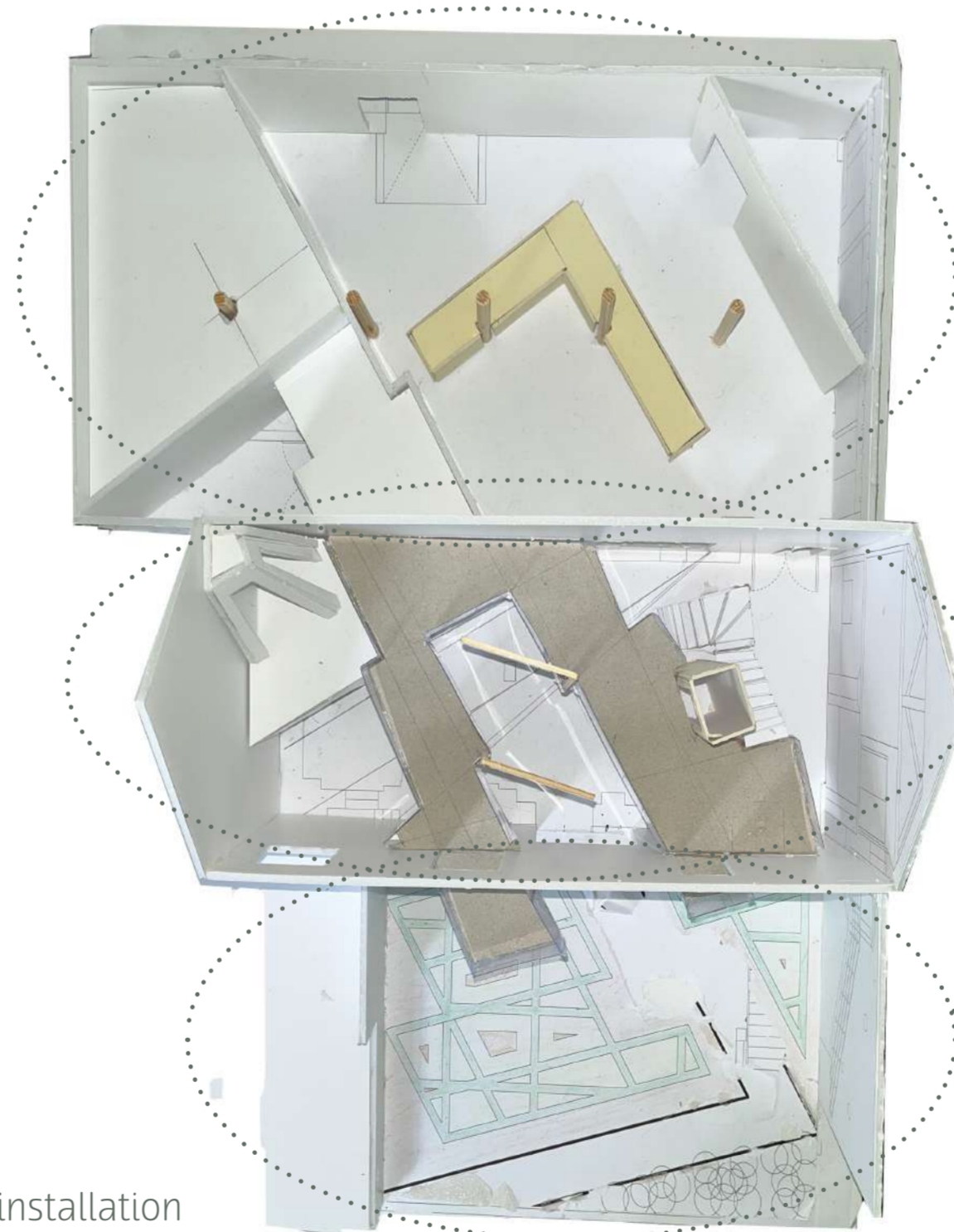


Nesting Shapes

The individual shapes were positioned within the site using the geometries of the site as pivot points.



Pivot Points of Installation



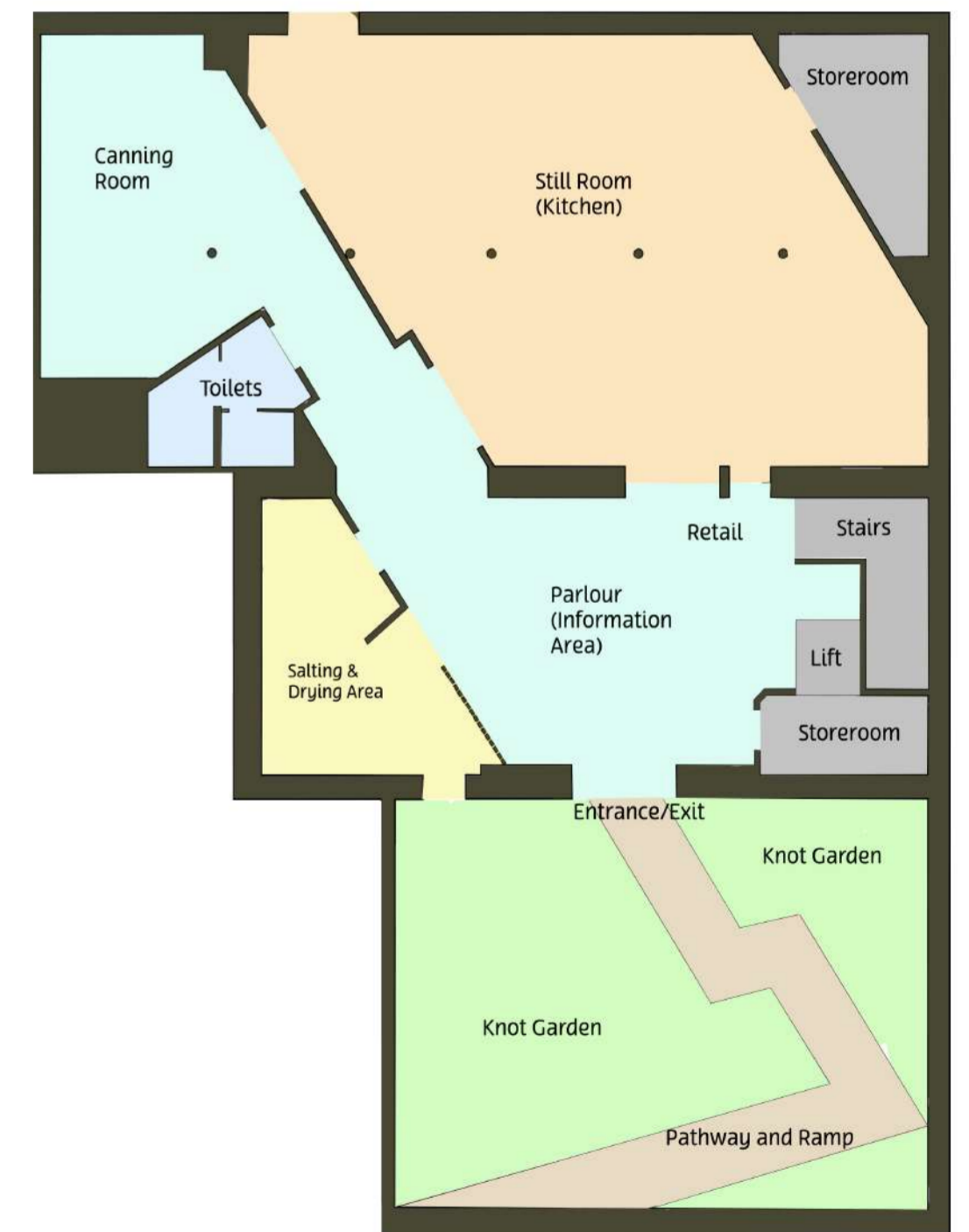
Ceilings gradually lowering, corridors narrowing, no natural light through to back room

Double height area, lots of natural light, bright, cheery

Light, airy outdoors

Adapting the installation into the model of the site

And Finally to a Plan



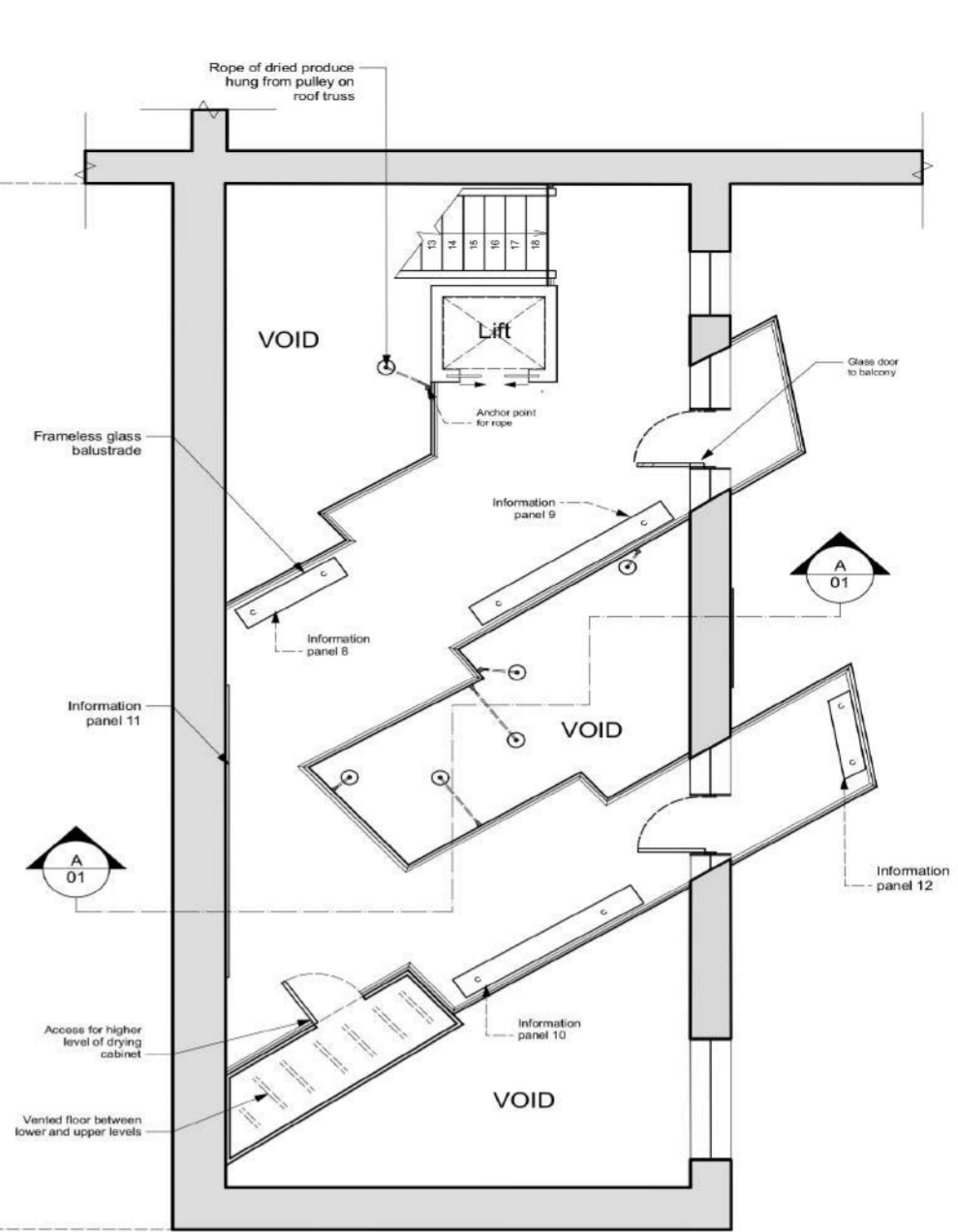
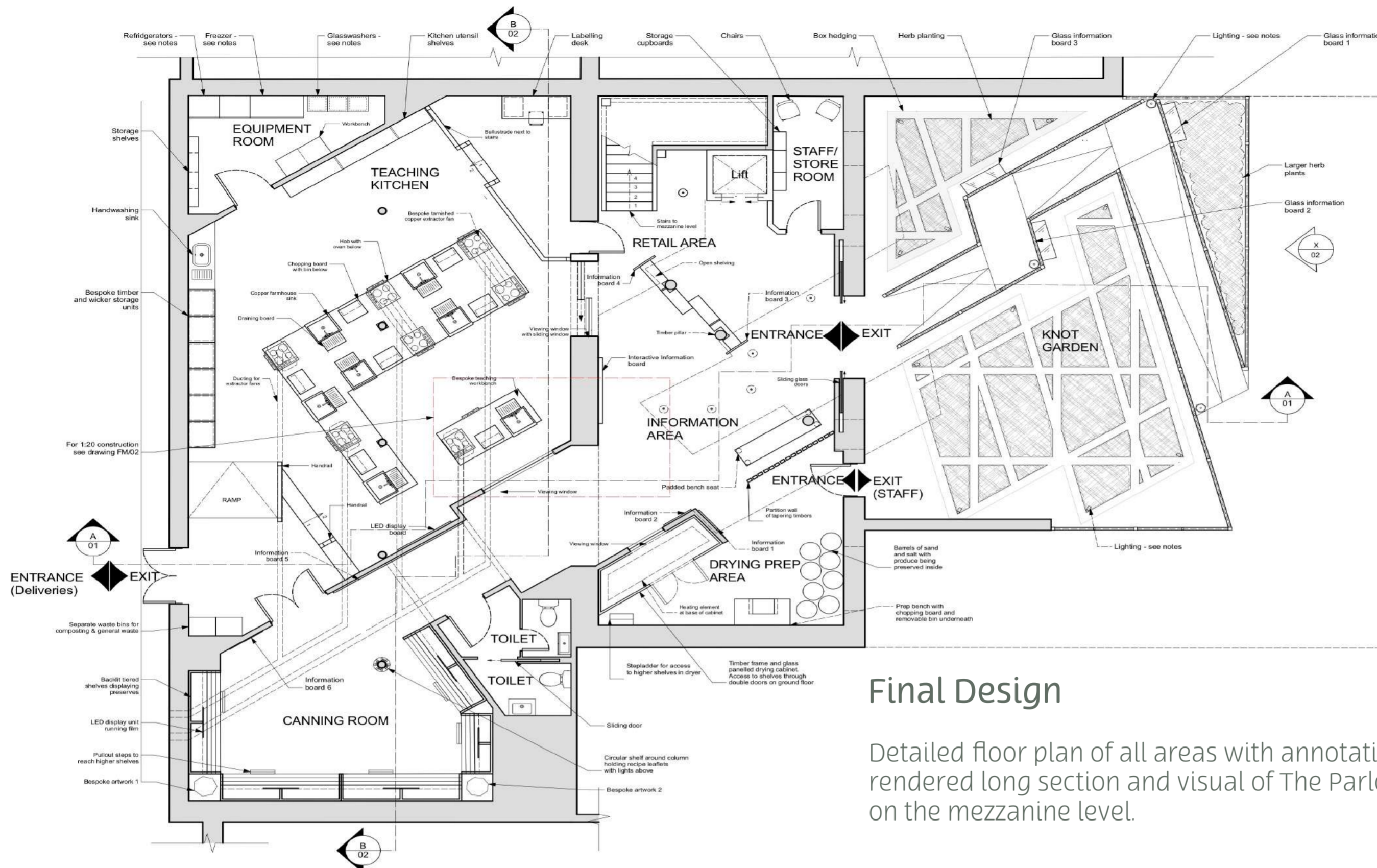
PRESERVING

- Reduction
- Concentration
- Enhancement



Model Development

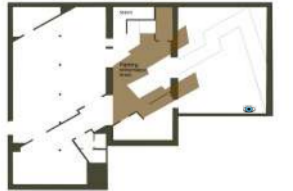




Final Design

Detailed floor plan of all areas with annotations, rendered long section and visual of The Parlour on the mezzanine level.

Mezzanine Floor Plan @ 1500mm FFL



Long Section @ 1:50 Scale

PRESERVE

RETAIN

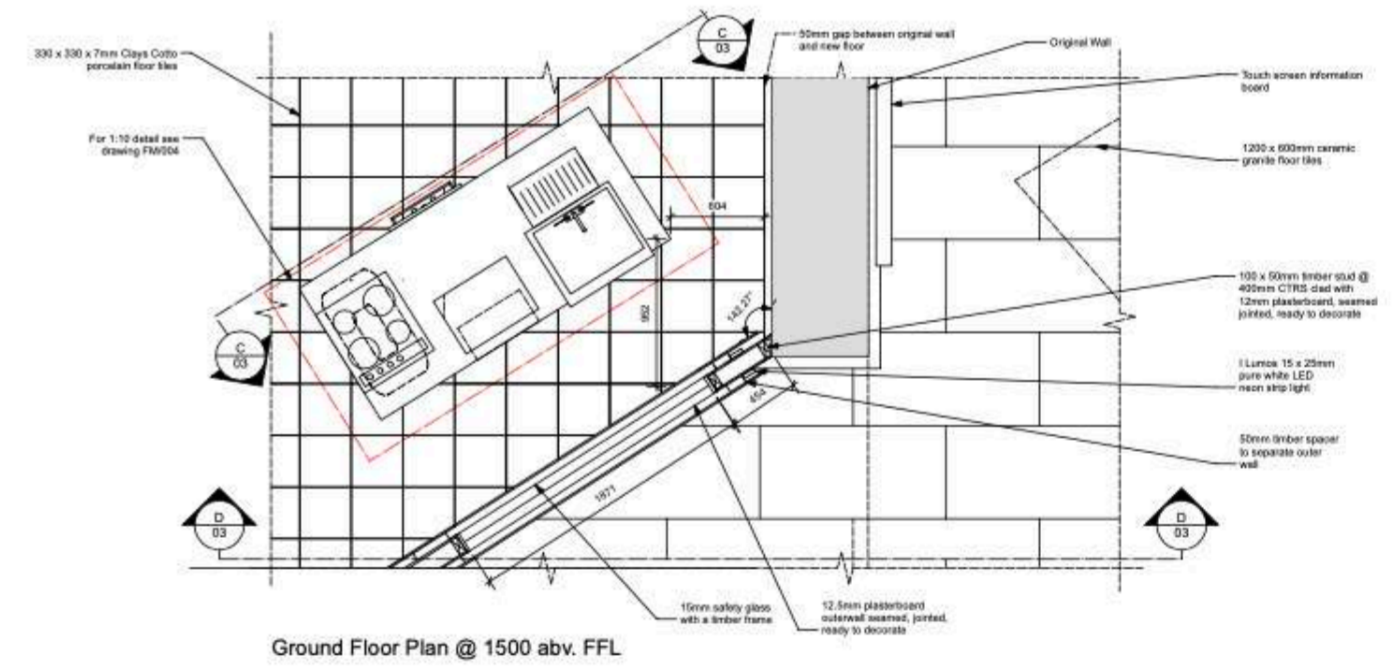
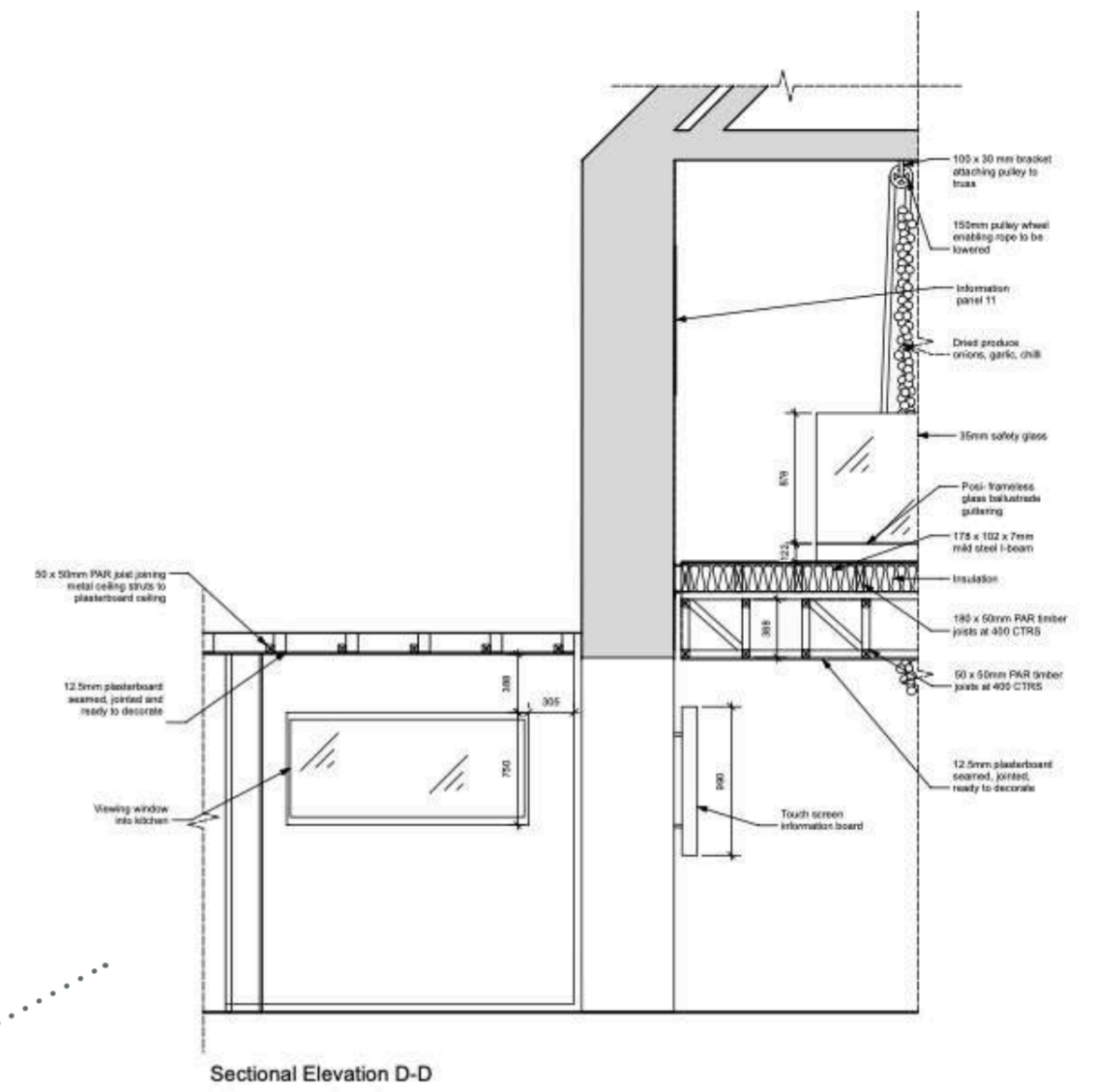
NURTURE

The Parlour - Mezzanine floor showing glass balustrade and hanging drying produce and open roof trusses

The Pantry

Upon entering the building there is the option to read the information boards, buy preserves, watch the cookery or take part in a course. Walking through the enclosing corridor leads to the cool dark Canning Room.

1:20 scale section of the central wall dividing the Pantry from the Still Room and highlighting one of the viewing windows.



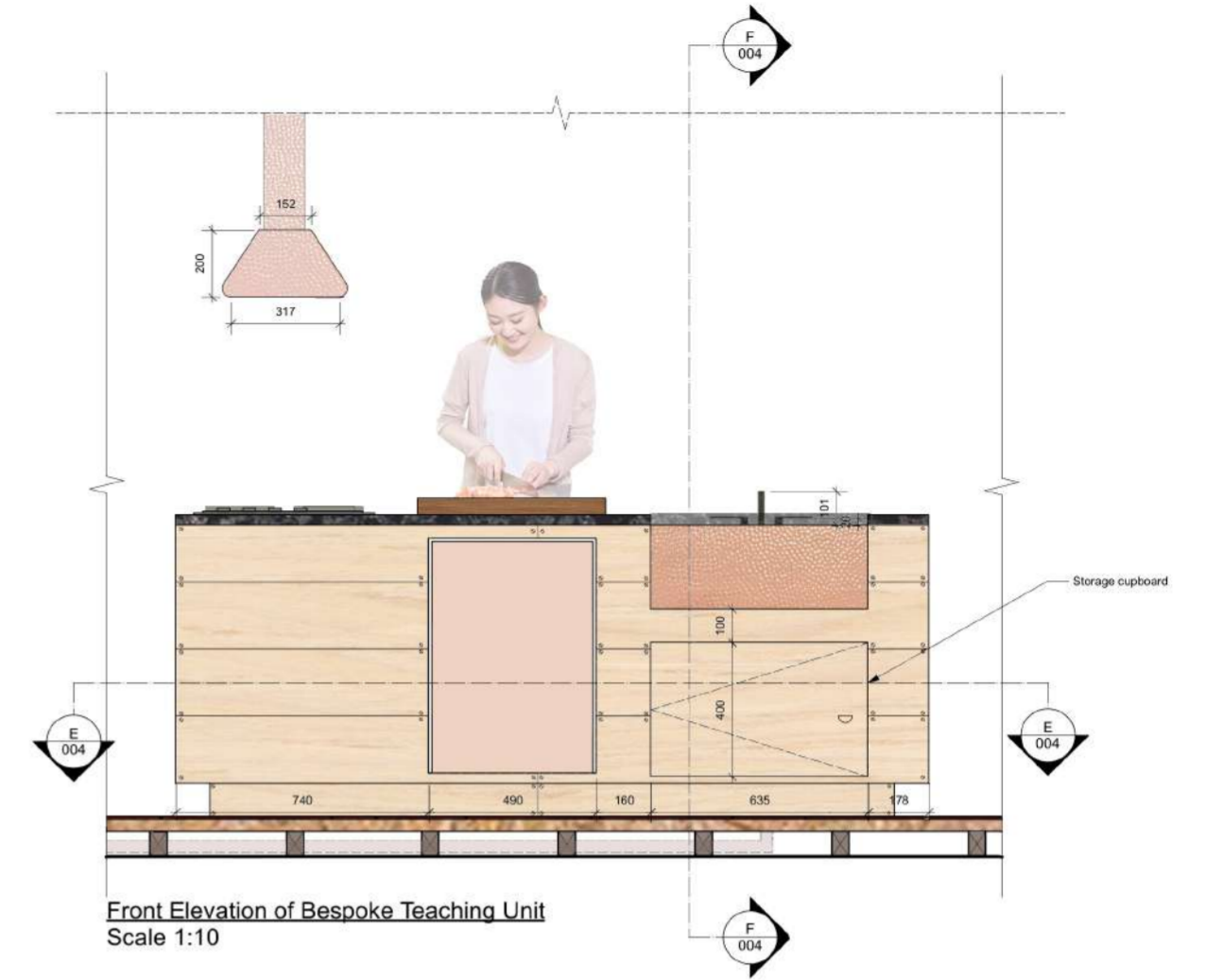
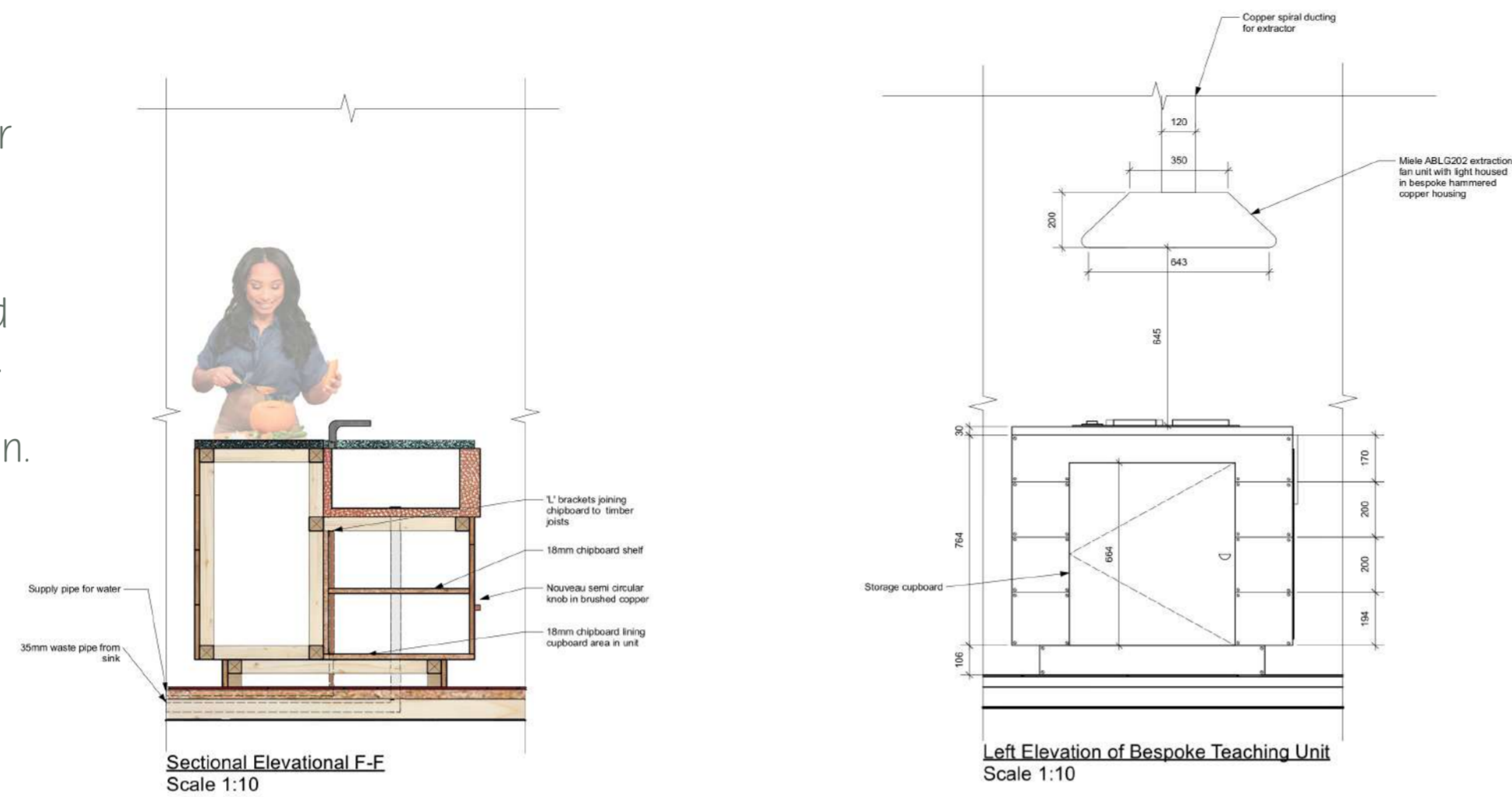
Materials

1. Mottled grey ceramic floor tile
2. Reclaimed oak cladding
3. Terracotta Clays Cotto porcelain floor tile
4. Cream gloss wall tile
5. Emerald Quartz granite worktop
6. Hammered copper



Cooking Station

Each cooking station has a timber frame, clad with reclaimed oak, a reclaimed granite worktop and has a hammered copper sink, a hob, an oven, chopping board and an integrated compost waste bin. A bespoke hammered copper extractor fan is above each station.



The Still Room

The teaching kitchen where the cookery courses are run, observers can watch through two viewing windows.

