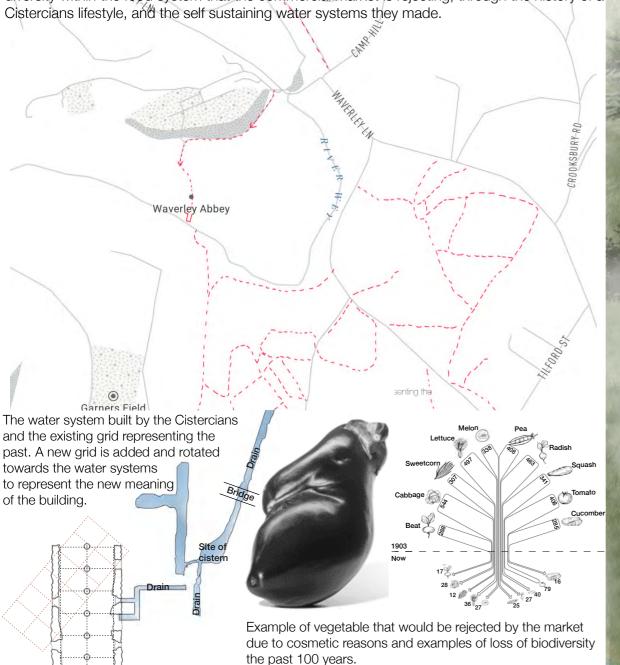
RÉVÉLER

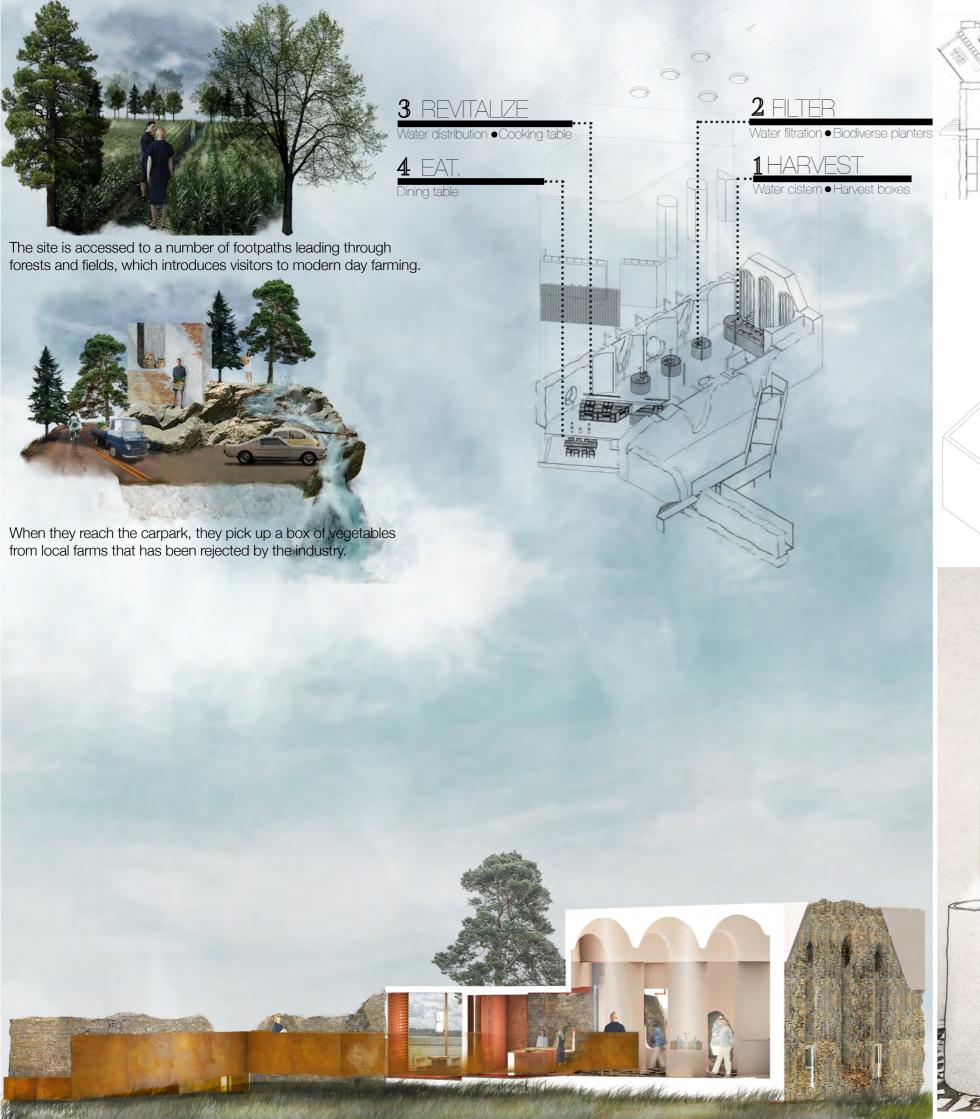
The Cistercians living at Waverley abbey had a belief that was based around a simple and self sustained lifestyle. They therefore built their monasteries in remote areas that had all the natural resources required to do so. The monks daily life was therefore based around agricultural work in the fields, as well as making major progress within the field of hydraulic engineering. By utilizing the sites potential as a floodplain, the Cistercians made an underground water system consisting of cisterns for water harvesting, drains for filtering and cleaning the water, and lead pipes to distribute the water.

Today 20-30% of the food we grow is being wasted solely because it doesn't fit into supermarket standards. As a result of these strict standards less biodiverse foods are grown, which results in contamination and an increase of antibiotics and chemicals being added to crops. This is an issue the company EAT. is fighting against. They are a science based platform developing an understanding of how we need to eat for a sustainable future. The answer to this is in many ways simple. We need to eat and respect our food like the Cistercians did.

As there is a rising awareness of foods impact on the climate and the importance of locally sourced foods, this project is about reconnecting and teaching people about the to natural diversity within the food system that the commercial market is rejecting, through the history of a Cistercians lifestyle, and the self sustaining water systems they made.



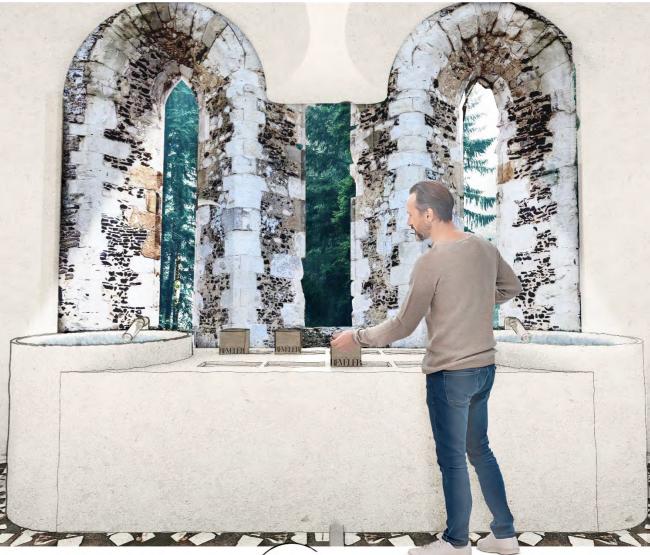




1 HARVEST



The Harvest area consists of two water cisterns collecting water coming from the river. The area also house a table with an empty harvest box. Customers arrive with one box they already collected at the car park. The two boxes slots together.



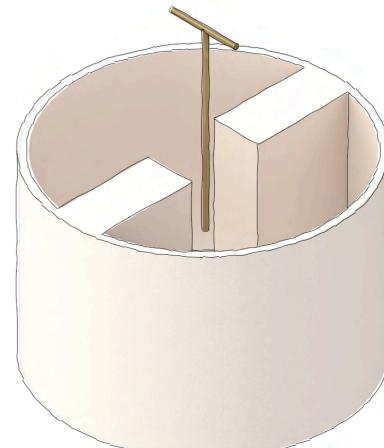






The boxes is then brought into the filter area. Here customers pick their own biodiverse vegetables into the empty harvest box, while listening to the sound of the water filtering and cleansing through lead pipes.

Planters consists of two shelves for the harvest boxes, and a watering system.



Biodiverse planter.

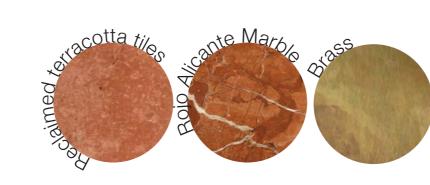






Filter planter seen through exterior window.





After harvesting and filtering the vegetables are brought to the revitalize area. Here there is a sink table, where the filtered water is distributed, as well as a cooking table. An instructor teaches customers how to cook with the vegetables.

The cooking table consists of one stand per person, and one for the instructor. Each customer has one drawer and two shelves with cooking utensils each. The open shelves gives customers a better overview and work flow.



Revitalize cooking table.



1:20 model of the Filter and Revitalize area.













