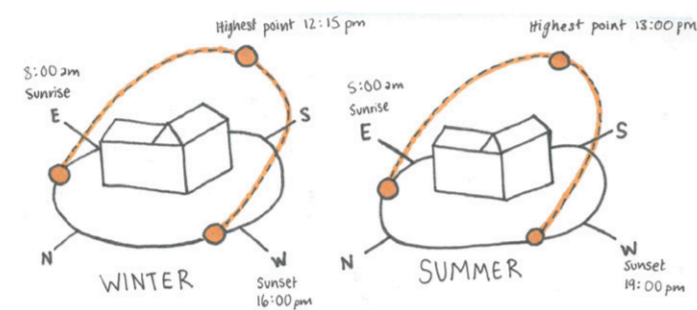
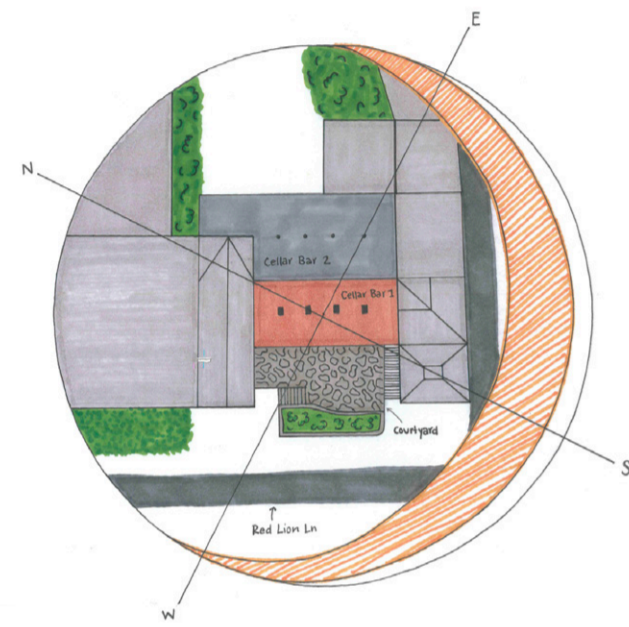


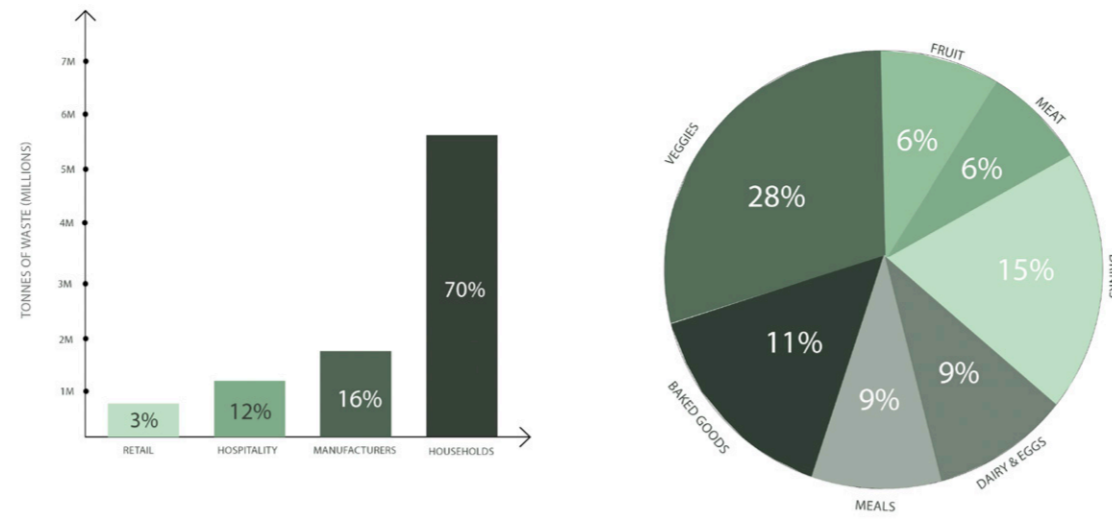
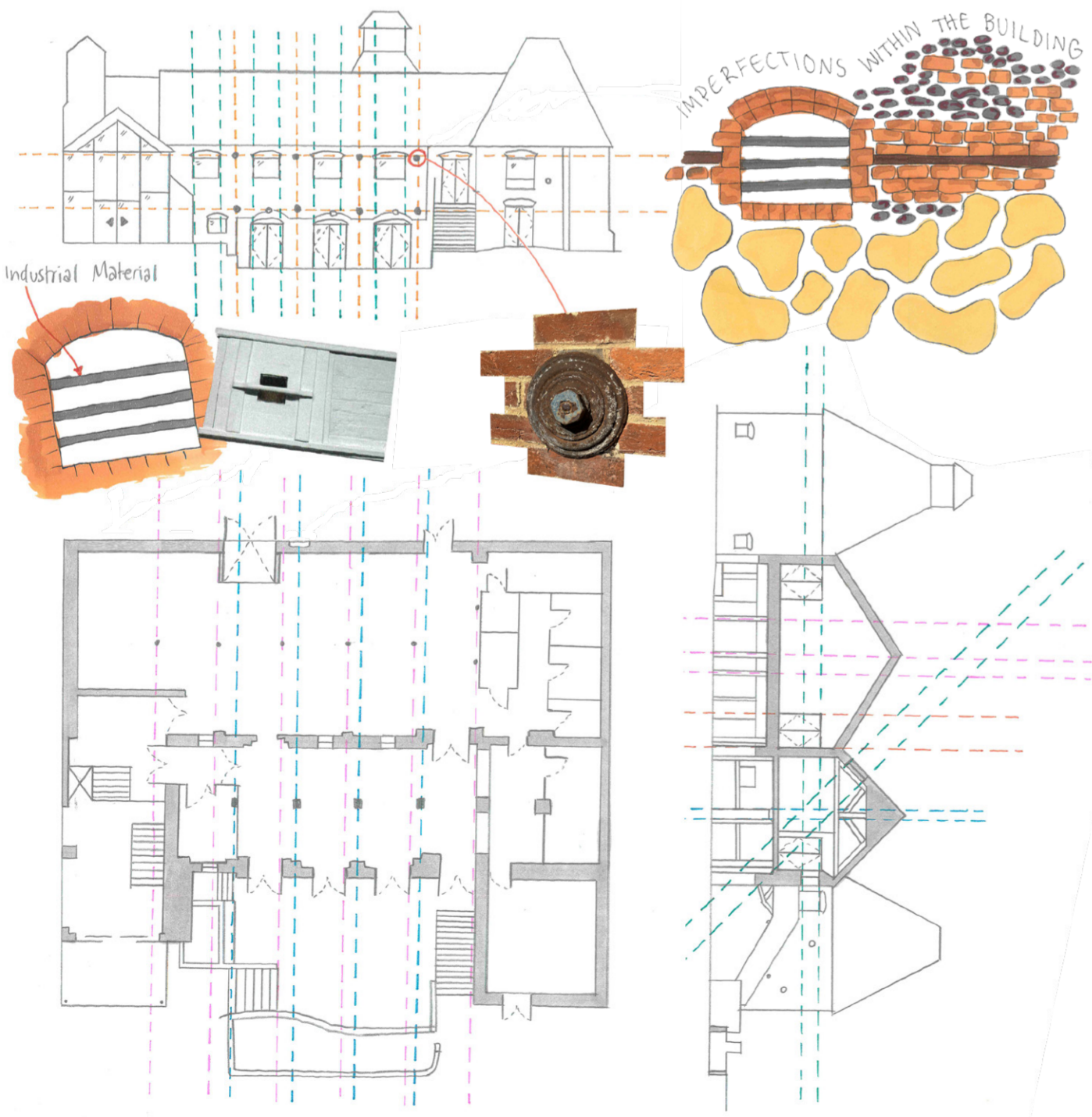
PRESERVATION STATION

By Hanna Murkisch

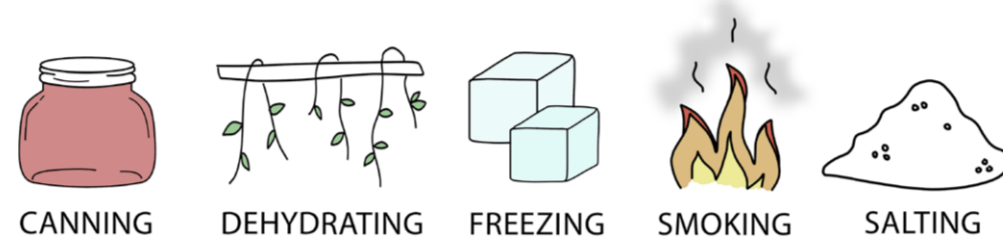
Preservation Station is located in Farnham, a craft town which places great emphasis on building conservation and tradition. Traces of the town's history can be seen in diversity across Farnham through vernacular materials and building repairs, which act as physical timelines and provide a glimpse back at older techniques and uses. I created a social hub where the values of tradition and preservation have expanded in order to tackle the current food waste crisis. The design aims to reset society's fast paced consumption by implementing a 'farm to fork' experience where users are taught to grow, make, and consume, all in one place. In doing so, users are provided with a 'full circle' experience that places an emphasis on the care and craft of older traditions. Additionally, the hands-on activities of garden work, and cooking provide an engaging learning environment which stimulates our senses and ensures a memorable experience.



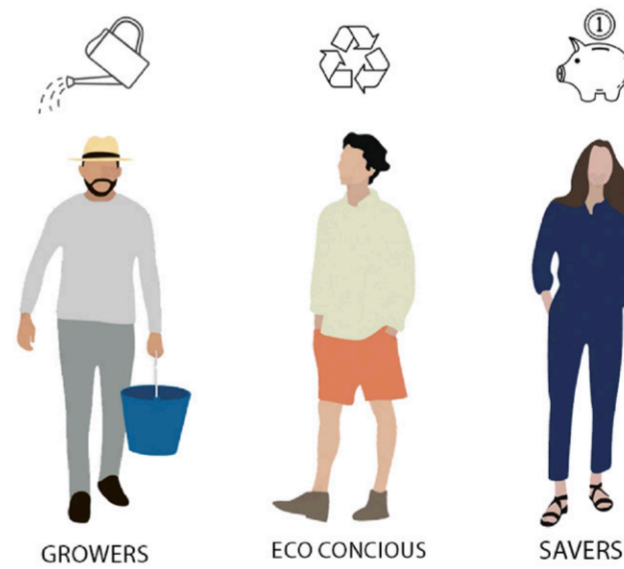
In keeping with the theme of preservation, old building structures were used to create grids. These grids help maintain the original geometries while simultaneously implementing new purpose.



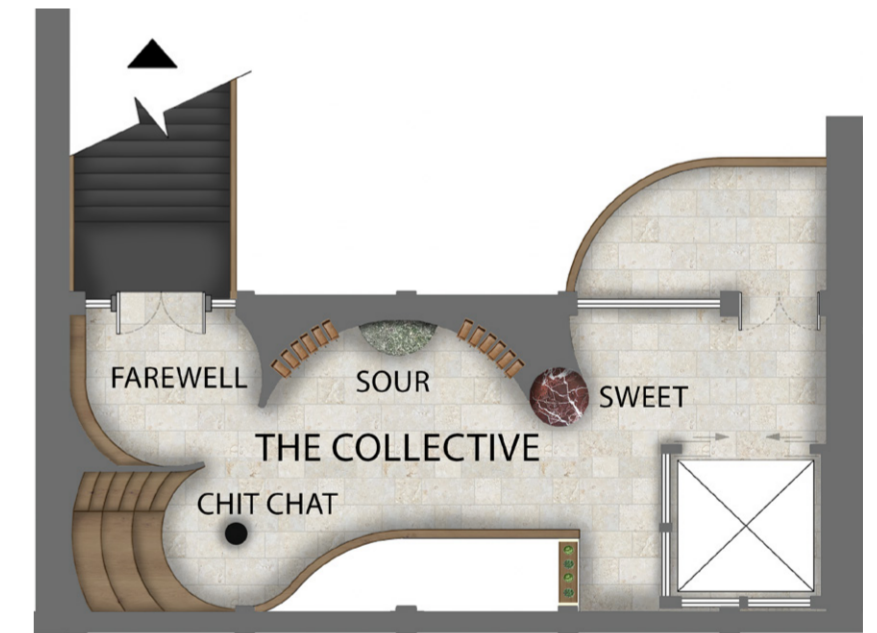
The Surrey Food waste statistics show that household produce generates the most food waste and that fresh produce is what is more commonly wasted. Since the highest statistic came from households, this indicates that this is a general struggle for most people and that re-introducing food preservation techniques, specifically targeting fresh foods would help relieve this struggle.



Ground Floor Plan



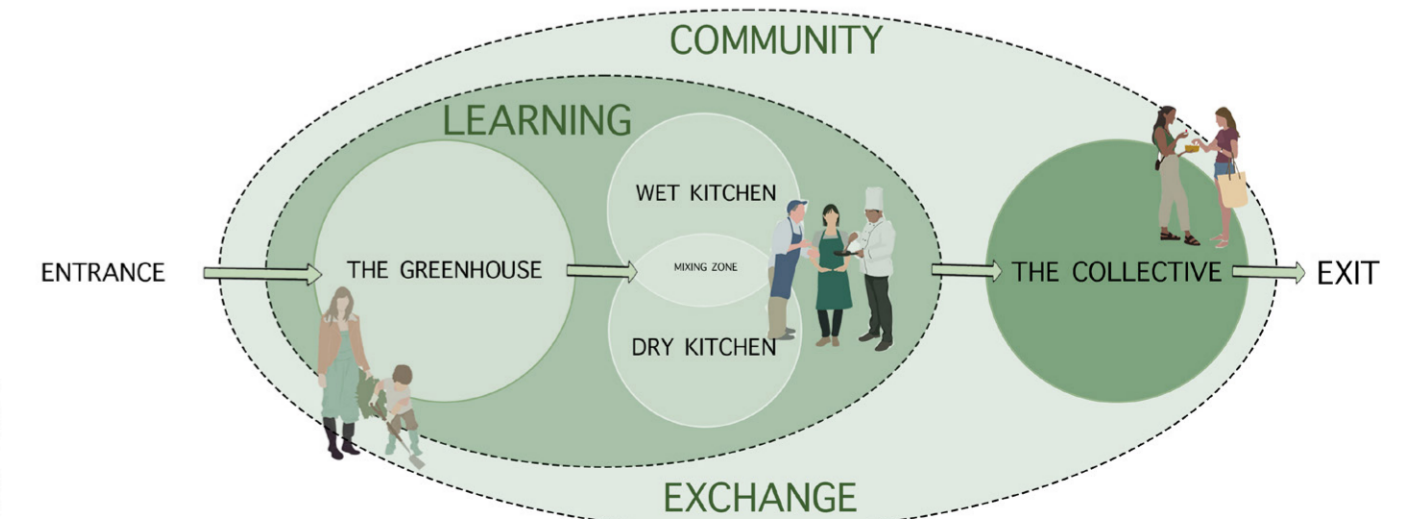
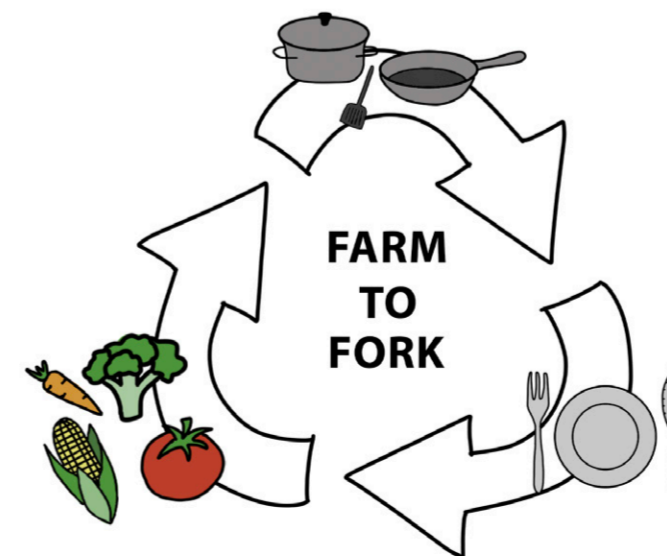
My client is Jam Packed Preserves, a local company that embrace the values of tradition through their hand picked produce and family recipes.



First Floor Plan

A farm to fork approach allows visitors to work through all of the stages of food production, creating a physical learning environment.

Following a process from that to finish also makes the end result more satisfying and increases the likelihood that this practice will continue at home.



Circulation

The Greenhouse



Reception

The Nursery
 Inside the nursery, early stages of plant growth, especially seedlings, are planted and stored until they are strong enough to be transferred outside. Along the reception wall, visitors can read up and learn about the plan growing process. There are interactive touch points such as sinks, shelving, and worktops which allow for larger groups to work together, creating a community feel between users. Growing produce together also encourages sharing later on.

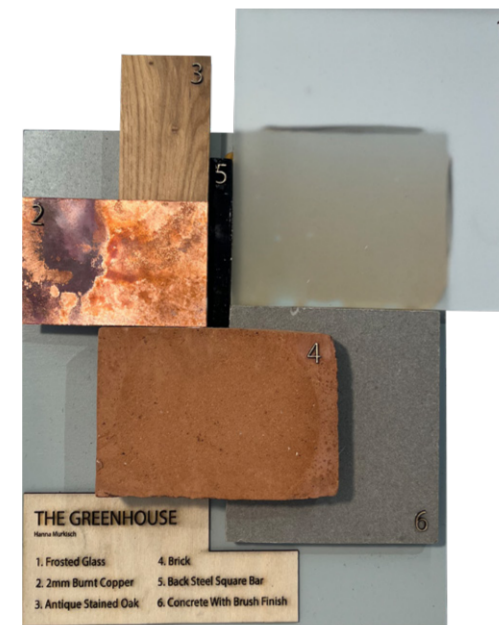


Nursery

Chefs Garden

As you approach the site visitors are greeted by flower beds and signage. The signage is made by re-purposed older signs, thereby introducing users to the idea of preservation and reuse from the start.

In the chefs garden, users are able to garden and plant as they wish alongside of each other in the communal flower beds. This fully grown produce can be picked and brought inside later to cook with.



Tool Shed



1. SEEDLINGS

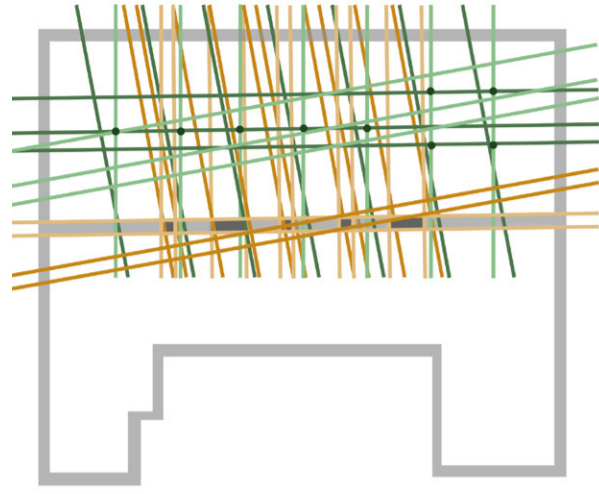


2. COLD FRAMES

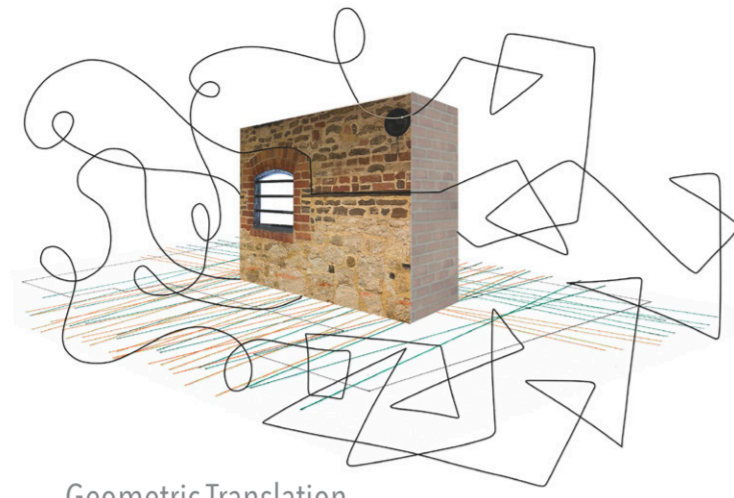


3. BEDS

Mixing Zone



The mixing zone is where users come together to create their preserves through interactive cooling classes. The emphasis on mixing both techniques, people, and produce influenced a grid shifts, thereby physically mixing the old grid with the new.



Geometric Translation

There is an old, preserved wall. The wall geometries and pillars within the space were used to form the grids and encourage the idea of re use and modernising old techniques.



Formal exploration of wet and dry words

DRY ← → WET



Mixing Zone Sectional Perspective



Interactive Spice Rack in Dry Kitchen

Dry Kitchen:
The formal, material, and colour choices within the dry kitchen have all been selected to enhance the sensation of dryness within the space. The use of matte counters and yakisugi wood paneling directly reflect the dry characteristics through their texture. The dry kitchen is intended for smaller groups and independent use. This is emphasised by its rectilinear forms which do not encourage people to unite the same way that curves do. The two counters face away from each other allowing for smaller groups to work independently. Visitors not interested in producing their own spices are still able to interact with the space through its interactive spice rack which is organised by flavour profile and guides the visitors to the next space.

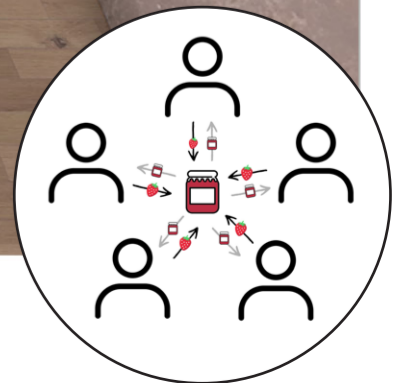


Wet Kitchen

As you leave the greenhouse you enter the wet kitchen. The wet kitchen is a communal kitchen for large cooking classes to take place around a teardrop shaped kitchen counter. The food preserves which will be cooked within this kitchen are wet preserves such as jams, chutneys, and pickles. The forms and materials within this space have been specifically chosen in order to trigger wet sensations within the visitors. The fluid forms used within this space hug the users and encourage them to group together, thereby increasing the feeling of community within the space.

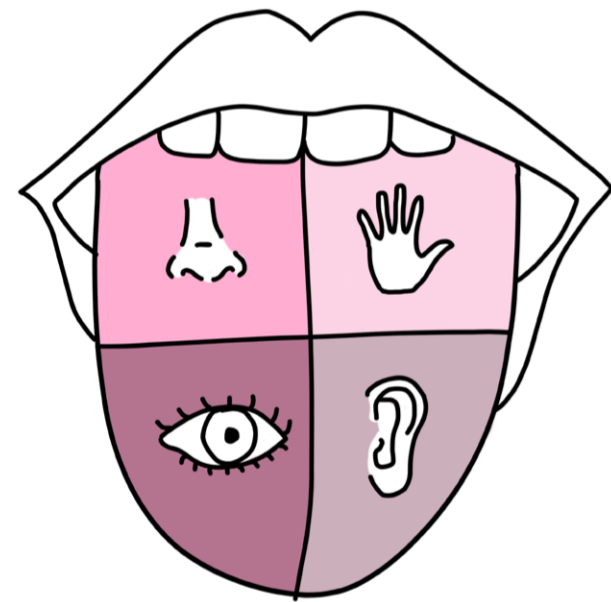
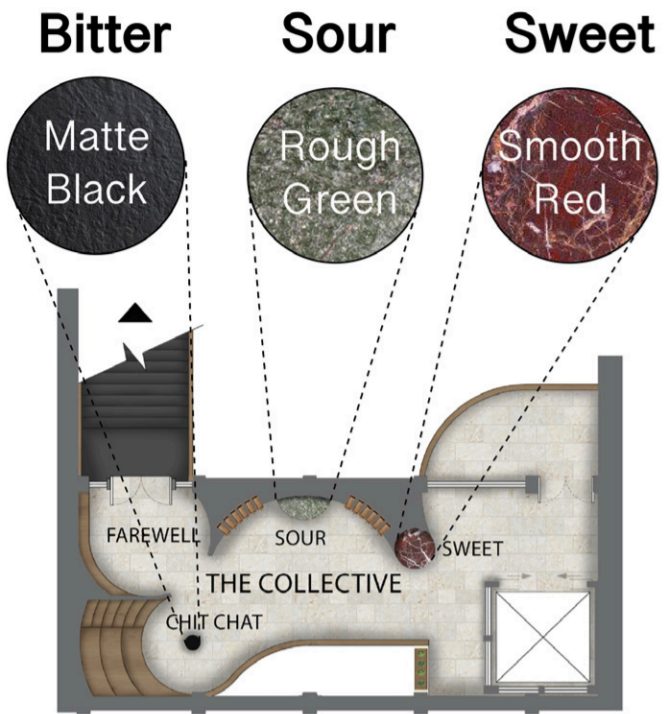


Wet Kitchen



The Collective

This is a relaxed environment for people to exchange products and build up stronger bonds with each other before leaving the experience. The curved walls create a contrast with the existing industrial structure of the building, thereby encouraging users to replace the industrial with the organic.



Synesthesia Concept Visual

Synesthesia is a theory which states that other senses can have an effect on how another sense is perceived. By applying this theory to the design of my food stalls, visitors flavour experiences will be amplified. The senses focused on are sight and touch. This was done by manipulating the counter textures and colours.



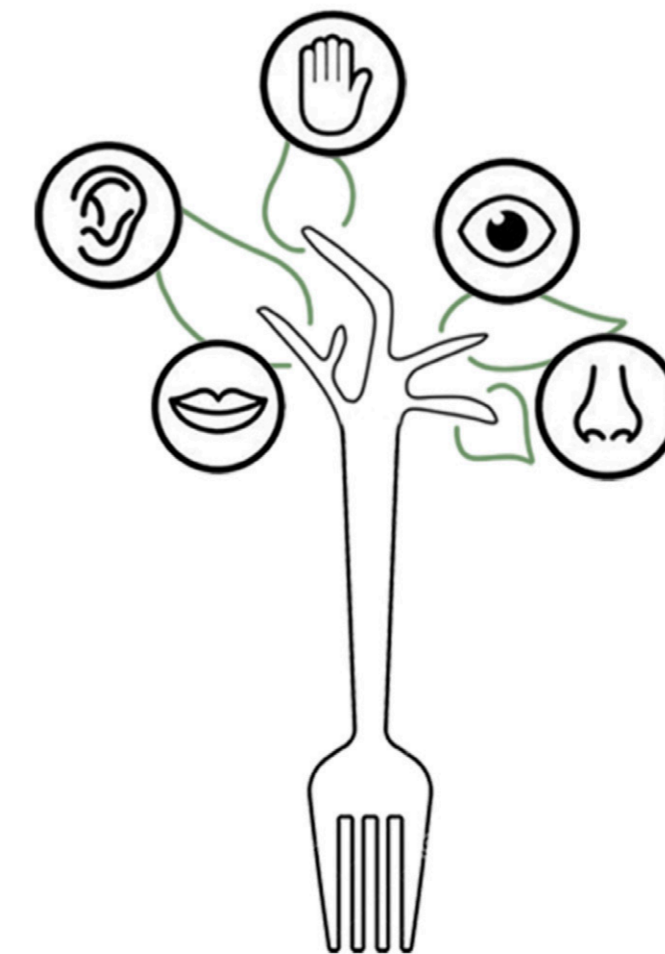
Sectional Perspective of The Greenhouse and The Collective



Sweet and Sour



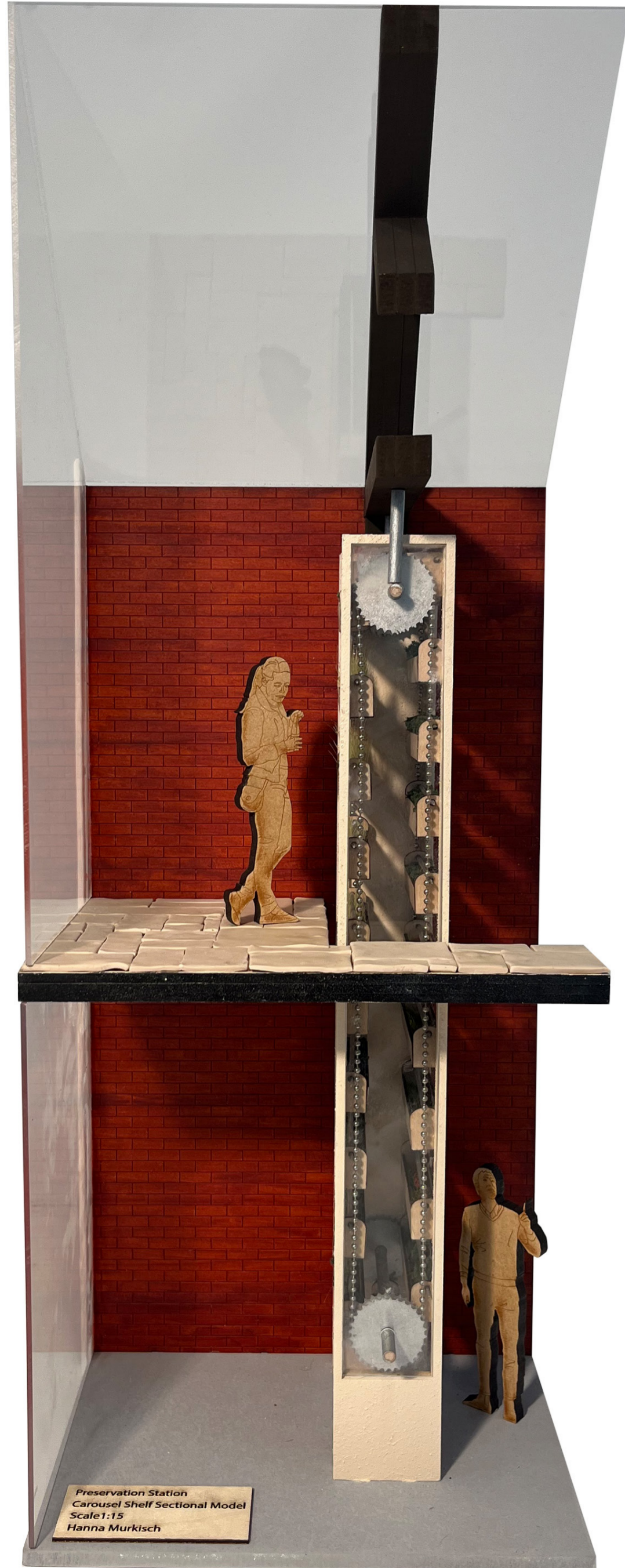
Chit Chat and Farewell



When leaving, visitors take any leftovers home with them, they also have the opportunity to purchase at of Jap Packed Preserves jars at the exit.

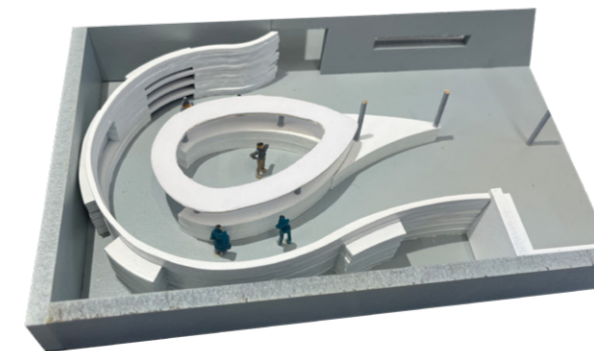
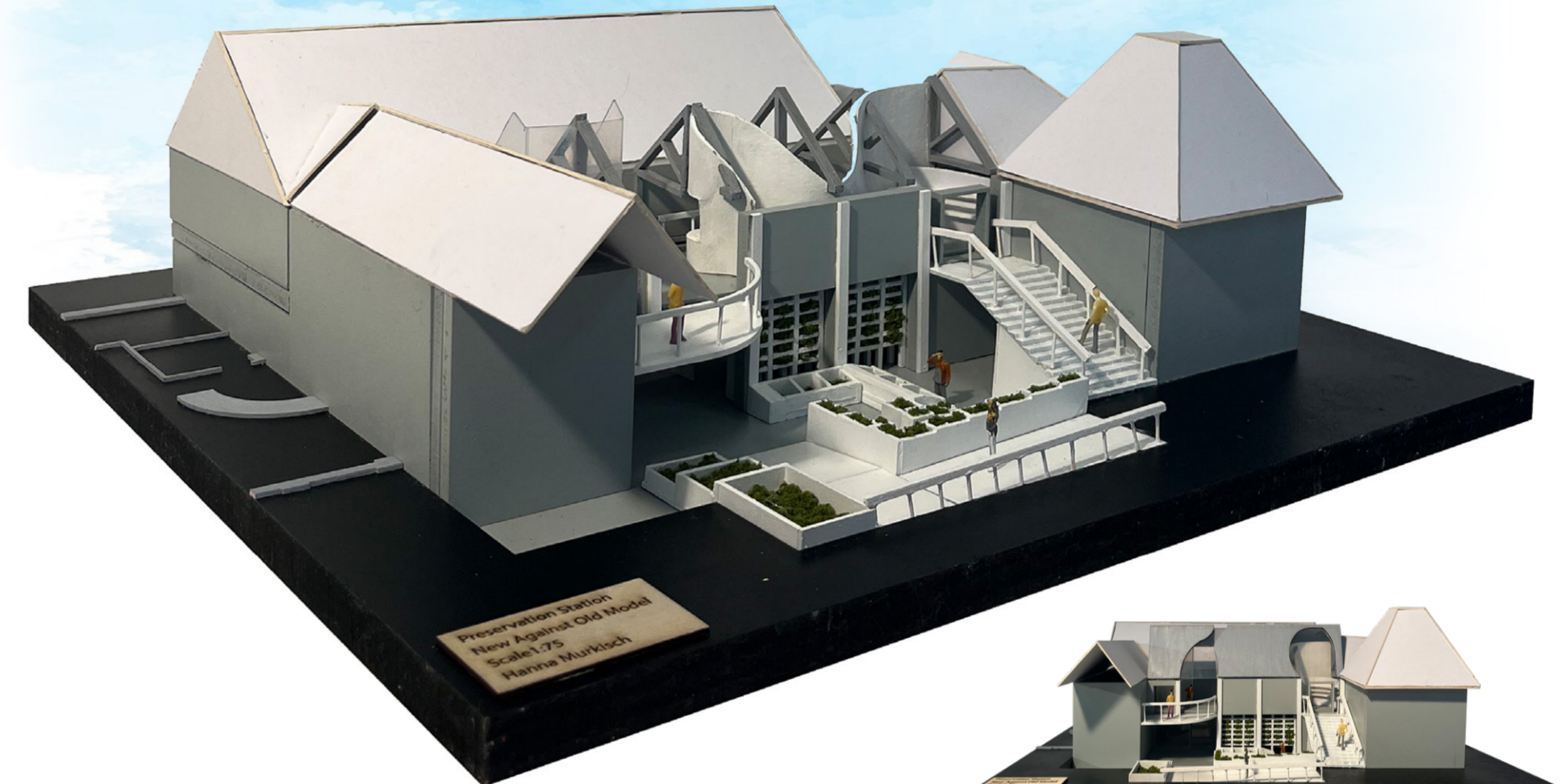
As visitors leave the preservation station, they walk down a staircase which looks over the chefs garden, which is where they began their journey, providing one last opportunity to reflect on the experience. Appreciating that the product in the jar came from the garden.

Model Making



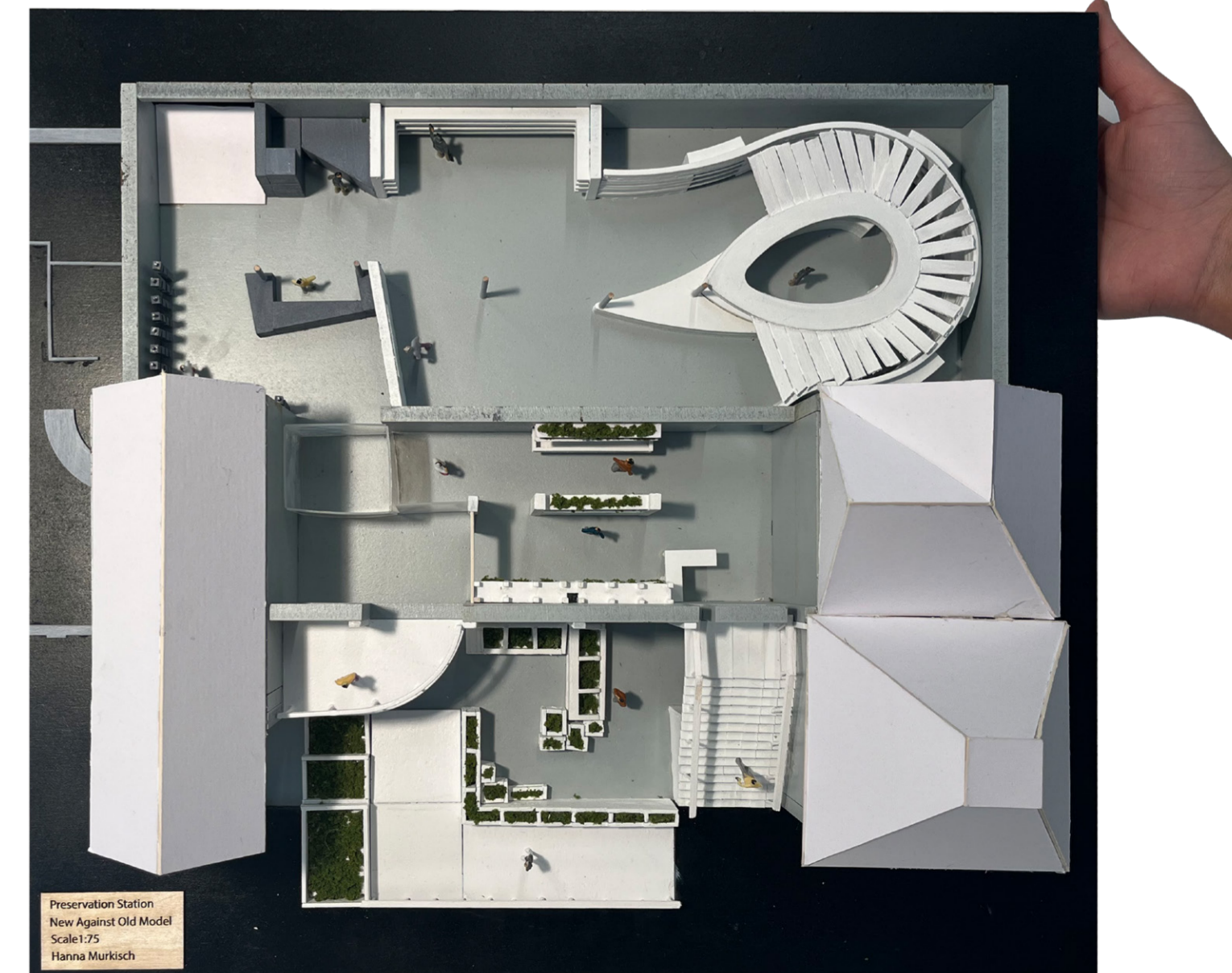
This 1:15 is of the vertical carousel plant shelving which connects The Greenhouse on the ground floor to The Collective on the first floor. The model shows the inner workings of the unit through an opening in the unit structure. This allows for a clear communication of how the unit would function in the real world. The opening in the unit also emphasised the significance of honesty throughout the entirety of the space. The model also shows two people interacting with the shelf. One person on each floor. This indicates that the shelf creates a strong link not between the space but also between the users as it is able to allow people to interact with each other across different floors and without verbal communication. The model also shows the different floor finishes and parts of the glass lift and ceiling. The cutout in the ceiling allows for natural lights to nourish the plants. As the downstairs is much darker, the largest light source for these plants is The Collective.

1:15 Sectional Model of Carousel Shelf between The Greenhouse and The Collective



This is a 1:75 model of my entire scheme showing the new against the existing. The existing structures have been painted gray and the new structures have been painted white.

This model style was chosen due to the importance places on preservation through the entirety of the design. In highlighting the new vs the old, you are able to identify how the existing geometries have influenced the new design insertions.



1:75 Model of Preservation Station Showing New Against Old