

nuo

circular biomimic transient

A pop up structure that encourages movement and rest through it's unique materiality and modular structure. Wherever nuo goes, movement and mindful resting is brought closer to people. Through unusual biomaterials the protagonists are encouraged to move through nuo and explore its uniqueness and allowing to change the shape and configuration of the elements.

This structure is made from repurposed and fully biodegradable materials, making it a circular project. Whether it is at a workplace, school or nursing home, the importance of healthy bodies, minds and nature is spread through nuo.



A pop up is a temporary structure and should be as circular as possible. Therefore the materiality and its origin was a vital part in the development of the project. The main objective was to make the structure from waste material and fully biodegradable.



Materiality



1. Mix equal amounts of glycerol, vegetable gelatine and corn starch with water.



2. Simmer and stir continuously until mixture becomes gel-like.



3. Pour into silicone mould and let it cool for 24 - 48 hours.



Bioplastic result. To make the material waterproof and increase its usage a coat of beeswax can be applied.





Naturally dyed cotton with onion skin.



Mycelium locally sourced as a sustainable and ecofriendly building material.



Reclaimed and naturally stained timber.



ensō

identity belonging connection

ensō nourishes intergenerational connections through dance, music and gardening and through joint pockets of interaction.

Representing the Japanese zen circle, the space creates social connections. Focusing especially on 3rd and 4th ages, the space sees and hears vulnerable groups and aims for an ageless quality of life. Using the rich history of the area, the space reconnects with its origins through materiality and circularity.

plant



harvest



serve



decompost



fertilize

Biologically based materials can be made from organic matter such as waste products. Globally 17 percent of the total food production is wasted (UN 2022). However, food waste can be repurposed for different uses such as natural dye. The in-house cafe and garden produce organic waste that was repurposed into chemical free dye and later used for ethereal ceiling features.



Materiality



1. Soak cotton in water and baking powder.



2. Boil in red cabbage waste products.



3. Leave to dye for up to 3 days.



Red Cabbage with baking powder. The acidic powder reacts with the pigments in the cabbage, causing a change in color.





Red Cabbage results.



Onion skin results. The onion skin can dye the fabric different shades of yellow and brown.



Rasperry results.

The project strongly draws from the history of its location and takes inspiration from its history, local materials and shapes. Focusing especially on 3rd and 4th age, the space needed to have a clear navigation route and using the obsevations of the area informed the layout and composition of the space.



local material observations





