

# gentrification

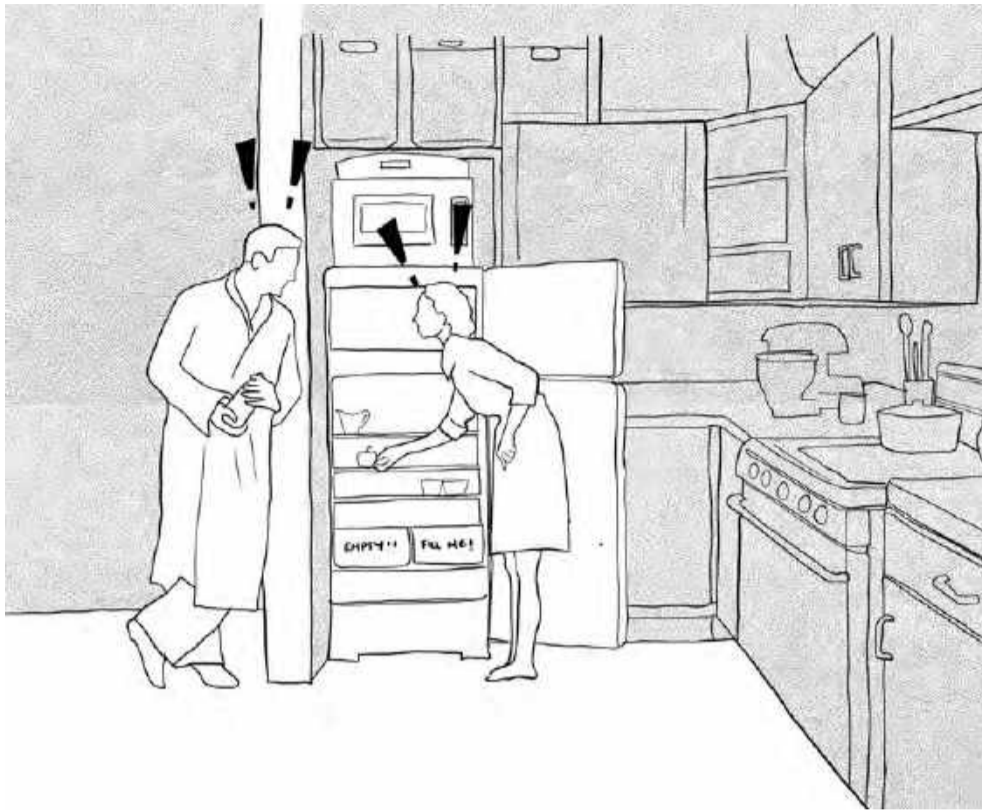


## facade study

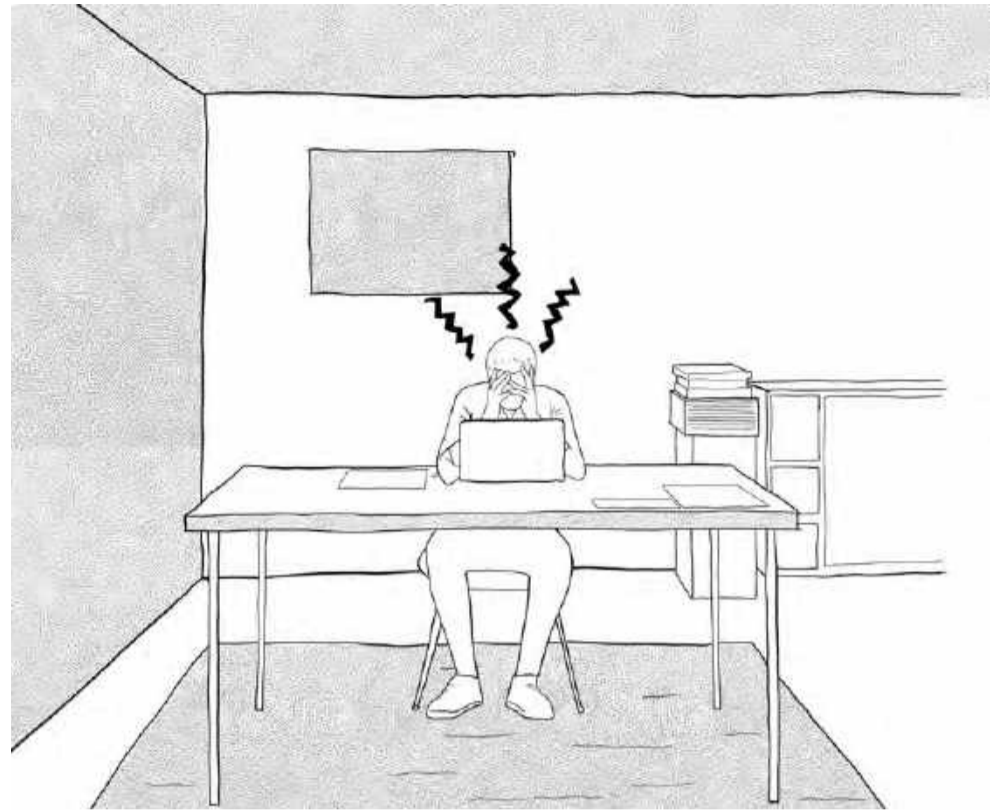
The regeneration that often comes with Olympic regeneration is often met with protest from the surrounding communities by the 'the olympics' graffiti in the site as shown in the collage.

Keeping an aspect of the area of Vigentino as it is presently becomes important in my project for the foreseeable gentrification of the area.

# the resident + employee



after a long day, the residents, to their disappointment, come home to an empty kitchen.



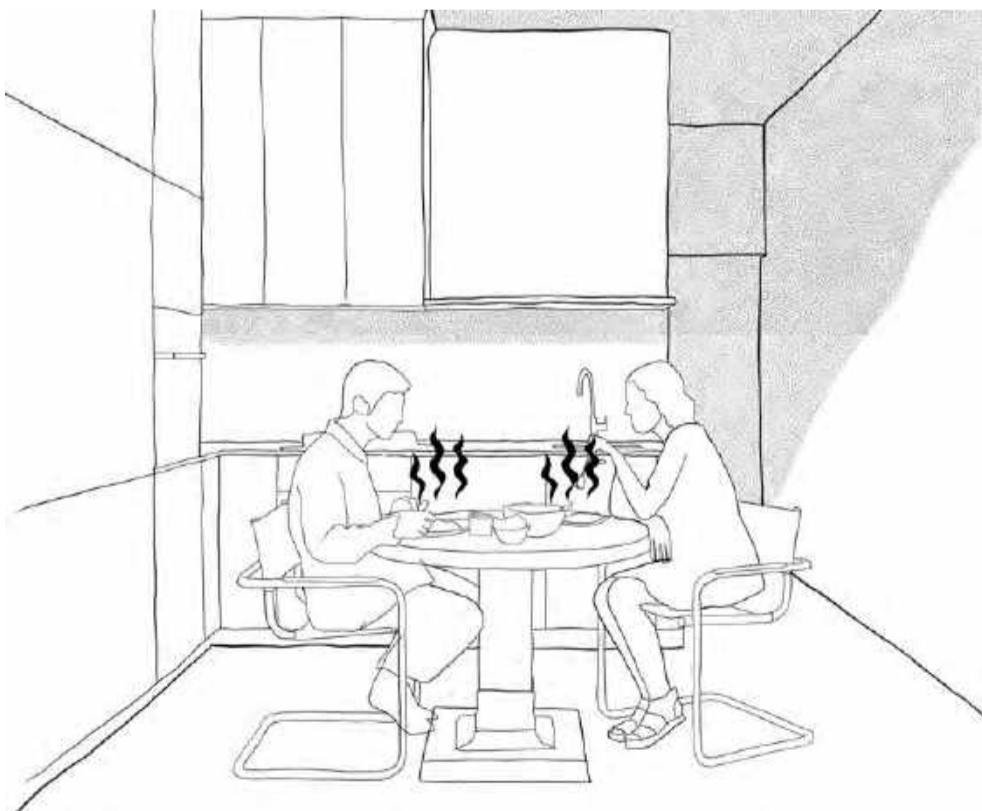
the employee is consumed by the stressful work life of Milan... and also has forgotten his lunch.



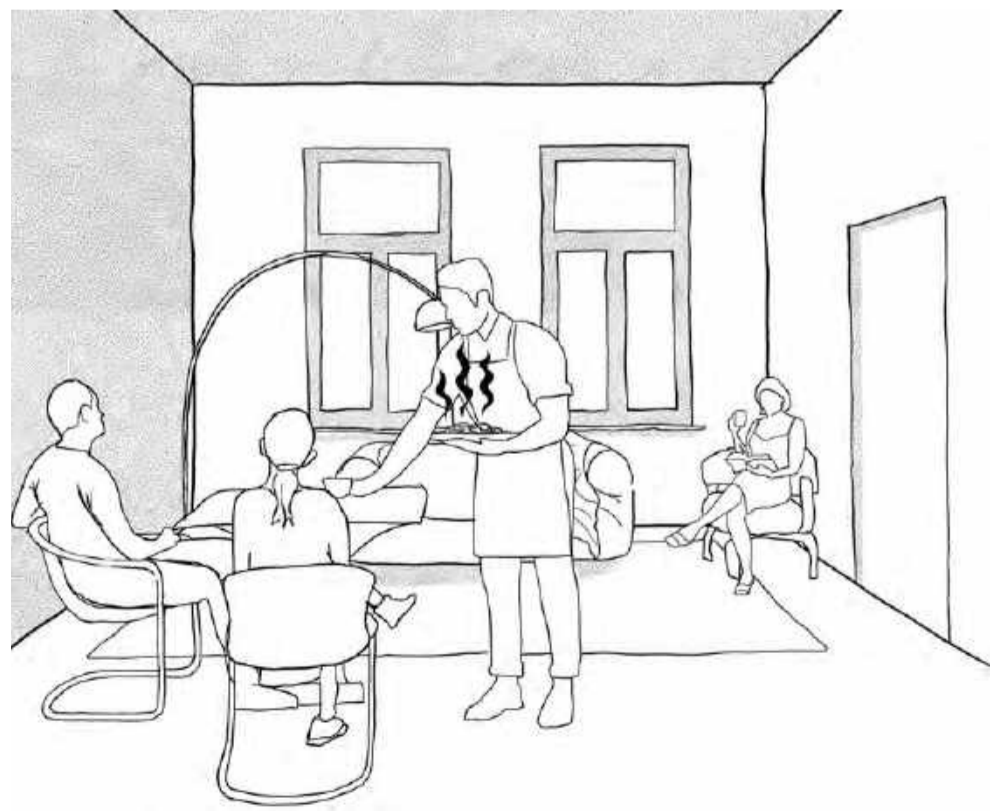
the resident heads over to the local market and is able to buy enough affordable ingredients to fill their fridge.



thankfully the employee has his local market to quickly purchase a prepared meal.



during the week, the residents save themselves money by home-cooking their favourite meals.



the next day, the employee opts for a break from his stressful environment to enjoy his lunchbreak in the relaxing restaurant.

# the market



## winter

*kale, potatoes, broccoli, artichokes, thistle, caulifbwer, cabbage, fennel, onions, spinach, carrots, beans and lentils, radish, oranges, clementines, mandarins, persimmons, pomegranates, pears, kiwis, almonds*

## summer

*cucumbers, eggplant, melon, peppers, zucchini, basil, tomatoes, peas, coconut, peaches, watermelon, berries, plums, fgs*



The market will provide multiple forms of farming to provide variety and flexibility with produce.

- **GROUND FARMING**
- **GREENHOUSE**
- **ROOFTOP FARMING**
- **HYDROPONICS**

The hydroponics farming will be used as farming allotments that individuals can hire out for their needed ingredients.

- ground farming : most advantageous for tree crops.
- greenhouse: mainly field crops and also provides a pleasant atmosphere for visitors
- rooftop: mainly field crops
- hydroponics: herbal plants which highly sought after in Milanese dishes



For what cannot be grown in this market will be imported locally.

The market accomodates for delivery as well as areas for ambient and chilled storage.

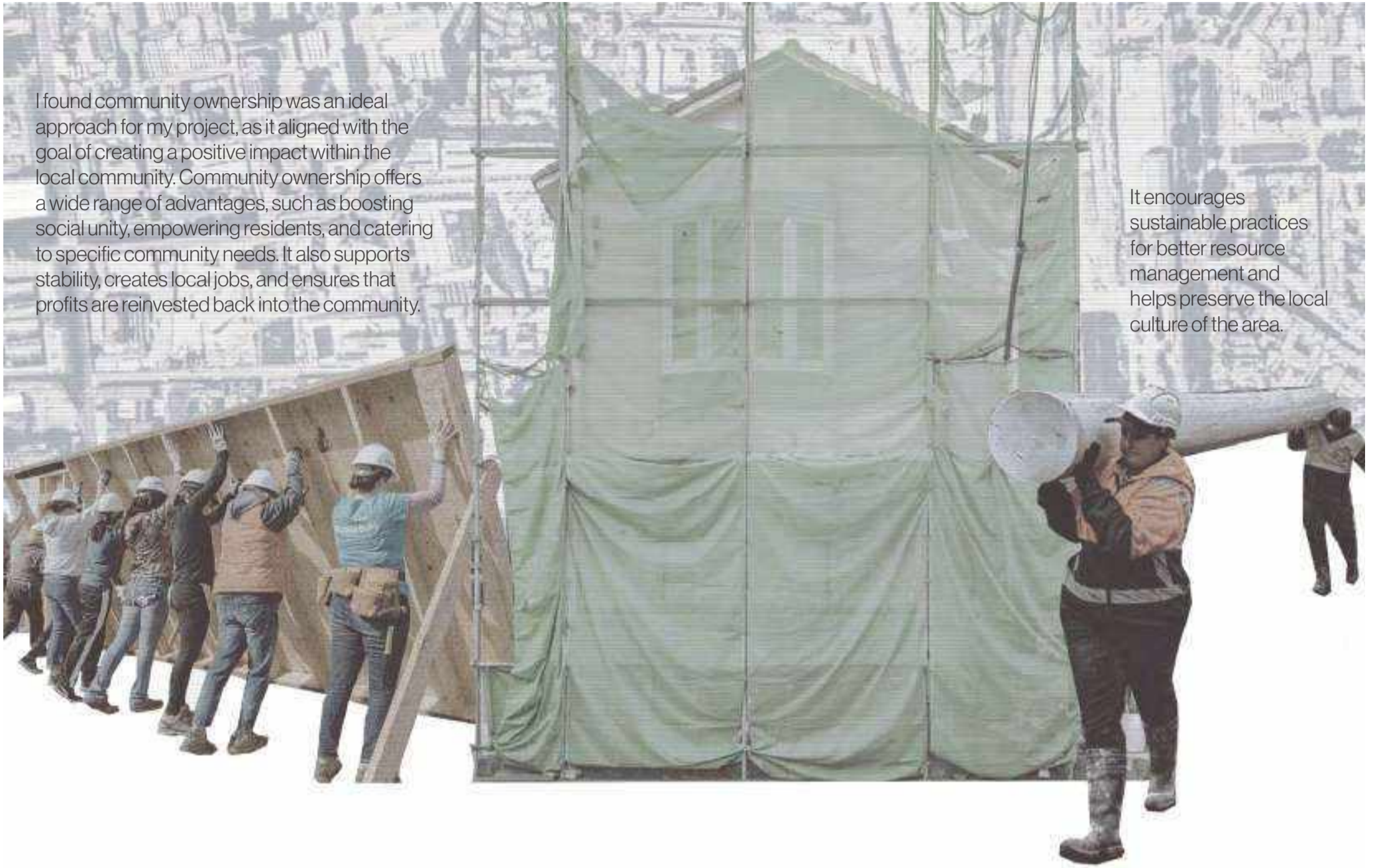
The aim is to stock only for the quantity needed for a week.

This enables fresh produce and cost efficiency and lower food waste.

# community ownership

I found community ownership was an ideal approach for my project, as it aligned with the goal of creating a positive impact within the local community. Community ownership offers a wide range of advantages, such as boosting social unity, empowering residents, and catering to specific community needs. It also supports stability, creates local jobs, and ensures that profits are reinvested back into the community.

It encourages sustainable practices for better resource management and helps preserve the local culture of the area.



## MICRO-BUSINESSES

The community is made up of employees and residents so it was important to provide something that both could utilise and benefit from

- employees sell their products benefiting their business
- residents can promote their own independent businesses
- as a result they create an extra stream of income and a small percentage goes to funding the market

## COMMUNITY FARMING

Community farming provide a range of valuable benefits, such as offering access to fresh, locally-grown produce, educating individuals about sustainable farming practices, and contributing to environmental sustainability.

It reduces transportation costs in importing foods as well as being used to provide ingredients to be used in the cafe that also provides revenue.



## HIRING FOR REVENUE

All areas excluding storage areas are free to rent out in the market such as the community workshop areas, cafe, and greenhouse.

# adaptive re-use

## EXISTING BUILDINGS



1



2



In addition to keeping aspects of the architecture in Vigentino, I am also retaining the site physically by keeping two of the site buildings.

Although keeping all 3 buildings would support the purpose of the project more I will remove the third so as to not to overly restrict the design of my building.

### POSSIBLE LIMITATIONS

- building heights: being conscience of not overpowering the old with the new
- composition : the original site buildings are all at differing angles



## SHATWELL FARM

Shatwell Farm is an architecture/ family archive and studio located on a working Somerset farmyard. The dilapidated walls and roof of an old stone and brick barn have been removed, and the remaining walls carefully stabilised and repaired. The new structure is inserted inside the walls with a gap left between the new and the old.

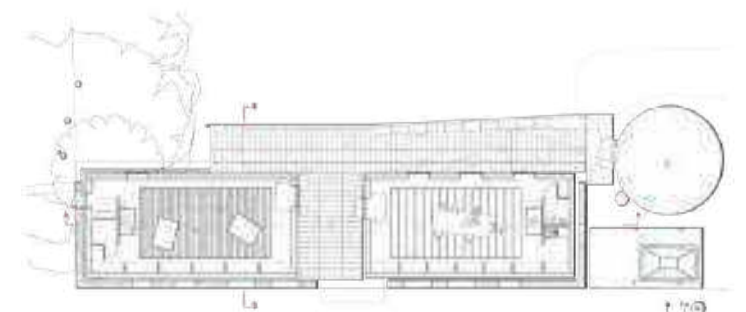


I will be using this method in the adaptive reuse of my building in removing some walls, inserting the structure and strengthening the existing walls. I would also like to reuse the roof tiles from all the structures and only the concrete of the wall build up will be kept.

I will need to consider how to strengthen the concrete walls in the most efficient way.



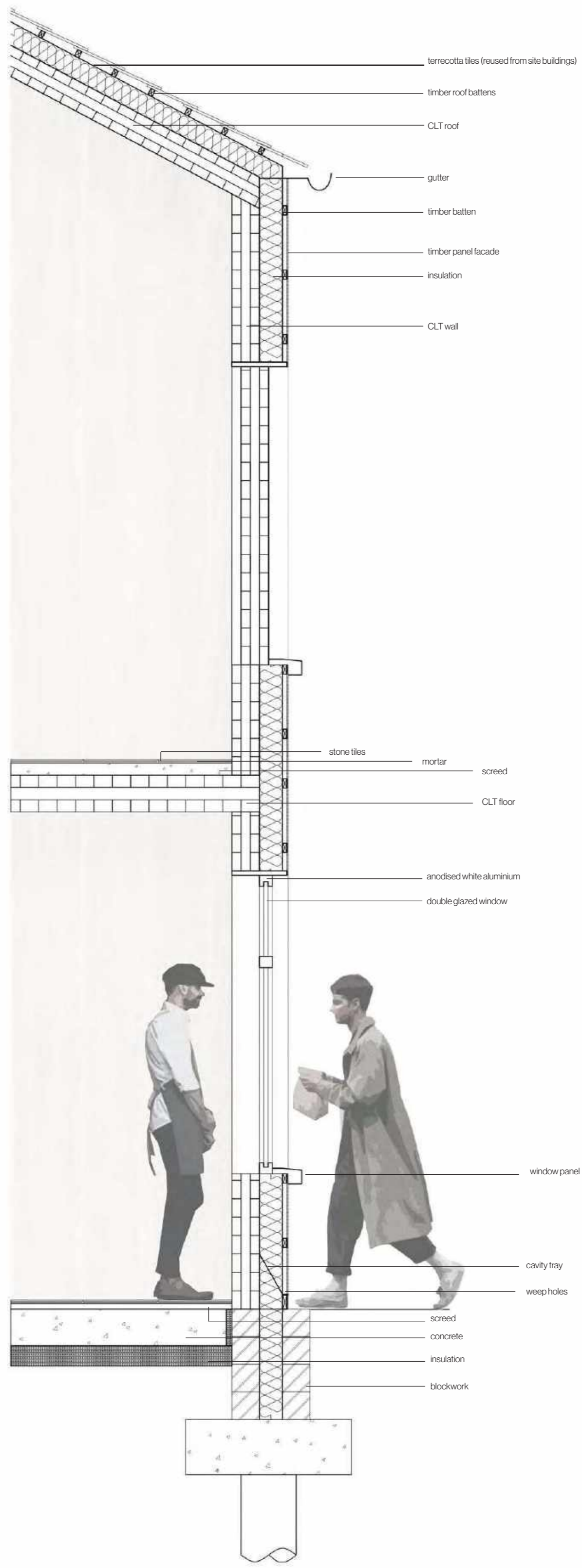
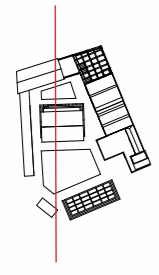
section



ground floor plan

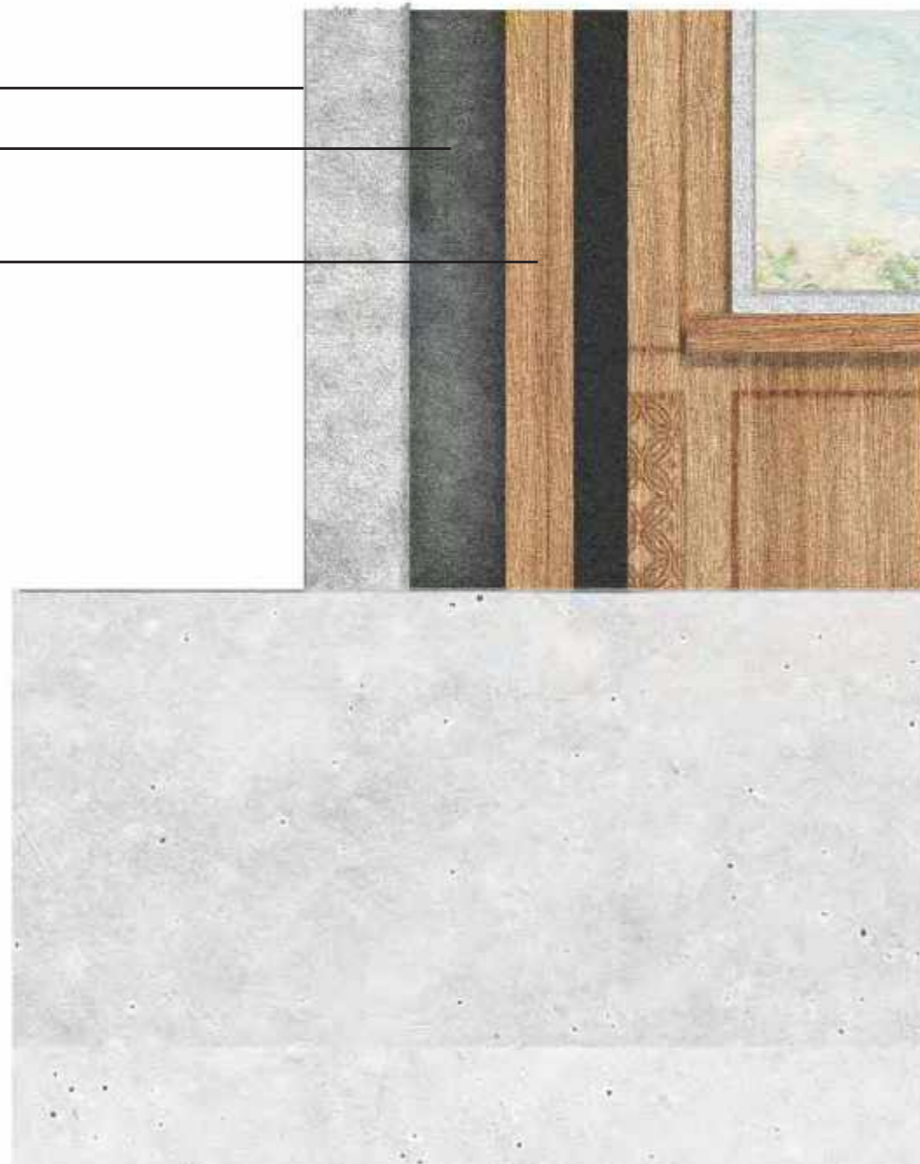
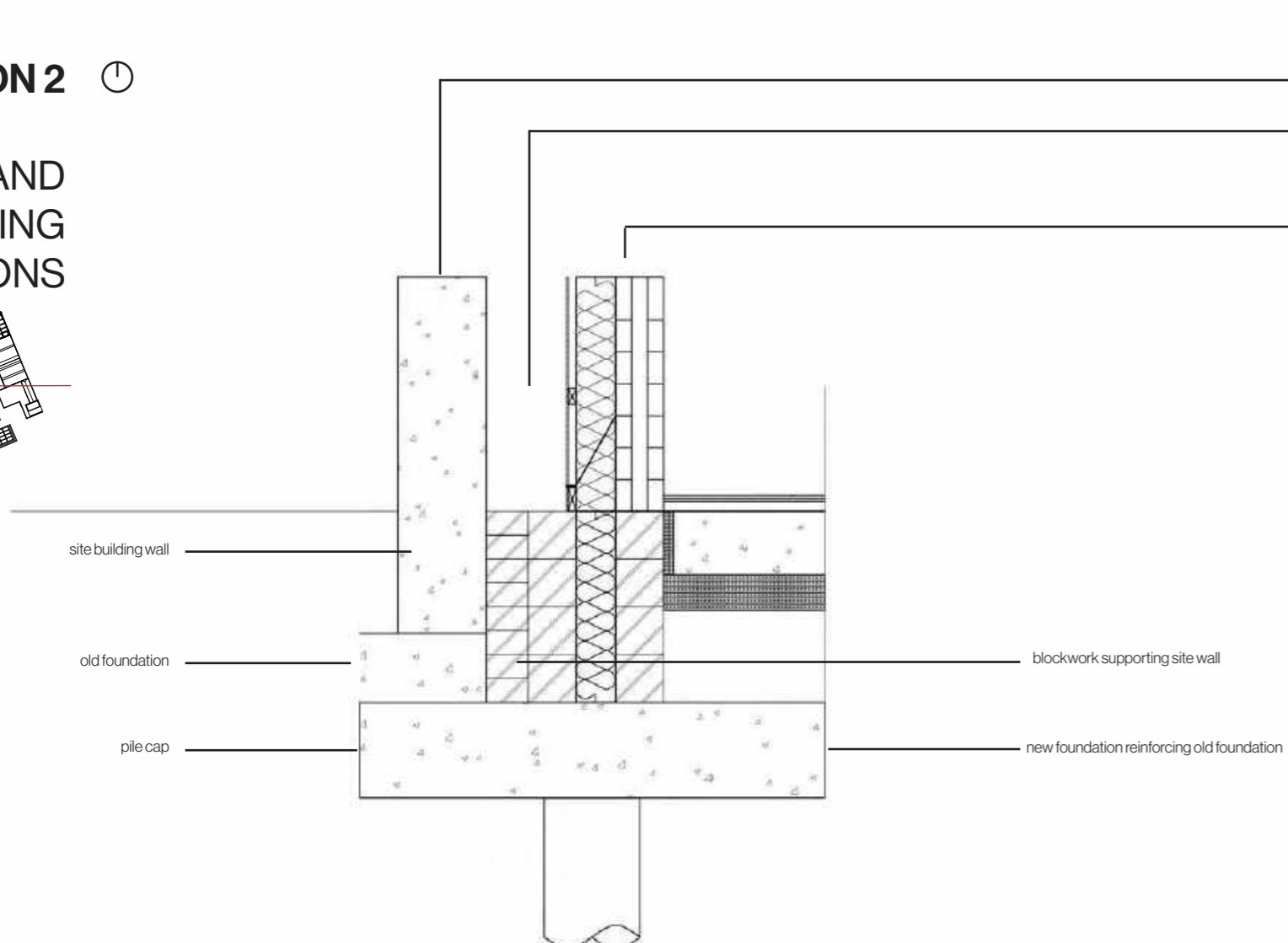
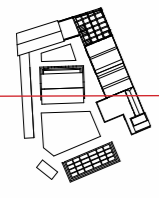
# 1:20 bay study

## SECTION 1



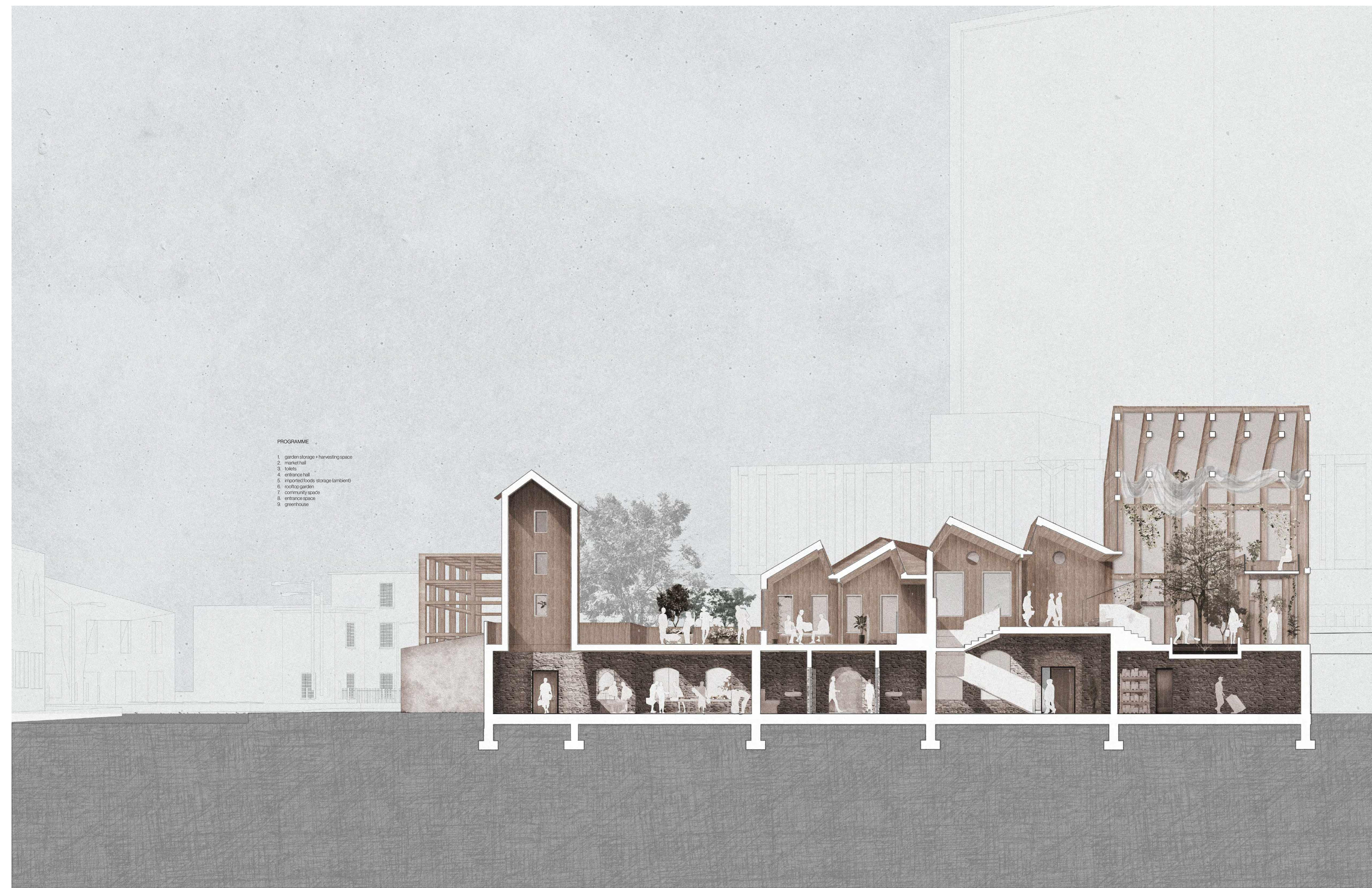
## SECTION 2

### EXISTING AND NEW BUILDING FOUNDATIONS



PROGRAMME

- 1. garden storage + harvesting space
- 2. market hall
- 3. toilets
- 4. entrance hall
- 5. imported foods storage (ambient)
- 6. rooftop garden
- 7. community space
- 8. entrance space
- 9. greenhouse

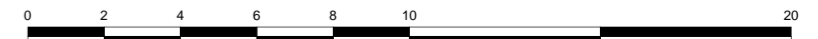




## ground floor 1:200

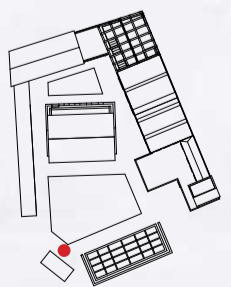
- |                                |                                       |                            |
|--------------------------------|---------------------------------------|----------------------------|
| 1. market stall - herbs/pastas | 7. entrance hall                      | 13. produce storage        |
| 2. entrance hall               | 8. toilets                            | 14. fruit and veg garden   |
| 3. market hall - fresh produce | 9. market hall - independent products | 15. lunch collection stand |
| 4. market hall - meats/fish    | 10. storage                           | 16. cafe                   |
| 5. ambient storage             | 11. outdoor market stalls             |                            |
| 6. chilled food storage        | 12. garden equipment storage          |                            |

1:200

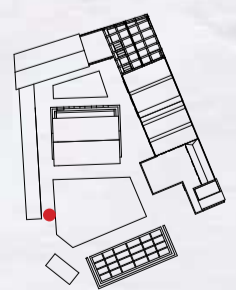
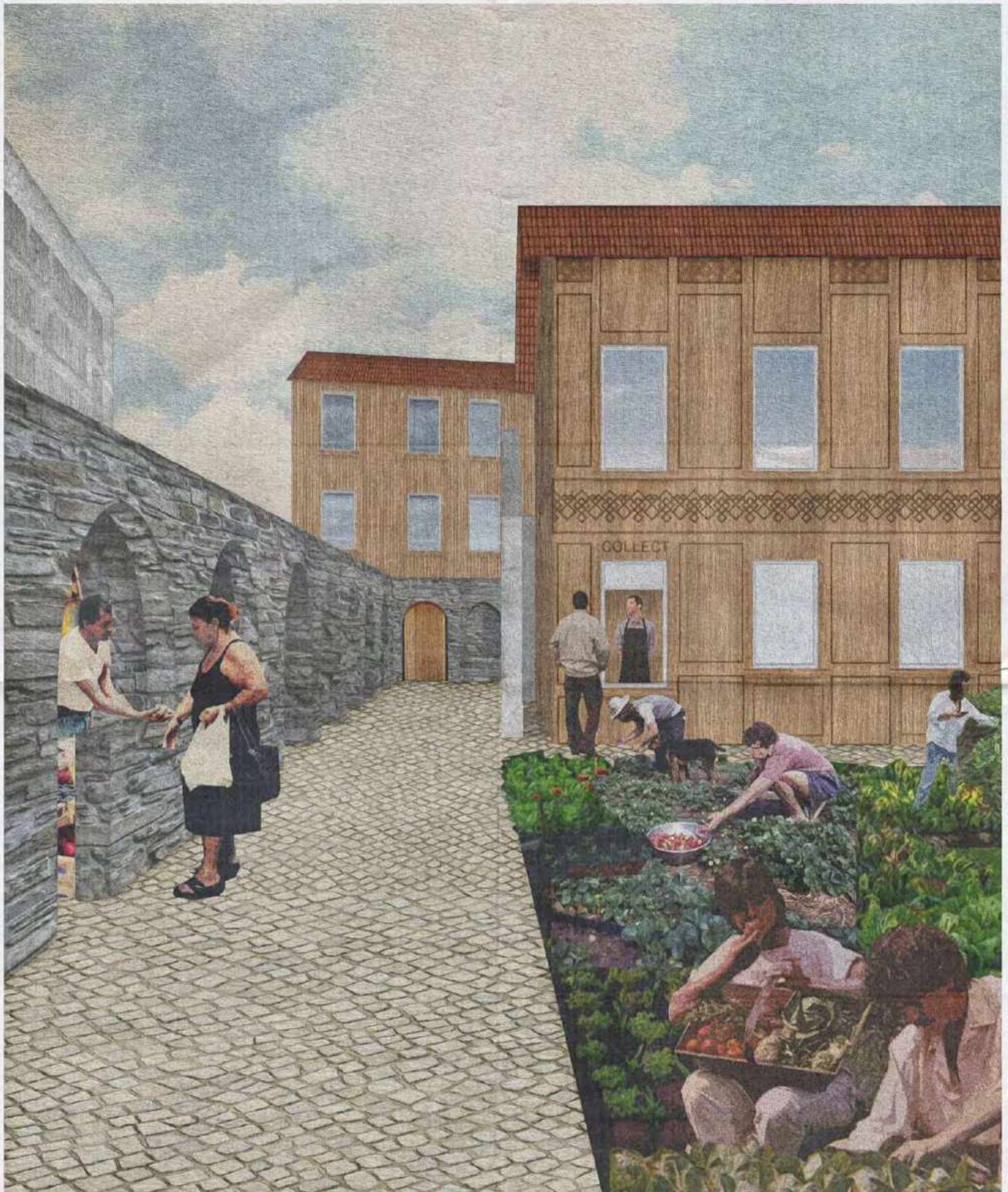




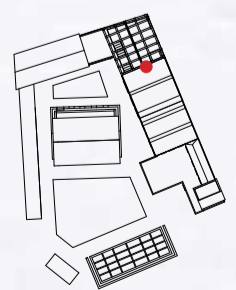
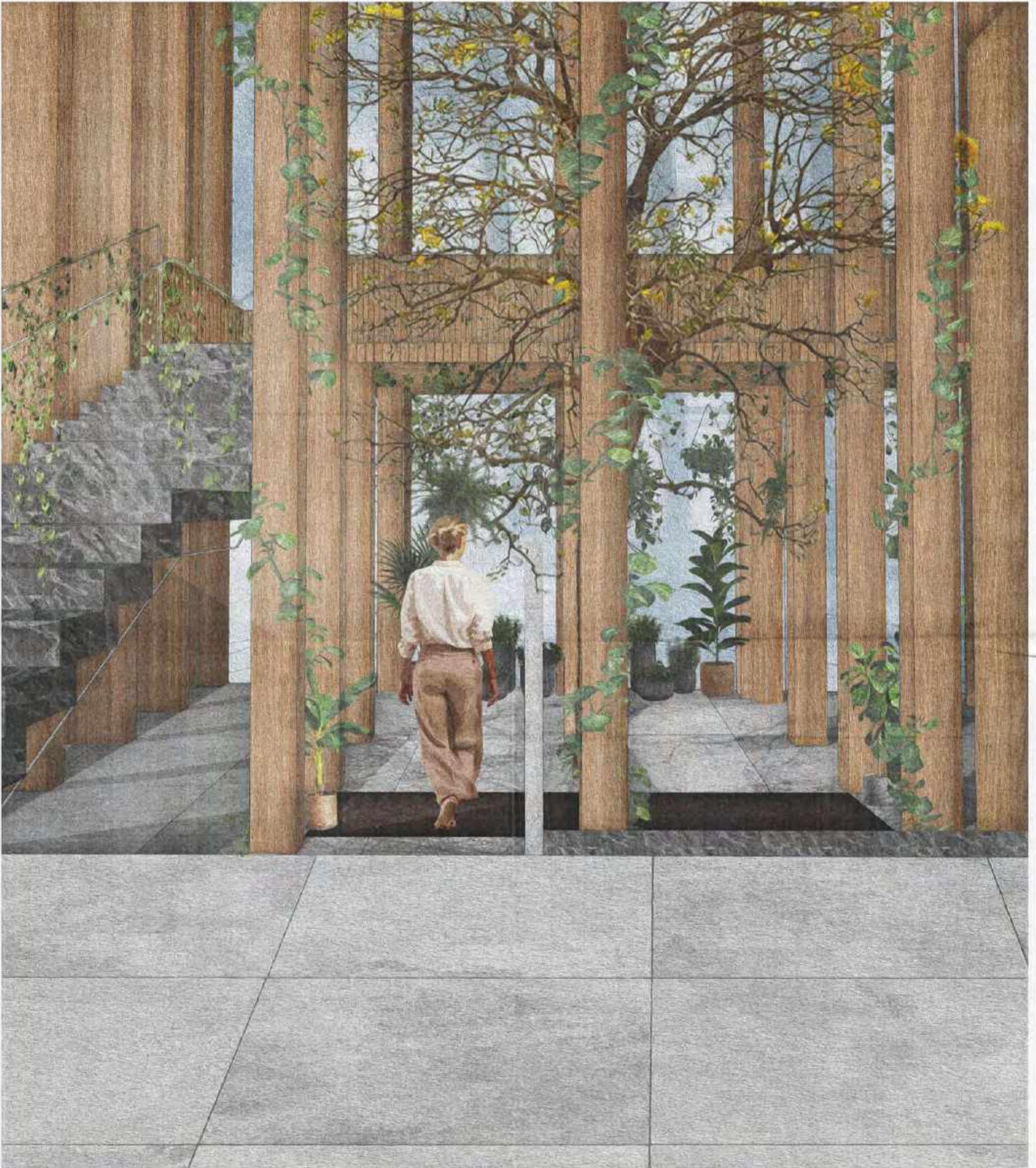
external view



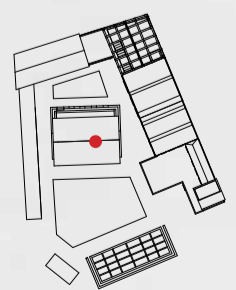
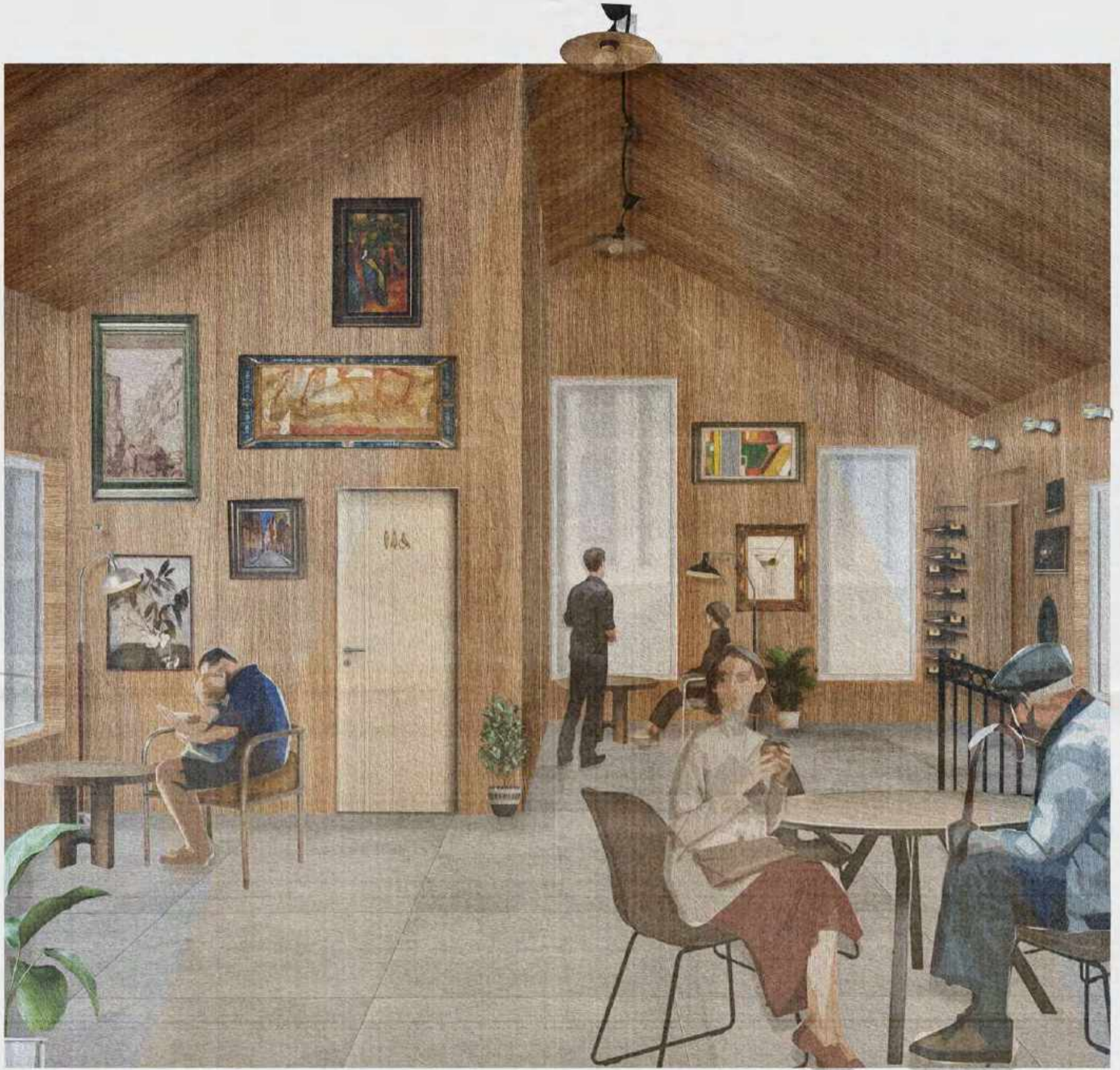
external view



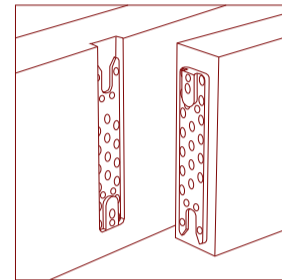
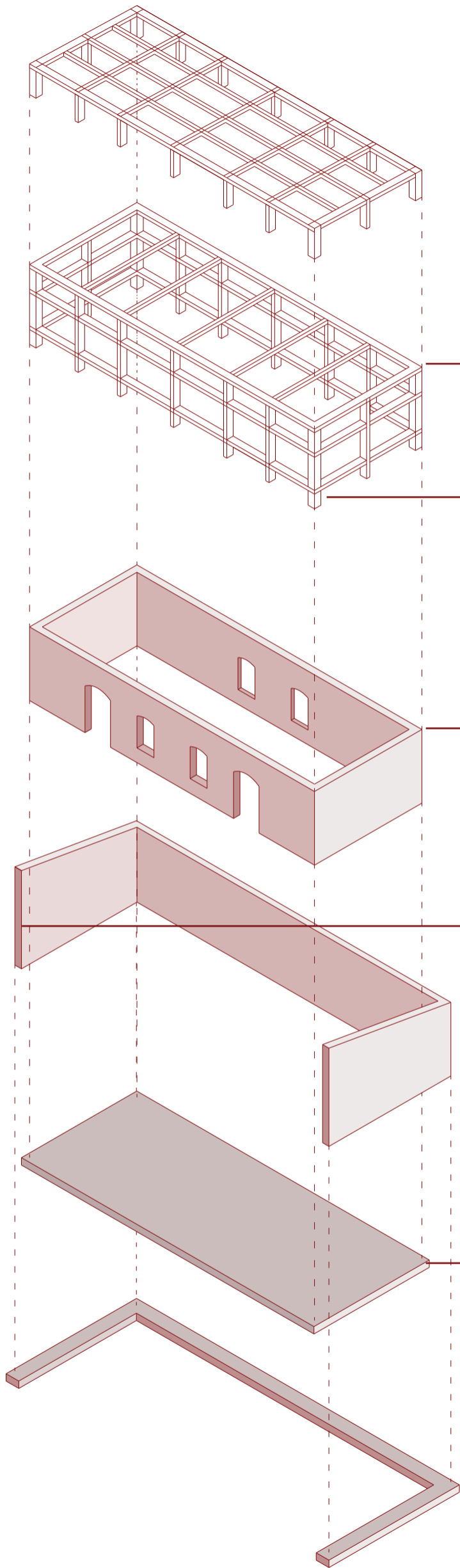
internal view



internal view

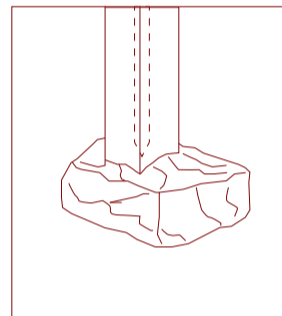


# structural strategy



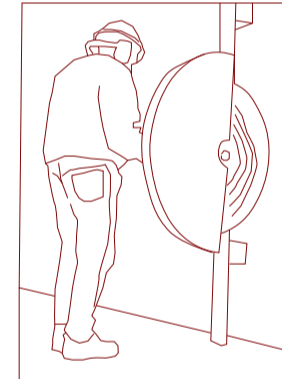
## SCBTH STEEL CONCEALED BEAM HANGER

- allows for a seamless wood-only look
- double connectors used on a single beam end for more connection capacity



## SCRIBING

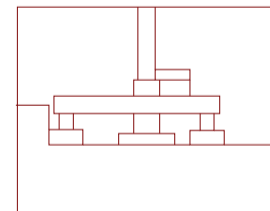
- method of connecting stone to timber
- carving the glulam to the shape of the stone
- will add a steel screw for extra securing



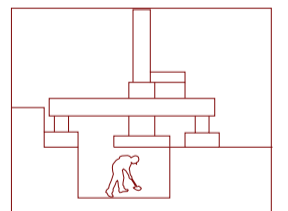
## CUTTING AND SEALING

- the concrete wall is cut with a diamond chainsaw
- walls are sealed with silicone based sealant
  - without sealing, water or debris will get into the cuts and damage the wall

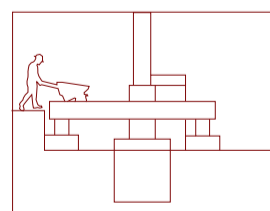
## UNDERPINNING FOUNDATIONS



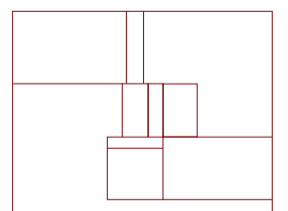
- STEP 1
- temporary foundations are built
  - small hole is cut through the wall
  - pile cap inserted



- STEP 2
- pit is dug around and below existing foundations
  - existing foundations are relieved of load-bearing duties

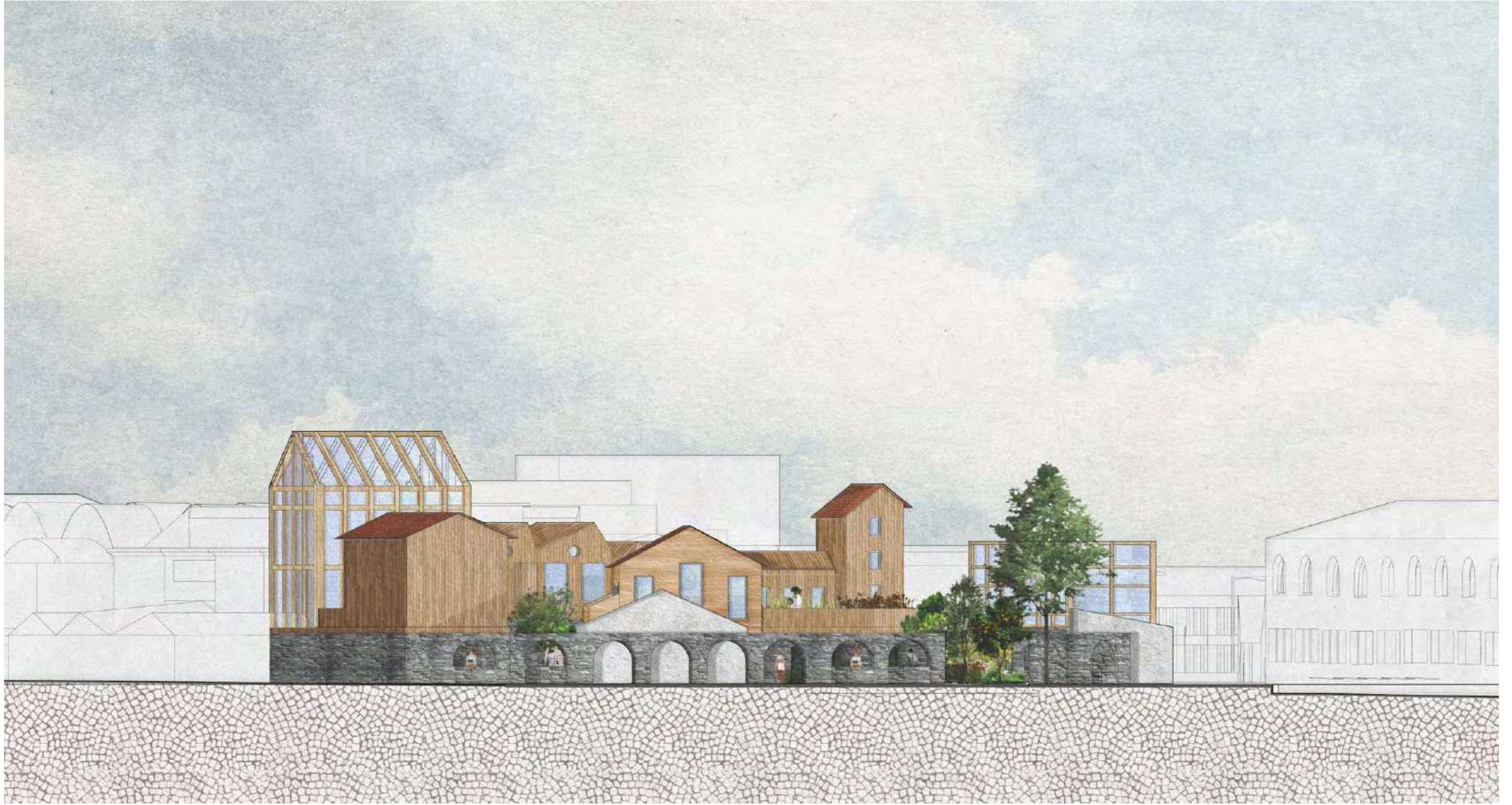


- STEP 3
- pit is filled with new foundation below existing



- STEP 3
- foundation of new building is filled, connecting to new foundation in step 3
  - acts as a pile cap
  - temporary foundations removed

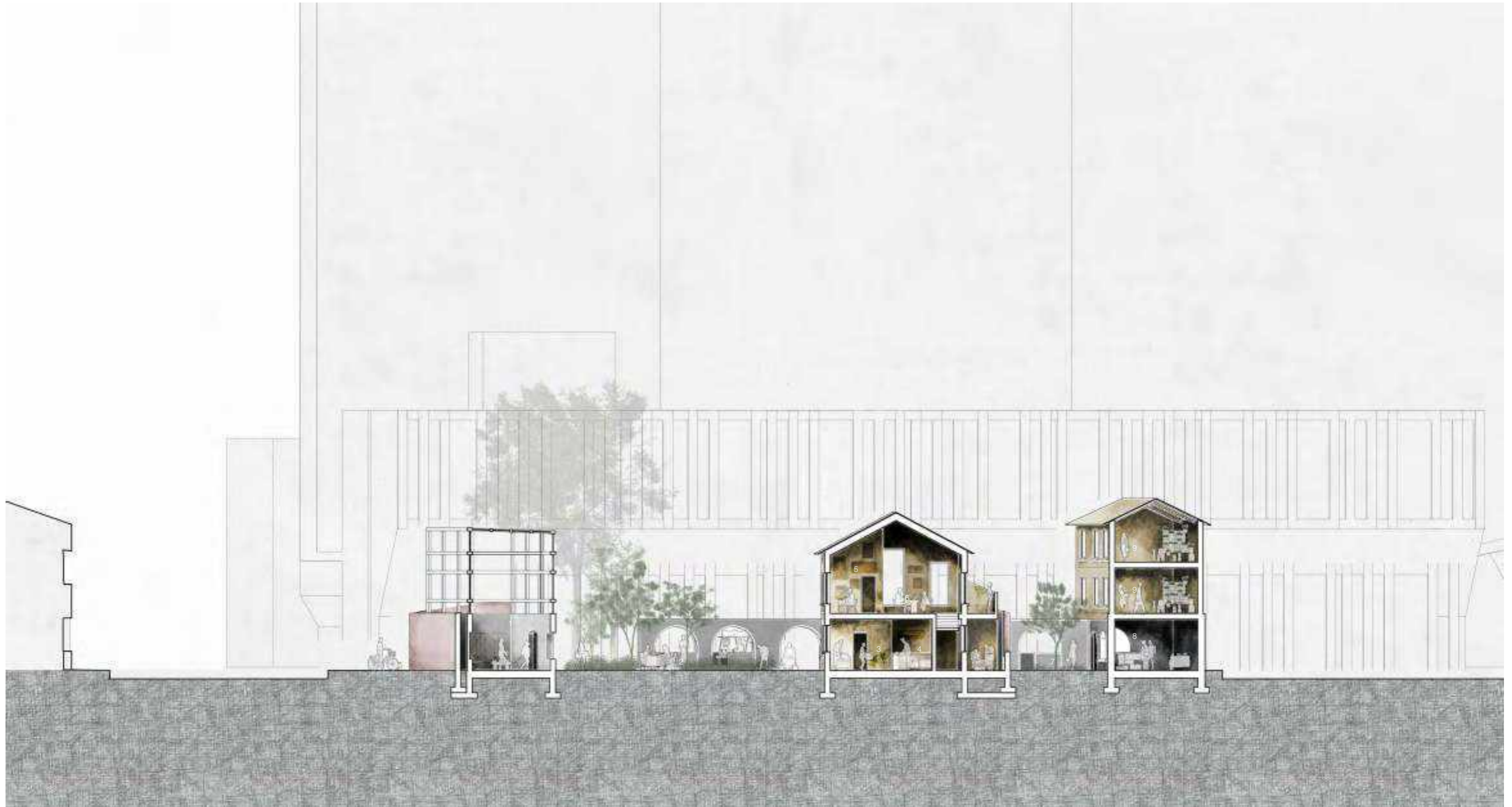
elevation



1:200 0 2 4 6 8 10 20



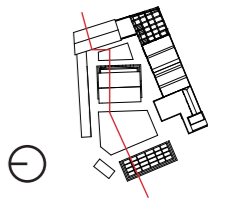
# section 3



- 1. garden equipment storage
- 2. produce garden
- 3. collection room
- 4. cafe
- 5. toilet
- 6. upper seating

- 7. garden
- 8. herbal market place
- 9. plant allotments

1:200



# model

