

Radical F O O D

from the global to the gut

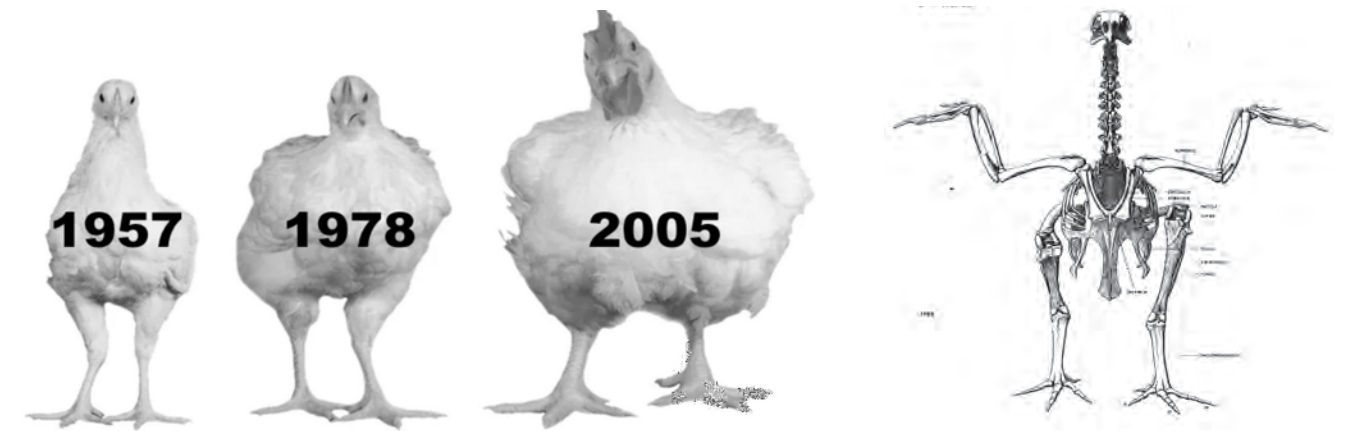
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The way we eat food has changed more in the past 50 years than in the previous ten thousand.

- Michael Pollan, *Food Inc.*

With 23 billion alive at any one time, humans have made engineered chicken the most numerous vertebrae (not just bird) on the planet – a poignant symbol of the Anthropocene. Its distinctive bones undoubtedly become fossilized markers of the time when humans reigned the planet.

- Carys Bennet, *Broiler Chicken as a signal of a human reconfigured biosphere*



Top
The Chicken of Tomorrow Project
Above
Meat Dress, Diller Scofidio + Rendfro
Left
Nest We Grown, Shigeru Ban

Background

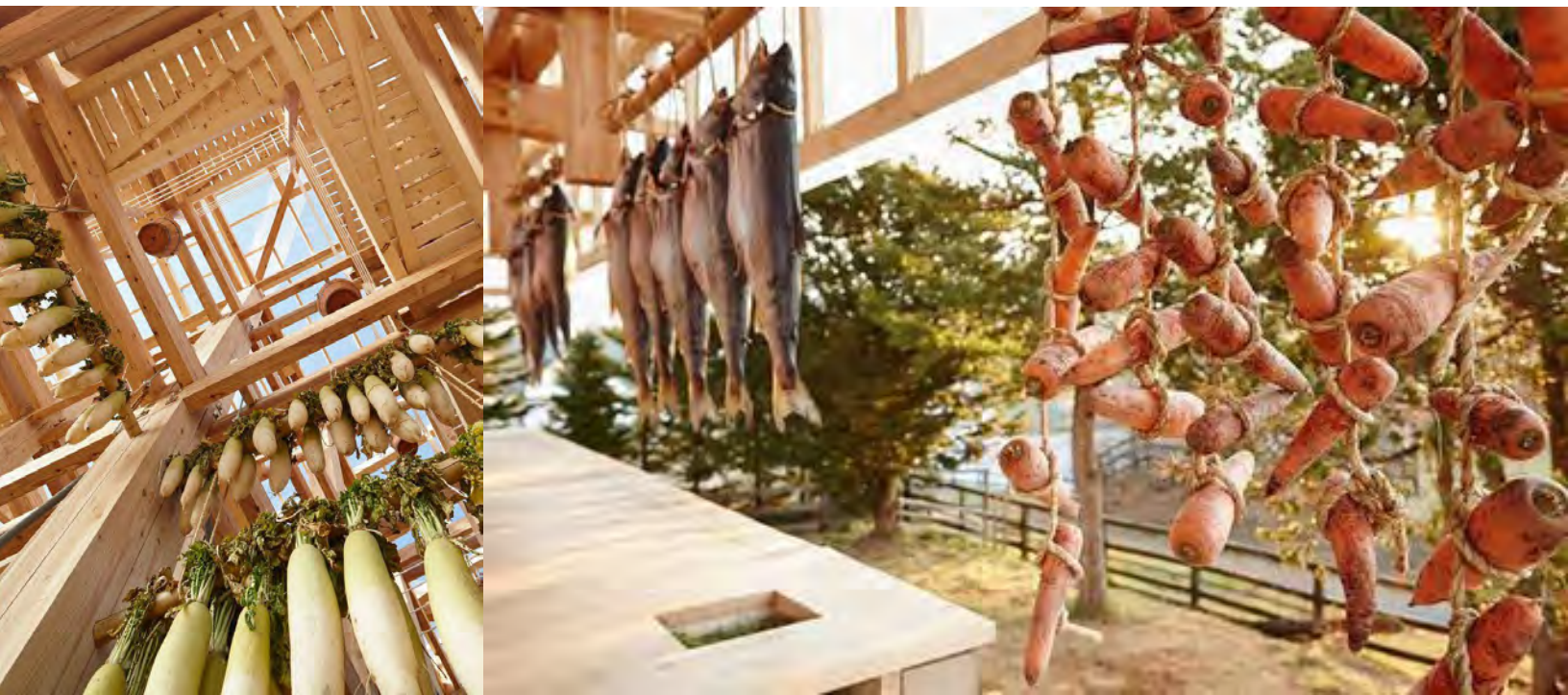
The architectures in service of the modern-day industrial agriculture are paradigmatic constructs of the Anthropocene. The literal and ontological entanglements between the two implicate ecology, technology, territory, the farm, the city, inequity, food and the gut. The global food production industry or big AG is an incredibly unsustainable practice from production and transport to consumption and waste. The abundance produced by industrial agriculture, its promise of endless food security, comes at a steep cost to the global climate, ecological cycles, biodiversity, rural communities, and plays a central role in the hegemonic influence humans now wield over the planet. Industrial agriculture covers 40% of the planet's inhabitable land, accounts for 70% of all freshwater use, and produces more greenhouse gases than any other human activity.

Yet the dystopia of planetary agriculture has its beginnings in the techno-utopian project of modernity. Both modern architecture and industrial agriculture were both sold to the public as technological miracles. The factory and the grain silo are embedded in modernism's romance with the machine and its aesthetics. Mechanization invented or transformed an entire typology of architectures related to the farm: the ancient granary became the grain elevator; the barn became the factory shed and the dairy plant; the slaughter house became the livestock factory, meat processing plant or Concentrated Animal Feeding Operations (CAFOs).

If the industrial-agricultural complex at the turn of the century was celebrated and fetishized as the technological sublime, inspiring modernist architectures, it has now gone completely missing from accounts of contemporary architecture and visual culture, relegated to a private, censored realm of production, aided and legalized through "Ag-Gag"

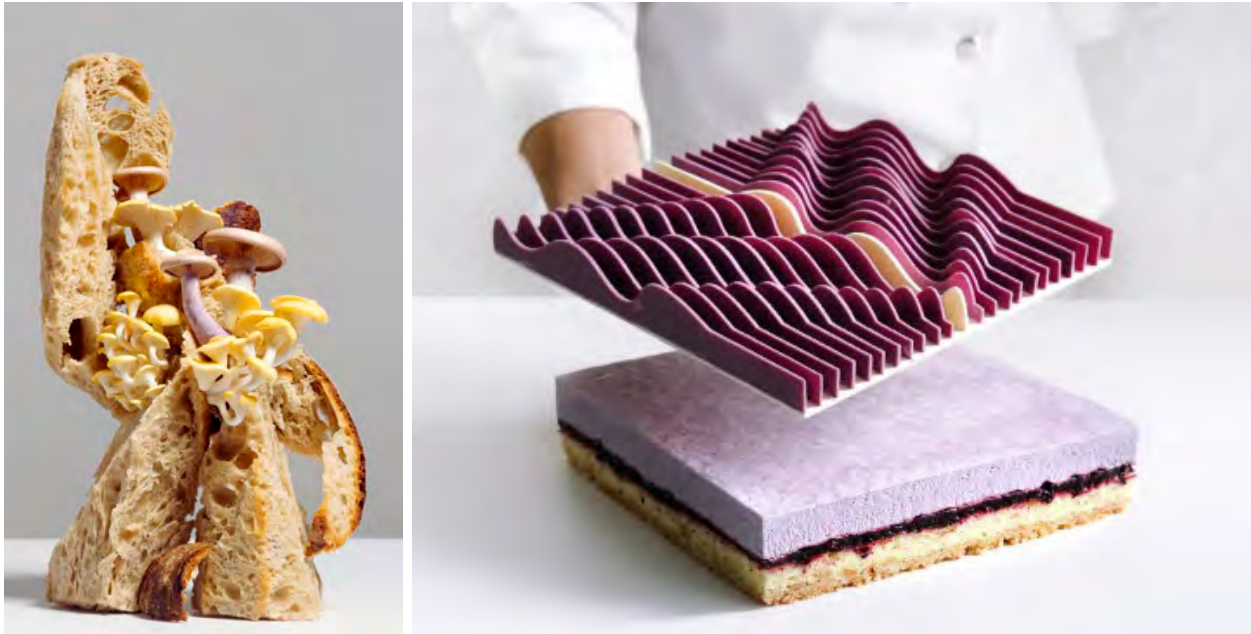
Privacy_

What modes of sociality exist around the production, preparation and consumption of food and how are these expressed across a scalar gradient of privacies - from the gut to gustation, from the pantry to the communal kitchen? How does architecture, foster, violate and transgress these?



Context

Pittsburgh offers a rich landscape to investigate the socialities of food for a dying planet. Nearly one in seven residents of Allegheny county are food insecure, which means that they do not have access to enough food to lead a healthy, active life and the prevalence of food deserts forces them to make poor choices that hugely affect their long-term health. Yet, Pittsburgh also has an extremely vibrant food scene. It was the 2019 Food City of the Year and home to some of the most cutting-edge research on food systems, agriculture and artificial intelligence. The studio will plug in to and collaborate with these resources, making connections with non-profits that operate in the Allegheny county, like Just Harvest and the Greater Pittsburgh Community Food Bank.



Learning Outcomes

1. to critically examine architecture as a manifestation of social, ecological and planetary consequences, especially in its relationship to agriculture and food.
2. to consider the homologies between food systems and architecture - from the sensorial to the social; considering energy, reuse, equity, circularity, degrowth.
3. to develop a speculative agenda for a project that stitches together local, technological and hybrid modes of considering the socialities of food across scales.
4. to gain familiarity with the writings of Bruno Latour, Donna Haraway, Gayatri Chakraborty Spivak, Judith Butler, Sara Ahmed, Timothy Morton and others, in framing questions of ecology, feminism, planetarity and their implications for design research.



Far Left
Food sculpture, Artist Ewan Frodin,
Above
Geometric, Kinetic Tarts by Dinara Kasko
Top Right
Modular Chocolate, Flavor mixing concepts
by Universal Favorite
Right
Regen Village, Effekt Architects

A NOTE ON INCLUSIVITY
The studio is committed to draw upon references from a majority of BIPOC, female, subaltern and post-colonial practices.

Statement

The goal of the studio is to unpack the analogous relationships between the futures of food systems and architecture, to situate these as counter arguments to the industrial-agricultural complex and use the context of Pittsburgh as a laboratory for these experiments.

The studio will explore the principles of kinship, circularity, degrowth and planetarity, to ask what new rituals, practices and architectures can emerge around the socialities of food.

