

# **Urban Planning and Design**

**Contemporary City.**

**Descriptions and Projects**

A.A. 2011/2012

**Prof. G. Pasqui, Prof. A. Di Giovanni, Prof. P. Gabellini**

**Tutor: G. Fini**

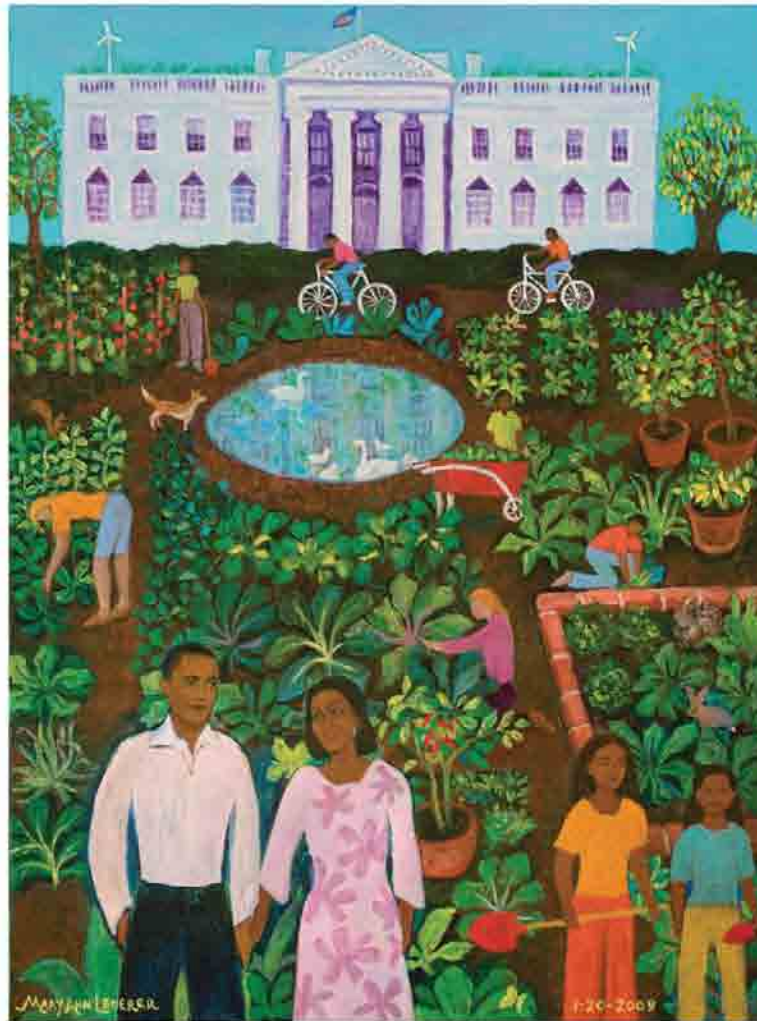
# HOW THE RURAL MEETS THE URBAN

AN INTRODUCTION, TWO APPROACHES, THREE ANTINOMIES

CONTEMPORARY CITY // DESCRIPTIONS AND PROJECTS

07.05.2012 | LECTURE BY MADDALENA FALLETTI (DiAP)

# AN INTRODUCTION



*A Vegetable Garden In Every Yard*





MICHELLE OBAMA  
Community Farm, San Diego

MICHELLE OBAMA  
Farmers' Market, Washington





MICHELLE OBAMA  
Vegetable Garden, White House



1917 (WOODROW WILSON 1913-1921)  
Sheep in the White House





VICTORY GARDENS (1915-1918 / 1942-1945)  
Germany, Poland, UK, US



VICTORY GARDENS (1915-1918 / 1942-1945)  
Germany, Poland, UK, US



DACHAS  
Moscow, Russia



TRADITIONAL URBAN VEGETABLE GARDENS  
Sana'a, Yemen



TRADITIONAL URBAN VEGETABLE GARDENS  
Sana'a, Yemen



TRADITIONAL URBAN VEGETABLE GARDENS  
Sana'a, Yemen

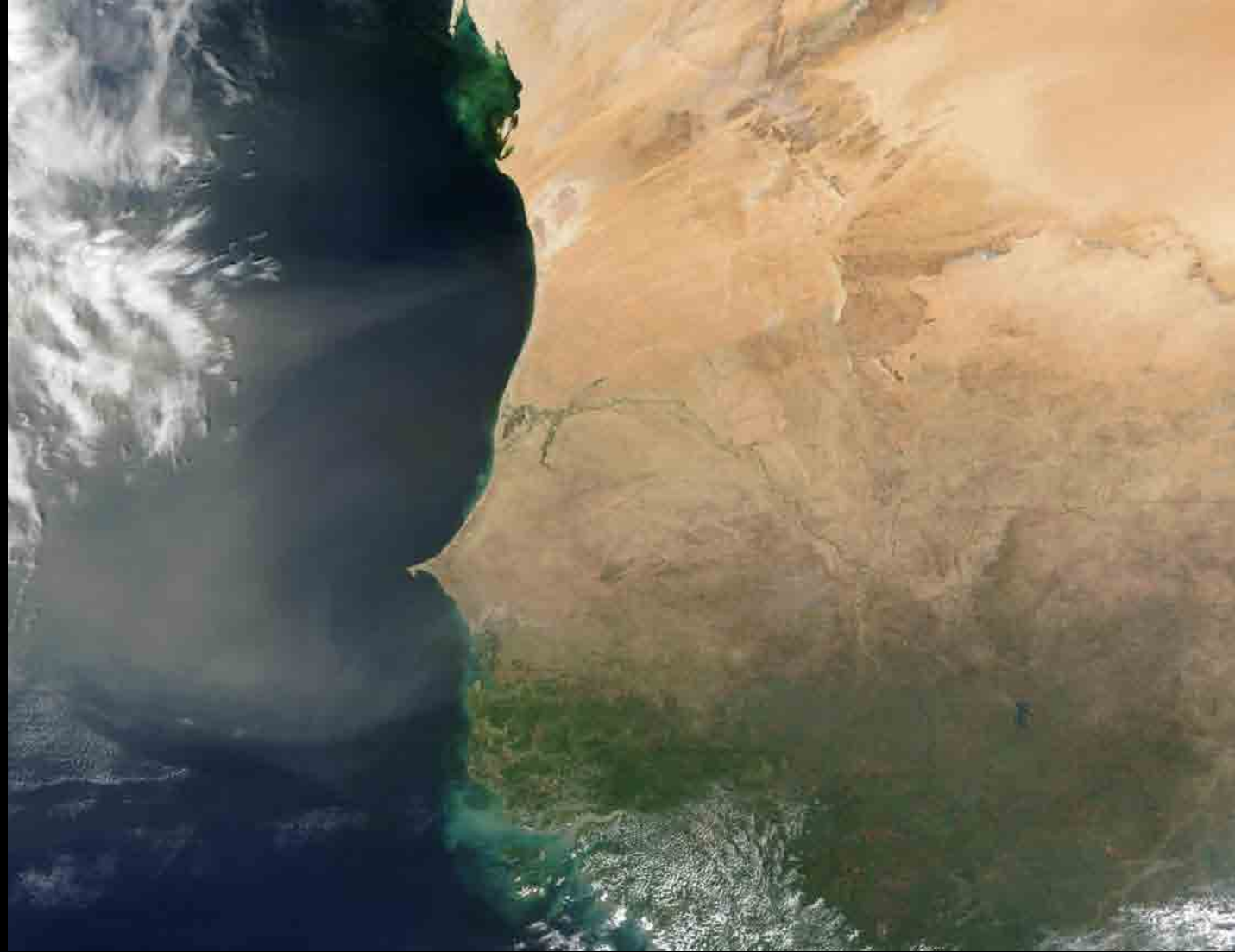


TRADITIONAL URBAN VEGETABLE GARDENS  
Sana'a, Yemen



URBAN HERDING  
Dakar, Senegal





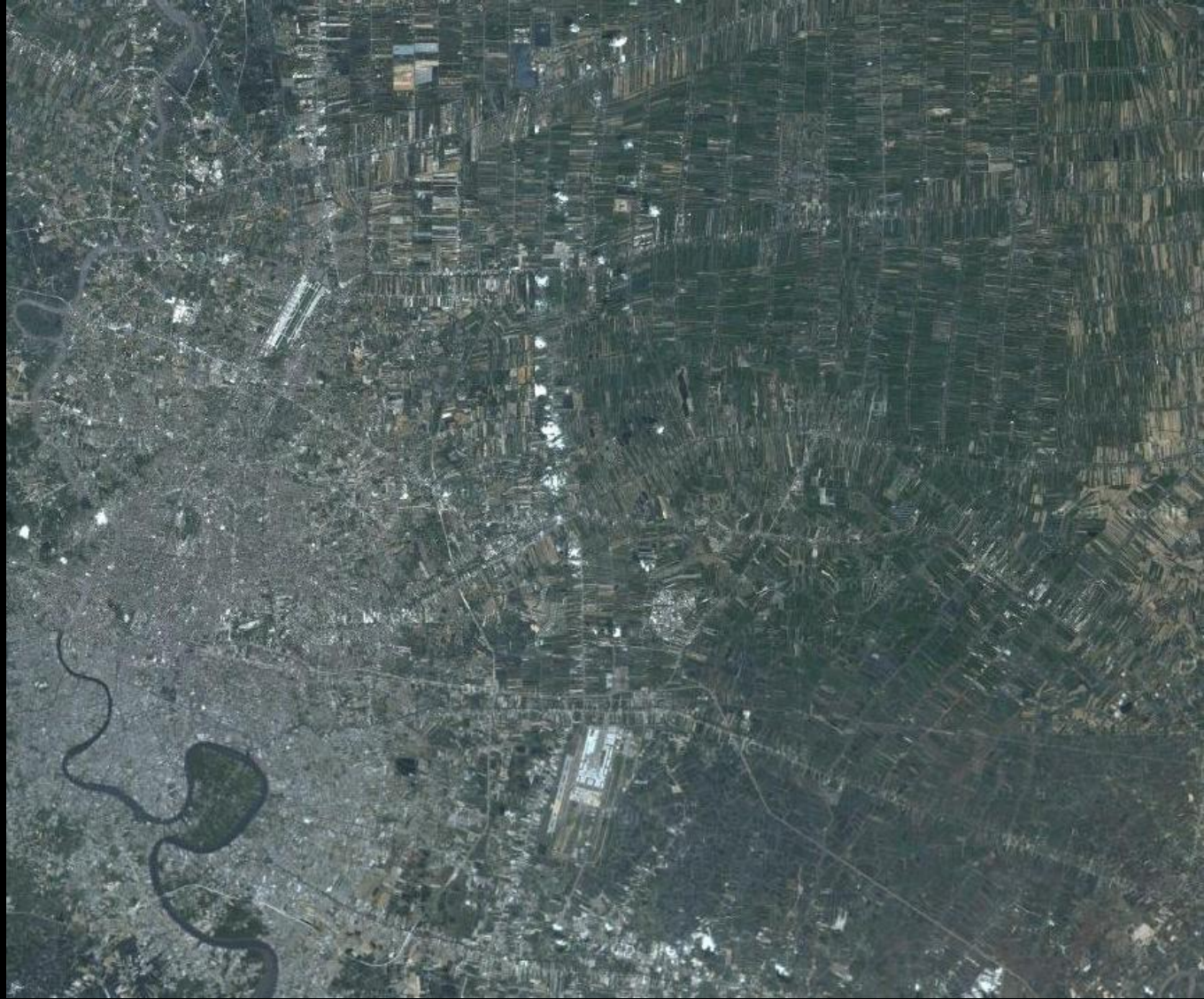
URBAN FISHING  
Dakar, Senegal



URBAN FISHING  
Dakar, Senegal



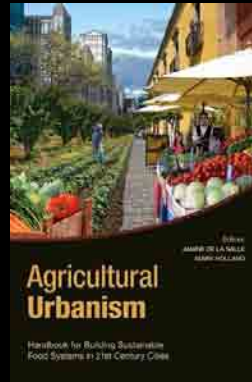
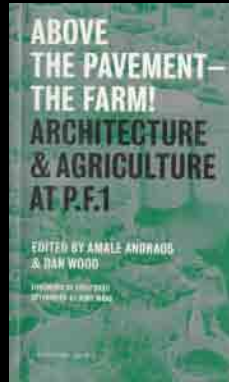
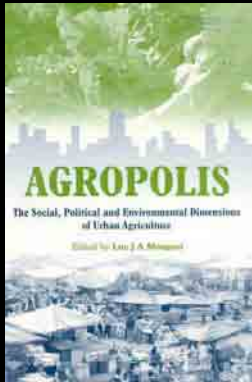
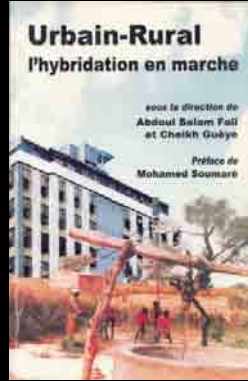
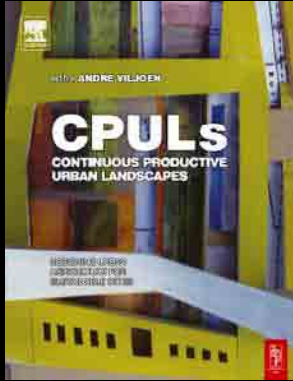
URBAN FISHING  
Dakar, Senegal



URBAN AQUACULTURE  
Bangkok, Thailand



*Bangkok*  
[Thailand]



TWO APPROACHES

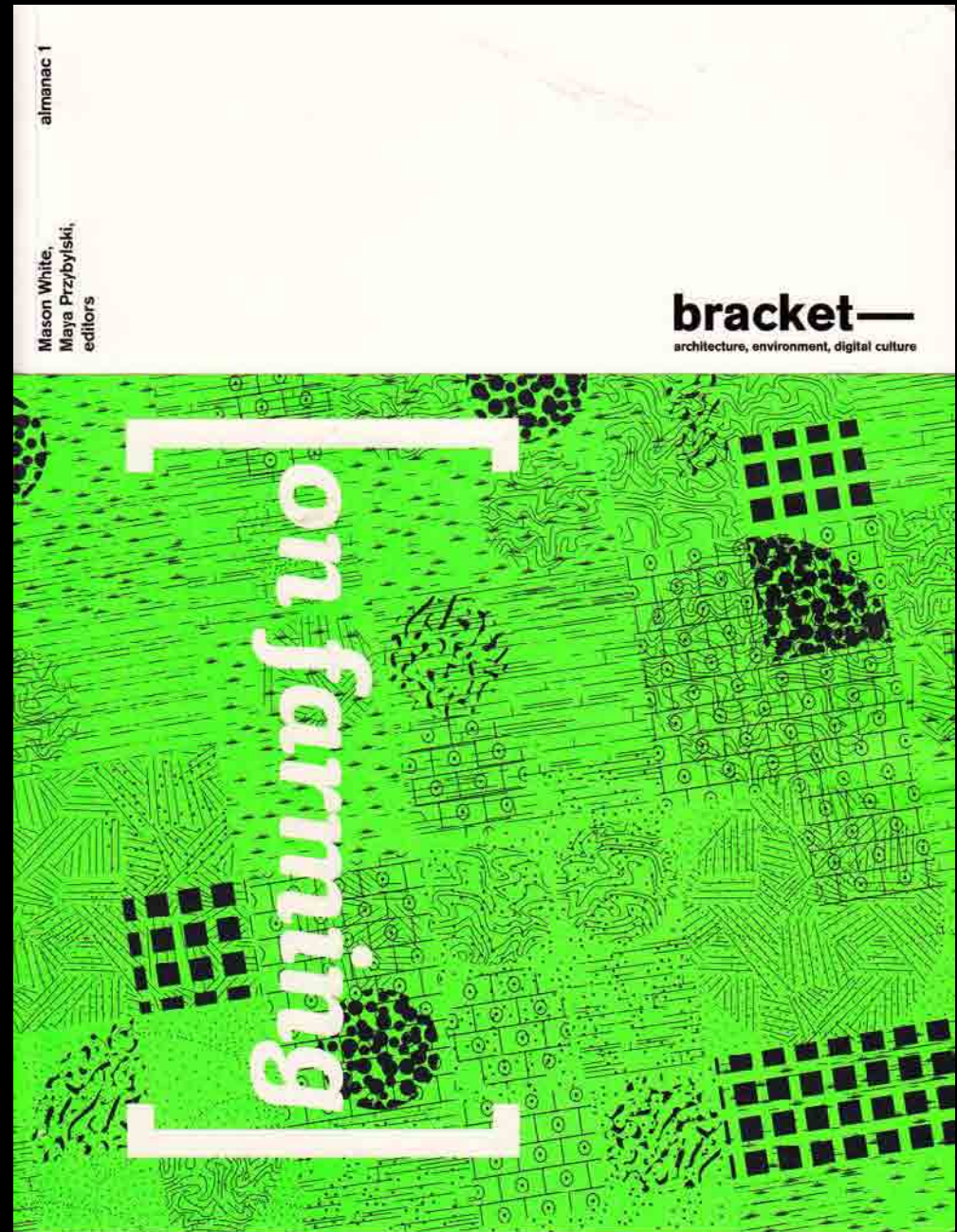
# 1

SCALE:  
SMALL SCALE

OBJECTIVES:  
LOCAL FOOD PRODUCTION  
ENVIRONMENTAL SUSTAINABILITY  
COMMUNITY INVOLVEMENT  
FOOD SECURITY / FOOD JUSTICE

APPROACH:  
BOTTOM-UP  
PARTICIPATORY DESIGN  
VOLUNTEERING  
LOCAL POLICIES  
OFTEN HI-TECH FARMING

FORMS:  
COMMUNITY GARDENS  
MICRO-GARDENING  
ROOF-TOP GARDENING  
VERTICAL FARMING  
FARMERS' MARKETS





# ON THIS SATURDAY

Into your hand straight from the land



# MONTY FARMERS MARKET

4th Saturday of every month  
60A Rattray Rd, Montmorency







Mairie de Paris



L'estampille "Main Verte" signale que ce jardin est confié à une association de quartier qui est responsable de son entretien et des animations qui s'y déroulent.  
Cette association, en signant la charte "Main Verte", s'est engagée auprès de la Mairie de Paris à :

- > cultiver le jardin en respectant l'environnement,
- > ouvrir le jardin à tous dès qu'un jardinier de l'association y est présent,
- > organiser au moins un évènement public par an,
- > afficher de manière visible les modalités d'accès au jardin et les activités proposées.

La cellule Main Verte, de la Direction des espaces verts et de l'environnement, coordonne la mise en place des jardins partagés à Paris, en lien avec les mairies d'arrondissement.

#### Renseignements

Maison du Jardinage  
Parc de Bercy - 41 rue Paul-Belmondo  
75012 - Paris  
tél. : 01.53.46.1939  
mél. : main.verte@paris.fr

Tout est info sur la ville !  
**paris**  
**info** Le 3975  
Paris.fr

Dimanche 30 Mai 2010  
11h-19h

Quartier de Bercy - Parc de Bercy  
Mairie de Bercy - L'Ancêtre



## La Rue aux Enfants



Le marché aux poux

Musique

Jeux

Pique-Nique

Bal Contes

Espace pour les petits



### Fête nationale du Jeu

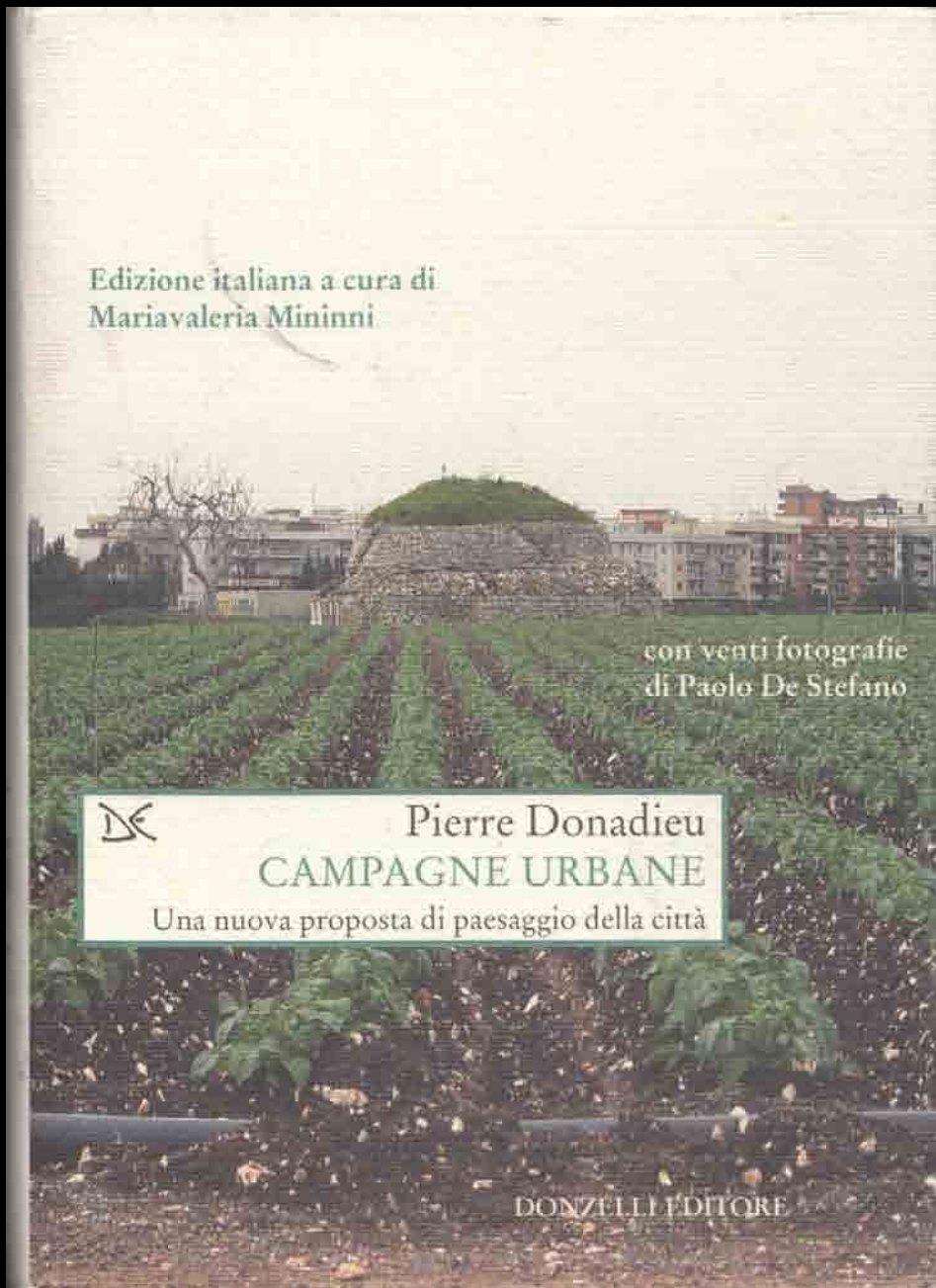
Coordonnée et installée par le CaféZoo, le premier café des enfants.  
www.cafezoo.com, 01.40.38.30.37

Organisé par: Au Tour du Canal de l'Ourcq

Associations participantes: Boomer, Carrousel, Espace 11, Festival des Jeunes, Institut de la Ville, Paris  
Les autres lieux: Paris Sciences, Cité des Enfants, CaféZoo, Institut international des arts de la ville, Institut de la Ville  
Partenaires: Auteurs des livres: ANA, Association Musicale, Compagnie Jeunesse, Cité de la Ville, Institut de la Ville  
Sponsors: The Lou Pare, Les Ateliers Paris, Cité de la Ville, Institut de la Ville, Institut de la Ville  
Avec l'aide des élèves: Institut de la Ville

La ville de Paris





## 2

### SCALE:

URBAN TISSUE TO REGIONAL SCALE

### OBJECTIVES:

TERRITORIAL REGENERATION  
SUSTAINING URBANIZATION

### APPROACH:

INTERPRETATION / CARTOGRAPHY  
PUBLIC PROJECTS  
LANDSCAPE URBANISM  
LARGE SCALE SCENARIOS  
MASTERPLANS  
URBAN DESIGN  
LOW-TECH, TRADITIONAL FARMING

### FORMS:

LARGE PARKS  
NEW NEIGHBORHOODS  
PRODUCTIVE LANDSCAPES

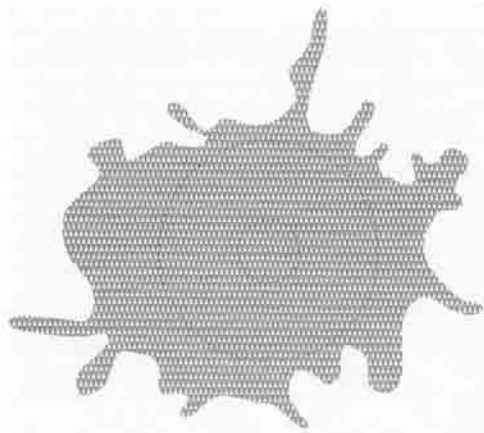


Figure 2.1

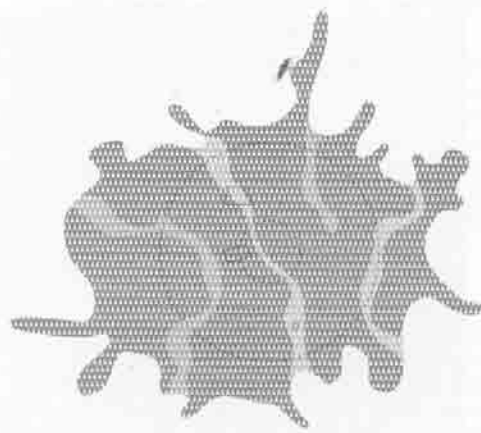


Figure 2.2

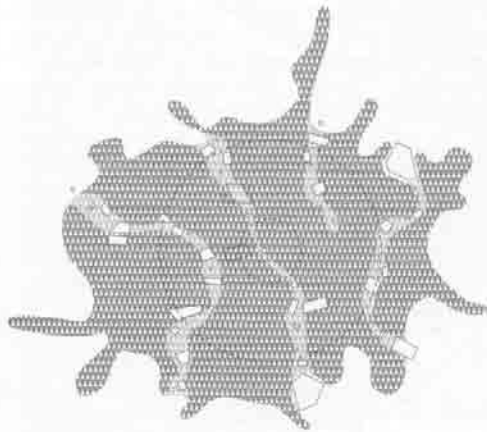


Figure 2.3

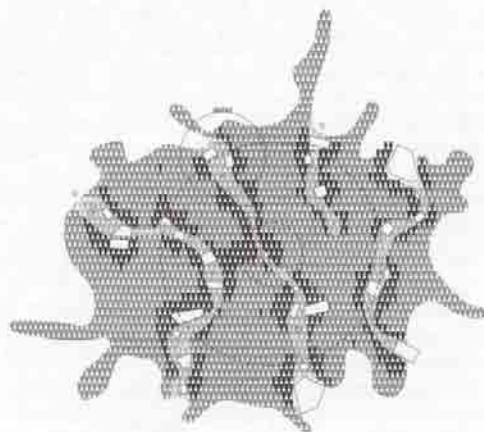
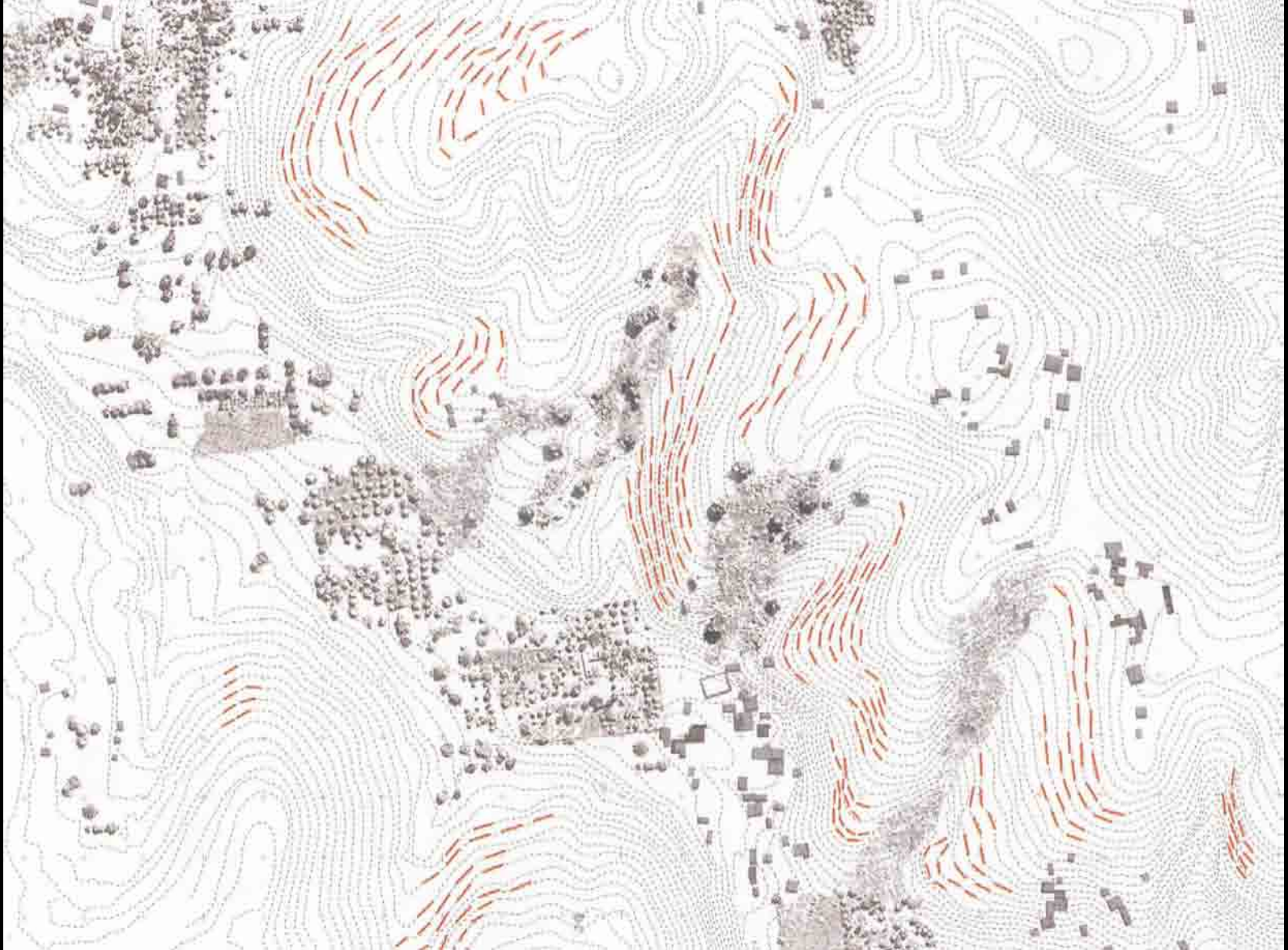


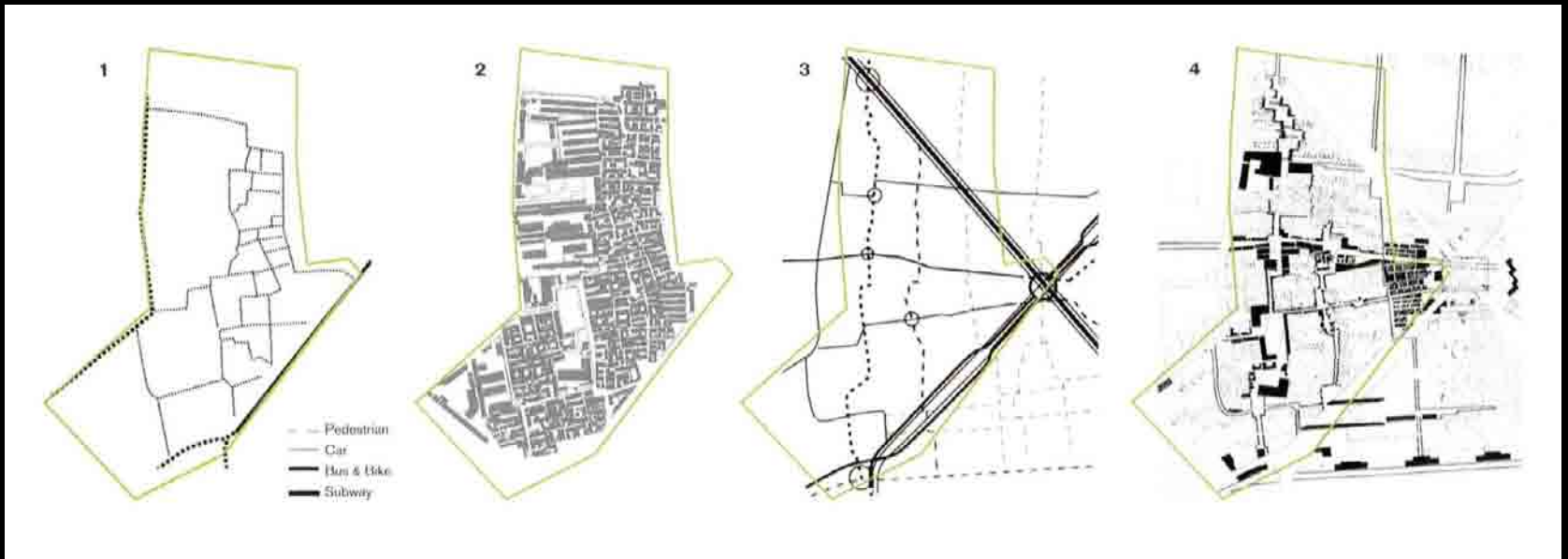
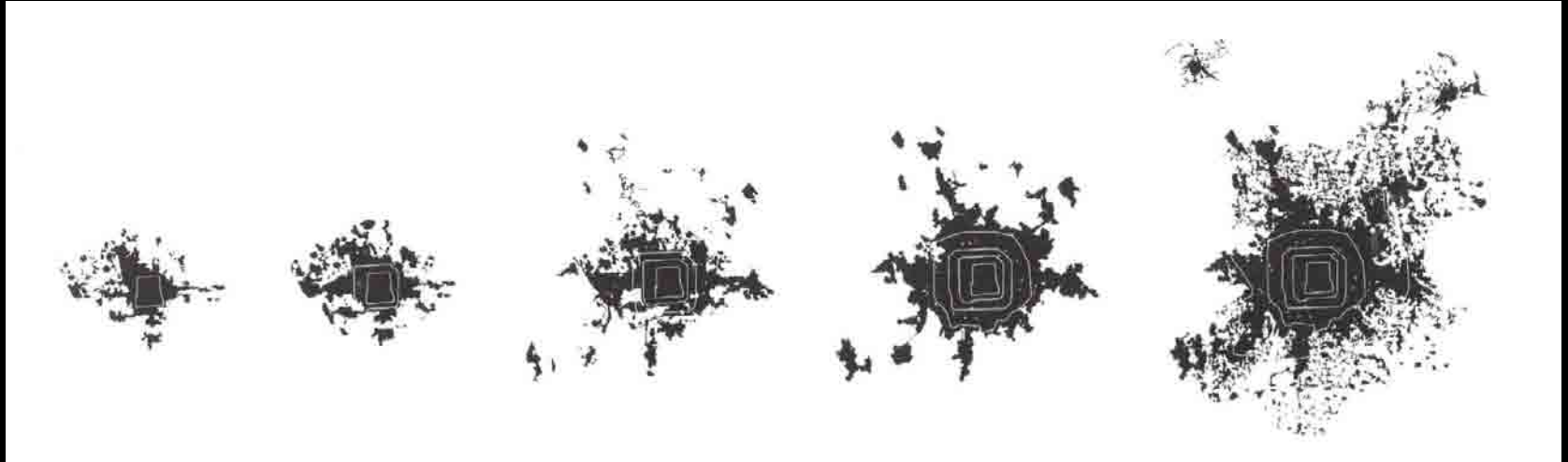
Figure 2.4



CPULs (CONTINUOUS PRODUCTIVE URBAN LANDSCAPES)  
André Viljoen & Katrin Bohn, 2005

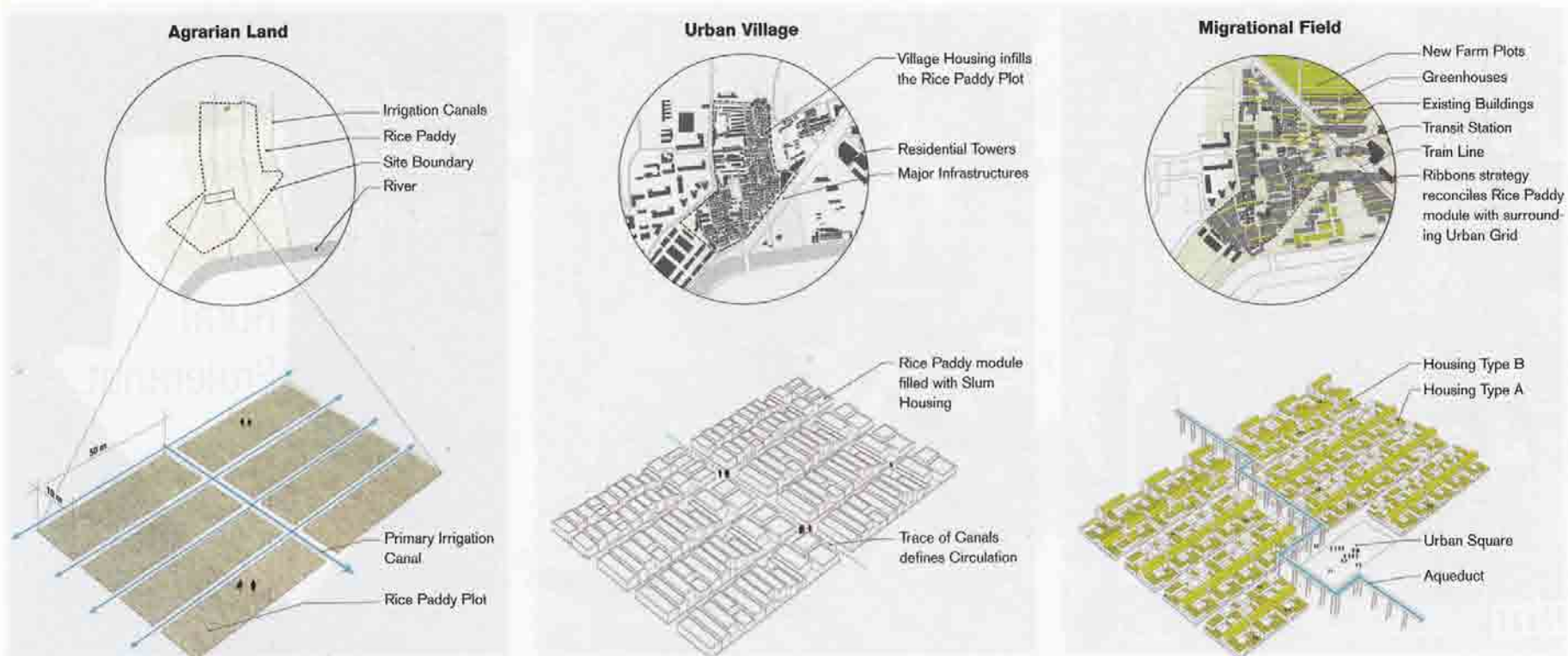


HYDRATING LUANDA (FARMING WATER INFRASTRUCTURE)  
Stephen Becker & Rob Holmes, 2008



MIGRATIONAL FIELDS, BEIJING  
 Neeraj Bhatia et. al., 2009





^ Evolution of the site from agrarian fields to urban village (left to right). The

# 1

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VERTICAL FARMING  
FARMERS' MARKETS

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LARGE PARKS  
NEW NEIGHBORHOODS  
PRODUCTIVE LANDSCAPES

# THREE ANTINOMIES



ANTINOMY 1 | DISPERSED / COMPACT

PIG CITY  
MVRDV, 2001



# Diagramming a vertical farm



Oliver Foster/ O Design (www.odesign.com.au)



"THE VERTICAL FARM IS A WORLD-CHANGING INNOVATION WHOSE TIME HAS COME. THIS VISIONARY BOOK PROVIDES A BLUEPRINT FOR SECURING THE WORLD'S FOOD SUPPLY AND AT THE SAME TIME SOLVING ONE OF THE GRAVEST ENVIRONMENTAL CRISES FACING US TODAY."

—STING

# THE VERTICAL FARM

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FEEDING THE WORLD  
IN THE  
21<sup>ST</sup> CENTURY

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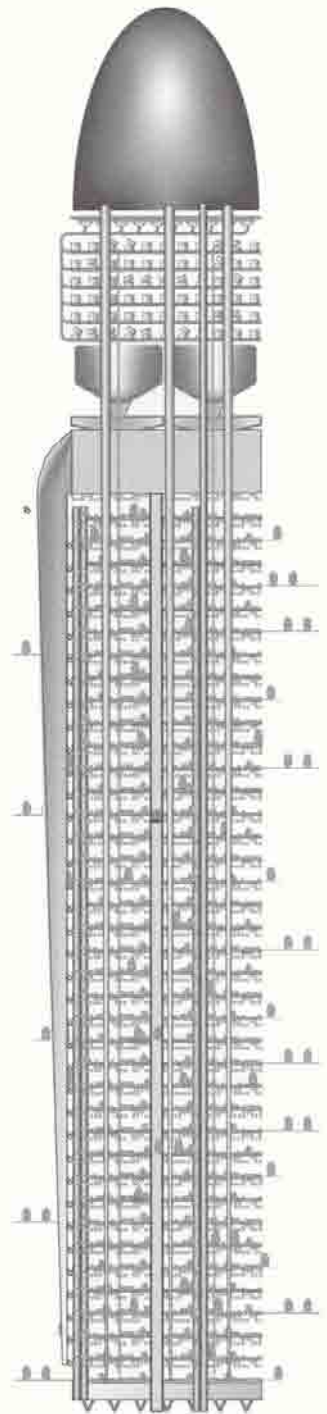
**DR. DICKSON DESPOMMIER**

FOREWORD BY MAJORA CARTER,

MACARTHUR "GENIUS" FELLOW









“With a production of 16.5 million tons of pork, The Netherlands is the chief exporter of pork within the European Union. [...] One pig needs an area of 664 m<sup>2</sup>, including current food processing. In the case of organic farming [...] this would cause a demand of 1726 m<sup>2</sup> per pig [...]. In other words, 75% of the Netherlands would be dedicated to pigs.”

“Is it possible to collect all the pig production needs within concentrated farms, therefore avoiding unnecessary transportation and distribution [...]?”

DE VRIES, N. (2010) “Harvesting Space”

in M. WHITE, M. PRZYBYLSKI, *Bracket / Almanac 1 # On Farming*; BARCELONA / NEW YORK: ACTAR. P. 60.

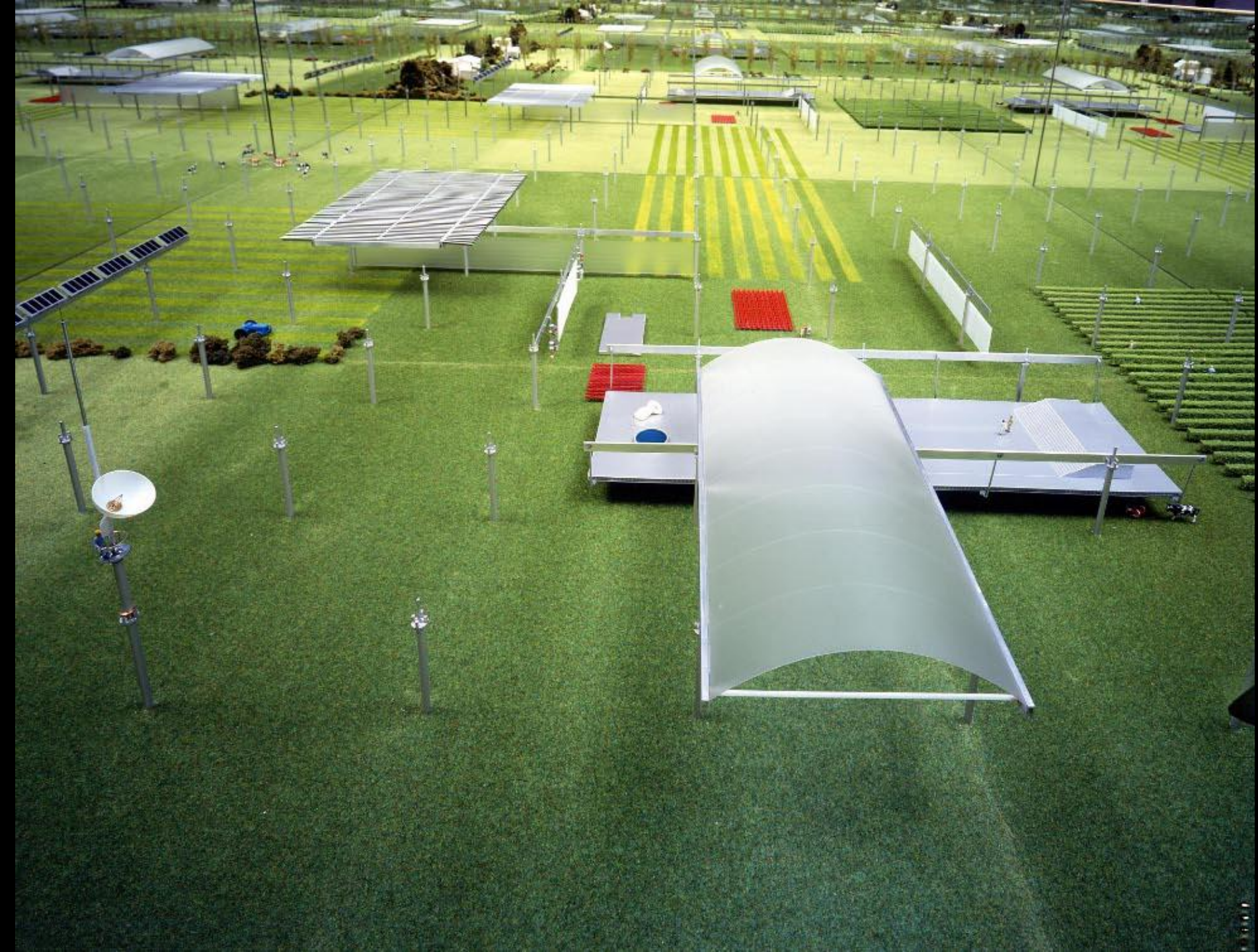


AGRONICA  
Andrea Branzi, 1994/1995

“The industrial agricultural civilization makes a horizontal landscape, without cathedrals, crossable and reversible. [...] contemporary architecture should start to look at modern agriculture as a reality with which to set new strategic relations.”

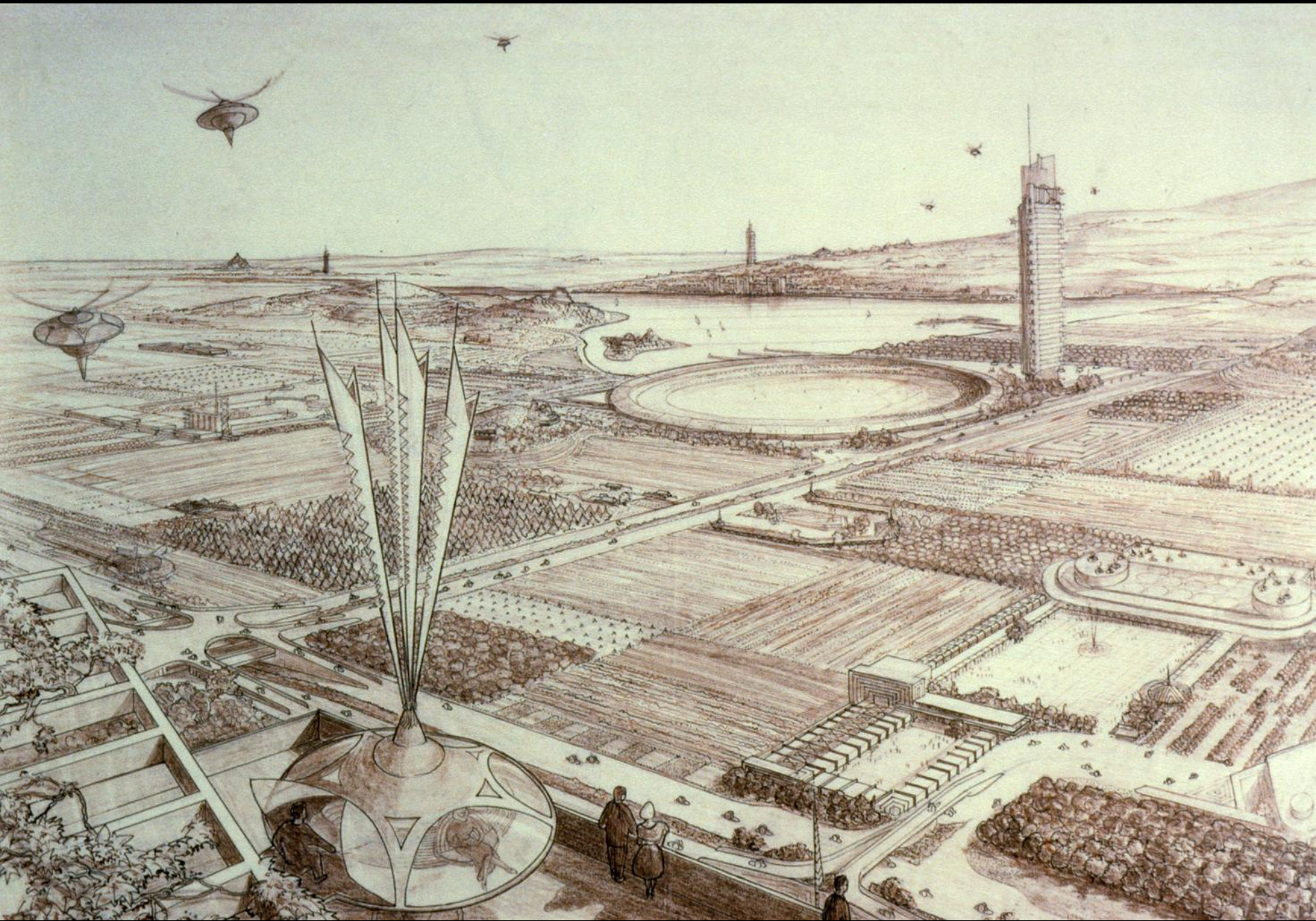
“An architecture that renovates completely its reference patterns, facing the challenge of a weak and diffused modernity.”

BRANZI, A. “Weak and spread”  
*Public lecture at Berlage Institute* (Rotterdam, The Netherlands, 2003).





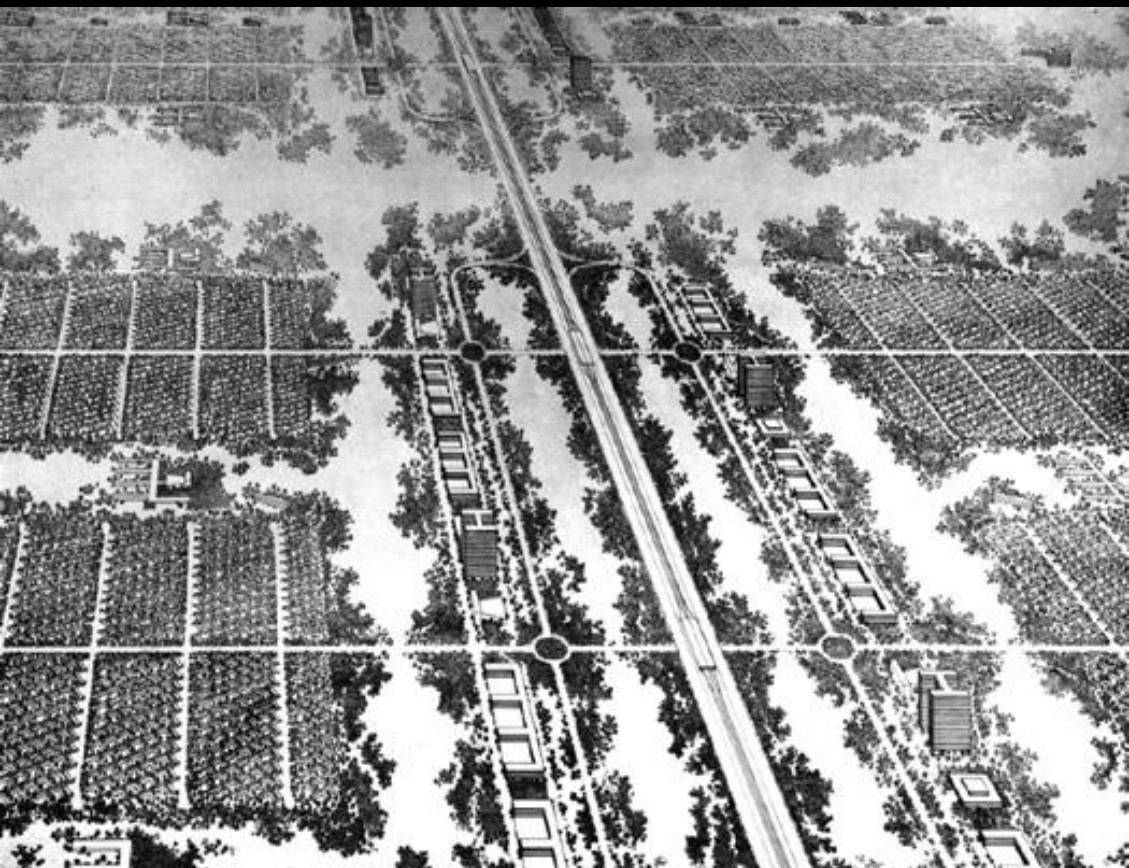
MASTERPLAN STRIJP PHILIPS, EINDHOVEN  
Andrea Branzi et. Al., 1999/2000







BROADACRE CITY  
Frank Lloyd Wright, 1935



THE NEW CITY  
Ludwig Hilberseimer, 1944



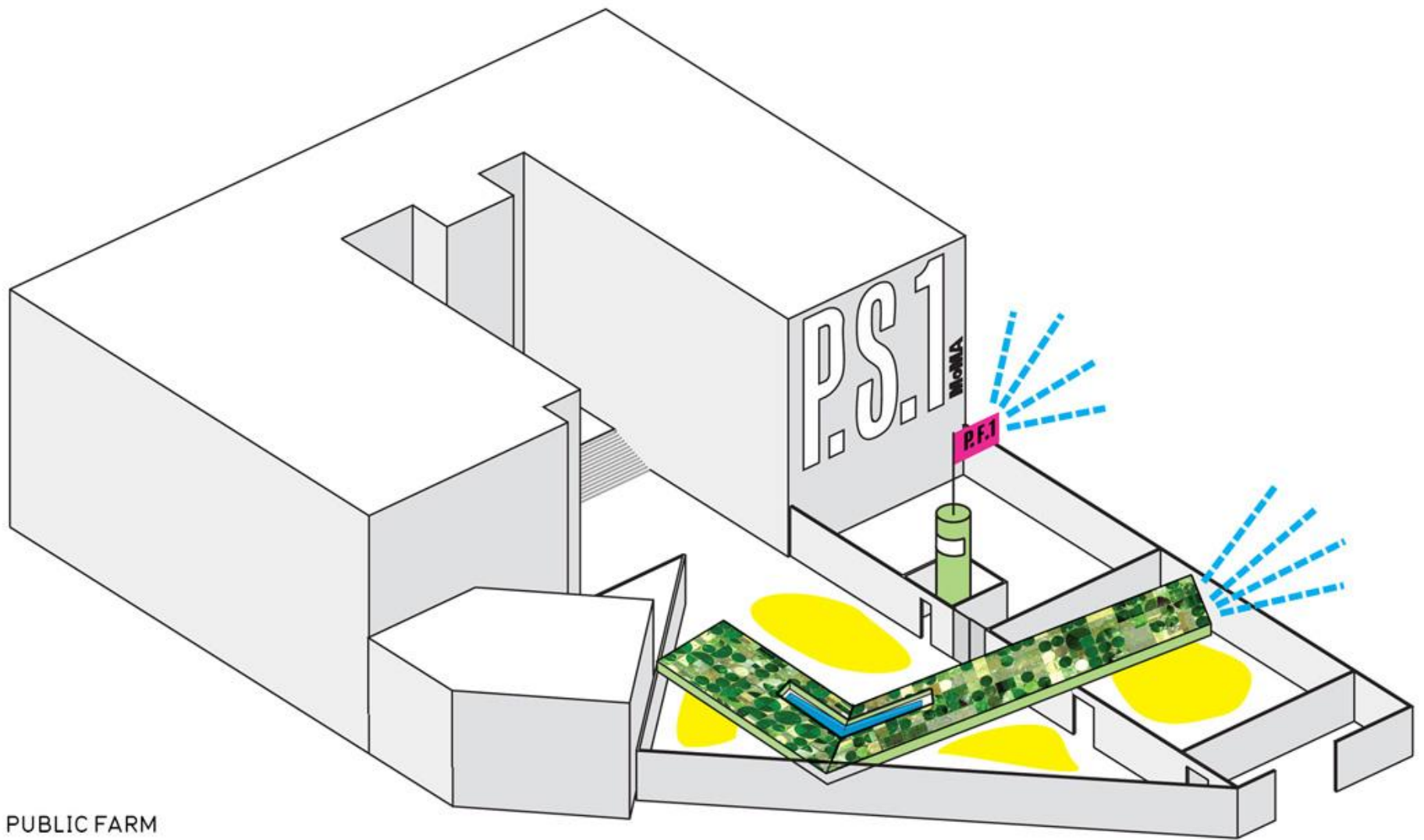
ANTINOMY 2 | ROOTED / OVERLAPPING

PUBLIC FARM ONE (PF.1)  
Young Architects Program 2008



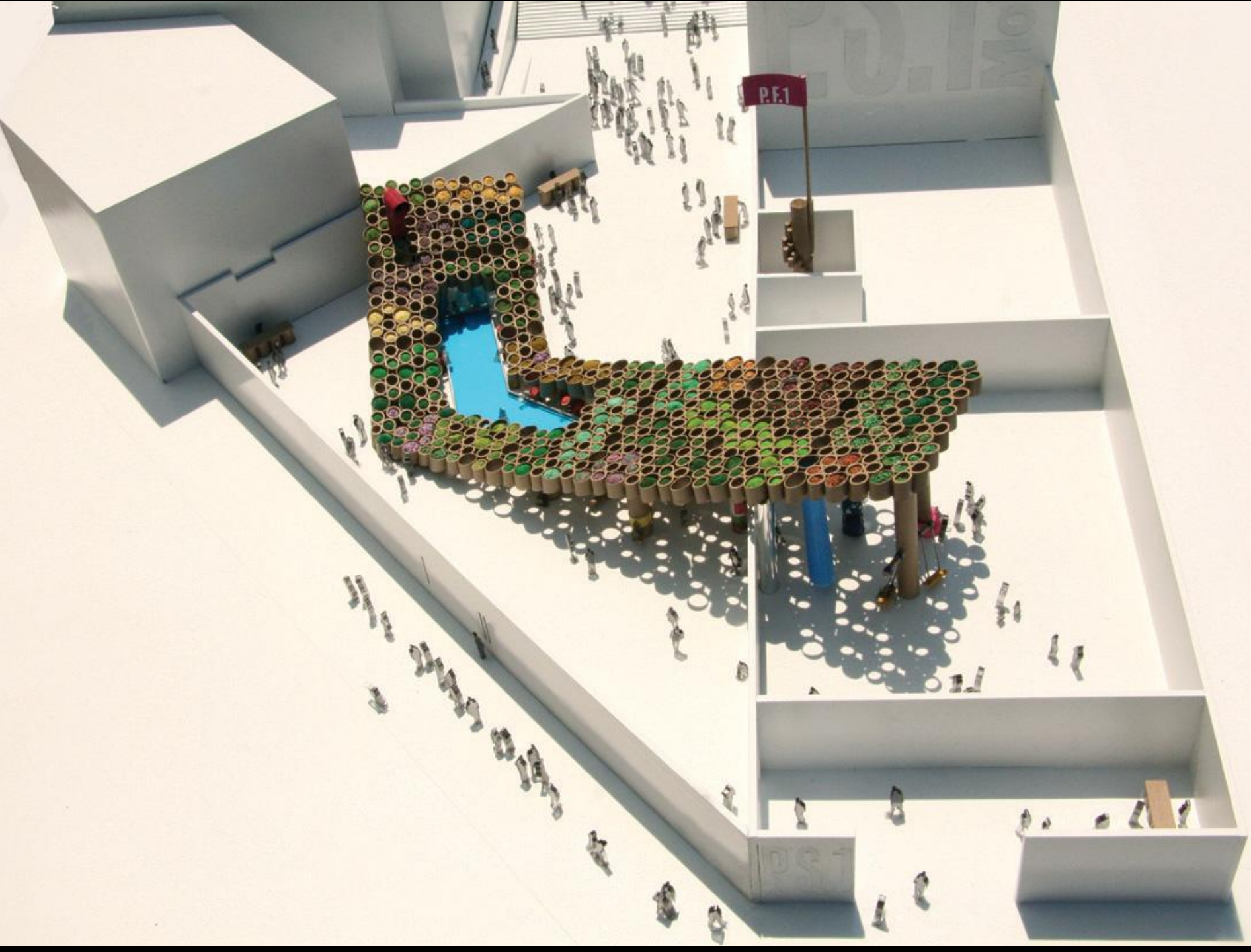


PUBLIC FARM ONE (P.F.1) Young Architects Program 2008

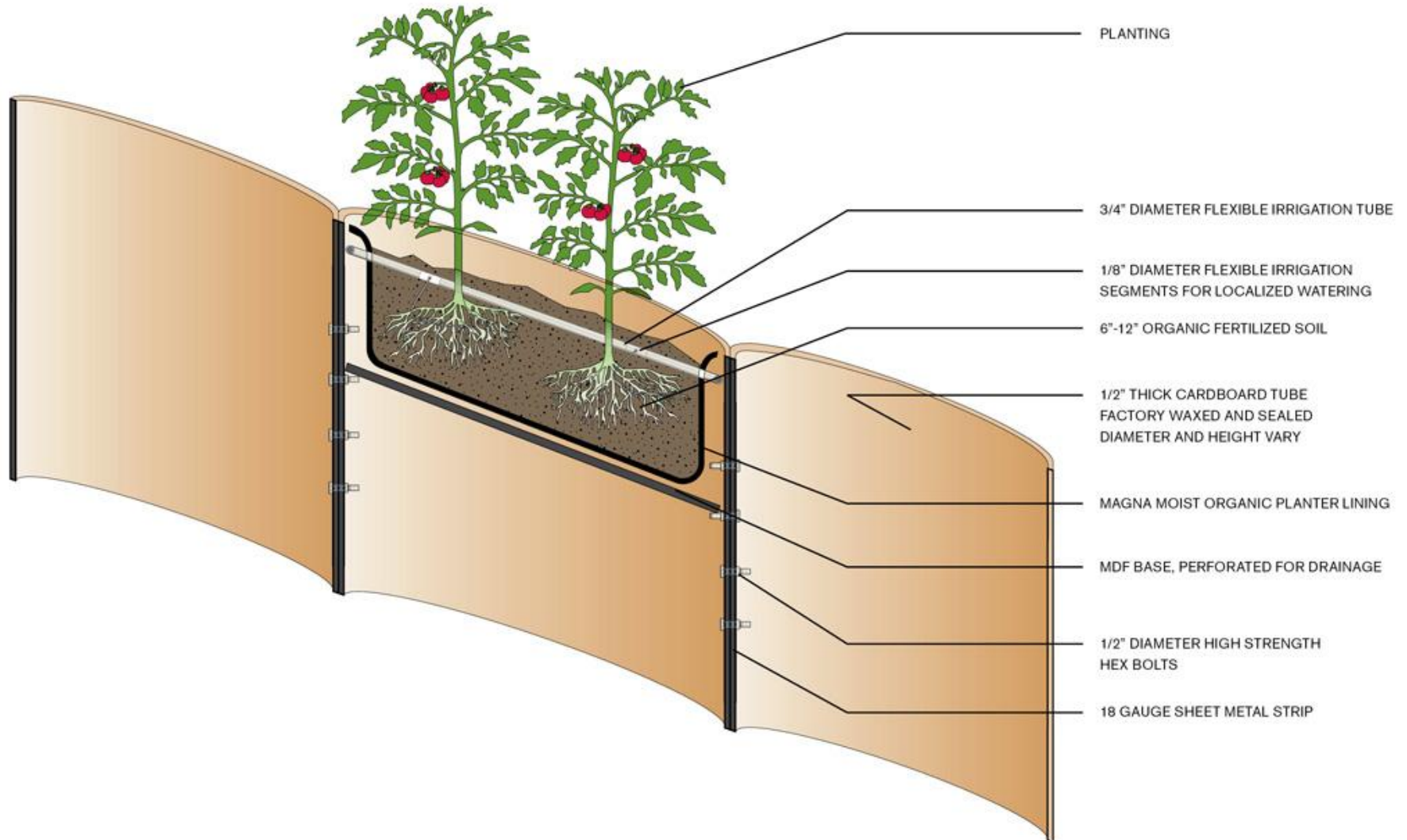


PUBLIC FARM

A FOLDED PLANE THAT CREATES  
MULTIPLE ZONES, DIVERSE EXPERI-  
ENCES AND BROADCASTS IDENTITY



# DETAIL



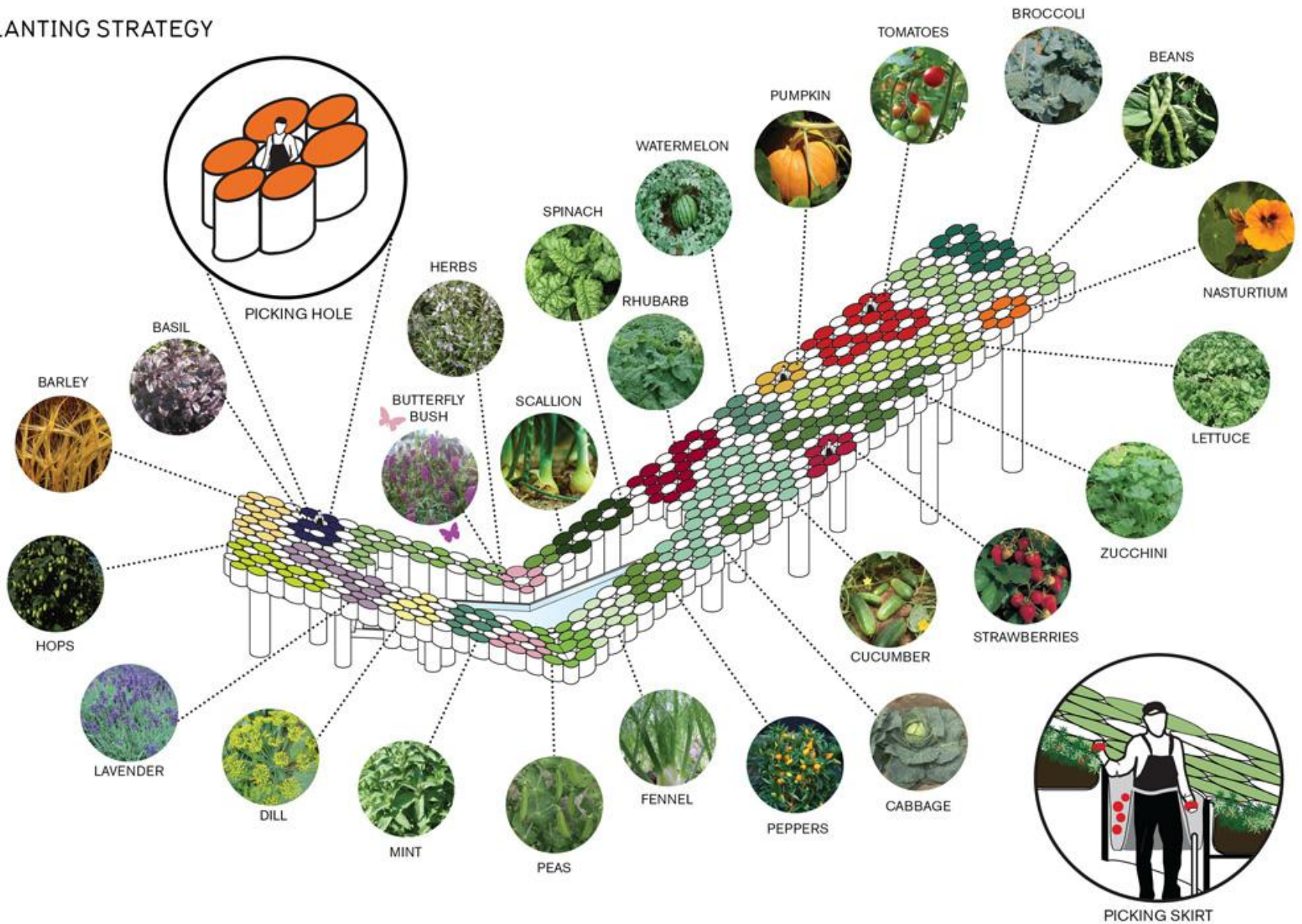


“Now we had to find a way to hold all the plants and soil within the tubes. WORKac found these very neat baglike structures called Smart Pots that could sit on the plywood shelves in the tubes and hold in all of the nutrients while draining the excess water out. [...] We filled the Smart Pots with GaiaSoil eleven inches deep. [...] The GaiaSoil is not a surface soil; you can't just pour it in and plant in it. You have to recreate another feature of soils, the O Horizon, which is the top layer of soil.”

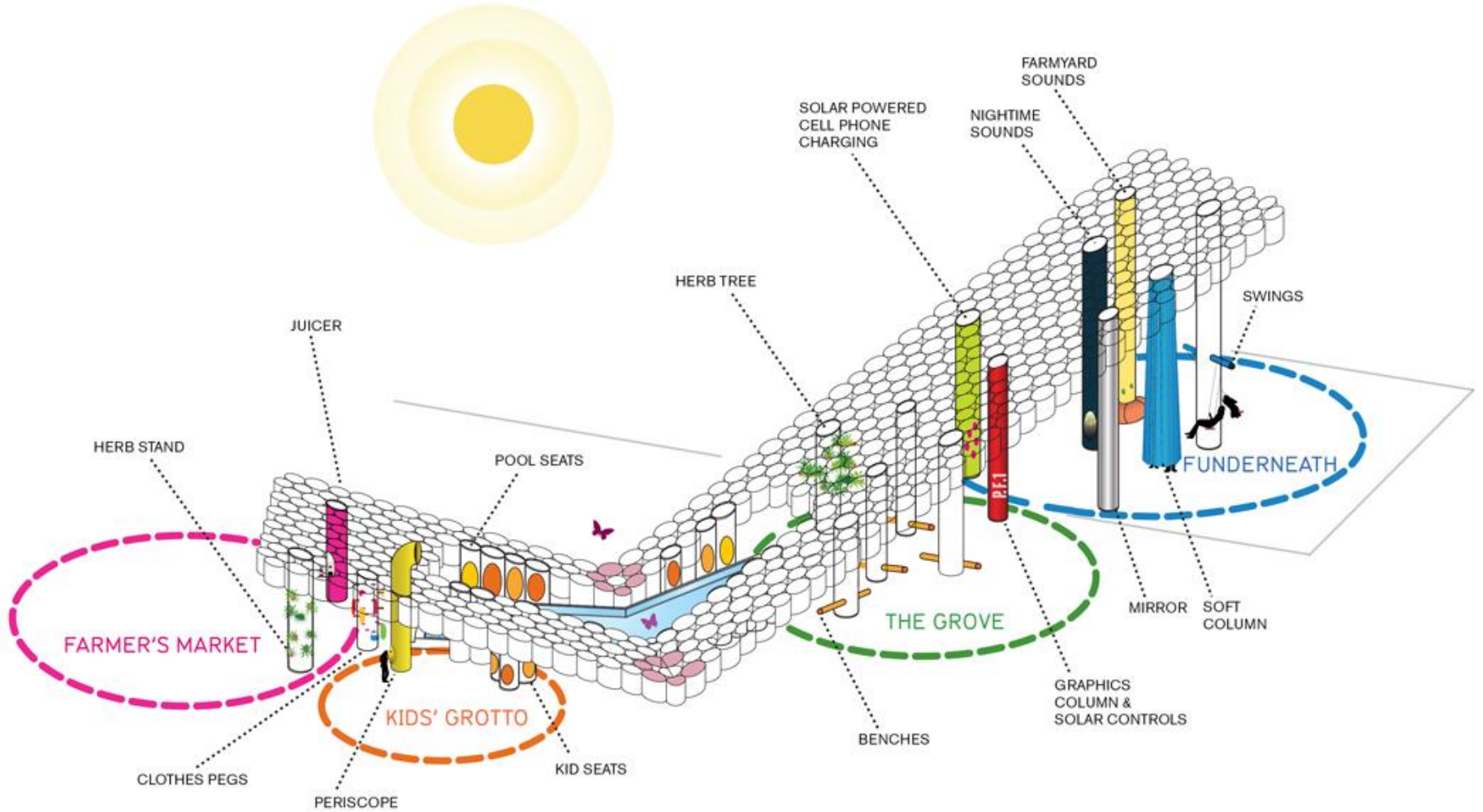
“(A) whole dialogue would break out about what you can grow in the city. We all pick up information and process it in different ways, but for many of us it's physical and visual. P.F.1 just verbally opened that up for people as they walked in and moved around it.”

ANDRAOS, A., WOOD, D. (2010) “Harvesting Space”  
in A. ANDRAOS, D. WOOD, *Above the Pavement – the Farm! Architecture and Agriculture at P.F.1*; NEW YORK:  
PRINCETON ARCHITECTURAL PRESS. PP. 106-108, 145.

# PLANTING STRATEGY



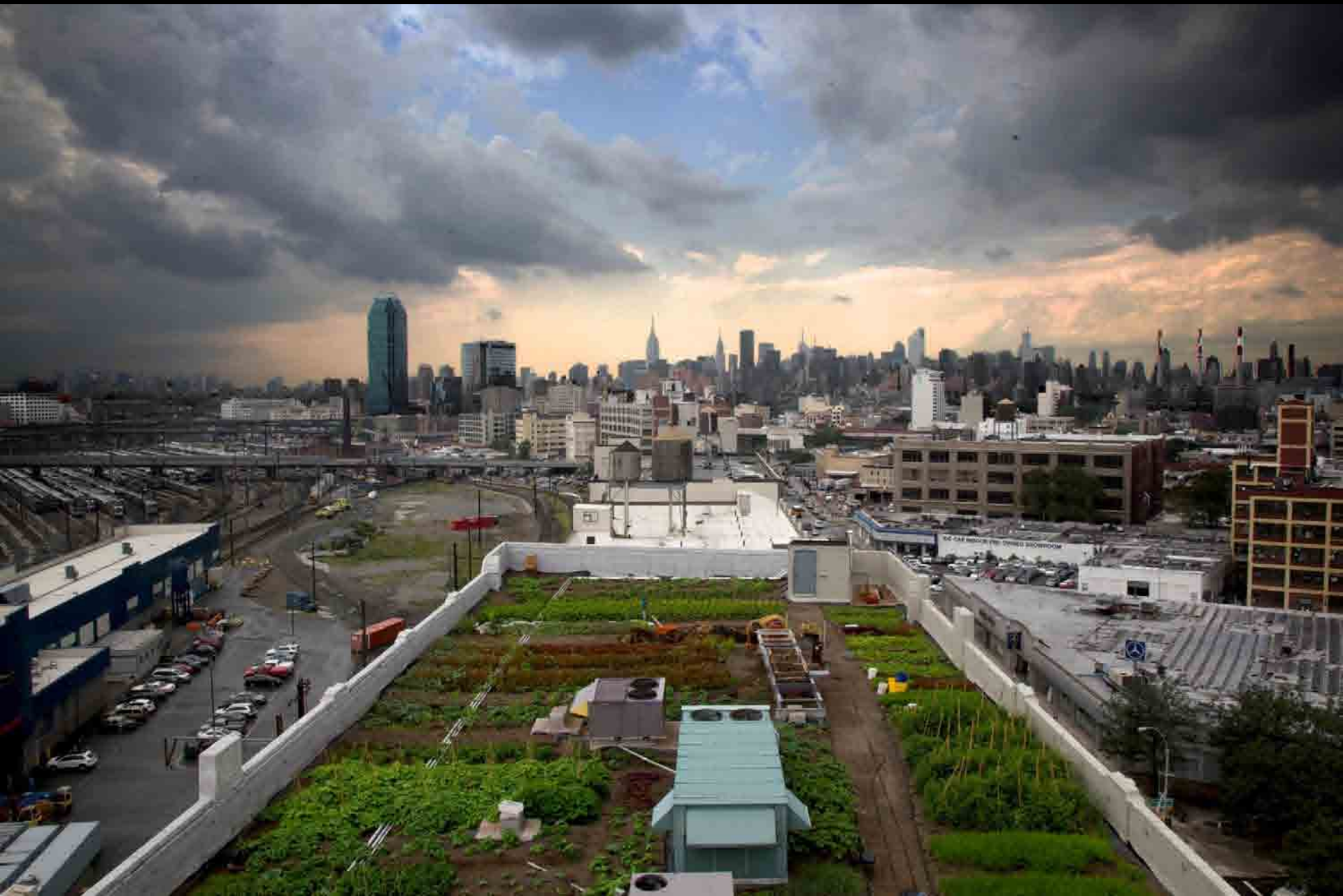
# PROGRAM



LONG SECTION



- 1. HANGAR
- 2. ROOF TANK COLUMNS
- 3. ROOF COLUMNS
- 4. HANGAR
- 5. TERRACE IN FRONT OF HALL
- 6. GARDEN
- 7. TERRACE COLUMNS
- 8. HANGAR
- 9. HANGAR
- 10. HANGAR
- 11. HANGAR
- 12. HANGAR
- 13. HANGAR
- 14. HANGAR
- 15. HANGAR
- 16. HANGAR
- 17. HANGAR
- 18. HANGAR
- 19. HANGAR
- 20. HANGAR







THE RICE PADDY CAMPUS, SHENYANG  
Kongjian Yu (Turenscape), 2003

# The Art of Survival

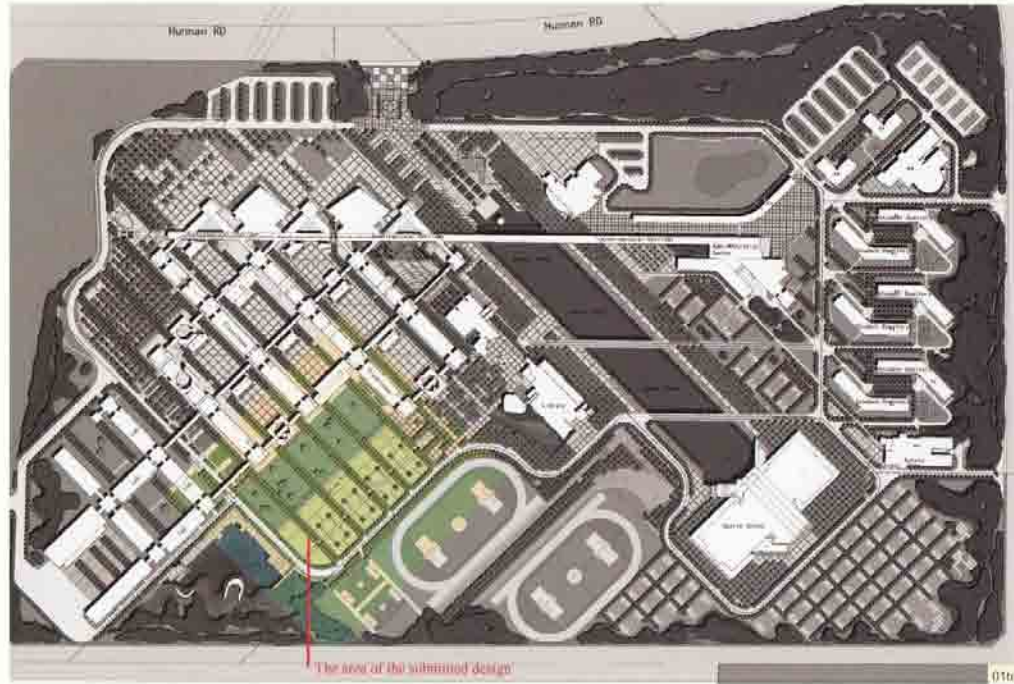
Recovering Landscape Architecture

Kongjian Yu and Mary Padua (Editors)





“The landscape needs to be recovered (Corner, 1999) and the profession of landscape architecture needs to be recovered. [...] It is therefore critical for landscape architecture to go back to the land, go back to the vernacular relationship, to recover survival skills in dealing with flood, drought, soil erosion, making fields, and food production, and more broadly to regain its cultural identity.”





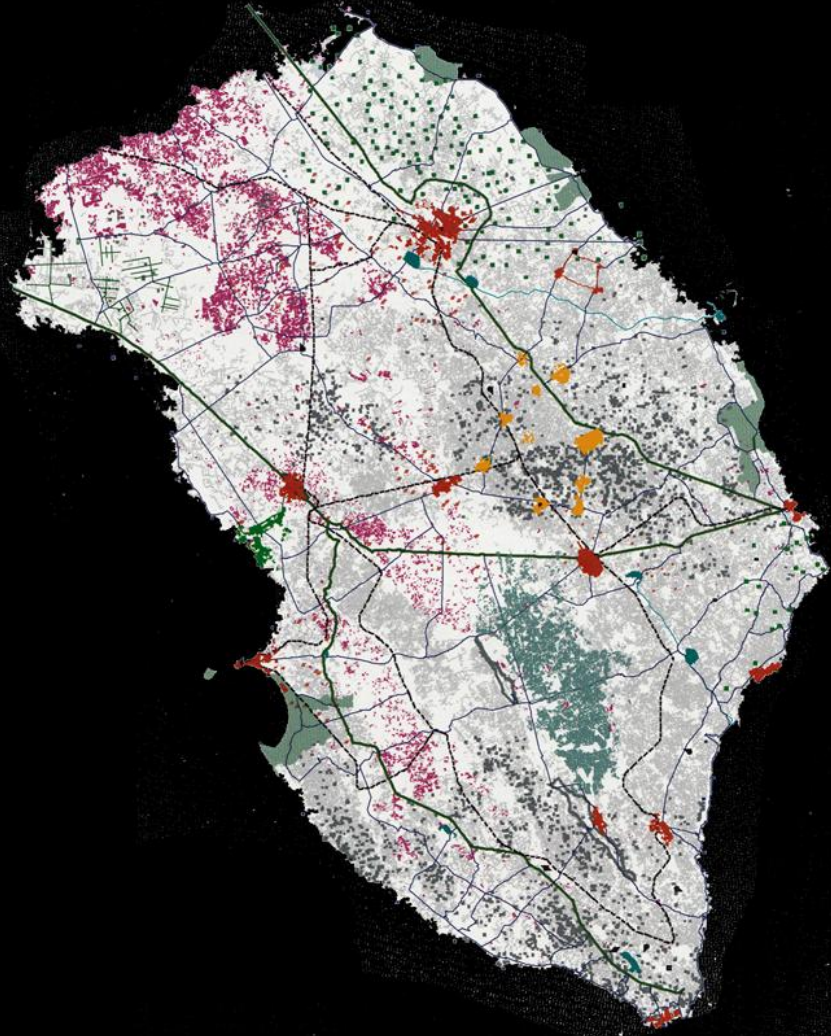




06







## Chapter 7

Sitopia

ANTINOMY 3 | TERRITORIAL / AUTARCHIC

## HUNGRY CITY

Carolyn Steel is an architect, lecturer and writer. Since graduating from Cambridge University, she has combined architectural practice with teaching and research into the everyday lives of cities, running design studios at the LSE, London Metropolitan University and at Cambridge, where her lecture course 'Food and the City' is an established part of the degree programme. A director of Cullum and Nightingale Architects, she was a Rome scholar, has written for the architectural press, and presented on the BBC's *One Foot in the Past*.

*Hungry City* won the RSL Jerwood Award for Non-fiction (for a work in progress) in 2006.



## Introduction

Close your eyes and think of a city. What do you see? A jumble of rooftops stretching off into the distance? The chaos of Piccadilly Circus? The Manhattan skyline? The street where you live? Whatever it is you imagine, it probably involves buildings. They, after all, are what cities are made of, along with the streets and squares that join them all together. But cities are not just made of bricks and mortar, they are inhabited by flesh-and-blood humans, and so must rely on the natural world to feed them. Cities, like people, are what they eat.

*Hungry City* is a book about how cities eat. That is the quick definition. A slightly wordier one might be that it is about the underlying paradox of urban civilisation. When you consider that every day for a city the size of London, enough food for thirty million meals must be produced, imported, sold, cooked, eaten and disposed of again, and that something similar must happen every day for every city on earth, it is remarkable that those of us living in them get to eat at all. Feeding cities takes a gargantuan effort; one that arguably has a greater social and physical impact on our lives and planet than anything else we do. Yet few of us in the West are conscious of the process. Food arrives on our plates as if by magic, and we rarely stop to wonder how it got there.

*Hungry City* deals with two major themes – food and cities – yet its true focus is on neither. It is on *the relationship between the two*: something no other book has ever directly addressed. Both food and cities are so fundamental to our everyday lives that they are almost too big to see. Yet if you put them together, a remarkable relationship emerges – one so powerful and obvious that it makes you wonder how on earth you could have missed it. Every day we inhabit spaces food has made,

*“Hungry City* deals with two major themes – food and cities – yet its true focus is on neither. It is on the relationship between the two: something no other book has ever directly addressed. [...] if you put them together, a remarkable relationship emerges – one so powerful and obvious that it makes you wonder how on earth you could have missed it.”

## Chapter 1

### The Land

The supply of food to a great city is among the most remarkable of social phenomena – full of instruction on all sides.

George Dodd<sup>1</sup>

#### *The Land*

between food and cities is endlessly complex, but at one level it is utterly simple. Without farmers and farming, cities would not exist.

As civilisation is city-centric, it is hardly surprising that we have inherited a lopsided view of the urban–rural relationship. Visual representations of cities have tended to ignore their rural hinterlands, somehow managing to give the impression that their subjects were autonomous, while narrative history has relegated the countryside to a neutral green backdrop, good for fighting battles in, but little else. It is a curious distortion of the truth, yet when you consider the extraordinary power that rural communities could have wielded over cities had they ever realised their potential, an understandable one. For 10,000 years, cities have relied on the countryside to feed them, and the countryside, under various degrees of duress, has obliged. City and country have been locked together in an uneasy symbiotic clinch, with urban authorities doing all in their power to maintain the upper hand. Taxes have been imposed and land reformed, deals done and embargoes issued, propaganda spread and wars waged. The effort has been unceasing, and despite appearances, it still is. The fact that so few of us are aware of it is symptomatic of the political sensitivity of the issue. No government, including our own, has ever wanted to admit its dependency on others for its sustenance. Put it down to the siege mentality: the fear of starvation that has haunted cities through history.

We may no longer live in walled citadels, but we rely just as much on those who feed us as any ancient city-dweller did – arguably more so, since the cities we inhabit today are mostly sprawling conurbations on a scale that would have been unthinkable even a century ago. The ability to preserve food, as well as transport it long distances, has freed cities from the constraints of geography, making it possible for the first time to build them in such unlikely spots as the Dubai desert, or above the Arctic Circle. Whether or not one considers such settlements to be the ultimate in urban hubris, they are far from being the only ones to rely on imported food. Most cities today do precisely that, having long outgrown their local farm belts. London has imported the bulk of its food for centuries, and the modern city is fed by a global hinterland with a combined area more than a hundred times larger than the city itself – roughly equivalent in size to all the productive farmland in the UK.<sup>8</sup>

## Chapter 2

### Supplying the City

It is no coincidence that Dickens never writes about agriculture and writes endlessly about food. He was a cockney, and London is the centre of the earth in rather the same sense that the belly is the centre of the body. It is a city of consumers . . .

George Orwell<sup>1</sup>



Detail from Pieter Bruegel's *The Fight Between Carnival and Lent*, 1559.

In Pieter Bruegel's painting of 1559, *The Fight between Carnival and Lent*, we see the festival at its culmination. It shows a busy market square in which people are going about their daily business: a woman in a white cap sells fish from a basket; another makes pancakes over an open fire; a man hurries along carrying firewood; two children play with spinning tops. All are apparently oblivious to the harlequin in their midst, wandering around carrying a lit torch, even though it is broad daylight. But these figures are all in the background. The main event is in front: a joust between a fat man sitting on a barrel with a pie on his head, and a wizened old 'woman' (in fact a man in drag) in a black cloak. Both are holding weapons: a sucking pig on a spit for the man; a wooden fish pallet for the woman. Contemporary viewers would immediately have recognised the figures as Carnival and Lent, fighting for the spirit of the marketplace. They would also have known that Carnival would lose the battle, and that his defeat would presage his

## Chapter 4

### The Kitchen

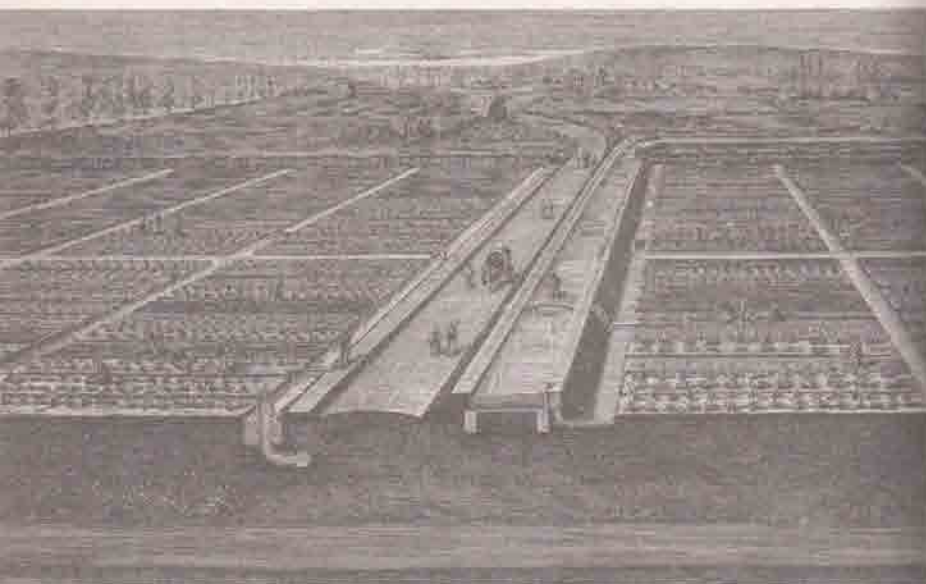
My definition of man is, 'a cooking animal'.

James Boswell<sup>1</sup>

not with anyone we might be sharing it with. Fast food is the first food in the world that is *meant* to be eaten alone – that wants to be your friend. It is the food of substitution: food that comes in helpings so all-encompassing, so laden with goodies and additives that it seems to offer the world in every mouthful. Yet despite its liberal doses of salt, sugar and fat (the classic obesity triad), much fast food remains strangely unsatisfying. Layering blandness on blandness does not lead to satisfaction, any more than eating a bowl of fries brings consolation. The most tragic aspect of the cornucopia complex is that it is a search for fulfilment that will never come.

Fast food is popular precisely because of what it does *not* provide: satiety, companionship, well-being. Like the cigarette whose heady buzz wears off after the first lungful of smoke, it promises everything and delivers little, trapping 'heavy users' in a cycle of dependency that keeps them coming back for more. In essence – as Cesar Barber's lawyer John Banzhaf argued in the McDonald's 'fat suit' – fast food is addictive.<sup>87</sup> By its very nature, it leads us into temptation, not just because of its salty, fatty sugar-rush, but because it is an autonomous 'fix' we can get any time we want. Greed has been frowned upon by every society in history, yet we can now indulge in it with impunity, because the social mechanisms that once controlled it (table manners, ethics, respect for food) are no longer in place. Because it exists independently of any social constraints, fast food removes the last check on our tendency to behave like Labradors given half the chance. No wonder dieting in America has become a religion. After decades fighting the flab with low-fat and low-carb, Slimfast and Slimslow, F-plan and Dr Atkins, would-be American slimmers have finally turned to God. Divine Health, founded by Pastor Don Colbert MD, is the latest diet craze in the USA. With the slogan 'Lose weight, eat what Jesus ate', worshippers pray to be delivered not from the devil, but from the desire for 'food to comfort me'.

Despite increasing alarm over the obesity epidemic sweeping America and Britain, there are few signs that our Anglo-Saxon love affair with industrialised food is on the wane. Over the past 50 years, a typical British meal has morphed from meat and two veg to sticky chilli chicken, via burgers, Coke and fries. The trend is pure Americana, as is



'Veritable gardens of Eden.' Gennevilliers in the 1870s.

century, the city had 6,800 hectares of municipal farms under irrigation, with 3,000 farmers and their families living in rent-free cottages on them.<sup>62</sup> Contemporary commentators declared the farms to be a living vision of utopia. Some are still in use today, as an integral part of Berlin's waste management and water purification systems.

### Cyclical Cities

Living in the urbanised West, the fact that the cities we inhabit are part of an organic continuum can be hard to grasp. Since we appear to live independently of nature, worrying about our waste can seem irrelevant; cranky, even. In Britain, we have never been overly fussed by the matter in any case. Food and raw materials have come too easily to us; and the sea has always been there to dump stuff into when we're done with it. As a result, our throwaway culture is one of the most entrenched in Europe. In 2007, only Ireland and Greece sent more

passing 'Go'. Untimely ripp'd from the bough, they are the fleshly victims of our desire for food that is beyond nature; that bears no scar of ever having lived.

### Bin Bounty

Beautiful peaches you can't eat, wastebins full of things you could: something is rotten in the state of modern gastronomy. A quick glance downwards is enough to warn many of us that the way we eat is not doing our bodies much good; the fact that it is not doing the planet much good either is equally evident, once you know where to look. Not only are we chomping our way through reserves of oil, soil, forests and aquifers that have taken millions of years to develop, we are not even making good use of them as we do so. Almost *half* the edible food in the USA, worth an estimated \$75 billion a year, is wasted; a worrying statistic whichever way you look at it, and one that doesn't take into account the most damaging waste of all: the food that people *do* eat, but would be much better off if they didn't.<sup>46</sup>

The modern food industry is a business; not the planet's caretaker. So long as its bottom line remains unaffected, it is content. Worse still, the industry is dedicated to overproduction, because it has discovered that, with a little persuasion, it can expand an apparently limited market just that little bit further. Viewed as a closed-loop system, all excess is waste. Viewed as a business opportunity, it is potential profit.

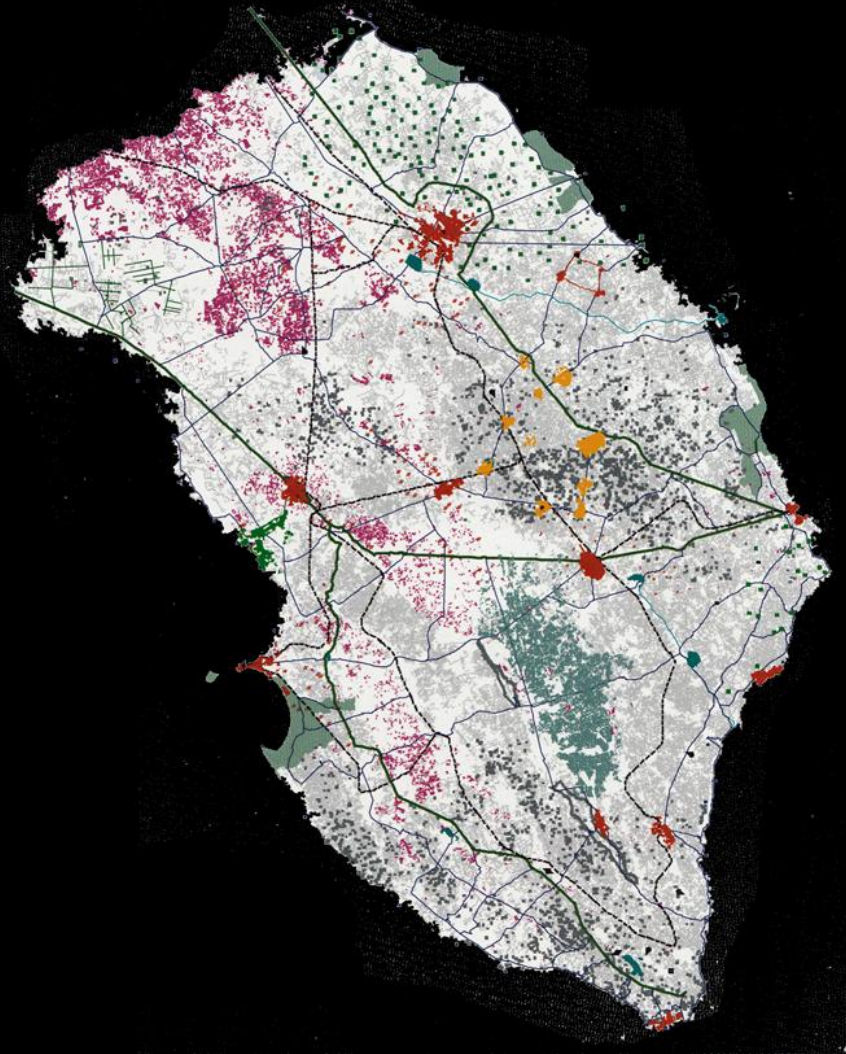
As termini of the industrial food supply chain, supermarkets are like badly designed valves. Since their scale allows them to buy food virtually at cost, a degree of operational wastage is preferable to losing customers because of empty shelves. The same applies to the food service sector. Caterers find it easier to buy cheap raw ingredients in bulk with a generous margin for error, rather than aim for higher quality and waste less. Hardly surprising, then, that British supermarkets sent half a million tonnes of edible food to landfill in 2005, and the food sector as a whole some 17 million tonnes.<sup>47</sup> In 1994, the homeless charity Crisis set up a subsidiary, FareShare, with the aim of redirecting some of that waste to the four million or so people in Britain who

## Chapter 7

### Sitopia

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A TERRITORIAL PROJECT  
Paola Viganò, 1999-2009



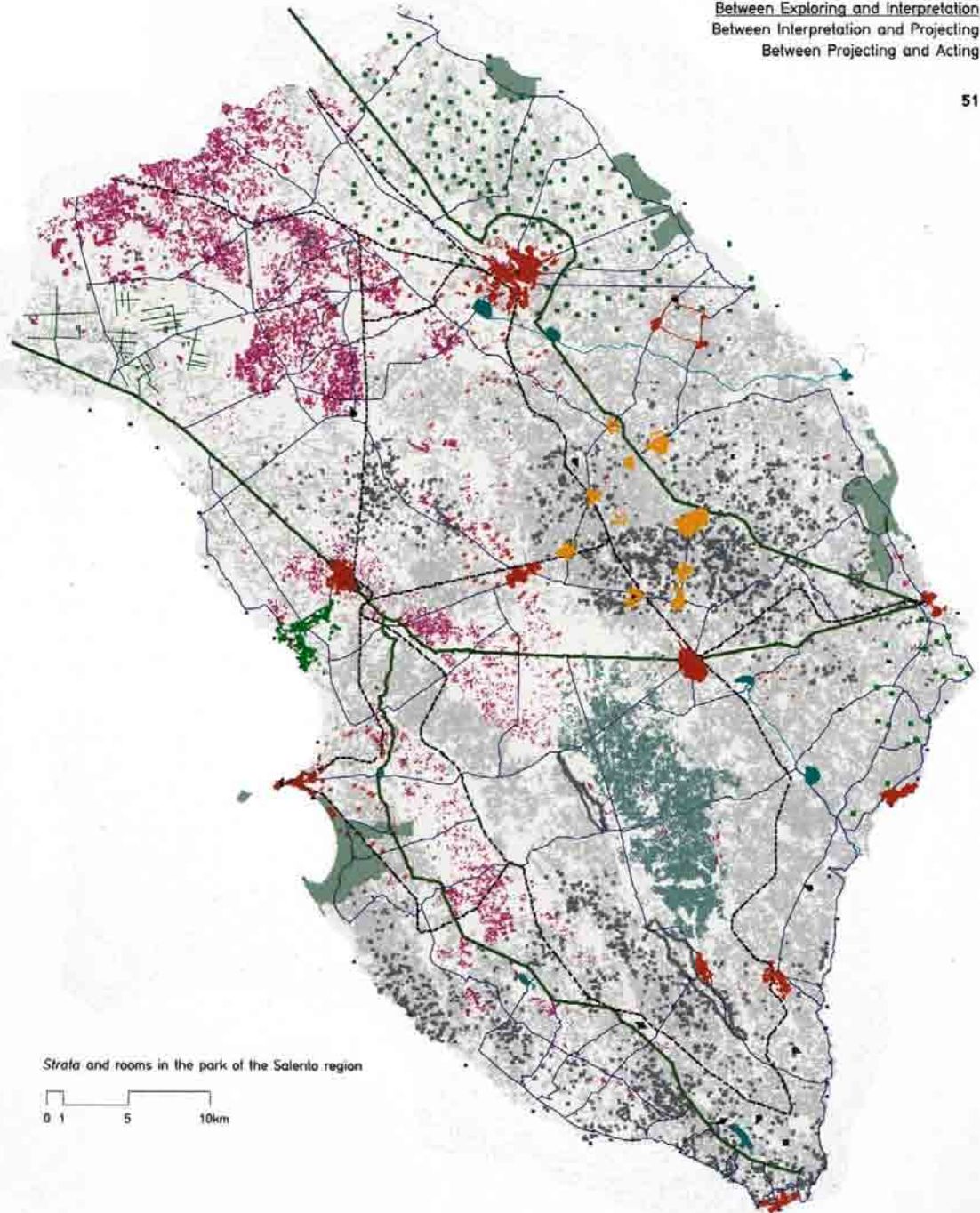
Territorial Coordination Plan  
of Lecce Province





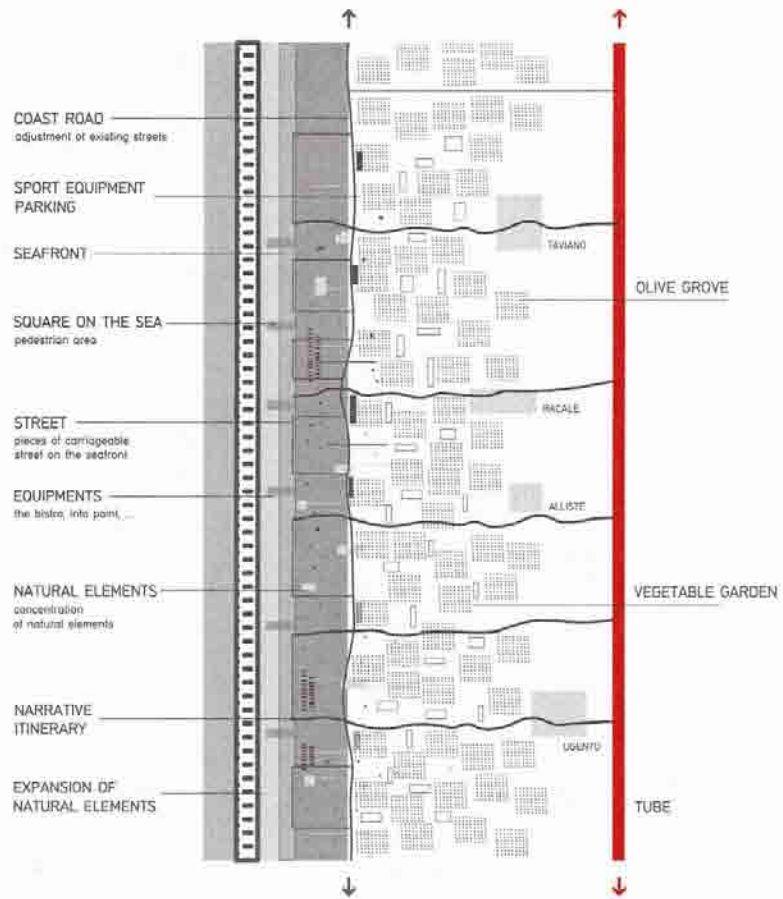
-  agrarian reform areas
-  parkway
-  narrative itineraries
-  towers
-  fortified *masserie*
-  *casini* and villas
-  centres of interest
-  Grecia
-  le Cenate
-  archeological sites with historical links to the sea
-  sites of Interest
-  pajare
-  green house of cianci
-  vineyards
-  dry stonewalls

Strata and rooms in the park of the Salento region

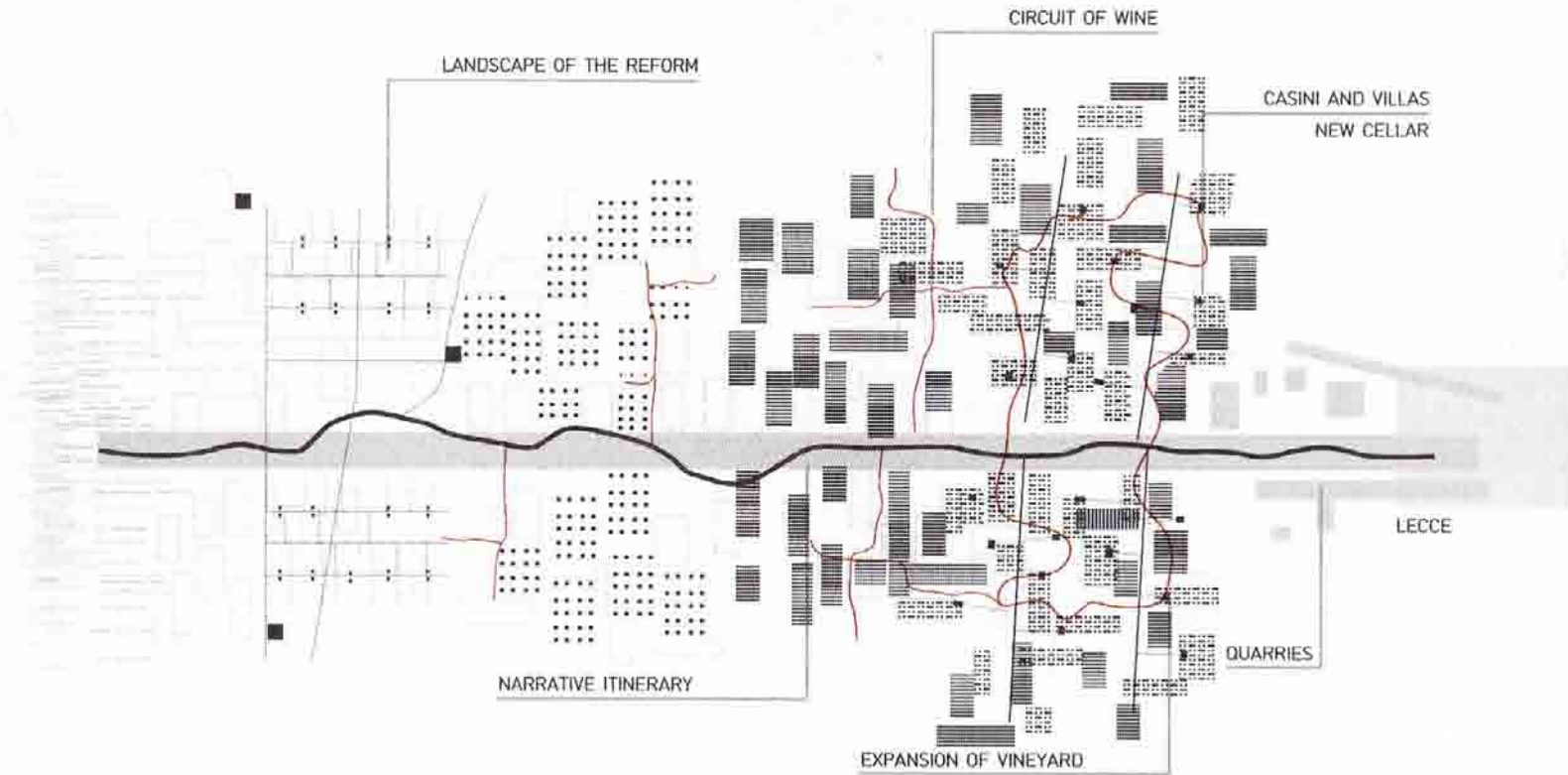


“Beyond its rhetorical appeal, the question posed is how – conceptually, strategically and operatively – the ecological aspect has enabled a rethinking of both contemporary territorial projects and traditional spatial policies for housing, development and mobility.”

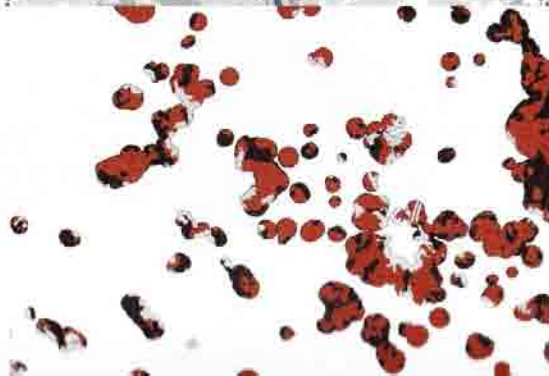
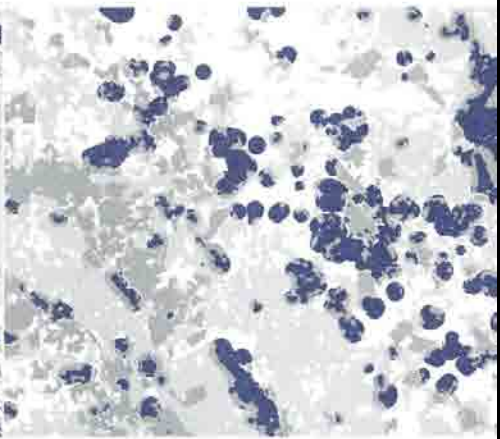
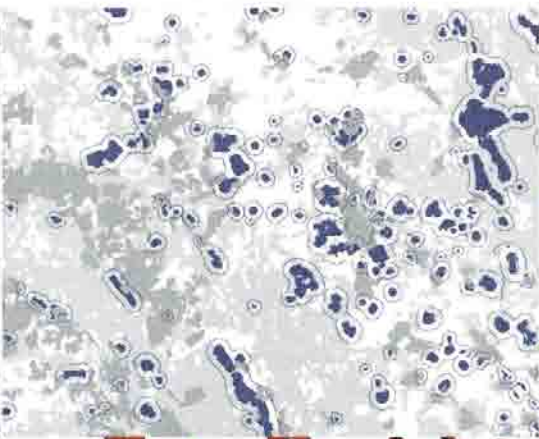
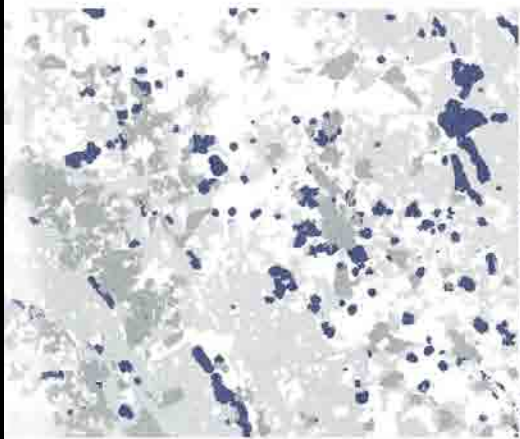
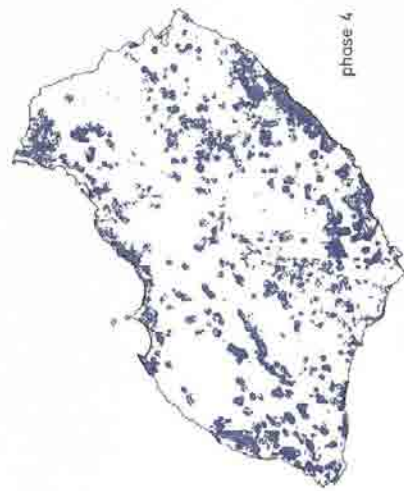
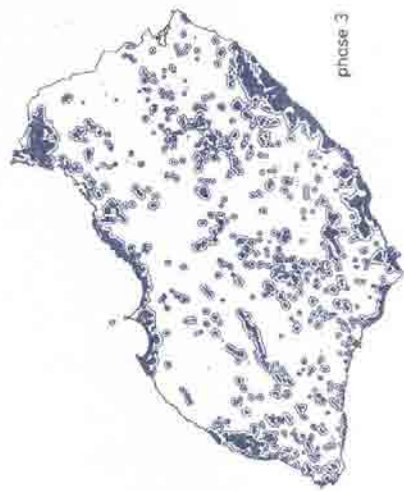
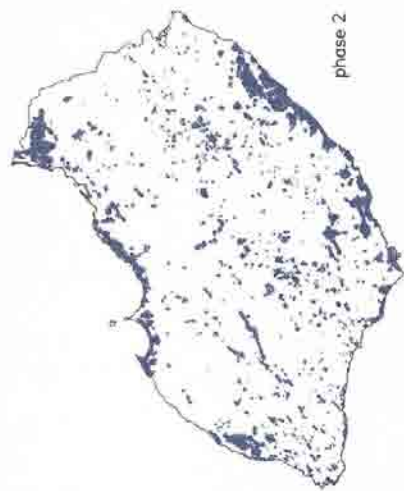
“The main hypothesis of the territorial plan was to consider the Salento region as a park, a territory where not only recreation can take place, but where people leave [...] in varying ways of interaction with nature and the landscape. The concept was an invitation to explore the territory in terms of new relationships, for example between built-up areas and the countryside [...].”



Landform as an element of mediation between the inland and the Ionic coast



The landform as a conceptual element of mediation between the territorial project and the large scale of the region also serves as a 'base of understanding' or agreement among the communities involved



The regional scale becomes increasingly important in tackling spatial questions such as larger scale decisions regarding the accommodation of dwelling needs or water storage projects. However, regional plan and policy making are subject to difficult and time-consuming processes. This is partly due to the novelty of the task, but is also related to a large number of institutional and other actors – and consequently to the important amount of negotiations that have to be organized.

In this book the role of design as a key instrument of new forms of regional plan making is incorporated within a broader exploration of the context and challenges concerning regional development and coproduction. In this respect, the book deals with aspects bearing both on space and governance.

*Designing for a Region* is an outlook for new approaches in regional plan making.



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# 1

SCALE:  
SMALL SCALE



OBJECTIVES:  
LOCAL FOOD PRODUCTION  
ENVIRONMENTAL SUSTAINABILITY  
COMMUNITY INVOLVEMENT  
FOOD SECURITY / FOOD JUSTICE



APPROACH:  
BOTTOM-UP  
PARTICIPATORY DESIGN  
VOLUNTEERING  
LOCAL POLICIES  
OFTEN HI-TECH FARMING



FORMS:  
COMMUNITY GARDENS  
MICRO-GARDENING  
ROOF-TOP GARDENING  
VERTICAL FARMING  
FARMERS' MARKETS



# 2

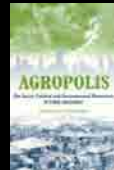
SCALE:  
URBAN TISSUE TO REGIONAL SCALE



OBJECTIVES:  
TERRITORIAL REGENERATION  
SUSTAINING URBANIZATION



APPROACH:  
INTERPRETATION / CARTOGRAPHY  
PUBLIC PROJECTS  
LANDSCAPE URBANISM  
LARGE SCALE SCENARIOS  
MASTERPLANS  
URBAN DESIGN  
LOW-TECH, TRADITIONAL FARMING



FORMS:  
LARGE PARKS  
NEW NEIGHBORHOODS  
PRODUCTIVE LANDSCAPES



# HOW THE RURAL MEETS THE URBAN

*thank you*

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