



Render B

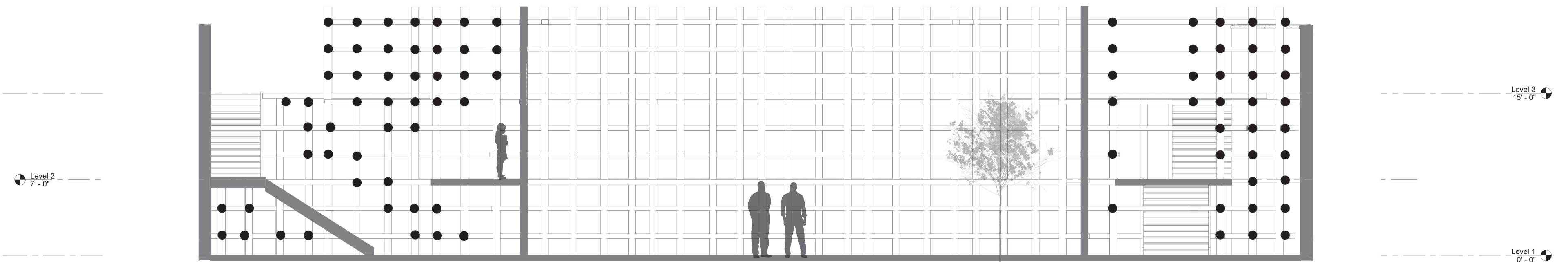
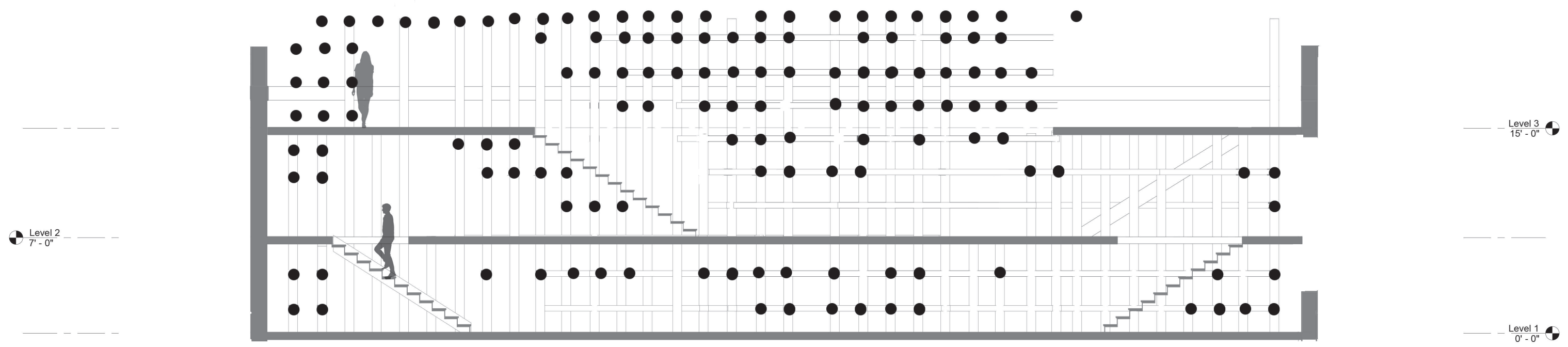


Render C

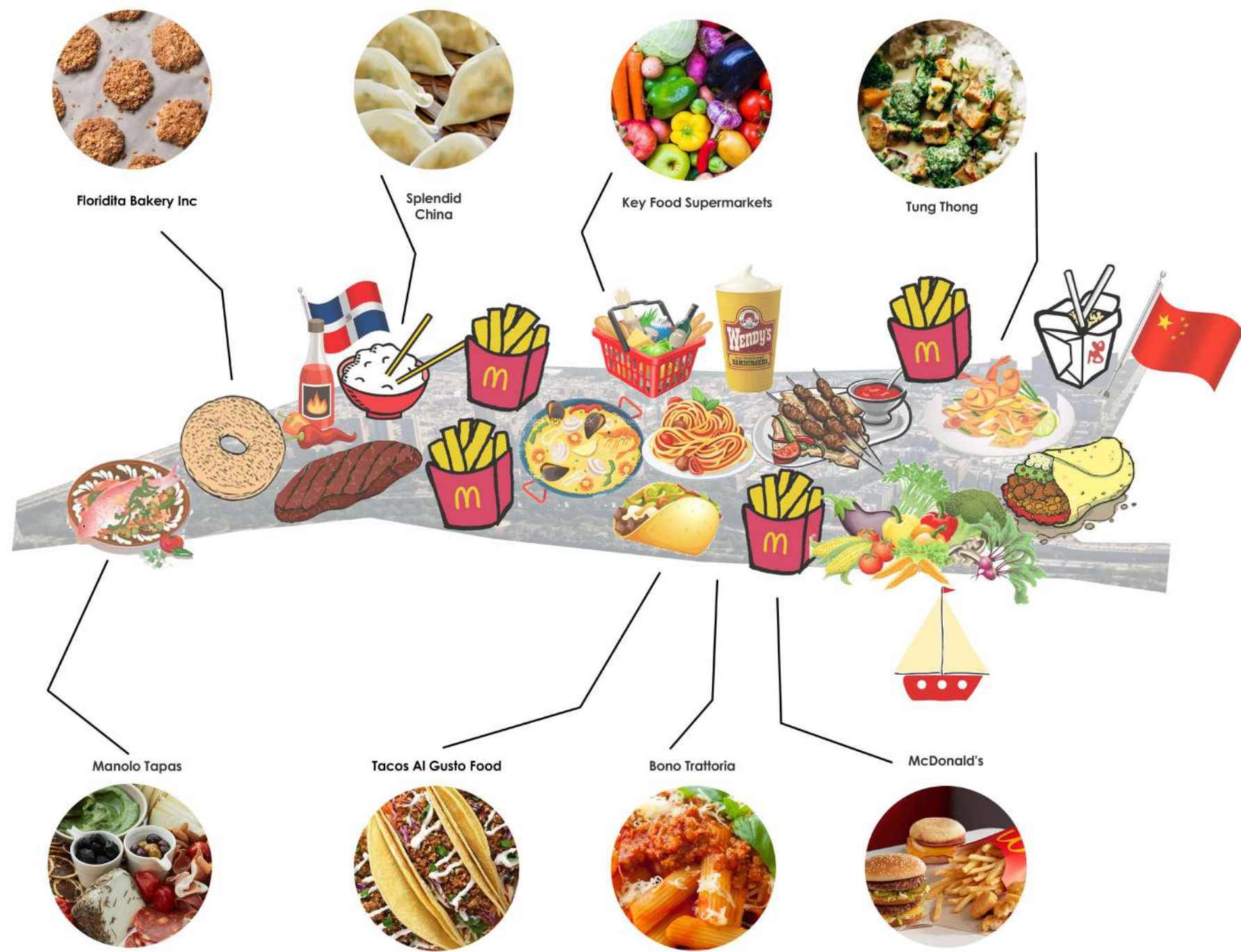
511 West 165th

Washington Heights's ongoing gentrification has affected store vendors in the area; increasing the rent value of these shops run most business out. Washington heights lack fresh produce – most of their supermarkets sell produce that aren't fresh due to the average economical income of residents in the neighborhood. These also increase the number of fast food restaurant in the area. There is an annual farmers market between Washington heights and Inwood but its only seasonal. The community also has a garden area that has a growing section for the neighborhood. The negative impacts that gentrification has on store rents effects the way people eat, live and commute within their neighborhood. Those impacts affect the way we eat as restaurants start becoming fast food franchises, fresh food doesn't appeal as important, delis, bakeries and markets loose customers – all of that accumulation effects the food environment of Washington Heights.

Through research about Washington Heights's food environment – I came to idea to create a space for the neighbor to use to grow and expand. Thus came the idea of a growing community garden that the community can use to grow their own vegetation. A space that address nature, food, ecology, research and education in Washington Heights In my design, I am creating a structure that services as both a lattice and hydroponic system. The structure covers the 8000 square feet space with 40 pipes (width) and 56 pipes (length). The structure is designed with these small modular pipes- each pipe is a 2 ft long copper tube. The structure allows the vegetation to grow and expand within the space. In year's time – the vegetation will not need the structure system, as it will out-grow the lattice structure and create its own microenvironment. Creating this hydroponic system structure will allow the community to have a space to grow fresh food- either to sell or consume. The space will be an indoor-outdoor garden, creating a safe and relax environment to be in. My intention for the space is that the community will alter it to their needs.



Section A & B
not to scale



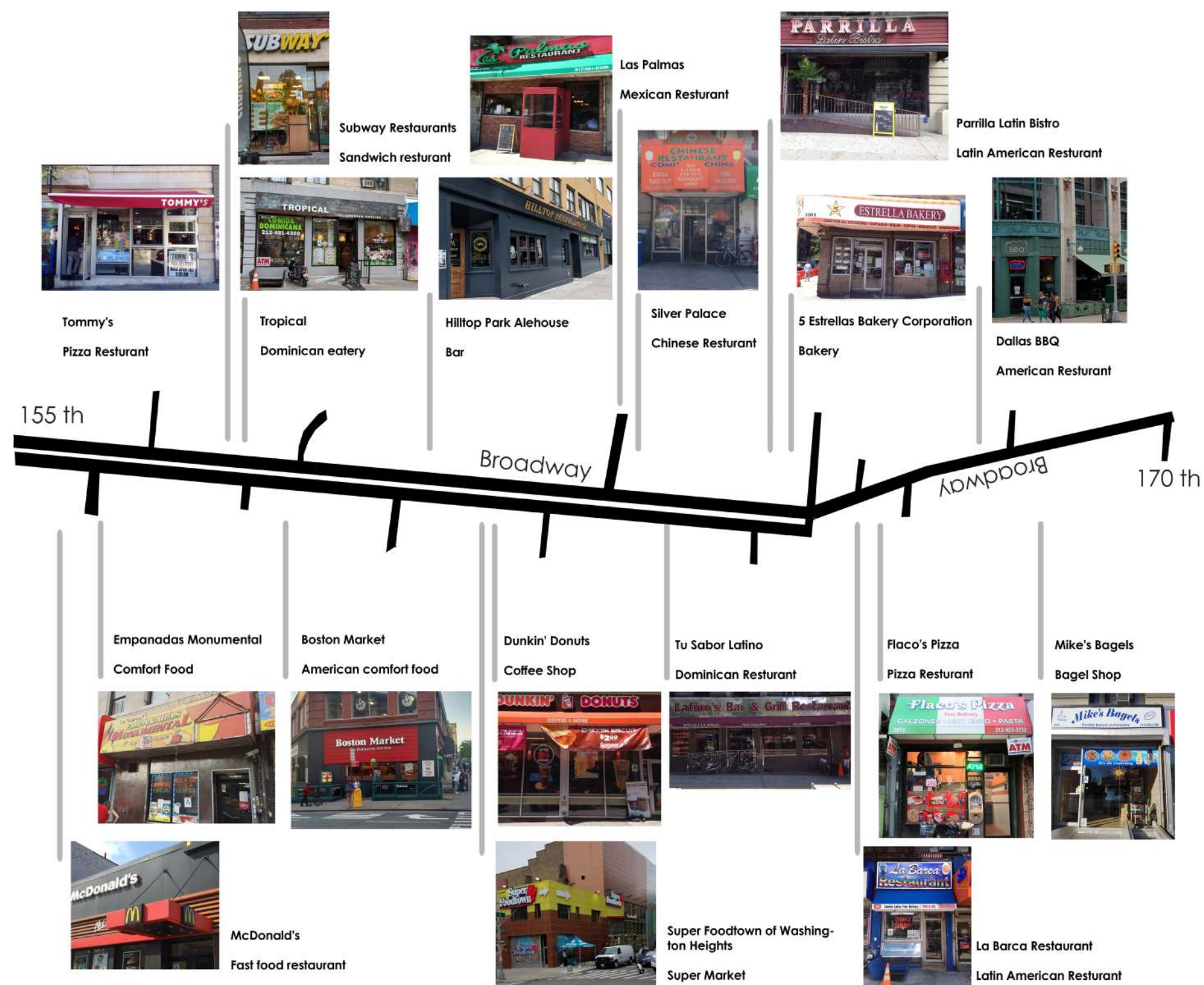
Washington Heights food map

MENU

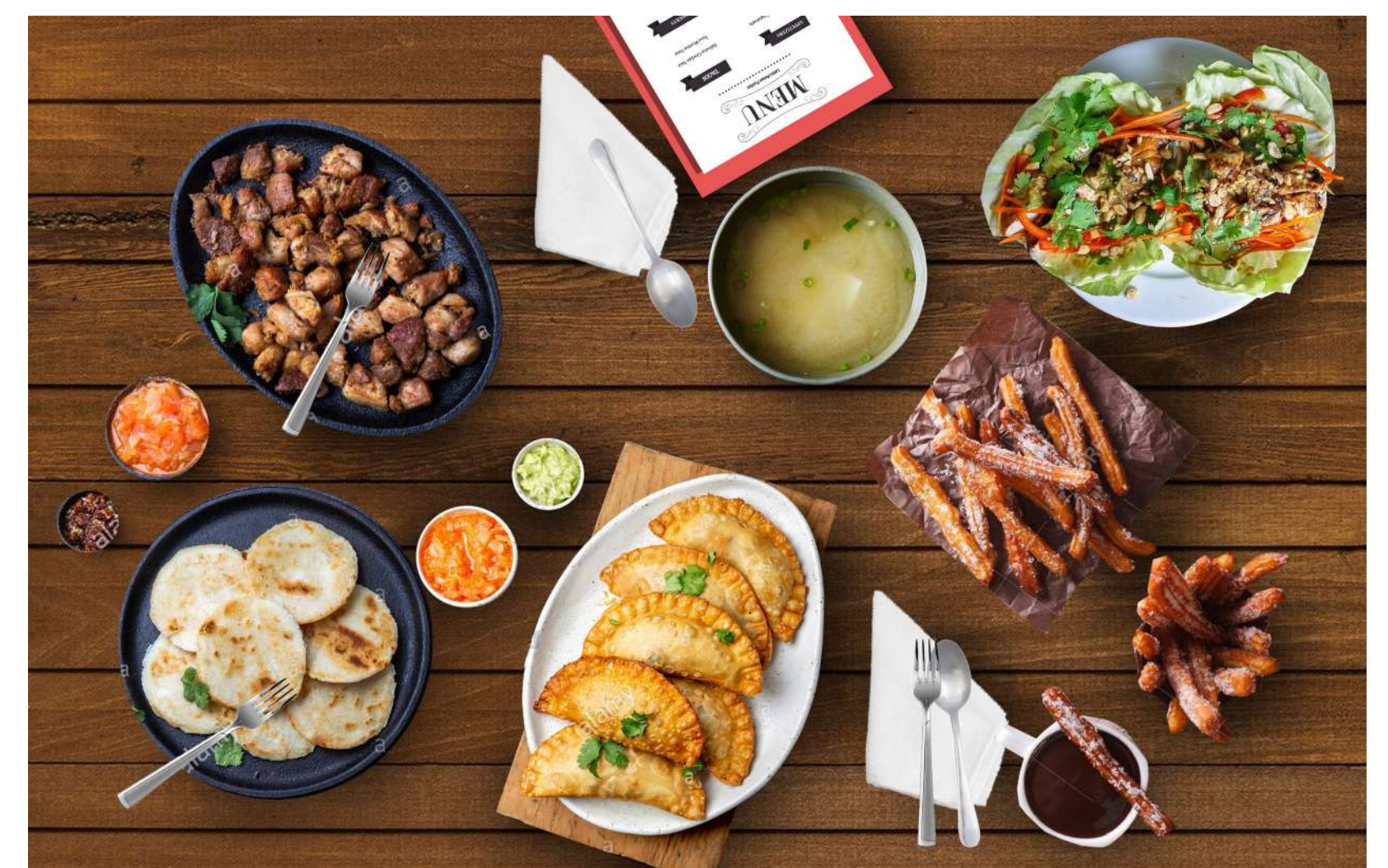
Latin/Asian Fusion

<p>APPETIZERS</p> <p>Chili Shortrib Empanada</p> <p>Chipotle Miso Soup</p>	<p>TACOS</p> <p>Balinese Chicken Taco</p> <p>Tuna Wonton Taco</p>
<p>MAINDISHES</p> <p>Spicy Lobster sliders</p> <p>Pork Arepas</p> <p>Crispy Bao Duck</p> <p>El Cubano Sandwich</p> <p>Chorizo Sliders</p> <p>Pork Carnitas Fried Rice</p> <p>Fried Taco Dumplings</p>	<p>DESSERTS</p> <p>Churros with Lychees chutney</p> <p>Guanabana Fresh Fruit Juice</p>

Menu



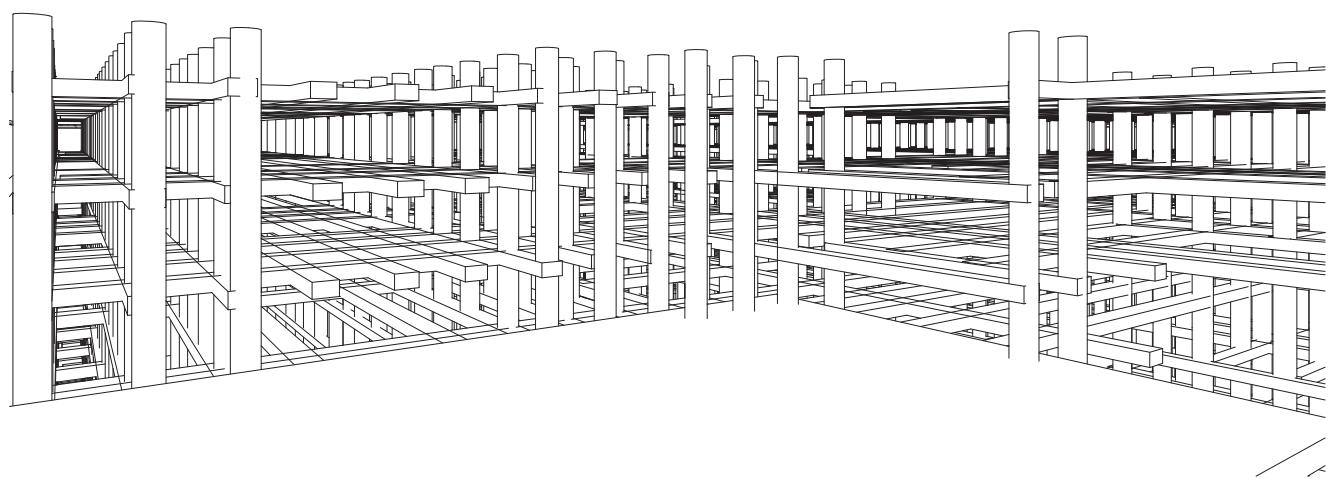
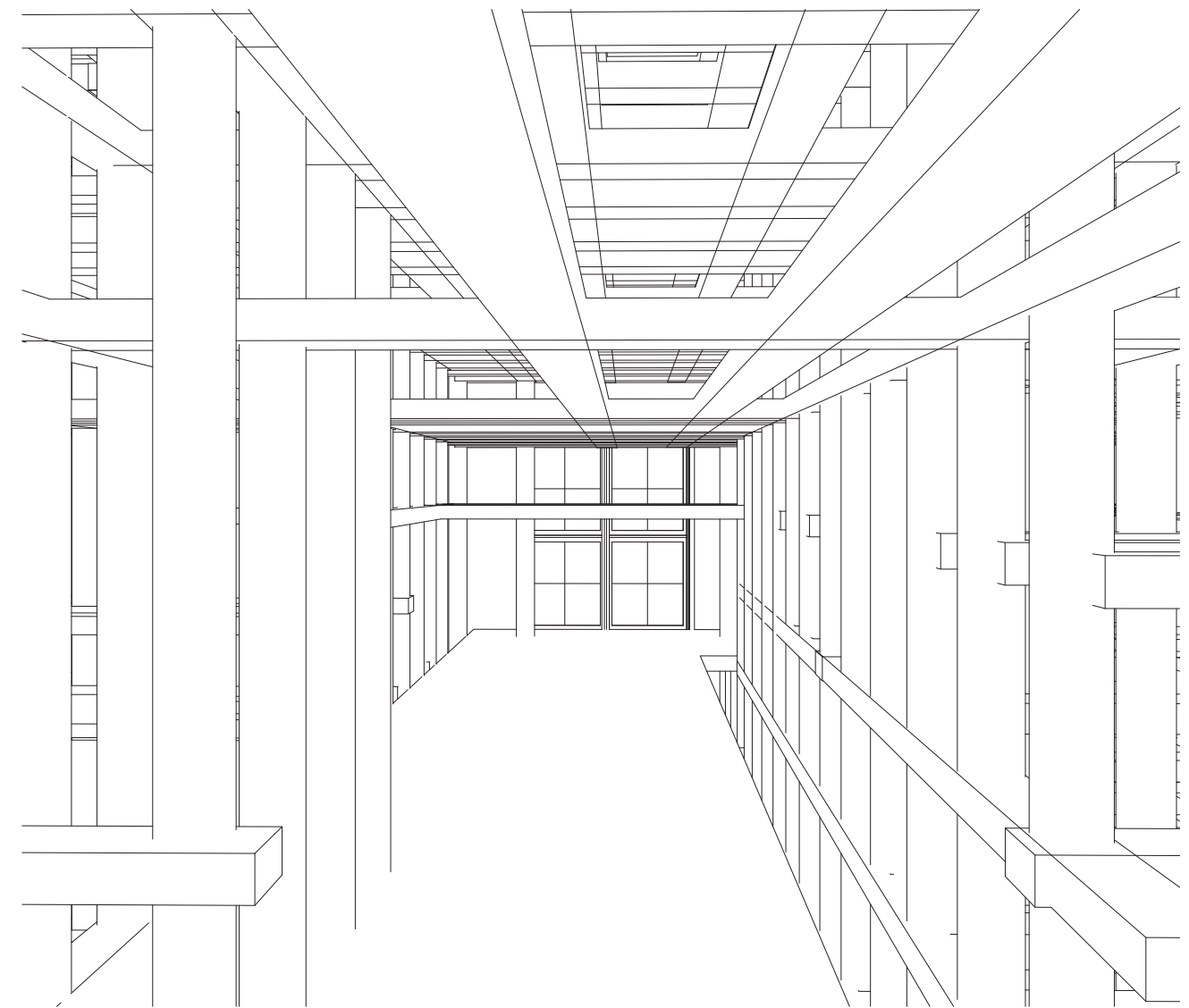
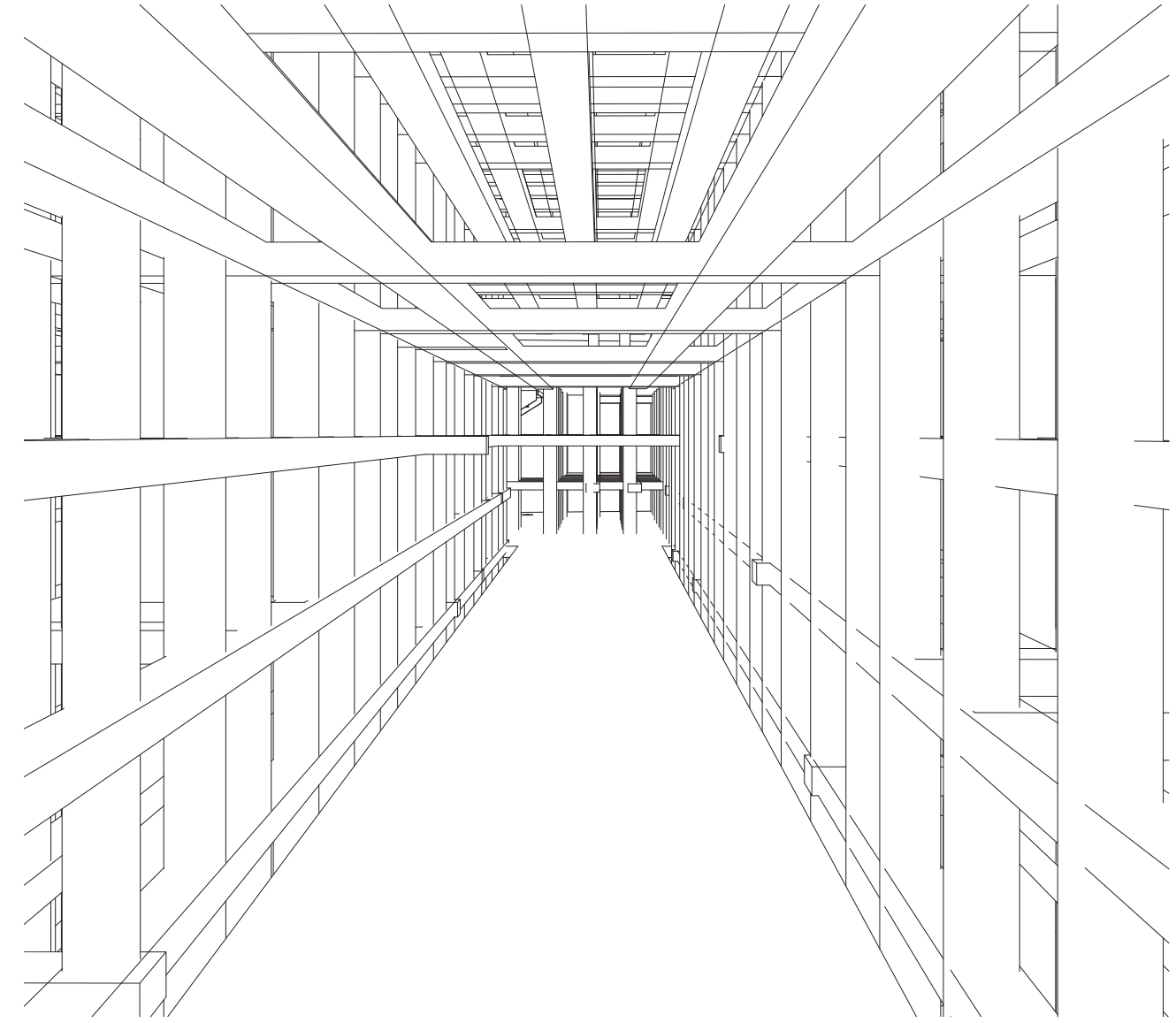
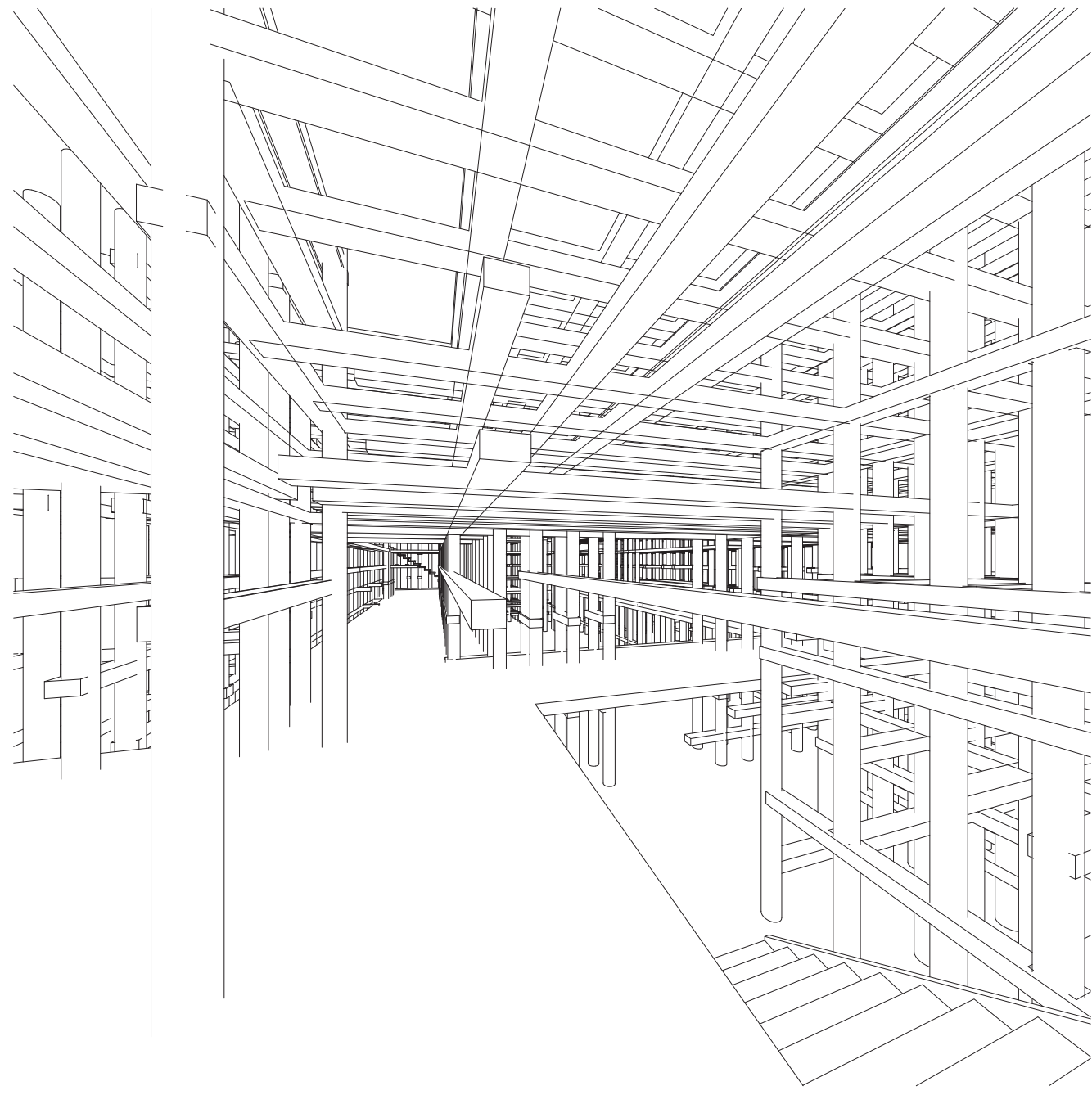
Broadway store fronts



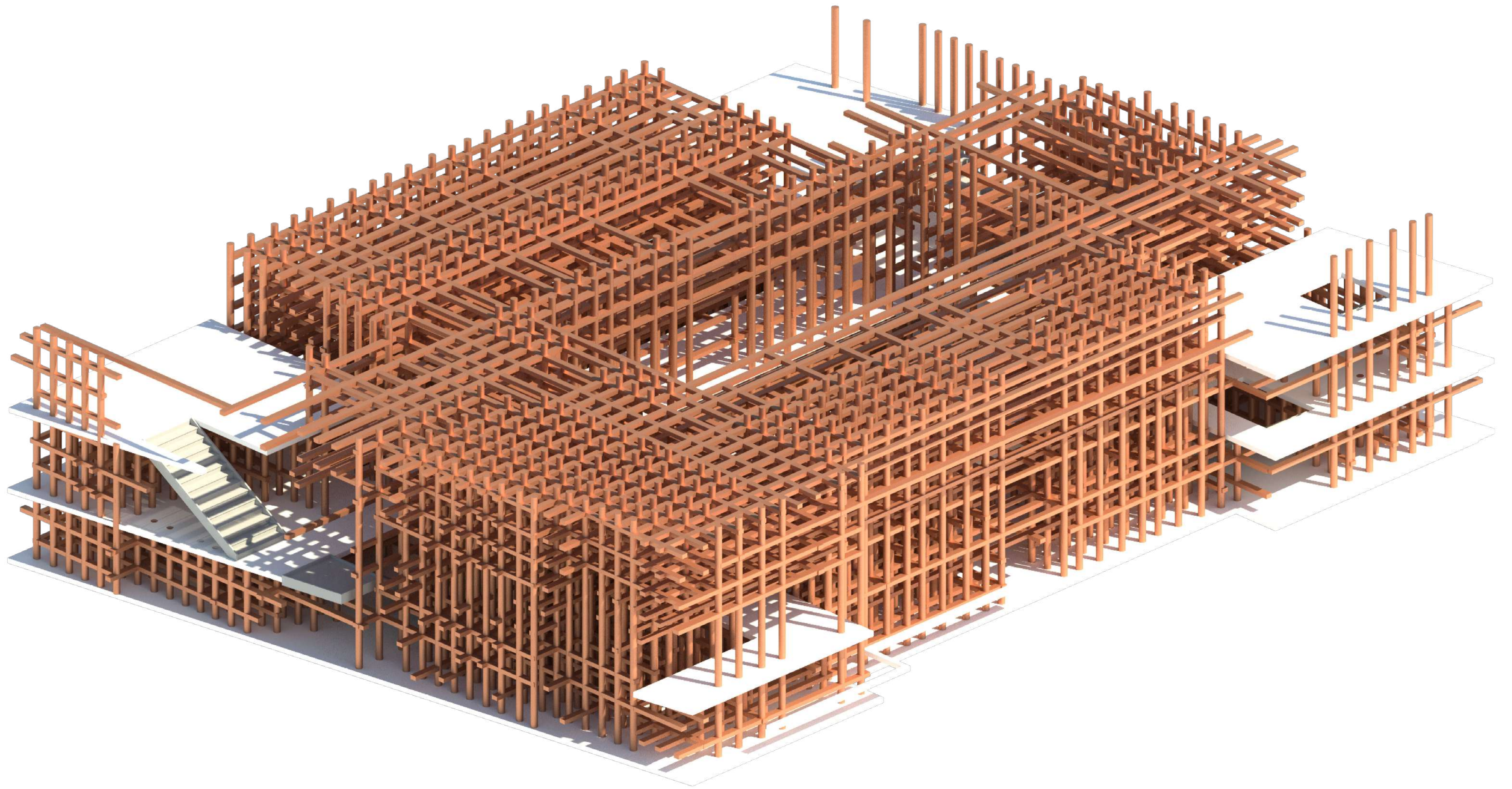
Food table



Render D



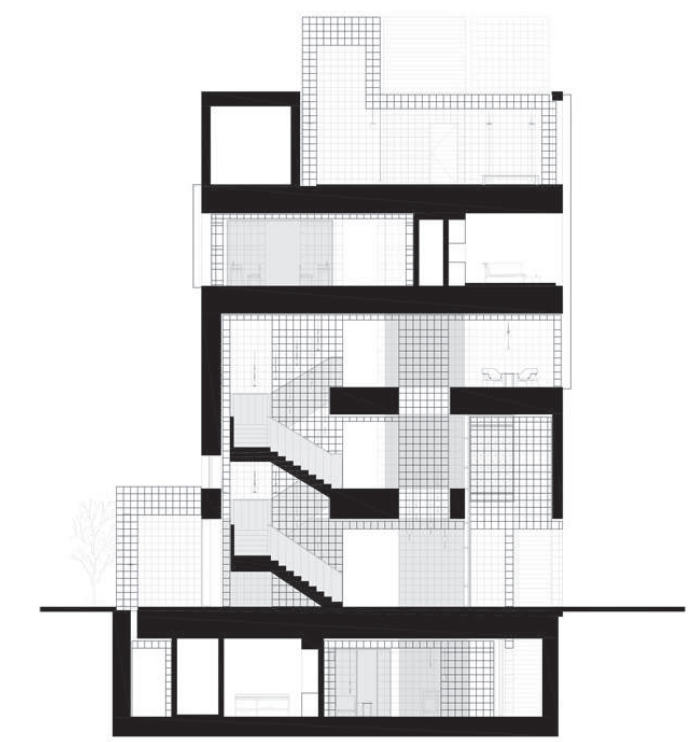
Vignettes



Structure Axon

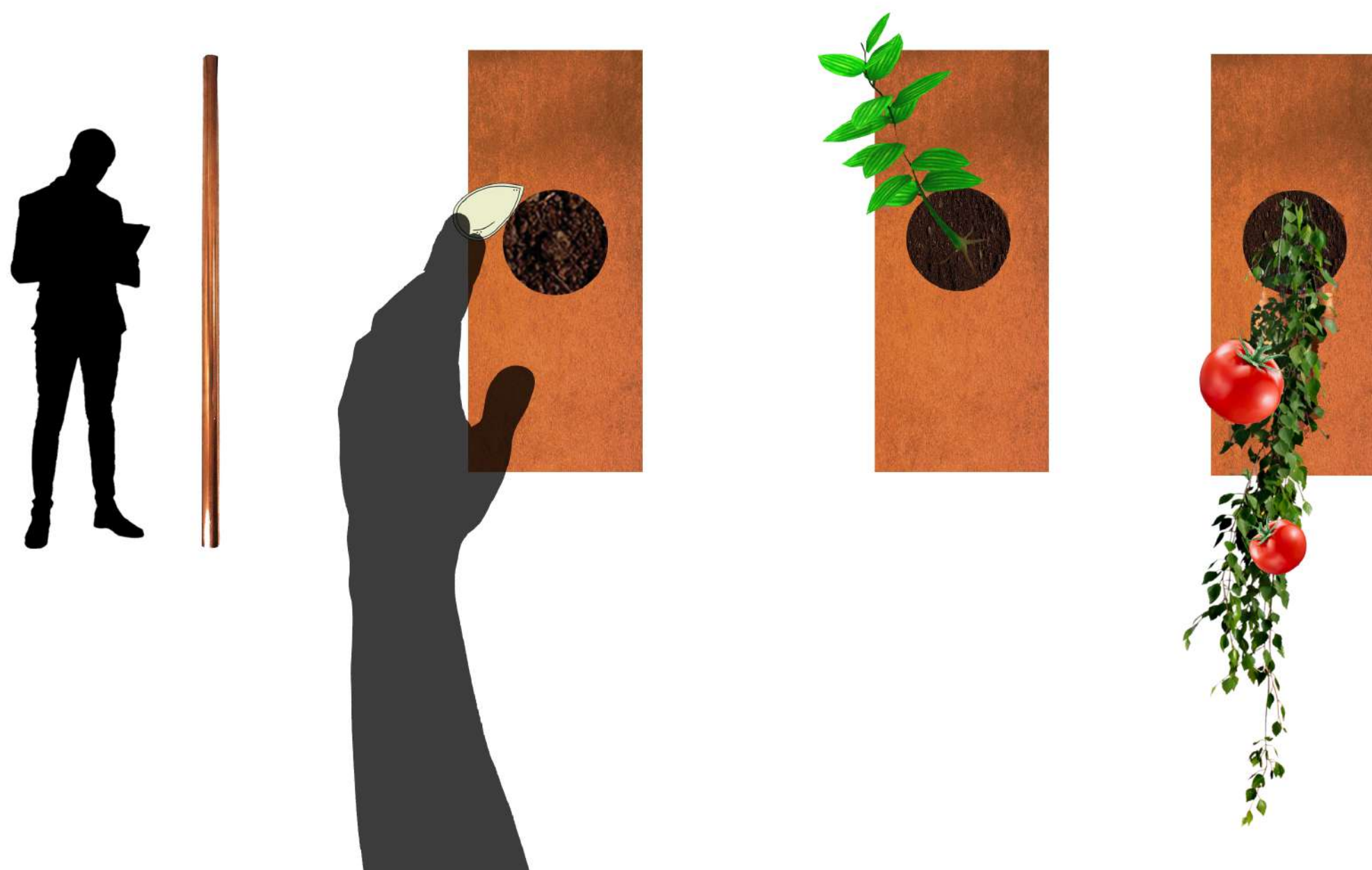


Junya Ishigami
Japanese pavilion
for the Venice
Biennale, 2009

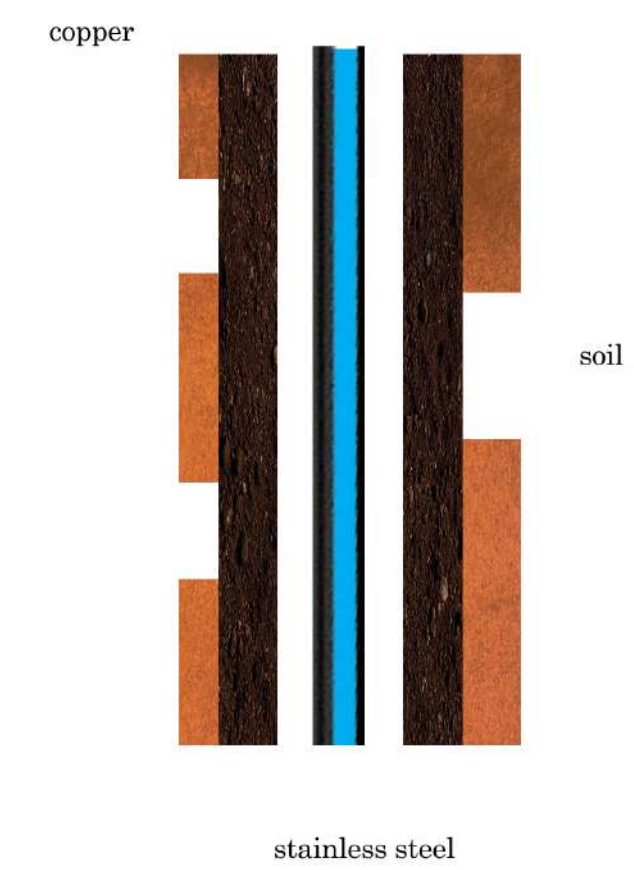


Neri&Hu's
Sulwhasoo flagship
store South Korea
2016

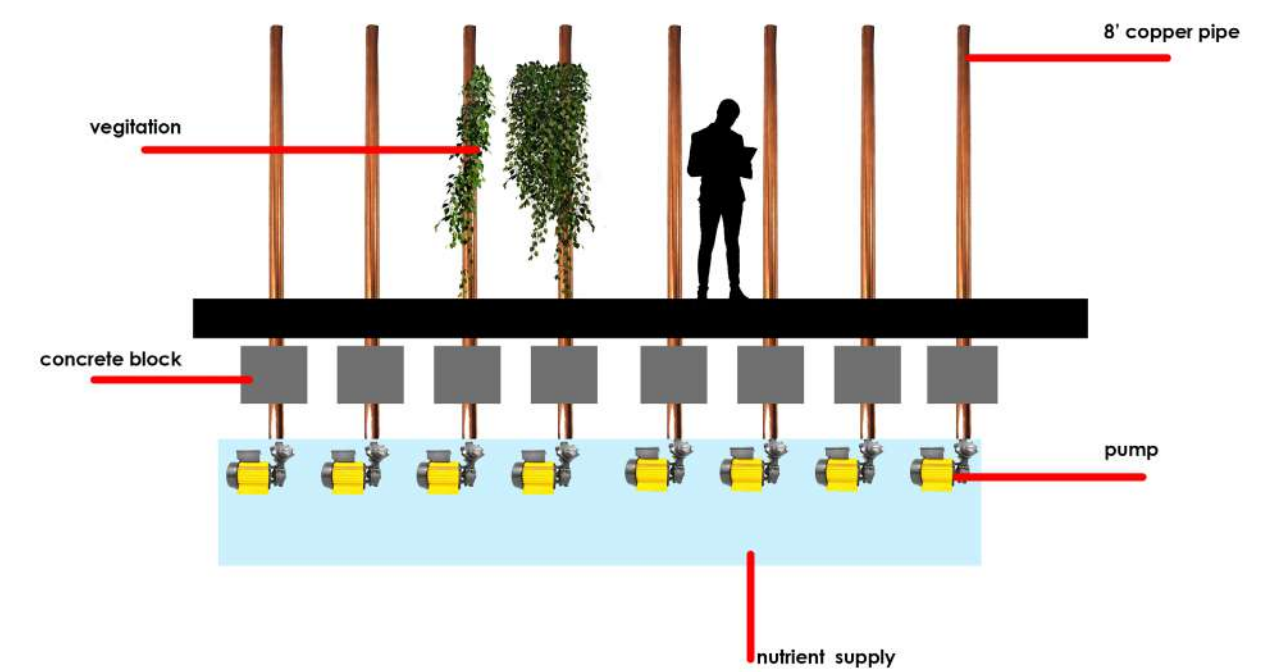
Precedent Research



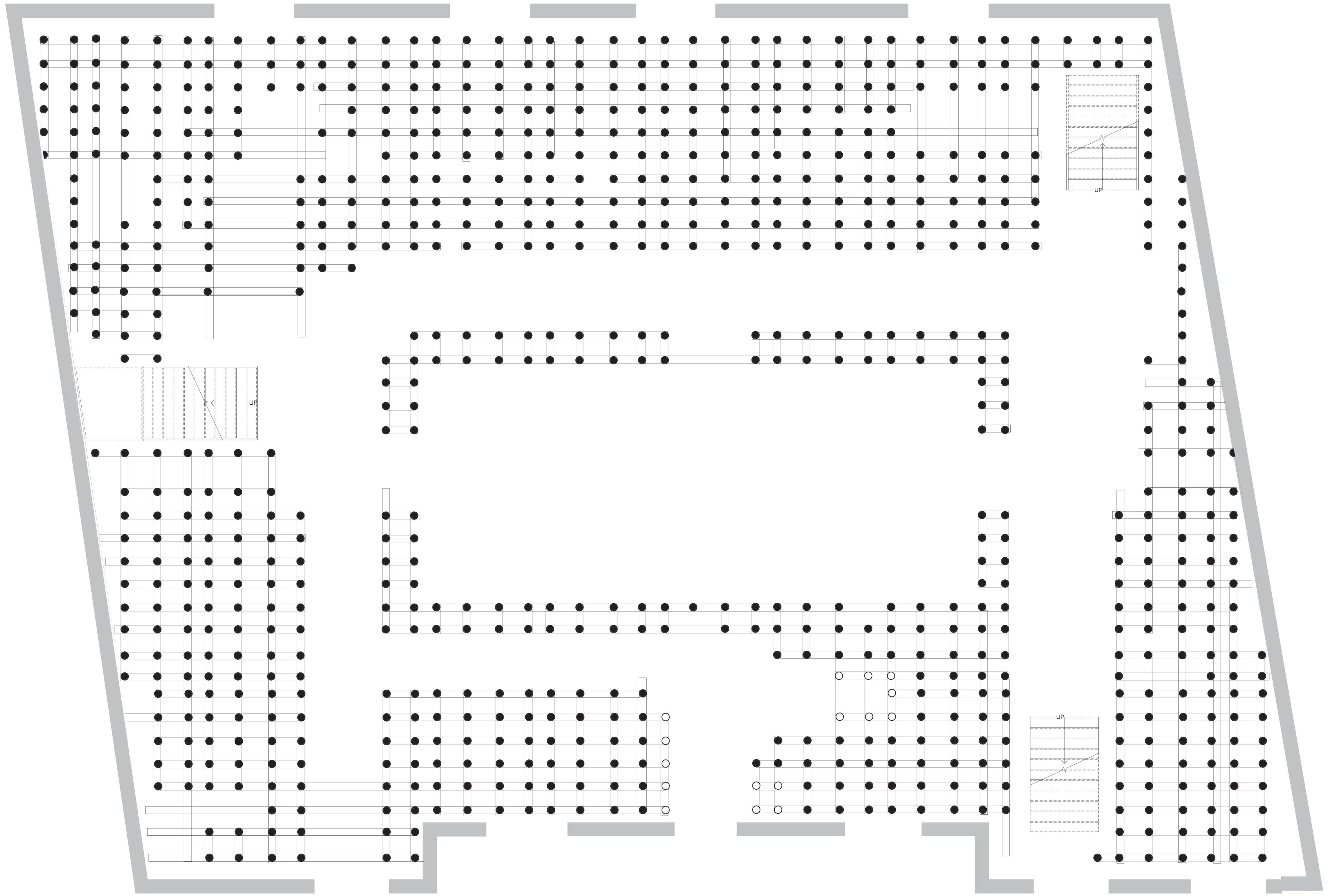
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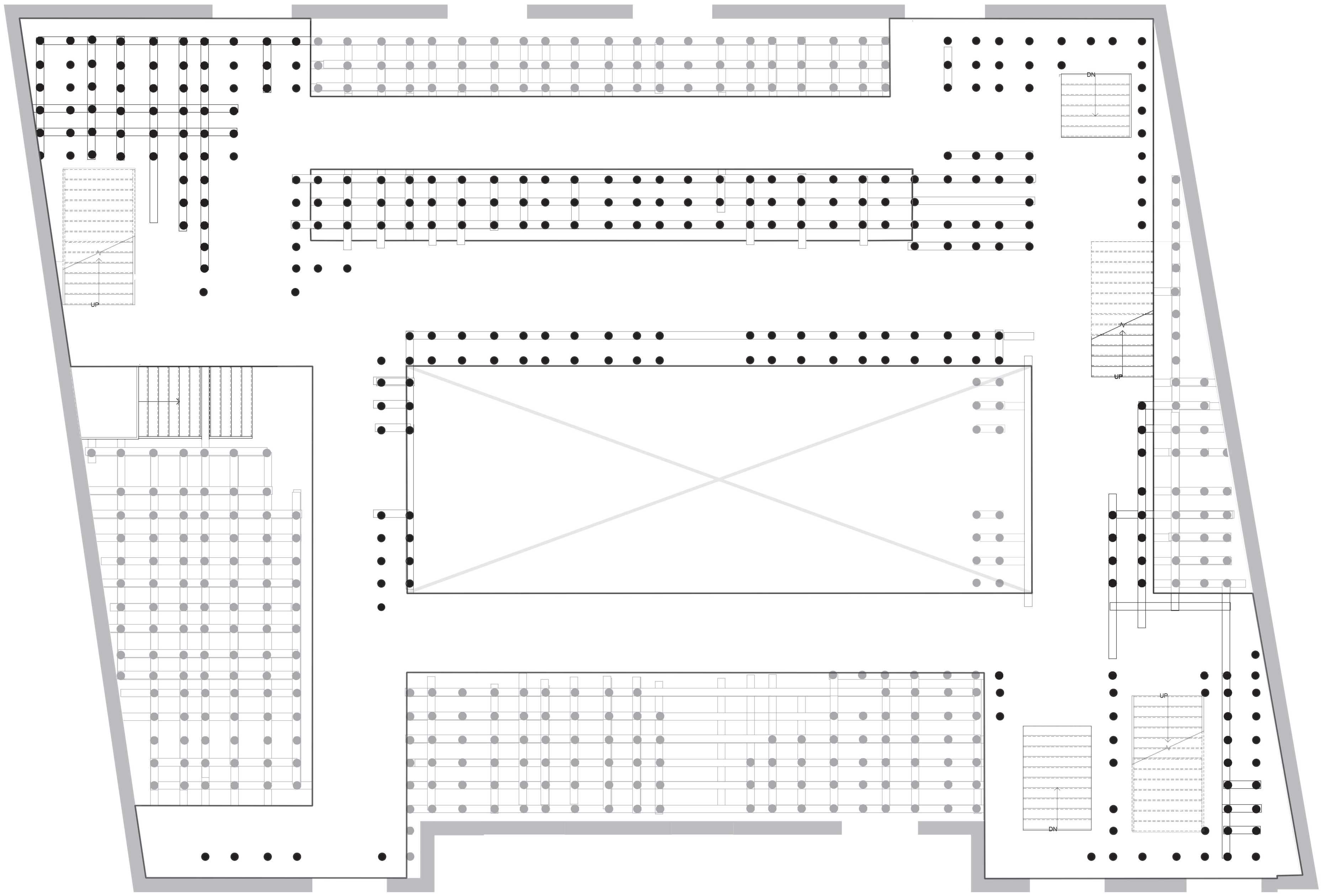
Structure Detail



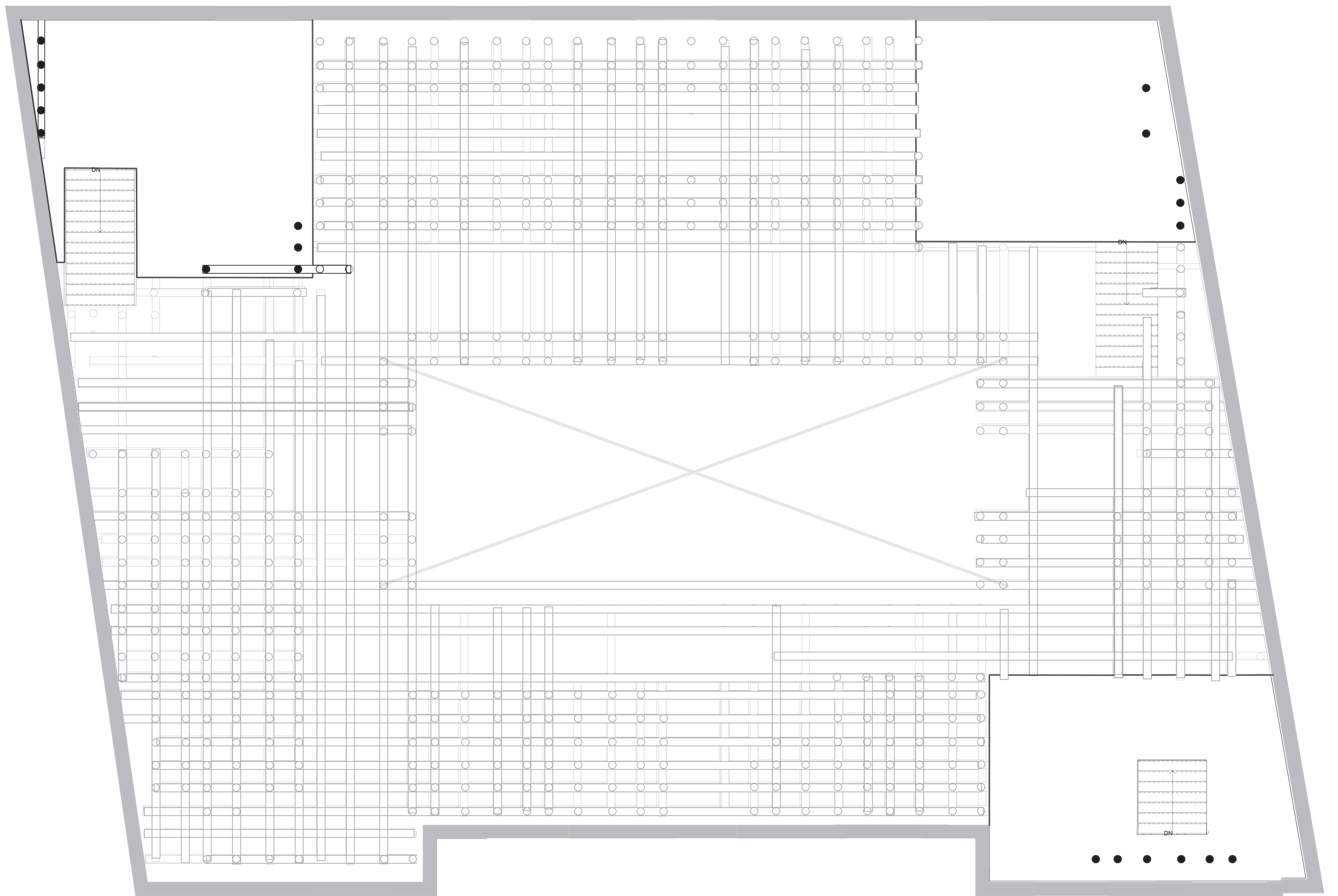
Structure Assementy



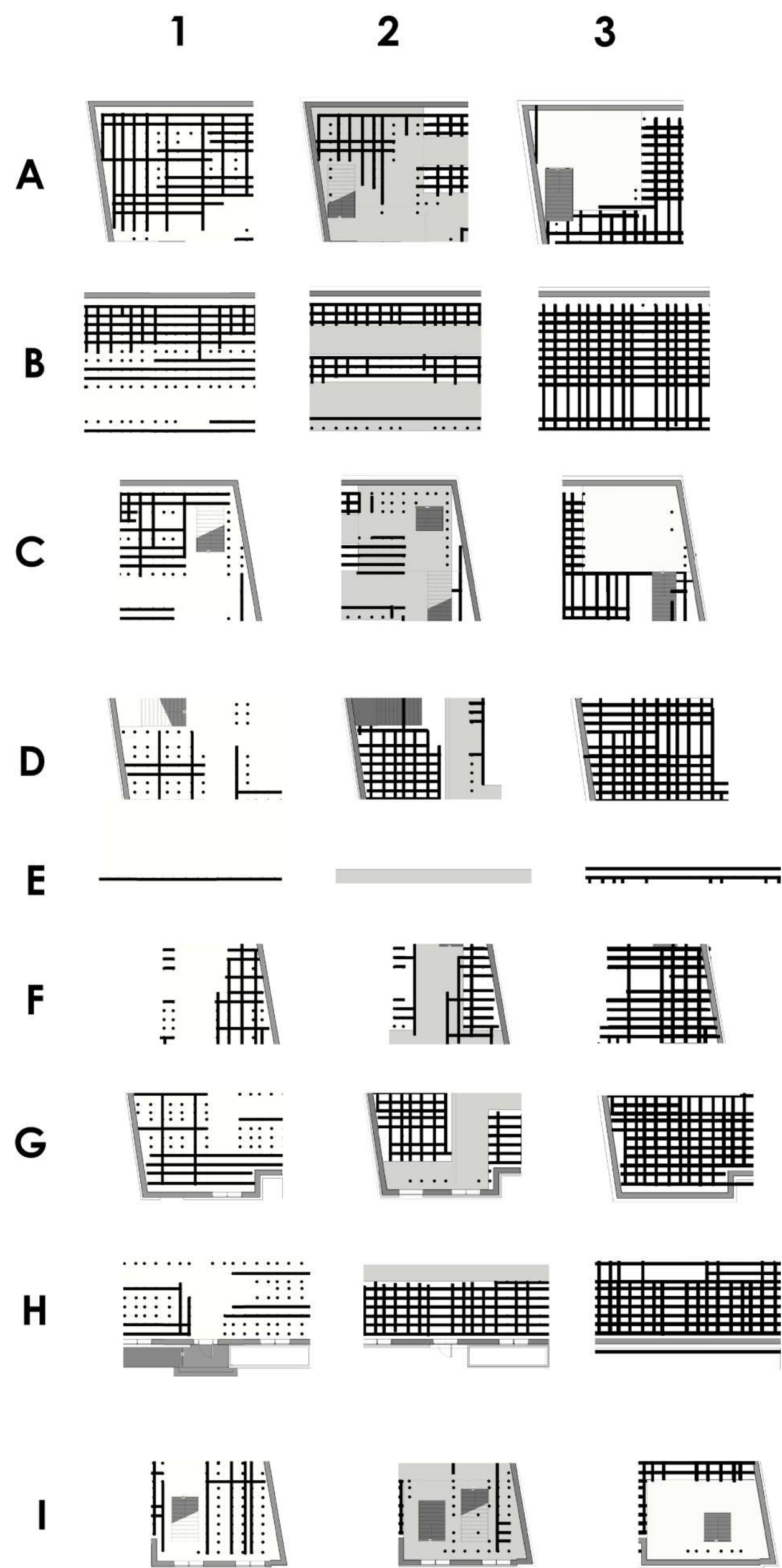
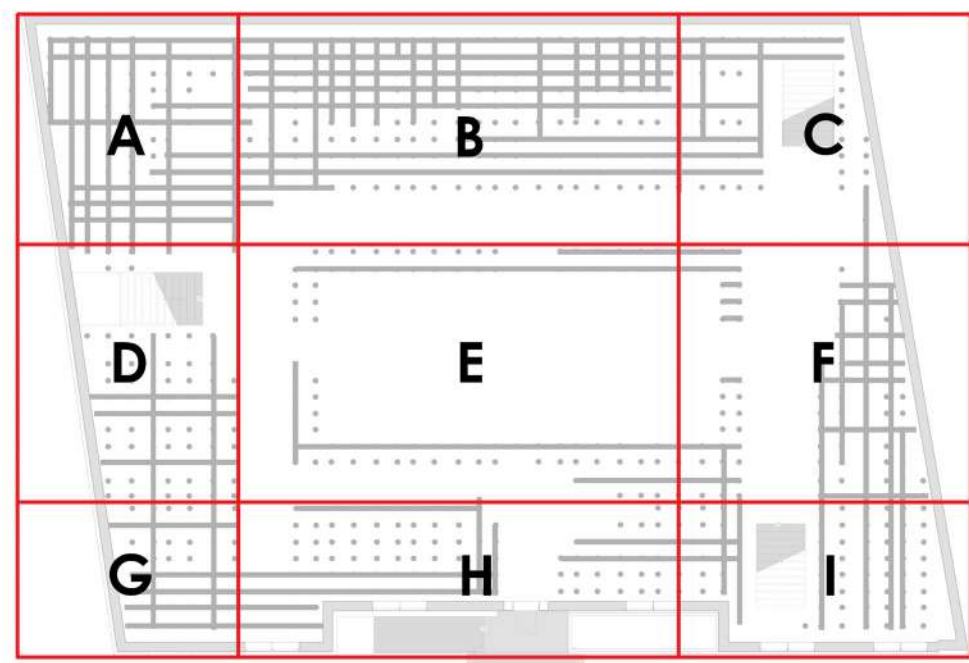
Plan Level 1
not to scale



Plan Level 2
not to scale



Plan Level 3
not to scale



Structure Diagram

Threshold

