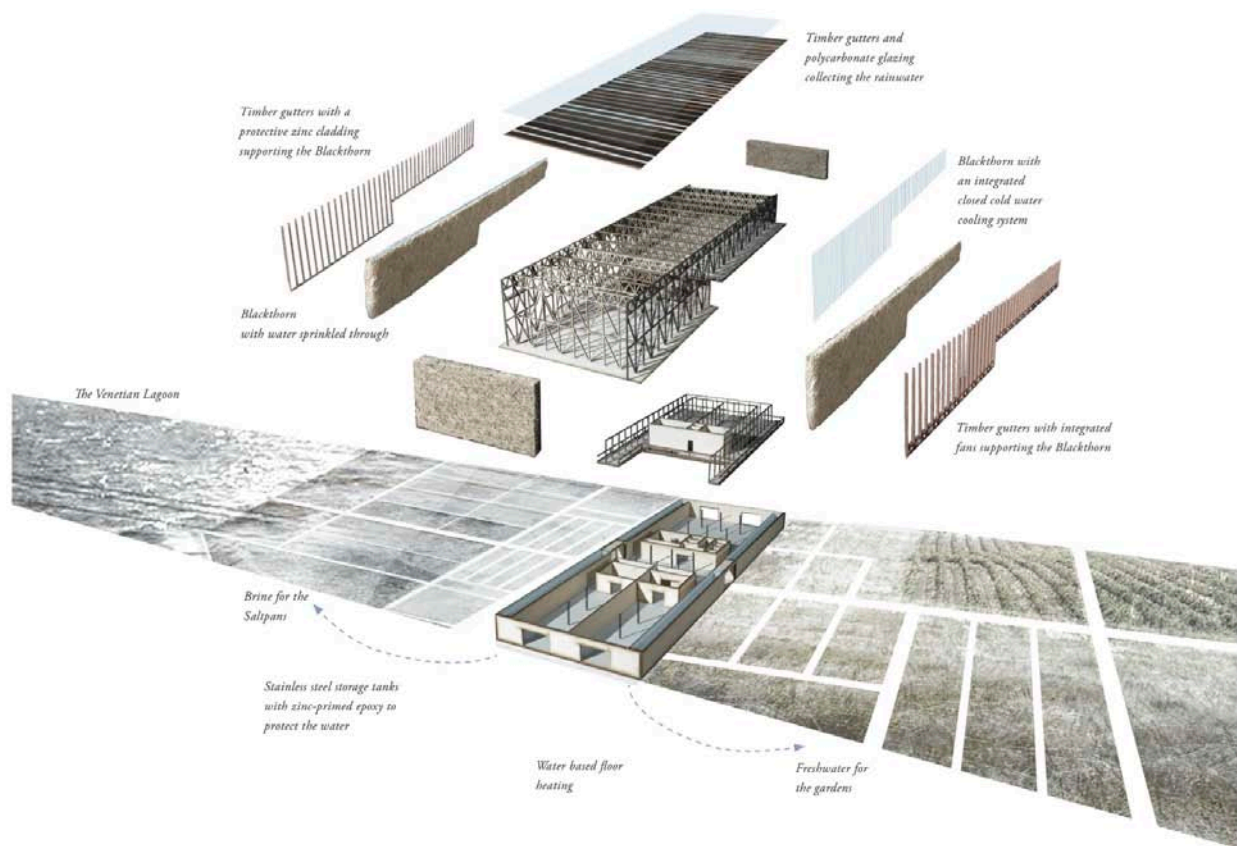


Arkitektur, Vatten och Matproduktion

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“I have been exploring water as a source of production. In particular the potential that can come from the extraction of both salt and fresh water from the Venetian Lagoon.”

In the 13th century, Venice was as a prosperous city full of orchards and vegetable gardens and made it's richness from saltpans. When the salt monopoly came to an end in the 1850s, the garden tradition stayed strong. Especially at the island of Giudecca, which by then was known as “Venice's garden of delights”. In the 19th century industries replaced most of the former gardens of the island and today, Venice and Giudecca are dependent on the mainland for its survival.

Based on this my thesis aims to re-establish the cultural heritage/identity of Giudecca, by supporting the local food production through water desalination. As a result of constant floodings the soil of the island is sandy, salty, and full of minerals, which makes it ideally, suited for vegetable farming. The island vegetables are small, but they have the most intense flavour of all the vegetables grown in Italy and the wine produced has a unique salty aftertaste.

The focus has been on an artisanal level and the proposal is a part of a growing trend towards artisanal cottage industries celebrating low energy and low-tech production. Through a chain of production events the facility extracts fresh water and salt from the seawater and use it for the surrounding gardens. My building proposals are saltpans and a seawater greenhouse connected to a Garden-Collective building directly linked to the vegetable and fruit gardens of the island.