

FOOD  
FUTURES  
FOOD  
JUSTICE

Brooklyn, New York  
September 14 – December 31, 2022

Pratt Center for Community Development  
2022 Taconic Fellowship

Led by Andrea Chiney & Ashely Kuo

With Zhaoxi Dong, Ann Hung, Noam Nissel,  
Anushka A Vaidya, Aura Wang, Yuqian  
Wang, Boyan Wu, and Junger Xia

In partnership with Latoya Meaders of  
Collective Food Works

Brooklyn, NY 2022  
[everyone@aplusaplusa.com](mailto:everyone@aplusaplusa.com)



This display of food items is the result of a project that was initiated by the artist Gordon Matta-Clark, who was joined by Tina Girouard and Carol Goodden in 1971. The project was a response to the question of how to present food in a way that was both aesthetically pleasing and informative. The artists decided to create a meal for the day, and to do this they selected to create a meal for the day. It would be a meal that was both aesthetically pleasing and informative. The artists decided to create a meal for the day, and to do this they selected to create a meal for the day. It would be a meal that was both aesthetically pleasing and informative.

From February 1-9 of this year, the artist Gordon Matta-Clark, who was joined by Tina Girouard and Carol Goodden in 1971. The project was a response to the question of how to present food in a way that was both aesthetically pleasing and informative. The artists decided to create a meal for the day, and to do this they selected to create a meal for the day. It would be a meal that was both aesthetically pleasing and informative.

'FOOD' by Gordon Matta-Clark, Tina Girouard, and Carol Goodden, 1971.

# CONTENT

INTRODUCTION	8
METHODOLOGY	14
GROWING, LEARNING, PLAYING	24
COOKING STORIES HUB	30
COLOR PALETTE FRIDGE	36
TEAM / CREDITS	42

# INTRODUCTION

Creating better Food Futures requires engaging with a community and building real interventions. This book is the culmination of a semester long options lab during the 2022 Fall Semester, in collaboration between faculty and students from Pratt Institute's Interior Design department and *Collective Food Works*, a local non-profit working within the realm of food justice. This lab explored the topic of food justice in the Fort Greene and Clinton Hill neighborhoods by imagining systematic solutions to create equitable community food access. The lab focused on re-imagining the community fridge model with solutions that take into consideration holistic access to information and resources as well as generational and culturally specific alternatives to healthy nutrition.



Existing community fridge located in front of 'Farmer in the Deli'

Our team focused on Myrtle Avenue between NYCHA's Ingersoll Houses and Pratt's campus, a site local to Collective Food Works and the students of this Lab. Though not classified as a 'food desert', this section of Myrtle Avenue is a microcosm of socioeconomic disparity bookended by public housing on one end and a private institution on the other. This disparity is most evident in individuals who lack access to healthy, nutritious, and culturally appropriate food.

The lab aims to uncover and understand the intertwined and systemic forces behind food insecurity by challenging existing methods of research and data-gathering adopted in the design discipline. Students will develop interactive tools of public engagement to understand existing food systems along Myrtle Ave and propose alternative mutual aid solutions. The goal for the project is to go beyond current preconceptions of the neighborhood and re-frame old and new findings into actionable spatial interventions aligned with Collective Food Work's values.

Ultimately, the lab aims to expose students to opportunities for immediate and actionable impact within their communities, in hopes to create a new generation of designers ready to respond to systemic problems through collaborative processes,

creative thinking and design agency. All projects developed in this lab will be presented to Collective Food Works and local community members for feedback and future deployment along Myrtle Avenue with the potential to tap into ongoing servicing and maintenance by Collective Food Works' volunteers and staff.



Site Map showing relevant landmarks along Myrtle Ave.

# METHODOLOGY

Our team focused on designing alternative methods of site analysis that take into account community input and the social, economic and racial complexities of the Fort Greene and Clinton Hill neighborhoods in Brooklyn, New York.

Site analysis and context research have long been rooted in interior design pedagogy as a means to holistically understand interior space beyond surface treatment and furniture selection. This practice has shifted in different eras from stylistic and phenomenological, to environmental and climatic, always exploring ideas of space from the scale of the body to the scale of the environment. A goal of this lab is to challenge these traditional modes of research by asking students to design participatory objects (or tools of engagement) that can foster open mindedness, encourage innovative thinking and make participants more comfortable sharing experiences and lived knowledge.

Throughout the semester, this lab explored alternatives to data gathering and research by working on site and compiling information directly through Collective Food Works and the

community of Fort Greene and Clinton Hill. These acted as alternatives to internet-driven research which have become standard in the industry but often offer superficial understanding of sites and situations.

Students began the semester working in pairs to design and build objects that assisted them in collecting ‘soft data’ – including community experiences, life stories, values, beliefs, routines and perspectives. These participatory objects were then deployed on Myrtle Avenue along multiple points between Pratt’s Campus and the Ingersoll Houses in order to cover the diversity of individuals and families that live within these 15 blocks. Ultimately, this research resulted in preliminary proposals for spatial solutions that address the specific needs and aspirations of the community. This methodology asked students to critically and creatively understand the role and agency that designers have in advocating for systemic change at a local level. The following proposals encompass diverse programming and vary in scale from that of a block to a mobile intervention, with the ultimate goal of imagining positive food futures for Fort Greene and Clinton Hill.





1. How often do you go shopping for food?  
2. How many people do you usually shop for?

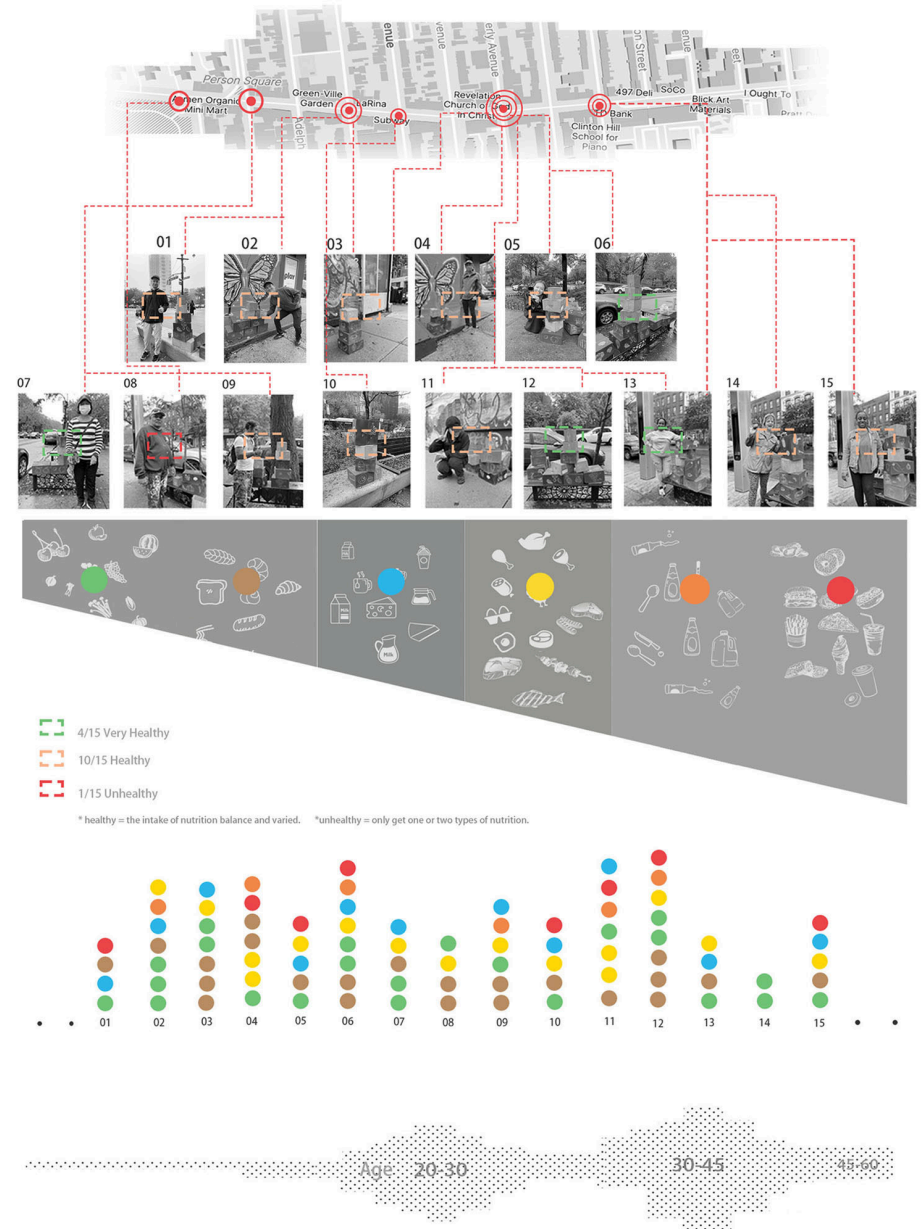
your cultural background is representative in your community?  
your answer on top of your location on the map.

where do you live?  
on the map to tell us about the neighborhood.

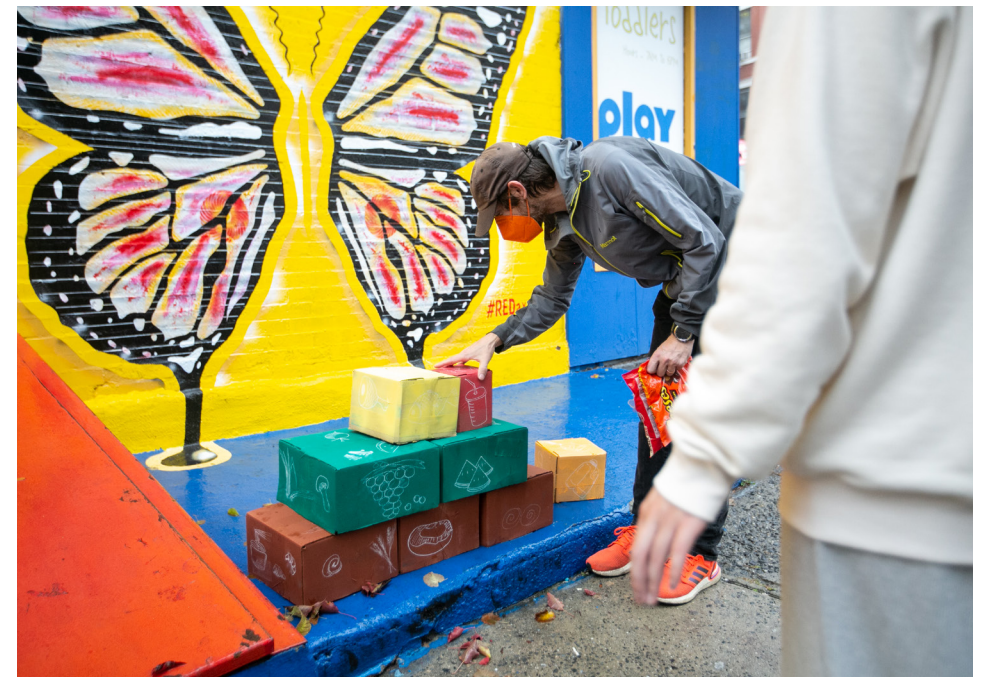
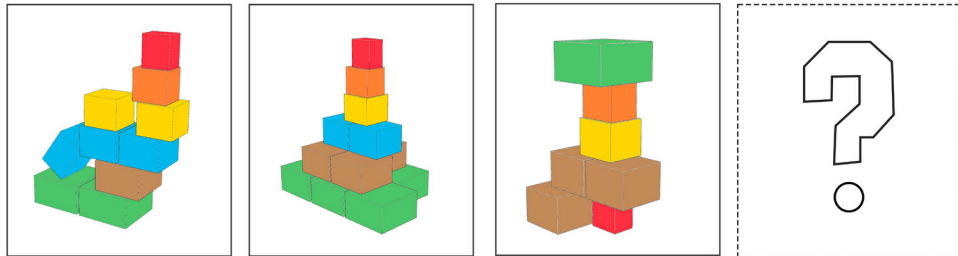
Students during Object Deployment Day.

# FORT GREENE PUBLIC KITCHEN

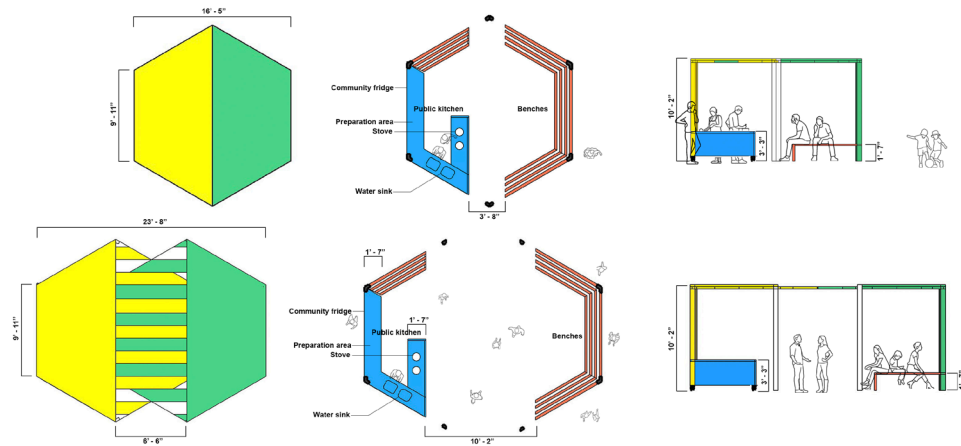
Zhaoxi Dong & Yuqian Wang



Zhaoxi and Yuqian invented a game inspired by food pyramids as a community engagement tool. By deconstructing each food group into a color block, they gave people the opportunity to reshape their own version of a food pyramid based on personal choices and intuitive eating practices. The goal was to understand the term 'healthy' in this community. What they found was that most people's understanding of what healthy means is deeply tied to cultural practices and norms. In most cases, these practices deviate from the current Health Administration's recommendations, and therefore aren't reflected in government-led programming and solutions around health and eating. For Zhaoxi and Yuqian, health in this neighborhood means being able to cook or to learn how to cook your own food, a luxury that is not available to everyone.



Their final proposal landed on a community fridge and public kitchen hybrid that promotes healthy eating through community-driven educational programming. This outdoor community kitchen is equipped with an extendable roof that can be adjusted to adapt to different weather and programmatic conditions. The space includes a fully functioning kitchen and community fridge that is programmed with roving cooking and nutrition demonstrations. The space is available for neighbors to use during gatherings and community events.



# GROWING, LEARNING, PLAYING

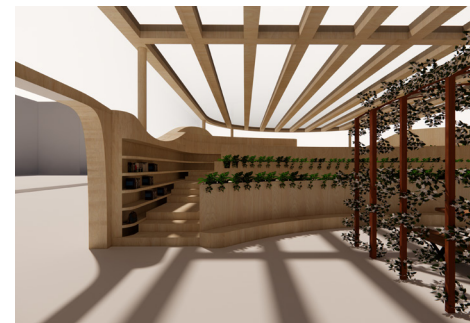
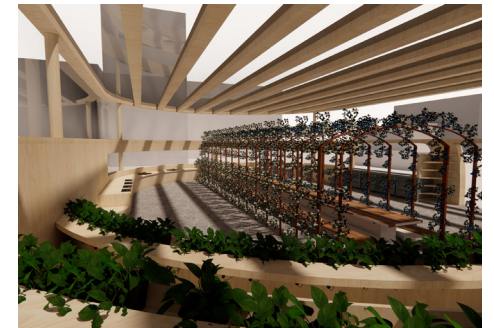
Noam Nissel and Anushka A Vaidya



Noam and Anushka designed an interactive toy for both children and adults that asked: what type of food would you like to see growing in your neighborhood. Their goal was to understand if there was a need for educational spaces for kids with emphasis on growing food. What they found was a lack of spaces dedicated to children that provided educational opportunities about farming and growing food in a hands-on environment. They also discovered that parents in the community are interested in educating their children about food origins and preparation at an earlier age in order to combat gender stereotypes as well as to introduce responsibility and thoughtfulness into their eating habits.



The project proposes to rethink community fridges as larger spaces for childhood education: a space for growing, preparing and composting foods through educational hands-on programming. This is designed as a supporting space for schools in the neighborhood and includes a community fridge stocked with vegetables that are produced directly on site. The project aims to introduce children and their families to the full cycle of food at an early age, as well as to create a sense of ownership and community that extends to the maintenance and upkeep of the community fridge and the learning center.



# COOKING STORIES HUB

Junger Xia and Boyan Wu

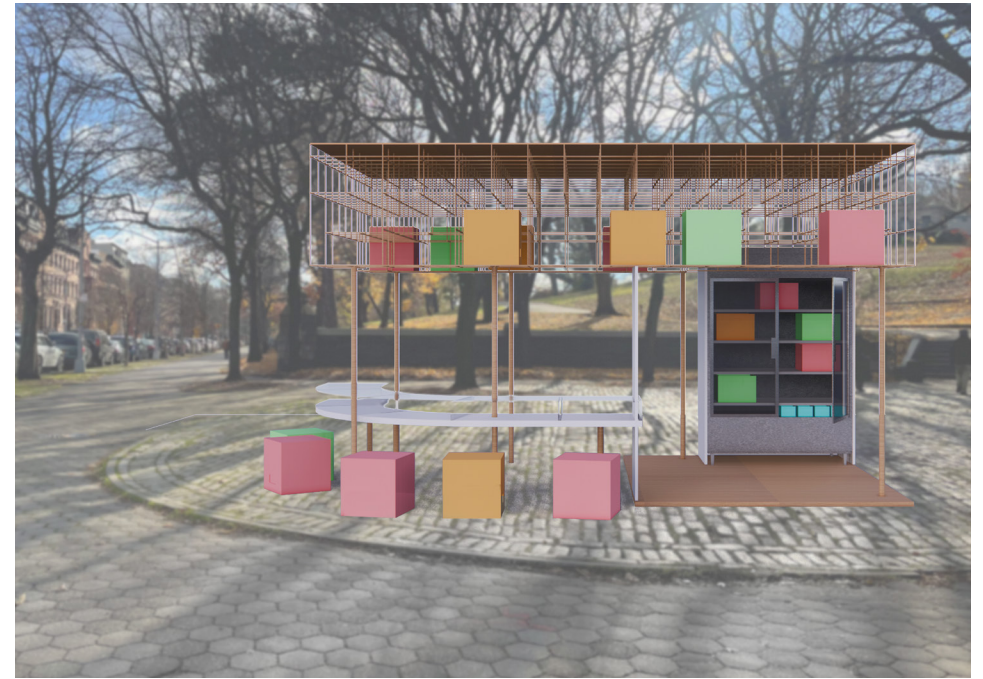




For their community research, Junger and [redacted] designed an interactive object that collected community members' food stories and responses to two main questions: What food do you miss the most from home? And what food reminds you of home? With the goal of understanding the extent of cultural diversity in the neighborhood and the similarities between different ethnic cuisines. They found that while recipes differ from culture to culture, they all have similar base ingredients that can be reimagined, shared, and celebrated together.

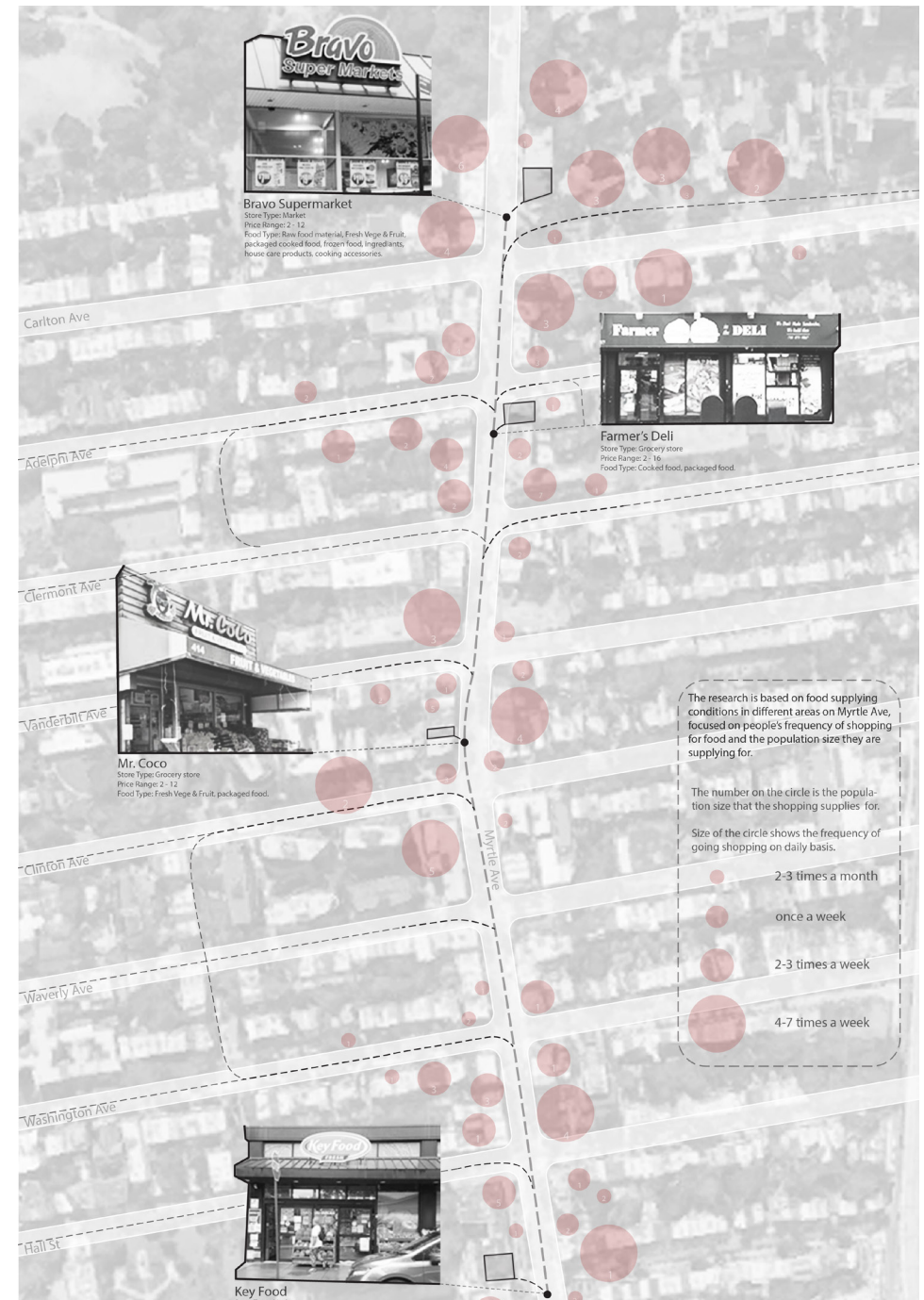


This project proposes a community fridge as a repository of recipes that represent the cultural diversity of Fort Greene/Clinton Hill with the goal of bridging cultural divides. This hub includes a system of community sourced recipes and curated ingredient boxes that act in the form of a community fridge. The space proposed includes a canopy storage and communal table open to all. The design also takes advantage of advertisement space as a source of revenue to cover the cost of operations and maintenance

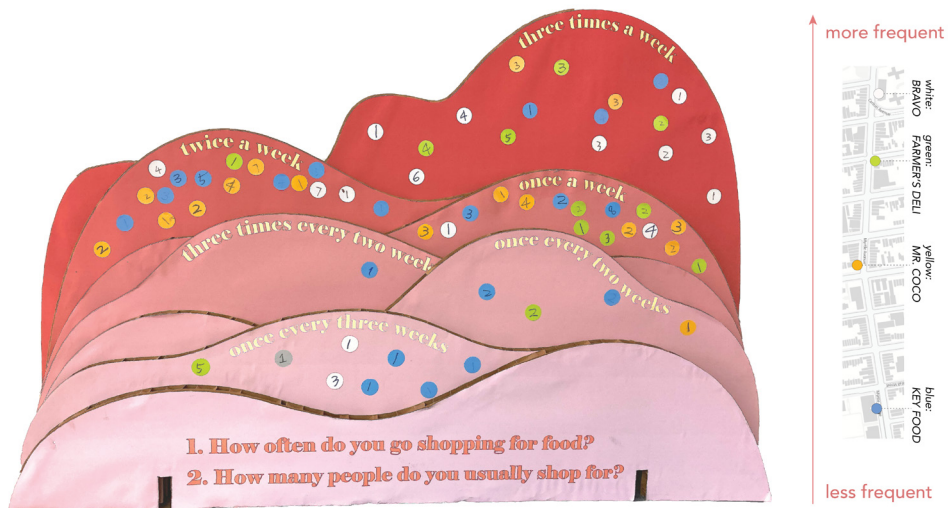


# COLOR PALETTE FRIDGE

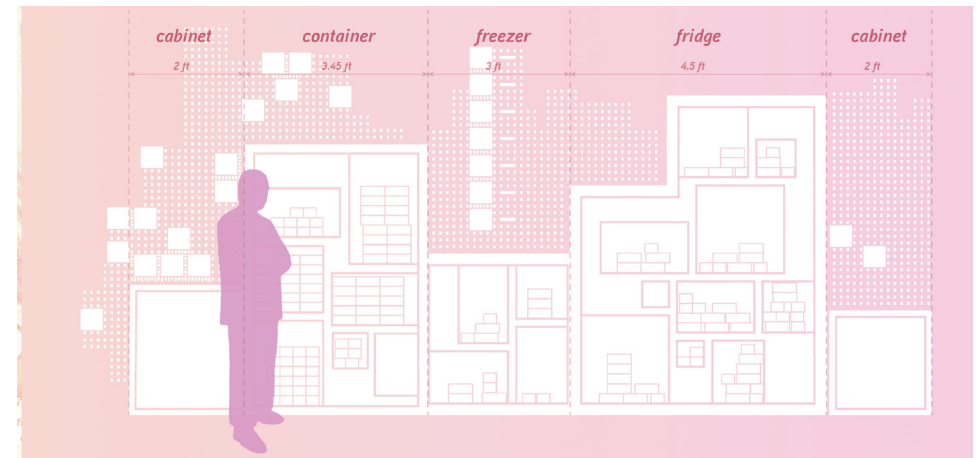
Ann Hung and Aura Wang



Ann and Aura were interested in food waste - specifically the kind of waste that is a direct result of food packaging and its typical language around expiration dates. They found that these numbers are dictated by the companies more as a way to protect the brand than actual safety concerns. The consequence of this leads to overwhelming waste of still edible food that often ends up in landfills.



Their project is a self-service community fridge that aims to reduce food waste through visual cues and food safety indicators. Through research on new material technologies, they found an interactive bioplastic made from blueberries that can read PH levels developed by Claudia Luchese. With this material they designed individual stackable packaging and a storage space that indicates the level of maturity (ripeness) of the food item contained inside. Complementary to this, they created a color coded system that helps customers read the level of maturity in real time, giving people the agency in choosing foods based on their weekly food prep timelines and cutting back on unnecessary food waste.



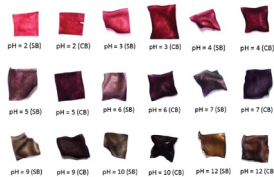
Blueberry-Made Interactive Plastic  
Developed by Cláudia Luchese



Blueberry Dye - PH Indicator

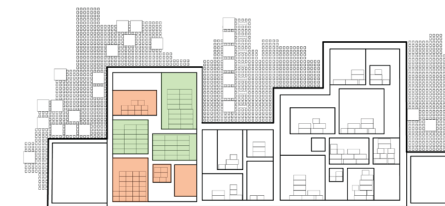


Biodegradable Plastic

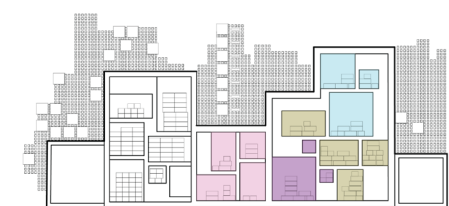


Films with blueberry dye act as PH indicator

<https://www.sciencedirect.com/science/article/pii/S0141813017312254>



orange container for 1 person  
green container for 3 person



pink meat / seafood  
purple fruit  
light blue leaf vegetable  
yellow-green root vegetable

# TEAM / CREDITS

## Team

Andrea Chiney  
Ashely Kuo

Zhaoxi Dong  
Ann Hung  
Noam Nissel  
Anushka A Vaidya  
Aura Wang  
Yuqian Wang  
Boyan Wu  
Junger Xia

## Special Thanks to

Pratt Center  
Taconic fellowship  
Paula Crespo  
Collective Food Works  
LaToya Meaders  
Femi Rodney Frazer  
David Foley  
Tim Atakora  
Eling Tsai  
Tonia Sing Chi  
Demir Purisic



1. Students visit Collective Fare Cafe and Market
2. Guest critic Demir Purisic examines a model by Zhaoxi Dong and Yuqian Wang
3. Latoya Meaders and Chef Rodney offer feedback during final review (Bottom Right)



