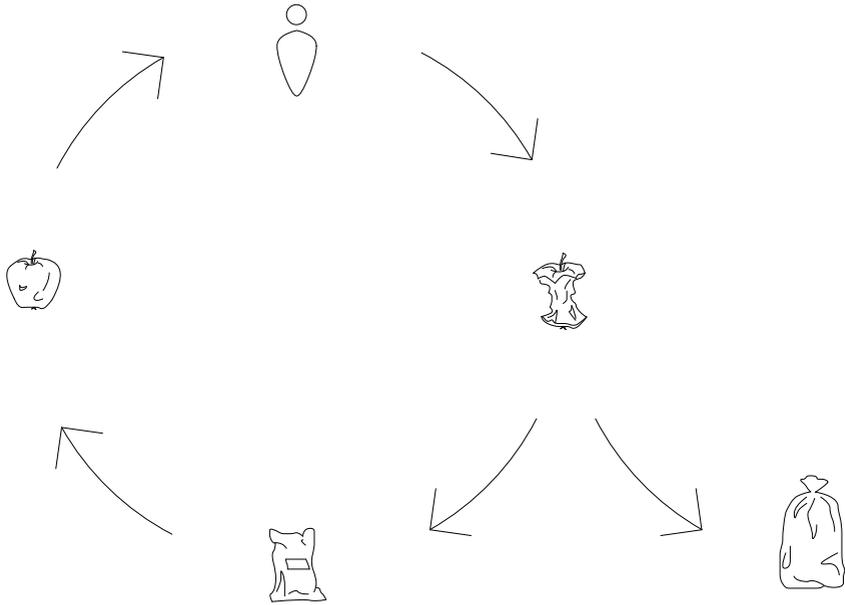


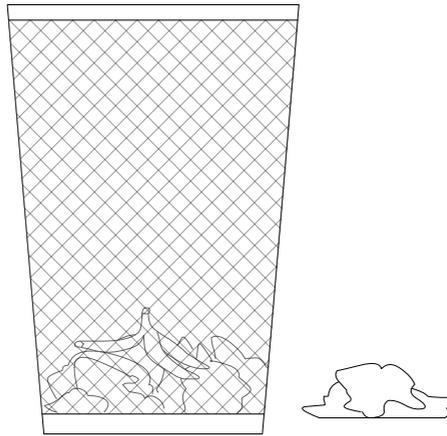
Waste's worth - the future of fallow spaces

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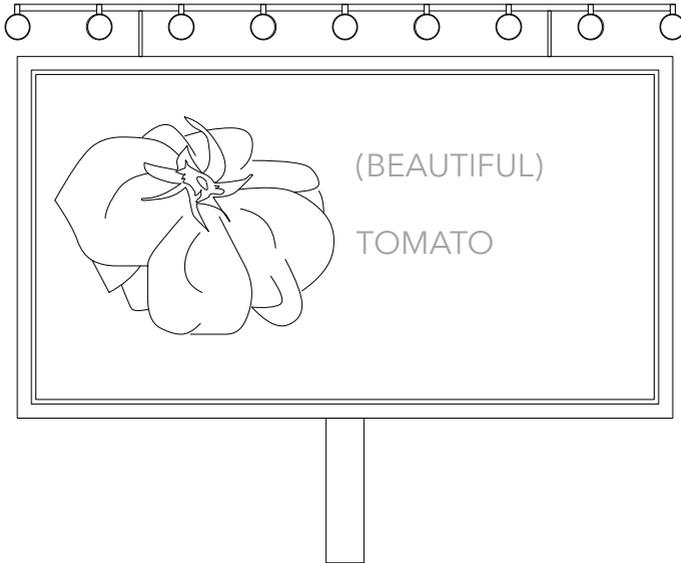
Our ‘modern day society’ has reached an unprecedented level of consumption. We also pollute more than ever, and most importantly, we waste more than ever. In Europe we throw away so much that it has become a common practice to externalize our waste management. Thousands of tons of waste are shipped away to areas of the world, where non-sustainable, dangerous and unethical business practices, such as child labour is common. This does not only concern non-biodegradable products but also perished products that are burned away. Observing this current moment of change, being conscious about the amount of our waste is not enough. It’s time we employ alternatives to deal with it. Waste management often takes place in non-urban facilities in the hinterland. Hidden from the public, the quantities and challenges of our greedy consumption become unimaginable to us and hence outside of public debate. This takes away the power of education through visual means, and makes us less aware of what waste we produce. Switzerland being the second largest food waste contributor in the Europe after Belgium (almost a kilo a day per person!) we must think of a solution to make the broader public aware of the implications of our consumption. The fact that we live in a global economy does not help with this particular topic. We have such easy access all year round to special products that we often forget the immense chain of logistics and pollution that it entails. Access to good quality food must be a right for everybody, but we must deal with what these privileges encompass.



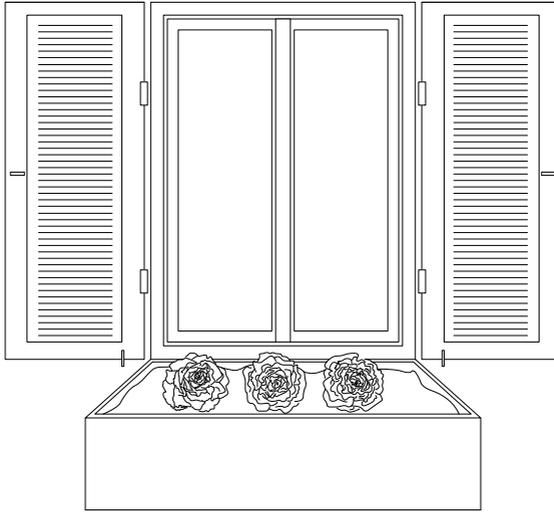
Talking about waste reduction, ‘circular economy’ immediately comes up as a relevant strategy; Its relevance derives from its double effect of repurposing waste and in doing so, also reducing emissions very drastically. Two effects that are extremely important in the rehabilitation from the climate catastrophe discourse. Possible repurposing outcomes of food waste are energy production and the production of fertilizers, both tactics starting a new cycle in a circular economy. The latter example has already been employed in Gennevilliers in 19th century France, where farmers increased their yields using waste as fertilizer. A modern example is the Symbiosis project in Kalundborg, Denmark, where both private and public companies closed the flows of energy, water and waste.



Waste is not visible in our society. Since the 50's there has been a huge campaign of a clean and clinical environment. However we produce more waste than ever. One third of the food we produce will never be eaten. Most of the logistic and recycling processes happen outside the city and are never experienced by everyday city dwellers. The aim of the installations in the Thurgauerstrasse is to make these important steps visible and include them in the city, where they should belong, at least partially. Or as Bruno Latour puts it 'Making things public'.

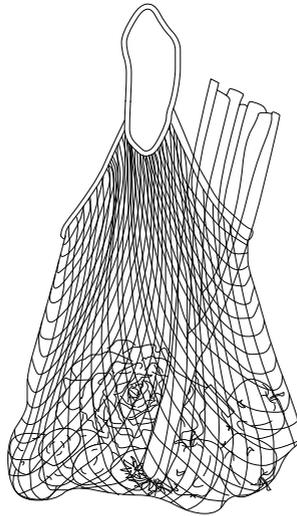


Main suppliers in Switzerland, Coop and Migros, both have lines for non calibrated products; for coop the line is called *unique*, for Migros, the products are sold under the M-budget line. This type of product repurposing is especially relevant because it combats waste but can also be sold to the general public when they are not being consumed by restaurants and industries for not meeting certain standards. To avoid future waste we could see a new law, which would make mandatory donations of these off-standard, however perfectly suitable products. From a narrow economical perspective this practise of course poses a dilemma, since the value of preparing the food to be sold is higher than simply dumping or transporting it.

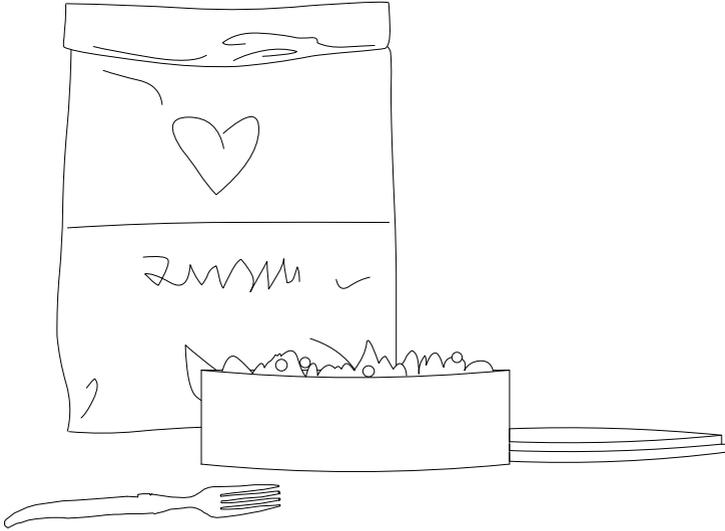


Urban production is being talked about a lot lately. Fact is however, our cities are losing their agrarian land and farmers on a steady basis. Green belts and Farms in proximity to the city are being built up. The force of the market is pushing land prices so high, that they are no longer profitable as agrarian land and fall to real estate speculations.

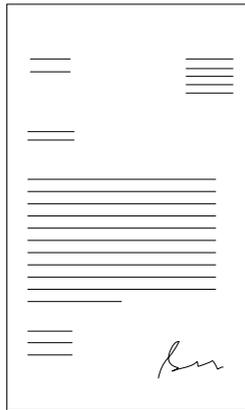
This is the case of the Glattpark Areal. In Zürich urban production makes up for 1-2% of all food. If we were to use all possible land to farm in the city of Zürich, this would make up for 4%.



If we wish to build up a more sustainable chain of production in the future, the consumer and producer will have to come closer together, cutting endless networks of logistics and food miles on one hand and allowing pricing to be fairer on the other.



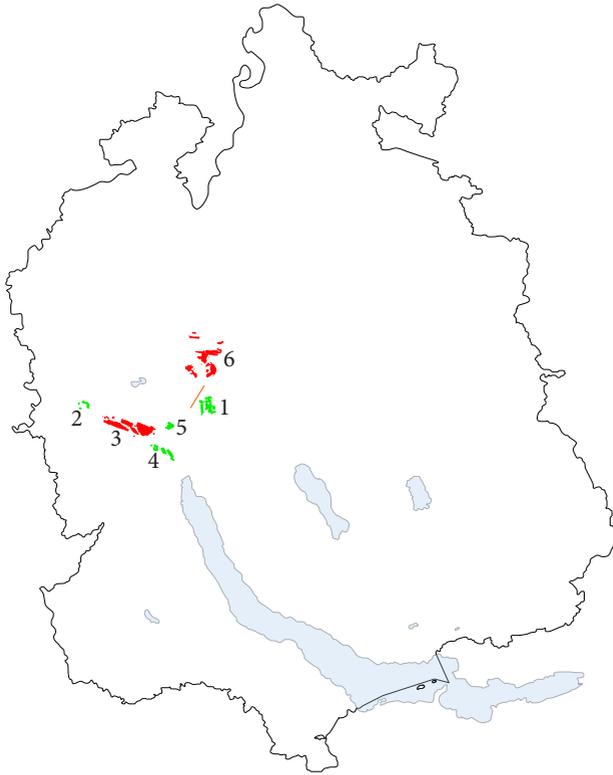
Re-use in Switzerland; over the last few years, we have seen a rise in popularity of cheap and reusable foods. A massive change towards social awareness; we think more about where our food comes from and as individuals we try to buy better food. This is traceable in the rise of initiatives like 'Too good to go', 'Assbar' etc.. However, even though this saves food, it mostly comes from the latest stage in the supply chain, The Supermarket. In the case of Too good to go, repurposed food comes with some amount of plastic. We must think about new ways not only to reduce packaging, but also intervene at an earlier stage of the supply chain, so that our actions have more value.



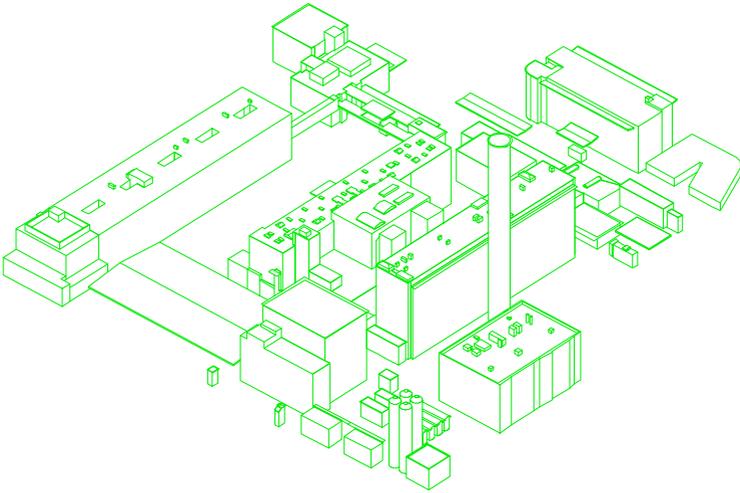
Corporate governance and social responsibility will play an important role in the future of a sustainable way of living. Contemporary zonings of corporate districts with their current private ownership model of land and building has to be rethought, giving way for smaller entities to infiltrate and for urban life to happen on the ground floor. In that sense corporates and their buildings in the Thurgauerstrasse are considered actors that have multiple implications, politically, financially and socially. Restructuring would hence influence the way these buildings are used, the facilities they share and the real estate market. Models of shared ownership between the corporates and the city would create legal 'grey zones' e.g. the lobbies and atriums of such buildings. These grey zones would create space for interventions, such as the installations I am suggesting.



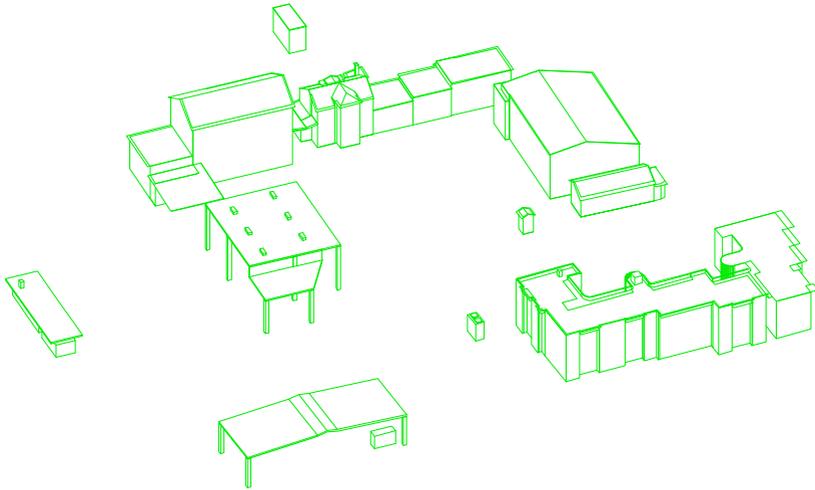
The canton of Zürich has two main distribution facilities for Coop and Migros, one in Volketswil (right) for Migros, and one in Dietikon (left). The airport is situated very close to the Thurgauerstrasse (in red); it takes exactly 10 minutes by tram from the stop Oerlikerhus to get there.



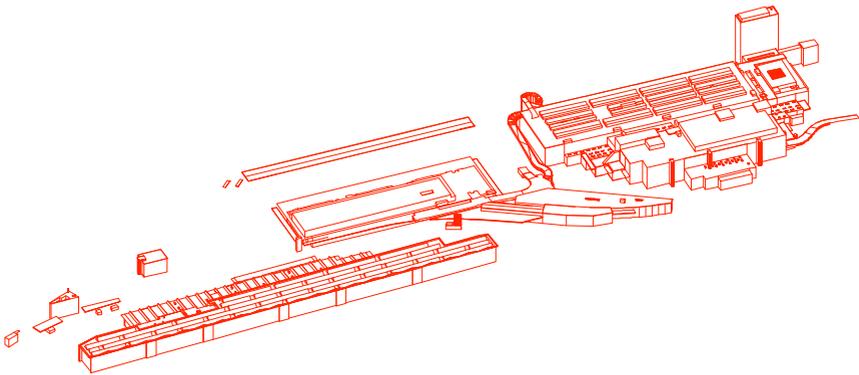
Locations of logistic and recycling facilities in Zürich city.



1. The recycling centre Hagenholz is one of the main recycling facilities in Zürich, and is soon going to be expanded. Situated in the Glattpark Area, but still in the limits of the city of Zürich, we can see the huge potential for recycling infrastructures in the area. It mainly specialises in non-organic materials, and the new infrastructures situated in the Thur-gauerstrasse are therefore addind to a growing need for these types of places in the city.

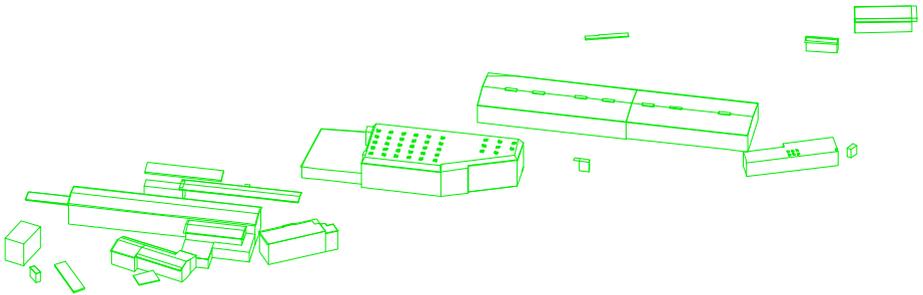


2. The Werdhölzli recycling centre is one of the main points of collection for waste in Zürich.

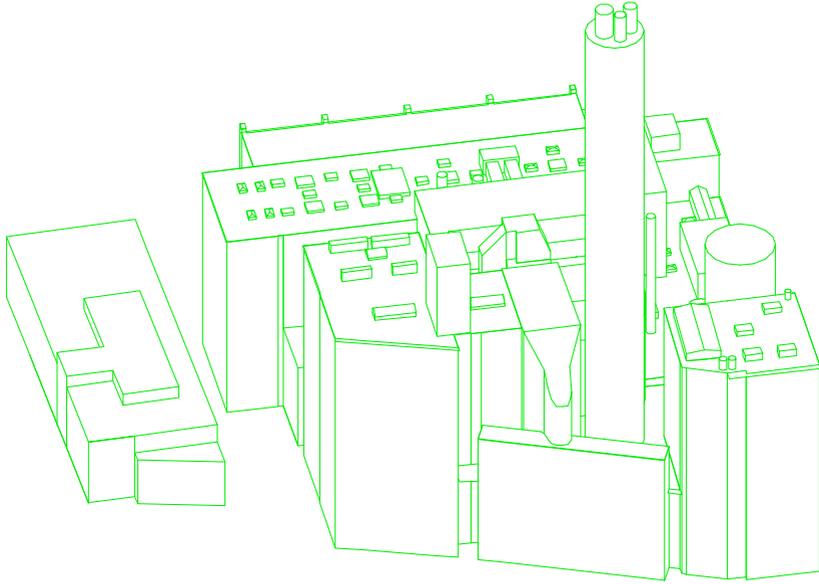


3. The facility collects thousands of kilos of farmer products everyday; the latter are later on distributed all around Zürich and beyond. If the products are refused, they go back to the farmland where they are left to be degraded naturally.

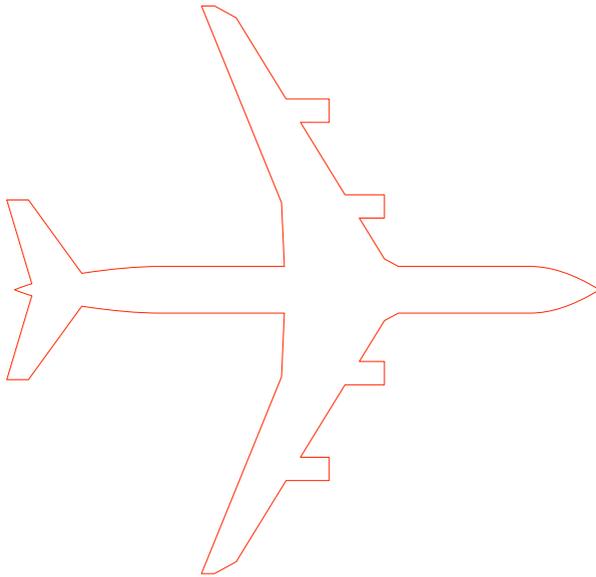
The next-door building is Migros biggest factory outlet store in the city.



4. Situated in Altstetten, next to the railways, this facility collects construction material to recycle it.



5. The incinerator, situated next to the Josefwiese is to be destroyed soon.



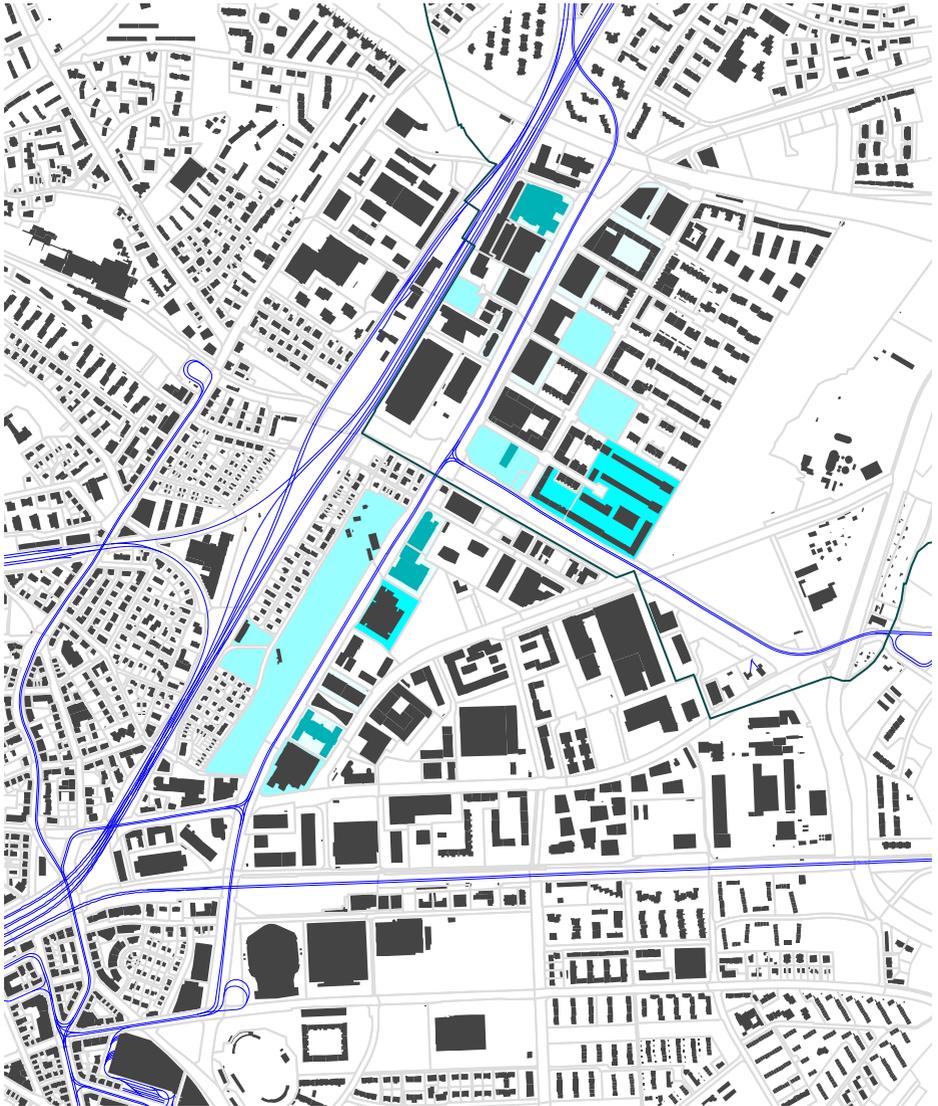
6. The airport is situated very close to the Thurgauerstrasse. It takes about 10 minutes to commute from one to the other by tram, and about 6 minutes by car.

Thurgauerstrasse could be described as a desolate, sad, boring street that is mostly used by cars. With its grand buildings, sometimes post-modern, sometimes just immense glass facades, it reminds us of what a failed corporate dream from the 80's looks like. Now, it needs action. Not only because it is in a city where housing becomes more and more spare, but also because we need a new way to think about these kind of spaces, which will remain empty because of their monetary value and owners. The fact that all these buildings are owned by private real estate investors makes us think who the city really belongs to. But mostly, it needs to avoid gentrification, which would destroy its potential for a fair living.

A way to tackle and amplify its potential is to look at the lower levels; the street is mostly made out of empty spaces with high ceilings. Nobody rents these lobbies and atriums, as they are included in the monthly rent of an office. Ideally, these spaces would be full of workers taking a break, drinking a coffee, chatting away, or playing some table football during breaks. Instead, they are silent and empty spaces that are not the least attractive.

The project looks at a broad scope of what these spaces could offer, and their potential to spill over some life in the Thurgauerstrasse making it perhaps more liveable.

## Ownership



The Thurgauerstrasse is split in two communes, the city of Zürich and Opfikon. The border is situated just in the middle, making it more complex in terms of master planning. The city of Zürich owns some parcels in Opfikon that remain to be unused. On the one hand because they are an interesting investment and give power to the city, and on the other one because the city of Zürich does not want to sell it to real estate investors like Opfikon did, but would rather like to exchange them for privately owned land within its borders. There are some Genossenschaft parcels in the area, notably the Oerlikerhus, and in Opfikon the Glattpark project. Otherwise the other parcels were acquired in the 80's and still remain in the investors hands.

The interventions take place mostly on private property and in one case on a plot that is owned by the city of Zürich.

-  Border between Zürich and Opfikon
-  Interventions
-  Genossenschaft
-  City of Zürich
-  Real estate

## Fallow spaces in Thurgauerstrasse

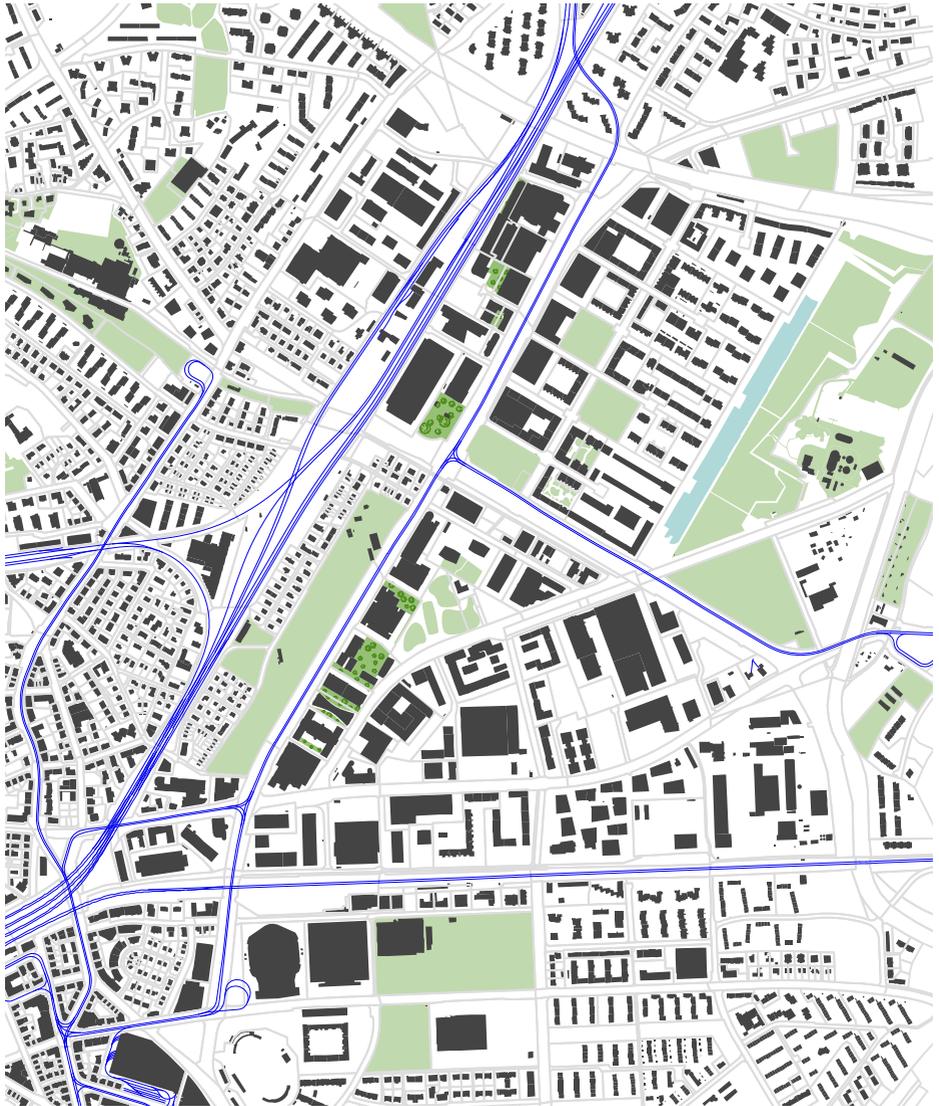


There are many unoccupied spaces in Thurgauerstrasse that have an immense potential.

Normally speaking, the ground floor of a city, or at least a street, is where social life takes place; where you find cafés, go to restaurants, buy the newspaper or get a manicure. In the Thurgauerstrasse, it is the opposite. The ground floor is mainly made of lobbys and atriums, left empty, a remain of the glamour dream of the 80's esthetic. Whereas the ground floor of the city is where the money is, in the Thurgauerstrasse, it is in the levels above. We can speculate that actually the whole ground floor of the Thurgauerstrasse is one big fallow space.

	Office	1368.2 m <sup>2</sup>
	Lobbys and Atriums	3973.2 m <sup>2</sup>
	Other	272.8 m <sup>2</sup>
	Empty parcels	31037.2 m <sup>2</sup>
	Parking lots	21025.9 m <sup>2</sup>
Total:		57'677.09 m <sup>2</sup>

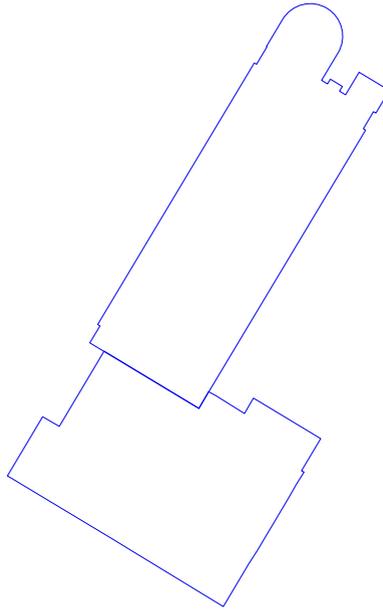
Green areas



The parking lots are not used much (the whole of Thurgauerstrasse's underground levels are filled with them), and could all be replaced with at least grass patches, to diminish to high temperature, and environmental impact asphalt brings, especially in the summer.

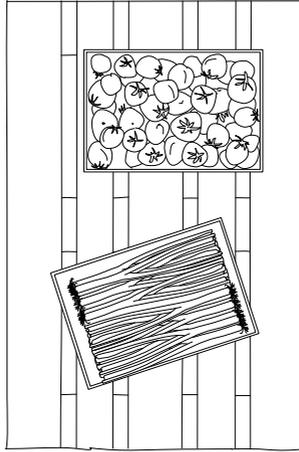
-  Potential new green areas
-  Already existing

## New Leonardo

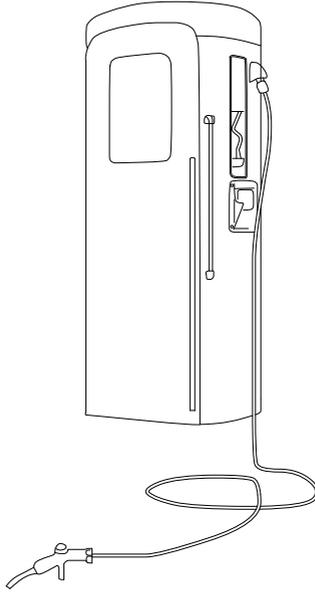


The New Leonardo is owned by JLL, a real estate investor that exists in more than 50 countries. The company offers different layouts and arrangements for the offices. The atrium is to be shared and used as a recreational space, but remains empty the whole day. It is now replaced by machinery that fill the high ceiled space, and is rented as a cheaper rent/m<sup>2</sup> because of its lack of amenities, such as toilets. The offices and labs to check the quality control are rented as normal office spaces. The «lobby» or coffee area is reduced to a more modest space in the back area of the building.



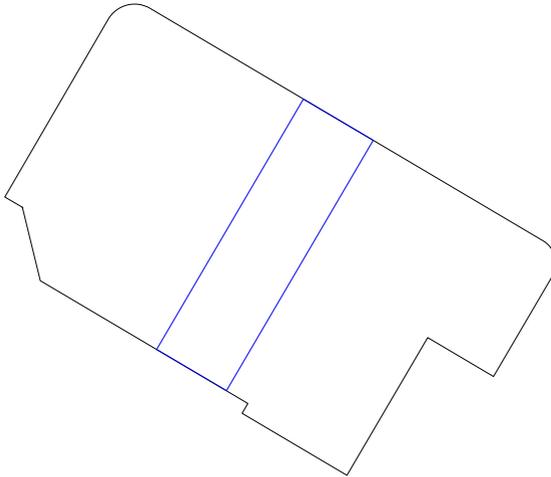


Situated close to the airport, a new distribution centre for the city of Zürich inhabits the New Leonardo building. Daily, thousands of kilos of fruits and vegetables are collected, sorted, thrown away, stored, packed and shipped again. The processes take place simultaneously; trams, trucks and trains are always in movement. Above the tumultuous ground floor, workers go to their everyday job, and can see the coming and going of many foods from their desk.



In the old lobby of the same building, machines, computers and university researchers fill the room. Because of their close proximity to infrastructures that deal with waste, they have enough resources to test and make new types of fuels. The aim is to produce high quality fuels that are sustainable and derive from biomass residues. This allows a smooth transition to a cleaner fuel production and diminishes the use of traditional combustibles (which make up to 95% in Switzerland). It also makes the quantity of CO<sub>2</sub> produced transparent.

## Wunderkammer

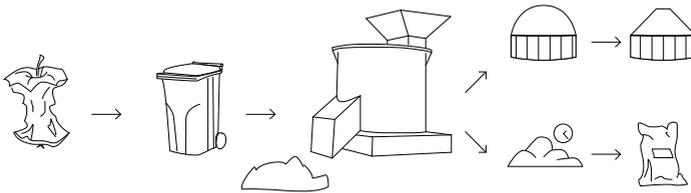


The parcel is mediated and managed by the city of Zürich. It is normally to be kept as a parcel that brings cultural life to the area, and therefore asks for a large range of programs that will vary through time. Some parts are thought to be profit oriented, whilst others must remain non-profit and beneficial for experiments and social life. Therefore, One third of the building is to be rented to businesses like Migros. The second third is for independent businesses like the compost centre, or smaller occupants. The remaining third is dedicated to a non-profit organisation, be it Wunderkammer or another tenant. The land around is to be kept as an accessible and open garden.

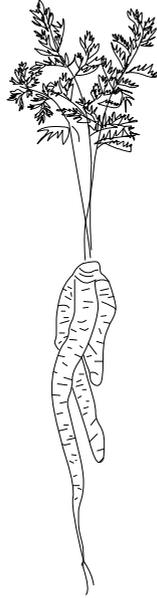




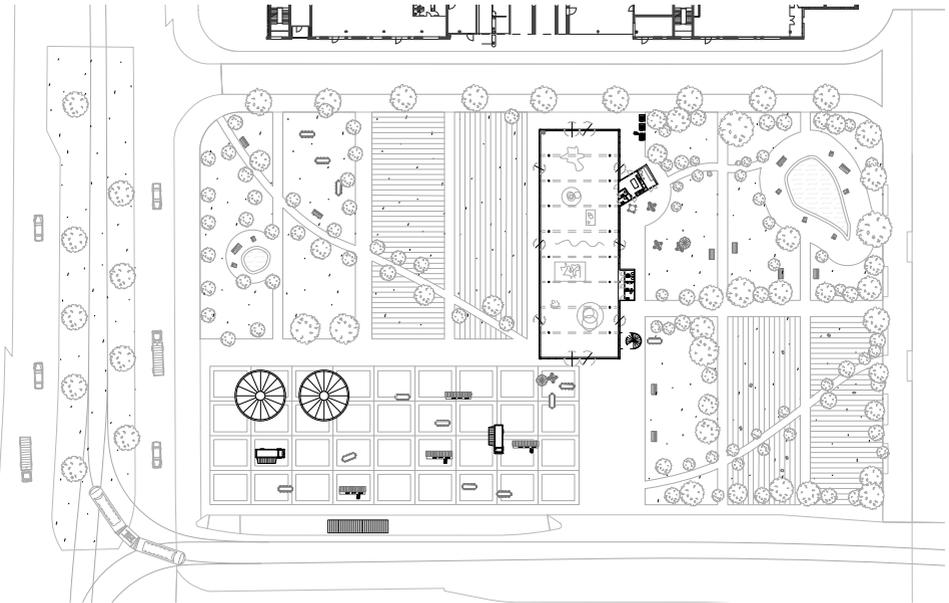
In Opfikon, the city of Zürich owns a parcel. It is one of the few that has not yet been built on by real estate investors and that has a lively and neighbourly social life. The city has given an undetermined lease to the Wunderkammer association. It organises concerts, meals and parties for the inhabitants of the area. The city is keeping the parcel as an investment and doesn't want to sell it yet, but uses it as an interim use, and has recently decided it needs a broader user as Wunderkammer, in terms of cultural life. The new building allows for a flexible environment and rooms that can adapt through the years and welcome new functions.



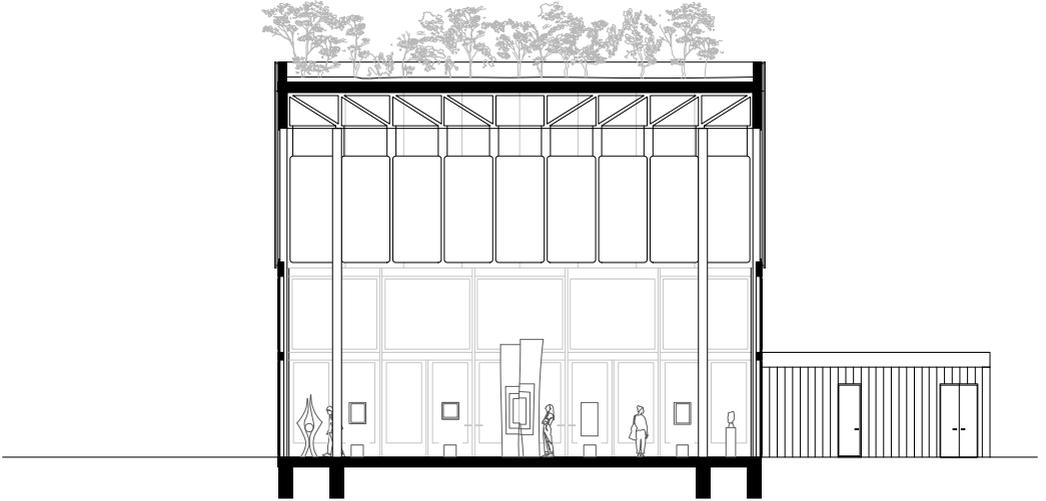
On this same exact parcel, the neighbourhood and the Oerlikon commune are now using a composting centre. With four composting piles of 80x6 meters, it raises awareness for the inhabitants and produces fertilizer and soil. The composting is free and gives the opportunity to show the neighbourhood the quantity of waste they produce and use it for new purposes. With its bad reputation of smelling, it shows people that with correct processes their waste becomes another man's treasure, and doesn't emit odours. The parcel is mediated by the city of Zürich in its new program.



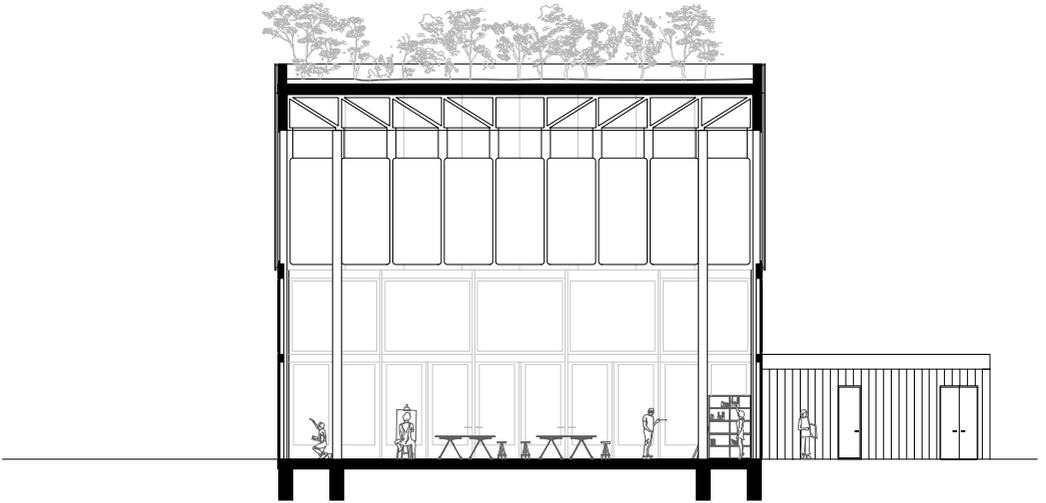
Next to the composting centre, there is a market for products that have been dismissed and that would normally be thrown away. These products are sold at a cheaper price, and provide a good option for the inhabitants of the neighbourhood. They include ugly, damaged, but not rotten fruits and vegetables that have gone through the distribution centre next door and elsewhere in the city and have not been sold.

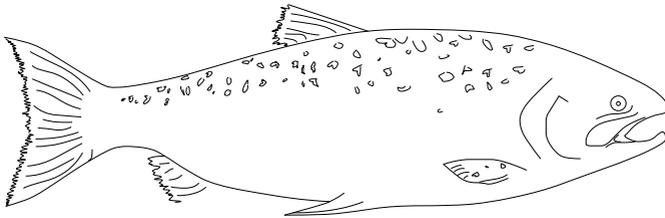


The parcel will likely change through time, and therefore some parts of the building will also be used for other activities, such as exhibitions and cultural events for the neighbourhood.



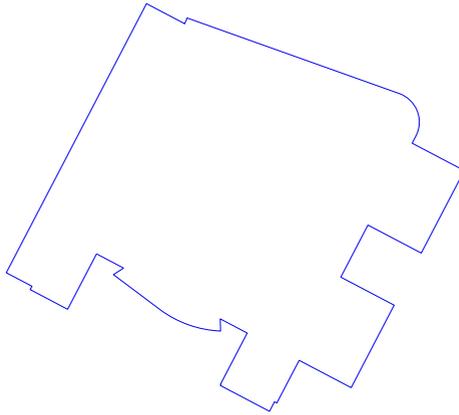
Alternative uses of the building



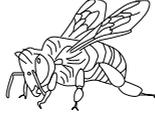


The future of the composting centre probably entails its destruction, and therefore, we can speculate about new functions that will be created. It could simply be an extension of the park nextdoor, or a production center for organic swiss fish, or simply become a fish pond.

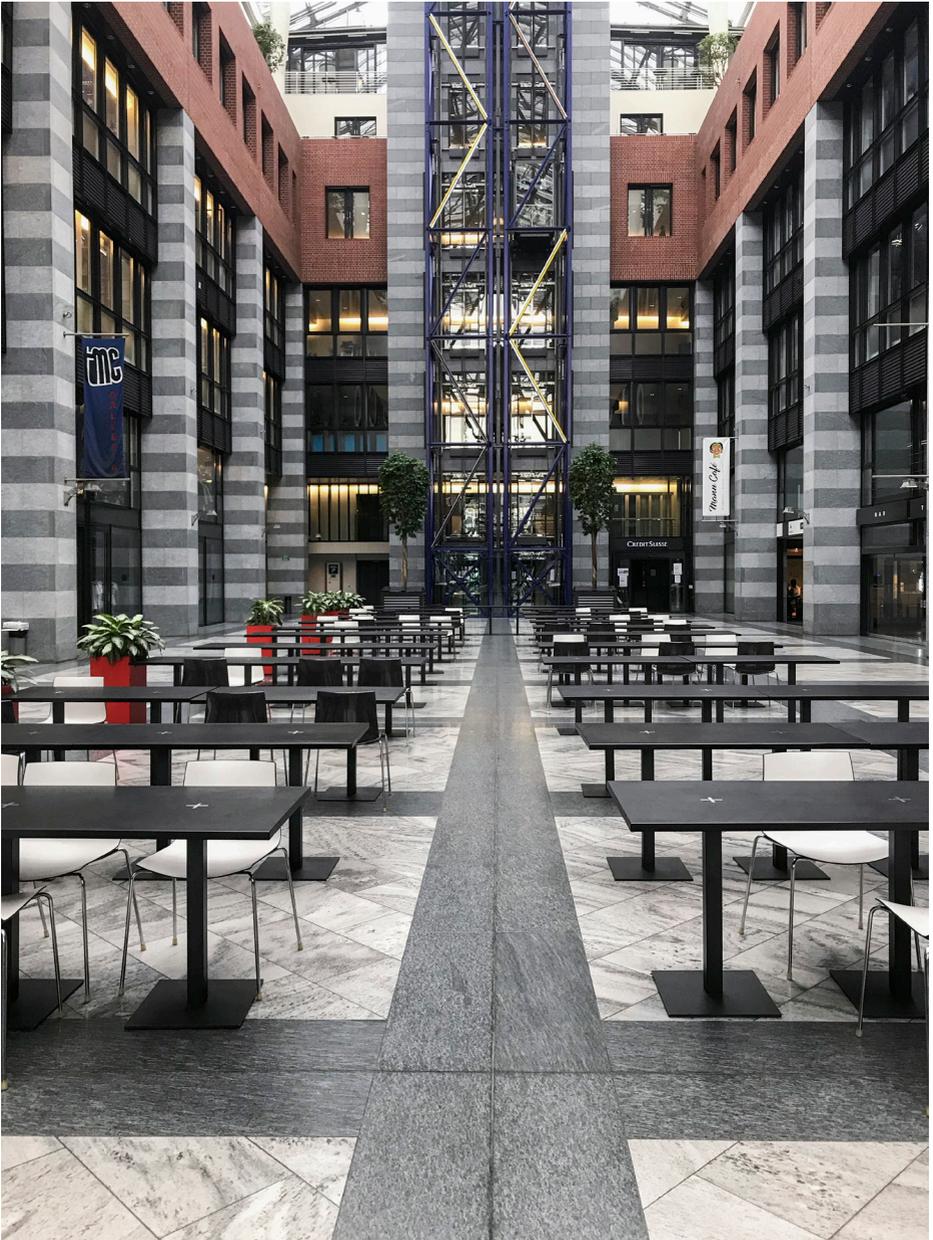
### Galleria



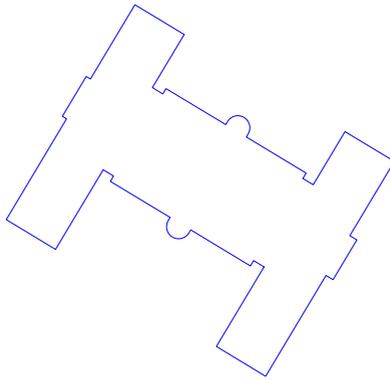
The Galleria is owned by Cavegn Immobilien but has many different tenants (including Crédit Suisse, clothing shops and a kiosk). The central atrium space is not occupied by anyone and is destined to be shared by all the occupants. The vanilla production is therefore to be enjoyed by all, and the tenants may pay a supplement in their rent for the benefits it brings them. A private company owns the production that rents two rooms for the supervision and control of the production. The quantity that is produced answers to the demand of the whole of Zürich, and is especially interesting for pharmaceutical purposes as well.



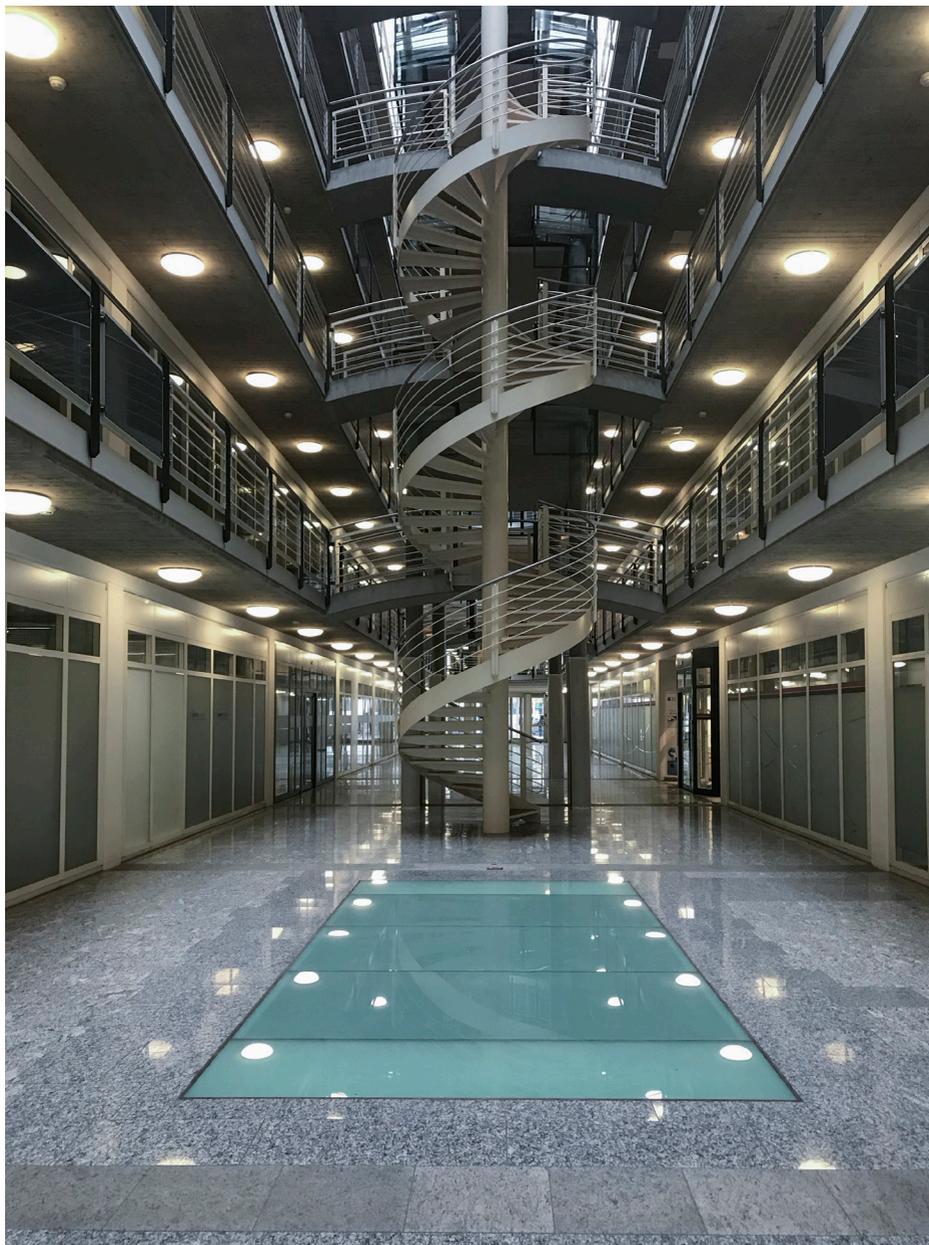
Urban production is heavily linked to an ecosystem that is not possible to exist in a city and it is therefore not possible to have an agricultural approach to the Thurgauerstrasse. However, Vanilla is an exception. Indeed, the fertilisation of vanilla flowers has to be done by hand for our consumption, as the bees do not pollinate the flowers enough for our needs. The vanilla is grown in a very controlled environment and is therefore of a relatively high quality. Vanilla grows in a shady environment, which has to be 15-32°C all year long, needs a lot of water, and can grow up to 25 meters. Good top irrigation is needed.

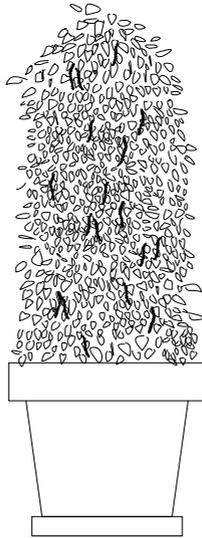


## Imperial



The Imperial building is owned, like the New Leonardo by JLL, and offers a flexible range of office configurations. Like in the Galleria, the intervention takes advantage of the lobby, the unused space in the middle. Because of the height and shade, it is quite adapted to growing some specific species of spices, like black pepper.





Like in the Galleria building, the Imperial has important qualities that are suitable for the growth of certain species. Black pepper is one of the spices that are grown with increasingly more pesticides. Due to its vulnerability to pests around 70% of imported spices contain pesticides. Not only do European and Swiss markets import this product from overseas, but the standards require less pesticides. Peppercorn is the most traded spice in the world. The peppercorn plant can grow up to 4m and necessitates little irrigation, and a temperature from 15-30°C, and is self-pollinating and cross-pollinate, so bees are not essential to produce pepper.

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