



figure 00:1
Laura Letinsky, Untitled 10,
New Haven, 1999



Reprogramming dead or
under-used space through
the intervention of
food and architecture

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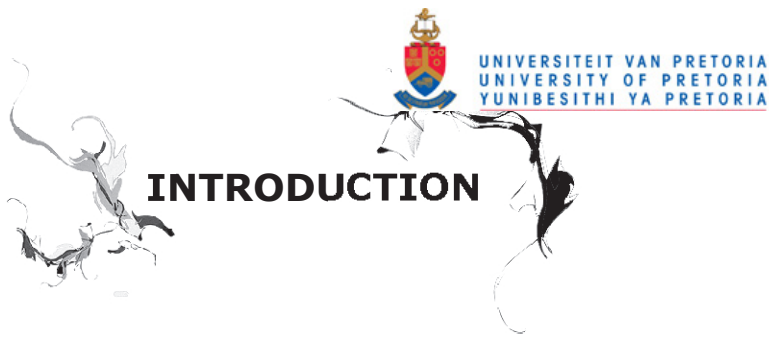
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figure 00.2
Laura Letinsky, Untitled
#38, Berlin, 2001



Food is not just what we eat. It is an expression of who we are, how we live, and the world we inhabit (Kurlanaky 2007:32).

Once, food was defined by very small geographic zones, prescribed by the products and traditions of an area. Never has food been more of a global commodity than it is today, however, because of the ease with which exotic ingredients cross borders and oceans. Today, trade is shift and global, and therefore food no longer reflects its place or time. For that matter, the same can be said about architecture. Globalization is fashion.

Surely architects have to create and determine much more than just shelter, architecture for the eye and meeting the physical requirements of space. What they create shapes the minds and experiences of the people exposed to it. It is the art of transforming spaces into environments that will enhance the psyche through sensory pleasure and the use of space. The aim is to create a sensory experience, in which a building is seen as 'food' and how it nourishes the people and the city.



figure 00:3
Laura Letinsky, Untitled
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All Images and sketches by author, unless

Images marked with *, are based on aerial photographs obtained from the Tshwane Metropolitan Municipality.

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