



figure 30:01
Painting based on 'Smiling Lion'
apartment section, 1982



"I believe that the crippling European and American amputations an artist has to go through to turn himself into one are a severe limitation [SIC]. He reduces himself to a mere part in his attempts to suppress his contradictions, his confusions and his conflicts.

*As for myself, I do not care – I am more than one. I am often the opposite,
I am sometimes the other."*

Amancio Guedes. 1977

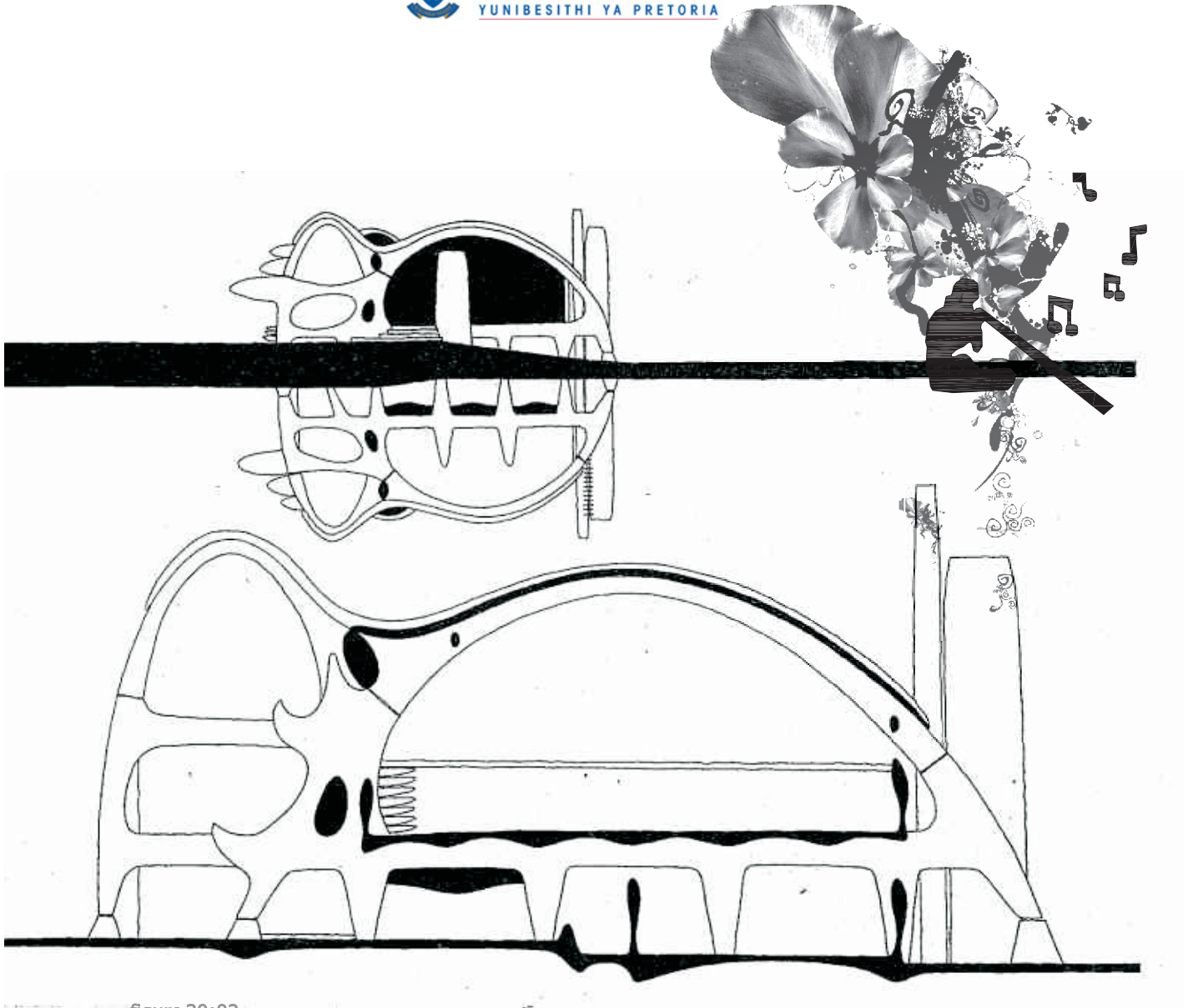


figure 30:02
Sections of Saipal bakery
showcasing the sculptural
quality of the structure

Saipal bakery



The Saipal bakery was designed by Pancho Guedes in the former Lourenço Marques (now Maputo), in Mozambique in 1954 and 1955. It was designed as the headquarters and factory of the Lourenço Marques Bakers' Co-operative.

The section is generated from two parabolic arches creating special scales, spaces and forms. The façade was designed to be an important 'introduction' to the building in its context.

The success of the building lies in the fact that it has given a suburb, and the local baking industry, a landmark symbol in a building they can identify with. Its honesty lies in its simplicity of forms and structural clarity. According to Pancho Guedes (Green 2005) in its early days Saipal bakery had a powerful symbolic charge - the bakers loved it and explained often how marvellous it was that he had made their building in the shape of a huge Portuguese bread.



figure 30:03 (above)
View of Saipal bakery
showcasing the
sculptural simplicity of
the structure

figure 30:04 (right)
Parabolic arches



figure 30:05 (right)
Photograph
showcasing structural
clarity





figure 30:06 (above)
View of the exhibition
capsules of the British
Airways London Eye



figure 30:07
View of the gigantic
A-frame legs and
wheel of the British
Airways London Eye

The British Airways London



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Designed by David Marks and Julia Barfield, and built in 1999 as an observation wheel to serve as a landmark of British prosperity in the then forthcoming millennium, today the £85 million London Eye attracts 3.6 million visitors a year (Thompson & Smiths 2001).

On a clear day, the highest point on the ride gives views of about 40km in all directions. The capsules rotate in mounting rings outside the wheel rim, to give passengers the best unobstructed views. The hub of the wheel sits on top of the A-frame legs, and the forces are taken by six steel cables attached to a 1 200 tonne block of concrete in the ground.

The London Eye is a lesson in how a design of an observation box can become a landmark, communicating an abstract idea to the visitor.



figure 30:08
View of the British
Airways London Eye

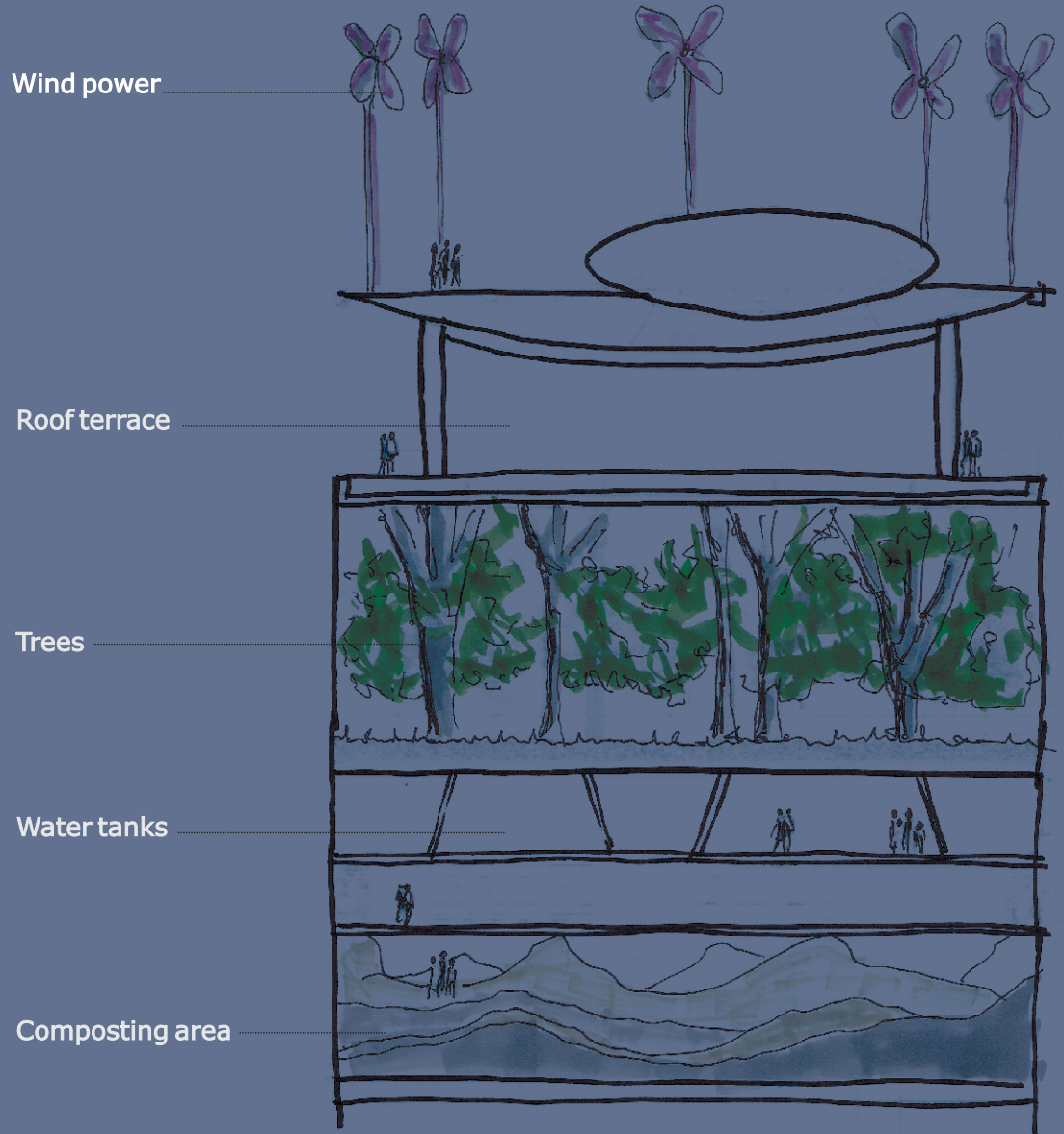


figure 30:09
Section drawn by author
based on MVRDV's Dutch
Pavilion, showcasing the
stacked landscapes

The Dutch Pavilion



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MVRDV's Dutch Pavilion, in Hanover, Germany, presents the visitor with a series of stacked landscapes based on natural and manmade environments (Gissen 2003:94).

You pass through a polder, a forest, and a marsh, ending up on the roof, which has a lake and viewing platform. The design also includes a water-reclamation system to capture and distribute rainwater throughout the building, and generates its own energy via windmills.

The consumption of fossil fuels is one of our biggest environmental problems, and with buildings consuming more than half the energy used worldwide according to David Gissen (2002:19), architects have to come up with new ideas by which buildings can generate their own power, or have to inform the public about how to sustain themselves and their cities. MVRDV architects redesigned an existing parking garage in 2000 so that it would consume less energy, and to showcase how alternate sources of energy made from renewable sources can sustain a building.

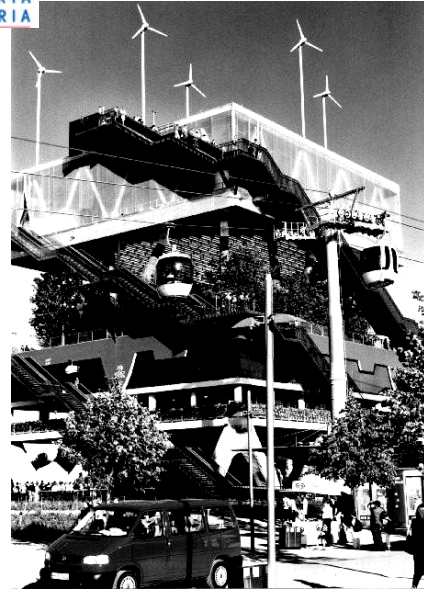


figure 30:10
View of the building
(Gissen 2003:94)



figure 30:11
View of flowers inside the
building
(Gissen 2003:94)



figure 30:12
Pick 'n Pay Cooking School's
information booths

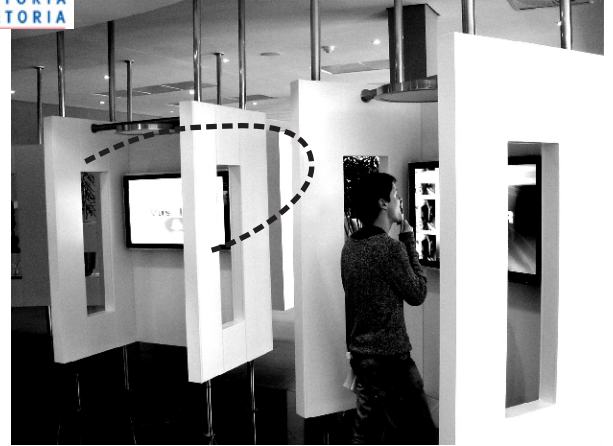


figure 30:13
Pick 'n Pay Cooking School's
learning kitchen, showcasing the
extractor fans.



figure 30:14
Pick 'n Pay Cooking School's lecture
rooms, with mirrors and digital
screens used to project the
instructor's preparation process.



Pick 'n Pay School of Cooking



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The Pick 'n Pay School of Cooking offers one kitchen and a lecture room catering for up to 84 students per week. The class is situated in the demonstration kitchen in the conference centre of Pick 'n Pay Office Centre, in Rosemead Ave, Kenilworth, Cape Town.

Pick 'n Pay advertises its course as an easy, accessible cooking school for all of the public (Graham 2007:1). However, after visiting it and going through three security checks and a boom, one can hardly imagine anyone from the street walking into the school. A vital lesson learned from the Pick 'n Pay school is that although security is currently a major issue in South Africa, open public access will have to be a crucial design focus.



figure 30:15
One of the lecturing chef's
behind her cooking counter.