

## Learning/memory space.

**SG FARM** hoped to trigger learning, memory and recall of food production amongst diverse groups. In the heart of the Central Business District, it attracted both the typical office worker as well as groups that one did not expect to find — older men and women, some working as cleaners, administrative staff, or retirees gathering on a day out, many of whom used the public seating areas and swings.

Conversations were struck up, information exchanged. One helpful individual shared information on where resources for urban farm set-ups like ours could be found at low/no cost.

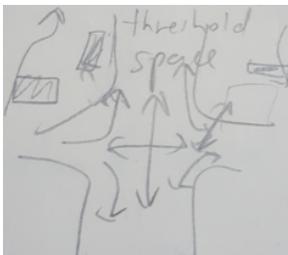
## Mnemonic markers.

**SG FARM** attracted individuals who had gardens and recognized plants, but also people interested in, but who had little plant literacy. These plants acted as mnemonic markers that aided thought about food plants, if not edible farming.

Regularity aids memory. In week 2, a line had formed for the plant giveaway scheduled at the lunch-hour. We began seeing familiar faces who came back several times to ask about planting advice.

## Threshold space.

With the introduction of SG FARM, Raffles Place green became a temporary threshold space, for meeting others, and as in-between space.



learnings from SG Farm, [TANAH](http://TANAH.cargocollective.com/tanah)  
[cargocollective.com/tanah](http://cargocollective.com/tanah)

## A map for today.

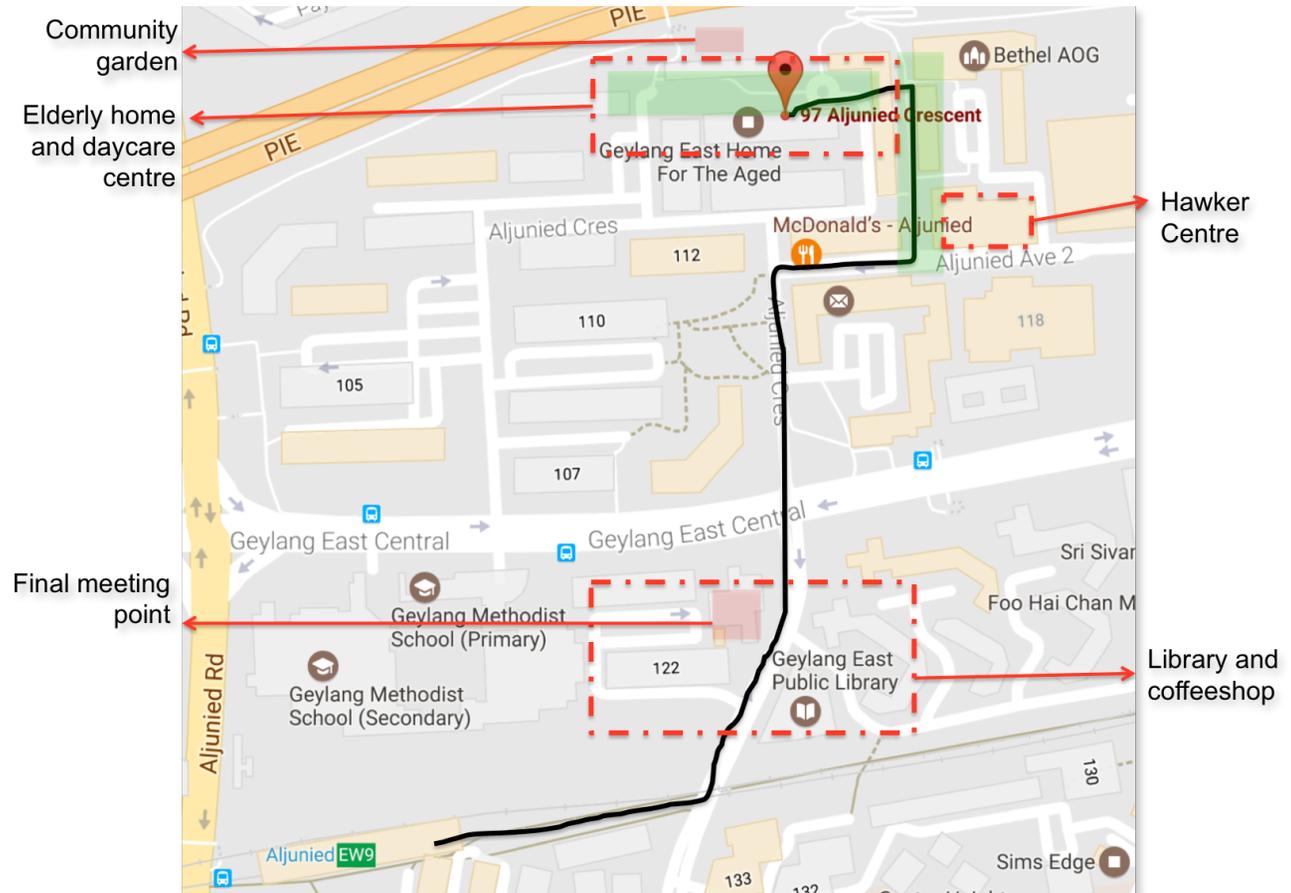
red: places we'll point out to you

green: corridors/open space

## Tips for seeing spaces.

what is a corridor/path? what is a node?

where are the empty open spaces and fixed filled spaces?



# the map / the mapping?

A guide for the evening

Food.Space.Design Takeover #1 of 2

5.5.17, site visit to Aljunied Crescent

A WORKSHOP with The Substation

Huiying Ng  
[huiying.n@gmail.com](mailto:huiying.n@gmail.com)

Consumption makes up a huge part of city life. Most of our activities and skills relate and circulate around this: the time we give ourselves is poorly-attentive to *making* and overly-attentive to consuming. And somehow, the harder we work, the more the balance tilts. Instead of spaces for work and spaces for play/luxury, can we design spaces to synchronize conditions for living differently?

**In city living, the money we give someone for a product is actually money that goes to paying for the expertise and infrastructure that made that product.**  
Take beer. Or beef.

**There are several impacts on the person when we pay money for food-made-through-others'-expertise.** For one, we are separated from the way it is produced.

**We don't know how beer is made, or what a beer-brewer thinks about in trying to achieve the finest quality beer.** We don't know the sources, spaces and quality of air s/he works with.

**The further production is from us (be it out of sight or outside a country), the easier it is to not care about it.** We think of things as 'mine or yours, paid or free'.

### Take the kitchen space.

Paying for "outsourced food"—paying for someone else's expertise, has direct impacts on our emotional lives and relationships. We lose sight of both the food producers, and the emotions, experiences and spaces we could have had in daily life.

When someone who has grown up buying "outsourced food" his/her entire life finally starts making his own food from scratch (not using that tub of tomato puree), suddenly a whole world of food, flavour and emotional nourishment appears.



### Can we design to reduce this separation?

We can design spaces to change the way people relate to the food networks they are connected with. We can be attentive to people's visual fields—what people have in sight, they have in mind.

We offer some beginning ideas from SG FARM, an urban farm set-up in Raffles Place in Sept-Oct 2016.

