

# EAT: Design-Build as a Method for Advancing the Physical Constructs of the Slow Food Movement

The Slow Food USA movement is inextricably linked to physical infrastructures and spatial manifestations at varying scales. Nearing a three decade legacy, the Slow Food movement was founded in the mid-1980's in an effort led by Carlo Petrini in Italy; and currently, the parent Slow Food International movement is active in 150 countries.<sup>1</sup> Slow Food USA was officially founded in 2000,<sup>2</sup> and now includes at least 170 chapters nationwide.<sup>3</sup> Advocating “good, clean and fair” food for all, the movement promotes sustainable small producer farming practices, biodiversity and preservation of food culture and unique tastes.<sup>4</sup>

## INTRODUCTION

Associated spaces and places in the United States, often not officially affiliated with Slow Food USA chapters, have allied goals of advancing local food production networks, stimulating a return to food knowledge for citizens of all ages, integrating community involvement and promoting sensorial taste experiences paired with opportunities for a return to gastronomic conviviality. This paper introduces the *Foodspace* research/creative work project and discusses the potential for Design-Build within the local food movement by focusing on two southeastern cities in the United States; Birmingham, Alabama and Chattanooga, Tennessee. With spaces ranging from upscale local fare restaurants, farmers' markets, craft bakeries and breweries, to neighborhood/community gardens, “food hubs”<sup>5</sup>, co-ops and hands-on education gardens for children and adults, the food revolution's spatial presence is demonstrating the ability to catalyze revival of whole neighborhoods and districts. Larger scale urban agriculture within the city and the immediate suburbs has emerged in cities including Chicago, Illinois—home to two of the first “vertical farms” in the United States, one called The Plant<sup>6</sup> and the other named FarmedHere, LLC.<sup>7</sup> San Francisco, California boasts the Urban Agriculture Alliance, an organization dedicated to promoting and advocating urban agriculture from small to large scales.

Detroit, Michigan is a prime example of a decaying city fabric changed by the food movement. In October of 2014, food journalist Jennifer Conlin of The New York Times writes about the influx of new restaurants in Detroit, stating, “(restaurant) owners are helping shape neighborhood identity...Considered a food desert not so long ago, Detroit is now a culinary oasis. In the last year alone, nearly a dozen new

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restaurants have opened...”<sup>8</sup> Food writer Josh Schonwald also references the food innovation emerging in Detroit in his 2012 book *The Taste of Tomorrow*, writing:

“Yes, Motown, poster child of Rust Belt decay, has emerged as a mecca for food innovators. Detroit has turned a problem—massive depopulation (down 1.4 million since 1960)—into a virtue. Frustrated by the blight, the extreme food desert conditions ..., Detroiters started growing their own. There are more than one thousand gardens in Detroit. It’s Detroit—not Santa Monica or Madison, Wisconsin—that has the country’s largest farmers’ market (40,000 people converge on Eastern Market on some summer Saturdays.)”<sup>9</sup>

Schonwald describes differing spatial conditions of the new “Growtown” of Detroit including a farm “school for pregnant girls,” and a million dollar urban roof garden at the MGM Grand.<sup>10</sup> He also references future possibilities of larger scale urban farming in abandoned structures and land parcels in the city fabric.<sup>11</sup> On the prospect of economic and neighborhood revitalization in Detroit, Conlin quotes Detroit restaurateur Craig Lieckfelt, “...those of us in the food scene here really have the chance to help shape the city’s future identity...It is a responsibility that is rare for a chef.”<sup>12</sup> The now famous chef/activist Alice Waters— who is the Slow Food International Vice President, a progressive food advocate and the founder of the Edible Schoolyard Project<sup>13</sup>—acknowledges the capacity for food oriented spatial types, such as schoolyards and farmers’ markets, to bring revitalization in the U.S. As recently as summer 2014, Waters writes,

“The number of farmers’ markets and young people taking up farming will multiply geometrically. As such, we will see at least one farmers’ market in every town in the country and in turn, the revitalization of many areas.”<sup>14</sup>

This kind of spiraling increase of new businesses focused around a food culture, can be a catalyst for economic growth within urban pockets and neighborhoods nationwide. Promoting not only locally crafted culinary experiences circulating around food identity and place, the capacity of the revived local food culture to also create connections with health and wellness issues for a range of demographic constituencies exists and is growing. This ripple effect extends beyond the chefs, restaurateurs, small producers, educators, advocates, sustainable developers and community non-profit organizations leading the activities and the creation of food related environments. It also engages public health experts, medical professionals, community leaders and individual citizens.

The southeastern United States is no exception to this increased ethos of both reviving past food practices and creating new local food culture and the companion spatial conditions. In the last decade, the region is exhibiting a dramatic burst of locally sourced food related economic and educational activity by restaurateurs, communities, schools, non-profit entities and individuals. The cities of Birmingham and Chattanooga both offer models for studying the current and potential roles of design and Design-Build for food spaces impacting the mid-size southeastern city. Both cities are in the midst of vivid urban renaissances that contain focus on sustainable development, adaptive reuse, southern culture, ecotourism, urban housing, economic development and local food.

#### **ROLE OF DESIGN AND DESIGN-BUILD**

Often referred to by terms such as “local-fare,” “farm-to-table” or “farm-to-fork,” and the increasing concept of “garden-to-cafeteria,”<sup>15</sup> this philosophy of food production, acquisition and consumption-near-the-point-of-origin inevitably manifests

itself in innumerable food-oriented physical spaces and places. Rapidly expanding interest in the “local water” movement is a companion territory to the local food movement. The role, and often the absence, of the design professional in the creation of these spaces and experiences varies dramatically. With design often operating in a support function to the “food revolution” happening in the United States, local food environments are ripe with design opportunities and with the potential for urban and community renewal. Some existing projects foreground the design and architecture as primary qualities of the food experience and presence of place, while others use design for a more utilitarian background function. Chefs, restaurateurs, farmers’ market advocates and small producers pair with a range of non-profit entities, community groups and an increasing number of sustainable developers and investors to bring the food-focused places to fruition. Typically not funded and supported by the deep pocket budgets and well-developed advertising operations of the infrastructure of “big Agriculture,” the local food movement has a strong connection with entrepreneurship and community/non-profit led ground-up approaches. Due to the potential for community involvement in the food movement’s efforts and to a frequent and pressing need for economic viability and sustainability, there is significant potential for related Design-Build opportunities that engage either design professionals, design students or both.

### **FOODSPACE**

*Foodspace*, a design research project with a creative work component, begins to document an inventory of typological constructs of local fare and Slow Food spaces and places as a core step in researching the question; how can architecture and design disciplines be meaningful partners in influencing the future growth of the United States arm of the Slow Food movement and related local fare initiatives? For the project the term “*foodspace*” is used generally to refer to food-related environments ranging in scale from the interior artifact, interior architecture and architecture, to the landscape and the network(s).<sup>16</sup>

An inventory analyzing existing and emerging typological conditions of *foodspace* is a resource that reveals opportunities to focus in on case study projects at differing scales in order to study how current architecture and design contributions exist. Consideration of food network infrastructures from a design perspective inclusive of food production, transport, acquisition and consumption leads to consideration of the inevitable larger issues—food security, food justice, food safety, health and wellness. Biodiversity preservation and conservation of social practices and culture associated with certain foods are also a goal of the Slow Food movement.<sup>17</sup> Because of the potentially massive scale for analyzing local *foodspaces*, this project employs a case study approach. Currently it does not include other spaces related to contemporary food science and biotechnology that will inevitably be part of the future of food. The project’s larger taxonomic representation of existing conditions utilizes a typological approach. Eleven typologies are identified at these scales: *room*, *eating apparatus*, *growing apparatus* (the hydroponic Windowfarm<sup>18</sup> for example), *partial building*, *whole building*, *landscape of support*, *landscape for agriculture and permaculture*, *interconnected network component*, *temporal space*, *nomadic space* and *event-based space*. Within these typologies, distinctions of location, program, scale, design strategy and space generation process and design delivery are recognized. Isolations allow the study of specific case studies in their contexts.

### **DESIGN-BUILD ISOLATIONS**

In the inventory, Design-Build for *foodspace* is found at multiple scales ranging in spatial conditions from small to large, with most concentration of Design-Build

currently happening on the small scale community and/or non-profit led project. From small scale interior artifacts, such as dining booths and highly crafted interior furnishings, to the “pop-up” often mobile environments like mobile farm stands, market stalls, food trucks and smaller storage units (used for storage of tools and gardening equipment), formal Design-Build *foodspace* engagement (with architects, other design professionals and students in training) most often occurs at this scale. Since the food movement has strong grassroots origins, a substantial number of projects still have a strong do-it-yourself, or DIY, essence and a reluctance and/or lack of budget to fully engage design professionals. This is changing quickly, however, as architects and designers begin to provide value to the overall projects either through Design-Build or through traditional project delivery. Sustainable developers and other competitive partnerships are beginning to bring more funding to the movement.

Depending on the project scope, mid-scale projects such as adaptive reuse interiors, farmers’ markets and mid-size community gardens are increasingly incorporating design professionals into the design and construction process in close partnership with the owner/chef/restaurateur or the community leaders. Away from larger cities, many of these mid-size projects engage the architect’s expertise in a limited consulting capacity due to budget constraints and owner-led more grass-roots style projects that primarily engage local contractors. In the south, while the project delivery processes may not be considered architect-led traditional delivery or Design-Build delivery yet, an awareness among food entrepreneurs of increased value related to architects’ contributions exists. A substantial amount of ground up restaurant construction has begun to engage architects, interior architects or interior designers at some point in the process, not only to design projects but to assist in typical activities of navigating the construction and permitting process particularly in urban contexts.

At the larger scale of *foodspace* for urban agriculture and commercial sustainable food production operations, the architecture, design and landscape architecture professionals are more engaged due to design complexities and extreme technical system based requirements as in the case of rooftop garden farming, solar, water and systems technology development, traditional greenhouse farming and interior hydroponic or aquaponic farming. Smaller design projects as pieces of larger networks are also an emerging area for architect engagement. This networked approach is seen in the rooftop urban greenhouse, Sunworks, on the roof of PS 333, designed by Kiss + Cathcart Architects in Brooklyn.<sup>19</sup> The small hydroponic greenhouse is the first within a proposed network, The Urban Greenhouse Project, which will build a system of learning greenhouses on the roofs of public schools in New York City.<sup>20</sup> Wildly differing incarnations of interiorized “vertical farm” projects range from adaptive reuse projects in 3 to 4 story urban buildings, some of which are now realized, to architect-designed visions of newly constructed urban skyscrapers full of “farms,” which are currently unrealized. Some of these futuristic examples, such as a design by Weber Thompson Architects in Seattle, are described in Dr. Dickson Despommier’s book, *The Vertical Farm*.<sup>21</sup> As food writer Jennifer Cockrill King notes in her book *Urban Agriculture and The New Food Revolution*, Chicago’s smaller scale vertical farm, The Plant, is a much more modest and feasible approach at least for the foreseeable future.<sup>22</sup>

While larger cities such as Chicago, Detroit, San Francisco and New York are embracing projects of the food revolution enthusiastically, there is a substantial upswing of *foodspace* activity in smaller cities nationwide. Two southern cities, Birmingham

and Chattanooga, serve as hotbeds for mid-size urban agriculture and food culture projects. The presence of the Slow Food Movement in both of these two cities is super-ceded by a less official, but genetically similar local foodway ethos. There is a strong connection between the on-going Maker's Movement and the food movement, which both value craft and culture of making. Also many of the makers and artisans associated with the Maker's Movement are food crafters. With architect-led Design-Build as a process deeply rooted in making, the momentum of both the southern physical incarnations for the food movement and the Southern Makers movement<sup>23</sup> is an indicator for future growth of Design-Build as a method of project development for southern food-oriented projects at scales from the interior to the landscape.

### **BIRMINGHAM, ALABAMA**

Birmingham has seen an intense revival of its downtown urban fabric within the last ten years. The revival is driven by some city scale infrastructure projects, most notably Railroad Park, with a focus on health, wellness, economic development and revival of urban living in Birmingham. A major catalyst, the 19 acre Railroad Park, is a linear park located along a fault line that historically bifurcated the city grid with an active railroad swath separating north from south. The University of Alabama at Birmingham, a major medical institution, occupies a large district on the south side of the city near the park. Realizing Railroad Park's design and implementation was a challenging endeavor led by community leader's and by landscape architect Tom Leader. Anticipated and debated for many years as a key component of urban renewal for Birmingham, the park won the Urban Land Institute's Urban Open Space Award in 2012.<sup>24</sup> With exercise options, entertainment venues and eating spaces, the park extends between two substantial urban book-ends, the new Birmingham Barons baseball stadium on one end and the ruin of the Sloss Furnice on the other. Restaurants and housing developments are increasingly arriving along the edges of the park as an entertainment district emerges near the stadium. Sloss, a massive industrial relic of a now defunct blast furnace, once produced considerable quantities of the nation's pig-iron. Occupying a prime space along the railroad, Sloss is on the National Historic Landmark registry and now serves as a venue for artists, southern culture and entertainment in Birmingham.<sup>25</sup>

On the north side of the city, Jones Valley Teaching Farm is located downtown near the public library. Surrounded by a newer urban housing project and the freeway, the farm is a haven in the city. It aims to educate 10,000 Birmingham school children each year.<sup>26</sup> To facilitate that goal, the non-profit farm has implemented programs in conjunction with local schools. Their programs—the Good Food School Campaign, Food Lab, Student Farmers Markets, and Food System Kits— are all part of a progressive strategy.<sup>27</sup> Jones Valley has embraced Design-Build methods for developing its structures, including work done with Auburn University's Rural Studio. The teaching farm's use of Design-Build methods extends into the community with the Design-Build of outdoor learning labs at local schools. Firmly rooted to a food-based curriculum program, the Jones Valley curriculum meets the standards of the state's Alabama Course of Study and the National Health Education Standards.<sup>28</sup>

### **REV BIRMINGHAM**

At the forefront of Birmingham's urban revival, a private-public partnership organization called REV Birmingham is taking the lead on addressing Birmingham's economic development challenges in order to increase "urban vibrancy" and quality of life in the city and its surrounding neighborhoods.<sup>29</sup> Among REV's other efforts, the organization recognizes the potential for food as an urban catalyst to promote

## ENDNOTES

1. "Slow Food." *Slow Food*, accessed September 15, 2014, <http://www.slowfood.com/international/7/our-history>.
2. Ibid.
3. "Slow Food USA." *Slow Food USA*, accessed September 16, 2014, <http://www.slowfoodusa.org/history>.
4. Carlo Petrini, *Slow Food Nation, Why our Food Should be Good, Clean and Fair* (New York: Rizzoli, 2007).
5. United States Department of Agriculture, "Food Hubs: Building Stronger Infrastructure for Small and Mid-size Producers," USDA, accessed October 1, 2014, <http://www.ams.usda.gov/AMSV1.0/FoodHubs>.
6. Jennifer Cockrill-King, *Food and the City, Urban Agriculture and the New Food Revolution* (Amherst, NY: Prometheus, 2012), 267-282.
7. Huffington Post, "FarmedHere, Nation's Largest Indoor Vertical Farm Opens in Chicago Area," *Huffington Post*, published March 22, 2013, [http://www.huffingtonpost.com/2013/03/22/farmed-here-nations-largest-vertical-farm\\_n\\_2933739.html](http://www.huffingtonpost.com/2013/03/22/farmed-here-nations-largest-vertical-farm_n_2933739.html).
8. Jennifer Conlin, "Revitalizing, Taste by Taste," *New York Times* (New York, NY), Oct. 12, 2014.
9. Josh Schonwald, *The Taste of Tomorrow: Dispatches from the Future of Food* (New York: Harper, 2012), 238.
10. Ibid.
11. Ibid.
12. Conlin, *New York Times*.
13. "The Edible Schoolyard Project," *The Edible Schoolyard Project*, accessed Sept. 16, 2014, <http://www.edibleschoolyard.org>.
14. Alice Waters, "Alice Waters Says the Future of Food is Sustainable and Locally Sourced," *Wall Street Journal*, published July 14, 2014, <http://www.online.wsj.com/articles/alice-waters-says-the-future-of-food-is-sustainable-and-locally-sourced-1404763421>.
15. Colleen O'Connor, "Produce from school gardens increasingly ends up in school cafeterias," *Denver Post*, published July 27, 2014, [http://www.denverpost.com/News/Local/ci\\_26227988/Produce-from-school-gardens-increasingly-ends-up-in-school-cafeterias](http://www.denverpost.com/News/Local/ci_26227988/Produce-from-school-gardens-increasingly-ends-up-in-school-cafeterias). The term is used more and more frequently in relation to educational farm curricula.
16. Rebecca O'Neal Dagg, "Foodspace: Communicating Physical Traces and Spatial Constructs," in Design Communication Association 2014 Conference Proceedings (Atlanta, DCA: 2014) 38-43. [A version of this *foodspace* explanation occurs in the referenced paper. The paper also included explanation of the two "Foodspace" architecture studios were taught by R. O'Neal Dagg at Auburn University. Verson 1 occurred in 2004, and Foodspace v.2.0 occurred in 2014. Different than the design research project mentioned, the studio offered opportunities to engage undergraduate architecture students with the question.]
17. Carlo Petrini, *slow food, The Case for Taste* (New York: Columbia University Press, 2001).
18. The Windowfarm apparatus allows for farming in urban domestic interiors. The product is described in detail at <http://www.windowfarms.com/>.
19. The Sunworks project is one example of Kiss + Cathcart's integration of solar and aquaponic technologies with architecture. [http://www.kisscathcart.com/rooftop\\_greenhouse/overview.html#](http://www.kisscathcart.com/rooftop_greenhouse/overview.html#).

economic development and to garner subsequent benefits for both urban vibrancy and public health.<sup>30</sup> This recognition of the importance of food issues is formalized in REV's The Urban Food Project which promotes Public Market Development, a Cornerstore Initiative and a rising local food distribution network (the foundation of a food hub) linking Birmingham restaurant owners and chefs with produce grown by local and regional small scale growers and family farms.<sup>31</sup> Auburn University graduate, Elizabeth Barbaree-Tasker is now the chief operating officer at REV. She has a design and design strategy background and was originally involved in the Main Street Birmingham organization, which merged with Operation Birmingham in 2012 to create REV. Barbaree-Tasker clarifies the importance of food networks for economic development explaining that not only does the development of locally supplied food networks address food deserts and food imbalance in underserved urban communities of Birmingham, the networks also stimulate economic opportunity for downtown Birmingham food retail, destination restaurants and for the suppliers/growers.<sup>32</sup>

As this partnership approached infrastructure thrives, there is a significant potential for the increased role of designers, architects and landscape architects working in collaboration with the community stakeholders. Due to the scale of some of the REV Urban Food Initiative projects like the public markets, the Cornerstore Initiative and REV Pop-Up Shop event-based formats (already led by the group), it is foreseeable that Design-Build can be a more frequently used method of facilitating the smaller scale design needs. To enhance the experience of REV's Pop-Up Shops, farmers' market stands, corner store spaces and street/sidewalk market areas, Barbaree-Tasker sees clear design and/or Design-Build opportunities saying, "An increase in design identity will focus the customer's attention on the food and drink. Design can enhance the experience."<sup>33</sup> More high profile and designed spaces will help to keep the, "idea of using fresh fruits and vegetables" present in the urban environment.<sup>34</sup> Design flexibility will allow the shops to accommodate local retail and food retail interchangeably. According to Barbaree-Tasker, REV's Pop-Up Shops have already accommodated food vendors such as high blend hand-made and hand-blended teas and other local specialties food and crafts (such as hand-painted mason jars for the teas).<sup>35</sup> As long as the system functions effectively, small production farmers, entrepreneurs, corner store owners and their clients remain interested in being partners. In REV's 2012 report, "Food as a Catalyst for Change," [produced by ChangeLab Solutions, a non-profit law and policy consulting group] REV's chief executive officer, David Fleming, emphasizes that food retail holds a key position and relevance for helping struggling neighborhoods.<sup>36</sup>

As only one part of her work advocating an urban food system, The Urban Food Project manager, Taylor Clark oversees the local food distribution network. She manages partnerships with local and regional suppliers (such as Jones Valley Teaching Farm), collects the produce, then stores it and distributes it to restaurants and corner stores.<sup>37</sup> REV's model of small scale distribution is innovative because it accommodates small scale demand by pairing larger produce demands from Birmingham restaurants with micro-scaled demand for produce needed by participating corner store owners. This pairing brings food availability into areas of food deserts where local lower income residents already shop, and it benefits restaurants by providing sustainably produced local food that is fresh.<sup>38</sup> In addition to introducing local, affordable and fresh produce into existing neighborhood stores, the network also provides economic development and opportunities for food and cooking education in the city. It also generates new markets for local and regional food growers.

Because of the larger REV managed network, it accommodates potential new urban markets for food that larger food distribution systems do not address.<sup>39</sup> The Urban Food Project is researching the future potential for expanding its food distribution system into a more formalized food hub to facilitate produce washing, packaging, weighing, freezing, and other preparatory functions such as canning.<sup>40</sup> The REV team recently travelled to Chattanooga, TN to study how another southern city is addressing similar urban revitalization efforts.

## CHATTANOOGA, TENNESSEE

From the groundbreaking of the Tennessee Aquarium in 1990, until 2014, Chattanooga has seen an extensive renaissance of downtown economic development through effort of the city and partnerships. The city has partnered with revitalization organizations like the River City Company and the Tennessee River Gorge Trust. Chattanooga is different from Birmingham because it has a major river. Riverfront development includes the Tennessee Riverpark, a 22 mile recreation park stretching along the river and linking downtown to the Tennessee Valley Authority's Chickamauga Dam.<sup>41</sup> Once one of the most polluted cities in the country (primarily due to the steel industry) Chattanooga is clean and is home to a free electric bus public transportation system and a bike share program. It has one of the longest pedestrian walking bridges in the U.S., the Walnut Street Bridge, which links the south shore neighborhood to the north shore neighborhood where parks, housing, restaurants and other urban amenities are thriving. Chattanooga has seen waves of development in the past 25 years and is now organized by districts including the Art District, the Riverfront District and Southside, among others. Initially focused on reviving the city through tourism, riverfront development, water recreation and retail activity, the city's rebirth is now advancing through downtown housing developments paired with emphasis on river and mountain based sport activity and a rapidly emerging local food presence.

Chattanooga's original adaptive re-use food project adjacent to the Tennessee Aquarium is the Big River Grille & Brewing Works. Located in an old CARTA bus barn, Big River has outlived many other downtown food ventures. Some attribute its success to the unique spatial qualities provided by the adaptive reuse of the old building shells that it occupies, while others praise its products. Similarly a complex of eating establishments and an artisanal coffee shop in the Art District on the bluff over the river fueled the reputation of Chattanooga as a place where local food and drink could be economically viable and could embrace adaptive reuse. Other major new developments on the North Shore feature housing and locally sourced food retail including 1 Northshore, 2 Northshore and FoodWorks. These developments occupy what was once industrial wasteland and are oriented around the 21st Century Waterfront Park and the new 23.5 acre Renaissance Park, both designed by Hargreaves Associates.<sup>42</sup>

These physical spaces are now partnered with advancing Chattanooga's technological vision. Chattanooga now offers a one-gigabit-per-second fiber internet. Referred to now as "Gig City,"<sup>43</sup> Chattanooga's progressiveness has triggered another wave of economic development involving technology. An entire floor of the Chattanooga Public Library has been converted into an experimental digital making lab for Chattanooga residents.

The juxtaposition of the slow and the fast in Chattanooga have complemented each other as local food restaurant owners embrace design identities for online presences and actual spatial presences in order to craft the full locavore experience. The

20. NY Sun Works, "The Greenhouse Project: 100 labs by 2020," *NY Sun Works*, <http://nysunworks.org/thegreenhouseproject>.
21. Dickson Despommier, *The Vertical Farm, Feeding the World in the 21st Century* (New York: Thomas Dunne Books, 2010), 242.1.
22. Jennifer Cockrill-King, *Food and the City, Urban Agriculture and the New Food Revolution*, 267-282.
23. Southern Maker's festival is a one day annually occurring event in downtown Montgomery, Alabama featuring local artisans, designers, chefs and southern food producers. <http://southern-makers.com/makers/>.
24. Stan Diel, "Birmingham's Railroad Park wins major award," *AL.com*, published Oct. 18, 2012. Accessed Sept. 16, 2014, [http://blog.al.com/businessnews/2012/10/post\\_183.html](http://blog.al.com/businessnews/2012/10/post_183.html).
25. Sloss has been listed as a national historic landmark since 1986. As an end piece to the park, Sloss has accommodated a range of cultural programs and events. <http://slossfurnaces.com/history/becoming-sloss-furnaces-national-historic-landmark/>
26. "Our story," *Jones Valley Teaching Farm*, accessed Oct. 1, 2014, <http://jonesvalleyteachingfarm.org/our-story/our-impact/>.
27. "Good School Food," *Jones Valley Teaching Farm*, published Sept. 20, 2012, accessed Oct. 1, 2014, <http://jonesvalleyteachingfarm.org/blog/good-school-food/>.
28. "Curriculum," *Jones Valley Teaching Farm*, published 2014, accessed Oct. 1, 2014, <http://jonesvalleyteachingfarm.org/?s=curriculum>.
29. "REV Birmingham," *REV Birmingham*, Accessed Sept. 28, 2014, <http://www.revbermingham.org/>.
30. "The Urban Food Project," *REV Birmingham*, Accessed Sept. 28, 2014, <http://www.revbermingham.org/rev-biz/the-urban-food-project/>.
31. Elizabeth Barbaree-Tasker (REV Birmingham Chief Operating Officer) in discussion with the author, Sept. 25, 2014.
32. Ibid.
33. Ibid. Also, Katherine Jacoby, "REV Birmingham pop-up shops announced for 16th annual Sidewalk Film Festival," *AL.com*, published July 24, 2014, accessed Sept 30, 2014, [http://www.al.com/business/index.ssf/2014/07/rev\\_bermingham\\_pop-up\\_shops\\_an.html](http://www.al.com/business/index.ssf/2014/07/rev_bermingham_pop-up_shops_an.html).
34. Elizabeth Barbaree-Tasker (REV Birmingham Chief Operating Officer) in discussion with the author, Sept. 25, 2014.
35. Ibid.
36. ChangeLab Solutions, "Food as a Catalyst for Change, Local enterprises aim to rebuild the food system in Birmingham, Alabama," *REV Birmingham*, 2012, Accessed Sept. 20, 2014, <http://www.revbermingham.org/wp-content/uploads/2012/10/FINAL-Case-Study.pdf>.
37. Taylor Clark (REV, Manager, The Urban Food Project) in discussion with the author, Sept. 25, 2014.
38. Ibid.
39. Elizabeth Barbaree-Tasker (REV Birmingham Chief Operating Officer) in discussion with the author, October, 2014.
40. Ibid.
41. "Tennessee Riverpark," *Hamilton.gov*, <http://www.hamiltontn.gov/tnriverpark/>, accessed Oct. 1, 2014.

42. Hargreaves, "Chattanooga Renaissance Park," *Hargreaves*, accessed Sept. 30, 2014, <http://www.hargreaves.com/projects/Waterfronts/ChattanoogaRenaissance/> and <http://www.hargreaves.com/projects/Waterfronts/Chattanooga/>. Both parks are designed by Hargreaves Associates with Schwartz Silver Architects collaborating on the Waterfront Park.
43. "Gig City, Chattanooga, TN," *Gig City*, published 2014, accessed Oct. 1, 2014, <http://www.thegigcity.com/about>.
44. Ellis Smith, "Flying Squirrel builds unique road in Chattanooga to deal with stormwater run off," *Chattanooga Times Free Press*, published June 15, 2014, accessed Sept. 30, 2014, <http://www.timesfreepress.com/news/2014/jun/15/flying-squirrel-builds-unique-road-chattanooga/>.
45. Josh Schonwald, *The Taste of Tomorrow*, 16.

most recent neighborhood to embrace the local food culture and renewed practices of making is Southside. Located at the end of the electric bus line and adjacent to the historic Chattanooga Choo-Choo train station complex, Southside hosts an artisanal bread bakery, Niedlov's Breadworks, and the Chattanooga farmer's market. A new bar and restaurant, the architect-designed Flying Squirrel, demonstrates a culmination of food craft, architecture and craft of interior artifacts and experiences. These qualities are paired with an innovative storm water management design advocated by the owners that allows remediation of the site's storm water run-off within the adjacent roadway.<sup>44</sup> An open-minded public-private partnership with the city resulted in the adjacent Johnson Street being refinished with a deep bed of gravel and permeable pavers. The road also serves the new LEED Platinum rated hostel, the Crash Pad, next door. Both projects engage food culture with sustainable architecture. Southside's next big project is a long overdue renovation of the historic Chattanooga Choo-Choo, which will be inclusive of local food establishments.

## CONCLUSION

As Schonwald states in *The Taste of Tomorrow*,

"When I started researching the future of food, I quickly learned that it is a very big topic, especially during the current food revolution. As such, I had to think of this endeavor as a 'tasting menu.'"<sup>45</sup>

In conclusion, the *foodspace* inventory continues to expand through case study isolations. The local food movement is generating multiple scales of places in these examples of systems and physical constructs for urban agriculture and Slow Food experiences. As case studies the places, local food leaders, designers and networks creating the revival of urban food systems in Birmingham and Chattanooga offer a range of precedents. As with Slow Food, it will take time to understand the implications of these *foodspaces* as catalysts for impacting the long term success of strengthened local food systems, urban renewal goals, improved public health and generational transfer of food knowledge through education.