

PROCESS BOOK

unearthed roots

by danaia michelle brown

“We live here. On this planet, in this nation, in this country right here. Nowhere else! We got a home in this rock, don’t you see! Nobody starving in my home; nobody crying in my home, and if I got a home, you got one too! Grab it. Grab this land!”

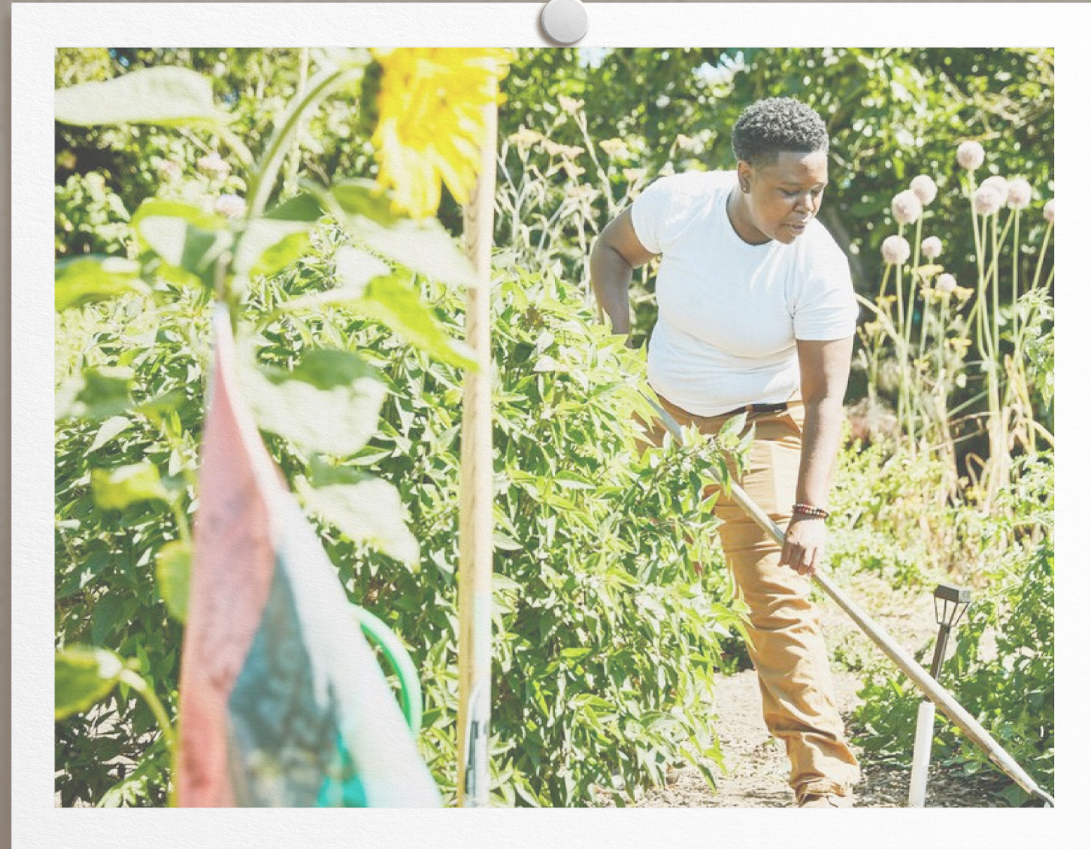
-song of solomon, toni morrison



unearthed roots

is about honoring the roots of our ancestors through unearthing the deep-seeded history of black farming . The ranch will be utilized as a space of cultivation for agricultural knowledge in the community while focusing on regeneration of soul food culture within on property farm to table cafe.

The project aims to dismantle unhealthy food normalities in the black community through establishing a community-based food healing center and greenhouse garden space that embodies the spirit of Black culture and natural architectural forms.



community stakeholders

Nurturing Roots Farm & Black Farmers Collective are reclaiming Red Barn Ranch—a vacant 39-acre piece of public land near Auburn, WA intended originally to serve Black youth through the Model Cities Program. The 39-acres of land have been vacant for 7 years. The City of Seattle has failed to create any meaningful access or productive usage.

Entirely volunteer-run, Nurturing Roots has been in service to the community for over 7 years teaching sustainability & empowerment. Nurturing Roots is working with the Seattle Parks and Recreation department to gain ownership to transform the vacant parcel into a space to grow and nourish not just the land but community, too.

FUJIFILM RDP III 100-A FUJIFILM RDP III 100-A FUJIFILM RDP III 100-A



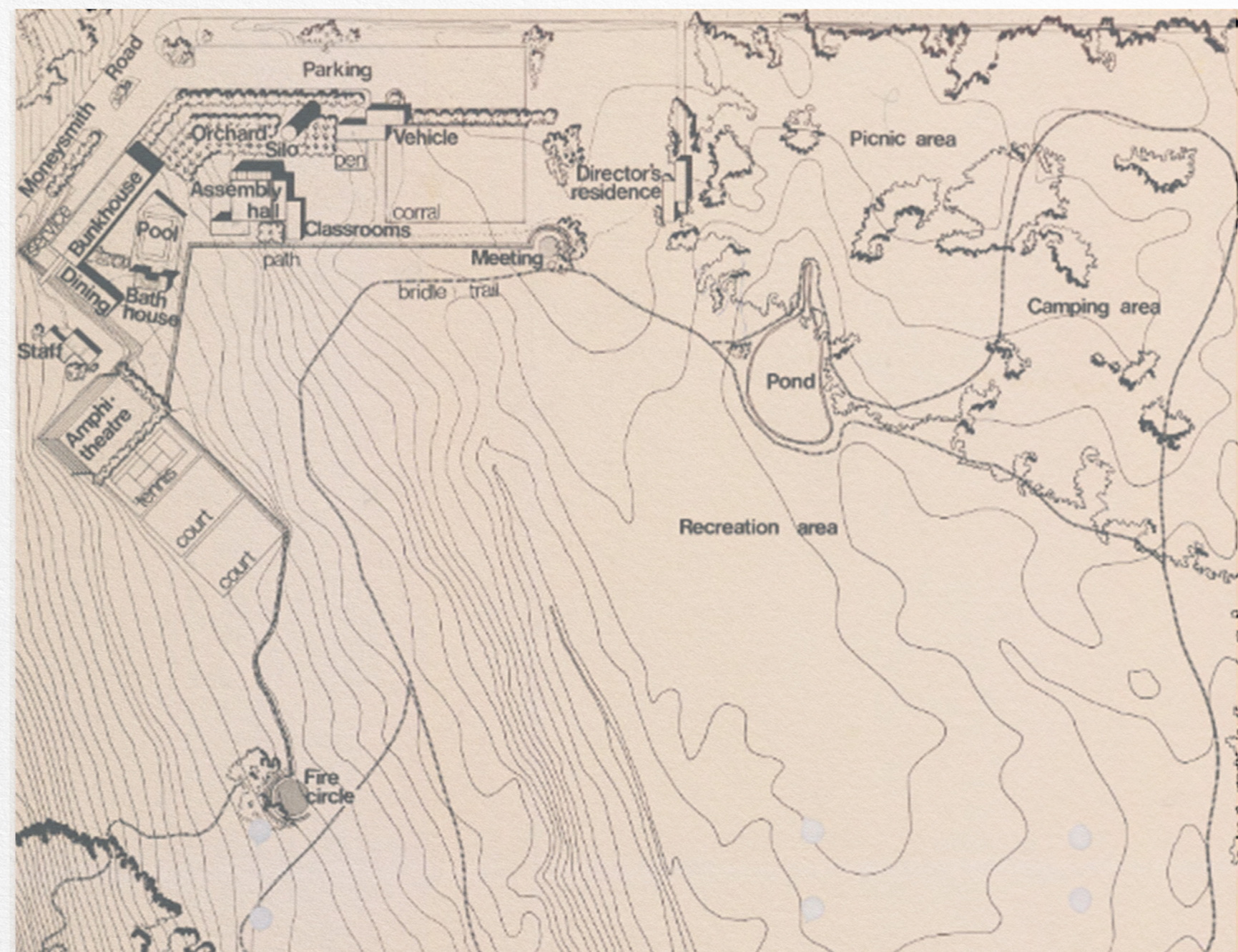
▲ 23A



▲ 22A

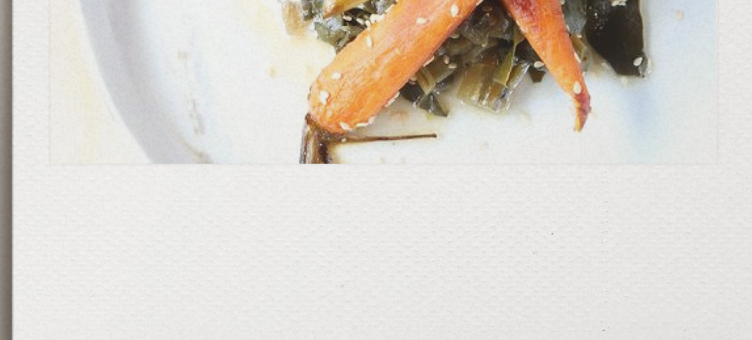
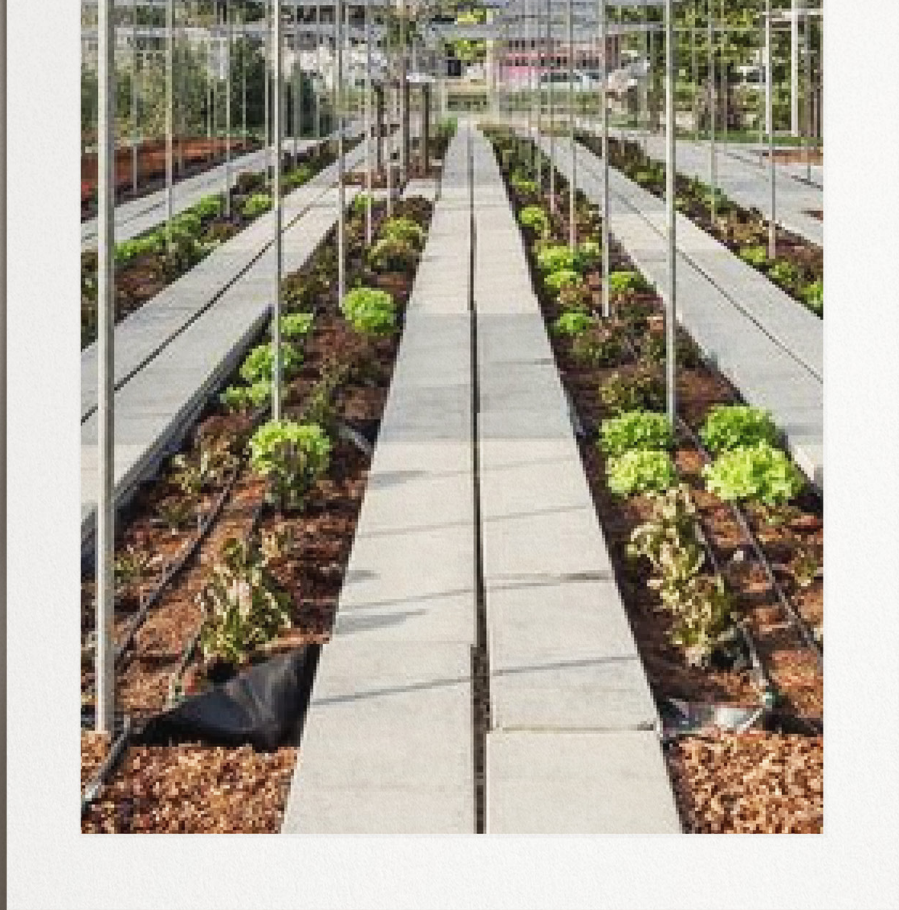


▲ 21A



site research

Designed by Hobbs/Fukai in 1979, 15% of land is compromised of dormitory housing, a commercial kitchen, basketball and tennis courts, an outdoor swimming pool, and a large barn. Another 15% of the property is in light-forest ideal for tent camping and nature study.





cedar needles



rosemary



lavender



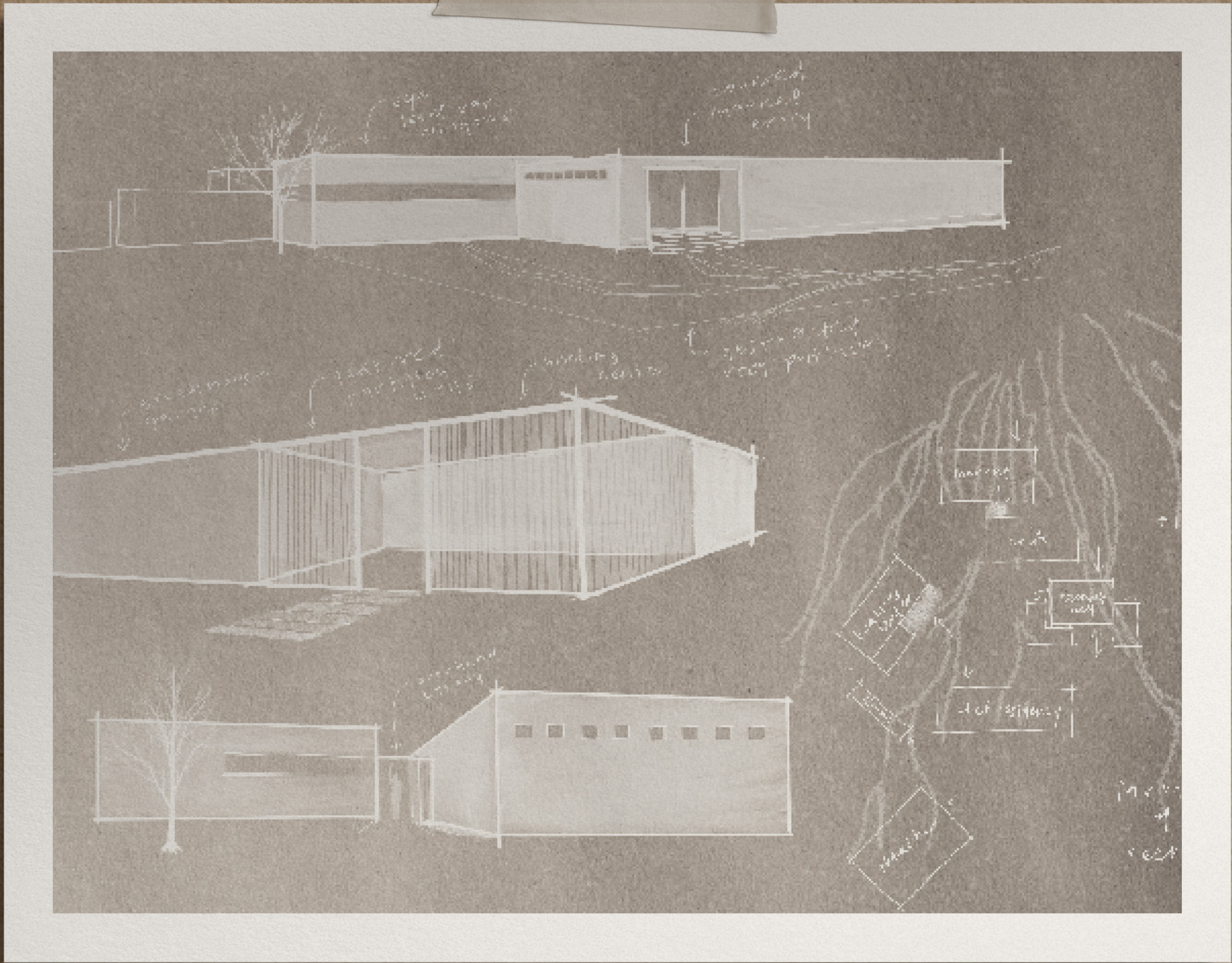
tree bark

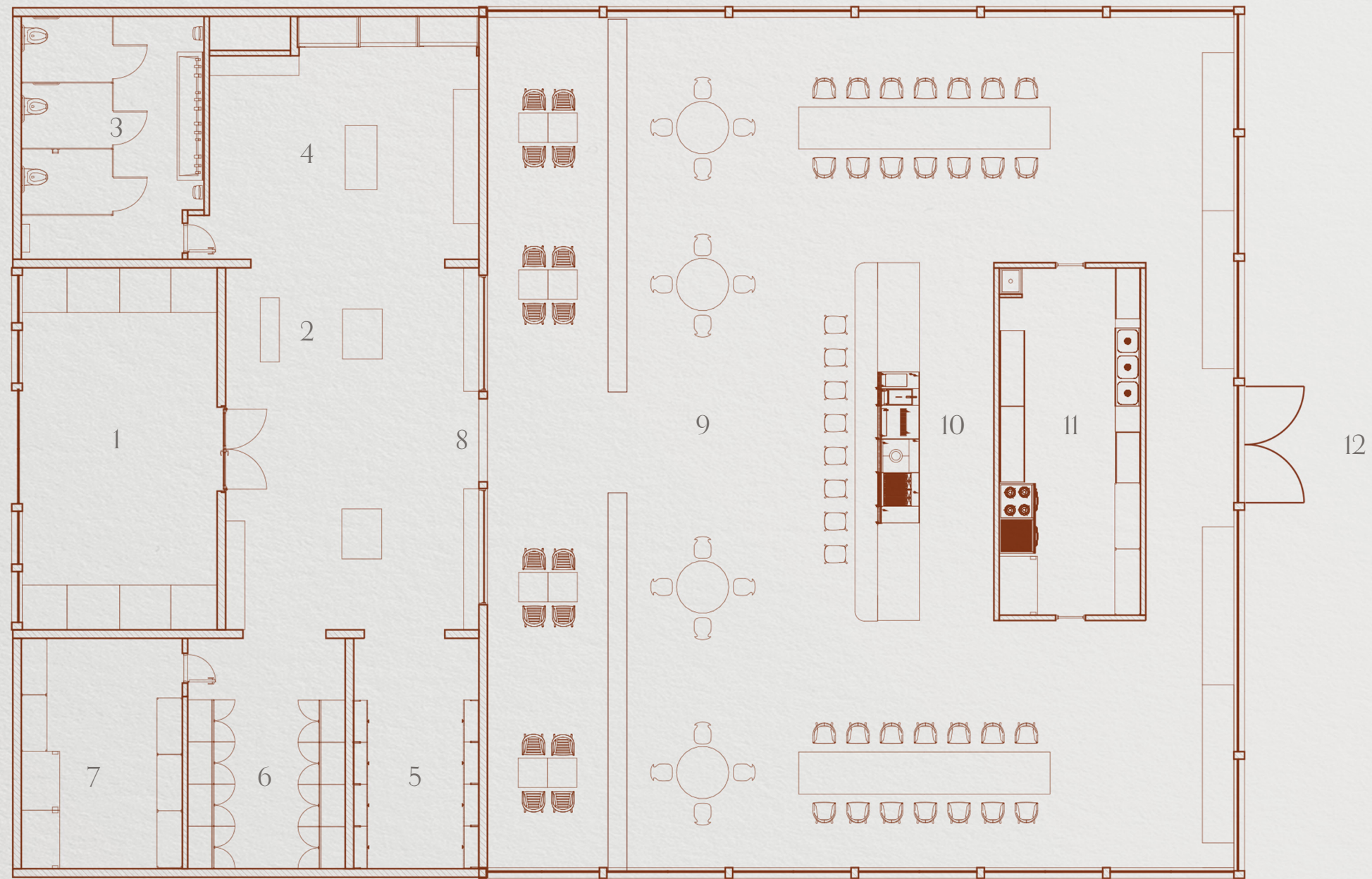


lavender



tomato roots



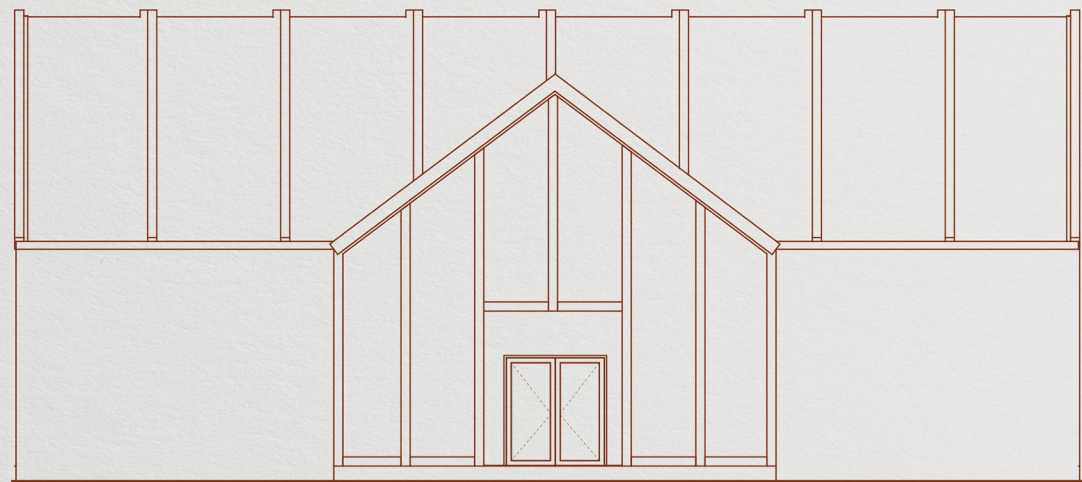


1. welcome
 2. checkout
 3. restroom

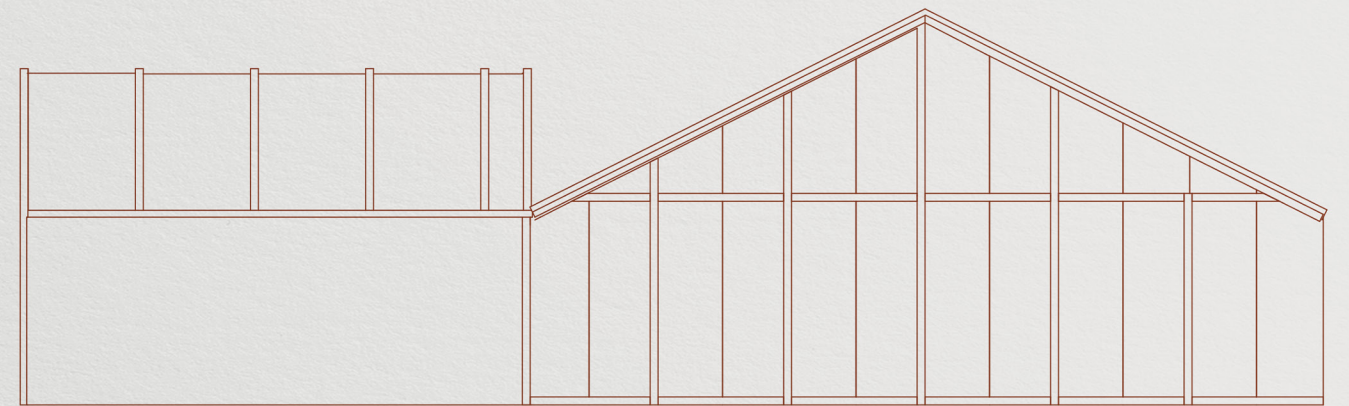
4. prepared foods
 5. pantry
 6. cooled foods

7. storage
 8. entrance
 9. dining

10. bar
 11. back of house
 12. exit to garden



north elevation



east elevation

market to cafe



market interior



open kitchen



nourish market and cafe

The interior space of the market operates with both nature in the community in mind. The soft natural tones and warm materiality provide comfort and rejuvenation to the guests of Nourish Market and Cafe. Nourish Market focuses on stocking fresh fruit and vegetables grown directly from the on-site farm. Inside the market features a tomato planter to allow community members to pick vine-ripened tomatoes.

research essay

One of the most subtle and ubiquitous forms of state violence against Black Americans is the submergence of harmful food in our neighborhoods. Statistically, Black people are estimated to be 10 times more likely to die from food-related illnesses than from all forms of physical violence combined. While annually, the USDA invests over \$130 billion into industrialized agriculture and food commodities such as wheat, soy, milk, and dairy and comparatively little in relation to crops such as vegetables. In 2020, The U.S. Department of Health and Human Services and the U.S. Department of Agriculture estimated that about half of adults in the U.S. have one or more preventable, diet-related chronic diseases, including cardiovascular disease, type 2 diabetes, and overweight or obesity. Research shows that one key factor in influencing food selection is directly correlated with the food environment which coincides with food quality.

A geographic correlation to this issue is commonly described as food deserts, which is an area in which access to affordable, healthy food options are limited due to the absence of affordable grocery stores. Currently, there are 17 documented food deserts located in King County, which are primarily focused in South Seattle, but extending down through Tukwila to Auburn and Federal Way. Although Seattle is considered the fourth wealthiest city in America, there is evidence of massive income disparity throughout King County. Downtown Seattle residents have a higher annual household income, whereas South Seattle residents tend to make less money each year. This cluster of lower-income households in South Seattle corresponds with the spatial patterning of the grocery stores. Grocery store owners tend to build in neighborhoods where people have money to spend. They rarely end up in low-income neighborhoods and if they do, most residents can not afford the food sold in that store. The movement to end food apartheid highlights the fact that Black and Brown communities can work together to lift themselves up given the proper resources.

One example of the mission is Nurturing Roots, founded by Seattle-native Nyema Clark in 2016 is a non-profit, volunteer-run urban farm and community farming program focused on empowering and healing the Black community through teaching sustainability & empowerment. Since its establishment, Nurturing Roots has brought the community together by providing volunteering opportunities, hosting various events, and partnering with local restaurants. Since 2020, Nurturing Roots has been working alongside the Seattle Parks and Recreation department to gain ownership to transform the vacant parcel into a space to grow and nourish not just the land but the community, too.

The property originally known as Red Barn Ranch is a vacant 39-acre piece of public land located near the Green River Valley in Auburn, Washington. In 1969, the City of Seattle Model Cities Program leased the property twice in order to establish a summer youth program. The first program in 1969, however, was limited due to a fire that damaged the bunkhouse. In 1970, a full program was operated by camp director Nate Long who led a successful program that was able to accommodate 1,572 youths ranging from 7 to 15 years old. The youths were taken to and from the site on charter busses and stayed at Red Barn Ranch for one week. Activities included horseback riding, camping, swimming, hiking, roller skating and social activities. The on-site staff included a director, camp counselors, cooks, and a nurse. As the 1970 program was a success, the City of Seattle hired Fukai/Hobbs Architects to improve and develop the ranch to enhance the program. The firm Fukai/Hobbs Architects was formed in 1968 by partners David H. Fukai and Richard W. Hobbs. The award-winning architecture firm was involved with camp and conference facility master planning, private residential development, and civic projects for the City of Seattle. The Red Barn Ranch project won an AIA award for the improvement of the existing property. The improvements included an exterior and interior renovation of the existing bunkhouse, a renovation of the swimming pool, parking spaces on site, a small animal-shelter and pen, a permanent residence for a full-time director and a large meeting hall. Fukai/Hobbs required the additional structures in their renovation to be one-level, wood frame construction with cohesive walls, windows and roof design to the original structures.

In recent years, the property was leased to Seattle Tilth, a non-profit organization, that ran agricultural summer camps. The past seven years, the property has sat vacant as The City of Seattle has failed to create any meaningful access or productive usage. My proposal for the site is to work directly with Nurturing Roots to create a non-profit market and farm-to-table cafe. The new concept for Red Barn Ranch is about honoring the roots of our ancestors through unearthing the deep-seeded history of black farming through education. The ranch will be utilized as a space of cultivation of agricultural knowledge for the community while focusing on the regeneration of our current unhealthy food normalities. About 274 million Americans live under food apartheid, a human-created system of segregation that relegates certain groups to food opulence and prevents others from access to life-giving nourishment. RBR will have a marketplace on-site with access to free garden-grown fruits and vegetables and affordable, healthy prepared foods. The on-site chef residency will provide classes for upcoming chefs in the community to learn about the history of soul food and traditional African cooking methods. The restaurant will offer healthy alternatives to soul food to nourish a community that currently has the highest rate of diabetes, obesity, and heart disease due to food apartheid and disconnection from access to fresh produce.

resources

Chan, PhD., MPH, Nadine, et al. Report on healthy food availability and assessment of Seattle's Food Bank Network. City of Seattle, 2019.

Goodman (1), Melissa, et al. "Food Environment in the Lower Mississippi Delta: Food Deserts, Food Swamps and Hot Spots." *International Journal of Environmental Research and Public Health*;, vol. 17, no. 10, 2020, p. 14.

Harris, Mark. "Seattle's Unhealthiest Neighborhoods Dubbed Food Deserts." *Seattle Mag*, Dec 2011, <https://www.seattlemag.com/article/seattles-unhealthiest-neighborhoods-dubbed-food-deserts>. Accessed 02 March 2021.

The New York Times, and Jack Ewing. "United States is the richest country in the world, and it has the biggest wealth gap." *www.nytimes.com*, The New York Times, 23 September 2020, <https://www.nytimes.com/2020/09/23/business/united-states-is-the-richest-country-in-the-world-and-it-has-the-biggest-wealth-gap.html>. Accessed 07 March 2021.

Penniman, Leah. *Farming While Black*. Chelsea Green Publishing, 2018.

Ridge, Jenae. "Food Apartheid | Why we should change the way we talk about food deserts." *The Green Urban Lunchbox*, 16 June 2020, <https://thegreenurbanlunchbox.com/food-apartheid-why-we-should-change-the-way-we-talk-about-food-deserts/>. Accessed 1 March 2021.

Robbins, Ocean. *From Food Deserts to Food Oases: Addressing Access to Healthy Food*. Food Revolution Network, 2020, <https://foodrevolution.org/blog/food-deserts-food-oasis-healthy-food-access/>.